



TERHUNE ORCHARDS

NEWS

Trenton Farmer's Market
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WINTER 2016

Share a Taste of Terhune with Our Gift Boxes and Baskets

This holiday season and throughout the winter, share the local flavors you love by giving gift boxes and baskets brimming with fruits from Terhune Orchards, our fresh baked goods, wines from our vineyard and other delectable gourmet foods. 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 in addition to an assortment of our apples and goodies from the bakery. Your family, friends and clients near and far will enjoy these unique, Jersey Fresh gifts.

Among our dozens of options, you'll find the perfect gift box or basket to delight any recipient and fit your budget. Share this joyous season with the "Best of the Best" basket, a bountiful arrangement of our crisp apples, holiday cookies, a large fruit bread, apple butter, cheese, crackers, chocolates, candies, and much more. Our custom Wine Farm Basket



includes your choice of a bottle of our award-winning, red, white or fruit wines, a colorful assortment of apples, savory cheese and crackers, sweet treats and a freshly baked loaf of fruit bread.

Our fresh and delicious Farm Sampler Baskets are perfect gifts for a holiday host, a favorite teacher, business acquaintances, office staff or anyone that you want to feel a little extra special during the holidays. Share your hometown pride with a hand decorated gingerbread house or

baskets of assorted holiday cookies like your grandmother used to make. We even ship our freshly-pressed apple cider! We send it frozen, ready to be defrosted and enjoyed on arrival.

We carefully pack our gift boxes and ship them nationwide. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gift baskets and boxes

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The Mount Family Column

by Pam Mount

Farm to table is what our family is all about here at Terhune Orchards. We have always seen our farm as a community resource for great food and a place to bring families together. This is truly year round farm to table here. Even more so during the holidays.

Thanksgiving has always been an excuse for our family reunion here on the



Mount Grandchildren: Maya, Clayton, Hadley, Tess, Sasha, Becket

farm. Twenty to thirty relatives usually join us for the day or weekend. Over the years, the dinner at 2pm has moved around the farm depending on numbers in attendance. From our old farmhouse with a very small kitchen, we set up dinner in the kids play room. Then we moved to our old 200-year-old barn, which has lots of history but no heat! Next was the greenhouse which has lots of heat but is very noisy during rainstorms and is a far distance to carry everything from the kitchen. Once we finished our kitchen addition, we can now fit everyone in the farmhouse once again. But this year, I think the family will move once again to enjoy dinner in our new winery barn next to all the winemaking equipment and stainless steel tanks full of this year's crop of wine!

Since we open the store from 9 a.m. to 12 p.m. to help many of our Thanksgiving customers who need a few last minute pies, donuts and apple cider; our day begins at 5 a.m. I usually put two turkeys stuffed with my mother's apple cider stuffing recipe in the oven in our bakery at 6 a.m. My sisters, Margo and Barbara, spend the morning putting together the potatoes (usually mashed), lots of vegetables, baked yams, homemade cranberry sauce and salads. Color combinations are important as well as taste, of course!

Having our own wine to pair with our wonderful family dinner is a great plus! Luckily there are a few pies left from the store too, to wrap up this special dinner. After all that we take a long walk around the farm.

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Kick Off the Holiday Season at Terhune Orchards December 3 & 4

Kick off the season when our farmyard turns into a winter wonderland. Bring along your wish list for holiday décor and shopping from 9am-5pm, Dec. 3 & 4..

The classic Christmas tree, the Douglas fir, has a wonderful fragrance, soft needles and sturdy branches that can hold your heaviest ornaments. Choose a fresh-cut, locally-grown tree from tabletop-sized all the way up to extra large ones for a grand display. Our fresh wreaths of boxwood, Douglas fir or mixed greens are wonderful way to greet guests at your door.

Enjoy the holiday spirit with a festive



wagon ride around the farm and a chance to visit with Santa Claus from 12-4 p.m

Start your holiday shopping during this weekend. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list! Gift baskets and boxes will be on display. Place your orders now to ensure delivery in time for the holidays. Visit the winery tasting room to sample our delicious gift basket "ingredients"—homemade baked goods, cheeses, apple butter and more prior to placing your holiday orders. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list!

