

CLASSIC MELONS

Availability: April – September



Cantaloupe

Skin: tan, netted
Flesh: orange
Texture: succulent

A favorite amongst eaters of all ages, this juicy, floral and aromatic variety is a must-have. A variety of muskmelon, organic cantaloupe emits a sweet, sultry scent when ripe and ready to eat.



Green Honeydew

Skin: light green, smooth
Flesh: green
Texture: succulent

Honey sweet with hints of apple, this main-stay organic melon needs little introduction. When ripe, this melon will yield slightly to a thumb pressed into the blossom end.



Black Seedless Watermelon

Skin: black, smooth
Flesh: red
Texture: crisp

The contrast of its dark skin and vibrant flesh makes this organic watermelon a stunning variety to enjoy. Sweet, juicy and conveniently seedless, this elevated summertime staple adds visual interest to displays and plates. Thump on a watermelon to determine its ripeness. If it sounds deep and hollow, it's ready to enjoy.



Mini Seeded Watermelon

Skin: green, smooth
Flesh: red
Texture: crisp

Everything eaters love about a full-sized organic watermelon, but mini. Perfect for personal-sized portions or packing into a picnic basket, these pint-sized melons check all the boxes. Give a mini watermelon a thump and listen for the deep, hollow sound to indicate ripeness.



Mini Seedless Watermelon

Skin: green, smooth
Flesh: red
Texture: crisp

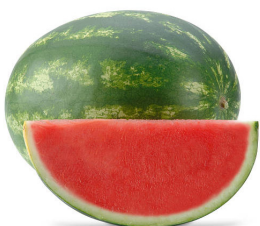
Ideal for shoppers looking for peak convenience. Easy to store, easy to pack and seedless too, these sweet and juicy seedless organic watermelons are small but mighty. Ripe and ready to eat when a thump against the melon produces a deep, hollow sound.



Seeded Watermelon

Skin: green, smooth
Flesh: red
Texture: crisp

For shoppers that enjoy the nostalgia of black-studded watermelon, organic seeded watermelon delivers. Juicy, vibrantly hued and packed with flavor, these melons spell summer. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.



Seedless Watermelon

Skin: green, smooth
Flesh: red
Texture: crisp

All the things shoppers love about organic watermelon, sans seeds. Sweet and juicy, this summertime staple brings the flavor. A good thump on the melon is the best way to determine ripeness. If it produces a deep, hollow sound it's ready to be enjoyed.

SPECIALTY WATERMELONS

Availability: June – August



Full Moon Seedless

Skin: striped green or dark green, smooth
Flesh: yellow
Texture: crisp

Super sweet, with attractive skin and flesh, this organic watermelon rises to any occasion. Unexpected in displays and a fun surprise in the kitchen, eaters are sure to fall for this watermelon. To determine ripeness, give Full Moon a thump and listen for a deep, hollow sound.



Daybreak Seedless

Skin: striped green or dark green, smooth
Flesh: orange
Texture: crisp

Similar in appearance to a standard watermelon, the joy of cutting into the orange flesh of organic Daybreak is unsurpassed. A surprising color pop on the plate, this melon also does wonders in displays to enhance visual interest. To determine if this watermelon is ready to eat, give it a good thump and list for a deep, hollow sound to indicate ripeness.



Midnight Seedless

Skin: dark green, smooth
Flesh: red
Texture: crisp

Selected for the deep color of its skin and vibrant hue of its flesh, organic Midnight turns the dial up on all the best qualities of a standard watermelon. Stunning to look at and delicious to enjoy, this watermelon requires only a good thump to determine ripeness. If it emits a deep and hollow sound, it's time.



Mini Midnight Seedless

Skin: dark green, smooth
Flesh: red
Texture: crisp

Everything eaters love about standard sized organic Midnight but mini. Easily packable for meals outdoors or personal-sized servings, this vibrantly hued watermelon is big in juicy flavor.



Neon Moon Seedless

Skin: striped green or dark green, smooth
Flesh: yellow
Texture: crisp

Firmer fleshed than other varieties, stunning organic Neon Moon is ideal for slicing into salads or tossing on the grill. Packed with plenty of flavor and a striking skin and flesh contrast, this watermelon is memorable. To check for ripeness, give it a good thump. If it emits a deep, hollow sound is ready to be enjoyed.



Sunshine Seedless

Skin: golden yellow, smooth
Flesh: red
Texture: crisp & firm

Chosen for its culinary attributes, this stunning organic watermelon is the ideal choice for eating fresh and incorporated into summery recipes. Blend this melon into slushy drinks, with or without spirits, for a refreshing seasonal sipper. Like other watermelons simply give organic Sunshine a thump. If the resulting sound is deep and hollow, this ray of light is ripe and ready to enjoy.

