

# TERHUNE ORCHARDS NEWS

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

330 Cold Soil Road  
Princeton, NJ 08540 • (609) 924-2310  
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FALL 2017

## Family Fun All Season Long Apple Days Fall Harvest Festival Weekends

The Mount family loved apples so much when we first bought Terhune Orchards, we decided to hold an Apple Day to celebrate all things apple. Over 40 plus seasons, our family, apple orchards and enthusiasm for apples continue to grow bigger and stronger. Over the years our popular Apple Day stretched into a full weekend and we added a series of Fall Family Fun weekends through the end of October.

Now with 34 apples varieties to pick from, we're turning the entire season into Apple Days Fall Festival Weekends to celebrate our abundant apple harvest. Join us on any or all weekends, from September 16 through October 29 to experience the joy of fall on our farm.

During these seven fall weekends, a full day of fun on the farm awaits the entire family. Enjoy the view of trees laden with red, golden and green apples during a tractor-pulled wagon ride around our preserved farmland. Explore our Field of Dreams corn stalk maze. Sit a while and listen to some good old-fashioned country

music. Inhale the aroma of fragrant apple pies wafting from our bakery. Warm up with a cup of our freshly pressed apple cider and famous donuts. Stroll on the Farm Trail to get up close and personal with nature. Pumpkin-picking and apple-picking are always a favorite past time here at the farm.

Children's activities include scavenger hunts, rubber duck races, pumpkin painting and many more ways for children to interact with nature here on the farm. Our Adventure Barn is decorated differently each year and tells the story of life on a farm. Be sure to stop by the barnyard to visit the animals. Kids can take a pony ride or have their faces painted, too.

Pam's Food Tent is always adding new seasonal delights to the lunch menu. Indulge in pulled pork sandwiches, hot dogs, BBQ chicken, vegetarian chili and soups and other traditional fare. Pam cooks up apple goodies for the Apple Buffet. Treat yourself to a taste of our very own apples in cider donuts, pies, muffins,

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## Apples, Apples, Apples

by Pam Mount

Now after 43 years of farming at Terhune Orchards, starting with 55 acres on the home farm with 3 crops; today 200 acres are used to grow over 50 crops with many varieties of each. Our farms are all permanently preserved through the NJ farmland preservation program. Apples are still our



Mount grandchildren, Becket, Haddie, Sasha, Tess, Clay and Maya.

favorite signature crop and fall is when it all happens—picking, eating, cider-making, apple wine-making, and Apple Days Fall Harvest Festivals!

Gary and I have enjoyed hosting hundreds of thousands of visitors at our farm over the years and have tried hard to keep the farming as the focus. This is a real farm not a Disney World reproduction. Luckily for us, our daughters, raised with an apple in each hand, are now partners in our "farming business."

Daughter Reuwai attended Lawrenceville School and then Princeton University, majoring in Ecology and Evolutionary Biology—a scientist to her core! She and her husband, Mike Hanewald, also a Lawrenceville School graduate, traveled much of the world teaching in El Salvador and later the Ivory Coast. For the last ten years they have taught at Lawrenceville School. Reuwai was head of the science department and Mike is a history teacher and head of the student travel program. Now Reuwai is a full time partner on the growing and cultivating side of the farm. Their 3 daughters, Maya, Tess and Sasha are a constant joy and inspiration to Gary and me.

Tannwen also attended Lawrenceville School and Princeton University. She studied anthropology and then went to the foreign land of San Francisco for 6 years. We were thrilled when she returned to NJ and the farm to work with Gary on starting the vineyard and winery. Using her skills at event planning and human resources, she oversees many of the events, tours and marketing end of things at the farm. She and her husband, Jim Washburn, another Lawrenceville School graduate, live on our Van Kirk Rd. farm with their 3 children, Becket, Clayton and Hadley. All are so important to the future here on the farm.

