



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

SUMMER 2016

Just Peachy Festival

Saturday and Sunday July 30 and 31, 10 am-5 pm

Summer at Terhune Orchards means peaches. Golden, fuzzy, juicy, amazing peaches! We love them so much; we grow 28 varieties. Enjoy the summer bounty with our harvest festival as we celebrate "everything peachy" on the July 30th and 31st.

Unique to our peach festival is the "Summer Harvest Farm-to-Fork Tasting" each day from 12-4 p.m. Talented local chefs will use peaches and produce from Terhune Orchards to prepare creative peach recipes for visitors to sample. This special tasting is \$12 per person.

Family fun activities include tractor-drawn wagon rides through the orchards. Children will love playing on the pedal tractors and visiting the barnyard full of animals. Pony rides and face-painting also make the day memorable. Live country music will have the whole family

dancing along every day from 12-4 p.m. On Saturday, show off your dance moves to Swinging Dixie. Tap your toes along to Albo on Sunday.



After all that fun you may be hungry. Food will be available for purchase in Pam's Food tent. Enjoy tasty summer fare such as barbecued chicken, hot dogs, homemade gazpacho, salads, apple cider donuts, cider slushies and of course peach pie!



In the farm store, you will find lots of tasty peachy treats. Bring home peach cobbler, pie and salsa. Baskets overflowing with our just picked peaches and nectarines are ready for you to make your own peach recipes at home.

In the winery tasting room, adults can sip our own Just Peachy wine, winner of the Governors Cup. Take home bottles of white, red and fruit wines made from our own grapes and fruit wines made from our apple

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Terhune Orchards: A Sustainable Farm

by Pam Mount

I have been on several panels lately about climate change and agriculture. Food is our basic necessity along with clean air and water. All are challenged by our climate changing.

For food production—buying local has finally become part of New Jerseyans' consciences. Selling the harvest of our 200-acre farm directly to the public has made preserving farmland to protect both the environment and our farming a priority since the 1980's. Gary helped spearhead the legislation at the state and local level to authorize preservation of farms by buying development rights from the landowners.

Now all 200 acres that we farm are permanently preserved, not only to ensure food



The Mount Grandkids.

production, but also to guarantee water recharge and clean air.

We grow over 40 different fruits and vegetables with many varieties of each for example 30 different apple varieties and 20 different tomatoes. Our farm is more resilient and sustainable by having this wide range of crops and attracts thousands of visitors, customers to our farm store and pick-your-own for their favorite fruits and vegetables. Our growing techniques have evolved over the years to protect our soils, minimize runoff and nutrient depletion as well as grow premium crops. Part of the resilience of Terhune Orchards now is that we have crops growing just about all year-round: in the fields spring, summer and fall and in the greenhouses and high tunnels in winter. Our new cold storage and controlled atmosphere apple storage guarantee excellent apple storage all year long. They are powered by solar panels on our barn roof.

Critical to growing wonderful crops is water. New Jersey has great soils and ample water. The water needs of each of our crops may differ so we monitor the soil moisture everyday. We water specific crops using our trickle irrigation systems. The water comes from our own wells. Trickle irrigation is exactly what it sounds like. Water drips through pipes and small hoses right on the plant or tree's root systems

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Pick-Your-Own is This Summer!

Come to Terhune Orchards for hands-on pick your own fun this summer. Pick-your-own is a perfect summer activity. Blueberries are with us the month of July. Our blackberry patch is bursting with thornless varieties of blackberries that ripen at the end of July. Pick Your Own flowers begin in July and contin-

ue through September and apples will begin in late August.

Pick-Your-Own continues daily through the growing season. Call ahead to see what crops are ready to pick at 609-924-2310, visit our website at terhuneorchards.com, or follow us on Facebook.



