



TERHUNE ORCHARDS NEWS

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SPRING 2018

High Flying Family Fun on Kite Day May 5-6

Our annual tradition to welcome spring at Terhune Orchards is Kite Day. Come experience the old fashioned delight of flying a kite with your family during Kite Day on May 5 and 6 from 10 a.m.-5 p.m. This spring festival is a perfect time to explore the farm during one of the most beautiful seasons here.

In our craft area, children can make and decorate their own imaginative kites. We use a kite design that is guaranteed to fly! We also have a colorful assortment of pre-made kites in the form of birds, butterflies and more. Feel free to bring your own kites from home, too. Whichever kite you choose, fly your kite in our wide-open 10-acre pasture with all the farm animals looking on.

Afterwards, the whole family can climb aboard one of our tractor drawn wagons for a ride around the farm. Be sure to look up to see the kites swoop and glide above you in the sky. If we are in luck the apple trees will be blossoming, too.



Listen to the sounds of country music as your kites dance in the wind. On Saturday, May 5, Stony Brook Bluegrass band will play from 12-4 p.m. Tookany Creek Band will perform 12-4 p.m. on Sunday, May 6.

Our sheep shearer, Joel Markensey, will demonstrate how to shear sheep in the barnyard on May 6 at 2 p.m.

Children get to take home a piece of fluffy wool attached to a card shaped like a sheep. Get to know some of our other animals in the barnyard while you visit. Mexicali the horse and Lucky the peacock love making new friends.

Hungry kite-fliers will find farm-fresh lunch and snacks at Pam's Food Tent. Our famous barbequed asparagus is a favorite spring treat. Harvested fresh from the field, we lightly grill the tender stalks for a special snack. Sample Terhune Orchards' other spring menu items including BBQ chicken, country style chili, hot dogs, salads and fresh-baked pies. Our famous

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Mount Family Celebrates the Season

Congratulations! The New Jersey State Board of Agriculture and New Jersey Vegetable Growers Association has a convention every year with educational sessions, a trade show and an awards banquet. This year the Mount family was presented with Vegetable Grower of the Year in "recognition of your



The Mount Family

many years of outstanding and dedicated service to the agricultural community."

The Mount Family was lauded at the annual dinner. Gary thanked everyone and Reuwei gave a great speech on how Gary and Pam have been innovative, foresighted and risk-takers for more than 40 years and that she and her sister are now full time on the farm and continue the work with energy and dedication. She noted they are the 11th generation of the Mount family to farm. Her grandfather had a large wholesale apple orchard on Route 1. Gary and Pam changed direction to a smaller, very intensely planted and diverse farm selling direct to the public. Time will tell how Terhune Orchards will change. She and her sister are up to the challenge.

Another cause for celebration is that Gary and I recently traveled to New Zealand for an apple orchard tour with the International Fruit Tree Association. For three weeks we visited fruit orchards, wineries and local sights with other growers from all over the world.

Since Gary and I spent three years in the Peace Corps in Micronesia, Pacific Islands, the Pacific Ocean and the countries around it have been a fascination for us. The agriculture in New Zealand has reinvented itself many times in the last two centuries. Fruit orchards and vineyards are now prospering.

Great fun for us on the way home, we stopped in Hawaii to visit with friends who were also Peace Corps volunteers in Micronesia when we were there in the 1960's. The outrigger canoe sailing tradition that is still vital in Micronesia has been reborn in Hawaii with a reinvigorated interest in Polynesian ancestry and skills.

Being away from the farm for three weeks was a first for us but Tannwen, Reuwei and their families took care of everything.

Pick Your Own at Terhune Orchards

Our pick your own season begins in April as soon as asparagus spears start to emerge. Picking asparagus is very easy. Simply locate a tender, young stalk and cleanly snap it off close to the ground. Stop by the farm store to be directed to the asparagus field.

Strawberry picking begins in late May and usually lasts 2-3 weeks. They are easy for children to pick and make a wonderful family activity. The Chandler strawberries that we grow taste great! Our strawberries are excellent for fresh eating, making jams and your favorite homemade desserts.

Pick your own cherry season is in mid-June. We grow eight varieties of sweet and sour cherries. Sweet cherries are best eaten fresh. Make pies and jams with sour cherries. We pamper our cherry trees throughout the season. Nets are put over them to protect them from birds and



we also shield them from heavy rain with covers. Just one taste and you'll see that all that care we put into them is worth the effort.

