



TERHUNE ORCHARDS

NEWS

Trenton Farmer's Market
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SPRING 2017

High Flying Family Fun on Kite Day, May 6 & 7

Some experience the old-fashioned delight of flying a kite with your family during Kite Day on May 6 and 7 from 10 a.m.-5 p.m. This annual tradition at Terhune Orchards is our unique way to welcome spring. Take over the skies with high-flying fun and enjoy Spring on the farm.

Children can make and decorate their own kites. We use a kite design that is guaranteed to fly. We also have a fantastic assortment of pre-made kites in the fanciful form of dragons, birds and many more colorful designs. Feel free to bring your own kites from home too.

Take a break from kite flying and ride a pony or take our tractor-drawn wagon around the orchard and farm fields. The little ones can join in the fun of old fashioned games and activities in the barnyard. Pin the tail on the piggy, sack races, blowing bubbles and more—have a great time playing on the farm.

On both days, local musicians will join us for country music and fun.

On Sunday at 2 p.m., our sheep shearer, Joel Markeveys, will shear sheep in the barnyard. Children get to take home a card shaped like a sheep with a piece of fluffy wool attached. Be sure to get to know some of our other animals in the barnyard while you visit.



Take a break and have lunch or a snack at Pam's Food Tent. Our favorite spring treat is our famous barbequed asparagus. Harvested fresh from the field, we lightly grill the tender stalks for a special snack. Sample Terhune Orchards' other spring goodies including our famous apple cider donuts, pies, fresh pressed apple cider, country style chili, hot dogs, barbeque chicken, and salads.



Free parking at the farm. Admission to the festival area is \$8, age 3 and up. No admission to the farm store and winery tasting room.

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

2016: A Banner Year

by Pam Mount

Last year was a banner year here at Terhune Orchards with the long construction and anticipation of our beautiful new wine barn. Now the long process of making a dozen kinds of Terhune Orchards wines has a special home! Eleven huge stainless steel fermentation tanks imported from Italy take up a



Mount Family in front of our new Wine Barn.

lot of the floor space but we are lucky enough to have room left over for special wine tastings and events.

Stay tuned for special wine tasting events, music afternoons and more in the wine barn this year.

The rest of the family has been super busy as well! Reuwai brings her considerable talents both as a biologist and people manager to the farming operations. Driving tractors, planning crop rotations, planting and harvesting schedules for numerous consecutive plantings throughout the season. Her husband Mike continues at Lawrenceville School teaching in the history department and overseeing all the student travel expeditions. This summer, he is going to Ghana to plan a student trip in conjunction with the school's new African studies program. This builds on his time teaching with Reuwai in Cote d'Ivoire, the Ivory Coast, in West Africa.

Their daughters, Maya, 12 years old and in the 7th grade, and twins, Sasha and Tess, 9 years old and in the fourth grade are all doing very well at Stuart School. It is a constant joy that they live so close. They are an important part of the farm and often give us a young person's perspective.

Grandson Becket, 8 years old and a third-grader at Lawrence Elementary School, is a wiz with anything with wires. He spends most Saturdays on the farm with his Dad. Tannwen's husband, Jim Washburn (you may have seen Jim running our pick your own apple orchard in the fall), teaches American Government and Politics at Montgomery High School. His school's delegation came away with awards during the Model U.N. conference this winter. Tannwen is busy with twins Hadley and Clayton, now two years old and walking, talking beauties. Life on the farm for them is all about horses (neigh, neighs) and

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Pick Your Own at Terhune Orchards

As soon as the asparagus spears start to show themselves in April, Pick Your Own season begins at Terhune Orchards. Picking asparagus is easy. Simply locate a tender, young stalk and cleanly snap it off close to the ground. Stop by the farm store to be directed to the asparagus field.

Strawberry-picking begins in late May and typically lasts 2-3 weeks. They are easy for children to pick and make a wonderful family activity. Our strawberries are excellent for fresh eating, making jams and your favorite homemade desserts.



The cherry season always comes and goes too quickly in mid-June. Our customers love our Pick Your Own cherries; they are best eaten fresh.

Plan a Spring School Tour

Spring is a wonderful time for student groups to visit the farm. Terhune Orchards offers a variety of educational tours for all ages, from preschool students to adults. Spring visitors will see how apple trees grow, learn about the importance of bees as pollinators and make some new friends in the barnyard. Add on a visit to the pick your own strawberry patch for more springtime fun.

Our experienced and knowledgeable tour guides tailor each tour to group age and interests. It gives us great joy to invite local school children to visit our outdoor classroom—a working family farm on preserved farmland.

