



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
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SPRING 2019

High Flying Family Fun on Kite Day May 4 & 5

Our annual tradition to welcome spring at Terhune Orchards is Kite Day. Come experience the delight of flying a kite with your family during Kite Day on May 4 and 5 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 on the farm.

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 in bloom, too.

Listen to the sounds of country music as your kites dance in the wind. Local bands will play from 12pm-4pm Saturday and Sunday. Take a pony ride. Join in the fun of old-fashioned games and children's activities in the barnyard. Pin the tail on the piggy,

sack races, blowing bubbles and more - have a great time playing on the farm.

Our sheep shearer, Joel Markevey, will shear our sheep in the barnyard on Sunday, May 5 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. Meet our new barnyard friends, dwarf Nigerian goats, donkeys and baby chicks.

Hungry kite fliers will find farm fresh lunch and snacks at Pam's Food Tent. Our 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, homemade salads and fresh baked pies. Our famous apple cider donuts and fresh pressed apple cider make every visit to the farm complete.

Adults can enjoy a visit to our Winery tasting room where Terhune's own fourteen varieties of wine are available for tasting.

Free parking at the farm. Admission to the festival area is \$10, age 3 and up.

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



Our Sustainable Future

By Pam Mount

We're often asked how does the farm make it through the hurricane or the snow storms, or the drought or the detours? Sometimes luck, but mostly good procedures, planning, and figuring out creative, sometimes new, ways of adapting.

When Gary and I bought the 55-acre farm, Terhune Orchards on Cold Soil Road in 1975, we were thrilled to be stewards of the land. This



Mount Grandchildren: Becket, Maya, Sasha, Haddie, Tess and Clay small piece of paradise, to us, represented a huge opportunity. We had spent 3 years as Peace Corp volunteers on a small (about the same size) of island called Satawel- 400 people and us, in the middle of a huge, blue Pacific Ocean. The people of Satawel were totally self-sufficient. Regenerated all soil of the Taro patch and cared for their coconut trees, breadfruit trees, and fishing by hand. Most importantly, they shared all the work.

We have always felt we needed to protect our land and its future. Replacing huge old apple trees with very productive dwarf trees, installing trickle irrigation (conserving water), planting grass strips between the rows of trees to prevent erosion, cover cropping our fields, compost, crop rotations, Integrated Pest Management, 60kw solar panels on our barns, being certified organic and preserving our farmland.

From the beginning, we intended to share our farm with the public, who wanted to buy our fruit and vegetables, but also enjoy being on the farm. In 1980's, we were able to purchase more land and open 27 acres of apples for Pick Your Own. We bought 65 acres on Van Kirk road, where after 3 years of trying to get the land back in good shape, we planted certified organic vegetables and then started a vineyard in 2006. Farms in New Jersey, especially central New Jersey, are blessed with great soils and climate, but we must take care of them. The most important piece of the puzzle of this family farm is that our two incredible, talented daughters Tannwen and Reuwai, are new partners in the farm business with their families (6 grandchildren). They are dedicated to continuing the efforts here at Terhune Orchards to be welcoming to all, grow the best possible fruits and vegetable in an environmentally friendly way!

In the 2000's as local town council person and mayor, I helped start Sustainable Lawrence, a community-based nonprofit. This effort lead to a state-wide program called Sustainable Jersey a

(continued on page 2)



Pick Your Own at Terhune Orchards

Our pick your own season begins in late April as soon as asparagus spears start to emerge. Picking asparagus is very easy. Simply locate a tender, young stalk and snap it off close to the ground.

Strawberry picking begins in late May and usually lasts 3-4 weeks. The sweet red berry is one of our favorite fruits, and is eagerly looked

forward to as a sign that the New Jersey harvest season is in full swing.

Picking your own berries makes them even more special. When you visit our four acres of raised beds, you will find wood chips spread between the rows that make for neat, easy picking. We grow Chandler berries, which are known for their sweetness and juiciness. Our strawberries are excellent for fresh eating, making jams and your favorite homemade desserts.

In June, cherry lovers rejoice because it is time for sweet and tart cherries to be picked. Cherry season is very short in mid-June. Don't delay your visit or you might miss out!

Call the farm store at 609-924-2310 for pick your own availability. Sign-up for updates from the farm. As soon as crops are available to pick, we will let you know.



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.

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

Herbs & Pam's Garden Class May 11

As farmers, we enjoy sharing the skills of how to grow food in the home garden. Pam's Annual Herb and Garden Class is a great way for the beginner or advanced gardener to learn tips on growing and combining herb plants in the garden. The class is on May 11 at 10 a.m. Please register in advance online or by calling the farm store at 609-924-2310.

