Wassail the Apple Trees - Saturday February 2, from 1-4 p.m.

Who says you can’t have fun outside in the Winter? Join us at Terhune Orchards for our annual Wassail-ing Party Saturday, February 2, 1-4pm. Everyone is welcome to join in the merriment.

Wassail is an ancient Saxon word that means ‘Health Be to You.’ Fill the air with drumming, whistle-blowing, bell-ringing, chanting and singing in this festive reenactment of a traditional Wassail-ing. 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 for us! Our most recent apple harvest was so abundant, we ask you to help us make the 2019 season great.

We will gather under the bare branches of trees in our orchard that are over a century old. Hand-some Molly dancers dressed in traditional garb of black costumes play an important role in the festivities each year. The Kingessing Morris Dancers will also join in the dancing with their festive

Choose a Terhune Orchards basket or box with a variety of tasty treats:
• Apple Cider • Our Homemade Breads and Cookies • Apple butter • Local Honey • Organic Local Popcorn • Gourmet Chocolates • Award-winning Wines • Cheeses and Crackers

Award-winning Fall for Terhune Orchards and our extended family!

In September, we were honored by the New Jersey Department of Agriculture with the first annual Farm to School Farmer Recognition Award, presented to us in our children’s garden. NJ Secretary of Agriculture Doug Fisher, State Senator Shirley Turner, State Senator Kim Barten, USDA representative Patricia Dombroski , Mercer County Freeholder Pat Colavita as well as many of Terhune Orchards tour guides and Elaine Madigan our education and operations director. Since we started farming in 1975, we have been excited about sharing the wonders of our farm and the natural habitat here, through school tours (now thousands of children come year around), Read and Pick Programs, summer camps, workshops, tours and farm to school programs with local chefs in our local schools. We will be sharing our “farm to school” experiences as panelists at the NJ Agricultural Convention in January.
Holiday Celebrations with Terhune: Pies, Crisp, Apple Cider and More!

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, apple sauce and salsa make great starters and farm fresh additions during all of your entertaining. Serve our freshly pressed apple cider chilled or hot. Our selection of red, white and fruit based wines will delight any palate.

Kick off the Holiday Season at Terhune Orchards

Terhune Orchards will turn into the North Pole when Santa Claus makes very special visits on the weekends of Dec. 1-2 and 8-9. Kick off the season with a festive wagon ride around the farm and a chance to visit with Santa from 12-3 p.m. Bring along your wish list for holiday décor and shopping.

In December our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose a fresh cut, locally grown tree from tabletop sized all the way up 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.

Pam Mount is well known for creating beautiful holiday displays here at the farm. Learn her secrets during The Holiday Decorating Workshop on Sat. Dec. 1 from 10 a.m. – 12 p.m. You will make a holiday basket filled with seasonal greens or a colonial Williamsburg style fresh wreath. The workshop is $35 per person and includes a wreath or basket and the decorative supplies. Pre-register online shop. terhuneorchards.com

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, apple butter and more prior to placing your orders now to ensure delivery in time for the holidays.

After working up an appetite singing and dancing, help yourself to a cup of free hot cider and donuts or roast marshmallows on the campfire. The winery tasting room will also be open for tastings, Spice Punch, a Dickens era quartet, will regale you with traditional tunes, ballads, and historical mirth.

There is no admission charge for the Wassailing the Apple Trees event. Put on your scarf and hat and come out for the afternoon to take part in the Wassailing festivities. For more information about the festival visit www.terhuneorchards.com or call (609) 924-2310.

Host Your Special Events

Now is the time to reserve our event spaces for your company’s gatherings, meetings or training sessions at Terhune Orchards for the winter and spring. Events can be customized for every occasion. (Terhune welcomes large and small business or family groups for celebrations and showers, wine tastings, trainings and team building events.)

Enjoy the day at our picturesque family-owned farm, a unique and beautiful setting for your valued colleagues, friends and family.

Host wine tastings and gatherings in our climate-controlled wine barn any time of year. During warmer seasons, we have indoor and outdoor settings available for your groups.

For details call Tannwen at 609-924-2310 or tmount@terhuneorchards.com

Award-Winning (continued from page 1)

the honorary Chairperson for “WomanSpace Community of Lights, Peace Begins at Home.” Luminary Kits can be purchased at Terhune Orchards farm store – for the county wide luminary lighting on December 5, a great symbol of hope for those impacted by domestic and sexual violence here in Mercer County.

C-Change Conversation, a non-partisan non-profit where Pam serves on the board, was honored by the Princeton YMCA for the extraordinary work they are doing to educate the public across the United States on the science and reality of climate change.

The Mount family and all our staff wish you all a happy and joyous holiday season!

Wassail the Apple Trees (continued from page 1)

bells and feathers. Together we sing and chant, make lots of noise in the orchard to frighten away winter’s evil spirits. If we have a good wassailing our apple trees will flower abundantly in the spring and produce an excellent harvest in autumn.