School tours are available by appointment from April through November.

Call 609-924-2310 to schedule a visit.

Energy at Terhune Orchards—We've Got the Power!

by Gary Mount

I became inspired to write this article when we finished the solar installation on our new wine barn. It got me thinking about power—electrical power—on the farm over the years. Pam and I have been here 42 years but there was power long before that.



Possibly the first significant power came from a windmill which was located right over the hand-dug well next to the farmhouse. It pumped water for the house and the livestock and it was a great labor saving over hand pumping. It was installed in the early 1900's and was about twenty feet from the house—surprising to me. The noise from the blades and the “mill” or gear box must have been hard to get used to. This is not to say that I would not like to have a windmill at Terhune—I would really like to have one. I have been investigating sources and who knows, this may be the year.

As nice as it was to have pumped water, extension of electricity to the farm was eagerly anticipated. Cities and towns got electricity first and even though a farm was said to have 225 uses for electricity, the US Department of Agriculture estimated in 1920 that only 10% of farms in the US had electricity from central power stations. But there were farms that had their own electrical power. My friend Charles Grayson from the Belle Mead/Montgomery Township area wrote in his book “Gleanings From the Past” about his father's 32-volt Fairbanks-Morse Light Plant which charged two 16-volt Leyden glass jar batteries.

I found out about our farm's early power from Charles Hunt—a Terhune son-in-law and Dick Terhune—son of Stanley Terhune who owned the farm in the 20's through 40's. A wind-powered generator was fastened to one leg of the windmill next to the farmhouse. Dick remembers the shelf that held the storage batteries in the smokehouse located between the farmhouse and what is now called the farmstore. The first power wires went to the house and the barn. Cows had to be milked twice a day—often in the dark. Having electric light to replace kerosene lamps was a great improvement. In the farmhouse, the direct current power from the batteries ran electric lights and a wringer type clothes washer. Replacing the drudgery of hand clothes washing with a washing machine was a top priority of installing electric power on a farm and lights made it possible to read and sew in the evenings. Elsie Terhune Davison (who with her husband, Jack, sold the farm to us) told me, “When the batteries wore down, then we went to bed.”

Heavier uses of electricity—more motors on the farm and electric irons in the house came with the advent of “high-line” power from central power plants. Dick Terhune told me his father had to pay for five utility poles to bring the power up our road from Carter Road. Each pole cost \$40.

The Terhune family had the direct current-powered (from the storage batteries) washing machine motor rewired for the new high-line (alternating current) electricity. The cost of electricity to run the washer was \$0.12 per month. When I came to Terhune, the wringer washer was still in use washing the woven cloths used in pressing apple cider—no doubt costing more than \$0.12 per month.

Part of the story of bringing electricity to the farm is still the same today. The original power to the farm was single phase—3 wires—and suitable for small motors and lighting. Three-phase power—4 wires—which is more suitable for large motors, refrigeration, and now, wine-processing

equipment from Europe, was not available. In 1985, it would have cost us \$50,000 to extend the three-phase wires up our road from Carter road. Fortunately, the new school built next to the farm had to have three-phase power and paid to have the wires installed. We were able to connect and Terhune now has three separate three phase services—for our irrigation well, our apple cold storage and our new wine barn.

My story now comes back to our new solar installation. Slightly smaller than the system on our 2010 barn (33 kilowatts vs. 39), it has cost about half as much. Prices of solar equipment have gone down and design and efficiency have improved. The solar power supplements the “high-line”



three phase power used in the winery and the bakery/cider processing barn—we hope to the tune of 30 to 40% of usage. The solar produces direct current (DC) just like the Delco wind generator of 100 years ago, but it is fitted with an inverter to produce three phase, alternating current of the correct voltage.

When you come out to the farm, I would be glad to show you all this. We've got the power!

Herbs & Pam's Garden Class

As farmers, we enjoy sharing the skills of how to grow food in the home garden. Pam's Annual Herb and Garden Class is a great way for the beginner or advanced gardener to learn tips on growing and combining herb plants in the garden. The class is on May 13 at 10 a.m. Please register in advance online or by calling the farm store at 609-924-2310. Throughout the year feel free to visit Pam's demonstration herb garden for growing ideas and to enjoy its fragrance and beauty.

We have over 20 varieties of culinary herbs plants for you to grow. Choose from favorites such as basil, oregano, thyme, rosemary, sage, chives, spearmint and parsley. More unusual herbs like lovage and lemon verbena are difficult to find at the supermarket but are very easy to grow yourself. We also have an assortment of vegetable seedlings and pots of lettuces that can be planted in your garden and enjoyed in the months to come.