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## Pick-Your-Own Apples—September-October

Apple season officially begins at Terhune Orchards on Labor Day weekend with the opening of our Pick Your Own apple orchard on Van Kirk Road. Open every day in September and October from 9 a.m. to 5 p.m, weather permitting.

At our 27-acre orchard, all of our trees are dwarf varieties which make them the perfect height to pick from for children and adults. On weekends, enjoy a wagon ride to the picking areas.

Throughout the season you can pick:  
Early Fuji—sweet, crisp apple right out of hand  
Empire—juicy, perfect for sauce, pies, desserts  
Fuji—very sweet, crisp, fresh eating  
Golden Delicious—sweet, pies, baking, freezing  
Granny Smith—tart, all-purpose  
Jonamac—peels easily, use in crisps and sauce  
Jonathan—crisp, mildly tart, great for pie



Liberty—red skin, juicy flesh  
McIntosh—aromatic, cooks quickly, easy to peel  
Macoun—Very crunchy, fresh eating, salads and sauces  
Red Delicious—Sweet, juicy, low acidity

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# Pick, Pick, Pick

by Gary Mount

**P**ick Your Own fruits and vegetables is a relatively new idea in farming. Certainly it was not done much when I grew up on my family's farm in West Windsor. Farmers harvested and sent the produce to market—wholesale distribution centers or straight to stores. Even buying already-picked produce from farmers at the farm was very limited. Farmers would gather to sell their produce at farmers' markets but not at the farm. Even today Terhune Orchards is a member of the Trenton Farmers Market which dates back to the 1920's.



Pick Your Own as a way to sell farm products was a revolutionary idea in the 1950's and 60's when it first became really popular. In those days families were larger and households "put up" summer produce by canning or freezing, preserving the best of the summer for the off season. Pick Your Own was a way for the families to get large quantities of produce at a lower cost. The farms benefited from the larger volume sold and by having to hire less farm labor.

This kind of Pick Your Own reached its peak in the 1970's and then declined because of the decrease in average family size and the increase in households with both husband and wife employed. Pam and I purchased Terhune Orchards in 1975 and we remember the larger

## Apple Days

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salads, and much more.

The winery tasting room is open for a place to pause and overlook the farmyard. Enjoy a tasting or glass of our award winning red, white and fruit based wines. Seasonal favorite, Apple Wine, is made with our own apple cider.

Stop in front of the farm store where the display of colorful mums, Indian corn, pumpkins and apples are perfect for pausing to take a family photo and choosing fall decorations for your home.

Apple Days Fall Weekends are 10 a.m. to 5 p.m. Saturdays and Sundays. Sept. 16 –Oct. 29. Admission on festival days is \$8, ages 3 and up. Parking and access to the farm store and winery is free.

families—they would buy a lot! We especially liked the families with teenagers—teens are always hungry.

After the 1970's decline, Pick Your Own has had another revolution. We have seen our customers become more and more interested in where their food is grown, how it is grown and in being able to choose the exact fruit or vegetable they want right from the farm. We find that parents are especially interested in showing their children where food comes from—that it is not grown in the supermarket!

Pick Your Own is not without its challenges. Some fruits and vegetables are very fragile and easily damaged when picked by an untrained picker. Also some fruits have a very short harvest window. They can be unready to pick one weekend and over-ripe the next. And some crops are so popular—our two acres of cherries for example—that they are completely picked before all the customers that want them can get here! Believe me, that takes some explaining.

Another challenge is the changing size of Terhune apple trees. Our original Pick Your Own orchard was designed as a "pedestrian" orchard. Trees were limited to 6.5 feet tall and everything could be picked from the ground. As we gradually replant the orchard with newer and better varieties, we are growing taller trees for increased production. But the question comes: How are our customers going to pick the apples at the top? I've gotten some great ideas from apple-growing friends and when you come to the farm this year, you may see something new in picking. Regardless, our beautiful apples will be there—one of our best crops ever—so you can pick, pick, pick.