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Preservation

by Gary Mount

When Pam and I purchased Terhune Orchards in 1975, the idea of per-
mance—keeping the farm available for farming on into the fu-
ture—was not our primary goal. We strove to get the farm going, make it productive and profitable and to have enough money to make the mortgage payments (enough to us in those days). That is where we were at that time—estab-
lishing ourselves and growing our family. As I think back, we should have also focused more on perma-
nence right from the beginning. My experience with the loss of my father’s (and grandfather’s) large farm on U S 1 in West Windsor was a classic ex-
ample of the impermanence of agriculture.

The problem is that the profitability of farming is generally not in balance with other uses of land, such as commercial, office and residential construc-
tion. My father and his brothers decided to sell the farm rather than take the risk of being unable to pay inheritance taxes and pass the farm on to the next generation (which included me). In the beginning years of our experience at Terhune, the New Jersey Department of Agriculture, along with the NJ Farm Bureau and many other supporting farmers and farm groups, became determined to address permanence of agriculture in New Jersey. A farmland assessment act was passed—providing lower land taxes for farmland. It has been a tre-
mendous help but did not address the lower profit-
ability of farming compared to other uses. (The

adopted and preservation efforts were stalled. Shortly after, a neighbor friend, Sam Hamill, asked that I be involved in a new approach to pres-
ervation. Sam headed a regional planning group and was passionate about preserving farmland. Along with planners, representatives from the Department of Agriculture and Farm Bureau and others, we held series of seminars. I think I was the chair of the committee—young, big bearded, no necktie. We also took a bus tour to Maryland, which had a farmland preservation program in place, and followed with a conference at the RCA/Sarnoff research center on US 1 in Princeton. We proposed a “grassroots” approach whereby public funds would pay property owners to permanently restrict their land for agriculture. The plan was to be locally based and included a strong assurance of a farmer’s right to farm. Following much work and support from all New Jersey Agricultural groups, many farmers, and all levels of government, The New Jersey Farmland Preservation act was passed in 1981.

The plan worked! To date, close to 2 billion dollars have been spent to permanently preserve over 233,000 acres of farmland which is 1/3 of all land now being farmed in the state. We owe a lot not only to vi-
isionaries like Sam Hamill and former Secretary of Agriculture, Art Brown, but to the many farmers, farm groups and farming devotees who have made the program a success. I—and many others—have served on the state and the county preservation boards. The program continues today.

After all the dry text above, this article comes back to our farm—Terhune Orchards. From our original farm, we have been able to expand to four farms. They are all preserved—we are looking for permanence. Our two daughters, Reuwai and Tannwen, both Princeton grads, have joined us in our farm business. They see a future in farming. They were adamant that we preserve the last of the four farms, our 26 acre Pick Your Own apple orchard. And best of all are our grandchildren. Our 10-year-old grandson says “This is going to be my farm someday.” And our three granddaughters, ages 14 and twins of 11 say, “We are so lucky to grow up on a farm.” So are we.

Farm fresh all year round at
Terhune Orchards

Here at Terhune Orchards we are open all year round and have our own fresh produce every day. In the early winter, we harvest winter squash, including but-
tternut squash, cheese pumpkins and green veggies such as brussel sprouts and kale, that will be ex-
cellent compliments to your hearty cool weather meals.

During the cool months, we grow produce in our two heated greenhouses and four unheated high tunnels. Crops such as kale, spinach, herbs and lettuce are picked daily and provide a local, fresh greens.

We plant crops that don’t mind cool weather in the tunnels in early October, they mature and then we can harvest from the tunnels all winter because the tunnels act as a natural refrigerator. This can be a lot of work; for example, we harvest the spinach leaf by leaf so we can harvest the same plot over and over rather than just harvesting the entire plant like we do when its planted outdoors. The greens grown in these protected cool spaces are more tender and often more nutrient dense so we get amazing results. The fresh local taste is worth the extra effort!

We are the only farm in New Jersey to have controlled atmosphere (CA) storage so we can store our apples harvested in the fall through to the next summer and still maintain their fresh crispy taste. The CA storage has a low oxygen level so the apples do not ripen and get soft as quickly. (Did you know? We have solar panels covering our barn to help fuel the storage.) You can get our delicious apple taste in not only fresh apples but also apple cider, crisps, breads, and salsa during the entire year.
Calendar of Events — Winter 2018

Nov. 20 & 21: Farm store open til 7 p.m.
for Thanksgiving shopping

Nov. 22: Farm store open Thanksgiving Day
9 a.m. to 12 p.m.

Nov. 23, 24, 25: Holiday Wine Trail
Weekend, 12 – 5 p.m.