Spark a Love for Nature at Our Firefly Festival June 25

On Sunday June 25, we invite visitors to an electrifying afternoon and evening from 3-9 p.m. for our Firefly Festival.

In our craft area, kids have fun making firefly activities. Children dress up as fireflies after painting wings and making antennas.

During the afternoon, Miss Amy and the Big Kids Band 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 their students perform aerials, acrobatics and juggle.

Fireflies are mostly found along the edges of forests, wooded yard areas, and near streams or ponds. We go to great lengths to cultivate habitats for beneficial insects like bees, butterflies and fireflies on Terhune Orchard's preserved farmlands. That is why we keep the farm open late into the evening for this special occasion.

Have an old-fashioned farm supper at Pam's Food Tent. We'll be grilling up summer favorites including BBQ chicken, pulled pork sandwiches, hot dogs and more. We've got pies, donuts and other freshly baked treats for dessert, too. The winery tasting room will stay open late for flights of wine tastings and wine by the glass.

Admission and parking is free. Craft activities are \$5.

For more information call 609-924-2310 or visit www.terhuneorchards.com

Spring Veggies on the Farm

By Reuwai Hanewald

Asparagus is the harbinger of spring at Terhune Orchards. It is the first crop picked outdoors after winter. The asparagus grows up from stored energy in the root system. Our asparagus plants are 10-15 years old and have built a root network underground. After harvest, in the summer and fall, the asparagus grows into a bush and stores the sun's energy in its roots. In spring, we mow off the dead bush and the energy in the roots sends up the asparagus shoots. In peak conditions, these roots can produce 3 inches of growth per day! We can harvest for about three weeks until we notice the shoots are getting skinny (a sign the roots have less energy remaining).

We pick asparagus daily and offer asparagus for Pick Your Own. You can taste the freshness when you bring it home to put on your dinner table.

In spring, our first fruit available for picking is strawberries. Our strawberry plants are planted every two years at Terhune Orchards. We plant them on raised beds and black plastic to help with drainage and prevent disease and weed growth. Our strawberries grow vigorously and healthy using this system. We plant bare root plants of the Chandler variety in early July. By the end of the summer, they have grown into

Read & Pick Program Education and Fun for Little Ones

Read and Pick brings the farm to life for children and teaches them where their food comes from. In our hands-on program, children come to the farm and participate in an education program with stories then go out into the field to harvest crops or make a special craft.



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 or picking. Pre-registration is requested. Program runs May-October. Register online or 609-924-2310. Full calendar at www.terhuneorchards.com

Vegetables - May 9
Farm Animals - May 23
Strawberries - June 6
Cherries - June 20
Blueberries - July 11

good size plants that we cover with a white cloth for the winter. Later in the spring, after strawberry flowers are fertilized, the berries develop at the base of each flower and are ready to pick around Memorial Day.

We grow over 46 different types of fruits and vegetables at Terhune Orchards so once spring has started, there is always something fresh to enjoy from our fields and orchards.



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.

Birthday party packages include cupcakes from our bakery 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 host discounted weekday parties, perfect for planning a celebration for preschoolers or older children after a day at school or during spring break.

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

Winery News

Terhune Orchards Vineyard and Winery is celebrating spring with wine, song and special programs.

Music in March, spring series featuring local musicians on Sundays in March from



1-4 p.m. Enjoy local musicians each week in a variety of styles including country, bluegrass and jazz.

On April 1, a Wine and Chocolate Specialty Tasting Event will be held with Tony Brokenborough of Carol's Creative Chocolatez and Terhune Orchards own Tony McDonnell. Brokenborough will lead tasters through the history of chocolate. McDonnell will share the history of Terhune Orchards vineyard, vine selection and wine making. Everyone will leave with a better appreciation of chocolate and wine and how they work together. Admission includes an extended tasting of chocolates which have been expertly paired with Terhune Orchards wines. Reserve tickets for this event online at shop.terhuneorchards.com.

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 13 and 14. We will have special samplings from our own bakery. Choose from one of our award-winning white, red and fruit wines. Moms taste for free all weekend.

Starting in June, our Sips & Sounds series will be held on Friday evenings from 5-8 p.m. Start those summer weekends off right with a glass of wine, light fare and local music.

Many winery events will be held in our new Wine Barn. The large windows in the climate-controlled barn are a perfect vantage point to watch farm life outside or view the stainless-steel wine storage tanks and bottling line where our award-winning wines are produced from estate-grown grapes.

For spring holiday meals and entertaining, we suggest Farmhouse White, a crisp, light white wine. Chambourcin, a medium red, pairs perfectly with lamb and our full-bodied Barn Red is marvelous with beef.