## Terhune Bands for Fall 2017

- 16-Sep Stone Hearth
- 17-Sep Sparkle Pony
- 23-Sep Ocean Country
- 24-Sep Swingin' Dixie
- 30-Sep Stonybrook Bluegrass
- 1-Oct Raritan Valley Ramblers
- 7-Oct Borderline
- 8-Oct Back Door Band
- 9-Oct Jay Smarr
- 14-Oct Heavy Traffic Blue Grass Band
- 15-Oct Growing Old Disgracefully
- 21-Oct Daisy Jug Band
- 22-Oct Albo
- 28-Oct Jimmie Lee Ramblers
- 29-Oct Tom and Jerry



# Think Terhune for Thanksgiving

**S**urround your Thanksgiving turkey with a cornucopia of side dishes and desserts made from vegetables and fruit grown right here at Terhune Orchards. Choose from an array of colorful squashes—acorn, blue hubbard, delicata, butternut and cheese pumpkins. Make terrific



mashed potatoes from our gold, red and blue varieties. Choose from kale, broccoli, spinach, fennel, lettuces and Brussels sprouts for green sides and salads. We also have cauliflower, beets and carrots. Season your stuffing with our fresh sage and herbs.

Visit the recipe page of our website for the family favorites we serve around the farmhouse table at Thanksgiving. We have plenty of ideas for our favorite crop—apples. Treat your family to Mama's Apple Cake, Butternut Squash & Apple Soup or Homemade Applesauce.

Our freshly-pressed apple cider and wines are the perfect drinks for a locally-sourced Thanksgiving feast. Both are always available the farm store. We ship apples and gift boxes nationwide to share a taste of Terhune with loved ones around the country.

Don't forget dessert! We have over 20 varieties of pies including all your holiday favorites—pumpkin, apple and pecan. We also make apple crisps, fruit breads, cookies and brownies from scratch. Preorder your Thanksgiving pies and crisps from Nov. 1-22 or stop in the store to choose from the display. Not sure which pies to order? Come in for a complimentary taste during our Pie Sampling Weekend, Nov. 11 & 12 from 9 a.m.-5 p.m.

The farm store is open late until 7 p.m. for your Thanksgiving shopping on Tues., Nov 21 and Wed., Nov. 22. On Thanksgiving Day the store is open from 9 a.m. to 12 p.m.

## Plan a Fall Farm Tour

**F**all is a wonderful time for student groups to visit our outdoor classroom—our working family farm on preserved farmland. Our knowledgeable tour guides tailor each tour to group age and interest. Fall tours focus on our favorite crop—apples! We explore our orchard and learn about how apple trees grow. Then we visit the pumpkin patch to learn about the differences between these two important fall crops. Tours also visit our Discovery Barn, an educational display with murals and hands-on exhibits which enhance and enrich our educational tours.

Tours are available by appointment. Add pumpkin or apple picking to your tour for more fall fun. Call 609-924-2310 to schedule a visit.

# Apples—Eat ‘Em or Drink ‘Em

by Gary Mount

 grew up on an apple farm. It was right nearby on Route One in West Windsor. I knew all about apples. You just eat them. My father's and grandfather's orchards had many kinds of apples, including many that are not seen today: Lobo, Turley, Ben Davis, Paragon, Transparent, Greening, Pippin, Nero Gravenstein—the names go on and on but what I knew was that you ate them. Eating fresh, in a pie, or as applesauce, this farm boy and his brothers ate them—lots of them. Fortunately for my father, he grew a lot of apples.

I did not know so much about how apples were consumed in a liquid form—that is, apple cider. Once in a while, when my father took a load of cider apples to the cider mill, he would bring back a few gallons. Bob Henry, a Virginia gentleman transplanted to New Jersey, operated the cider mill. He would not pronounce his name, Henry, as we would. It was more like “Henra”. And he did not make cider. It was “meckkin’ cider”. The few times I saw the cider press operating, I gloried in watching the intricate machinery turn the apples into cider.