It's The Berries

by Gary Mount

Yes, I am an apple guy—apple trees, apple varieties, apple pies—you name it. But, I have been thinking recently about some things much smaller and lower to the ground that make a tremendous contribution to our farm—the berry crops. We start our season with asparagus—wait, that's not a berry!—but it is soon followed by strawberry season. This year was about our best strawberry crop ever. They were plentiful, good-tasting



and large-sized. This great crop came after I thought we had lost them all during three very cold nights in April. The strawberries were in bloom and temperatures went down to the low 20's. A few days after the last frost, we finally got the courage to pull back the covers that were over the strawberries. All the blooms were black in the center—dead. We could hardly find a live bud! I went inside and told Pam that she had better stop working on her ad for **Edible Jersey Magazine**—we weren't going to have any berries. But, as the season progressed and Memorial Day approached, I learned how little I really knew. An incredible amount of berries appeared in our fields. I don't know how they survived the freeze but it was a great crop—our best ever.

Next on our harvest list are cherries—oops! not a berry either—but cherry harvest is followed quickly by blueberries. The past couple of years, however, the blues have not been as good as I might have liked. Size, fla-

vor and quantity were lacking. After much study, reflecting and consultation, the solution was clear—go back to basics. Weed Control—we've worked really hard at that this year. Pollination—I brought in extra beehives—8 in total—for our two acres of blueberries. Irrigation and Fertilization—if the nutrients and water are not in the soil, the blueberry plants do not have much to work with. And finally, Pruning. The plants have to be meticulously trimmed. Dead wood out, upright canes thinned out and not allowed to get too leggy (long). I entrusted this work to two of our staff, Kevin and Erric, who did about the best pruning job that I have seen for years. The bushes are now strong, healthy, and are they loaded! I cannot wait.

Blueberries are followed by Blackberries. Again, it has been back to basics with weed control, fertilizer and irrigation. The blackberries were more damaged by low winter temperatures and the dead wood needed to be carefully removed so that new canes could grow from the bottom. And one more thing, I have learned that I need to put bird-nets over the blackberries. I have been netting the blueberries for years but somehow I convinced myself that was all I needed to do. When we started netting the blackberries 2 years ago, our production doubled! Funny thing. Sometimes I wonder how we stay in business.

The last of the berry lineup are raspberries. We have grown a lot of them over the years—fall-bearing, summer-bearing, reds, yellows, blacks. But we have not had them recently. We just could not make them work with our other crops. This past winter, daughter Reuwai and I spent a lot of time looking for the right raspberry to fill a harvest gap in August when we do not have anything for pick-your-own. Our friends Tim and Nate Nourse from Nourse Farms in Massachusetts, our favorite small fruit nursery, helped us find Polana, a terrific red raspberry that is supposed to bear in August. We put in a test-planting of 15 plants—hopefully in a year or two we will know how we will finish our berry season each year.

Energize Your Team with a Corporate Event at Terhune Orchards

Are you looking for a unique experience for your next staff appreciation event, business lunch or team building day? Large corporations, small businesses, nonprofits, civic and family groups will enjoy gathering together at Terhune Orchards to connect, engage and learn together at our picturesque 200-acre farm.

Bring your group to Terhune Orchards for a summer day of enjoyment on the farm. Treat your team to the opportunity to go pick blueberries or apples together, enjoy a lunch of country food and strategize while enjoying our preserved farmlands. After a day of team building exercises in our customizable event space, gather everyone together to raise a toast with an optional wine tasting in our winery barn.

Peach Festival

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cider. They are perfect refreshing beverage for your summer gatherings.

On Saturday at 10am, Pam Mount will give her annual free Canning and Freezing Class. Learn her secrets for preserving peaches now to enjoy it all year long. Pam will answer all your canning and freezing questions to help give you the confidence to make your own delicious jellies, jams and canned peaches at home.

Festival admission \$5, age 3 and up. No admission to farm store, winery tasting room or Pam's Canning & Freezing Class.



Terhune Orchards Annual Blueberry Bash

Saturday and Sunday
July 9-10, 10am-5pm

The annual Blueberry Bash at Terhune Orchards is our tribute to New Jersey's state fruit—plump, delicious blueberries. Come out for a weekend of big fun on the farm. Visit the two-acre blueberry patch to pick your own. They are easy for even the smallest children to pick.

Climb aboard one of our tractor-drawn wagons for a ride through our lush orchards and fields planted with summer crops. This is part of what makes Terhune Orchards such a special place. On both days, live country music will ring out across the fields.



Saturday, Borderline will play from 12-4 pm. Backdoor Band will play from 12-4 p.m. on Sunday.

