

[AFCD to highlight varieties at Local Organic Watermelon Festival \(with photos\)](#)

The Agriculture, Fisheries and Conservation Department (AFCD) today (June 24) introduced three highlighted varieties of organic watermelons for the Local Organic Watermelon Festival.

The three highlighted varieties of watermelons, namely Hami Yellow Flesh, Super Sweet Black Angel 168 and Diana, were introduced from Japan, Australia and Taiwan respectively by the AFCD in recent years as part of the department's promotion of environmentally friendly cultivation practices through organic farming. Being able to adapt well to the local environment and summer climate, while promising good yields of quality fruit of suitable sizes for small to medium-sized families, these varieties have been well received by both farmers and consumers.

Hami Yellow Flesh is oblong in shape and features green skin with stripes and yellowish orange flesh with a sweetness of around 10 degrees Brix (degrees of Brix denote the units for measuring sucrose content in solution). Super Sweet Black Angel 168 is spherical with green striped skin, and its bright crimson-coloured flesh is very juicy with a sweetness of around 12 degrees Brix. Diana is oblong in shape and the intense red flesh encased under its bright yellow striped skin has a sweetness of around 11 degrees Brix. The sweetness of local organic watermelon is usually between 8 and 12 degrees Brix.

The AFCD has been promoting quality crop varieties and providing technical guidance to organic farmers on growing watermelons and other crops with a view to strengthening the sustainability of local agriculture. In order to help farmers expand their sales network and share their harvests with members of the public, the AFCD has continued to invite all regular local organic farmers' markets to join the Local Organic Watermelon Festival this year. Local organic watermelons as well as other seasonal farm produce will be sold in each farmers' market starting from mid-June. Members of the public are welcome to shop at these markets to support local farming. In addition, members of the public can order from the Vegetable Marketing Organization via the "Local Fresh" mobile application or purchase organic watermelons from certified organic farmers listed in the Hong Kong Organic Resource Centre Certification Limited website (www.hkorc-cert.org/tc/service_list.php?cid=19). Local organic watermelons and other seasonal farm produce are only available for a limited time while stocks last.

For opening dates and times of the organic farmers' markets in late June and July, please see the annex. Please maintain personal and environmental hygiene and social distancing during visits. Visitors should properly dispose

of used masks and waste.

For more information about the Local Organic Watermelon Festival, please visit the AFCD website (www.afcd.gov.hk) or Facebook page (www.facebook.com/afcdgovhk/) .

