



# 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)  
email [info@terhuneorchards.com](mailto:info@terhuneorchards.com)

FALL 2015

## Apple Day Launches Terhune's 39th Season of Fall Festival

September's arrival brings so much excitement here in central New Jersey. School begins. The leaves begin to show a glimmer of fall color and here at Terhune Orchards, we get to share our favorite season of the year with visitors to the farm.

It seems like such a long time ago when our apple trees began to show off pink and white blossoms in the spring. Now those tiny flowers have turned into big, crisp, juicy apples that are perfect for picking, eating fresh and baking.

We loved apples so much when we started the farm, we decided to hold a day to celebrate all things apple. After 40 seasons, our enthusiasm—and apple orchards continued to grow. So large that Apple Day now happens over the course of two days on one glorious weekend, September 12 and 13 and the Fall Family Weekends continue through November 1st.

The Mount family welcomes new guests to the farm and those that have been mak-

ing Apple Day a local tradition since we began. Come celebrate our abundant apple harvest and all the other joys of the fall season on a farm. As you arrive, inhale the aroma of fragrant apple pies wafting in from our bakery.

A full day of fun on the farm awaits the entire family. Enjoy the fresh air and views of our preserved farmlands during a horse drawn wagon or tractor wagon ride. Explore our fabulous mazes created with corn stalks and hay bales. Don't get lost!

Fall Family Weekends begin on the third weekend in September and continue through the first weekend in November.

For seven weeks there are opportunities for pumpkin painting, listening to some good old-fashioned country music and visiting the fields to pick your own pumpkins and apples.

*(continued on page 3)*



## Mount Family Update

by Pam Mount

We are so lucky here at Terhune Orchards and in New Jersey in general; that as the seasons change, we all can enjoy something very special at this time of year. Fall is certainly a surprise after a hot summer. Cool and crisp weather with trees of all colors make for great family fun picking apples and drinking fresh cider.



*The Mount Clan.*

For the Mount family, fall is harvest time and festival time—all hands on deck! Mom and Dad (Pam and Gary) have been celebrating apple harvest for 40 years. We never get tired of the fun! Reuwai, our oldest daughter now works full-time at the farm. Her husband, Mike teaches history at Lawrenceville Prep School and is the winemaker for our apple wine in his spare time. Their daughters, Maya 11, Tess and Sasha, 8 are great farm store helpers. Our daughter, Tannwen has been on the farm for twelve years and is seeing the fruits of her labor with the five-year anniversary of Terhune Orchards Vineyards and Winery. Her husband, Jim, is a history teacher at Montgomery High School and manages the pick-your-own apples in the fall. Their son Becket, 7 and new twins Hadley and Clayton, 9 months bring delight to us all.

Our son Mark is now a sergeant in the US Army stationed in Louisiana with his family Vicki and children, Madison, 7 and Wyatt, 3. Mark will be off to Afghanistan this month for his 4th tour there as a liaison between the US Army and the Afghanistan military.

The Mount family, all 90 strong of us, gathered to spend a long weekend together here in August. This family reunion was very special since our girls, Reuwai and Tannwen are the 11th generation of Mounts to farm in Central NJ. With our 200 acres permanently preserved through the NJ

*(continued on page 4)*

## Pick Your Own Apples at Terhune Orchards

When the weather turns crisp, apple picking at Terhune Orchards is a must on any local family's fun list. Come out to see how apples are grown and be amazed at how many colorful varieties we grow and the subtle differences in how they taste.

Our Van Kirk Road orchard is open for picking every day from 9 a.m. to 5 p.m., weather permitting from September through October. On the weekends, take a wagon ride to the picking areas or stroll the

grassy paths through the trees. Pick your season opening day is September 5th.

All of our apple trees are dwarf varieties. These small trees make it easy for children or adults to pick. Our friendly orchard staff can direct you to rows loaded with perfectly ripe, juicy apples and show you the best way to pick them. Instead of pulling an apple straight down from the branch, we suggest you cup an apple in your hand, roll it upwards and twist it free. As they say, it's all in the wrist!

Pick your own apples are sold per pound. To find out which varieties are available on the day of your visit, call the farm store 609-924-2310. Throughout the season you may find:

**Early Fuji**—eat this sweet, crisp apple right out of hand

**Empire**—juicy, perfect for applesauce, pies, desserts

**Fuji**—very sweet, crisp, fresh eating, long storage life

*(continued on page 4)*



# From the Roots Up

by Gary Mount

**M**ostly when we talk about fruit, we are talking varieties. Rainier, Crimson Crisp, Pink Lady, Honeycrisp are fine, respectable names for some really good varieties. Some traditional, even historic names are out there too—Stayman Winesap, McIntosh, Jersey Queen. They are some pretty good varieties as well.

