



# TERHUNE ORCHARDS NEWS

Trenton Farmer's Market  
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(609) 695-7855

330 Cold Soil Road  
Princeton, NJ 08540 • (609) 924-2310  
[www.TerhuneOrchards.com](http://www.TerhuneOrchards.com)  
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SUMMER 2018

## Just Peachy Festival August 4-5, 10 a.m.-5 p.m.

Summer at Terhune Orchards means peaches. Golden, fuzzy, juicy, amazing peaches! We love them so much; we grow 28 varieties. Enjoy the summer bounty with our harvest festival as we celebrate “everything peachy” on August 4 & 5.

The weekend will be filled with plenty of activities for kids, including a ride through the orchards on our tractor-drawn wagons, pony rides, games and barnyard fun. Live country music will have the whole family dancing along every day from 12-4 p.m. Tap your toes along to Borderline on Sunday.

“Eyes of the Wild” will present their traveling zoo program on both days. This educational program with live animals will mesmerize toddlers through grown-ups.

Pam’s Farm Fresh Food Tent will offer other tasty summer fare such as barbecued chicken, hot dogs, homemade gazpacho, salads, and our famous apple cider donuts. Cool off in the Ice Cream Social Tent with one of our refreshing frozen peach slushies and a selection of locally made ice creams.

Local culinary experts will share some of their favorite ways to use Terhune Orchards

peaches and summer produce in cooking demonstrations held on both days at 11 a.m. and 2 p.m. You will love the peachy inspiration from these fun and tasty programs.



Demonstrations will include: Pam’s Annual Canning and Freezing Class. On Saturday, Aug. 5, at 11 a.m. Learn her secrets for preserving peaches at their peak to enjoy eating them all year long. Pam will answer all your canning and freezing questions.

Rachel Weston, author of

“New Jersey Fresh” will demonstrate one of her favorite summer peach recipes.

Enjoy specialty foods in our Just Peachy Delights and visit New Jersey made food vendors. Adults can enjoy the taste of summer in a glass with our award-winning Just Peachy wine. Sample a flight of our white, red and fruit wines.

Baskets overflowing with just picked peaches and nectarines are ready to take home from the farm store to make your favorite peach recipes. Or try one of our freshly baked, old-fashioned peach cobbles, or pies.

Admission to the festival area is \$8, ages 3 and up. Free parking and access to farm store and winery.



## Summer at the Farm

by Pam Mount

Summer is a wonderful time of the year—especially here at Terhune Orchards. Gary and I are grandparents of 6 grandkids who live right here in Lawrence so we are lucky to have them here at the farm. There is always lots to do. They help with the planting, tend to the cats, dogs and



Gary demonstrates the new orchard platform to grandkids Sasha, Tess and Becket.

barnyard animals and explore the farm trail, orchards and fields.

Granddaughter Maya, has graduated the 8th grade at Stuart School and is going on to The Lawrenceville School for high school. Sasha and Tess are moving on to the 6th grade at Stuart. Becket will be in 5th grade at Lawrence Intermediate School. His brother and sister, twins, Clayton and Hadley, are 3 ½. They live next door to our vineyard and vegetable farm and love watching the tractors work in the fields.

We are hosting several events this summer: Gary’s Princeton University Class of ’66 for their annual reunion dinner, the Returned Peace Corps Volunteer Picnic, and the Farm to Table Dinner on July 19. We and the Terra Momo Restaurant Group will host a farm-fresh dinner with wine pairings. The fundraiser dinner is open to the public and benefits the sustainability efforts of the green teams of Mercer County.

Our sustainability projects have brought to light more and more the impacts of climate change in our farming and communities. I am happy to be involved with C-Change Conversations, a volunteer-led association committed to promoting non-partisan dialogue and education around the topic of climate change. I and a few others are focusing on impacts to agriculture to bring resiliency to our farms and communities.

We hope all your families will come by Terhune Orchards often during the summer to explore the farm, pick your own fruits, enjoy the ever-changing bounty in our farm market and have fun at our seasonal festivals. There is no need to travel far for fun for your whole family. Our farm is open to all.

## Pick Your Own at Terhune Orchards

You can’t get anything fresher than picking your own! Throughout the summer, Terhune Orchards has several crops that we open to the public for Pick Your Own. Come enjoy some time in our fields and orchards and see how fruits and flowers grow. In July, visit our two-acre berry patch to fill a bucket with big, ripe blueberries. Kids love to make a game of hunting for the biggest berries they can find. Juicy blackberries are ripe for the picking from thornless bushes in August. All summer we offer a variety of colorful pick your own flowers from the field. Snip a few stems or an armful for a big bouquet. Apple picking season begins Labor Day weekend.

