



TERHUNE ORCHARDS NEWS

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WINTER 2015

Send Holiday Cheer with Terhune Orchards Gift Boxes

Give the gift of Terhune Orchards gift baskets and boxes to your friends and family across the country or right here in town. We have dozens of delicious options that make it easy to share a Taste of Terhune for all budgets and appetites.

The Terhune Orchards Apple Box and Terhune Orchards Sampler Box are great for sharing holiday cheer with anyone on your list. They contain our most popular apple varieties and



baked goods made fresh here in our bakery. For our gift baskets, a rustic



apple basket is hand packed with options that include our apple butter, fruit breads, made from scratch cookies, brownies, nuts, crackers, cheese and other sweet and savory treats that are sure to please.

Priced at \$25 and up, our gift boxes and baskets come in several sizes for all of your gift giving needs. Choose an option that is perfect for a holiday party hostess, a favorite teacher, business acquaintance, office staff or anyone that you want to feel a little extra special during the holidays. Our popular Taste of New Jersey boxes and baskets include gourmet food items made here in The Garden State. These fantastic edible

gifts may include Jersey Fresh honey, organic popcorn, chocolates and shortbread made locally in addition to an assortment of our apples and goodies from the bakery.

For wine lovers, we have gift boxes and baskets that include a bottle of your choice of our award winning, red and white wines made from grapes grown here in our own vineyard. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida.

Always a farm favorite, our freshly pressed apple cider can be shipped. We send it frozen, ready to be defrosted and enjoyed on arrival. Boxes of our holiday cookie assortments and decorated gingerbread houses are also great options for shipping.

Our gift boxes can be shipped anywhere in the U.S. Gift baskets are hand delivered locally in the Princeton and Lawrenceville area or can be picked up at farm at your convenience.

Place orders online at shop.terhuneorchards.com, in the farm store or call (609) 924-2310.

Mount Family Honored by Community

Pam and Gary, along with the rest of the Mount family, were thrilled and surprised to receive two prestigious awards in October.

The Stony Brook-Millstone Watershed Association presented Pam and Gary Mount the Edmund W. Stiles Award for



Pam and Gary are honored with the Edmund W. Stiles Award for Environmental Leadership from the Stony Brook-Millstone Watershed Association.

Environmental Leadership. The Lewis School of Princeton presented the first annual Marsha Lewis Citizenship Award for Outstanding Service and Public Interest to Gary and Pam Mount for their life-long commitment to community, local farming, the environment and education.

Pam Mount said "Gary and I are delighted to support the Lewis School as alumni parents. We are pleased to jointly celebrate the forty year anniversary of Terhune Orchards and the Lewis School which have both made significant contributions to their fields of agriculture and education."



Gary and Pam accept the Marsha Lewis Citizenship Award for Outstanding Service and Public Interest from Marsha Lewis.



Pies, Crisps, Cookies and More For Your Holiday Celebrations

The holiday table just isn't complete without delicious pies and apple crisp. We freshly bake over twenty kinds of pies and crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry,



strawberry rhubarb and many more traditional flavors. For those with dietary restrictions, we have no-sugar added pies. A favorite here at Terhune Orchards, homemade apple crisp are made in traditional apple, apple-blueberry and apple-cranberry.

Place your holiday pie and crisp order in advance to ensure your family has exactly what you want for your holiday desserts. Place order by phone or in the farm store. Not sure which flavors to choose? Come to our Pie Sampling Weekend on Nov. 14 and 15, 9 a.m.-5 p.m. for a taste before ordering.

Our homemade tea breads are perfect for sharing or keeping on hand for a little indulgence during the rush of the holidays. Available in two sizes, we have flavors that

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Winter Work

by Gary Mount

One of the things that I like about farming is that there is a predictability or rhythm to the work on the farm. I am writing this during the most hectic time on the farm—fall harvest. Yet I find I am already looking ahead to what I would like to accomplish this winter.

Once the crops are harvested, work on the farm shifts. Some work will be preparation for next year's crop—such as pruning every tree, bush and vine. But some of the work will be on long range projects such as getting started on building our new winery. The plans are drawn, the contractors chosen and permits are applied for. Our great Amish barn builders will be here again but we will also have amazingly intricate HVAC and plumbing systems. I also have great plans for our greenhouse. For 3 years we have been using bio-control instead of pesticides in the greenhouse. We are getting better at it each year. Our vegetable specialist, Scott Van Kuiken, has already been receiving shipments of insect predators in order to get them established in time to control greenhouse aphids—sucking insects that can ruin a crop. I am eager to install a sophisticated heating and cooling control system for the greenhouse. I actually bought it last spring but then got too busy to install it. It should save money on heating and cooling as well as provide better growing conditions in the greenhouse.

