



# 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)  
email [info@terhuneorchards.com](mailto:info@terhuneorchards.com)

FALL 2019

## Apple Days Harvest Festivals Seven Weekends of Family Fun

At Terhune Orchards, fall is all about apples! For 43 years, we have celebrated our abundant apple harvest with fun-filled—and apple-filled—Apple Days. We've come a long way since our first Apple Day, when relatives helped us run the festivities. As our family and orchards have expanded over the years, so has our celebration of the season. We now invite visitors to celebrate fall with seven weekends of family friendly festivals.

Apple Days Harvest Festivals are pure, old-fashioned fun for folks of all ages. The festivals have served as a gathering place for family, friends, and neighbors for generations. This year, the Mount Family invites you to visit the farm for Apple Days Harvest weekends from September 14 through October 27.

### Don't Miss our Special Theme Weekends!

**Sept. 14 & 15** – All About Apples – Sampling of apple varieties, apple crafts, Pick Your Own.

**Sept. 21 & 22** – Honoring Actively Serving Military, and immediate family with free admission (with ID).

**Sept 28 & 29** – Farm Animal Fun – hands on activities, meet the animals, animal crafts.

Be sure to visit our one-of-kind Adventure Barn. Our barn is magically transformed for our fall festivals. The 2019 theme, "Our Garden State," is highlighted in creative exhibits that entertain and educate. We're proud to spotlight New Jersey "firsts." Did you know drive-in movie and Teflon were invented in New Jersey? Come learn all sorts of fun facts about our state.

Children's activities include pony rides, pedal

and play tractors, rubber duck races, scavenger hunts, barnyard animal visits and Discovery Barn. Take a tractor drawn wagon ride through our preserved farmland. Stop in our pumpkin patch to pick out your perfect pumpkin. Free pumpkin painting is available with the purchase of a pumpkin.

Jam along to live music with local bands playing every weekend from noon – 4pm. Have fun finding your way out of the corn maze and hay bale maze.

Stop by Pam's Food Tent for delicious food made right here on the farm. Enjoy fresh pork sandwiches, BBQ chicken, hot dogs, vegetarian chili, hearty soups and other homemade fare. Of course, your Apple Days visit wouldn't be complete without indulging in freshly picked apples, apple cider donuts, apple pie, muffins, freshly pressed apple cider and more.

Visit our winery

tasting room to enjoy glasses of our award-winning red, white or fruit wines. Our Apple Wine, made from Terhune apple cider, is absolutely perfect for the season. Relax with a glass and enjoy the sights of the farm.

Visit our farm store, bursting with fresh vegetables, fruit, pies, apple cider, and our famous apple cider donuts. Explore the seasonal display of colorful mums, apples, pumpkins and decorations and pick up baked goods to bring home and remind you of your visit.

Apple Days Harvest Festivals every weekend September 14 to October 27 from 10 a.m. to 5 p.m. Admission is \$10, ages 3 and up. Parking and access to the farm store and winery are free.



## Our Winery: Turning a Dream into a Reality

By Pam Mount

Our farm has changed since we bought it in 1975. We've expanded from 55 acres to 200, introduced a bakery, welcomed thousands of children on school tours, hosted family and corporate gatherings, and greeted many thousands of visitors at our festivals. In 2006, we launched Terhune Orchards Vineyard and Winery, the brainchild of our daughter Tannwen.



Pam and Gary Mount with grandchildren, Maya, Becket, Tess, Sasha, Haddie and Clay

After graduating from Princeton University, Tannwen set out for California and worked in development at Haas School of Business at UC Berkeley for six years. During her time out west, she enjoyed many day trips to Napa Valley, learning about the winemaking process and refining her palette. Tannwen returned to the farm in 2003, with the dream of turning her passion for wine into a family run vineyard and winery.

In 2006, the dream became a reality. We planted four-and-a-half acres of 12 varieties of grapes to see what would grow well in our New Jersey climate. The largest amounts were in Chambourcin, Vidal Blanc, Cabernet Franc, and Traminette. We treated our grapes with tender loving care, using trellising, irrigation, and all-important netting to cover the grapes and keep out the birds!