Pony rides, face-painting, children's games in the barnyard and entertainment are available for the children. Tuckers' Tales Puppet Theatre will delight the children with a puppet performance on Saturday and Sunday at noon and 1:30p.m.

Be sure to visit Pam's Blueberry Bonanza tent loaded with options for snacking and lunch. Everything blueberry will be on the menu with blueberry muffin, pies and breads. Hotdogs, barbecue chicken, gazpacho and more of our homemade goodies will tempt your taste buds. An ice-cold apple cider slush is the perfect way to end the day.

Princeton-area bakers have been competing for bragging rights in Terhune Orchards' Blueberry Bash Bakeoff for the last decade. This year, the winner will receive another honor. The Terhune Orchards Blueberry Bash Bake-off is now an automatic qualifier event for the 2016 World Dessert Championship. Our bakeoff winner can compete there and then move on to compete in the World Food Championship.

Joanne Canady-Brown, owner of The Gingered Peach in Lawrenceville, NJ is our celebrity judge. Prizewinners will receive a Terhune Orchards gift certificate. First prize \$100, 2nd prize \$50, honorable mention \$25. Entry in the Terhune Orchards Blueberry Bash Bake-off on Sunday July 10 is free. Of course, the not-so-secret ingredient in every entry will be blueberries! Applicants can download the registration form on the event page at terhuneorchards.com.

Make a toast to the little fruit that we all love with a glass of our Harvest Blues wine. It is semi-sweet with a touch of tartness. Bring home a bottle to serve with cheesecake or chocolates.

Bring the blueberry love home with our

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From Apples to Zucchini: Terhune Orchards Grows Over 40 Kinds of Fruits and Vegetables

There in the Garden State, our fantastic climate allows us to grow an abundance of fruits and vegetables. On our 200-acre family farm we grow over 40 different crops including over two dozen varieties of tomatoes and peaches, thirty varieties of apples, a dozen peppers and potatoes and all of your favorite summer vegetables. We carefully select vari-



eties that provide the best quality and flavor. Terhune Orchards has been recognized for using sustainable farming practices. The majority of our vegetables are certified organic.

Tomatoes are one of our favorite summer crops. The customers love them, too. We have over 15 varieties of heirloom tomatoes growing this season. Heirloom tomato seeds have been saved and handed down through generations of growers. We love to grow them because of their rich flavor and history. Now in our 11th generation of farming in central New Jersey, the Mount family feels connected to our roots by growing varieties that stand the test of time. The history of these tomatoes are fascinating and the names can be fanciful. Some of our favorites are the Green Zebra, Money Maker and Persimmon.

The tomato plants are started in the greenhouse, then some are transplanted early in the high tunnels and others later in the season in the field. This helps us harvest as early as possible. The vibrant colors of these tomatoes match their big flavors.

Remember tomatoes are best stored at room temperature on the counter instead of the fridge.

Each month of summer brings new crops. In June, we start harvesting lots of leafy greens—tender lettuces, Swiss chard, spinach and kale. Radishes, peas, early broccoli, summer squash, beans and herbs are also ready. By the 4th of July, we start bringing in our sweet corn, tomatoes, cucumbers, peppers and potatoes. Melons are a welcome treat in August when eggplants and okra also arrive. Winter squashes, pumpkins and apples are ready to pick in September. Throughout the summer season we also harvest carrots, collard greens, cabbage, cauliflower and tomatillos. Our website has a handy crop chart to let you know what we're growing each month.

A wide variety of melons are always piled high in the bins just outside the store. We have samples out to help you decide which you'd like to buy. We have melons big enough for a party and smaller varieties. The little Solitaire is perfect for solo snacking. The Yellow Doll watermelon holds a surprise inside with sweet, yellow flesh. Fragrant cantaloupes with rich orange flesh and honeydew melons with light green interiors are always a crowd pleaser.

Strawberries, cherries, blueberries, blackberries, apples and grapes are all fruit crops that are available at different times during the season for pick your own. Check our website and Facebook page often to see what is going to be ripe on the day of your visit. The farm store is always fully stocked with produce that was just picked at the peak of readiness.



