



# 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](http://www.TerhuneOrchards.com)  
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WINTER 2017

## 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 from Terhune Orchards. We start with crisp, flavorful apples grown in our own orchard and add our most popular baked goods, wines from our vineyard and other delectable gourmet foods. We have dozens of delicious options that make it easy to share a Taste of Terhune with family, friends and corporate clients across the country or right here in town.

We've sought out the best locally produced specialty foods to complete our collections. A selection of 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, artisan chocolates, savory cheese sticks and an assortment of our apples and goodies homemade in our bakery.

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, a Terhune Orchards, tote



bag, mug, 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, cheese and crackers, sweet treats and a freshly-baked loaf of fruit bread.

Always a farm favorite, our freshly-pressed apple cider can be shipped. We send it frozen,



ready to be defrosted and enjoyed on arrival. Boxes of our holiday cookie assortments and decorated gingerbread houses are also great options for shipping.

We carefully pack all gift boxes and gift baskets by hand. Gift items that include wine can be shipped to addresses in New Jersey and Florida or picked up at the store. For a touch of old fashioned customer service that your friends and clients are sure to remember, we are able to hand deliver gift baskets to homes and businesses in Princeton and Lawrenceville. All gift baskets and boxes can be pre-ordered and ready for pick up at the farm store to take with you to

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## Pies, Crisps, Cookies and More for Your Holiday Celebrations

 It just isn't the holidays without pie. In our bakery, we freshly bake 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. We also have no-sugar added pies.

Come to our Pie Sampling Weekend on Nov. 11 and 12, 10 a.m.-5 p.m. for a complimentary tasting before ordering. We suggest placing your holiday pie orders in advance to ensure your family has exactly what you want for your dessert buffet. Place your holiday pie order by phone or fill out an order form in the farm store. Pies are always available to grab and go in the farm store. We will be open late until 7 p.m. the day before Thanksgiving and from 9 am-12 p.m. on Thanksgiving Day for pie pickups.



Gift boxes of cookies are available in 1- and 2-pound boxes. They make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like to give some holiday cheer. Choose from gingersnaps, snickerdoodles, and sugar cookies decorated for the holidays. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over unexpectedly during the holidays. Chocoholics

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## Mount Family Column

by Pam Mount

 radition and innovation go hand in hand here at Terhune Orchards. Old and new! Sitting side by side are our new super-sustainable, efficient, high tech wine barn and the 200-year-old barn. Both are built using the post and beam style with many wooden pegs to hold the beams together.



Mount Grandchildren—Hadley, Becket, Clayton, Maya, Sasah & Tess.

As we marvel at our new barn, we are spending time and energy restoring our historic barn by installing new wooden siding to replicate its historic roots. The 12"-wide wood planks are fit together the old-fashioned way by tongue and groove. They will be painted classic barn red with white trim. Newly insulated, this historic barn will be now be more energy efficient and comfortable for our guests.

The old and new continues with the farm preserving 40 years of traditions. Many visitors this fall have stopped Gary and I and told us how thrilled they are to have grown up visiting Terhune Orchards for apples, cider and donuts, gone off to college and begun careers and are now returning as parents with their own young children.

The 100-year-old apple trees that stand in front of our home farm, lovingly called "Pam's romance orchards," continue to remind us of what old-fashioned apple trees look like compared with acres of our newer, more productive apple trees.

Then of course our tribe of wonderful grandchildren, ages 3-13, continue to inspire us old folks. They are all really smart, creative and industrious—all important attributes for future farmers. Their parents Reuwai and Mike and Tannwen and Jim bring a fresh perspective and bountiful energy to this farm business. Continuing our honorable tradition of service to our country, son Mark with his wife Vicki and children, Madison and Wyatt, continues to serve in the Army, stationed in Louisiana.

Over the years, Gary has served as president and vice president of the Mercer County Board of Agriculture. Our daughter, Reuwai, has just been elected as vice president following in her father's footsteps. Innovation and tradition. Old and new. Life continues.

