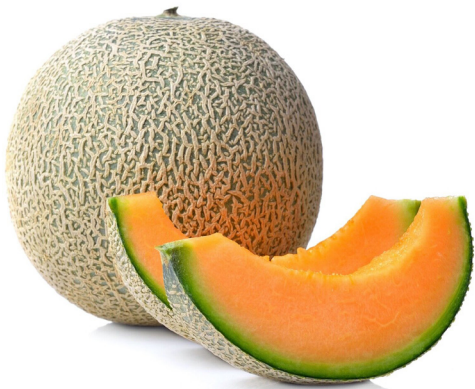




Melón Magic

SLICE INTO SUMMER WITH OGC



CANTALOUPE

*The forever favorite that tastes like summer.
To determine ripeness, gently press a thumb
into the stem end of the melon. If it gives slightly,
it's ready to enjoy.*

Skin: tan, netted

Flesh: orange

Texture: succulent



GREEN HONEYDEW

Pair with salty favorites like cured meat and cheeses for elevated eater. Give this melon a sniff. If its scent is sweet and aromatic, it's ripe and ready to enjoy.

Skin: light green, smooth

Flesh: green

Texture: succulent



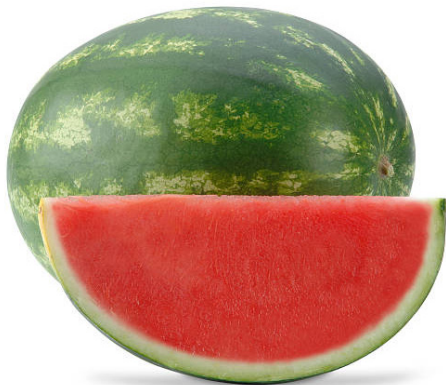
SEEDED WATERMELON

Black studded nostalgia. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.

Skin: green, smooth

Flesh: red

Texture: crisp



SEEDLESS WATERMELON

*Sweet and satisfying with none of the seeds.
Give this tasty melon a thump to test ripeness.
If it produces a deep, hollow sound it's ready
to enjoy.*

Skin: green, smooth

Flesh: red

Texture: crisp



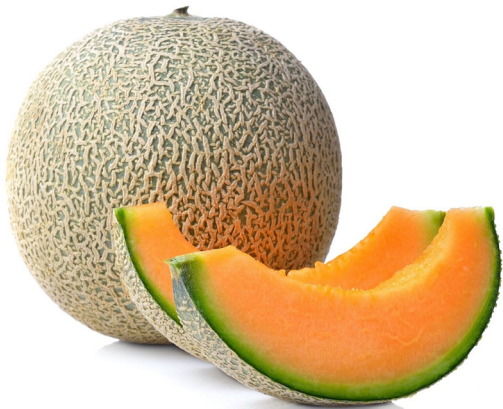
MINI SEEDLES WATERMELON

Packable, personal sized and seedless, it's practically perfect. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.

Skin: green, smooth

Flesh: red

Texture: crisp



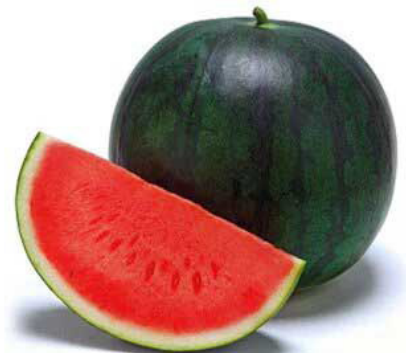
NW GROWN CANTALOUPE

*The forever favorite that tastes like summer.
To determine ripeness, gently press a thumb into
the stem end of the melon. If it gives slightly, it's
ready to enjoy.*

Skin: tan, netted

Flesh: orange

Texture: succulent



NW GROWN BLACK SEEDLESS WATERMELON

Stunning contrast of dark skin and vibrant flesh.

