Fall Family Fun Weekends
Begin with Apple Day

H ere at Terhune Orchards fall means one thing—apples! Our tradition of starting autumn with a celebration of the year’s apple harvest has grown into a fantastic weekend full of fun for everyone. The Mount family invites you to join us for Apple Day on Saturday and Sunday, September 17-18 from 10 a.m.-5 p.m. The whole family will enjoy the view of trees laden with red, golden and green apples during horse-drawn wagon or tractor ride around our preserved farmland. Each year our Adventure Barn has a fun theme for children to explore. This year, learn about the legend and lore of Johnny Appleseed. Take a walk through a unique, hand painted life-sized story book to learn about this man who dedicated his life to apples. That is something we know about here, too at Terhune Orchards!

Fall Family Fun Weekends continue for seven more weekends in September and October. Each week, visitors can explore the best fall has to offer on a farm. Little ones have fun roaming through our corn maze and playing on the children’s tractors. They’ll love visiting the barnyard animals, getting their face painted, or taking a pony ride. Pumpkin-picking and apple-picking are always a favorite past time here at the farm. Children’s activities include scavenger hunt, rubber duck races, pumkin painting and many more ways for children to interact with nature here on the farm.

Throughout the season, explore our Farm Trail to learn about nature or settle in to listen to some live, old-fashioned country music on each festival day. The displays of colorful mums, cornstalks, pumpkins and apples are perfect for pauseing to take a family photo or come out to Terhune Orchards to pick the varieties that you know and love and some that are new to you. Whether you chose to pick Empire, Jonathan, Macoun or one of the other varieties we grow here at Terhune Orchards, you will love our apples.

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. The Van Kirk Road orchard is open every day from 9 a.m. to 5 p.m., weather permitting in September and October.

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Pick Your Own Apples September–October

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Mount Family Update

by Pam Mount

ne of the fun things about living on the Mount family farm is sharing it with all kinds of animals. Here we have farm animals and, of course, wild animals. I asked my grandchildren, who spend a lot of time here, which animals they like best at the farm. Cats rank #1. Tess and Beckett like Baby Dumpling. Becket said she is very friendly and is the mother of his cat at home called Orangie. Tess said Baby Dumpling loves to get petted and is even friendly with the dogs. Sasha likes Una because she is fluffy and likes to hang out by the pasture to get petted.

Our dogs, Peach and Apple, are the biggest attraction for our customers. We have always had yellow labs here. They are wonderful, friendly and gentle dogs. They steal and eat apples and tomatoes—even corn in the summer! Often our grand daughter’s rescue dog, Lila, visits the farm. Becket’s yellow lab, Rosie, is seen in the dog yard, too.

The farm animals who love the pasture—sheep, goats, horse, pony, and chickens—all have names and personalities. The horse, Mexicali, only understands Spanish. All of the animals here are females except for Lucky, a white peacock who lives with the chickens. On the door of the farm store there is a list of all the farm animals and their names. See if you can find them all!

Although we grow 45-plus varieties of fruits and vegetables on our 200 acres of preserved farmland, we do have some woods and streams. We are willing to share a bit with our wild neighbors but draw the line if they eat too much of our crops. So we have fences all around our farm to keep out the deer who love apples and vegetables. Wire guards all the trunks of newly planted trees to protect the tender growth from nibbling rabbits. Once the trees are grown we can take them off. We have birds at the farm but not in the cherry, blueberry, and grape plantings. We cover the trees and

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terkins. We have architects who specialize in wineries. They can help you design your winery, and they can help you navigate the building process. In California and New York, we have winery owners who have built their own wineries.

There have been rules and regulations that needed to be met. Concerns about dealing with processing waste water, septic system approval, fire code compliance, occupancy regulations—the list goes on. But one thing that remains the same is that wineries need to be kept clean. Floors, walls, ceilings, and other fixtures all need to be cleaned. This even includes the floor drains! Winery owners even address the molecules that can float around in the air in the winery—they can adversely affect wine quality.

Another aspect of cleaning is temperature. Very hot water is required. I learned this the hard way. During one of my first bottlings in 2010, my brand new, very expensive Italian bottling machine didn’t get clean enough—that is, I did not have water hot enough to kill all the spoilage organisms present in the bottler. I was pretty embarrassed when the cork on one of our wines popped off in a customer’s living room. Thank goodness that has not happened again since. Some wineries even use steam. Just normal hot water such as in the home will not do it. It has taken a lot of effort to get a system to deliver water hot enough to do the job.

Another design concern is temperature. Storage temperature—about 55°F is best—and room temperature for tastings and other events. There are also temperature requirements for wine processing. Too cold and the yeast in the fermenting wine will die. Too warm and the fermentation will go so fast that much of the flavor is lost. Our winery design includes a lot of heating and air conditioning as well as a chiller to control the temperature in the wine tanks.