I can fast forward to the time almost 20 years later when Pam and I bought Terhune

Orchards. Cider production and sales were definitely going to be an important part of the profitability of our farm. Apples were going to be for eating and drinking. I did not, however, know anything at all about, as Bob Henry would say, “meckkin’ cider”.

I was fortunate to have help. I had heard that George Melick in Oldwick of Hunterdon County made cider. I had never met George but he graciously said to come on up when I called. When I got there, he stopped what he was doing and spent two hours showing me everything. The busier I get here on the farm, the more I come to appreciate what a generous act this was.

Shortly before cider season I decided the cider press that came with the farm was too out of date. Without ever having produced cider, I decided to change everything. Brash young fellow I was in those days!

My friend Vernon Horn came over from Bucks County to help. He and I worked all day and all night—right through until morning creating a new cider mill. That was a good friend. My learning was far from complete. I had a few years of educating myself about what apples to use and when they were ready. In fact, the first



small batch that I made did not sit well at all on the stomach of my three-year-old daughter Reuwai, with disastrous results! That first batch was discarded.

We have gone through many years of eating—and drinking—apples since we started in 1975. To fast forward again to 2010, we made our first wine, which included apple wine. Hooray!—another way to drink apples. I was fortunate to find a consultant to help with this new product, Richard Carey of Lancaster, Pa. Making wine is a bit more technical than making cider and the financial consequences of not producing a good wine at the beginning are greater.

Making apple wine involves, of course, fermentation. Federal and State Licenses had to be obtained and more equipment purchased. It has been good to have plenty of the basic ingredient, apple cider. My son-in-law, Mike Hanewald and I have learned how to make apple wine. We now have a new winery building with all the bells and whistles included. It took a long time to get the permits and approvals and then one whole year in construction. We were lucky to have Sylvan Stultsfus Builders, who also built our new barn in 2010. We are making over 5,000 gallons of wine a year and a good part of that is apple wine—that's right, drinking apples.

Our next way to drink apples will be to make hard cider. It is a bit trickier than apple wine since it is a carbonated product. More new machinery and more learning will be involved. But yes, apples are for eating—and—drinking.

## Toast Fall with Wines from Terhune Orchards Vineyard and Winery

 eptember and October are a busy time here in the vineyards and winery. The vines are heavy with grapes ready to harvest. When you visit our big wine barn, take a peek through the large observation windows to watch the wine-making process. After hand-harvesting, the grapes are washed and de-stemmed before being pressed. Next the juice moves to the large stainless steel fermentation tanks and closely monitored. Finally they are bottled and labeled.

Our estate-grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. This year we brought home an impressive nine medals in the annual New Jersey Wine Competition, which is organized for the Garden State Wine Growers Association. Our blueberry wine, Harvest Blues, won the Governor's Cup for Best Fruit Wine. Our vineyard now grows over eight acres of grapes for our dozen wines. We offer varietals for every palate. Come sample our wines by the glass or in a tasting flight.

For red wine enthusiasts, we offer “Barn Red,” a Cabernet Franc and Cabernet Sau-

vignon blend with cherry and strawberry aromas. Our “Rooster Red” is semi-sweet and similar to a light port. Unwind after a long day with a glass in front of a crackling fire. We also have several varieties of white, too. Vidal Blanc is a medium, dry wine with citrusy notes. The “Farmhouse White” dry, table wine features hints of pear. Our Apple Wine, made with our own apple cider, pairs perfectly with pork, chicken and cheese plates.

Get into the holiday spirit on the Fri., Sat. and Sun. after Thanksgiving during the Garden State Wine Growers Association Holiday Wine Trail Weekend, Nov. 24, 25, 26, from 12-6 p.m. Enjoy a cup of hot mulled wine and sample our red, white and fruit wines. Start your holiday shopping by placing orders for our unique selection of gift baskets overflowing with Terhune Orchards fruit, baked goods, and wine.