Warm up with our hot mulled wine in the winery tasting room and try a tasting flight or glass of our award winning wines. Sip while you shop! Our wines can be shipped to wine lovers in New Jersey and Florida, picked up at the farm store seven days a week or delivered locally in Princeton and Lawrenceville.

Pam Mount is well known for creating beautiful holiday displays here at the farm.

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Yes, No, Maybe So—Pruning Fruit Trees and Bushes

by Gary Mount

Every fruit tree or bush needs regular pruning—preferably annually. Because the number of different opinions on pruning is so great, I could write many, many articles for the *Terhune Orchards News* before I ran out of things to say.

Fruit trees and bushes are continually growing; there is always a lot to work with. Actually the more a tree is pruned, the more it grows. As the leaves grow each year, they are feeding the roots of the plant, achieving a balance between the underground and the above ground parts of the tree. When branches are cut off upstairs in the winter, the energy from the roots downstairs stimulates new growth. So there is always a lot to work with—but the big question is, what should be cut? Some basics are easy. All broken or diseased branches must go—cut them off.

And the pruner must always be thinking of how the branches are going to shade each other once they are full of leaves. As I tell my school tour groups, farmers are actually farming the sunlight. Unless sunlight reaches the fruit and the leaves

around it, the result is small, poor tasting and off color fruit. A slim twig can actually cast an 8+ inch band of shade when full of leaves. Other basics include controlling the size of the plant so that it can be cared for and harvested, allowing air movement through and around the plant and replacing old branches with new.

That's the basics—easy to understand but difficult to apply. The application is where the real fun starts. The base rule is that fruit growers never—ever—agree on pruning. Every winter I go to fruit growing conferences where the subject of pruning is always addressed. The expert presenters never agree with each other, much to the growers' amusement. The newer and more innovative ideas seem to generate the most disagreement. And in addition to the experts, there are always some old guys in the back of the room mumbling things like "Never grow anything on little bushes (trees) like those."

Pruning is not a static thing. It is always changing. This past winter, I worked on a problem in my blueberries. Production and size was down and flavor not what I wanted. I brought two of my better employees to the blueberries, talked over what I was looking for and let them go. I got out of the way—I myself am a better pruning "talker" than a pruning "pruner". I did, however, check in with them as they proceeded through our two acres of blueberries. The results were terrific. The bushes were more compact, the fruit was larger, more plentiful and better tasting—all from pruning.

Apple pruning goes through the most dramatic changes. When Pam and I bought Terhune Orchards in 1975, apples were planted 35 feet by 35 feet—about 35 per acre. That made about 1,000 trees to prune

on the farm—pretty big trees too! Changing techniques have resulted in different spacing—as close as 2 feet by 12 feet or 1,800 trees per acre. The latest plan for me has been 3 feet by 12 feet—1,200 trees per acre. The trees are a lot smaller to prune (think cornstalks) but then there are a lot more per acre. Blueberries are planted close—grapes are too. Everything considered, it adds up to a lot of pruning.

Some of the pruning is also very exacting. Grapes need to have uniformity throughout the planting. At Terhune each vine has a space of 6 feet in the row. More or less is not good. This is because when harvest time is near, all grapes appear the same. There is no way to tell the more mature from the less mature. (With apples and peaches, that is very different—much easier to tell). A grapevine with too much space will mature later. Too little space and it matures earlier. The wine grape grower wants all the grapes to be the same ripeness. Over-ripe or under-ripe grapes do not make good wine. The only way to get uniformity is to give each plant exactly the same space to grow. And that's the job of the person pruning.

It is fall now—the weather is getting colder. It is time to start thinking of prun-

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Pies, Crisps, Cookies and More for Your Holiday Celebrations

Pie may be the most important item on the holiday table. Every family member has a favorite pie—or two. We make them all! Terhune Orchards bakery freshly bakes 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.