*Thump on a watermelon to determine
its ripeness. If it sounds deep and hollow,
it's ready to enjoy.*

Skin: black, smooth

Flesh: red

Texture: crisp



NW GROWN HONEYDEW

Pair with salty favorites like cured meat and cheeses. Give this melon a sniff. If its scent is sweet and aromatic, it's ripe and ready to enjoy.

Skin: light green, smooth

Flesh: green

Texture: succulent



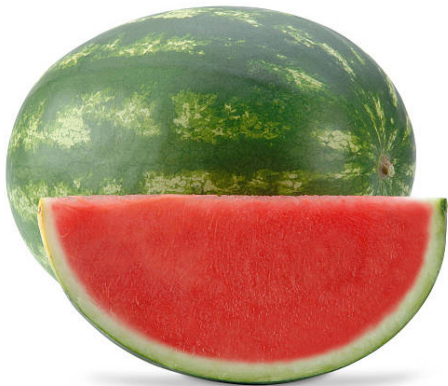
NW GROWN SEEDED WATERMELON

Black studded nostalgia. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.

Skin: green, smooth

Flesh: red

Texture: crisp



NW GROWN SEEDLESS WATERMELON

Sweet and satisfying with none of the seeds. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.

Skin: green, smooth

Flesh: red

Texture: crisp



NW GROWN MINI SEEDLESS WATERMELON

Packable, personal sized and seedless, it's practically perfect. Give this tasty melon a thump to test ripeness. If it produces a deep, hollow sound it's ready to enjoy.

Skin: green, smooth

Flesh: red

Texture: crisp



NW GROWN CHARENTAIS

Rich in flavor with a heady aroma. Give Charentais melon a good inhale and enjoy its floral aroma and you'll know it's ripe and ready to enjoy.

Skin: tan, netted

Flesh: orange

Texture: succulent



NW GROWN PIEL DE SAPO

The flavor of this melon is described as a cross between a honeydew and a pear. Emitting very little aroma 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.

Skin: green and yellow mottled, rough

Flesh: white

Texture: succulent



NW GROWN GALIA

Galia melon is described as tasting sweetly aromatic with notes of tropical fruit. Give this variety a good sniff - its sweet scent is a great indicator that it's ripe and ready.

Skin: yellow-green, netted

Flesh: green

Texture: succulent



NW GROWN CANARY

Canary's skin begins to take on a waxy quality as it ripens, and its aroma is punctuated with hints of pineapple and banana.

Skin: yellow, smooth

Flesh: white

Texture: crisp and firm



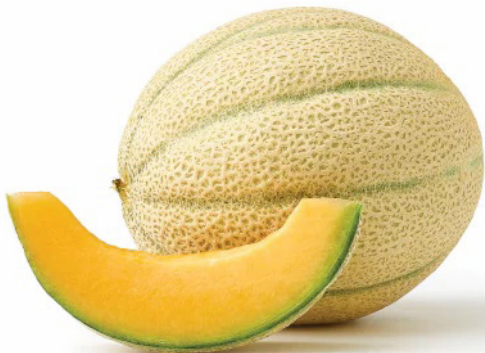
NW GROWN SNOW LEOPARD

Snow Leopard shares a similar flavor profile with honeydew, but with crunchier flesh. Give this melon a good sniff to determine ripeness. If its scent is sweet and robust, it's ready to enjoy.

Skin: white and green spotted, smooth

Flesh: white

Texture: crisp and firm



NW GROWN TUSCAN

Like a gourmet cantaloupe, with deep external ridges that lighten from deep green towards yellow as the sugar develops, an excellent signal for when it's ripe and ready to enjoy

Skin: light green to golden, netted

Flesh: orange

Texture: succulent



NW GROWN ORANGE HONEYDEW

Everything you love about a firm-fleshed honeydew, with bright orange colored flesh plus a honey-sweet flavor. Give this melon a sniff. If its scent is sweet and aromatic, it's ripe and ready to eat.

