



# TERHUNE ORCHARDS NEWS

Trenton Farmer's Market  
Spruce Street  
(609) 695-7855

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

## Give Farm Fresh Baskets & Boxes

This holiday season share the local flavors you love by giving Terhune Orchards gift boxes and baskets full of our own apples, 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 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. Our many basket selections range from the capacious **Best of the Best** basket at \$100.00 to our simple, but elegant Taste of Terhune basket for only \$30.00. 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 **Farm Wine Basket** includes a bottle of wine from Terhune Orchards Vineyard and Winery, making it a unique gift that everyone is sure to enjoy. Made from grapes grown right here, our wine is a local favorite. This rustic basket is bursting with a large assortment of goodies, our own fresh apples, homemade cookies, fruit bread and baked goods, Terhune Orchards wine glasses and local chocolate pairings.

Our fresh and delicious **Farm Sampler Baskets and Boxes** are perfect gifts for a holiday host, a fa-

vorite teacher, business acquaintances, office staff or anyone that you want to feel a little extra special during the holidays. Our Sampler is packed with our flavorful apples as well as a variety of fresh baked goods from our bakery, such as fruit breads, made-from-scratch cookies, and brownies. It also includes other sweet and savory treats such as apple butter, crackers and cheeses to delight every taste.

Always a farm favorite, our freshly pressed **Apple Cider** can be shipped. We send it frozen, ready to be defrosted and enjoyed on arrival. Boxes of our holiday

cookie assortments and decorated gingerbread houses are also great options for shipping.

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 can be

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

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. Place orders easily online at [www.shop.terhuneorchards.com](http://www.shop.terhuneorchards.com), in person by visiting the farm store to see our gift display, or calling us at (609) 924-2310.

Join us during Kick off the Holiday Season weekends Dec 1 & 2 and Dec 8 & 9 to sample gift basket goodies, see our display of gift baskets and boxes and place your holiday orders.



Choose a Terhune Orchards basket or box with a variety of tasty treats: Apples! • 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!

by Pam Mount

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 Bateman, 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.



Terhune Receives Farm To School Award: Mount Family with Secretary of Agriculture Doug Fisher and Patricia Dombroski of USDA.

In October, Terhune Orchards received the Princeton Chamber of Commerce annual "Tribute to Tourism Award" in recognition of our welcoming so many people from all over the tri state region. We have always opened our farm to the public—and worked hard to make it sustainable as well enjoyable for all our customers.

Gary and I are thrilled to have daughters Reuwai, and husband Mike Hanewald, and Tannwen, and husband Jim Washburn, back on the farm working with us, along with their 6 children, (3 each). Nothing could be better for a local farm than to have now 3 generations around the table! Reuwai and Mike, who teaches history at Lawrenceville School, moved from living in the Carter house dorm as dorm parents for over 10 years to their own home just across the street from the farm house where Tannwen's family has been living on Van Kirk road—just a quick bike ride away from the main farm for the grand kids!!

In another family move our son Mark and his family have moved from Fort Polk in Louisiana to Fort Benning in Georgia, new house, new school. We are proud of Mark and his family in their service to our country.

We all continue to be very involved with community projects. Pam was honored to be named



## 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 Wassailing 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 Wassailing. 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. Handsome 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

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# Holiday Celebrations with Terhune: Pies, Crisp, Apple Cider and More!

**F**rom 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.



Pie may be the most important item on the holiday table. Every family member has a favorite pie or two. We make them all! Terhune Orchards bakery freshly bakes over twenty kinds of pies and crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry, strawberry rhubarb and many more traditional flavors.

Terhune's bakery is busy making more than a dozen seasonal favorites that are perfect for gift-giving, family gatherings, and holiday dinners. Gift boxes of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like

## Kickoff off the Holiday Season at Terhune Orchards

**T**erhune 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 colo-



to give some holiday cheer. Available in 1 lb and 2 lb boxes our holiday cookie assortments include seasonal favorites and traditional classics.

Our bakers will be busy making specially decorated holiday sugar cookies and decorated gingerbread. Our classic gingersnaps, snickerdoodles, chocolate chip, chocolate shortbread, thin mints, and chocolate crinkles will satisfy any chocolate lover. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, oatmeal raisin and lemon drops. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over unexpectedly during the holidays.

Our homemade tea breads and fruit breads are perfect to bring to a holiday tea, 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, decorated and assembled gingerbread houses and kits to assemble and decorate at home. Choose one to brighten your table or a child's holiday. They are also great for shipping.

Place your holiday pie order in the farm store or call at 609-924-2310.

nial 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](http://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 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! Enjoy live music in the winery on Sundays.