In 2009, we saw the fruits of our labor and harvested our first crop of grapes. By September 2010, we were selling wine from our grapes—seven varieties, in fact! We opened a tasting room in our farm's 150-year-old historic barn. Apple Wine, made from our own fresh apple cider, was added to the list of offerings.

Today, our vineyards hold nine acres of grapes that produce 14 varieties of award-winning wine. In 2016, after six years of planning and construction, we opened our climate-controlled wine production barn, which houses a tasting room, production equipment, and event space.

Also having graduating from Princeton University, daughter Reuwai, with husband Mike, taught in El Salvador, Africa, and Baltimore before returning to their alma mater, The Lawrenceville School. In 2016, she joined the farm in overseeing the growing in fields, orchards, and vineyards as well as the wine production.

Our vineyard and winery have been a rewarding addition to our family farm. With three generations of Mounts at Terhune Orchards, including six wonderful grandchildren, we appreciate more than ever the heritage of our farm. Our family is delighted to share our winery—and our wines—with you.



## Pumpkin Fun

Find your perfect pumpkin at our Pick-Your-Own pumpkin patch. Pick just the right one to paint or carve a jack o' lantern to display on your porch.

We have pumpkins of all sizes, and fun, colorful gourds! You can also choose a pumpkin from our farmyard display. During Apple Days Harvest Festivals, purchase a pumpkin and then visit the paint-your-own pumpkin decorating area stocked with kid friendly, washable paints to decorate your pumpkin. If you'd like cheese pumpkins perfect

for baking in pies, visit our farm store. Pick up pumpkin bread and pies and other fresh baked goods while you're there.



# Pick Your Own Apples

**L**abor Day weekend is the unofficial end of summer—and the official start of apple season at Terhune Orchards! On August 31, our Pick Your Own apple orchard opened on 13 Van Kirk Road. We invite you to come pick what you like every day through late October, from 9 a.m. to 5 p.m., weather permitting.



All of our trees are dwarf varieties—the perfect height to pick from for visitors of all ages. On weekends, enjoy a wagon ride around the orchards.

Apple varieties ripen at different times during the season, so try a different type each time you visit. No matter the type you pick, you'll love our fresh, juicy apples. Call the farm store at (609) 924-2310 to find out which varieties are available on the day you're visiting. Pick-your-own apples are sold by the pound.



## Throughout the season, you can pick:

- **Crimson Crisp**—Crisp, firm and tasty.
- **Early Fuji**—Sweet and crisp.
- **Empire**—Crunchy, sweet and thin skinned
- **Fuji**—Juicy and sweet
- **Gala**—Mild, sweet and juicy. A perfect lunchbox snack.
- **Golden Delicious**. Sweet and firm. Good for baking and eating.
- **Granny Smith**—Tart and all-purpose.
- **Honeycrisp**—Crisp, juicy and sweet
- **Jonathan**—Crisp and mildly tart. Great for pies.
- **McIntosh**—Cooks quickly and easy to peel. The classic for applesauce.
- **Macoun**—Tart, and crunchy. Nice in salads and sauces.
- **Red Delicious**—Sweet and juicy. Low acidity.
- **Stayman Winesap**—Our most popular apple. Flavorful and tart, all-purpose.



## Farm Fresh Thanksgiving Dishes

**T**hanksgiving wouldn't be complete without a cornucopia of side dishes to complement your turkey. Visit our store and pick up colorful squashes—acorn, blue hubbard, delicate, butternut, and of course, pumpkins. Choose from our own broccoli, collard greens, kale, spinach, collard greens and Brussels sprouts to create delicious, healthy sides.

We're pleased to share the recipes for Mount family favorites on the recipe page of our website. Now you can make Butternut Squash & Apple Soup, Turkey Stuffing with Apples and Sausage and other dishes served up at our Thanksgiving farmhouse table.

Our freshly pressed apple cider and wines are the perfect drinks for your Thanksgiving feast, and they are always available in the farm store. They can also be shipped for loved ones around the country to enjoy.