But when you look at a tree, it is not just the variety—that is, the top part of the tree that is worth looking at. Look Down! Down to the engine room of the tree, the roots. Their names are not so good, not so interesting—things like M9, B9, MM111, Geneva 11, but so much of the goodness of the tree comes from the roots (the Michigan and Canadian growers call them “ruts”) No varieties are on their own roots. The Honeycrisp, for instance, does not grow on Honeycrisp roots. All fruit trees are grafted or budded onto vegetatively produced rootstocks that will result in uniform trees.

Some roots provide excellent anchorage—French crabapple is particularly outstanding at this although it produces too large a tree for the modern orchardist. All roots of course have to be good at picking up nutrients and water but some also provide size control, disease control and even insect control. (One aphid we are having trouble with in the orchards right now is the wooly apple aphid which spends part time in the tree top and part time on the roots. It helps to have a rootstock that is resistant!)

The size control aspect is particularly valuable. One thing that an orchardist wants is a uniform orchard, one that will fill the space allotted with fruitful trees. No runts, no oversized trees. Rootstocks do this.

Another characteristic of roots is their influence on precocity, which means in fruit growing just about what it does in children—good results coming sooner. It is just amazing to me to see two trees side by side, same size, same age, but on different roots. One can be full of apples and the other bare.

Sometimes growers graft trees themselves. Rootstocks are available to buy and once the variety is grafted on top, the trees are placed in an on the farm nursery and planted out in the orchard the next year. There is tremendous demand for fruit trees right now and this is a way to get trees sooner. However, growing a nursery tree is an exacting process and most growers,

myself included, buy their trees from commercial nurseries.

Another way that growers use grafting is to change over a planting from one variety to another, a process called top-working. Keeping in mind that the rootstock is important and that an established rootstock is more so, the top of the tree is cut off in May and pencil sized pieces of wood are inserted in slits made in the bark of the rootstock. The power of the established root leads to a rapid re-establishment of the tree—getting rid of an undesirable variety and replacing it with a better one. It is not just a simple process though, as we have learned. Felipe Molina is the best grafter here—we topworked some trees 22 years ago when he first started working here and then did some more this past May.

It takes a lot of work to figure all this out and to learn which are the best rootstocks and how to produce them. I am a member of an international fruit growers organization that has funded research in fruit rootstocks for over 50 years. I have been chair of the research committee for 25 years and every year we award grower contributed funds to university researchers. I am also president of a new foundation the organization has formed to enhance future funding. Yes, rootstocks are that important.

One particular rootstock trait that I like is resistance to the bacterial disease, Fireblight. This disease is just awful. If enough of it gets into the living bark of a tree, the tree is dead—I lost quite a few last year. The root of the tree is particularly fast to go, except if it is resistant. We support a lot of work on fireblight resistance.



But the story is not over. A recent development is the grafting of tomatoes and melons. The rootstocks are more vigorous and more productive. They resist disease—all this from a little rootstock with a stem about the size of the pencil I am using for my rough draft. Our vegetable specialist on the farm, Scott Van Kuikan has had some “interesting” experiences trying to graft tomatoes. They are not easy to do.

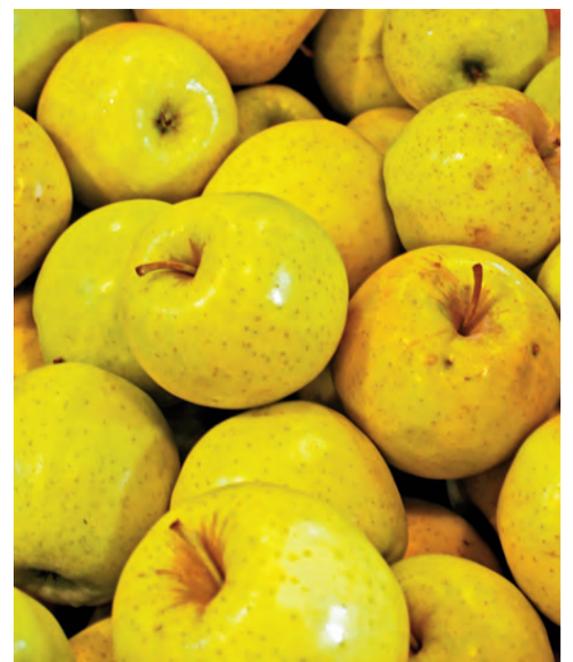
The next time you come to the orchard and look at the trees, look down. The joint between the top and the root is usually visible. Just stand there and think about all the engine room of the tree does from the roots up.

## Enter the 9th Annual Terhune Orchards Photo Contest

**H**ave you been inspired to take photos while visiting our farm? Show us what caught your eye and enter to win our annual photo contest.

