



TERHUNE ORCHARDS NEWS

Trenton Farmer's Market
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SUMMER 2019

Savor Summer at Blueberry Bash, July 6 and 7, 10 -5 p.m.

Blueberries are New Jersey's official state fruit. Every year Terhune Orchards' Blueberry Bash — a weekend long party to celebrate these plump and juicy berries. Join us on Saturday and Sunday, July 6-7 from 10 a.m. – 5 p.m. for Blueberry Bash- a weekend long party to celebrate our official state fruit. Treat your family to a berry fun day of live music, farm fresh food, and a visit to the pick-your-own blueberry patch.

Children will enjoy games in the barnyard, pony rides, face painting, and playing on the pedal tractors. Stop to see the animals who live in the barnyard. Hop on one of our tractor-drawn wagons for a ride through our orchards and fields planted with summer crops to see what makes Terhune Orchards such a special place.

Tucker's Tales Puppet Theater will perform a puppet show on Sat. and Sun. at 12 and 1:30 p.m. Live bands will play on both days from 12- 4 p.m.

Pam's Blueberry Bash Buffet features farm fresh treats for lunch or a quick snack. Barbecued chicken, corn on the cob and summer salads are on the menu. Try our blueberry muffins and blueberry pie.

The wine barn will be open and pouring our award winning red, white and fruit based wines by the glass. Try our Harvest Blues, a fruity blend of blueberries, our Apple Wine and our Just Peachy. It won the Governor's Cup for New Jersey's best fruit wine!



Blueberry Bash Bake-off



Fresh Blueberries, ready to pick



Tucker's Tales Puppet Theater

Enter our annual Blueberry Bash Bake-off competition on Sun. July 7 at 1 p.m. Can you guess the secret ingredient in all the entries? Blueberries of course! Winners receive a gift certificate for the Terhune Orchards farm store. Find the contest rules and registration form on the Blueberry Bash event page on our website or in the farm store.

Before you head home, stop in the farm store for fresh blueberries, our blueberry salsa, jam and freshly baked delights from our bakery such as blueberry apple crisp and blueberry cobbler.

Admission to Blueberry Bash is \$10, age 3 and up. Free parking and access to farm store and winery. Pick Your Own blueberries available while supply lasts.

Mount Family

By Pam Mount

Gary and I are the luckiest parents and grandparents! When we bought our farm, Terhune Orchards, (55 acres) in 1975, we had no idea what it would take to build a successful farm. We had been out of the country for 3 years as Peace Corps Volunteers in Satawal Island and one year traveling around the world on our way home!



Mount Family: Jim, Haddie, Tannwen, Clay, Mike, Maya, Reuwai, Pam & Gary, Becket, Tess, and Sasha.

Trying to "adjust" to living in the suburbs, having our first child, Reuwai, was challenging. The "adventure" of farming was just what we had been looking for — not realizing no one had bought farmland to farm in Mercer County for the past 20 years — purchasing to build houses and shopping centers on farm fields — but with our Peace Corps experience and all of the support from the local community willing to give this young family a try, it has worked out. As our family grew, Tannwen was born in 1976 and Mark joined us in 1978. Our farm grew we as were able to buy 28 acres on Van Kirk road in 1980 and another 65 acres on Van Kirk road in 2004.

Both Reuwai and Tannwen followed their father to Princeton University learning how to take risks and explore the world. Both married wonderful young men they had gone to school with at Lawrenceville prep school. Tannwen lived in California until returning to the farm in 2003, bringing with her the idea to start a vineyard and winery. When she was 10 she started a birthday party business — a very successful first effort. Back on the farm she uses her people skills to organize not only birthday parties and education programs but all events, in our winery and tasting room. Reuwai and her husband, Mike, lived at Lawrenceville school 2000-2018. In 2016, Reuwai came back to the farm full time. She is mastering the growing/tractor driving/planting and harvesting, challenges of our farm business. Now both families live on the farm with their children. Reuwai and Mike's children are: Maya (age 15), Tess (12), and Sasha (12). Tannwen and Jim's children are: Becket (11), Hadley and Clayton (4) They are all the apples of their grandparents' eyes! Our son, Mark, has been serving in the Army for 18 years. He and his family — his wife Vicky, their daughter Madison (9) and son Wyatt (5) are now stationed at Fort Benning in Georgia and all are doing well! School recesses early and they have been off school for a month already! Mark and Vicky are planning their future when Mark retires from the Army.



Pick Your Own at Terhune Orchards

You can't get anything fresher than picking 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. Juicy blackberries are ripe for the picking from thornless bushes in mid- August as well as our table grapes and Concord grapes. 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 check in at the farm store 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 for updates.

Just Peachy Festival

August 3 & 4, 10 – 5 p.m.