Visit us for our Pie Sampling Weekend on Nov. 12 and 13, 9 a.m.-5 p.m. to taste our pie selection and decide your favorites this holiday season. We suggest you place your holiday pie order in advance to ensure your family has exactly what you want for your holiday desserts. Place your holiday pie order by phone or in the farm store. Tuesday, Nov. 22 and Wednesday, Nov. 23,



the farm store will be open until 7pm for holiday shopping and pie pickup.

Gift boxes of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like to give some holiday cheer. Available in 1 lb and 2 lb boxes our holiday cookie assortments include seasonal favorites include gingersnaps, snickerdoodles, sugar cookies and decorated gingerbread. Our classic chocolate chip, chocolate shortbread, thin mints, biscotti, and chocolate crinkles will satisfy any chocolate lover. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, oatmeal raisin and lemon drops.

Our 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 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.

Gingerbread enthusiasts will love our big gingerbread men, gingerbread tea breads and a moist and richly spiced gingerbread cake. We have fully baked, decorated and assembled gingerbread houses and kits to assemble and decorate at home. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over unexpectedly during the holidays.

Place your holiday pie order in the farm store or call at 609-924-2310.

Send Corporate Gift Baskets and Boxes from Terhune Orchards

Share holiday cheer with your clients, business colleagues and employees with unique gift baskets and gift boxes from Terhune Orchards. Our samplers include apples from our orchard, fresh baked goods, chocolates, cheese and locally made gourmet foods. Toast to your continued success together by giving a box or basket with a bottle of our wines. Available in several sizes, we have the perfect gifts to show your appreciation for a job well done.

Place your orders online at shop.terhuneorchards.com, in the farm store or call (609) 924-2310. Gift boxes can be shipped nationwide. Pick up gift basket orders at the farm store prior to your corporate holiday events. We also offer personal delivery in Princeton and Lawrenceville.

Book your corporate events at the farm now. Large corporations, nonprofits and family groups looking for a special setting to meet and connect will all enjoy spending the day at our picturesque 200-acre family owned farm. Our customizable event spaces can accommodate small and large groups for team building, training sessions and wine tastings. For details call Tannwen Mount at 609-924-2310 or email tmount@terhuneorchards.com.



Cure for Cabin Fever with Children's Read & Explore Program this Winter

Read & Explore, our winter educational series includes fun and informative programs to get young minds thinking about nature and the world around them. Children (ages preschool–8 years) gather around to listen to a book being read inside our big, heated greenhouse. After story time the children participate in educational activities and participate in an activity to take home. That may include decorating a big gingerbread cookie, building a bird feeder, creat-



ing a compost container 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. Each session lasts about an hour. The cost is \$7 per child and includes the activity. Children must be accompanied by an adult. Pre-registration is requested. Please register online or call (609) 924-2310.

The Gingerbread Man

January 17 & January 21

Animal Tracks

February 7 & February 11

Fur, Feathers, Fluff: Keeping Warm in Winter

February 21 & February 25

Composting

March 7 & March 11

Getting Ready for Spring

March 21 & March 25

Birds, Nesting, Bird houses

April 4 & April 8

Terhune Orchards Wines are Perfect Pairings for Holidays

Make the holiday season extra special with wine pairings from Terhune Orchards Vineyards and Winery. The award winning red, white and fruit wines crafted from our own vineyards and orchard are the perfect compliment for holiday meals. We suggest our winter whites to serve with roasted turkey at Thanksgiving or to enjoy sitting around the fire this season. Cold Soil White, our semi-sweet white is fruity with a hint of pear and cloves and has wonderful floral aromas. Vidal Blanc, one of our dry white wines, is smooth and fruity with hints of citrus well suited for every dish or just on its own.

Terhune Orchards Vineyard and Winery has a full calendar of events this winter. The Vintage North Jersey "More Than Just Wine" wine trail on November 12-13 from 12-6 p.m. is held at wineries in New Jersey. Enjoy samples from with local gourmet food such as Carol's Creative Chocolatez and Fulper Family Farmsteads which will be paired with Terhune wines.

Enjoy the long Thanksgiving weekend during the Garden State Wine Growers Association Holiday Wine Trail Weekend, Nov 25, 26 and 27, from 12-6 p.m. Enjoy a cup of hot mulled wine or a glass of one of our red, white or fruit wines.