Amateur, student and professional photographers are welcome to submit their best photos taken at Terhune Orchards. The deadline for entries is Tuesday, September 8. Submit a printed and matted photo and digital file by email or on CD.

All entries will be displayed in the winery tasting room throughout the fall. The first place winner and honorable mention winners will receive a gift card to the farm store as the prize. Complete rules and entry information are available at the farm store or [terhuneorchards.com](http://terhuneorchards.com).



## Plan a Fall School Tour

**A**utumn is a wonderful time for student groups to visit the farm to see how apple trees grow, learn about the importance of bees as pollinators



and make some new friends in the barnyard. Add pumpkin or apple picking for more fall fun.

Our experienced and knowledgeable tour guides tailor each tour to group age and interest. Elizabeth “Bettie” Wells has been giving guided tours of the farm to school children since 2007. She loves sharing her own experiences growing up on a farm, telling stories about how much fun and rewarding life on the farm is and educating children to respect the environment.

It gives us great joy to invite local school children to visit our outdoor classroom—a working family farm on preserved farmlands. Tours are available by appointment. Call 609-924-2310 to schedule a visit.

# Terhune Orchards Vineyard and Winery Celebrates Five-Year Anniversary

In 2010, the winery opened with 4.5 acres in vine and five wines. Now in our fifth year of operation, we've expanded to growing grapes for our wines on eight acres and we offer eleven wines.

"We are thrilled to see how well the customers receive the wines when they visit the tasting room" said Tannwen Mount, who returned to the family farm in 2006 to help establish the vineyard and winery with her father, Gary.



"New Jersey wine industry has been growing and more and more people are interested in buying local," Tannwen said. A local resident who travels to Italy to buy wines for his job came in recently. He told us he regularly travels over 10,000 miles to find good wines for his job as a professional wine buyer and he only had to travel 9 miles from his home to find eleven great wines.

Over the summer, some of our customers created nicknames for our wines. One creative visitor called our blush wine, The Front Porch Breeze "my swimming pool wine" and Cold Soil White "my hammock wine." We invite you to share your own feedback with us on your next visit.

Our wines made with our own grapes offer a wide variety of wine varietals with

something for every palate. For red wine enthusiasts, we offer "Barn Red," a Cabernet Franc and Cabernet Sauvignon 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. The Chardonnay is a light, dry wine with a trace of oak. The "Farmhouse White" dry, table wine features hints of pear. We especially like it with Asian dishes.

Our award winning apple-based wines are the perfect complement to any meal. Our Apple Wine, made with our own apple cider, pairs perfectly with pork, chicken and cheese plates. For those that aren't quite ready to let summer go, extend those warm, fuzzy feelings with Just Peachy, our apple wine blended with peach. It won the Governor's Cup in 2014.

We are members of two associations that organize wine trail events around the state. Vintage North Jersey More than Wine Trail Weekend will be offering unique



wine pairings and samples of Jersey Fresh products from area partners all weekend, November 7 and 8. Come kickoff the holiday season with a cup of our mulled wine at the Garden State Wine Growers Association Holiday Wine Trail Weekend on Nov. 27, 28, and 29.

Our tasting room, located in our historic 150-year old red barn, is open Friday through Sunday from noon to 5 p.m. Our wine is also available every day in the farm store, online and at the Trenton Farmers Market on Fridays and Saturdays.



# 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, picking 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 gift for a job well done or a reward for loyal customers? Pre-paid admissions to our Apple Day and Fall Festivals are a terrific way to say thanks. We also offer 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.

## 39th Fall Festival

(continued from page 1)

Stop to enjoy the colorful mum display on your way to The Adventure Barn. It 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. Take a pony ride, too. Stroll the Farm Trail to get up close and personal with nature. Have your face painted like the butterflies that dance in the fields. There are scavenger hunts, a new rubber duck race and many more children's activities.

Pam's Food Tent is always an option for lunch with new seasonal delights being added to the menu. Indulge in pulled pork sandwiches, hot dogs, chicken pot pies, chili, hearty soups and other traditional fare. A day here isn't complete without quenching your thirst with a cup of our freshly pressed apple cider.

Pam cooks up apple goodies for the Apple Buffet. Treat yourself to a taste of our very own apples in cider donuts, pies, muffins, salads and much more. We even have gluten-free cookies, sugar-free pies and options for vegans to enjoy.

Apple Day and the Fall Family Weekends are 10 a.m. to 5 p.m. Saturdays and Sundays. Admission to all festival days is \$5, ages 3 and up. Parking and access to the farm store and winery is free.

