



TERHUNE ORCHARDS

NEWS

Trenton Farmer's Market
Spruce Street
(609) 695-7855

330 Cold Soil Road
Princeton, NJ 08540 • (609) 924-2310
www.TerhuneOrchards.com
email info@terhuneorchards.com

SPRING 2016

High-Flying Family Fun on Kite Day April 30 & May 1

Remember flying kites in the open field in your neighborhood or at the beach? Kite flying has become a tradition at Terhune Orchards and a sure sign of spring arriving. Pam has always wanted to host an "Apple Blossom Festival" but had found it impossible to predict when exactly the apple trees will bloom. So we plan for kite flying and hope for the added benefit of trees in bloom for a wonderful wagon ride around the orchards!

Children of all ages (and adults too) can make and decorate their own kites guaranteed to fly. We also have an assortment of pre-made kites to capture your imagination and take to the skies. Feel free to bring your own, too.

On Kite Day, the old-fashioned delight of flying a kite with your family will entertain you for hours. The fields will ring with the sound of country music as you make

your kites dance in the sky. The Ed Wilson Band will play Saturday from 12-4 p.m. On Sunday, Albo will perform from 12-4 p.m. On Sunday at 2 p.m., Joel, our sheep shear-er, will shear the farm sheep in the barnyard. Children get to take home a sheep-shaped card with a piece of the wool attached.

Take a break and have lunch or a snack at Pam's Food Tent. Enjoy Terhune Orchards' famous apple

cider, donuts, pies, cider, country chili, hot dogs, barbecue chicken, salads and spring goodies. Don't miss our famous

barbequed asparagus.

Parking is at the farm. Admission to the festival area is \$5, age 3 and up.

Call 609-924-2310 or visit www.terhuneorchards.com for more information.



Forty-one Years at Terhune Orchards

For all 41 years of our adventure here at Terhune Orchards, the question most asked is what is happening? Driving by on Cold Soil Rd. or down the driveway now, there is a different view.

In front of our wonderful 200-year-old barn, now used as our tasting room, is our new wine barn. After 5 years of planning, we were able to start construction in November and look forward to a grand opening this summer.

We often have to make tough decisions in farming, but deciding to take out trees is one of the hardest. In the fall of 2015, we took out an acre of pear trees and a half-acre of peach trees along Cold Soil Road. The pear trees were on the farm before the Mount Family. They were originally planted by R. Stanley Terhune, who planted the



R. Stanley Terhune, Herb Hurley and Julius Weidl planting pear trees in 1949.

first apple trees here in 1913. (Many thanks to Charles Hunt, Stanley's son-in-law, who told me the story and found the picture.) Thirty-six years later, in 1949, Stanley planted one acre of pears. After 67 years they were no longer producing a crop that we could sell. We had to realize that no matter how much we like a planting, it has to produce a profit. The peach trees were our oldest peaches on the farm; they did not compare in quality and productivity to our newer plantings. It was a tough decision, but it was definitely time to clear these orchards and make way for better production.

Now we need to focus on the soil in these empty plots. The success of any crops starts with good soils and we plan to plant a series of varied cover crops over two years to build up the soils. We choose cover crops to enhance soil fertility and organic matter. The cover crops will also influence the drainage, weed pressure and texture of the soil. Finally, cover crops are also important because they can help encourage beneficial biotic community while repressing any harmful biotic components of the soil. It takes patience but we hope that the

(continued on page 4)

Delicious Pick-Your-Own

Spring crops bring so much joy after a long winter of waiting. Our highly anticipated Pick-Your-Own season begins in April with tender stalks of asparagus. The fields may look bare but when you get close enough, you will see slender, green stalks rising from the earth. People coming to pick their own can't

believe how easy it is to snap off the stalks. Spend a May morning in the sunshine picking plump, scarlet strawberries. They are easy for children to pick and make a wonderful family activity. Did you know that the strawberry is the only fruit to have its seeds on the outside instead of inside? Depending on weather, strawberry season lasts 2-3 weeks. We grow the Chandler variety for its excellent flavor.

Sweet and sour cherries have a quick season in the middle of June. We have seventeen different types of cherries including the blush Ranier and numerous red varieties. Sweet cherries are best eaten fresh. Sour cherries are perfect for pies and jams.

