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**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 12-2 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.

Pick Your Own at 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.

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.

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**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 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 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. 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 marker 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.
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 face 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 tough—I believe 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 Emilio 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 make a spark from a device similar to a cigarette lighter. The resulting explosion made a noise—much more than did the neighbors. The carbide cannons went back in the barn.

String or fishing line. Luckily, my employees convinced me to find something else to do 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.

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.

(continued on page 4)
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 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.

Children Love to Read & Pick at Terhune Orchards

Our unique Read & Pick educational programs are perfect for children ages preschool to 8 years. Our farm educators gather the little ones around to read and enjoy farm 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 and pre-registration is requested. Call (609) 924-2310 to register or online terhuneorchards.com/read-pick-sign-up

Plan Your Birthday Party on the Farm

Celebrate 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 are 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.

Read & Pick Schedule

June 15 – Victor Tamaraov
June 22 – Michaela McLaughlin
June 29 – Christine Havillia
July 6 – Karl Dantino Raptigne 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

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

Over 45 Fruits and Vegetables

- 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.

- 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/

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Find Us at the Farmers Markets

Our 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.

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It's for the Birds
(continued from page 2)

Since that time we have come to grow more “desert” 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—striped 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 attached 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 shows—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 crow flew back and forth under the net, a hawk was flying just over it, outside the net. 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.

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