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 kite dances in the wind. Local bands will play from the apple trees will be in bloom. If we are in luck we will see the kites swoop and glide above you in the sky. If we are in luck you 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

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 small piece of paradise, to us, represented a huge opportunity. We had spent 3 years as Peace Corps 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 theTar 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
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.

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 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.

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. Growenups 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

Our Sustainable Future (continued from page 1)

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, sorted, chives, spear-mint and parsley. More unusual herbs like lovage and lemon verbena are difficult to find at the supermarket but are very easy to grow yourself.

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 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.

Put Spring in Your Step

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 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.
Placing Apple Trees (Again)

By Gary Mount

Spring is coming, and guess what? Farmers— including this one—are thinking about 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, Pippen, 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 didn’t do it, but I can imagine us planting the same way— with a shovel. 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 never dry out. The process of making trees proper for planting, involves dressing and transplanting them. Given that “Cold Soil Road” is a euphemism for “wet soil road”, we sometimes use this method. It is 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 Crip, our new favorite apple. Some of our apple varieties 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/ transplanting, growing, and harvesting continues all season. Even in the fall, when it moves into our high tunnels again.

High tunnels are heated hoop houses which we are able to grow hearty greens and herbs all year around. 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.

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
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 wines. Join us for Wine & Yoga on April 6, 1pm. Tour “Sustainability at Terhune Orchards” 1pm. The tasting room is open Fridays–Sundays through August. Start summer weekends off right with a glass of wine, light fare and local music.

The tasting room is open Fridays–Sundays 12-5 p.m. Enjoy our 14 wines by the glass and light fare are available. Wine by the glass and light fare are available.

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 – Acoustic Duet
May 26 – Jerry Steele

Celebration 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 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.

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 – Acoustic Duet
May 26 – Jerry Steele

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 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.