Summer at Terhune Orchards means peaches. Golden, fuzzy, juicy, amazing peaches! 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 12-4 p.m.

"Eyes of the Wild" will present their traveling zoo program on both days at 12pm and 1:30pm. This educational program with live animals will mesmerize toddlers through grown-ups.

Pam's Farm Fresh Food Tent will offer other tasty summer fare such as barbecued chicken, hot dogs, homemade gazpacho, salads, and our famous apple cider donuts. Cool off in the Ice Cream Social Tent with one of our refreshing frozen peach slushies and a selection of locally made ice creams.



Pam's Annual Canning and Freezing Class. On Saturday, Aug. 3, at 10 a.m. Learn her secrets for preserving peaches at their peak to enjoy eating them all year long. Pam will answer all your canning and freezing questions.

Adults can enjoy the taste of summer in a glass with our award-winning Just Peachy wine. Sample a flight of our white, red and fruit wines.



Baskets overflowing with just picked peaches and nectarines are ready to take home from the farm store to make your favorite peach recipes. Or try one of our freshly baked, old-fashioned peach cobbles, or pies.

Head over to our peach orchard to Pick Your Own peaches. Nothing is better than a perfect tree ripened peach. All trees are dwarf and accessible to all ages. We will be picking freestone varieties, great for canning, freezing and of course eating out of hand. Pick Your Own is charged by the pound for what you pick, not included in admission.

Admission to the festival area is \$10, ages 3 and up. Free parking and access to farm store and winery.

From Apples to Zucchini: Terhune Orchards Grows Over 40 kinds of Fruits and vegetables

Here in the Garden State, our fantastic climate allows us to grow an abundance of fruits and vegetables. On our 200-acre family farm we grow over 45 different crops including over two dozen varieties of tomatoes and peaches, thirty varieties of apples, a dozen peppers and potatoes and all of your favorite summer vegetables. We carefully select varieties that provide the best quality and flavor. Terhune Orchards has been recognized for using sustainable farming practices. The majority of our vegetables are certified organic.



Each month of summer brings new crops. In June we start harvesting lots of leafy greens, radishes, 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 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/

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. We also have over 15 varieties of heirloom tomatoes growing this season. Remember tomatoes are best stored at room temperature on the counter instead of the fridge.



A wide variety of melons are always piled high in the bins just outside the store. We have samples out to help you decide which you'd like to buy. We have melons big enough for a party and smaller varieties. The Yellow Doll watermelon holds a surprise inside with sweet, yellow flesh. Fragrant cantaloupes with rich orange flesh and honeydew melons with light green interiors are always crowd pleasers. Sugar Cube, a small cantaloupe, is the perfect size for one sitting and super sweet.

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.



Read and Pick Programs at Terhune Orchards Engage Children all Summer

Our unique Read and Pick educational programs are perfect for children from preschool to 8 years. Children love learning about where their food comes from. Our farm educators gather the little ones around for educational program and story time about fruits, vegetables, pollinators or farming equipment. Afterwards the children go out into the orchards and children's garden for hands-on 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 at terhuneorchards.com/read-pick-sign-up.

Read and Pick Schedule

| | |
|----------------------|--------------------|
| July 9 – Blueberries | Aug. 27 – Apples |
| July 23 – Flowers | Sep. 10 – Chickens |
| Aug. 6 – Peaches | Sep. 24 – Tractors |
| Aug. 20 – Pears | Oct. 1 – Pumpkins |

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, 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 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.

Oh Deer – My Combat with Nature

By Gary Mount

I have been farming about 45 years. My most serious challenge in farming has been the wild animals that eat what I grow. Birds, racoons, ground hogs, mice, and voles. But, the most serious opponents are deer.

I grew up on an apple farm in Princeton. If deer were sighted in the orchard, it was an event that my father would tell our family about after dinner. Deer eat the apples, as well as the leaves during the season. They rub the bark from the trunks with their horns in the fall and eat the fruit buds in the winter. (Can you imagine how many apple fruit buds it takes to fill the stomach of a hungry deer?)

Deer were not that big of a problem for my father. There just were not that many deer. These days the deer population in NJ is tremendous. Deer damage makes it almost impossible to farm successfully, especially for fruit and vegetable growers, like me. The deer love to eat every crop that I grow!

I started my combat with repellents. I sprayed the trees with the repellents and the deer ate less, but the rain would wash off the repellent and it was dinner time again. I used human hair in mesh bags (men's hair only; women's hair is washed before cutting.) And blood meal in small cloth bags. I bought so many 2 x 3-inch bags from Flemington Bag and Burlap Company that I became a person of interest to the Federal Drug Enforcers! It was hard to be believed when I explained what I was doing. These repellents worked at first but from the sun and rain, as well as the adaptability from the deer, the repellents lost their effectiveness.