Please stop in the farm store before heading to the field For Pick Your Own instructions and



supplies. We post updates about availability of pick your own crops in our weekly email blast and on Facebook and Instagram. Call 609-924-2310 with questions.

# It's for the Birds

by Gary Mount

When Pam and I bought Terhune Orchards 43 years ago, I had many preconceptions of the challenges we would encounter as farmers. Finances, of course (we had no money), government regulations, marketing our crops, disease and insect problems—I thought I knew. I never suspected that our biggest challenges would be the devouring of our crops by animals and birds. Deer are really tough—maybe I should write about them some day. Raccoons, ground hogs,



squirrels are out on the farm munching away. But the worst, the absolutely most distressing, are the birds.

Being fruit growers meant there was nothing that we grew that the birds did not like. They are, as our long-time employee Emiliano Martinez said, “our partners”. We started our first season with only three main crops—apples, peaches, and pears. There were also about 4 cherry trees and they were to provide our first Terhune crop. The former owner told me he never got any cherries because of the birds, but I was determined. I found two old carbide cannons in the barn and was able to get them to work. Carbide is a rock that releases acetylene gas when it gets wet. The noise cannon dripped water onto a supply of carbide, the acetylene gas accumulated until there was enough gas pressure to trigger a rush of gas into the firing chamber and to make a spark from a device similar to a cigarette lighter. The resulting explosion made a noise loud enough to scare away the birds. The noise is repeated again and again—all day.

We soon began to meet our neighbors. Car after car came down the drive. Some were understanding—we were trying to protect our crop—and some were not. We even got to “meet” neighbors from three miles away! The carbide cannon was pretty loud. I thought if only we could get that many cars coming in to buy our crops!! But that was not why they came.

We might have had a serious confrontation even before we picked our first crop but we began to see that the birds became used to the noise—much more than did the neighbors. The cannon noise worked for a few days and then the birds came back. Also, the machines were difficult to keep running and if I forgot to shut them off at night—then I really got to “meet” the neighbors.

The carbide cannons went back in the barn. We bought bird netting and struggled to get it over our fifteen-foot-high cherry trees. When the cherries were ready, we hired some high school kids to pick them.

Such excitement—our first crop ever. We made \$40. We ignored the several hundred dollars we had spent on netting and harvest labor and used the \$40 to go out to dinner. Over the years, we have done a bit better than \$40, but

the birds have remained our adversaries.

The next crop in our season was peaches. Unfortunately, our main peach orchard was on rented land right next to where a neighbor farmer stored his corn in corncribs. The wire mesh of the corncribs was in bad repair and great numbers of birds feasted on his stored corn. Then they came out to the peach orchard for dessert! So discouraging. Crows would come and eat half a peach at a time. Blue jays, greedy things that they are, would give one quick peck—ruining the peach—and then move on to another. Smaller birds just ate and ate. I didn't realize it then, but I would have done well to just repair my neighbor's corncrib. No dinner, no dessert. Right? Oh well, live and learn.

About the time that my children started going to school, they started bringing home bird feeders they had made. By that time, I realized that feeding the birds just encouraged a large, peach-eating population and I said no to bird feeders. Years later I noticed that there were ten bird feeders on shelves just inside our back door. My poor children.

A few years later, we planted two acres of blueberries. I quickly learned what bird damage was all about. In southern New Jersey, there are thousands of acres of blueberries grown and two acres consumed by birds here or there are not as serious. For us, if we lost two acres—that's a 100% loss! And birds really like blueberries. I decided to use the electronic bird-scaring devices



that had recently come on the market. When I first installed the machine and turned it on, the birds arose from the blueberry patch in a black cloud. Very impressive.

Our problem was not solved. It was almost biblical—on the 7th day the birds returned. They were no longer afraid of the electronic squawks and shrieks. We went back to the nets. We bought 2 acres of netting and it took three days for us to erect a two-acre tent of netting that reached all the way to the ground on all sides. We finished and happily stood on the porch of our farmstore and admired the net in all its glory. Perfect, we thought. However, as we watched, less than an hour after completion, a thunderstorm moved in and blew the entire net on the ground, tangling it up over some nearby tomatoes that we were growing on four-foot cages. What a mess.