Skin: light green, smooth

Flesh: orange

Texture: succulent



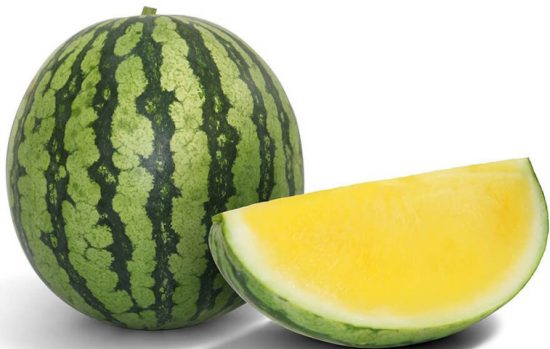
NW GROWN HAMI

Juicy and sweet, with a flavor similar to cantaloupe. Wait until this melon smells aromatic, feels heavy for its size and gives slightly when a thumb is pressed into the stem end to enjoy its firm, crisp flesh.

Skin: yellow-green streaks, netted

Flesh: orange

Texture: crisp and firm



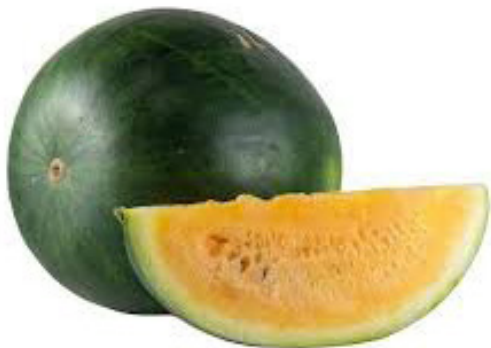
FULL MOON SEEDLESS

Super sweet and fun to eat, yellow watermelon. Give this melon a thump and listen for a deep, hollow sound to determine ripeness.

Skin: striped green
or dark green, smooth

Flesh: yellow

Texture: crisp



DAYBREAK SEEDLESS

A surprising color pop on a plate, a sweet and flavorful watermelon. Give it a good thump and listen for a deep, hollow sound to indicate ripeness.

Skin: striped green
or dark green, smooth

Flesh: orange

Texture: crisp



MIDNIGHT SEEDLESS

Stunning to look at and delicious to enjoy, this watermelon requires only a good thump to confirm ripeness. If it emits a deep and hollow sound, it's time.

Skin: dark green, smooth

Flesh: red

Texture: crisp



MINI MIDNIGHT SEEDLESS

Stunning to look at and delicious to enjoy, this watermelon requires only a good thump to confirm ripeness. If it emits a deep and hollow sound, it's time.

Skin: dark green, smooth

Flesh: red

Texture: crisp



NEON MOON SEEDLESS

Firm yellow flesh makes this melon ideal for slicing into salads or tossing on the grill. To check for ripeness, give it a good thump. If it emits a deep, hollow sound is ready to be enjoyed.

Skin: striped green
or dark green, smooth

Flesh: yellow

Texture: crisp



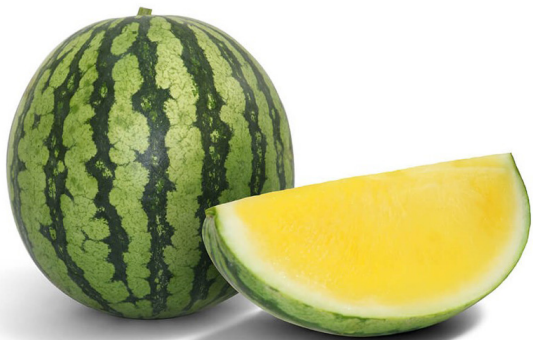
SUNSHINE SEEDLESS

Great for eating fresh, and for use in recipes. To check for ripeness, simply give organic Sunshine a thump. If the resulting sound is deep and hollow, this ray of light is ripe and ready to enjoy.