In June and July, blueberry and blackberry bushes are loaded with fruit for easy picking. They last longer than the cherries—about 3-4 weeks.

To be notified of harvest time and picking updates, sign up for our E-mail Newsletter and follow us on Facebook and Instagram. You can also put your name and phone number on a call list to be notified.



Saturdays in Princeton

by Gary Mount

When I grew up on a farm just outside of Princeton in West Windsor, that area was pretty rural. Not too many houses near us, no other children to play with and no stores or businesses nearby. Lucky for me I had brothers—in particular my brother Lee and I, three years apart, always kept ourselves busy on the farm. We did not often get in trouble—at least Lee did not—and we had a lot to do. Three hundred acres of orchards,



Lee, left, and Gary Mount, West Windsor 1952.

fields and woods were a boy's paradise. We explored, rode our bikes—I remember envying Lee's skinny-tired bike when I still had fat tires. We camped and built. We built a dam across a drainage ditch to make a swimming hole. It worked, except it worked too well and flooded one section of my father's orchard. We were never reprimanded about it but my father did have to send some men to dismantle the dam. It took them a while.

There often came times when we needed something. Camping gear, tools, screws, nails, bolts, nuts—we had lots of ideas of things to do. Our farm was 5 miles from Princeton, which was a treasure trove for boys with a few cents in their pockets. Sometimes my mother would drive us. With four boys in the family, someone always needed a haircut. But as we got older and more independent, we went on our own. We heard stories how my father and his brothers would walk to Princeton (uphill both ways) but that seemed a long way. And although we were allowed to ride around West Windsor, biking to Princeton was not allowed. I am not sure if it was too much traffic or that the university students might get our bikes, but we were not allowed. Sometimes though we took the Dinky, the shuttle train between Princeton and Princeton Junction. It crossed Route One about a mile from our farm. We would climb the stairs from the Route One underpass, stand at the little station and wave down the train when it came. For a few cents we were in Princeton.

Our first stop was usually a hardware store. Tools, but mostly I remember screws, nails, bolts and nuts. We were pretty familiar with Princeton—all those haircuts—and also our many trips to the Princeton Public Library. It was in Bainbridge House, next the Garden Theater on Nassau Street. Some of my earliest memories are of sitting in a special place under the stairs with a mountain of books that I wanted to take home. Some sixty-five years later, I am still a member of the library. I have always been one even though because I never lived in Princeton, I always had to pay for a subscription—well worth it, I'd say.

But back to the hardware stores. Princeton had two. One was on Nassau Street. Farr Hardware was the bigger one and had more stuff. The men working there were very nice but even so we usually went to another hardware store on Witherspoon Street called Urken Supply. Mrs. Urken had a bit of a stern reputation but she liked my brother and me and was always very kind to us. You could find anything at Urken's AND sometimes she would let us go downstairs where the stock was kept and find our own screws, nails, etc. That was special. Can you imagine how many separate screws, nails, bolts and nuts were down there?

Sometimes the trip meant a stop at Hill's Market at the corner of Witherspoon and Spring streets. My mother did her grocery shopping there and well she might have, as my father and my grandfather before sold apples to Hill's for many years. It was a magical place with a meat area in the back with sawdust on the floor. The clerks would go back and forth getting the items the customer wanted. Somehow, when I went in, there was usually a broken open box of cookies that needed my attention. Mr. Hill still lives in the area today. I went to school with his daughter, Janet.

Coming back up Witherspoon we would come to Princeton Clothing where my mother bought all our "fancy" clothes. She was well-liked at Hill's and the clothing store with four boys who were always hungry and grew out of their clothes often.

Just across the street was the goldmine of Princeton, the Army and Navy store. There are not too many of these stores left now but 60 years ago, this store was just great for boys from the farm. We would buy trenching tools, mess kits, flashlights, penknives, match safes and knapsacks (very heavy). What we could not afford, we requested for Christmas. I recently spoke with the owner Michael Bonin, a few days before the store closed. I had known his father Al and could remember his grandfather Joe. Having that store in Princeton always meant a lot to me.