Read and Pick Programs at Terhune Orchards Engage Children all Summer

Children love learning about where their food comes from. They get such a thrill going out into the orchards and farm fields at Terhune Orchards to pick fruits and vegetables they can take home to enjoy. During our unique,



hands-on, Read and Pick educational programs, children (ages preschool to 8 years) gather around a storyteller to listen to a book being read about fruits, vegetables,

pollinators or tractors. Then the children participate in fun crafts or pick the fruit or vegetables they just learned about and visit the farm animals in our barnyard.

Read & Pick programs are held on Tuesdays at 9:30 a.m. and 11 a.m. Each session lasts about an hour. The cost is \$7 per child and includes the activity. Full descriptions of Read & Pick classes are on the calendar at terhuneorchards.com. Pre-registration is requested. Please call (609) 924-2310 to register.

July 5-Read & Pick: Monarchs, Swallowtails and Honeybees—Oh My!

July 19- Read & Pick Blueberries

August 2-Read & Pick Flowers

August 16-Read & Pick Pears

August 30-Read & Pick Apples

September 13-Read & Pick Chickens

September 27-Read & Pick Tractors

October 4-Read & Pick Pumpkins

Terhune Orchards Winery Introduces Weekly Sips & Sounds and Sangria Weekend Events

Each year our winery's production increases and so does the ways we share our wines with our guests.

New this summer, the winery tasting room will be open late every Friday night for the new weekly Sips and Sounds event. Join us on Fridays from 4-7 p.m. in June, July and August. Come unwind after a busy week to catch up with friends while sipping the award winning red, white wines made from estate grown grapes and fruit wines made from our apple cider. Pay for one wine tasting and bring a friend to taste for free. Sips & Sounds is rain or shine. Relax in our historic red tasting barn or take in the twilight



view of the farm from the patio seating area outside.

Light fare including cheese platters, chips and salsas made with our produce and other delectable bites will be available for snacking while you sip and listen to local musical guests. Each week there will be live musical performances ranging from jazz, blues, folk and rock. What a great way to start the weekend by enjoying local food, wine, and music with your friends.

Music Schedule:

June 24	Laundrymen
July 1	Madigan & Murtha
July 8	Jerry Steele
July 15	Ocean Country
July 22	Darla Rich Trio
July 29	Laundrymen
Aug 5	Bill Popik
Aug 12	John Padovano
Aug 19	Jerry Steele
Aug 26	Darla Rich Trio

Sangria Weekends return every Saturday and Sunday in August. Come cool off with a glass of our white sangria made with our Vidal Blanc and Terhune Orchards just-picked peaches or a glass of our red sangria featuring our Chambourcin wine and our own apples. Bring home a bottle to make a pitcher at home any day of the week.

Enjoy a burst of summer's flavor with a glass of wine that combines our Apple Wine with summer's favorite fruits. Harvest Blues is a semi-sweet wine with a hint of tartness from blueberries. Fragrant and fruity, our Just Peachy wine is the essence of summer in a bottle. The Front Porch Breeze, our blush wine, is an excellent refreshing wine for summer.

Stop in the tasting room every Friday through Sunday for a tasting flight or glass of our award-winning wines. Bottles are available everyday in the farm store.

Calendar of Events – 2016

June 24	Sunset Sips & Sounds, Laundrymen 4pm-7pm	Aug 2	Read & Pick Flowers 9:30am & 11am
June 26	Firefly Festival 4-9 pm	Aug 5	Sunset Sips & Sounds, Bill Popik 4pm-7pm
July 1	Sunset Sips & Sounds, Madigan & Murtha 4pm-7pm	August Winery Sangria Season, Every Sat. & Sun., 12-6 pm	
July 5	Read & Pick Monarchs, Swallowtails and Honeybees Oh My! 9:30am & 11am	Aug 12	Sunset Sips & Sounds, John Padovano 4pm-7pm
July 8	Sunset Sips & Sounds, Jerry Steele 4pm-7pm	Aug 16	Read & Pick Pears 9:30am & 11am
July 9	Blueberry Bash	Aug 12	Sunset Sips & Sounds, John Padovano 4pm-7pm
& 10	10 am-5 pm	Aug 19	Sunset Sips & Sounds, Jerry Steele 4pm-7pm
July 15	Sunset Sips & Sounds, Ocean Country 4pm-7pm	Aug 26	Sunset Sips & Sounds, Darla Rich Trio 4pm-7pm
July 19	Read & Pick Blueberries 9:30am & 11am	Aug 30	Read & Pick Apples 9:30am & 11am
July 21	Farm to Table Dinner 5:30pm	Sept 13	Read & Pick Chickens 9:30am & 11am
July 22	Sunset Sips & Sounds, Darla Rich Trio 4pm-7pm	Sept 17	Apple Day 10 am-5pm
July 29	Sunset Sips & Sounds, Laundrymen 4pm-7pm	Sept 24- Nov 6	Fall Harvest Festivals, every Sat. and Sun. 10 am-5 p.m.
July 30	Pam's Canning & Freezing Class 10am		
July 30 & 31	Just Peachy Festival 10am-5pm		More details on all events at terhuneorchards.com