Oops, did I say tanks? My family believes that one of the reasons that I like wine making is because it involves lots of stainless steel. My wine press, bottler, labeler, destemmer-crusher and wine pumps—all stainless. Wine tanks are made in the USA and in Germany, but most come from Italy. My eleven new tanks came in two trans-ocean shipping containers. I ordered eight 2000-liter, two 3000-liter and one 7000-liter tanks. Each has a double wall so that chilled liquid can be circulated around the tank to keep the fermenting wine at the right temperature. And yes, the tanks are all made of glorious stainless steel.

The winery is not quite done but right now a lot of progress is being made. The grapes are ripening and we are racing to get done in time. The dream continues.
Turn to Terhune for Thanksgiving

Surround your Thanksgiving turkeys 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 of course, pumpkins. In the fall, our kale, broccoli, spinach, collard greens, lettuces and Brussels sprouts are terrific bursts of green as sides or salads. Our Keuka Gold potatoes make the world’s best mashed potatoes. We also offer tastes for every palate.

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.

Fall In Love with Terhune Orchards Wines

Rape-growing is a relatively new pursuit for us but it is something we are passionate about here at Terhune Orchards. We have mastered growing so many Jersey Fresh crops we are very proud to also produce Jersey Fresh wines. Our estate grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. Our fruit wines are made with our own apples. Our vineyard now grow eight acres of grapes for our eleven wines. We offer tastes for every palate.

The tasting room is open Friday through Sunday from 12-6 p.m. Come in to sample our wine by the glass or in a tasting flight.

Terhune Orchards Vineyard and Winery joins wineries statewide on the Vintage North Jersey “More Than Just Wine” wine trail for a weekend of more than just wine tasting on November 12-13 from 12 p.m.-6 p.m. Throughout the weekend, we will be pairing our wines with delicious Jersey Fresh treats made by local gourmet food purveyors. These specialty food items are often included in our wine and gift baskets.

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 25, 26 and 27, from 12-6 p.m. Enjoy a cup of hot mulled wine and sample our award winning red, white and fruit wines crafted from our own vineyards and orchard.

The tasting room is open Friday through Sunday from 12-6 p.m. Our wines are available all year round in the farm store. Wines are the perfect drinks for savoring the abundant harvest we are all grateful for at Thanksgiving. Both are always available the farm store. We also ship them if you’d like to share our local harvest with loved ones around the country.

Don’t forget dessert! We bake daily. 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. 1-23. Not sure which ones to order? Come in for a taste during our Pie Sampling Weekend, Nov. 12 & 13 from 9 a.m.-5 p.m.

The farm store is open late until 7 p.m. for your Thanksgiving shopping on Tues. Nov 22 and Wed. Nov. 23. The store is also open from 9 a.m. to 12 p.m. on Thanksgiving Day.

Fall Festival Bands

During Fall Family Weekends visit the paint your own pumpkin decorating area for free use of paints. Parents appreciate leaving the messy paints here and bringing home the colorful masterpieces painted by their children. 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.

Pick Your Own Apples

Once the apples on Van Kirk Road orchard are picked, the fun fall activity of apple picking continues on the home farm on Cold Soil Road. Our late season apples, Pink Lady, Granny Smith, Cameo, Braeburn and Sunrisp, are all great for eating out of hand and cooking, too.

A variety of our apples are available year round in the farm store.

Pumpkins, pumpkins, pumpkins!

Search our pick-your-own pumpkin patches for your perfect jack o’lantern pumpkin or pick one from the huge array waiting in our farmyard. We have adorable small pumpkins perfect for children and big pumpkins to beautifully display on your front porch.

Pumpkins, pumpkins, pumpkins!
Enter the 10th Annual Terhune Orchards Photo Contest

Every day we are amazed by photos people are sharing on Instagram that they took at Terhune Orchards. Now in its 10 year, the annual photo contest at Terhune Orchards is open to amateur, student and professional photographers who have taken photos at Terhune Orchards. Submit a printed and matted photo with a digital file by email or CD. The deadline for entries is Tuesday, Sept. 27.

All of the entries are displayed in the winery tasting room. Complete rules and entry information are available in the farm store or terhuneorchards.com. Winners will receive a gift card to the farm store as their prize.

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bushes with nets during harvest time.

Our guinea hens attract a lot of attention because they are cute with black and white spots and run around making a loud racket. They serve an important purpose. They eat all the ticks and bugs crawling around the farmstead.

Learning to live with the animals who share our farm and enjoying them is big part of life here on the farm.