I am not a patient person. Stubborn, yes but patient, no. I cannot even deal with tangled kite string or fishing line. Luckily, my employees convinced me to find something else to do while they painstakingly re-constructed the net.

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## Savor Summer at Blueberry Bash, July 7-8

Join us on Saturday and Sunday, July 7-8 from 10 a.m.-5 p.m. for Blueberry Bash—a weekend-long party to celebrate our official state fruit. Treat your family to a berry fun day of live music, farm fresh food, and a visit to the pick-your-own blueberry patch.

Children will enjoy games in the barnyard, pony rides, face painting, and playing on the pedal tractors. Stop to see the animals who live in the barnyard. Hop on one of our tractor-drawn wagons for a ride through our orchards and fields planted with summer crops to see what makes Terhune Orchards such a special place.

Tuckers' Tales Puppet Theatre will perform



a puppet show on Sat. and Sun. at 12 and 1:30 p.m. Bands will play on both days from 12-4 p.m. Stonybrook Bluegrass on Saturday and Barn Cats on Sunday.

Pam's Blueberry Bash Buffet features farm fresh treats for lunch or a quick snack. Barbecued chicken, grilled corn on the cob and summer salads are on the menu. Try our blueberry muffins, blueberry pie and blueberry salsa.

The wine barn will be open and pouring our award winning red, white and fruit-based



wines by the glass. Try our Harvest Blues, a fruity blend of blueberries and our Apple Wine. It won the Governor's Cup 2017 for New Jersey's best fruit wine!

Enter our annual Blueberry Bash Bake-off competition on Sun. July 8 at 1 p.m. Can you guess the secret ingredient in all the entries? Blueberries, of course! Winners receive a gift certificate for the Terhune Orchards farm store. Find the contest rules and registration form on the Blueberry Bash event page on our website or in the farm store.

Before you head home, stop in the farm store for fresh blueberries, our blueberry salsa, jam and freshly baked delights from our bakery like blueberry apple crisp and blueberry cobbler.

Admission to Blueberry Bash is \$8, age 3 and up. Free parking and access to farm store and winery. Pick Your Own blueberries available while supply lasts.



# Summer in the Winery

 tart summer weekends off right with Sips & Sounds on Fridays from 5-8 p.m., June through the second week of September. Relax with a glass of your favorite Terhune Orchards wine, light fare and the sounds of jazz, country and bluegrass from local musicians. Check the box below for the music schedule.

Our popular Winery Sunday Music Series will also continue with local acts playing in the



winery every Sunday 1-4 p.m. Enjoy an afternoon of picking on the farm followed by a refreshing glass of wine.

Join us for Sangria Weekends in August. We'll be stirring up pitchers of sangria made with our red and white wines and seasonal fruit from the farm. Share a cheese plate with friends while enjoying a refreshing, chilled glass of sangria.

Terhune Orchards Vineyards and Winery produces 14 varieties of wine. Reds and whites are made from grapes grown in our own 9-acre vineyard. Our fruit wines are created with apples from our own orchards. A warm weather favorite is a rosé type Front Porch Breeze. Harvest Blues and Just Peachy are bursting with

## Children Love to Read & Pick at Terhune Orchards

 ur unique Read & Pick educational programs are perfect for children ages preschool to 8 years. Our farm educators gather the little ones around for educational program and story time about fruits, vegetables, pollinators or farming equipment. Afterwards the children go out into the orchards and children's garden for hands-on activities inspired by the book of the day. They may pick the fruit or vegetables they just learned about, take a tractor ride or have a craft activity.

Read & Pick programs are held biweekly on Tuesdays at 9:30 a.m. and 11 a.m. Each session lasts about an hour. The cost is \$8 per child and includes the activity. Full descriptions of Read & Pick classes are on the calendar at [terhuneorchards.com](http://terhuneorchards.com) and pre-registration is requested. Call (609) 924-2310 to register or online [terhuneorchards.com/read-pick-sign-up](http://terhuneorchards.com/read-pick-sign-up)

### Read & Pick Schedule

**June 19**—Cherries  
**July 10**—Blueberries  
**July 24**—Flowers  
**Aug. 7**—Peaches  
**Aug. 21**—Pears  
**Aug. 28**—Apples  
**Sep. 11**—Chickens  
**Sep. 25**—Tractors  
**Oct. 2**—Pumpkins

just picked fruit flavors. New to the tasting room this summer are two whites: Heritage Chardonnay and Traminette.