On Dec. 3 and 4, join us for the Kick-off



of the Holiday Season event. 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. 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! We will be pairing our wines with delicious Jersey Fresh treats made by local gourmet food purveyors throughout the weekend. These specialty food items are often included in our wine and gift baskets.

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. 11 and 12, a celebration of wine and chocolate. Sample our award-winning wines, enjoy a glass in our 160 year old barn, and take home a bottle. We will be offering some chocolate treats made from scratch in our bakery to taste along with our wines.

The tasting room is open Friday through Sunday from 12-5 p.m. Our wines can be shipped to New Jersey and Florida or delivered locally in Princeton and Lawrenceville. Wines are available every day in the farm store, at the Trenton Farmers Market on Fridays and Saturdays and online at terhuneorchards.com.

Holiday Gift Baskets

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can be pre-ordered and ready for pick up at the farm store to take with you to your holiday events. We can add wine to any order picked up at the farm. All of our gift baskets are hand packed for each order. We provide old fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. View our gift basket and box selection in our online store at www.shop.terhuneorchards.com. Place your orders online, in the farm store or call (609) 924-2310.

Wassailing the Apple Trees Farm Festival on Jan. 29

The leafless trees in our apple orchard appear to be slumbering in winter but the buds for spring's blossoms have already formed and are waiting for just the right time to burst into bloom. Each winter Terhune Orchards



follows an ancient Anglo-Saxon tradition of Wassailing the trees. This old English custom calls for apple orchards to be visited in winter with much fanfare and merriment to ensure a good harvest in the coming year. So far it has always worked!

Join us for the annual Wassailing the Apple Trees Farm Festival on Sunday, January 29 from 1-4 p.m. Every year in rain, shine or even snow we hold the wassailing under the boughs of our apple orchard's century old trees. We dance, chant, sing and make lots of noise under the bare tree branches to frighten away winter's evil spirits in the hopes that our apple trees will flourish in the spring and have a bountiful harvest next fall. Once we are done, we feast! Gather around the campfire to roast a marshmallow and enjoy a free cup of our hot apple cider and apple cider donuts.

Put on your scarf and hat and come out for the afternoon to take part in the age old wassailing festivities. Traditional Handsome Molly dancers dressed in black costumes play an important role in the festivities. Spice Punch, a local quartet, performs old traditional songs and ballads. Inside the farm store you will find our classic apple desserts and fresh apples piled high. The winery tasting room will be open for wine tastings and hot mulled wine.

For more information about the festival visit terhuneorchards.com or call (609) 924-2310.

Fragrant Flowers Brighten Winter Days

Pam loves growing fresh flowers, even in the heart of winter. During the fall she plants thousands of flowering bulbs, looking ahead to the winter days when we all need a burst of color and fragrance. Pam coaxes them into bloom in the greenhouse months before they appear outdoors.

In January look for vibrant colored tulips, bright yellow daffodils, grape hyacinths, paper whites and tete-a-tetes, mini daffodils in the farm store. In February, elegant freesias begin perfuming the air. Pots and baskets of flowers are available all winter long in the farm store.