Skin: golden yellow, smooth

Flesh: red

Texture: crisp and firm



NW GROWN FULL MOON SEEDLESS

*Super sweet and fun to eat, yellow watermelon.
Give this melon a thump and listen for a deep,
hollow sound to determine ripeness.*

Skin: striped green
or dark green, smooth

Flesh: yellow

Texture: crisp



NW GROWN DAYBREAK SEEDLESS

A surprising color pop on a plate, a sweet and flavorful watermelon. Give it a good thump and listen for a deep, hollow sound to indicate ripeness.

Skin: striped green
or dark green, smooth

Flesh: orange

Texture: crisp



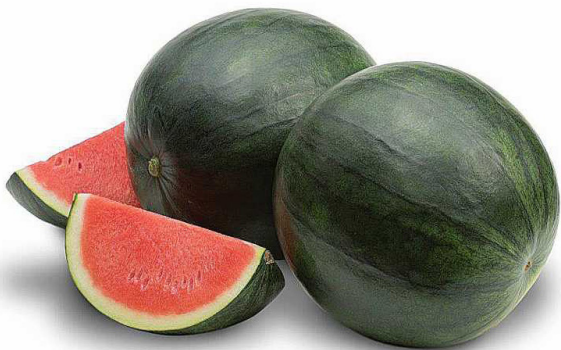
NW GROWN MIDNIGHT SEEDLESS

Stunning to look at and delicious to enjoy, this watermelon requires only a good thump to confirm ripeness. If it emits a deep and hollow sound, it's time.

Skin: dark green, smooth

Flesh: red

Texture: crisp



NW GROWN MINI MIDNIGHT SEEDLESS

Stunning to look at and delicious to enjoy, this watermelon requires only a good thump to confirm ripeness. If it emits a deep and hollow sound, it's time.

Skin: dark green, smooth

Flesh: red

Texture: crisp



NW GROWN NEON MOON SEEDLESS

Firm yellow flesh makes this melon ideal for slicing into salads or tossing on the grill. To check for ripeness, give it a good thump. If it emits a deep, hollow sound is ready to be enjoyed.

Skin: striped green or dark green, smooth

Flesh: yellow

Texture: crisp



NW GROWN SUNSHINE SEEDLESS

Great for eating fresh, and for use in recipes. To check for ripeness, simply give organic Sunshine a thump. If the resulting sound is deep and hollow, this ray of light is ripe and ready to enjoy.

Skin: golden yellow, smooth

Flesh: red

Texture: crisp and firm



NW-Grown Dry Farm
ORGANIC MELONS

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. Dry farm melons are similar in appearance to traditionally grown melons yet may be smaller in size.





NW GROWN DRY FARM CHARENTAIS

Rich in flavor with a heady aroma. Give Charentais melon a good inhale and enjoy its floral aroma and you'll know it's ripe and ready to enjoy.

Skin: tan, netted

Flesh: orange

Texture: succulent



NW GROWN DRY FARM CRENSHAW

Known as one of the sweetest melons available. 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 telltale sign.

Skin: yellow green to golden, textured

Flesh: light orange

Texture: crisp



NW GROWN DRY FARM PIEL DE SAPO

The flavor of this melon is described as a cross between a honeydew and a pear. Emitting very little aroma 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.

Skin: green and yellow mottled, rough

Flesh: white

Texture: succulent



NW GROWN DRY FARM SHARLYN

Sweet, fruity, creamy and luscious. When ripe, this melon will emit a sweetly tropical smell with notes of pineapple from its blossom end.

Skin: tan, netted

Flesh: pale orange

Texture: succulent



NW GROWN DRY FARM SUGAR CUBE

Sugar cube packs a lot of flavors into its small size. Sniff the blossom end of the melon, and if it's heady with a sweet scent, it's ready to be enjoyed.

Skin: tan, netted

Flesh: orange

Texture: succulent