We liked to hike and camp—we were Boy Scouts and we spent a lot of time outdoors. This was the place for us. We came when we could. As we got older we worked on the farm on Saturday mornings but the afternoons were usually free. We sometimes earned our "going to Princeton" money by raking brush, a process of using a pitchfork to pile the apple prunings in the row middles so they could be chopped. We also fixed boxes for five cents each. Apple farms now use 20 bushel bins, but then it was one bushel boxes. In our case, a lot of bushel boxes.

We would sometimes visit Kopps if we needed something for our bikes and then catch the dinky back. We had to be sure to speak up quickly—sometimes I was shy, ended up in Princeton Junction, then had to ride back. The total number of trips was probably not as many as my memory brings back. But our Saturdays in Princeton were looked forward to and were necessary for our active lives growing up on the farm, especially when it came to screws, nails, bolts and nuts.

Tour Terhune Orchards with Your School Group

By Stacey Moore

Terhune Orchards offers a variety of educational tours for all ages, from preschool students to adults. Our walking tours provide our visitors with an intimate view of our farm. The tour changes with the seasons, though at the core the tours are about the benefits of the family farm, the water and soil cycles, and the life cycle of plants.

The focus in the spring is on the orchards in bloom and one of the farmer's best friends—the worm! Children get hands-on and dig for worms and plant seeds to take home. It is exciting to see children do the worm dance to make the worms come to the surface and to see their wonder when



they hold one for the first time, or the hundredth time! In the summer, we explore how our crops are growing with visits to our Children's Garden and other areas where crops are ready to harvest. Our visitors delight in seeing how differently crops—such as tomatoes, kale, herbs, and berries grow. We explore insects and discuss how they can help a farm, and how they are sometimes pests.

If you have visited Terhune Orchards for an educational tour in the past, we have some exciting additions. This year, we will also offer a combination wagon/walking tour, so that our visitors can enjoy a wagon ride while learning about the farm. For our youngest visitors (three- to four-years-old), we are also offering a Read and Explore program where we will explore an aspect of the farm—such as chickens, or farm animals or pollinators—through stories and a craft.

As a tour guide, it is the most exciting and fulfilling for me when students (and parents and teachers!) are engaged. I love when students are full of questions. I am so pleased when a teacher tells me what his or her students are studying so that I can tailor the tour to their needs. We want to bring students here to enjoy a day at the farm, but also go away with excitement and understanding about the farm, the food that nourishes us, and our Earth.

To schedule a school tour call 609-924-2310 or terhunetours@gmail.com

Terhune Orchards Winery Expands with New Facility

In November, construction began on a new 3,500-square-foot building that will house the wine production facility for Terhune Orchards Vineyard and Winery. Built in the traditional timber frame Amish-style using wooden pegs rather than nails by the Sylvan Stoltzfus Builders from Lancaster, PA, this new barn will look similar to the 200-year-old red barn that houses the current winery tasting room.



With this expanded production space, we hope to increase production. We also look forward to being able to host wine tastings and events within view of the production area. Large viewing windows will allow visitors to see our wine bottling line and storage tanks. Inside will be lots of space for big stainless steel wine tanks, wine press, de-stemmer, our bottling line, laboratory room and a new staff lunch room. A big front porch and patio between the new and old barns will be open for wine tasting in good weather. The building should be completed in spring 2016 and hopefully the grand opening will be in early summer!

Celebrate mom with a fun day for the

whole family in our tasting room during the Garden State Wine Grower Association's Mother's Day Wine Trail Weekend on May 7 and 8. Moms taste for free all weekend. Families and children are welcome here at Terhune Orchards.

The Wine & Chocolate Wine Trail was so popular in February we have added more sweet events. On April, 2 & 3, sample delectable chocolate treats with our wines with chocolate pairing. On May 21, Carol's

Creative Chocolates will join us for a guided chocolate and wine tasting. Learn about the history of chocolate from the days of Columbus to the present day. Afterwards, taste 8 high quality single origin and Belgian chocolates which have been expertly paired with Terhune wines. Pre-registration \$25 per person, at the door as space allows \$30 per person. Learn more at terhuneorchards.com/winery-events

The tasting room is open Fridays-Sundays from 12- 5 p.m. Bottles of our wine are also available anytime in the farm store and the Trenton Farmers Market on Saturdays.