# Crushing Grapes

by Gary Mount

 This year marks the second “crush” for the new Terhune Winery. In the fall of 2016, the winery building was not completed but our grapes needed to be harvested and processed—that was to be our first crush. When I told our builder, Sylvan Stoltzfus, that I needed to install the eleven stainless steel wine tanks (from Italy—three shipping containers!) even though the building was not complete, he said “Gary, you just cannot do that!” It took some work to convince him and to erect the tanks while building continued and we had to also convince the town officials



that we needed a temporary certificate of occupancy, but our 2016 crop made it safely into the tanks.

This year, 2017, with the completed winery all to ourselves, was to be a cinch. Not so.

It started with harvest. We had carefully grown the grape crop. We took care to combat powdery mildew, downy mildew, black rot, botrytis, and sour rot. We carefully pruned in the winter and we kept the growing shoots neatly tucked into the trellis in the summer. We removed most of the leaves around the grape clusters in order to better expose them to the sun and reduce disease. And, yes, in nine acres of grapes, there are a lot of leaves.

At harvest time, I had a clear idea about how easy and orderly the picking would be. We tested each grape variety repeatedly—trying to find the exact, right time to pick. Sugars needed to be high enough, acidity needed to be in balance and we needed to avoid rainstorms just before picking. The easy part was going to be just switching over from apple picking to grape harvest and then back again. But what I did not appreciate fully enough was the very large crops of both apples and grapes and the demands of preparing for our fall harvest festivals. Even though we had a great crew of skilled workers, moving quickly from task to task was not possible.

Once a grape variety is harvested, processing has to begin. Grapes for white wines are

## Gift Boxes and Baskets

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removed from the stems, slightly crushed and then pressed to separate the juice from the skins and seeds. The juice goes into the tank and fermented. Grapes for red wines go directly into the tanks after destemming—they are pressed after fermentation.

holiday events. We can add wine to any order picked up at the farm. Terhune Orchards’ fresh and delicious samplers are perfect gifts for a holiday host, a favorite teacher, colleagues, clients or anyone that you want to feel a little extra special during the holidays.

View our gift basket and box selection in our online store at [www.shop.terhuneorchards.com](http://www.shop.terhuneorchards.com). Place your orders online, in the farm store or (609) 924-2310.

removed from the stems, slightly crushed and then pressed to separate the juice from the skins and seeds. The juice goes into the tank and fermented. Grapes for red wines go directly into the tanks after destemming—they are pressed after fermentation.

Lucky for us we have Tony McDonnell working for us, who is at the same time taking an online wine course from Washington State University. He checks the sugars and acid levels, adds yeasts and keeps track of what is going on in each of the eleven tanks. The tanks range in size from 2000 to 6800 liters—that’s 528 to 1899 gallons. It’s a big job. Then we have Adrian, Johnny, Austin and Kevin to help us as well. With so much activity—even with such great employees—we find that we cannot do any processing on the festival weekends. The scheduling of festival prep, apple harvest and grape harvest has gained another factor. That is the grape harvest has to be finished for the week on Thursday. Friday is for crushing and pressing and then Saturday and Sunday are for festivals.

All summed up, our 2017 crush went well. The grape quality was good and we were able to get the grapes picked and crushed at the right time. And we had enough tanks to store all the wine. We purchased a new wine press—larger and with the latest technology—given its price, only a wine maker would love it. Some of the wines will be bottled next spring as we get all the tanks empty for next year’s crush.

## Pies, Crisps, Cookies

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will love our classic chocolate chip, chocolate shortbread and chocolate crinkles that are topped with a dusting of sugar snow. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, and oatmeal raisin. Lemon drops and chocolate thin mints are gluten-free.

The warming blend of spices used in gingerbread makes everyone happy during the holidays. It is a time-honored tradition in our family and we love to share it in so many ways. We have fully baked, decorated and assembled gingerbread houses ready to be put on display and kits that include everything you need to decorate a house of your own design. Our richly-spiced, 9-inch round gingerbread cake is large enough to serve a crowd. Gingerbread men make fun stocking stuffers.

Our tea breads are perfect for sharing or keeping on hand for a special treat 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, sour cream, blueberry and many more. They are great on their own or topped with our fruit jams.

Place your holiday orders in the farm store or by calling (609) 924-2310.



