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 brimming with fruits from Terhune Orchards, our fresh baked goods, wines from our vineyard and other delectable gourmet foods. Our popular 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, chocolates in addition to an assortment of our apples and goodies from the bakery. Your family, friends and clients near and far will enjoy these unique, Jersey Fresh gifts.

Among our dozens of options, you’ll find the perfect gift box or basket to delight any recipient and fit your budget. 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, 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, savory cheese and crackers, sweet treats and a freshly baked loaf of fruit bread.

Our fresh and delicious Farm Sampler Baskets are perfect gifts for a holiday host, a favorite teacher, business acquaintances, office staff or anyone that you want to feel a little extra special during the holidays. Share your home-town pride with a hand decorated gingerbread house or baskets of assorted holiday coasters like your grandmoth- er used to make. We even ship our freshly-pressed apple cider! We send it frozen, ready to be defrosted and enjoyed on arrival.

We carefully pack our gift boxes and ship them nationwide. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gift baskets and boxes include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gift baskets and boxes include wine can be picked up at the store or shipped to addresses in New Jersey and Florida.

Kick Off the Holiday Season at Terhune Orchards December 3 & 4

Kick off the season when our farm-yard turns into a winter wonder- land. Bring along your wish list for holiday décor and shopping from 9am-5pm, Dec. 3 & 4.

The classic Christmas tree, the Douglas fir, has a wonderful fragrance, soft needles and sturdy branches that can hold your heaviest ornaments. Choose a fresh-cut, locally-grown tree from tabletop-sized all the way 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.

Enjoy the holiday spirit with a festive wagon ride around the farm and a chance to visit with Santa Claus from 12-4 p.m.

Start your holiday shopping during this weekend. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list! Gift baskets and boxes will be on display. Place your orders now to ensure delivery in time for the holidays. Visit the winery tasting room to sample our delicious gift basket “ingredients”—homemade baked goods, cheeses, apple butter and more prior to placing your holiday orders. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list!

Warm up with our hot mulled wine in the winery tasting room and try a tasting flight or glass of our award winning wines. Sip while you shop! Our wines can be shipped to wine lovers in New Jersey and Florida, picked up at the farm store seven days a week or delivered locally in Princeton and Lawrenceville.

Pam Mount is well known for creating beautiful holiday displays here at the farm.
very fruit tree or bush needs regular pruning—preferably annually. Because the number of different opinions on pruning is so great, I could write many, many articles for the Terhune Orchards News before I run out of things to say.

Fruit trees and bushes are continually growing; there is always a lot to work with. Actually the more a tree is pruned, the more it grows. As the leaves grow each year, they are feeding the roots of the plant, achieving a balance between the underground and the above ground parts of the tree. When branches are cut off upstairs in the winter, the energy from the roots downstairs stimulates new growth. So there is always a lot to work with—but the big question is, what should be cut? Some basics are easy. All broken or diseased branches must go out—cut them off.

And the pruner must always be thinking of how the branches are going to shade each other once they are full of leaves. As I tell my school tour groups, farmers are actually farming the sunlight. Unless sunlight reaches the fruit and the leaves around it, the result is small, poor tasting and off color fruit. A slim twig can actually cast an 8+ inch band of shade when full of leaves. Other basics include controlling the size of the plant so that it can be cared for and harvested allowing air movement through and around the plant and replacing old branches with new.

“Pruning is sort of easy to understand but difficult to apply. The application is where the real fun starts. The base rule is that fruit growers never—ever—agree on pruning. Every winter I go to fruit growing conferences where the subject of pruning is always addressed. The expert presenters don’t agree with each other, much less—well, the growers’ amusement. The newer and more innovative ideas seem to generate the most disagreement. And in addition to the experts, there are always some old guys in the back of the room mumbling things like “Never grow anything on little bushes (trees) like those.”