Call the farm store at 609-924-2310 for pick your own availability. Follow us on Facebook and Instagram for updates from the farm. As soon as crops are available to pick, we will let you know.

The Spice of Life

by Gary Mount

 I am writing this as I return from an apple growers trip to New Zealand. That is what we do—go look at orchards. Annually, I meet with other apple growers to visit and analyze apple orchards around the world. This year the trip was in the southern hemisphere where we saw not only orchards, but Apples! Lots of apples—it is harvest time in New Zealand. We looked at how the trees were growing—height, row spacing, tree width, spacing between trees, the types of rootstock used—all sorts of fascinating things like that. Well, at least they are interesting to an



apple grower, but this year there was an added treat. There were lots of different new varieties of apples. And varieties add spice to the life of a farmer. Different varieties of fruits and vegetable can differ in taste, color, shape, size, firmness, keeping qualities, texture—the list goes on. In the apple business, especially the wholesale export apple business of New Zealand, having a desirable apple variety to sell can make the difference between success or failure of an orchard.

New Zealanders (Kiwis) are leaders in the world in discovering and developing new apple varieties. They find some by means of controlled cross-breeding of two known varieties. The pollen of one apple is used to fertilize the flower of another apple. Usually this is done with a camel's hair brush. The seeds of the resulting apple are planted and the new trees are carefully observed. It is a slow, exacting process but, with luck, there is sometimes a great new apple variety. Other varieties occur either as a naturally occurring mutation of a fruit bud or as a mutation of a whole limb. The usually happens in the orchard of a grower who is sharp-eyed enough to realize what is happening and smart enough not to prune off the wood the next winter. After a year or two of observation, the grower contacts a tree fruit nursery to see if there is any interest in propagating the new apple.

New apples that I saw had names like galaxy, smitten, rokit, piqua-boo—well, Kiwis are better at growing than naming.

The apple growers group, the International Fruit Tree Association, last visited New Zealand 18 years ago. New Zealand has a small population and must export all their apples—traditionally to Great Britain. The main apple was Cox's Orange Pippin which was a favorite of the Brits but not really marketable to anyone else. Taste buds are very regional. When we visited back then, the Kiwi apple industry was in trouble. Great Britain had joined the European union and lower cost apples from France and Germany had taken the New Zealander's mar-

ket. The Kiwis were left with apples that were difficult to sell elsewhere in the world. In the last 20 years, they have rebuilt their industry with breeding and development of new varieties specifically chosen for the Asian markets which were relatively nearby, becoming more prosperous and hungry for apples. The taste buds of China, Korea, Japan, Vietnam and others are looking for apples that are large, red and very sweet.

As orchards were replanted, New Zealand adopted new techniques and new rootstocks. They learned how best to use their abundant sunshine and long growing season to advantage. Their shipping and marketing system is tops. Production is high, quality is excellent and profits are even better. Many of their new ideas came from our apple growers organization, the IFTA, which has been steadfast in the free exchange of information over the past 60 years. We fund research in better apple growing (I am the chair of the research committee) and hold annual conferences at fruit growing locations around the world. As visitors, we were met by very friendly Kiwi fruit growers. We shared a common passion and our histories have been their histories.

Farmers' excitement over new varieties does not stop with apples—far from it. Every farming endeavor is a constant search for better varieties. Not just food crops but all other farmed crops and animals (in livestock production, substitute "new breed" for "new variety")

And then there is the coconut. On the way home from my new Kiwi friends, Pam and I visited Mike and Angelina McCoy in Hawaii. We know Mike from when we served as Peace Corps volunteers 50 years ago. We were on a small Pacific island—smaller than my father's farm—in Micronesia called Satawal. Pam and Mike were teachers; I was an agricultural agent. I specialized in coconut culture—important because coconuts were the life sustaining crop of the island. One thing the islanders wanted was help with—you guessed it—new varieties. An improved variety can produce a better crop simply by virtue of its genetic makeup. Better coconuts (size, shape, weight, taste, etc.) can grow from the same sun, air, soil and water just by being a better type of coconut.

Host Family and Group Events at Terhune Orchards

 Our farm is a wonderful location for making memorable events for small and large groups of friends, families and co-workers. Allow us to help you plan a unique bridal shower, baby shower or any kind of family celebration. Fundraising events featuring private wine tastings on our picturesque farm can benefit nonprofits and civic groups.