Save room for dessert. Choose from over 20 varieties of pies! Don't miss our delicious homemade apple crisps, fruit breads, and cookies.

## Join Us for Pie Tasting Weekend

We invite you to visit Terhune on November 9 and 10 to sample a variety of delicious homemade pies. Come taste the pies of your choice and pick your favorite(s). Event benefits HomeFront, a local nonprofit that supports the homeless. Admission: \$4 per person, 3 years and older.



# Plan a Fall Tour of the Farm

**W**hat better time than fall to visit our farm? Our working family farm on preserved farmland is a true outdoor classroom for visitors of all ages. We love having children visit to learn about the importance of farming and the environment. Over the years, we have hosted thousands of students on educational tours. In 2018, we were honored to receive the first annual Farm-to-School Farmer Recognition Award from the New Jersey Secretary of Agriculture in 2018 as the result of our educational programs.



Fall tours focus on apples—our favorite crop! Students visit the orchard, learn how apple trees grow, explore the farm, and interact with animals. They also visit the pumpkin patch and our one-of-a-kind, educational Discovery Barn, which features engaging hands-on exhibits and murals highlighting our Garden State. Experienced tour guides tailor each tour to the age and interests of the group.

We welcome visitors of all ages on tours. Schedule a tour to get a behind-the-scenes glimpse of Terhune Orchards! Tours are available by appointment from April through early November. Add apple or pumpkin picking to your tour for more fall fun. Call (609) 924-2310 to schedule a visit.

## Read & Pick Fall Fun



Our unique Read and Pick educational programs are perfect for children ages preschool to 8 years. Our farm educators gather the little ones around for educational program and story time about crops, animals or farming equipment. Afterwards the children participate in hands-on activities inspired by the topic of the day.

Join in the fun 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. Pre-registration is requested. Call (609) 924-2310 to register or online [terhuneorchards.com/read-pick-sign-up](http://terhuneorchards.com/read-pick-sign-up)

- Sep. 10 Chickens**
- Sep. 24 – Tractors**
- Oct. 1 – Pumpkins**

# Wine Maker's Dreams

By Gary Mount

**W**ine making has opened a whole new world for me. My life has always been connected to farming—that is, growing something. I grew up on a farm in Princeton, and then I became an agricultural advisor in the Peace Corps; coconut culture was my specialty. Now I have been farming at Terhune Orchards for 45 years. With all that experience, it might be thought that there are not that many new things to learn. Not so.



I like growing grapes and making wine because there are so many new things to learn. I love it. Even though we make a lot of wine from our apples, blueberries, and peaches, most of our wine is from grapes. Simple for an experienced farmer, right? No, there is a lot to learn about grape growing. Wine makers have a saying, that “it is easy to make bad wine from good grapes, but it is very hard to make good wine from bad grapes.” Growing good grapes is a must, but then grapes are so touchy. I used to think peach growing was difficult—insects and especially diseases. But peaches are easy compared to grapes. Black Rot, Phomopsis, Botrytis, Powdery Mildew, and Downy Mildew are just some grape diseases. They are each classified as a fungus. New Jersey’s hot, muggy and wet weather is a delight for any fungus. (I tell students visiting Terhune on school tours to think of Athletes Foot disease which thrives in the hot, wet environment of a sneaker. They get the picture.) For example, disease can attack the grape, greatly affecting its flavor and sweetness. Or late season Downy Mildew can remove so many leaves that the crop cannot mature properly. And then there is harvest. With other fruits, you can tell when to pick them by looking at the color. Not so with grapes—they all turn color well before harvest. The trick is to grow a uniform vineyard. That way when one vine is tasted and tested and is ready, it is likely the next vine of the same size and vigor will be ready as well. Immature grapes are low in sugar and poor in taste.

But enough on growing; next comes harvest and processing. We’re lucky that we have a substantial workforce already on the farm when it is time to pick. We all stop our other tasks and pick grapes together. We pick one variety at a time; white wine grapes are first, and we try to process each variety on the day of picking! First is a trip through the destemmer-crusher, a magical machine that separates the grapes from the stem and then slightly crushes each grape just enough to break the skin. A small percentage of the crop might skip this step with whole bunches of grapes going directly to the next stage.