Pruning is not a static thing. It is always changing. This past winter, I worked on a problem in my blueberries. Production was way down and for not what I wanted. I brought two of my better employees to the blueberries, talked over what I was looking for and let them go. I got out of the way—I myself am a better pruning “talker” than a pruning “pruner.” I did, however, check in with them as they proceeded through our two acres of blueberries. The results were terrific. The bushes were more compact, the fruit was larger, more plentiful and better tasting—all from pruning.

Apple pruning goes through the most dramatic changes. When Pam and I bought Terhune Orchards in 1975, apples were spaced 35 feet by 35 feet—about 30 trees per acre. That made about 1,000 trees to prune. As I have worked on a problem in my blueberries, I talked over what I was looking for and let them go. I got out of the way—I myself am a better pruning “talker” than a pruning “pruner.” I did, however, check in with them as they proceeded through our two acres of blueberries. The results were terrific. The bushes were more compact, the fruit was larger, more plentiful and better tasting—all from pruning.

Send Corporate Gift Baskets and Boxes from Terhune Orchards

| Terhune Orchards | Your Holiday Celebrations | Gift box of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you’d like to give some holiday cheer. Available in 1 lb and 2 lb boxes our holiday cookie assortments include seasona- l favorites include gingernaps, snickerdoodles, sugar cookies, decorated gingerbread. Our classic chocolate chip, choco- late shortbread, shortbread, thin mints, biscotti, and chocolate crinkles will satisfy any chocolate lover. Fruit lovers will enjoy our Lamon tarts, thumbprints, apple newtons, oatmeal raisin and lemon drops.

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

Gingerbread enthusiasts will love our big gingerbread men, gingerbread tea breads and a moist and richly spiced gingerbread cake. We have fully baked, deco- rated and assembled gingerbread houses and kits to assemble and decorate at home. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over unexpectedly during the holidays.

Place your holiday pie order in the farm store or call at 609-924-2310.
Cure for Cabin Fever with Children's Read & Explore Program this Winter

Read & Explore, our winter educational series includes fun and informative programs to get young minds thinking about nature and the world around them. Children (ages preschool–8 years) gather around to listen to a book being read inside our big, heated greenhouse. After story time the children participate in educational activities and participate in an activity to take home. That may include decorating a big gingerbread cookie, building 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.

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 activity. Children must be accompanied by an adult. Pre-registration is requested. Please register online or call (609) 924-2310.

The Gingerbread Man
January 17 & January 21
Animal Tracks
February 7 & February 11
Fur, Feathers, Fluff: Keeping Warm in Winter
February 21 & February 25
Composting
March 7 & March 11
Getting Ready for Spring
March 21 & March 25
Birds, Nesting, Birdhouses
April 4 & April 8

Terhune Orchards Wines are Perfect Pairings for Holidays

Make the holiday season extra special with wine pairings from Terhune Orchards Vineyards and Winery. The award winning red, white and fruit wines crafted from our own vineyards and orchard are the perfect compliment for holiday meals. We suggest our winter whites to serve with roasted turkey at Thanksgiving or to enjoy sitting around the fire this season. Cold Soil White, our semi-sweet white is fruity with a hint of pear and cloves and has wonderful floral aromas. Vidal Blanc, one of our dry white wines, is smooth and fruity with hints of citrus well suited for every dish or just on its own.

Terhune Orchards Vineyard and Winery has a full calendar of events this winter. The Vintage North Jersey “More Than Just Wine” wine trail on November 12-13 from 12-6 p.m. is held at wineries in New Jersey. Enjoy samples from with local gourmet food such as Carol’s Creative Cuisine and Fulper Family Farmsteads which will be paired with Terhune wines.

Enjoy the long Thanksgiving weekend 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 or a glass of one of our red, white or fruit wines.

On Dec. 3 and 4, join us for the Kick-off of the Holiday Season event. Warm up and visit in the wine tasting room. Choose the perfect Christmas tree and wreath. Visit with Santa from 12-4 p.m. and take a wagon ride around the farm. Start your holiday shopping with our unique selection of gift baskets, with Terhune Orchards fruit, baked goods, and even wine—perfect for anyone on your list! We will be pairing our wines with delicious Jersey Fresh treats made by local gourmet food purveyors throughout the weekend. These specialty food items are often included in our wine and gift baskets.

