

Carving Tips

Have the watermelon at room temperature when you carve. The cuts will be easier to make. You can chill the watermelon in the refrigerator after cutting and before serving.

After you've drawn the design on the rind, insert toothpicks in key places to use as guides for your cuts.

Use a sharp knife with a pointed tip - the sharper the knife, the easier and cleaner the cuts will be.

When attaching cut pieces on the watermelon to make your design, use round toothpicks or skewers. Flat toothpicks will often break due to the weight of the piece or the thickness of the rind.



B Boo-tiful Halloween Carvings

By FAMILY FEATURES EDITORIAL SYNDICATE INC.

This Halloween, why not put a fun twist on pumpkin carving by making some Jack O'Melons? Watermelons carve up bootifully, and you can eat the fruit right away, making it easy to scare up some delicious Halloween fun.

Watermelons are a healthy addition

to any Halloween party. They're the lycopene leader among fresh produce, are an excellent source of vitamins A and C, and contain 6 percent of the daily value for vitamin B6 - all of which boost your immune system.

This Bat Jack O'Melon, Tiki Mask, and

Jack O'Melon man can add a frightfully fun touch to a Halloween party - and the whole family can help carve them. To get more carving ideas and instructions, visit www.watermelon.org.

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