Fencing followed. I tried a fence around each small tree but when planting 500-1000 trees per acre, that was ridiculous. I also noticed that when the small trees got bigger, the deer would stand on their hind legs and jump. Apples 10-12 feet off the ground were still being eaten.

Another suggestion came up. Why not get a state

permit to shoot the deer? That has not worked for me or anywhere in the state. I work 7 days a week all day. I am just unable to sit out in orchards in the evening and early morning to shoot deer. Also, my farmer friends who have tried shooting, report they can not shoot enough. Hunters, during the regular hunting season in NJ, shoot about 40,000 deer a year. Deer-car collisions kill 50,000 more. That accounts for about 100,000 deer a year, but still the herds grow. NJ Farm Bureau is currently sponsoring a project to count deer herds using infrared photography from drones. The first results are in — some areas such as Warren County show 300-400 deer per square mile (Nothing like data!). Biologists feel the optimal number is around 15 deer per square mile.

Back to fencing, I next tried electric fencing around the farms. About 4-5 feet high, 4-5 electrified wires. Similar to what livestock producers use for their pastures. This worked well at first, but then, deer adaptability came to play. The deer lost

their fear of the fence. They learned to jump straight through the fence without being shocked, so long as their feet did not touch the ground. They learned to crawl under the fence without touching. Electric fencing kept some deer out. But, as one of my employees said, I still had my partners out in the field every night. I have finally come to constructing barrier type, woven wire fences around the farm. My wife, Pam, calls it the "penitentiary" look. It's a big cost to fence in 4 farms with a total of almost 200 acres. We have had to learn the best way to build the fence. No gaps more than 6 inches at the bottom, use high tensile wire that will spring back up when a fallen tree is removed. Always keep the gate closed at night.

Right now, the deer are no longer my partners. I have found I can cut back my plantings of a particular vegetable crop and still have enough, even when I plant only 50% of what I planted for the "partnership."

Things are good as far the deer go, but I have to remain combat ready.



Fencing protecting young trees.



Peach Season

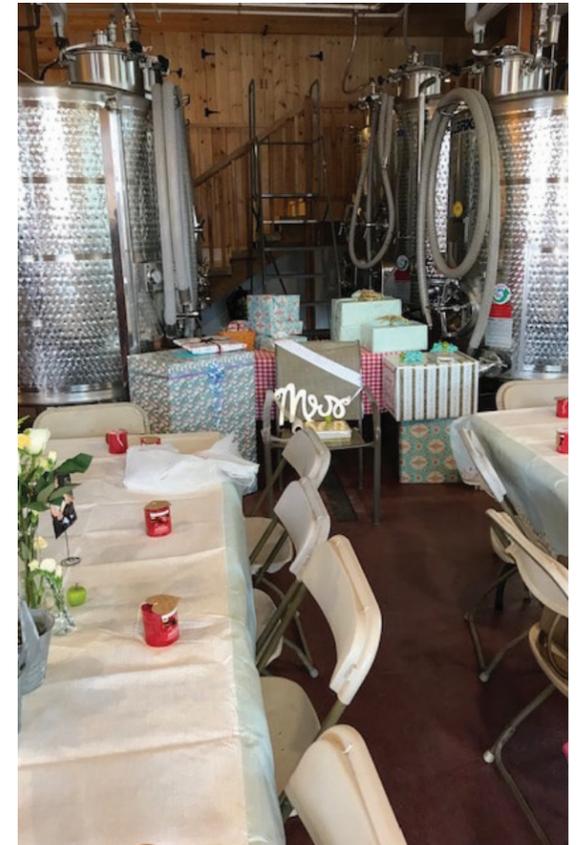
Just inside the door of the farm store, a poster lists all 28 peach varieties we grow at Terhune Orchards. Neatly drawn columns list the peaches by name and the date their harvest started for the



last few years. We love the first day when we start filling in the column for the year. Peach season starts in July and continues through early September. In July, the first peaches are semi-freestone peaches, meaning the pit comes away from the flesh with a bit of effort. August brings freestone peaches, which means the pit easily pops out when the peach is cut in half. We have delicate white peaches, intensely flavored yellow peaches, flat donut peaches and fuzz-free nectarines. "Almost all of the varieties in August are fantastic, but the Loring peach is the all-time favorite of people for canning or freezing," Pam Mount said. All freestone peaches are excellent for baking or making jams and peaches packed in syrup. Learn the basics for preserving peaches at Pam's Annual Canning and Freezing Class at 10 a.m. on Saturday Aug 3 during our Just Peachy Festival. We pay close attention to our peaches to harvest them when they are truly "tree ripened." Their flavor simply can't be beat. Visit the farm store to find peaches by the pound or by the half-bushel basket. Don't forget to try our fresh peach and nectarine salsas.

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, wine tasting 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.

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

Firefly Festival Sunday, June 23, 4-9 p.m.