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

Open to the public daily all year 9am-6pm, summer 9am-7 pm
Winery and Tasting Room: Open Fri 12-7pm, Sat & Sun 12 pm-6pm
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

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 of specific varieties.

A Peach of a Season

Just inside the door of the farm store, a poster lists all 28 peach varieties we grow at Terhune Orchards. Neatly drawn columns list the peaches by name and the date their harvest started for the last few years. We love the first day in July when we start filling in the column for the year.

Peach season starts in July and continues through early September. In July, the first peaches are semi-freestone peaches, meaning the pit comes away from the flesh with a bit of effort. August brings freestone peaches, which means the pit easily pops out when the peach is cut in half. We have delicate white peaches, intensely flavored

yellow peaches, flatter donut peaches and fuzz-free nectarines.

“Almost all of the varieties in August are fantastic, but the Loring peach is the all-time favorite of people for canning or freezing,” Pam Mount said. All freestone peaches are excellent for baking or making jams and peaches packed in syrup. Learn the basics for preserving peaches at Pam’s Annual Free Canning and Freezing Class at 10 a.m. on Saturday July 31 during our Just Peachy Festival.

We pay close attention to our peaches to harvest them when they are truly “tree ripened.” Their flavor simply can’t be beat. Visit the farm store to find peaches by the pound or by the half-bushel basket. Don’t forget to try our fresh peach and nectarine salsas.

Blueberry Bash

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homemade bakery treats. Apple blueberry crisps, cobblers, pies, salsa and more are in the farm store. Freshly picked quarts of perfectly ripe berries are ready to whisk home with you, or you can pick your own.

Blueberry Bash admission is \$5, ages three and up. No admission to the farm store and winery tasting room.



Birthday Celebrations on the Farm



barnyard birthday party at Terhune Orchards is a memorable way to celebrate your child’s special day with family and friends. Held in a reserved area of the farm, your guests will enjoy two hours of farm fun under the party tent. Everyone will enjoy a wagon ride through the fields, farm activities, games and pedal tractor rides. Children love visiting the barnyard to learn about our animals including our horse, goats, sheep, chicken and geese and then have the opportunity to feed them and pet them.

Party packages include birthday cupcakes and our fresh pressed apple cider. Each child takes home memories of a wonderful day and a Terhune Orchards coloring book. Pony rides and face-painting are activities available for an additional charge.

To reserve your date for a birthday party or more information, visit the Groups & Parties page of our website or call 609-924-2310.

Sustainable Farm

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avoiding any waste or runoff.

Weather is also critical to growing great crops. New Jersey weather is usually favorable but it is important to know temperature ranges and moisture levels. We have a weather station on the farm hooked up to our computers. It helps monitor our weather and compare it to other East Coast regions.

Most of our vegetables are grown using best practices of certified organic principles. Integrated pest management practices are also used on most of the fruit. Professional scouts survey the field and orchards weekly to monitor the insects and diseases that might cause problems.

The most important part of the sustainability of Terhune Orchards is that our daughters Tannwen and Reuwai have joined us as partners. Their husbands and children are the present and the future. They bring new energy and ideas daily to the challenging work here at Terhune Orchards.



Find Terhune Orchards Online

www.terhuneorchards.com



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We love to see you enjoying
yourself at the farm!