# Wassailing the Trees

 Each winter Terhune Orchards follows the ancient Anglo-Saxon tradition of wassailing the apple 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 for us! Our most recent apple harvest was so abundant, we ask you to help us make the 2018 season great by joining us on Sunday Jan. 28, from 1-4 p.m. for our annual Wassailing Party.

We will gather under the bare branches of trees in our orchard that are over a century old. Handsome Molly dancers dressed in traditional garb of black costumes play an important role in the festivities each year. Together we sing and chant, make lots of noise in the orchard to frighten away winter’s evil spirits. If we have a good wassailing, our apple trees will flower abundantly in the spring and produce an excellent harvest in autumn.

After working up an appetite singing and dancing, help yourself to a cup of free hot cider and donuts or roast marshmallows on the campfire.

Spice Punch, a local trio, will perform old traditional songs and ballads. In the farm store, our classic apple desserts and fresh apples are piled high. The winery tasting room will be open for wine tastings and serving mulled wine and light fare.

Put on your scarf and hat and come out for the afternoon to take part in the wassailing festivities. For more information about the festival visit [terhuneorchards.com](http://terhuneorchards.com) or call (609) 924-2310.

## Find Us at the Farmers Markets

### Trenton Farmers Market

960 Spruce St, Lawrence Township  
9 a.m.-4:30 p.m. Every Thurs., Fr. & Sat.

### West Windsor Community Farmers Market

West Windsor Athletic Club  
99 Clarksville Road, West Windsor  
10 a.m.-1 p.m. Dec. 2 & 16,  
Jan. 6 & 20, Feb. 3 & 17, Mar. 3 & 17,  
Apr. 7 & 21

### Princeton Farmers Market

Princeton Public Library  
55 Witherspoon St., Princeton  
10 a.m.-3 p.m., Dec. 14, Feb. 15,  
Mar. 15, Apr. 19

# Read and Explore Educational Winter Programs

**R**ead & Explore, our winter educational series, includes fun and informative programs to get young minds thinking about nature and the world around them. This popular reading program is for children preschool to 8 years old. Inside our big, heated greenhouse children gather around a storyteller to listen to a book being read. After story time the children participate in educational activities and make a craft to take home. That may include decorating a big gingerbread cookie, making a bird feeder, creating a compost container or planting seeds in the greenhouse. Full descriptions of Read & Explore classes are on the calendar at [terhuneorchards.com](http://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 craft activity. Children must be accompanied by an adult. Pre-registration is requested at our website or call (609) 924-2310.

## The Gingerbread Man

Jan. 16, 10 a.m., Jan. 20, 10 a.m.

## Animal Tracks

Jan. 30, 10 a.m. Feb. 3, 10 a.m.

## Fur, Feathers, Fluff: Keeping Warm in Winter

Feb. 13, 10 a.m. Feb. 17, 10 a.m.

## Birds, Nests & Birdhouses

Mar. 20, 10 a.m., Mar. 24, 10 a.m.

## Getting Ready for Spring

Apr. 10, 10 a.m., Apr. 4, 10 a.m.

## Composting

Apr. 24, 10 a.m., Apr. 28, 10 a.m.



# Kick Off the Holiday Season at Terhune Orchards

**T**erhune Orchards will turn into the North Pole when Santa Claus makes very special visits on the weekends of Dec. 2-3 and 9-10. Kick off the season with a festive wagon ride around the farm and a chance to visit with Santa from 12-4 p.m. Bring along your wish list for holiday décor and shopping.

In December our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. 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. Pam Mount is well known for creating beautiful holiday displays here at the farm. Learn her secrets during The Holiday Decorating Workshop on Sat. Dec. 2 from 10 a.m.-12 p.m. You will make a holiday basket filled with seasonal greens or a colonial Williamsburg style fresh wreath. The workshop is \$35 per person and includes a wreath or basket and the decorative supplies. Pre-register online or call (609) 924-2310.

Start your holiday shopping during these weekends. Our gift baskets and boxes will be on display. Visit the winery tasting room, 12-5 p.m. to sample our delicious gift basket “ingredients”—homemade baked goods, cheeses, apple butter and more prior to placing your holiday orders.

## Holiday Meals are Easy With Terhune Orchards

**F**rom 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 salsas, apple sauce and salsa make great starters and farm-fresh additions during all of your fall and winter entertaining.