Our wines can be shipped to New Jersey and Florida, picked up at the farm or delivered locally in Princeton and Lawrenceville.

Visit us as we join other wineries across the state for The Wine and Chocolate Trail Weekend on Feb. 11 and 12, a celebration of wine and chocolate. Sample our award-winning wines, enjoy a glass in our 160 year old barn, and take home a bottle. We will be offering some chocolate treats made from scratch in our bakery to taste along with our wines.

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.

Holiday Gift Baskets

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can be pre-ordered and ready for pick up at the farm store to take with you to your holiday events. We can add any order picked up at the farm. All of our gift baskets are hand packed for each order. We provide top-notch customer service by making local deliveries to homes and businesses in the Princeton area.

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. View our gift basket and box selection in our online store at www.shop.terhuneorchards.com. Place your orders online, in the farm store or call (609) 924-2310.

Fragrant Flowers Brighten Winter Days

Pam loves growing fresh flowers, even in the heart of winter. During the full she plants thousands of flowering bulbs, looking ahead to the winter days when we all need a burst of color and fragrance. Pam coaxes them into bloom. Each winter Terhune Orchards follows an ancient Anglo-Saxon tradition of Wassailing the 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!

Join us for the annual Wassailing the Apple Trees Farm Festival on Sunday, January 29 from 1-4 p.m. Every year in rain, shine or even snow we hold the wassailing under the boughs of our apple orchard’s century old trees. We dance, chant, sing and make lots of noise under the bare tree branches to frighten away winter’s evil spirits in the hopes that our apple trees will flourish in the spring and have a bountiful harvest next fall. Once we are done, we feast! Gather around the campfire to roast a marshmallow and enjoy a free cup of our hot apple cider and apple cider donuts.

Put on your scarf and hat and come out for the afternoon to take part in the age old wassailing festivities. Traditional Handsome Molly dancers dressed in black costumes play an important role in the festivities. Spice Punch, a local quartet, performs old traditional songs and ballads. Inside the farm store you will find our classic apple desserts and fresh apples piled high in the winery tasting room will be open for wine tastings and hot mulled wine.

For more information about the festival visit terhuneorchards.com or call (609) 924-2310.

Wassailing the Apple Trees Farm Festival on Jan. 29

The leafless trees in our apple orchard appear to be slumbering in winter but the buds for spring’s blossoms have already formed and are waiting for spring to thrust into bloom. Each winter Terhune Orchards

Fragrant Flower
Get All of Your Holiday Needs at Terhune Orchards

From 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 cranberry salsa, apple sauce and apple salsa, tomato salsa and guacamole make great starters and farm fresh additions during all of your fall and winter entertaining.

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

Kick Off the Holidays

Learn her secrets during The Holiday Decorating Workshop with Pam Mount on Sat. Dec. 3 at 10 a.m. You will make a holiday basket filled with seasonal greens or a colonial Williamsburg style fresh wreath decorated with fresh fruit, holly, pinecones and other natural elements. The workshop is $35 per person and includes a wreath or basket and the decorative supplies. Pre-registration requested.

Pruning

Although the ideal time to prune in this area is in March, we have so much to do we usually start in November. By much I mean 50,000 square foot red barn will look similar to the almost 200-year old barn that currently houses the winery tasting room. Sustainable farming and building practices are a priority at Terhune Orchards. The new building utilizes solar panels and other ways to maximize efficiencies in energy and water usage.

With this expanded production space, we will be able to produce more of our eleven varieties of estate-grown wines. We look forward to hosting wine tastings and events within view of the production area in 2017.

Please join us on Saturday, December 10 at 1 pm for the grand opening. Free wine tasting and tours of our new Wine Barn throughout the afternoon. Everyone welcome.

Find Terhune Orchards Online

www.terhuneorchards.com

Facebook.com/terhuneorchards

Instagram @terhuneorchards

Please tag us in your posts #terhuneorchards

We love to see you enjoying yourself at the farm!