Large corporations and small businesses will enjoy gathering staff together to connect, engage and learn at our 200-acre farm. A farm event filled with fresh air, fruit picking activities and a little outdoor adventure is a refreshing way to reward employees.

Boost morale, cultivate a team spirit and foster effective communication with a team building visit to our unique venue.

The customizable event spaces at Terhune



The Satawal coconuts were small. When husked, the nut was about the size of a tennis ball. I was able to bring in a new variety that was not only a good growing plant, but which had a much larger coconut. When husked, they were larger than a large grapefruit. We set the nuts, which are really coconut seeds, out in a nursery and when they sprouted, we planted the best-looking ones. When I was there, we replanted about half of the island. Our three years' time in the Peace Corps came to an end before any results were visible. However, Pam and I were able to visit about 20 years ago—one week of travel in each direction. We attended the ordination of one of Pam's students as a catholic priest. The island had lots of coconut, large coconuts. As the trees that I had planted matured, the Satawalese took the nuts and replanted the rest of the island!! One of my happiest moments ever was when I overheard a visitor from another island ask "Where did the Satawalese get such large coconuts?"

We had such a nice visit in Hawaii with Mike and Angie and also three other returned Peace Corps volunteers who had served on the same small islands during the time we were there. We were last together 50 years ago.

It became time to head back to Terhune Orchards. One of the first crops that will be ready for picking are strawberries and I need them uncovered, weeded, fertilized and ready to grow. Later this year we will plant a new strawberry field and will include a terrific new variety, Rutgers Scarlet. It has big berries, nicely red and good tasting. They will be ready to pick in May of 2019. New varieties are the spice of this grower's life.



Orchards are suitable for large or small groups looking for the perfect spot to work and play. A full range of catering and wine tasting packages are available to suit your needs.

For more information on creating a one-of-a-kind event for your group, email tmount@terhuneorchards.com or call 609-924-2310.



Spring Winery Events

Early in spring we are out in the vineyards pruning and training vines that will soon leaf out and grow heavy with grapes for our wines. Terhune Orchards Vineyards and Winery produces 14 varieties of wine. Reds and whites are made from our own grapes and our fruit wines are created with apples from our own orchards. Our winery tasting room is open year round, Fridays through Sundays from 12-5 p.m. for wine tastings, wine by the glass and light fare.



We have special spring winery events for lovers of music, cheese, yoga and art. Relax with friends while listening to local musical talent every Sunday in spring from 1-4 p.m. for our Winery Sunday Music Series.

On March 24-25, Fulper Family Farmstead will be here for Wine and Cheese Weekend. From 12-5 p.m. enjoy free samples of cheeses made from Fulper's own cows including mozzarella, feta and cheddar. Cheese plates available for purchase to enjoy with a glass of Terhune wine.

Children's Programs at Terhune Orchards

We have two educational programs at the farm for children ages pre-school-8. Read & Explore programs are held on Tuesdays and Saturdays at 10 a.m. A story is read to the group and then children participate in a hands-on activity. Themes in spring include Getting Ready for Spring; Composting; Birds, Nesting and Birdhouses.

Read & Pick programs are held on Tuesdays with sessions at 9:30am and 11a.m. These innovative programs combine a hands on farm activity with listening to a story highlighting a fruit or farm area. Each program includes reading of two stories and picking a container of fruit or an activity. Topics include strawberries, cherries, blueberries and flowers.

Children must be accompanied by an adult. Programs last about an hour. Please see our event calendar for dates. Register online at terhuneorchards.com or call 609-924-2310.



In April, we will introduce new events that pair Wine and Yoga and Wine and Paint. These interactive events will pair your creativity and movement with our delectable wines.

Celebrate mom with a fun day for the whole family in our tasting room during the Garden State Wine Grower Association's Mother's Day Wine Trail Weekend on May 12 and 13. Moms taste for free all weekend. Choose from one of our award winning white, red and fruit wines. Our own bakery will share special samplings to pair with the wines.

In June, our Sips & Sounds series will return on Friday evenings from 5-8 p.m. Start those summer weekends off right with a glass of wine, light fare and local music.

All winery events will be held in our new Wine Barn. The large windows in the climate controlled barn are a perfect vantage point to watch farm life outside or view the stainless steel wine storage tanks and bottling line where are award-winning wines are produced from estate-grown grapes.