We have over 20 varieties of culinary herbs plants for you to grow. Choose from favorites such as basil, oregano, thyme, rosemary, sage, sorrel, chives, spearmint and parsley. More unusual herbs like lovage and lemon verbena are difficult to find at the supermarket but are very easy to grow yourself.

Our Sustainable Future (continued from page 1)

project helping the town with the best practices and grants. Now, Sustainable Jersey expanded to schools. I was chair of the board 2012-2015. I am thrilled to be on the board of C-Change Conversation a local nonprofit that spreads the word of Science of Climate Change with presentations to groups all over the country. Our next step is dealing with climate change issues- no matter how sustainable/ resilient your family/ business/ town is, if the carbon we put into the air continues, life as we know it will end! Farming and food production are the cutting edge of these issues. I am speaking with a variety of groups at Rutgers University on agriculture adaption for climate change and NJ Citizen Climate Lobby Conference at University of Delaware at a conference on small farming and young farmers.

Terhune Orchards is certified through the New Jersey Sustainable Business Registry for all the best practices we do," Improving the environment and ensuring a sustainable future."

Sustainability at Terhune Orchards and in Farming: April 6, 1pm

Pam Mount will lead a behind the scenes tour of how Terhune Orchards protects the air, soil, and water on our 200 acre preserved farmland using sustainable practices in cultivating, planting, growing and harvesting our crops as well as innovations in solar, irrigation and more.

\$8 per person includes refreshments and a Terhune reusable bag Pre-registration requested at shop.terhuneorchards.com



Put Spring in Your Step at the Bunny Chase



Hop over to Terhune Orchards to celebrate the arrival of spring at the annual Bunny Chase on April 20 and April 21 from 10 a.m.-4 p.m. During this non-competitive, free admission event, children love to participate in our self-guided treasure hunt. They follow hand drawn clues around the farm for a spring adventure. Little ones can have fun participating in bunny themed craft activities and get to meet Terhune's own fluffy bunny rabbits, Sugar and Spice (\$5 charge for crafts).

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 www.terhuneorchards.com

Plan a Spring Farm Tour

Spring is a wonderful time for groups of all ages to visit the farm. Terhune Orchards was honored to be the first farm awarded the Jersey Fresh Farm to School Farmer Recognition Award for our programs in educating children about the importance of farming, and eating fresh fruits and vegetables in New Jersey.



Terhune Orchards offers a variety of educational programs for pre-k to elementary students, teens, and adults. Each tour is adapted to match the age and interests of the group. All educational tours include an experienced educator as your guide around our 200-acre, working family farm on preserved farmland. Groups will enjoy a hands-on activity, use of play area, visit animal barn yard, children garden 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 and make some new friends in the barnyard. Adult tours may add wine tasting and tasty farm treats 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

Children's Programs at Terhune Orchards

We invite little ones pre-school through 8 years to come and experience life on the farm through fun educational programs and activities. Read & Explore Winter/Spring programs are held on Tuesdays and Saturdays at 10 a.m. Education program with story start the session and then children participate in a hands-on activity. Themes in spring include Getting Ready for Spring; Composting; Birds, Nesting and Birdhouses.



Read & Pick program begins in May and focuses on our crops and outdoor habitats. This program is held on Tuesdays with sessions at 9:30am and 11 a.m. These innovative programs combine a hands-on farm activity with listening to a story highlighting a fruit or farm area. Each session starts with an educational program including reading of stories and discussion of how crops are grown. Children then have hands-on picking or craft 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.

Planting Apple Trees (Again)

By Gary Mount

Spring is coming, and guess what? Farmers- including this one- are thinking of planting. Each farming year is different- some good and some not so good. Regardless, when February and March come around, farmers begin to think of planting.

I am the 9th generation of my family to farm in this area. My grandfather, William Mount, was a general farmer. He grew several crops: potatoes, wheat, rye, corn, vegetables, and apples. Not as many types as our 45 crops at Terhune today but still enough to cover his marketing opportunities. His farm was on Route

1 in West Windsor; now the location of Canal Pointe Condos. The apples he grew were about 5 acres. I remember them from when I was a boy, but even so, I think of them as old trees. The names cause today's apple growers to stop and recognize that they are part of a

history and a tradition- growing and producing one of nature's great fruits for others to eat. Names such as Ben Davis, Pippin, Greening, Nero, York, Jonathan, Rome Beauty, Paragon, Stayman, Transparent, Delicious. Although most growers today have never seen them, I think they all would know what I was writing about. My father and uncle planted many more trees—about 300 acres total, but I do not forget my grandfather's orchard.