What's Growing at Terhune Orchards

by Reuwai Hanewald

When we say we have fresh vegetables all year long, we really mean it. We are picking daily all year. With good planning, we can



overwinter crops in low tunnels (small hoops of metal covered in plastic) and grow crops in high tunnels (large greenhouses that are not heated and we grow directly in

the ground). We also have crop production in our greenhouses (heated spaces with cement floors) that we also use to plant all of our seedlings before they are transferred to the fields in the spring.

To keep ourselves organized and our faithful customers supplied with fresh veggies, we have over 600 separate entries in our planting plan regarding date, amount and type of seed so we can have sequential and properly planned plantings.

Spinach is an example of a crop that we plan out growing in many different ways, different conditions and different seeds. Scott VanKuiken oversees our organic vegetable production and has developed an effective growing plan. In late summer, we planted Bloomsdale variety on two-week intervals until late fall. Then we planted the high tunnel and harvested from it through February. Also in late fall, we planted spinach and covered it in low tunnels. It grew very slowly and after three months was only 2 inches tall but as soon as the ground warms, it will take off and be ready to pick. We will start seeds of a spinach variety called Tye in the greenhouse and transplant into the tunnel as well as direct seed into the field in early spring, keeping up two-week planting

(continued on page 4)

Host Corporate Events and Family Gatherings at Terhune Orchards

Get your team out of the office and energized this spring with a group outing at Terhune Orchards. An event filled with farm fresh food, picking activities and warming spring sunshine is a great way to reward employees. Whether you are a non-profit, large corporation or a family group looking for a unique setting for a group activity, Terhune Orchards offers unique options to gather and collaborate in our customizable space. Host your staff lunch, customer appreciation event, wine tasting or team building exercises on our picturesque 200-acre farm. For more information, email tmount@terhuneorchards.com or call Tannwen at 609-924-2310.

Firefly Festival June 26, 3pm-9pm

We go to great lengths to cultivate habitats for beneficial insects like bees, butterflies and fireflies. Fireflies are especially enchanting. On Sunday June 26th, we invite visitors to an electrifying afternoon and evening from 3-9 p.m. to celebrate the firefly. Unusually late for us at Terhune



Orchards but fireflies are smart—they sleep until it is dark so they can be seen by their mates. Look for them while on a free wagon ride or a pony ride.

Children can be fireflies, too! In our craft area, kids can dress up as fireflies after painting wings and making antennae. They can decorate bug boxes to use to catch a firefly as the sun goes down.

Miss Amy and the Big Kids Band, always a favorite, will get the crowd up dancing, playing instruments and having fun while we wait for the bugs to start their blinking. Circus Place, New Jersey's premier circus training facility, will showcase their Youth Circus Performance Troupe at Firefly Festival. Watch the students perform aerials, acrobatics and juggling and learn a few tricks for yourself.

Visit Pam's Food Tent for an old fashioned farm supper or snack, grilled chicken, apples, pies, donuts and other freshly homemade treats. The winery tasting room will stay open late for flights of wine tastings.

Admission and parking is free. Craft activities are \$5. For more information call 609-924-2310 or visit www.terhuneorchards.com

Calendar of Events – 2016

- | | | | |
|-----------------------------|--|-------------------------|--|
| March 19 | Read and Explore: Getting Ready for Spring
10 a.m. and 1 p.m. | May 7 & 8 | Mothers Day Wine Trail
2-5 p.m. |
| March 26 & 27 | Bunny Chase 10 a.m.– 4p.m. | May 21 | Wine & Chocolate Tasting
2-3 p.m. |
| April 2 & 3 | Wine and Chocolate Weekend
12- 5 p.m. | May 22 | Pam Mount's Annual Herb and Gardening Class 1 p.m. |
| April 5 | Read and Explore: Composting 10 a.m. | May 24 | Read and Pick: Farm Animals 9:30 and 11 a.m. |
| April 9 | Read and Explore: Composting
10 a.m. and 1 p.m. | June 7 | Read and Pick: Strawberries
9:30 and 11 a.m. |
| April 29 | Arbor Day Celebration
10 a.m. | June 11 & 12 | Wine & Art with Art Muse
12 p.m.-5 p.m. |
| April 30 & May 1 | Kite Day 10 a.m.–5 p.m. | June 12 | Fermentation Workshop 1pm |
| May 10 | Read and Pick: Asparagus
9:30 and 11 a.m. | June 21 | Read and Pick: Cherries
9:30 and 11 a.m. |
| | | June 26 | Firefly Festival 3-9 p.m. |
- More details on all events at terhuneorchards.com



Farm Store, Bakery, Barn Yard, & Farm Trail:

Open to the public daily all year 9 a.m. – 6 p.m., summer 9 a.m.-7 p.m.