After destemming and crushing, red and white wine grapes take a different path. They both are tested for sweetness (a sugar measurement called brix) and acidity and any adjustments to these are done later. White grapes go directly to the wine press. Terhune’s press holds 2 tons of grapes and cost \$50,000. It was purchased in the middle of harvest 2 years ago when our old press failed (a big panic around here then). It has an automated program that g-e-n-t-l-y squeezes the juice from the grapes. The juice is pumped into a stainless-steel tank, yeast



is added and fermentation begins. The tanks are temperature controlled, so that flavors and aromas are not lost due to high fermentation temperatures—55 degrees is best.

Red wine grapes take a different path. The grapes go directly in the tank and then fermented. Fermenting “on the skins” extracts the red color needed to make a good-looking red wine. Higher fermentation temperatures are allowed to enhance the color extraction.

Fermentation takes 1-2 weeks but sometimes is slow to start (more panic). While wine is fermenting, care is taken to exhaust the carbon dioxide produced. (We have a separate piping system to the outside.) Red grapes are pressed at the end of fermentation, separating skins and seeds from the wine and the wine press is then cleaned and stored for the next year. Our \$50,000 just sits there for 11 months! Then both reds and whites go through a long process of settling, filtering, and clarification to get ready for bottling while maintained at 55 degrees. White wines can start being bottled in 6 months. Red wines take at least a year and a half. Steps are taken so that wine crystals do not form when the wine is cold and that the wines do not become hazy when warm. Because each grape variety is fermented separately, blending of the wines is done just before bottling.



Bottling is also exacting. Any bacteria or yeast cells in the finished bottle have the potential to start fermentation again with bad results. In my first year of wine making, I had “opportunity” to pay for the cleaning of someone’s rug when the cork blew off one of my bottles of wine. Thank goodness that has not happened again. We clean our bottling machine carefully and then heat it with steam to kill any bacteria. All wine goes through a very fine filter that blocks any bacteria or yeast. Finally, the cork, capsule, and label are applied and the wine is ready to sell.

Wine making doesn’t always go smoothly and there are always new things to learn, but then, that is what I like.

## Skip the Ordinary and Host An Extraordinary Corporate Or Family Event at the Farm

**W**hether you’re gathering employees for training or having an outing to build team camaraderie or gathering family and friends to celebrate a life event or milestone, Terhune Orchards is the perfect venue. Businesses, nonprofits and family groups looking for a unique setting to meet and connect enjoy spending the day at our picturesque, 200-acre family-owned farm.



We can help you plan a farm event filled with crisp fresh air outdoor adventure. We can accommodate small and large groups with a variety of activities and fare.

**Corporate events** — Our farm activities foster morale and workplace connections. Enjoy apple and pumpkin picking, freshly pressed apple cider, and yes, apple cider donuts as well as a tour of the farm. Visit our pumpkin patch and have fun picking pumpkins and visiting our corn maze with coworkers. Farm fresh treats, wine tasting, and guided tours can be added to any corporate package.

**Family events** — Make your bridal shower, baby shower, and family event one to remember with our beautiful farm as the backdrop. Socialize with friends and family as you pick apples or pumpkins and enjoy our delicious apple delights.

Space is available for events year-round in our climate-controlled wine barn. Contact Tannwen Mount, at (609) 924-2310 or [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com) for information or to book your event.



### Terhune Orchards passes certification for Food Safety Modernization Act!

We are one of 3 farms out of 60 inspected in New Jersey to pass for Produce Safety Rule. This Rule sets standards for safe practice for growing, harvest and handling of produce. Terhune Orchards continues to be committed to highest quality and safety. Thank you for supporting your local family farm!



# Calendar of Events — Fall 2019

**Aug. 31:** Pick Your Own Apple Season begins

**Sept. 6:** Sunset Sips & Sounds, Laundrymen, 5-8 p.m.

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

**Sept. 14 & 15:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Sept. 21 & 22 :** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Sept. 24 :** Read & Pick: Tractors, 9:30 a.m. & 11 a.m.