My grandfather bought his trees from Clarence Steelman Nursery located about 4 miles away on Quakerbridge road in Clarksville- the location of today's Mercer Mall. As a boy, I remember Steelman's most for my mother's purchase of strawberries, and asparagus for my three brothers and I to eat (She had to buy a lot.) Steelman not only produced those crops but also sold plants to other farmers- strawberry, asparagus, peach trees, and apple trees. Many of the varieties were developed at Rutgers University in New Brunswick and by special arrangement a royalty was paid to farmer organizations such as,



New Jersey Apple Institute, New Jersey Small Fruit Council, New Jersey Asparagus Council, and New Jersey Peach Council. When Steelman ceased business the royalties stopped, but over the years, the farmer groups have carefully safeguarded the funds and still use them today to support their industries with grants for research and promotion. I am the current treasurer of two of the groups. This year, the New Jersey State Horticultural Society awarded \$16,000 in apple and peach research grants, and the Small Fruit Council awarded \$2,500 for a strawberry project. It is a cycle. The funds came from the sale of trees and plants. The research improves the

varieties and planting systems which helps the farmers improve their farms. The cycle repeats. I hope you can tell how happy and proud I am to be a part of that tradition.

I have to come back to my story of planting. When my grandfather brought home trees from Steelman, in his horse drawn wagon, there was not, in today's terms, that many trees to plant. 5 acres at 30 trees per acre made for 150 trees. "Setting Out"- was the process of lining up the rows, up and down, left and right, and on the diagonal. I can imagine my grandfather's uncle, Lewis C. Mount, from whom he purchased the farm, as being on hand at planting time, perhaps helping as my Uncle Russel Mount did when I planted my first Terhune trees in 1978. I also imagined us planting the same way- with a shovel. Dig the hole, make sure the roots have enough room and backfill with fine, loose soil so there are no air pockets to dry out the roots.

Something I enjoy so much is visiting other orchards and fruit growing areas. There are so many ways to plant apple trees. I got the idea one year to dig the hole with a tractor mounted auger- a lot easier than the shovel. It was not so good for us. The clay loam soil on Cold Soil Road formed a clay pot around the roots, restricting drainage and eliminating root growth. Back to the shovel.



Spring Planting and Crops

Though a lot of Terhune Orchards land is devoted to perennial plants like apples, peaches, cherry trees, and grape vines, spring is still a major planting time. Each year we replace aging trees with new



varieties or repair orchard vines, fruit, and bushes. All winter all the trees are pruned, so to have maximum energy for fruit production.

In addition to all the trees, we grow over 40 varieties of vegetables- Most are planted by planting seeds in our greenhouse. Reuwai and Gary work up an elaborate spreadsheet to plan the timing of every type of vegetable. We usually plant consecutive plantings of the same vegetable every 1 or 2 weeks so we will have new plants to harvest from over 700 different plantings in a season. The small plants are taken from the greenhouse and planted through black plastic covered raised beds out in the fields. All have trickle irrigation to make sure they never dry out. The process of seeding/ planting, growing, and harvesting continues all season. Even in the fall, when it moves into our high tunnels again.

High tunnels are unheated hoop houses which where we are able to grow hearty greens and herbs almost all year round. Early spring brings delicious spinach, kale and swiss chard. Fresh herbs such as cilantro, dill and parsley are harvested daily from our tunnels during the spring months.



Mount children planting 1980

We now use a tractor drawn planter. It opens a trench and packs the soil down afterward, one row at a time. Our trees are planted 3 feet apart, so the tractor needs to drive slowly. Last month, I visited western New York and saw a farm that used a two-row planter, 24 ft wide. It took a big tractor. I also saw a farm that used a single bottom plow to make furrow down the row. Trees were stood upright in the furrow and covered with dirt by hand. But not all planting methods use a tractor. 3 years ago, my daughter Reuwai and I visited a 400-acre farm in Washington that had just been planted by hand. That was 1200 trees per acre- 480,000 in all- by hand! Most times trees are planted on a flat, level field, but in areas that might be a little wet the rows are mounded. The tree row is 4-8 inches higher than the middle so that excess water can drain away from the trees.. Given that "Cold Soil Road" is a euphemism for "wet soil road", we sometimes use this method. The most unusual planting method I have ever seen was on a trip to Poland and Germany. We visited a farmer in the former East Germany who was convinced his soil was no good. It was the only time I have ever seen trees planted without digging a hole first. He stood the tree on the ground and scraped the soil around it up to the trunk to cover the roots. He was puzzled that his trees were not growing well. Being polite guests, we said nothing.