I am also planning to make some changes in the orchards. That is sort of a funny thing coming from me—I am so resistant to change. There might be a planting that has not made any money for years,



yet I still keep it—thinking “maybe next year”.

Some of the best farms in the US are in California. I visited one apple orchard—a young, meticulous planting with a productive future. Three years later I visited again and the apples were gone, replaced by grapes—300 acres!! That was a farmer who was not afraid to change!

So, I have some changing to do. I would like to have more table grapes. Selling them pick-your-own this year worked very well. I also need to make some changes in our cherry orchard. The planting is about 15 years old but only this year did I finally face up to the fact that there are some cherry varieties in there that just don't taste that good. I cannot understand why I have not gotten rid of them before this! I have some replacement trees ordered and if I can get them, I am starting up the chain saw.

Not all changes work out as planned. I have to deal with a failed grafting project this winter. Last spring I grafted over some Enterprise apples to a new variety, Crimson Crisp. We cut the grafting wood in the winter, then in the spring cut off the Enterprise trees and grafted on the Crimson Crisp wood on top of the stump. For some reason, many of the grafts did not take. I now have ordered new trees to plant in the failed spots.

These projects are more long term. But in December, we will start our pruning—getting ready for the next year's crop. The rhythm of the farm will go on and we will be content.

Fragrant Flowers Brighten Winter

Pam's office has a spectacular view overlooking the Pick Your Own flower field in front of the family's farmhouse. Once frost begins to nip at the colorful zinnias in October, Pam pulls on her garden gloves and heads into the greenhouse to pot up flowering bulbs. After chilling is a special cooler, they are moved to a warmer area of the greenhouse to bloom in the heart of winter, just when we all need a little lift.

Candy-colored tulips, vibrant yellow daffodils, grape hyacinths, paper whites and tete-a-tetes, mini daffodils all begin to bloom in January, months before they bloom outdoors. Freesias are perfuming the air in February with their funnel-shaped flowers held dramatically above long arching stems. Pam creates unique baskets by

combining her favorite varieties and also pots them separately. Flowers are available all winter long in the farm store.



Read and Explore Through the Winter Months



Are you looking for fun and educational activities for your children outside the house this winter? Children never mind putting on their mittens for a trip to the farm for Read & Explore, our winter educational series. Children gather around to listen to a book being read. Then the children participate in educational activities and a craft that may include decorating a gingerbread cookie, making a paper bag animal, building a bird feeder or planting seeds in the greenhouse. Full descriptions of Read & Explore classes are on the calendar at terhuneorchards.com

Read & Explore are held on Tuesdays at 10 a.m. and Saturdays at 10 a.m. and 1 p.m. Each session lasts about an hour. The cost is \$7 per child and includes the craft activity. Pre-registration is requested. Please call (609) 924-2310 to register.



The Gingerbread Man –

Jan. 12, 10 a.m.

Jan. 16, 10 a.m. and 1 p.m.

Animal Tracks –

Feb. 2, 10 a.m.

Feb. 6, 10 a.m. and 1 p.m.

Fur, Feathers, Fluff: Keeping Warm in Winter –

Feb. 16, 10 a.m.

Feb. 20, 10 a.m. and 1 p.m.

Composting –

Mar. 1, 10 a.m.

Mar. 5 10 a.m. and 1 p.m.

Getting Ready for Spring –

Mar. 15, 10 a.m.

Mar. 19, 10 a.m. and 1 p.m.

Trim your home for the Holidays with Trees and Wreaths

Pam is known for her beautiful fruit decorated wreaths—Williamsburg style. Often asked how she puts them together. Join Pam for a free wreath decorating workshop on Saturday, Dec. 12, 1-3 p.m., with the purchase of one of Terhune Orchard's locally made fresh wreaths. Decorating materials will be provided. Our fresh wreaths of boxwood, Douglas fir or mixed greens are available the weekend after Thanksgiving.

Locally grown Douglas fir trees are available the first week in December. Choose from a variety of sizes from tabletop all the way up to extra large. Douglas fir trees have soft needles, a wonderful aroma and sturdy branches that can hold your heaviest ornaments. This classic Christmas tree sheds needles far less than other varieties and continues to be fragrant right into the New Year.

Raise a Toast to the Season with Terhune Wines

The grape harvest in our vineyard was abundant this season. We also planted new vines to expand our production. Terhune Orchards Vineyards and Winery Tasting Room will be hosting a series of wine events this season.

During the Vintage North Jersey's More Than Just Wine Weekend on Nov. 14 and 15, wine tastings will be partnering with



pie sampling. Get into the holiday spirit by enjoying a cup of hot mulled wine. Our tasting room staff will be available to talk about holiday meal ideas and to suggest wine pairings. Can't decide what pie to serve for the holidays? Sample over 20 types of pie. What a great way to taste our freshly baked apple pie and sip our Apple wine, made from our own apple cider. Terhune staff will be on hand to take your holiday pie order.