## 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 3, 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.



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](http://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 spending 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](mailto:tmount@terhuneorchards.com)

# Preservation

by Gary Mount

When Pam and I purchased Terhune Orchards in 1975, the idea of permanence—keeping the farm available for farming on into the future—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 (enormous to us in those days).

That is where we were at that time—establishing ourselves and growing our family. As I think back, we should have also focused more on permanence 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 example of the impermanence of agriculture.



Pam and Gary receive a Conservation Farm Award from Mercer Soil Conservation District in 1995.

The problem is that the profitability of farming is generally not in balance with other uses of land, such as commercial, office and residential construction. 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 tremendous help but did not address the lower profitability of farming compared to other uses. (The

idea is that more equal profits would allow farms to better compete for farmland and make permanence more likely). In the late 1970's a demonstration preservation program was proposed for areas of Montgomery and Burlington counties. It was not



adopted and preservation efforts were stalled.

Shortly after, a neighbor friend, Sam Hamill, asked that I be involved in a new approach to preservation. 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 bond 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-

sionaries 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 around and have our own fresh produce every day. In the early winter, we harvest winter squash, including butternut squash, cheese pumpkins and green veggies such as brussel sprouts and kale, that will be excellent 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.



## 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 one of our heated buildings. 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 [www.terhuneorchards.com](http://www.terhuneorchards.com)

Read & Explore are held on Tuesdays at and Saturdays at 10 a.m. Each session lasts about an hour. The cost is \$8 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 15 & January 19

### Animal Tracks

February 5 & February 11



### Fur, Feathers, Fluff: Keeping Warm in Winter

February 19 & February 23

### Getting Ready for Spring

March 19 & March 23

### Birds, Nesting, Bird houses

April 9 & April 13

### Composting

April 23 & April 27

# 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 – 3p.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 – 3 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.

**Feb 5 & Feb. 9:** Read & Explore: Animal Tracks

**Feb. 10 & 11:** GSWGA Wine & Chocolate Weekend 12 – 5 p.m

**Feb. 16 & 17:** Valentines Wine & Chocolate Weekend 12 – 5 p.m

**Feb. 19 & 23:** Read & Explore: Fur, Feathers, Fluff: Keeping Warm in Winter

**Mar. 10:** Pruning Class with Gary Mount 1-3 p.m.

**Mar. 19 & 23:** Read & Explore: Getting Ready for Spring

**Mar. 30 & 31:** Wine & Chocolate Weekend 12pm-5pm

**Apr. 9 & 13:** Read & Explore: Birds, Nests and Birdhouses

**Apr. 20 & Apr. 21:** Bunny Chase Farm Festival, 10 a.m. – 4 p.m.

**Apr. 23 & 27:** Read & Explore: Composting

**May 4 & 5:** Kite Day Farm Festival, 10 a.m. – 5 p.m.

**More details on all events at [www.terhuneorchards.com](http://www.terhuneorchards.com)**



**Farm Store, Barn Yard & Farm Trail:**  
Open to the public daily all year

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

**School and Group Tours:** By appointment, April through October

**Barnyard Birthday Parties:**  
By appointment, April through October

**Corporate and Private events:**  
By appointment, year round

### Find Terhune Orchards at the Farmers Markets

**Trenton Farmers Market**  
960 Spruce St, Lawrence Township  
9 a.m. – 4:30 p.m. Every Thurs., Fri. & Sat.,  
**West Windsor Community Farmers Market**  
West Windsor Athletic Club,  
99 Clarksville Road, West Windsor  
10 a.m. – 1 p.m. Dec 1 & 15, Jan 5 & 19, Feb 2 & 16,  
Mar 2 & 16, Apr 6 & 20  
**Princeton Farmers Market**  
Princeton YWCA, Paul Robeson Place, Princeton  
10 a.m. – 3 p.m. Dec. 6 & 20, Jan. 10 & 24, Feb. 7 & 4,  
Mar. 7 & 21 Apr. 11 & 25

## 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](http://www.terhuneorchards.com/summer-camp).



### Winery Sunday Music Series (2018-2019) 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 Matlack  
December 30 – John Padovano  
January 6 – Larry Tritel  
January 13 – Bill O'Neal & Andy Koontz  
January 20 – Jerry Steele  
January 27 – Bill Flemer  
February 3 – Darla & Rich  
February 10 – Michaela McClain  
February 17 – Kevin McGowan  
February 24 – James Popik



See full schedule at [www.terhuneorchards.com/winery-events](http://www.terhuneorchards.com/winery-events)

## 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 Wine Growers Association Holiday Wine Trail Weekend, Nov 23, 24 and 25, from 12 -5 p.m. 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 Online

Get our latest news online at [www.terhuneorchards.com](http://www.terhuneorchards.com)



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Please tag us in your posts  
#terhuneorchards

We love to see you enjoying  
yourself on the farm!