The historic tasting room is open Fridays-Sundays from 12-5 p.m. Enjoy our 14 wines by the glass or as a tasting flight. Bottles of our wine are available every day in the farm store and the Trenton Farmers Market on Fridays and Saturdays.

Winery Sunday Music Series

Enjoy live music and wine tasting in our new Wine Barn and courtyard every Sunday 1-4 p.m. Genres range from country and bluegrass to jazz and rock. No cover charge. Wine tasting is \$7 per person. Wine by the glass and light fare are available.

March 11 – Michaela McClain

March 18 – John Padovano

March 25 – Bill Flemer

April 8 – James Popik

April 15 – Brooke Dicaro

April 22 – Kingston Ridge

April 29 – Acoustic DouVer

May 13 – Jerry Steele

May 20 – Darla & Rich

May 27 – James Popik

Kite Day

(continued from page 1)



apple cider donuts and fresh-pressed apple cider make every visit to the farm complete. Fourteen varieties of wine are available for tasting in the winery.

Free parking at the farm. Admission to the festival area is \$8, age 3 and up.

Call 609-924-2310 or visit www.terhuneorchards.com for more information.

Put Spring in Your Step at the Bunny Chase

Pop over to Terhune Orchards to celebrate the arrival of spring at the annual Bunny Chase on March 31 and April 1 from 10 a.m.-4 p.m. During this non-competitive, free event, children 2-8 years old love to participate in our self-guided treasure hunt. They follow hand-drawn clues around the



farm towards a special spring surprise. Once they solve all the clues, the children will find themselves at a special hay-filled enclosure where our fluffy bunny rabbits, Sugar and Spice, are hopping around waiting to meet them. Little ones can also do a bunny-themed craft activity.

Come experience the sights and sounds of our farm waking up for spring after a long winter. Take a pony ride or climb aboard the wagon for a trip through green pastures for a view of spring blooms.

Do your best bunny impression while you nibble on our spring treats at Pam's Food Tent. Cookies, pies, crisps and more will tempt your appetite. Grownups can enjoy a glass of wine in the winery tasting room.

Admission and parking is free. For more information call 609-924-2310 or visit

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, enjoy two hours of farm fun during your party.

Birthday party packages include cupcakes from our bakery and our fresh pressed apple cider. Each child takes home happy memories and a Terhune Orchards coloring book. Pony rides and face painting are available for an additional charge.

We host discounted weekday parties, perfect for planning a celebration for pre-schoolers or older children after a day at school or during spring break.

To reserve your date for a birthday party or more information, visit the Groups & Parties page of our website or call 609-924-2310.

Calendar of Events – 2017-2018

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| Mar. 20 & 24 Read & Explore: Birds, Nesting and Birdhouses, 10 a.m. | May 13 Winery Music Series, Jerry Steele 1-4 p.m. |
| Mar. 24-25 Wine & Cheese Weekend, 12-5 p.m. | May 20 Winery Music Series, Darla & Rich, 1-4 p.m. |
| Mar. 25 Winery Music Series, Bill Flemer, 1-4 p.m. | May 22 Read & Pick: Farm Animals, 9:30 & 11 a.m. |
| Mar. 31- Apr. 1 Bunny Chase, 10 a.m.-4 p.m. | May 27 Winery Music Series, James Popik, 1-4 p.m. |
| Apr. 7 Wine & Yoga 10:30 am | May 29 Read & Pick Program: Monarchs, Swallowtails and Honeybees– Oh My! 9:30 & 11 a.m. |
| Apr. 8 Winery Music Series, James Popik, 1-4 p.m. | June 1 Sunset Sips & Sounds, Jerry Steele, 5-8 p.m. |
| Apr. 10 & 14 Read and Explore: Getting Ready for Spring, 10 a.m. | June 5 Read & Pick Program: Strawberries, 9:30 & 11 a.m. |
| Apr. 15 Winery Music Series. Brooke Dicaro, 1-4 p.m. | June 8 Sunset Sips & Sounds, James Popik, 5-8 p.m. |
| Apr. 21 Wine and Paint, 1:30 p.m. | June 15 Sunset Sips & Sounds, Victor Tarassov, 5-8 p.m. |
| Apr. 22 Winery Music Series, Kingston Ridge, 1-4 p.m. | June 19 Read & Pick Program: Cherries, 9:30 & 11 a.m. |
| Apr. 24 & 28 Read and Explore: Composting, 10 a.m. | June 22 Sunset Sips & Sounds, Michaela McClain, 5-8 p.m. |
| Apr. 29 Winery Music Series, Acoustic DouVer, 1-4 p.m. | June 24 Firefly Festival, 4-9 p.m. |
| May 5-6 Kite Day, 10 a.m.-5 p.m. | July 7-8 Blueberry Bash 10 a.m.-5 p.m. |
| May 8 Read & Pick: Vegetables, 9:30 & 11 a.m. | |
| May 12-13 Mother's Day Wine Trail Weekend, 12-5 p.m. | |
| May 12 Pam's Herb Class, 10 a.m. | |

