




Melon Drum

Take your fruit from fun to yum by making a Melon Drum.

Make

1. Get a rockmelon or watermelon.
2. Cut the top off your melon approx. 2/3 of the way up.
3. Scoop out the flesh using a spoon or melon baller.
4. Continue scooping until you have removed all the flesh and have reached the rind or the outer skin.

Play

Now turn the melon over and hit with your hands or utensils.

Placing the drum on a flat surface, like a chopping board, and lifting up one side will change the sound as you hit it.

Recycle

Use the leftover watermelon to make some delicious icy poles!

THINGS you NEED

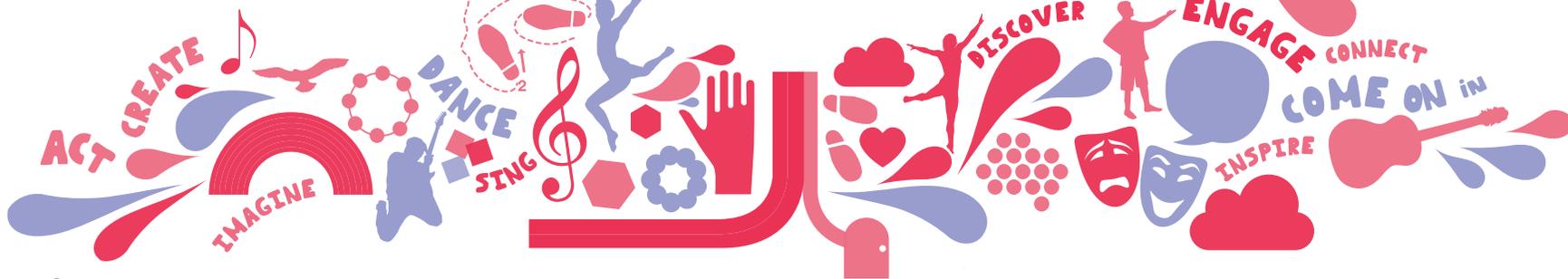
A watermelon or rockmelon

A sharp knife
(Ask mum or dad to help with this one)

A bowl for all the melon

A spoon or a melon baller





Melon Drum

Follow these easy steps to make your Melon Drum.

Pzzzzt....
Make sure to share your Melon Drum on Facebook or Instagram with the hashtag #funtoyum

HANDY HINT

Experiment with new sounds by lifting the edge of the drum higher or lower.

Try using a pumpkin instead for a different type of sound.

Make sure to check out our handy instructional videos on The a2 Milk Company website.



1. Get Shopping!



2. Scoop out your melon.



3. Beat those drums!



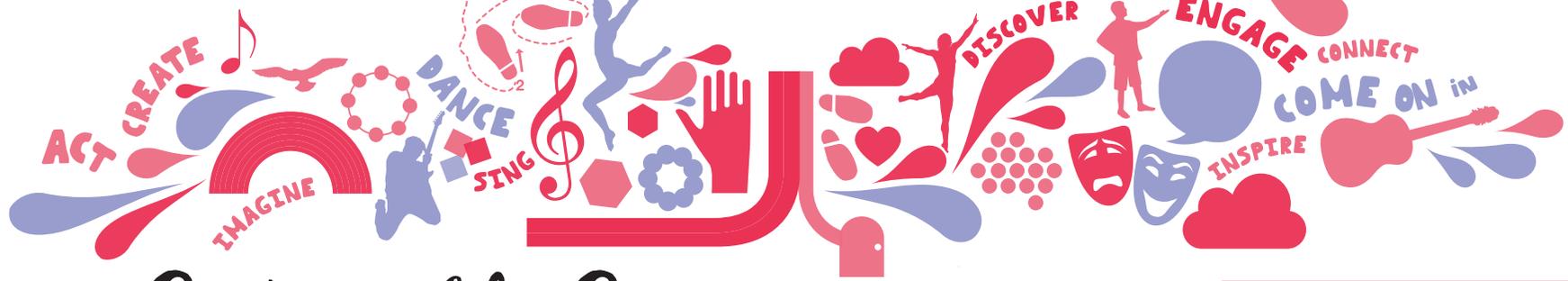
4. Use the insides of the fruit to make tasty treats.

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CREATIVE KIDS
BRIGHTER KIDS





Recipes for Sustainable Songs



Watermelon Juice or Icy Poles

Ingredients

Watermelon
Mint

You'll need:

Juicer
Icy pole moulds

Watermelon Juice

Put the watermelon through the juicer; serve in a glass with ice and a sprinkle of mint.

Watermelon Icy Poles

Crush up watermelon and mint in the food processor. Pour into icy pole moulds and freeze.



Rockmelon and Ice Cream

Ingredients

Rockmelon
Ice cream

Method

Dice the rockmelon. Serve with ice cream.
Delicious!

Helpful Hints

Always ask an adult for help if you are using a sharp knife, cook top or oven.

Check that none of your guests have food allergies and make sure that you keep fresh ingredients stored in the fridge.

Wash your hands before you start cooking. Being hygienic when working with food is really important.