Our winery's outdoor area has plenty of seating to take in the summer scenery of the farm. Grape vines growing along the Wine Barn give a glimpse into how grapes are trained and cared for in the vineyard. Look through the windows of the Wine Barn, you can see the large stainless steel tanks used for storing our wines and the bottling line.

The winery tasting room is open Fridays 12-8 p.m., Saturday and Sundays, 12-6 p.m. Bottles available in the farm store every day.



**June 15**—Victor Tarrasov

**June 22**—Michaela McClain

**June 29**—Christine Havrilla

**July 6**—Karl Dentino Ragtime Trio

**July 13**—Laundrymen

**July 20**—Jerry Steele

**July 27**—Darla Rich Trio

**Aug. 3**—Grouser Girls

**Aug. 10**—Ocean Country Band

**Aug. 17**—ALBO

**Aug. 24**—Dark Whiskey

**Aug. 31**—Kingston Ridge

**Sept. 7**—Laundrymen

## Plan Your Birthday Party on the Farm

 ebrate your child's special day with a memorable barnyard birthday party at Terhune Orchards. Your family and friends will enjoy two hours of farm fun under a party tent in a reserved area of the farm. Children love to visit the barnyard to meet our animals and have the opportunity to feed them. Your guests will enjoy a private wagon ride



through the fields, farm activities, games and pedal tractor rides.

Party packages include birthday cupcakes and fresh pressed apple cider. Guests take home a Terhune Orchards coloring book as their party favor. Pony rides and face painting available for an additional charge.

The birthday child is always free! Visit the Groups & Parties page of our website or call 609-924-2310 to reserve your party date.

## Picked Fresh Daily: Terhune Orchards Grows Over 45 Fruits and Vegetables

 n our 200-acre family farm we grow over 45 different crops and multiple varieties of many of them. We carefully select varieties that provide the best quality and flavor. Terhune Orchards has been recognized for using sustainable farming prac-



tices. The majority of our vegetables are certified organic.

Tomatoes are one of our favorite summer crops. Gary has tried growing hundreds of varieties of tomatoes over the years. We've dubbed his top tomato "Gary's Favorite." This one is really great for slicing and sandwiches. Remember tomatoes are best stored at room temperature on the counter instead of the fridge.

Each month of summer brings new crops. In June we start harvesting lots of leafy greens, radishes, peas, early broccoli, summer squash, beans and herbs. During July we start bringing in our sweet corn, tomatoes, cucumbers, peppers and potatoes. Watermelons and cantaloupes are a welcome treat in August when eggplants and okra also arrive. Throughout the summer season we also harvest carrots, cabbage, cauliflower and beets. Our website has a handy crop chart to let you know what we're growing each month. [terhuneorchards.com/our-crops/](http://terhuneorchards.com/our-crops/)

Peaches, nectarines, cherries, blueberries, blackberries, apples and grapes are all fruit crops that are available at different times during the season. The farm store is always fully stocked with produce that was just picked at the peak of readiness.



## Find Us at the Farmers Markets

 ur farm store isn't the only place to find our fresh fruits and vegetables, baked goods, flower bouquets and apple cider. Look for us at the Princeton Farmers Market on Thursdays, the West Windsor Farmers Market on Saturdays and the indoor Trenton Farmers Market, Thursdays through Saturdays.