Winery and Tasting Room: Open Fri-Sun 12 p.m.-6 p.m.

School and Group Tours: By appointment, April through November

Barnyard Birthday Parties: By appointment, April through November

Corporate and Private events: By appointment, year round

Pick-Your-Own Schedule

April—Asparagus

May—Strawberries

June—Sweet Cherries, Sour Cherries, Blueberries

July—Blueberries, Blackberries, Flowers

August—Blackberries, Flowers, Apples (4th weekend)

September & October—Apples, Pumpkins, Flowers

The Van Kirk Road Orchard opens Labor Day weekend

Call the Farm Store 609-924-2310 for information on the availability

Hop into Spring at the Bunny Chase

Hop on over to the farm on March 26 and 27 from 10am-4pm, to celebrate the beginning of spring. Follow the clues around the farm in a self-guided treasure hunt with a reward at the end of the trail. During this fun, free event, perfect for children 2-10 years old, the little ones will participate in a bunny craft activity and munch on a sugar cookie bunny.

Enjoy the sights and sounds of our farm waking up for spring. Watch the farm animals frolic in the barnyard. Take a pony ride or climb aboard the wagon for a trip through the green pastures. We'll have plenty to nibble on at Pam's Food Tent and wine for the grownups in the winery tasting room.



What's Growing

(continued from page 3)

intervals. We'll harvest it until the weather is too warm. Then we'll switch to a chard variety that tastes just like spinach, called Perpetual Spinach, that can handle the high temperature of mid-summer before switching back to Bloomsdale in late summer when the cycle starts again.

While we are producing all year, spring vegetables get us off to a great start. After the winter, asparagus, spinach, kale, beets, and broccoli are all welcome additions to our customers' plates.

Part of our planning for growing vegetables at Terhune Orchards involves our partnership with bees. Every May we bring in bees to pollinate our apple trees. Our beekeeper brings them in at night and leaves them here for the bloom, then he brings them to the next orchard. We do keep several hives on the farm all summer for our strawberries, melons and other flowering crops.

As farmers, we love growing food and encourage you to experience that joy, too. This year we have an assortment of vegetable seedlings and culinary herbs to grow at home. We particularly encourage you to bring a few pots of basil home and grow them on your stoop or yard. **Pam's Annual Herb and Garden Class on May 22** is a great way for the beginner or advanced gardener to learn some great tips on growing and combining herb plants in the garden. The class is free but please register in advance by calling the farm store at (609) 924-2310.

Birthday Parties on the Farm



Our barnyard birthday parties are a unique way to celebrate with your family and friends. Your guests will enjoy a wagon ride through the fields, farm activities, games and pedal tractor rides. Held in a reserved area of the farm, enjoy two hours of farm fun during your party.

Children of all ages love visiting the barnyard to feed our friendly animals. Get to know the goats, sheep, chicken and geese. Be sure to say hello to Mexicali the farm horse and our dogs, Apple and Peach.

Packages include a birthday cupcakes and our fresh-pressed apple cider. Each child takes home happy memories and a Terhune Orchards coloring book. Pony rides and face painting are also available for an additional charge.

We also host discounted weekday parties, perfect for planning a celebration for pre-schoolers or for older children after a day at school.

More information on the Groups & Parties page of our website or call 609-924-2310.

Forty-one Years at the Farm

(continued from page 1)

investment in the soils will lead to healthy cherry trees and table grapes when we plant them in the coming years.

All these changes have a long future in mind. Pam and Gary have been here for 41 years, but we all hope the family will have a long future on the farm.



The Mount Family—three generations.



Find Terhune Orchards Online

www.terhuneorchards.com



Facebook.com/
terhuneorchards



Instagram @
terhuneorchards

Please tag us in your posts
#terhuneorchards

We love to see you enjoying
yourself at the farm!