This year, we are replanting about 200 cherry trees that had arrived severely damaged from the nursery last year. Most of them died and the rest grew very little during the year. We are also planting more Crimson Crisp, our new favorite apple. Some will replace a planting of Jonamac, an apple that has never quite caught on. The rest will replace some failed grafts from 3 years ago when we had tried to change over an Enterprise planting to Crimson Crisp. I will try to have my children and grandchildren there when we plant. The cycle will continue.

Summer Farm Camp

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 camps are led by our farm education director and a science and STEM teacher.



Camper experiences include becoming friends 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 8 – August 9.

Information and registration forms: terhuneorchards.com/summer-camp

Calendar of Events — Spring 2019

Mar. 30 & 31: Wine & Chocolate Weekend, 12-5 p.m.

Sundays: Winery Sunday Music Series, 1-4 p.m.

Apr. 6: Wine & Yoga, 1pm

Apr. 6: Tour “Sustainability at Terhune Orchards” 1pm

Apr. 9 & 13: Read and Explore: Birds, Nesting Birdhouses 10 a.m.

Apr. 20 & 21: Bunny Chase, 10 a.m.-4 p.m.

Apr. 23 & 27: Read and Explore: Composting, 10 a.m.

May 4 & 5: Kite Day, 10 a.m. -5 p.m.

May 7: Read & Pick: Vegetables, 9:30 & 11 a.m.

May 11: Pam’s Herb Class, 10 a.m.

May 11&12: Mother’s Day Wine Trail Weekend, 12-5 p.m.

May 18: Wineglass Painting & Wine Tasting 1pm-3pm

May 21: Read & Pick: Farm Animals, 9:30 & 11 a.m.

June 1: Sunset Sips & Sounds, 5-8 p.m.

June 4: Read & Pick Program: Strawberries, 9:30 & 11 a.m.

June 7: Sunset Sips & Sounds, 5-8 p.m.

June 23: Firefly Festival 4pm-9pm

July 6 & 7: Blueberry Bash 10am-5pm

Pick-Your-Own Schedule

April: Asparagus

May: Strawberries

June: Sweet Cherries, Sour Cherries, Blueberries

July: Blueberries, Blackberries, Flowers

August: Blackberries, Flowers

September and October: Apples, Pumpkins, Flowers

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

More details on all events at www.terhuneorchards.com



Farm Store, Bakery, 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 12-5 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

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. Mar 16, Apr 6 & 20

Princeton Farmers Market

Princeton YWCA, Paul Robeson Place, Princeton

10 a.m. – 3 p.m. Mar. 21 Apr. 11 & 25

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 summer.

To reserve your date for a birthday party or more information, visit terhuneorchards.com/birthday or call 609-924-2310.

Winery Sunday Music Series

Enjoy live music and wine tasting in our Wine Barn and courtyard every Sunday 1-4 p.m. No cover charge, families welcome. Wine tasting is \$7 per person.

Wine by the glass and light fare are available.

March 24 – Kingston Ridge

March 31- Bill O’Neal & Andy Koontz

April 7 – Maggs and Bud

April 14 – O’Neal & Martin

April 21 – Bunny Chase

April 28 – Darla & Rich

May 5 – Kite Day Festival Music

May 12 – Kingston Ridge

May 19 – Acousitc DuoVer

May 26 – Jerry Steele



See full schedule at

www.terhuneorchards.com/winery-events

Spring Winery Events

Terhune Orchards Vineyard and Winery is celebrating spring with wine, song and special programs.

Wine & Chocolate Weekend, March 30 & 31, enjoy this special wine and chocolate pairing of locally made chocolates and Terhune wines. We have partnered with Pierre’s Chocolates of New Hope, PA known for their old-world recipes and single origin artisan chocolates. Bring your loved ones, friends and family to enjoy sweet treats and a break from cabin fever.

Sunday Music Series, spring series featuring local musicians on Sundays from 1 – 4 p.m. (see box for musicians) Enjoy local musicians each week in a variety of styles including country, bluegrass and jazz. Join family and friends for wine and light fare.

This spring, we have special interactive events that pair your creativity and movement with our delectable wines. Join us for Wine & Yoga on Saturday, April 6 at 10:30. Wine glass painting & wine tasting – create a pair of beautiful hand painted glasses while enjoying Terhune’s own wine on Saturday, May 18, 1pm. Pre-registration requested. shop.terhuneorchards.com/event-tickets

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 11 and 12. Moms taste for free all weekend. Choose from one of our award winning white, red or fruit wines. Our own bakery will share special samplings to pair with the wines.



Sips & Sounds – June 7th, our music series returns on Friday evenings from 5-8 p.m June through August. Start summer weekends off right with a glass of wine, light fare and local music.

The 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.

Find Terhune Orchards Online

Get our latest news online at terhuneorchards.com



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We love to see you enjoying
yourself on the farm!