More details on all events at terhuneorchards.com



Farm Store, Barn Yard & Farm Trail:

Open to the public daily all year 9 a.m.-6 p.m., summer 9 a.m.-7 p.m.

Winery and Tasting Room: Open Fri-Sun 12 p.m.-5 p.m.

School and Group Tours: April through November, by appointment

Barnyard Birthday Parties: April through November, by appointment

Private and Corporate events: Year round, by appointment

Pick-Your-Own Schedule

April—Asparagus

May—Strawberries

June—Sweet Cherries, Sour Cherries, Blueberries

July—Blueberries, Blackberries, Flowers

August—Blackberries, Flowers

September & October—Apples, Pumpkins, Flowers

Firefly Festival



On Sunday June 24, we invite you to an electrifying festival to celebrate the firefly. Held from 4-9 p.m., our Firefly Festival is the only day of the year we keep the farm open late so we can see this bioluminescent bug light up the night sky.

Terhune Orchard's preserved farmlands are perfect for viewing fireflies which are usually found along the edges of wooded areas and near streams or ponds. While we wait for the bugs to start their show, Miss Amy and the Big Kids Band will get the crowd up dancing, playing instruments and having fun. Circus Place, New Jersey's premier circus training facility, will showcase their Youth Circus Performance Troupe at Firefly Festival. Watch their students perform aerials, acrobatics and juggle. Have fun on a wagon rides or pony ride, playing on the pedal tractors and visiting the barnyard animals.

Kids can dress up as fireflies in our craft area where supplies are at the ready for painting wings and making antennas. They can also decorate bug boxes to use to catch a firefly as the sun goes down. Don't forget we are a catch and release firefly zone!

Don't let hunger bug you. Have an old-fashioned farm supper at Pam's Food Tent. We'll be grilling up all your summer favorites. Save room for dessert! Our freshly baked treats are ready to fly off with you on your adventure. The winery tasting room will stay open late serving flights of wine, too.

Bring a blanket and lay down in the grass to watch the yellow glow of fireflies blink in the twilight. We hear our apple cider donuts make great binoculars!

Admission and parking is free. Craft activities are \$5.

For more information call 609-924-2310 or visit www.terhuneorchards.com



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Plan a Spring Farm Tour



Spring is a wonderful time for groups to visit the farm. Terhune Orchards offers a variety of educational walking or wagon ride tours for pre-k to elementary students, teens, and adults. Each 1.5 hour tour is adapted to match the age and interests of the group.

All educational tours include an experienced educator as your guide at our 200-acre, working family farm on preserved farmland. Groups will enjoy a hands-on activity, use of play area and snack.

Spring is a busy time for plowing and planting in the fields and greenhouse. School groups will learn about seeds and how plants grow, discuss pollinators, water, soil soil and make some new friends in the barnyard. Adult tours may add wine tasting as a package.

Tours are available by appointment from April through November. More information and rates at terhuneorchards.com/school-trips. Reserve your tour in advance by calling 609-924-2310

Farm Camp Registration Open Now

Don't miss out on a summer of fun on the farm. Terhune Orchards offers two unique and educational farm camps for children ages 7-12 on our 200-acre preserved farm. Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher.

Camper experiences includes interacting with farm animals, harvesting, cooking, and tasting farm fresh foods, exploring nature on the farm, playing games and sports, STEM activities, and engaging their creativity in craft projects.

Day camps sessions run, Mon.-Fri. over five weeks from July 9-August 10.

Reserve your spot online at terhuneorchards.com/summer-camp