The Winery is open Fridays-Sundays from 12-5 p.m. Enjoy our 12 wine varieties including red, white and fruit-based wines, by the glass or as a tasting flight.

Bottles of our wine are also available anytime in the farm store and the Trenton Farmers Market on Saturdays.



Calendar of Events – 2017

Mar. 21	Read and Explore: Getting Ready for Spring 10 a.m.	May 9	Read & Pick Vegetables 9:30 & 11am
Mar. 25	Read and Explore: Getting Ready for Spring 10 a.m.	May 13	Pam's Herb Class, 10 a.m.
Mar. 26	Music in March: Jerry Steele 1pm-4pm	May 13 & 14	Mother's Day Wine Trail Weekend 12-5 p.m.
Apr. 1	Wine & Chocolate Special Tasting Event 1 p.m.	May 23	Read & Pick Farm Animals 9:30 am & 11am
Apr. 4	Read and Explore: Birds, Nesting, Birdhouses 10 a.m.	June 6	Read & Pick Strawberries 9:30 am & 11am
Apr. 8	Read and Explore: Birds, Nesting, Birdhouses 10 a.m.	June 20	Read & Pick Cherries 9:30 am & 11am
Apr. 15 & 16	Bunny Chase 10 a.m.-4 p.m.	June 25	Firefly Festival 3-9 p.m.
May 6 & 7	Kite Day 10 a.m.-5 p.m.	Jul. 8 & 9	Blueberry Bash 10 a.m.-5 p.m.

More details on all events at terhuneorchards.com



Farm Store, Bakery, Barn Yard and Farm Trail:

Open to the public daily all year 9am-6pm

Winery and Tasting Room: Open Fri-Sun 12pm-5pm

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

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.

Mount Family

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tractors, green for Hadley and red for Clayton. Tannwen has been spending a lot of time determining how best to use the space in the new wine barn and planning out programs and events for the season ahead. (Tannwen started hosting events with Barnyard Birthday parties when she was 11—she is still at it!) She is also planning some changes to the interior of the farmstore.

Our Son Mark is doing well in the army as a sergeant. He and his wife Vicki and 2 children Madison and Wyatt are still at Fort Polk, Louisiana. Vicki has successfully come through a battle with cancer, which we are all very grateful for!

As the fruit trees begin to bloom and the vegetable plants start growing, Gary and I are more than ever thankful for all of our family and of course, the loyalty of our staff and customers who seem to enjoy continuing to support our efforts here on the farm.

Gary continues with his agricultural volunteer groups ranging from the local Mercer County open space committee and national and international groups such as the International Fruit Tree Association. I continue my involvement on sustainability and climate change issues including working on the annual Mercer Green Fest on March 18th at Rider University and C-Change Conversations, a series of discussions about climate change, science and our efforts to understand the possibilities for our future on this planet.

Hop into Spring at the Bunny Chase April 15 & 16

Put some spring in your step and hop over to Terhune Orchards for the Bunny Chase on April 15 and 16 from 10 a.m.-4 p.m. Young ones love participating in this self-guided treasure hunt. During this fun, free event, children can follow hand drawn clues around the farm towards a reward at the end of the trail. Once they solve all the clues, the children visit with our fluffy bunny rabbits and do a bunny-themed craft activity.

Do your best bunny impression while you nibble on our spring treats at Pam's Food Tent. Cookies, pies, crisps and more will tempt your appetite. Grown-ups can enjoy a glass of wine in the winery tasting room.

Come experience the sights and sounds of our farm waking up for spring. Take a pony ride or play on the tractors.

Admission and parking is free. For more information call 609-924-2310 or visit www.terhuneorchards.com



Host Private & Corporate Events and Family Gatherings at Terhune

Are you looking for a unique experience for your next staff appreciation event, business lunch or team building day? A farm event filled with fresh air, fruit-picking activities and a little outdoor adventure is a refreshing way to reward employees.

Large corporations, small businesses, nonprofits, civic and family groups will enjoy gathering together at Terhune Orchards to connect, engage and learn at our picturesque 200-acre farm.

After a day of team-building exercises in one of our customizable event spaces, gather everyone together to raise a toast with an optional tasting of our award-winning red, white and fruit wines in our new climate-controlled, wine production barn.

The farm is a wonderful location to hold your family reunion, baby shower or bridal shower. Terhune Orchards offers numerous options for making memorable events for small and large groups of friends and families.

For more information on creating a one-of-a-kind event for your group, email tmount@terhuneorchards.com or call 609-924-2310.



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We love to see you enjoying yourself at the farm!