Dec. 1 & 2: Kickoff the Holiday Season,
10 a.m. – 5 p.m.
Visit with Santa and Wagon Rides
12 – 5 p.m.

Dec. 1: Holiday Wreath Decorating
Workshop with Pam Mount

Dec. 8 & 9: Kickoff the Holiday Season,
10 a.m. – 5 p.m.
Visit with Santa and Wagon Rides
12 – 5 p.m

Dec. 25: Merry Christmas – Farm Closed

Jan. 1: Happy New Year – Farm Closed

Jan. 2: Farm Camp Registration begins

Jan. 15 & 19: Read & Explore:
Gingerbread Man

Feb. 2: Wassailing the Apple Trees Farm
Festival, 1-4 p.m.

More details on all events at www.terhuneorchards.com

Plan for Fun with Summer Camp

It is not too soon to think sun, summer and camp. Terhune Orchards offers fun and educational farm camps for children ages 7-12 on our preserved farm. Activities include produce harvesting, animal care, exploring the natural world, crafts, games and hands on science experiments. Campers learn to plant, grow and harvest crops in the Children’s Garden and then get to enjoy eating what they grew. Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher. Our five weeks of day camp runs in weekly sessions, Mon. – Fri., July 8 – August 9. Reserve your spot beginning January 2nd online at www.terhuneorchards.com/summer-camp.


December through May

Enjoy live music every Sunday from 1pm-4pm
December 2 – Jerry Steele
December 9 – James Popik
December 16 – Kevin McGowen
December 23 – Jim Marlaek
December 30 – John Padovano
January 6 – Larry Tritel
January 13 – Bill O’Neal & Andy Koonzt
January 20 – Jerry Steele
January 27 – Bill Flemer
February 3 – Darla & Rich
February 10 – Michaela McClain
February 17 – Kevin McGowen
February 24 – James Popik

Raise a Toast to the Season with Terhune’s Award Winning Wines

Make the holiday season extra special with wine pairings from Terhune Orchards Vineyards and Winery.

The award winning red, white and fruit wines crafted of the fruit from our own vineyards and orchard are the perfect complement for holiday meals. We suggest our winter whites to serve with a roasted turkey at Thanksgiving or to enjoy sitting around the fire this season. Our wines also make a unique hostess gift. Our apple wine, made with our own apple cider, is a holiday favorite.

Terhune Orchards Vineyard and Winery has a full calendar of events this winter.

Every Friday to Sunday, warm up with our hot mulled wine and try a tasting flight or glass of our wines. On Sundays from 1pm-4pm enjoy live music in our Wine Barn.

Enjoy the long Thanksgiving weekend during the Garden State Growers Association Holiday Wine Trail Weekend, Nov 23, 24 and 25, from 12 – 5 pm.

Enjoy a cup of hot mulled wine or a glass of one of our red, white or fruit wines. Make day on trail, pick up a wreath and add an ornament from each participating winery. We’ll have an apple ornament, of course!

On Dec. 1-2 and 8-9, kickoff the holiday season. Relax in the winery tasting room after taking a wagon ride around the farm and choosing your tree or wreath. Start your holiday shopping with our unique selection of gift baskets made with Terhune Orchards fruit, baked goods, and wine. We will be pairing our wines with delicious gift basket goodies. Visit with Santa from 12-3 p.m. Live music on Sundays.

Celebrate Valentine’s Day Feb. 9-10 and 16 - 17 as we join other wineries across the state for The Wine and Chocolate Trail Weekend. Taste chocolate treats made from scratch in our bakery along with our wines. It is always a delicious weekend. Choose a special wine and chocolate pairing.

Join us for live music in the Wine Barn each Sunday, December through May 1pm-4pm. Musical guests will be listed on our website’s calendar.

The Winery Tasting Room is open every Friday, Saturday, and Sunday from 12-5 p.m.

Wines are available for purchase by the bottle every day in the Farm Store, at the Trenton Farmers Market on Fridays and Saturdays.

Find Terhune Orchards at the Farmers Markets

Trenton Farmers Market
960 Sproat St, Lawrence Township
9 a.m. – 11:45 p.m. Every Friday, Sat. & Sun.

West Windsor Community Farmers Market
99 Clarksville Road, West Windsor
10 a.m. – 4 p.m. Jan. 5 & 19, Feb 2 & 16,
Mar. 2 & 6, Apr 6 & 20

Princeton Farmers Market
Princeton YWCA, Paul Rebosa Place, Princeton
10 a.m. – 3 p.m. Dec. 6 & 20, Jan. 10 & 24, Feb. 7 & 21, Mar. 7 & 21, Apr. 11 & 25

Find Terhune Orchards Online

Get our latest news online at www.terhuneorchards.com

Facebook.com/terhuneorchards

Instagram @terhuneorchards

Twitter@TerhuneOrchards

Please tag us in your posts #terhuneorchards

We love to see you enjoying yourself on the farm!