The Holiday Wine Trail Weekend on November 27, 28 and 29 offers the opportunity to sample the delicious specialty foods that we include in our holiday gift baskets-

baked goods, apple butter, condiments and more. If you are participating in the Garden State Wine Growers Association Wine Trail weekend, receive a wreath at the first winery you visit, and then collect an ornament at each winery you visit after. Our ornament is an apple, of course.

On Dec. 5 and 6, join us for to kickoff of the holiday season with our Holiday Family Weekend. Warm up and relax in the winery tasting room. Choose the perfect Christmas tree and wreath. Visit with Santa from 12-4 p.m. and take a wagon ride around the farm. Sample the wonderful assortment of foods that are included in Terhune Orchards gift baskets. Start your holiday shopping with our unique selection of gift baskets, with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list! Our wines can be shipped to New Jersey and Florida, picked up at the farm store seven days a week or delivered locally in Princeton and Lawrenceville.

Visit us as we join other wineries across the state for The Wine and Chocolate Trail Weekend on Feb. 6 & 7 and Feb 13 & 14, a celebration of wine and chocolate. Sample our award winning wines, take home a bottle. We will be offering some chocolate treats made from scratch in our bakery to taste along with our wines.

The winery tasting room is open every Friday- Sunday, 12-5 p.m.



Wassailing the Trees

Who says you can't have fun outside in the winter? Join us at Terhune Orchards on Sunday Jan. 24 from 1-4 p.m. for our annual Wassailing Party. In our orchard with 100 year old apple trees, we sing and chant, make lots of noise under the bare tree



branches to frighten away winter's evil spirits so our apple trees will flourish in the spring. This follows a long tradition from England in which many villages relied on the apple harvest. Knowing that the spring buds are on the trees in the winter, it was thought that creating a racket in winter would scare away bad sprits and ensure an

excellent harvest in autumn. The Handsome Molly dancers dressed in traditional garb of black costumes play an important role in the festivities each year with their singing and dancing. Everyone is welcome to join in the fun. Help yourselves to free hot cider and donuts or roast marshmallows on the camp fire. A great time is always had by all.

In the farm store, Spice Punch, a local quartet, will perform old traditional songs and ballads. The winery tasting room will be open for wine tastings and hot spiced wine. Grab your hat and mittens and wassail the day away.



Warm your Home with Terhune Orchards Gingerbread

The warming blend of spices used in gingerbread makes everyone happy during the holidays. It is a time-honored tradition in our family and we love to share it in so many ways—gingerbread houses, decorated gingerbread cookies, Gingerbread tea bread and gingerbread cake. Our bakers make by hand, uniquely decorated and assembled gingerbread houses ready to be put on display (and eaten). For holiday fun, our gingerbread house kits include everything you need to build the house of your dreams. These make wonderful gifts to send to loved ones for a taste of home.



Send Corporate Gift Baskets and Boxes from Terhune Orchards

To celebrate a fruitful year of business, share A Taste of Terhune with your clients, employees and business colleagues this holiday season. Our unique gift baskets and gift boxes come in several sizes. Share "A Taste of New Jersey" with your valued associates. Choose from a variety of pack-



ages that feature fruit from our orchard, our wines and baked goods or chocolates, cheese and locally made gourmet foods.

For a touch of old fashioned customer service that your clients are sure to remember, we are able to hand deliver gift baskets to your clients in Princeton and Lawrenceville. We can also have gift basket orders ready for speedy pick up at the farm store prior to your corporate holiday events.

Gift boxes can be shipped nationwide. Give the gift of a sampler of Terhune Orchards fresh apples and baked goods or boxes that include fruit, homemade treats and products made in New Jersey. Place your orders online at shop.terhuneorchards.com, in the farm store or call (609) 924-2310.