# Calendar of Events – Fall 2015

<b>Sept. 5</b>	Pick Your Own Apple Season begins	<b>Oct. 17 &amp; 18</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept. 8</b>	Photo contest deadline at 5 p.m.	<b>Oct. 24 &amp; 25</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept. 8</b>	Read & Pick: Chickens, 9:30 a.m. & 11 a.m.	<b>Oct. 31, Nov. 1</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept 12 &amp; 13</b>	Apple Day 10 a.m.–5 p.m.	<b>Nov. 1-26</b>	Order your Thanksgiving pies & crisps
<b>Sept. 19 &amp; 20</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov. 7 &amp; 8</b>	More Than Just Wine Trail Weekend
<b>Sept. 22</b>	Read & Pick: Tractors, 9:30 a.m. & 11 a.m.	<b>Nov. 14 &amp; 15</b>	Pie Sampling Weekend 9 a.m.-5 p.m.
<b>Sept. 26 &amp; 27</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov. 24 &amp; 25</b>	Farm store open late until 7 p.m. for your Thanksgiving shopping
<b>Oct. 3 &amp; 4</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov 26</b>	Thanksgiving Day. Farm store open 9 a.m. to 12 p.m.
<b>Oct. 6</b>	Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.	<b>Nov. 27, 28, 29</b>	Holiday Wine Trail Weekend 12–5 p.m.
<b>Oct. 10, 11 &amp; 12</b>	Fall Family Fun Columbus Day Weekend 10 a.m.–5 p.m.	More details on all events at <a href="http://terhuneorchards.com">terhuneorchards.com</a>	



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

Open to the public daily all year.

**Winery and Tasting Room:** Open Fri-Sun 12pm-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, Pumpkins, Flowers

Call the Farm Store 609-924-2310 for information on the availability of specific varieties.

# 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, party goers enjoy two hours of farm fun.



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.

Packages include a birthday cake or cupcakes and our fresh pressed apple cider. Each child takes home happy memories and a Terhune Orchards coloring book.

If your celebration is held on the morning of one of our Fall Festival weekends, admission to the festival is included with your party. Enjoy the additional fun activities on the farm—corn stalk maze, adventure barn, pumpkin painting, music and more. Pony rides and face painting are also available for an additional charge.

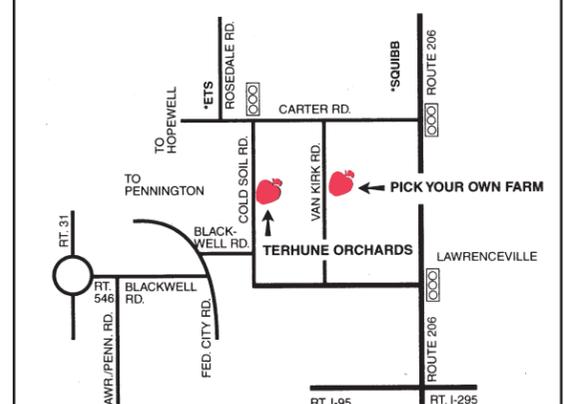
Choose from our birthday party packages for groups of 15, 30 or 45 guests. The birthday child's immediate family is free. We host discounted weekday parties, perfect for planning a celebration for preschoolers or older children after a day at school or on one of the many school holidays during the fall.

Call 609-924-2310 for pricing information and scheduling. More information on the Groups & Parties page of our website.



## Directions to Terhune Orchards

**Directions:** Travel on the New Jersey Turnpike South to Exit 9, transfer to Rte #1 South for about 20 miles, then take Interstate 95 South (different from the NJ Turnpike) to the second exit for Rte 206 North, Lawrenceville-Princeton. Take route #206 to the fourth traffic light and turn left onto Cold Soil Road. The main farm is on the right, 3 miles from Rte #206.



## Pick Your Own *(continued from page 1)*

**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

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



## Family Update

*(continued from page 1)*

Farmland Preservation Program, our daughters are committed to continuing the farming tradition here and each are producing a batch of great 12th generation farm workers.

All is well here at Terhune Orchards.

One of our favorite things to do after picking apples is make a big batch of applesauce. Pam loves to blend equal parts of Golden Delicious and Stayman Winesap. She uses Terhune's apple cider instead of water to cook the apples down until they are tender. No additional sugar is needed. Leave the skins on while cooking to retain all the fruit's vitamins. When the apples are soft, Pam uses a Foley food mill to separate out the skins from the applesauce. Pick up more of Pam's favorite apple recipes in the farm store. (We have the Foley food mills in stock, too.)

## Awards

Terhune Orchards was recognized in 2015 by The New Jersey Department of Environmental Protection's Environmental Stewardship Initiative for our voluntary and proactive measures to improve the environment and ensure a sustainable future.

In July, The Senate and General Assembly presented a joint legislative resolution honoring Gary and Pam Mount on the occasion of the farm's 40th anniversary for their "peerless record of service and commitment to the preservation and vitality of the New Jersey agricultural community."