SPECIALTY MELONS

Availability: July – Early September



Canary

Skin: yellow, smooth
Flesh: white
Texture: crisp & firm

The striking yellow skin of this white fleshed melon makes for a magnificent color pop in displays. Sweet and tangy with a touch of muskiness, organic Canary eats like a cross between a cantaloupe and an Asian pear. To determine ripeness, look for a slight wrinkle to its skin along with a pronounced waxiness to know if it's ready to be enjoyed.



Charentais

Skin: tan, netted
Flesh: orange
Texture: succulent

This elevated organic French heirloom variety is well loved by eaters in the know. Super rich in flavor with a pleasant muskiness, this melon is known for being exceptionally aromatic. A sniff at the blossom end of the fruit is the best indication of ripeness. If the smell is full, sweet and sultry, Charentais is ready to be eaten.



Galia

Skin: yellow-green, netted
Flesh: green
Texture: succulent

Sweet and aromatic with a flavor described as honeyed, slightly musky and tropical. Its skin deepens in color, and it will emit a perfumy scent from its blossom end when ripe. Organic Galia is a must have for melon lovers.



Hami

Skin: yellow-green streaks, netted
Flesh: orange
Texture: crisp & firm

Oblong in shape, this musk melon originated in China and is sometimes referred to as Chinese melon or Snow melon. With crisp, firm flesh, super sweet and aromatic Hami is juicy and delicious. Becoming more golden hued and perfumed as it ripens, check to make sure this melon feels heavy for its size and that it gives slightly when a thumb is pressed into the stem end.



Orange Honeydew

Skin: light green, smooth
Flesh: orange
Texture: succulent

Similar in appearance to a green honeydew, this orange-fleshed variety is one to cut open and showcase in displays. A cross between honeydew and muskmelon, organic orange honeydew has the eating qualities of a cantaloupe. Ripeness can best be determined by smelling the blossom end. If it emits a sultry, sweet scent it's ready to enjoy.



Piel de Sapo

Skin: green & yellow mottled, rough
Flesh: white
Texture: succulent

Meaning "skin of the toad" in Spanish, and sometimes called "Christmas melon" for its long shelf-life, organic Piel de Sapo makes a big visual impact. Football shaped with distinctively patterned skin, this melon's flavor is described as a cross between honeydew and pear. Emitting very little odor when ripe, this melon should feel heavy for its size and its skin will begin to turn more yellow than green as an indication it's ready to be enjoyed.



Snow Leopard

Skin: white & green spotted, smooth
Flesh: white
Texture: crisp & firm

Tasting bright with undertones of honey and pear, organic Snow Leopard is loved for more than just the eye catching pattern on its skin. More firm in texture than a honeydew, this melon will give slightly when pressed at the blossom end as an indication of ripeness.



Tuscan

Skin: light green to golden, netted
Flesh: orange
Texture: succulent

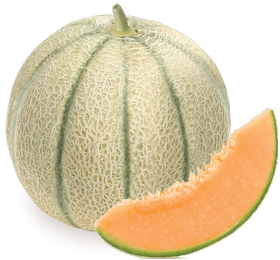
Rich in flavor with an exceptional sweetness, this organic melon boasts subtle earthy and musky undertones. Look for the green along the ridges of this melon's skin to turn a golden cream color when ripe. Paired with the tell tale aroma of sweet and sultry melon, it's easy to tell when Tuscan is ready to be eaten.

DRY FARM MELONS

Availability: Late-July – Early-September

WHY DRY FARM?

Requiring significantly less water, this growing practice utilizes soil amendments to help plants thrive on groundwater. Great for conserving resources, it also concentrates flavor in the fruit. Be sure to let shoppers know why dry farm products are so special.



Charentais

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Flesh: orange
Texture: succulent

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Crenshaw

Skin: yellow-green to golden, textured
Flesh: light orange
Texture: crisp

Known as one of the sweetest melons available, organic Crenshaw is a cross between a Casaba melon and a cantaloupe. Described as having an almost peppery note, the dynamic flavor of this melon does not disappoint. Crenshaw will emit a sweet, sultry aroma when ripe and some folks report that you can also shake it to hear if some seeds rattle around as another indicator.



Piel de Sapo

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Flesh: white
Texture: succulent

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Sharlyn

Skin: tan, netted
Flesh: pale orange
Texture: succulent

Sweet, fruity, creamy and luscious, this melon becomes intensely flavored as the sugars develop. When ripe, organic Sharlyn will emit a sweetly tropical smell with notes of pineapple from its blossom end.



Sugar Cube

Skin: tan, netted
Flesh: orange
Texture: succulent

Known for its exceptionally sweet taste, juicy flesh and perfumed aroma, organic Sugar Cube is a great option for shoppers seeking a slightly smaller melon with big flavor. Sniff the blossom end of the melon. If it's heady with a sweet scent, Sugar Cube is ready to be enjoyed.