

## Roasted Watermelon Seeds

Roasted watermelon seeds—a delicacy? They are in some countries! Invite your students to help you prepare this crunchy, exotic treat. To begin, serve a watermelon slice to each student. As students eat their melon slices, have them set aside their seeds. Collect the seeds, wash them thoroughly, and place them in a bowl. For every cup of seeds, add one tablespoon of cooking oil; then gently toss the seeds and oil. Evenly spread the seeds on a cookie sheet and bake them at 350°F for 10 to 12 minutes. Allow the seeds to cool and salt them to taste, and they're ready to serve. Now that's a unique snack!

## Watermelon Cups

Watermelons have three distinct layers: the green outer rind, the white inner rind, and the flesh. This cool and tasty treat reinforces a watermelon's three layers, and it's a great way to top off your mouthwatering watermelon unit! Because the recipe involves several steps, we suggest that you either make the treat in advance or ask a parent volunteer to prepare it for your class.

### Watermelon Cups

(Makes 24 servings.)

#### Ingredients:

2 six-oz. packages of lime gelatin  
2 six-oz. packages of watermelon gelatin  
16-oz. container of nondairy whipped topping

raisins (6 to 8 per student)  
24 nine-oz. plastic cups

#### Directions:

1. Prepare and soft set the lime gelatin; then spoon three tablespoons of gelatin into each cup. Refrigerate the cups until the gelatin sets.
2. Spread a thin layer of whipped topping in each cup. Return the cups to the refrigerator for about one hour.
3. Prepare and soft set the watermelon gelatin; then add 1/2 cup of gelatin to each cup. Return the cups to the refrigerator for about 30 minutes.
4. Add raisins (for seeds) to each cup. Refrigerate the watermelon cups until serving time.

## A Site To See!

If you have access to the Internet, be sure to visit All About Watermelons—a watermelon website posted by the National Watermelon Promotion Board (<http://www.watermelon.org/welcome.html>). This site features information for the teacher, such as the history, nutritional value, production, and consumption of watermelon, and watermelon handling tips. The site also includes questions, a word scramble, recipes, and a coloring contest for kids. This site is a fun way to incorporate the computer into your watermelon activities.