Free Admission

Crafts, Music by Miss Amy, performance by Circus Place, Farm food, wine and fun!



Calendar of Events — Summer 2019

Fridays: *Sunset Sips & Sounds*, June 7-Sept 6, 5-8 p.m. (see box for schedule)

Sundays: *Winery Music Series*, June 2- Aug 25, 1-4p.m. (see box for schedule)

June 18: Read & Pick: Cherries, 9:30 & 11 a.m.

June 23: Firefly Festival, 4-9 p.m.

June 25: Read & Pick: Monarch, Swallowtail, Honeybees! 9:30 & 11 a.m.

July 6 & 7: Blueberry Bash, 10 a.m.– 5 p.m.

July 9: Read & Pick: Blueberries, 9:30 & 11 a.m.

July 18: Farm to Table Fundraiser Dinner, 5-9 p.m.

July 23: Read & Pick: Flowers, 9:30 & 11 a.m.

Sangria Weekends:

August Saturdays and Sundays, 12-5 p.m.

Aug 4 & 5: Just Peachy Festival, 10 a.m. – 5 p.m.

Aug 6: Read & Pick: Peaches, 9:30 & 11 a.m.

Aug 20: Read & Pick: Pears, 9:30 & 11 a.m.

Aug 27: Read & Pick: Apples, 9:30 & 11 a.m.

Sept 10: Read & Pick: Chickens, 9:30 & 11 a.m.

Sept 14 – Oct 27: Family Fall Fun Weekends, every Sat. & Sun, 10 a.m. – 5 p.m.

More details on all events at www.terhuneorchards.com



Farm Store, Bakery, Barn Yard & Farm Trail:

Summer hours 9 a.m.-7 p.m. Mon-Fri, 9am-6pm Sat & Sun

Winery and Tasting Room:

Fridays, 12 – 8 p.m. Sat – Sun, 12- 6 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

Pick-Your-Own Schedule

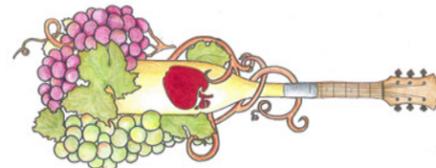
June: Sweet Cherries, Sour Cherries, Blueberries

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



**Winery – Sunset Sips & Sounds
Fridays 5-8 p.m.**

- June 14 – Karl Dentino’s Ragtime Relics
- June 21 – Laundrymen
- June 28 – June Apple (featuring Bill Flemer)
- July 5 – Jerry Steele
- July 12 – ALBO
- July 19 – Christine Havrilla
- July 26 – Dark Whiskey
- Aug. 2 – Roundabout
- Aug, 9 – Ocean Country Band
- Aug. 16 – Mark Miklos
- Aug. 23 – Darla & Rich
- Aug. 30 – Party of Three
- Sept. 6 – Laundrymen



Christine Havrilla

**Winery – Sunday Music Series
1-4 p.m.**

- June 16 – Jim Matlack & Jerry Monk
- June 23 – Larry Tritel
- June 30 – Lindsay Ketofsky
- July 7 – Blueberry Bash (festival music)
- July 14 – Matlock and Carm
- July 21 – Jerry Steele
- July 28 – Maggs & Budd
- August 4 – Just Peachy Festival (festival music)
- August 11 – Bill Flemer
- August 18 – Acoustic DuoVer
- August 25 – Jerry Steele



Dark Whiskey



Find Terhune Orchards 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:

Trenton Farmers Market, 960 Spruce St., Lawrenceville, year-round Thursdays-Saturdays 9 a.m.-4:30 p.m.

Princeton Farmers Market, Hinds Plaza, Thursdays through Nov 15, 10 a.m. – 3 p.m.

West Windsor Farmers Market, 99 Clarksville Rd., Saturdays through Sept 8, 9 a.m. – 1 p.m.

Market at Carnegie Center, 202 Carnegie Center, June 25, July 30, Aug 27, Sept 10. 11 a.m.-3 p.m.

Summer in the Winery

Terhune Orchards Vineyard 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.



Our winery’s outdoor area has plenty of seating to take in the summer scenery of the farm. During the summer weekends we will have our popular wine slushies available.

Start summer weekends off right with Sips & Sounds on Fridays from 5-8 p.m., June through the first 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 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.

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 and at the Trenton Farmers Market Thursday — Saturday.



Find Terhune Orchards Online

Get our latest news online at terhuneorchards.com



[Facebook.com/terhuneorchards](https://www.facebook.com/terhuneorchards)



[Instagram @terhuneorchards](https://www.instagram.com/terhuneorchards)

[Twitter@TerhuneOrchards](https://twitter.com/TerhuneOrchards)
Please tag us in your posts
#terhuneorchards

We love to see you enjoying yourself on the farm!