



Crenshaw Melon “Lilly”

Crenshaw - Farmer Mike Hessel of Red Hat Melons in Corvallis, Oregon calls crenshaw melons the “cadillac of melons” and once you try one, we are sure you will agree. Not only do crenshaw melons have a great floral aroma, sweet flavor, and a velvety texture, they also keep well. When ripe they become aromatic and the blossom end of the melon softens. A favorite variety for dry farming is ‘Lilly’.



Cantaloupe “Hannah’s Choice



Cantaloupe “True Love”

Cantaloupe - American style cantaloupes are a ubiquitous melon in Pacific Northwest farmers markets. This class is characterized by its strong fragrance, netted rind, high sugar content, and medium to short shelf life. Many cultivars slip off (or fall off) the vine when they are ripe and must be sold soon after to prevent spoilage. Additional signs of ripeness include a change in color and strong fragrance. Favorite varieties for dry farming are 'True Love', 'Hannah's Choice', and 'Athena'.



Piel de sapo melon “Lambkin”

Piel de sapo - Piel de sapo (Spanish for toad skin, referring to its blotchy green and yellow color) is a tasty Iberian melon. While the melon has very little fragrance, it is very sweet and has an incredibly long shelf life. Because the melon keeps for so long it has the nickname, “Santa Claus Melon”. This melon is harvested when it turns from just green to a mix of green and yellow in color, and can be stored on the counter or in a pantry until the blossom end softens. A favorite variety for dry farming is 'Lambkin'.



Canary Melon “Amy”

Canary - Canary melons (sometimes called amarillo melons) are Iberian melons. Canary melons are very similar to piel de sapo melons, with little fragrance, but very high sugar and a long shelf life. Once ripe, the texture is silky and some think that it gets better as it gets softer. Canary melons are harvested when they achieve a rich gold color and then should be stored in a cool dry place (think counter or pantry, never fridge) until the blossom end becomes soft. A favorite variety for dry farming is 'Amy'.



Gaya melon “Snow Leopard”

Gaya melons are honeydew melons originally developed in Japan. They have white flesh and an ivory colored rind speckled with green. They are similar to honeydews in flavor but are small. The cultivar we trialed in 2022, “Snow Leopard,” was incredibly prolific, producing an average of 10 fruit/plant on the day of their peak harvest. They are sometimes called “dinosaur melons” and may appeal to children. They are green when immature, but turn white and then ivory when ripe.



Galia melon “Arava”

Galia - Galia melons are hybrid melons that were developed at the Ne' ve Yaar Research Center in Israel. They are most reminiscent of cantaloupe and are bred by crossing different cantaloupe varieties. They have strong aromatics and sweet green flesh. Like cantaloupes they ripen after harvest and have a shorter shelf life. Many cultivars slip off (or fall off) the vine when they are ripe and must be sold soon after to prevent spoilage. Additional signs of ripeness in the field include a change in color and strong fragrance. A favorite variety for dry farming is 'Arava'.



Watermelon “Cal Sweet Bush”



Watermelon “Yellow Doll”

Watermelon - Watermelons really need no introduction, they are a popular, sweet, crisp, summertime snack. The variety ‘Yellow Doll’ is a great icebox (i.e. smaller) watermelon, with sweet yellow flesh, lightly seeded. The variety ‘Cal Sweet Bush’ is a larger watermelon with red flesh. There are numerous signs of ripeness in watermelons, including a yellow field spot on the bottom of the fruit, a dull rather than shiny rind, and they will feel heavy.