Calendar of Events – 2015-2016

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| Nov. 14 & 15 | Vintage North Jersey More Than Just Wine Trail, 12-5 p.m. | Jan. 12 & 16 | Read & Explore: Gingerbread Man |
| Nov. 14 & 15 | Pie Sampling Weekend, 9-5 p.m. | Jan. 24 | Wassailing the Apple Trees Farm Festival 1-4 p.m. |
| Nov. 24 & 25 | Happy Thanksgiving—Farm store open 9 a.m.-7 p.m. Winery Tasting Room 12 p.m.-6 p.m. | Feb. 2 & 6 | Read & Explore: Animal Tracks |
| Nov. 26 | Happy Thanksgiving—Farm store open 9 a.m.-12 p.m. | Feb. 6 & 7 | Wine & Chocolate Wine Trail Weekend |
| Nov. 27, 28, 29 | Holiday Wine Trail Weekend 12-5 p.m. | Feb. 13 & 14 | Wine & Chocolate Wine Trail Weekend |
| Dec. 5-6 | Holiday Family Weekend 10 a.m.-5 p.m. Visit with Santa and Wagon Rides 1-4 p.m. | Feb. 16 & 20 | Read & Explore: Fur, Feathers, Fluff: Keeping Warm in Winter |
| Dec. 12 | Wreath Making Workshop, 1-3 p.m. (free) | Mar. 1 & 5 | Read & Explore: Composting |
| Dec. 25 | Merry Christmas Farm Closed | Mar. 13 | Pruning Class, 1-3 p.m. (free) |
| Jan. 1 | Happy New Year Farm Closed | Mar. 15 & 19 | Read & Explore: Getting Ready for Spring |
| | | Mar. 26 & 27 | Bunny Chase Farm Festival, 10 a.m.-4 p.m. |
| | | Apr. 5 & 9 | Read & Explore: Birds, Nesting, Birdhouses |
| | | Apr. 30 & May 1 | Kite Day Farm Festival, 10 a.m.-5 p.m. |

More details on all events at terhuneorchards.com



Farm Store, Barn Yard, & Farm Trail:

Open to the public daily all year.

Winery and Tasting Room: Open Fri-Sun 12 p.m.-5 p.m.

School and Group Tours: By appointment, April through October.

Barnyard Birthday Parties: By appointment, April through October

Corporate and Private events: By appointment, year round

Pick-Your-Own Schedule

May—Asparagus, Strawberries

June—Blueberries, Sweet Cherries, Sour Cherries

July—Blueberries, Blackberries, Flowers

August—Blackberries, Flowers

September & October—Apples, Pumpkins, Flowers

Call the Farm Store 609-924-2310 for information on the availability of specific varieties.

Enjoy our Fresh Produce All Winter

When the air becomes cold and the ground begins to freeze, we don't stop growing crops on the farm. We move from working out in the field to being very busy in the heated greenhouses and covered hoop houses to keep fresh, locally grown vegetables on your table year round. Cold-tolerant, vitamin-packed greens actually taste sweeter after the weather turns cold. Bring home a bunch of kale for your favorite smoothie, fresh juice or kale chips. We love to use it in warming soups and stews, hearty pasta dishes and salads, too.

To keep the salad bowl interesting, we grow numerous varieties of greens all year round. Lettuce and peppery arugula grow in the greenhouses all winter. Tender lettuces keep the dream of spring alive. Look



for robust heads of Boston, green leaf and red leaf lettuces. We have some of our favorite bottled dressings in the store to make quick and easy dinners.

Many of the crops we grow in the fall store wonderfully for use into the winter. Our apples, stored in our special controlled atmosphere storage, will be plentiful throughout the cooler months. Butternut, kabocha, spaghetti, acorn, and delicata squashes are all great sources of vitamins and delicious, too. Our carrots and beets give bursts of color and flavor to winter meals. We grow a dozen varieties of potatoes that are perfect in side dishes for cozy winter meals. Brussels sprouts are also great sides. Try roasting them or shredding them for a crunchy salad. The farm store always has seasonal recipe sheets to help you decide what to cook for the week.

Stop by the farm store daily or our stand at the Trenton Farmers Market on Fridays and Saturdays.

Pies, Crisps and Cookies

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appeal to all tastes—apple, cranberry nut, pumpkin, lemon tea, banana, gingerbread, sour cream, blueberry and many more. They are great on their own or topped with our fruit jams or applesauce.

Everyone loves a tray of holiday cookies. Terhune's bakery is busy making seasonal



favorites including gingersnaps, snickerdoodles, sugar cookies and decorated gingerbread. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop by during the holidays. Chocoholics will love our classic chocolate chip, chocolate shortbread, thin mints, biscotti, and chocolate crinkles that are topped with a dusting of sugar snow. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, oatmeal raisin and lemon drops.

Gift boxes of cookies are available in one and two pound boxes. They make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like to give some holiday cheer.

Freshly pressed Terhune Orchards apple cider, hot or cold, is popular at holiday dinners and parties and we offer plenty of farm-fresh vegetables for side dishes. Our homemade cranberry-orange relish, cranberry salsa and apple salsa have become holiday favorites, so don't forget to pick up yours in our farm store.



Directions to Terhune Orchards

Directions: Travel on the New Jersey Turnpike South to Exit 9, transfer to Rte #1 South for about 20 miles, then take Interstate 95 South (different from the NJ Turnpike) to the second exit for Rte 206 North, Lawrenceville-Princeton. Take route #206 to the fourth traffic light and turn left onto Cold Soil Road. The main farm is on the right, 3 miles from Rte #206.