Located in our historic 150-year-old barn, the tasting room is open Friday through Sunday from 12-6 p.m. Our wines are available every day in the farm store, at the Trenton Farmers Market on Fridays and Saturdays and online at [terhuneorchards.com](http://terhuneorchards.com).

## Pumpkins, Pumpkins, Pumpkins!

 ind the perfect jack o' lantern pumpkin in our pick-your-own pumpkin patch or choose one from the huge fall display in our farmyard. We have pumpkins in all sizes! During Apple Days Fall Harvest



Festival Weekends, visit the paint-your-own pumpkin decorating area for free use of kid friendly, washable paints to decorate your pumpkin before bringing it home. In the farm store, we have cheese pumpkins that are perfect for making your own pies and plenty of freshly baked fall treats such as pumpkin breads and pies.



# Calendar of Events – 2017

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|---|--|
| <b>Sept. 1</b> Sips & Sounds, Ocean Country<br>5-8 p.m.   | <b>Oct. 14</b> Apple Days Fall Festival<br>& <b>15</b> Weekends, 10 a.m.-5 p.m.                |
| <b>Sept. 2</b> Pick Your Own Apple Season<br>begins   | <b>Oct. 21</b> Apple Days Fall Festival<br>& <b>22</b> Weekends, 10 a.m.-5 p.m.                |
| <b>Sept. 8</b> Sips & Sounds, Laundry Men,<br>5-8 p.m.  | <b>Oct. 28</b> Apple Days Fall Festival<br>& <b>29</b> Weekends, 10 a.m.-5 p.m.                |
| <b>Sept. 12</b> Read & Pick: Chickens, 9:30 a.m.<br>& 11 a.m.                                     | <b>Nov. 1-22</b> Order your Thanksgiving pies &<br>crisps                                      |
| <b>Sept. 16</b> Apple Days Fall Festival<br>& <b>17</b> Weekends, 10 a.m. -5 p.m.                 | <b>Nov. 11</b> Pie Sampling Weekend,<br>& <b>12</b> 9 a.m.-5 p.m.                              |
| <b>Sept. 23</b> Apple Days Fall Festival<br>& <b>24</b> Weekends, 10 a.m.-5 p.m.                  | <b>Nov. 21</b> Farm store open late until 7 p.m.<br>& <b>22</b> for your Thanksgiving shopping |
| <b>Sept. 26</b> Read & Pick: Tractors, 9:30 a.m.<br>& 11 a.m.                                     | <b>Nov. 23</b> Thanksgiving Day. Farm store<br>open, 9 a.m. to 12 p.m.                         |
| <b>Sept. 30</b> Apple Days Fall Festival<br>& <b>Oct. 1</b> Weekends, 10 a.m.-5 p.m.              | <b>Nov. 24,</b> Holiday Wine Trail Weekend,<br><b>25 &amp; 26</b> 12-6 p.m.                    |
| <b>Oct. 3</b> Read & Pick: Pumpkins,<br>9:30 a.m. & 11 a.m.                                       |  |
| <b>Oct. 7,</b> Columbus Day Apple Days Fall<br><b>8 &amp; 9</b> Festival Weekends, 10 a.m.-5 p.m. |  |

More details on all events at  
terhuneorchards.com



**Farm Store, Bakery, Barn Yard, & Farm Trail:** Open to the public daily all year

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

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

**Barnyard Birthday Parties:** By appointment, April through October

**Corporate and Private events:** By appointment, year round

## Pick-Your-Own Schedule

**May**—Asparagus, Strawberries

**June**—Blueberries, Sweet Cherries, Sour Cherries

**July**—Blueberries, Blackberries, Flowers

**August**—Blackberries, Flowers, Grapes

**September & October**—Apples, Pumpkins

Two Terhune Locations

Main Farm (farm store, winery, festivals, barnyard & pumpkins) on Cold Soil Road

Pick Your Own Apple Orchard on Van Kirk Road

## Apples, Apples, Apples

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Our son Mark continues his service in the US Army. He is a staff sergeant and is posted at Fort Polk in Louisiana and lives there with his wife Vicky and children Madison and Wyatt. He served three tours to Afghanistan and now one of his specialties in the army is being a resource and trainer of others in resiliency. Sounds related to his mother's work in sustainability to me!