# Calendar of Events – 2018

<b>June 15</b>	Sunset Sips & Sounds, Victor Tarrasov, 5-8 p.m.	<b>Aug 3</b>	Sunset Sips & Sounds, Grouser Girls, 5-8 p.m.
<b>June 19</b>	Read & Pick: Cherries, 9:30 & 11 a.m.	<b>Aug 4 &amp; 5</b>	Just Peachy Festival, 10 a.m.-5 p.m.
<b>June 22</b>	Sunset Sips & Sounds, Michaela McClain, 5-8 p.m.	<b>Aug 7</b>	Read & Pick: Peaches, 9:30 & 11 a.m.
<b>June 24</b>	Firefly Festival, 4-9 p.m.	<b>Aug 10</b>	Sunset Sips & Sounds, Ocean Country Band, 5-8 p.m.
<b>June 29</b>	Sunset Sips & Sounds, Christine Havrilla, 5-8 p.m.	<b>Aug 17</b>	Sunset Sips & Sounds, ALBO, 5-8 p.m.
<b>July 6</b>	Sunset Sips & Sounds, Karl Dentino Ragtime Trio, 5-8 p.m.	<b>Aug 21</b>	Read & Pick: Pears, 9:30 & 11 a.m.
<b>July 7 &amp; 8</b>	Blueberry Bash, 10 a.m.– 5 p.m.	<b>Aug 24</b>	Sunset Sips & Sounds, Dark Whiskey, 5-8 p.m.
<b>July 10</b>	Read & Pick: Blueberries, 9:30 & 11 a.m.	<b>Aug 28</b>	Read & Pick: Apples, 9:30 & 11 a.m.
<b>July 13</b>	Sunset Sips & Sounds, Laundrymen, 5-8 p.m.	<b>Aug 31</b>	Sunset Sips & Sounds, Kingston Ridge, 5-8 p.m.
<b>July 19</b>	Farm to Table Fundraiser Dinner, 5-9 p.m.	<b>Sept 7</b>	Sunset Sips & Sounds, Laundrymen, 5-8 p.m.
<b>July 20</b>	Sunset Sips & Sounds, Jerry Steele, 5-8 p.m.	<b>Sept 11</b>	Read & Pick: Chickens, 9:30 & 11 a.m.
<b>July 24</b>	Read & Pick: Flowers, 9:30 & 11 a.m.	<b>Sept 15- Oct 28</b>	Family Fall Fun Weekends, every Sat. & Sun, 10 a.m.-5 p.m.
<b>July 27</b>	Sunset Sips & Sounds, Darla Rich Trio, 5-8 p.m.		More details on all events at <a href="http://terhuneorchards.com">terhuneorchards.com</a>

*Sangria Weekends, August Saturdays and Sundays, 12-5 pm*



## Farm Store, Barn Yard & Farm Trail:

Summer hours 9 a.m.-7 p.m. Mon-Fri, 9 a.m.-6 p.m. Sat & Sun

**Winery and Tasting Room:** Open Fridays, 12-8 p.m.; Sat-Sun 12 p.m.-6 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

## Find us at the Farmers Markets

Trenton Farmers Market, 960 Spruce St., Lawrenceville

Princeton Farmers Market, Hinds Plaza, Thursdays through Nov 15, 10 a.m.-3 p.m.

West Windsor Farmers Market, 99 Clarksville Rd., through Sept 8, Sat, 9 a.m.-1 p.m.

## 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

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

## It's for the Birds

(continued from page 2)

Since that time we have come to grow more “dessert” items for the birds. More cherries, also blackberries, and both table and wine grapes. We have adopted a netting system called “Smartnet” from British Columbia and we have gotten better at keeping the birds out. Pretty successfully—that is if we discount the time we did not retract the wine grape net soon enough to avoid a Halloween snowstorm. Not even our meticulous employees could fix that one and 5.5 acres of bird net ended up in the dumpster.

Grapes must be extra special, delicious to birds—especially to crows. Last year, we ran short of netting and had to leave two rows of grapes uncovered until more netting came. By that time, every grape on the two rows was gone—stripped right off. We finished the net, buttoned everything up and went on to other jobs. A week later, an employee reported that a crow had found its way inside the net. I sent a crew out to the vineyard to chase the crow out but some time later, I noticed they had not come back. They could not get the crow to leave. As the crow flew back and forth under the net, a hawk was flying just over it, outside the net. There was no way the crow was going to be more afraid of us waving our arms than it was of the hawk. I am now trying to find ways to encourage more hawks to live near our fields.

Our success at combating the birds is reduced by their ability to adapt. This past year, for the first time, they attacked our cantaloupes and watermelons. The first day, while we went for our 30-minute lunch, they destroyed over 300 melons!

This time we tried scarecrows. Old fashioned, but they worked. Pam made the first one. She had been making them for years—for show—in front of our house. But this was serious. She then invited our employees to make some. We had 7 scarecrows out in the field. The birds stayed away. And as they became used to the scarecrows and started coming back, we found that moving the scarecrows around would scare the birds anew. We also used flashy ribbon stretched all over the field. Everything helped and we had a successful crop of melons. I still, though, find it hard to believe one of my biggest farming challenges is “for the birds.”



**Find Terhune Orchards Online**  
Get our latest news online at [terhuneorchards.com](http://terhuneorchards.com)



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Please tag us in your posts  
#[terhuneorchards](https://twitter.com/TerhuneOrchards)

We love to see you enjoying yourself  
at the farm!

## Host Family Celebrations, Private and Corporate 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 Orchards are suitable for large or small groups looking for the perfect spot to work and play. A

full range of activities, Terhune food 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](mailto:tmount@terhuneorchards.com) or call 609-924-2310.