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

Shop our stand at the Trenton Farmers Market, Thurs.-Sat., 9 a.m.-4:30 p.m. The farm store will be open late on Tues., Nov. 21 and Wed., Nov. 22 from 9 a.m.-7 p.m. On Thanksgiving Day, Nov. 23, the farm store will be open 9 a.m.-12 p.m. for last minute shopping.

# Shop Terhune Orchards' Own Fruit and Vegetables All Winter

**F**ans of leafy greens and crisp apples can enjoy our crops even in the coldest months. We are the only farm in New Jersey to have controlled atmosphere storage. This means that we vacuum seal the storage room full of apples, and then remove the oxygen so that the apples do not

ripen. Once a month, we open the doors, air out the room and remove the apples we plan to sell that month. We then seal it back up and remove the oxygen again so the apples can last in this storage from October harvest until July when we begin apple harvest again.

There are several advantages to this storage. We have delicious apples all year that meet our high quality standards, we sort apples all year so we have some available to make cider every week and finally we use the apples in our baked apple crisps cobblers and apple salsa.

We have four high tunnels (12,000 sq ft. of covered growing space). These unheated structures are fully planted by early-October. We use the sunlight and relative warmth in October and November to get the plants growing to size. This year our tunnels are full of spinach, kale, some lettuce and herbs. We harvest from the fields as long as possible but after a good frost, we harvest from the tunnels until spring. We also have two heated greenhouses. We begin planting lettuce in early October and we grow potted lettuce and baby greens in the greenhouses all winter.

## Fragrant Blooms Even In Snow

**P**am loves growing fresh flowers year round. During the cooler months, she works in the greenhouse coaxing thousands of flowering bulbs into bloom in the heart of winter—months before they appear



outdoors. Their fragrance and colors are a welcome treat to bring home for yourself or a special someone.

In January, look for vibrant-colored tulips, bright yellow daffodils, grape hyacinths, paperwhites and tete-a-tetes, mini daffodils in the farm store. Freesia perfume the air in February with their dramatic arching stems of funnel-shaped flowers. Pam creates unique baskets by combining her favorite varieties and also pots them separately. Pots and baskets of flowers are available all winter long in the farm store.



# Calendar of Events – 2017-2018

- |                         |  |                             |  |
|-------------------------|--|-----------------------------|--|
| <b>Nov. 1</b>           | Begin ordering Thanksgiving pies   | <b>Jan. 2</b>               | Farm Camp Registration begins                                |
| <b>Nov. 11 &amp; 12</b> | Vintage North Jersey More Than Just Wine Trail, 12-5 p.m.                                | <b>Jan. 16 &amp; 20</b>     | Read & Explore: Gingerbread Man                              |
| <b>Nov. 11 &amp; 12</b> | Pie Sampling Weekend, 9-5 p.m.   | <b>Jan. 28</b>              | Wassailing the Apple Trees Farm Festival, 1-4 p.m.           |
| <b>Nov. 21 &amp; 22</b> | Farm store open late until 7 p.m. for Thanksgiving shopping                              | <b>Jan. 30 &amp; Feb. 3</b> | Read & Explore: Animal Tracks                                |
| <b>Nov. 23</b>          | Farm store open Thanksgiving Day 9 a.m. to 12 p.m.                                       | <b>Feb. 10-11</b>           | Wine & Chocolate Weekend                                     |
| <b>Nov. 24, 25, 26</b>  | Holiday Wine Trail Weekend, 12-5 p.m.  | <b>Feb. 13 &amp; 17</b>     | Read & Explore: Fur, Feathers, Fluff: Keeping Warm in Winter |
| <b>Dec. 2 &amp; 3</b>   | Kickoff the Holiday Season, 10 a.m.-5 p.m.<br>Visit with Santa and Wagon Rides 12-5 p.m. | <b>Feb. 24 &amp; 25</b>     | Wine Release Weekend   |
| <b>Dec. 2</b>           | Holiday Wreath Decorating Workshop with Pam Mount  | <b>Mar. 20 &amp; 24</b>     | Read & Explore: Birds, Nests and Birdhouses                  |
| <b>Dec. 9 &amp; 10</b>  | Kickoff the Holiday Season, 10 a.m.-5 p.m.<br>Visit with Santa and Wagon Rides 12-5 p.m. | <b>Mar. 11</b>              | Pruning Class with Gary Mount 1-3 p.m.                       |
| <b>Dec. 25</b>          | Merry Christmas—Farm Closed  | <b>Apr. 10 &amp; 14</b>     | Read & Explore: Getting Ready for Spring                     |
| <b>Dec. 30 &amp; 31</b> | Welcome the New Year in the Winery 12-5 p.m.   | <b>Mar. 31 &amp; Apr. 1</b> | Bunny Chase Farm Festival, 10 a.m.-4 p.m.                    |
| <b>Jan. 1</b>           | Happy New Year—Farm Closed   | <b>Apr. 24 &amp; 28</b>     | Read & Explore: Composting                                   |
|                         |  | <b>May 5-6</b>              | Kite Day Farm Festival, 10 a.m.-5 p.m.                       |