All of our children and grandchildren have grown up to be entrepreneurs. Tannwen started her own birthday party business when she was 8 or 9. This summer Becket and his dad, Jim built a lemonade stand from old apple bins. Becket led a thriving business with fresh-squeezed lemonade—no out-of-a-can here! Growing up on such a diverse farm there are always opportunities for new ideas and activities. The children are a great joy with their enthusiasm and creativity.

Bring your family to join our family this fall for fun activities that memories are made of for a lifetime!



## Pick Your Own

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Stayman Winesap—Our most popular apple, flavorful, tart, keeps well

Once the apples on Van Kirk Road orchard are picked, the fun fall activity of apple picking continues with Pink Lady, Braeburn and Granny Smith on the home farm on Cold Soil Road. A variety of our apples are available year round in the farm store. Call the farm store at 609-924-2310 to find out which varieties are available on the day you plan to visit. Pick your own apples are sold by the pound.

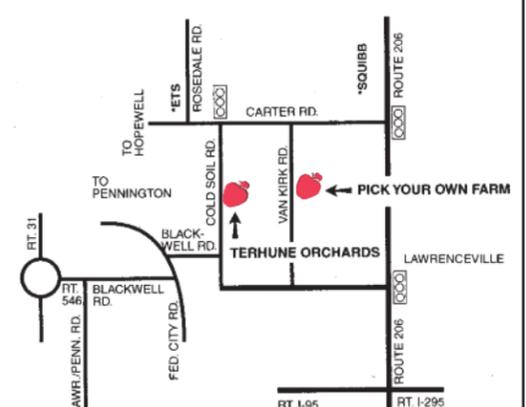


## Directions to Terhune Orchards

### Two Terhune Locations

Main Farm (farm store, winery, festivals, barnyard & pumpkins)  
on Cold Soil Road

Pick Your Own Apple Orchard  
on 13 Van Kirk Road



## Host Corporate Events and Family Gatherings at Terhune Orchards



Get your team out of the office and reinvigorated this fall with a group outing at Terhune Orchards. An event filled with farm fresh food, team building, pick your own activities and a little outdoor adventure 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 options for making memorable events.

Host your staff lunch, customer appreciation event or team building exercises on our picturesque 200-acre farm. Optional catering and wine tasting packages are available. A fall visit to the farm offers fresh air, opportunities to pick apples or pumpkins as a group and customizable space to gather and collaborate with your co-workers and friends.

Are you looking for a reward for loyal customers and employees? Pre-paid admissions to our Apple Days Fall Festival Weekends or farm gift certificates are a terrific way to express your appreciation. We also offer holiday gift baskets and boxes brimming with local products that let your corporate clients and employees know you are thinking of them.

For more information, email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com) or call Tannwen at 609-924-2310.



## Raise Dough for Your Group with Our Pies

Our pies are a wonderful fundraising opportunity at the holidays. We bake them, you sell them—for a tasty profit that benefits your school groups, churches, charities and clubs. Order a minimum of 25 pies and receive a discount.

**Pie Flavors:** Apple, Apple Cranberry, Apple Streusel, Apple Walnut, Blueberry, Coconut Custard, Cherry, Lemon Blueberry, Mince, Peach, Pecan, Peach Melba, Pumpkin, Strawberry Rhubarb, Sweet Potato, Very Berry

**Sugar-free pies:** Apple, Blueberry, Cherry, Peach

**Fruit Crisps:** Apple Crisp, Apple Cranberry Crisp, Apple Blueberry Crisp

Fundraiser pie order deadline Nov. 10.  
Call 609-924-2310 or email  
[info@terhuneorchards.com](mailto:info@terhuneorchards.com) for details.