Testing Watermelon: An Art

and pluggers can test their wa- ticular. It should be yellowish, termelon picking know-how on rather than white. A papervest peak.

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"Local crops are on the market the Department of Soil and Crop maturity vary. Sciences at Texas A&M. "Prices are as good as they will be, and produced melons."

The Adriance Lab food techmelon selecting. His methods won't leave pounded, bruised or mutilated fruit on the stands. I "look first at shape," Burns

explained. "I want a uniform melond with no gourd-like neck or other mishapen features."

"Surface color should be

WANT AD RATES

melon."

Guidelines used by the scientist are reflected in a 1964 study we are in the middle of the best of maturation of Charleston time for quality. Retailers are Gray watermelons by Wai Kit clearing South and West Texas- Nip, food technology graduate student from Hong Kong.

Grays are one of the more Wiamonds and other types also of the vine. are commonly found in produce departments.

Burns doubts the ability of good melon by thumping or

FOR SALE

Thumpers, rappers, hefters Study the 'ground spot' in par- proper consistency indicating the ideal watermelon.

Brazos Volley crops, now at har- white color reveals an immature the knack of picking a good cator. If you fork up some melon, developed over a long white seeds and some dark ones, Burns said the fruit should long period," he remarked. "They you have an immature waterknow," says Dr. Edward E. have a "good, solid heft," though can't pin it down how they do melon." Burns, horticulture professor in weights of different varieties at it, but they do. They cut a lot

of melons." Thumping reveals turgidity of properly ripened melon, but, meat, a higher sound tattling on an unripe melon. "If it goes 'thud, thud'," Burns

grinned, "it's over-ripe." "Oldtimers check the tendril

for a rough measure of ripeness," nologist offers tips for water- popular varieties, because of he added. The field method shipping characteristics. Black notes drying and color condition The prof said average Charles-

ton Grays weigh 30 pounds max1 imum, the average size at maaverage shoppers to discern a turity about 20 pounds though 15-pounders are eatable. Seeds knocking. Another method in- in all but white-seeded varieties bright without any dullness. serts a fingernail into the rind, are tell-tale signs, he divulged.

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"Botanically, the ovary is not mature until seed mature. Stage "Field hands and loads have of color development is an indi-

THE BATTALION

Plugging is generally an infallible method of picking a points out the scientist, only a few retailers allow the knife-test method.

"The mark of a connoisseur is to ask for yellow-flehed watermelon," the taste panel director commented. "This is an orangish-yellow, green-striped melon very popular among East Texans. They won't slice anything else. It has a honey-sweet, distinctive flavor, of limited trade and therefore high quality."

One breed of seed-spitter is out of luck. There's no surefire way of getting a juicy, ripe watermelon by moonlight.

Prairie dogs vanished altogether from the 30-acre prairie dog town in the Wichita Mountains Wildlife Refuge near Lawton, Okla. It has been restocked with 38 of the sociable little ground squirrels.

College Station, Texas





Thursday, July 21, 1966

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