More details on all events at [terhuneorchards.com](http://terhuneorchards.com)



- Farm Store, Barn Yard, & Farm Trail:** Open to the public daily all year
- Winery and Tasting Room:** Open Fri-Sun 12 p.m.-5 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

## Announcing Summer Camp

It is not too soon to think sun, summer and camp. Terhune Orchards offers fun and educational farm camps for children ages 7-12 on our 200-acre preserved farm. Activities include animal care, exploring the natural world, crafts, games and hands on science experiments. Campers learn to plant, grow and harvest crops in the Children's Garden and then get to enjoy eating what they grew.

Certified by the state of New Jersey, our camp is led by our farm education director and a science and STEM teacher. Our five weeks of



day camp runs in weekly sessions, Mon.-Fri., July 9-August 10. Reserve your spot beginning January 2nd online at [terhuneorchards.com/summer-camp](http://terhuneorchards.com/summer-camp)



## Find Terhune Orchards Online

[www.terhuneorchards.com](http://www.terhuneorchards.com)



Facebook.com/  
[terhuneorchards](https://www.facebook.com/terhuneorchards)



Instagram @  
[terhuneorchards](https://www.instagram.com/terhuneorchards)

Twitter@TerhuneOrchards

Please tag us in your posts  
#terhuneorchards

## Winter in the Winery



We had a wonderful grape harvest this season. To handle our increased volume, our wine press was upgraded to a bigger model. Staff have been busy tending to our stainless steel wine tanks and bottling line to produce our red, white and fruit wines.

Every Friday-Sunday, warm up with our hot mulled wine in the winery tasting room and try a tasting flight or glass of our wines. Join us for special winery events throughout the season.



On Nov. 11-12, we'll be participating in the Vintage North Jersey "More Than Just Wine" trail weekend. From 12-5 p.m., enjoy tastings of Terhune pies alongside of our wines.

On Nov. 24-26, plan a stop here for the Holiday Wine Trail Weekend hosted by Garden State Wine Growers Association. During your tasting, pick up a wreath and add an ornament from each participating winery. We'll have an apple ornament, of course!

On Dec. 2-3, kick off the holiday season. Relax in the winery tasting room after taking a wagon ride around the farm. Start your holiday shopping with our unique selection of gift baskets made with Terhune Orchards fruit, baked goods, and wine. We will be pairing our wines with delicious Jersey Fresh treats made by local gourmet food purveyors throughout the weekend. Visit with Santa from 12-4 p.m.

On Feb. 10 and 11, we join other wineries across the state for The Wine and Chocolate Trail Weekend. Taste chocolate treats made from scratch in our bakery along with our wines. It is always a delicious weekend.

On Feb. 24 and 25, we are having a Wine Release Weekend to introduce two new whites to our offerings, a Traminette and the 2016 Heritage Chardonnay, which celebrates the 10th anniversary of planting our first grapes.

Join us for live music in the winery production barn each Sunday, February through May. Musical guests will be listed on our website's calendar.

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](http://terhuneorchards.com).

## Host Events at Terhune Orchards



Book your holiday and spring events at the farm now. Corporations, non-profits 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 business groups for team building, training sessions and wine tastings. Friends and families are welcome for anniversaries, family reunions and bridal showers.

For details call our Event Planner, Tannwen Mount, at 609-924-2310 or email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com).