Calendar of Events – 2016-2017

Nov. 12 & 13	Vintage North Jersey More Than Just Wine Trail, 12-5 p.m.	Jan. 17 & 21	Read & Explore: Gingerbread Man
Nov. 12 & 13	Pie Sampling Weekend, 9-5 p.m.	Jan. 29	Wassailing the Apple Trees Farm Festival, 1-4 p.m.
Nov. 22 & 23	Farm store open until 7 p.m. for Thanksgiving shopping	Feb. 7 & 11	Read & Explore: Animal Tracks
Nov. 24	Farm store open Thanksgiving Day 9 a.m. to 12 p.m.	Feb. 11 & 12	Wine & Chocolate Wine Trail Weekend
Nov. 25, 26, 27	Holiday Wine Trail Weekend, 12-5 p.m.	Feb. 21 & 25	Read & Explore: Fur, Feathers, Fluff: Keeping Warm in Winter
Dec. 3-4	Kickoff the Holiday Season, 10 a.m.-5 p.m. Visit with Santa and Wagon Rides 12-4 p.m.	Mar. 7 & 11	Read & Explore: Composting
Dec. 3	Holiday Decorating Workshop with Pam, 10 a.m.	Mar. 12	Pruning Class by Gary Mount 1p.m. (free)
Dec. 10	Wine Barn Grand Opening All Welcome!	Mar. 21 & 25	Read & Explore: Getting Ready for Spring
Dec. 25	Merry Christmas Farm Closed	Apr. 4 & 8	Read & Explore: Birds, Nesting, Bird Houses
Jan. 1	Happy New Year Farm Closed	Apr. 15 & 16	Bunny Chase Farm Festival, 10 a.m.-4 p.m.
		May 6 & 7	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 pm-5pm
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 (Van Kirk Rd. only), Pumpkins, Flowers
 Call the Farm Store 609-924-2310 for information on the availability of specific varieties.

Get All of Your Holiday Needs at Terhune Orchards

From the appetizers to dessert course, Terhune Orchards has all the local, fresh and delicious trimmings for your holiday meals and entertaining. Make your family's favorite side dishes with our hearty winter greens, Brussels sprouts, apples, butternut squash, cheese pumpkins and more fresh from our fields and orchards. Our fresh cranberry relish and cranberry salsa, apple sauce and apple salsa, tomato salsa and guacamole make great starters and farm fresh additions during all of your fall and winter entertaining.

Serve our freshly pressed apple cider chilled or hot. Our selection of red, white and fruit-based wines will delight any

palate. Serve a dessert buffet with our pies, crisps, cookies and tea breads. Don't forget a bowl of apples to have on hand for munching throughout the day.



Kick Off the Holidays

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Learn her secrets during The Holiday Decorating Workshop with Pam Mount on Sat. Dec. 3 at 10 a.m. You will make a holiday basket filled with seasonal greens or a colonial Williamsburg style fresh wreath decorated with fresh fruit, holly, pinecones and other natural elements. The workshop is \$35 per person and includes a wreath or basket and the decorative supplies. Pre-registration requested.

Pruning

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ing. Although the ideal time to prune in this area is in March, we have so much to do we usually start in November. By much I mean 50-60,000 trees, bushes and vines. All pruning is done by hand and it usually takes us until April to get finished.

As we get into winter, I plan a few trips to fruit meetings. They will include pruning discussions out in the orchards—even sometimes in the deep snow. I will enjoy hearing the "experts" disagree.

Celebrate the Winery Barn's Grand Opening on Dec. 10

Beginning with a barn-raising party in January 2016, visitors at the farm have been able to watch the steady progress of our new winery production barn being built over the course of the year. Built in the traditional post and beam Amish style, this new 3,500 square foot red barn will look similar to the almost 200-year old barn that currently houses the winery tasting room. Sustainable farming and building practices are a priority at Terhune Orchards. The new building utilizes solar panels and other ways to maximize efficiencies in energy and water usage.

With this expanded production space, we will be able to produce more of our eleven varieties of estate-grown wines. We look forward to hosting wine tastings and events within view of the production area in 2017.

Please join us on Saturday, December 10 at 1pm for the grand opening. Free wine tasting and tours of our new Wine Barn throughout the afternoon. Everyone welcome.



Mount Family

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Daughter Reuwai and Mike's girls Maya (12), Tess and Sasha (9), usually do the decorating—napkin rings, gourds and flower centerpieces, and drawing the all important decorated name cards! We are looking forward to see Daughter Tannwen and Jim's twins Hadley and Clayton (almost 2), now eating "regular" food. They and their big brother Becket (8) will be the main entertainment, I am sure!

So all is well with the extended Mount family—we wish the same for you and your family this holiday season!



Find Terhune Orchards Online

www.terhuneorchards.com



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terhuneorchards



Instagram @
terhuneorchards

Please tag us in your posts
#terhuneorchards

We love to see you enjoying
yourself at the farm!