**Sept. 28 & 29:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Oct. 1:** Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.

**Oct. 5 & 6:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Oct. 12-13:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Oct. 19-20:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Oct. 26-27:** Apple Days Harvest Festivals, 10 a.m. –5 p.m.

**Nov. 1-27:** Order your Thanksgiving pies & crisps

**Nov. 9-10:** Pie Sampling Weekend, 10 a.m.-5 p.m.

**Nov. 26-27:** Farm store open late until 7 p.m. for Thanksgiving shopping

**Nov. 28:** Thanksgiving Day, store open 9 a.m. – 12 p.m.

**Nov. 29-Dec. 1:** Holiday Wine Trail Weekend, 12 – 5 p.m.

Visit [terhuneorchards.com](http://terhuneorchards.com) for event details.



**Farm Store, Barnyard & Farm Trail:**

Open to the public daily all year

**Winery and Tasting Room:**

Open Fri-Sun 12 p.m. – 5p.m.

**Corporate and Private Events:**

By appointment, year-round

**School and Group Tours, Barnyard Birthday Parties:**

By appointment, April through October

**Two Terhune Locations:**

Main Farm (farm store, winery, festivals, barnyard) on 330 Cold Soil Road

Pick Your Own Apple Orchard on 13 Van Kirk Road

## Thanksgiving Fundraisers with Terhune Orchards Pies

At the holidays, our pies sell themselves. That's why they're the perfect fundraising opportunity for your organization. We bake them. You sell them—and make a profit for your school group, house of worship, charity or nonprofit club.

Want to receive a discount? Order 25 pies or more. Contact us at (609) 924-2310 or [info@terhuneorchards.com](mailto:info@terhuneorchards.com) for details.



## Spice Up Your Fall with a Visit to Terhune Orchards Vineyard and Winery

We are proud to make 14 varieties of red and white wine here at Terhune Orchards and to offer a truly special environment in which to enjoy them. Come sample our wines by the glass or a tasting flight. Choose a red, white, or fruit wine, or a cup of hot mulled wine. It's the perfect atmosphere for gathering with friends and family, and enjoying fall.



A popular fall choice is our Apple Wine, made from our fresh apple cider. This New Jersey Wine Competition award winner pairs well with chicken, pork and cheese. If you're a red wine enthusiast, try our semi-sweet "Rooster Red," another New Jersey Wine Competition award winner. If you're a fan of white, our Farmhouse White, a dry table wine that was a Garden State Wine Challenge medal winner, is an outstanding option. We offer many wine varieties to please every palette.

Join us November 29, November 30, and

December 1 as part of the 2019 Garden State Wine Growers Association Holiday Wine Trail Weekend! Sample our red, white and fruit wines, and enjoy a cup of hot mulled wine. Bottles are available every day in the farm store, at the Trenton Farmers Market on Thursdays, Fridays and Saturdays and online at [terhuneorchards.com](http://terhuneorchards.com).

The tasting room is open Friday through Sunday from noon to 5 p.m.



## Apple Days Harvest Festivals Music Schedule



Sept. 14	Daisy Jug Band
Sept. 15	Jimmie Lee Ramblers
Sept. 21	Growing Old Disgracefully
Sept. 22	Stone Hearth
Sept. 28	June Apple
Sept. 29	Rootology
Oct. 5	Albo
Oct. 6	Reock and Roll
Oct. 12	Mountain Heritage
Oct. 13	Stony Brook Bluegrass
Oct. 14	Jay Smar
Oct. 19	Goodbye Blue
Oct. 20	Raritan Valley Ramblers
Oct. 26	Borderline
Oct. 27	Heavy Traffic Bluegrass Band

## Make Someone's Day with a Terhune Gift Box or Basket



Your loved ones and clients will be absolutely delighted when they receive a gift box or basket filled with Terhune Orchards goodies! Crisp, tasty apples picked from our orchard, our homemade baked goods, wines made with our fresh apple cider and other gourmet food items, our boxes and baskets are always a hit. It's easy to send our baskets and boxes anywhere in the country.

Visit our online store at [www.shop.terhuneorchards.com](http://www.shop.terhuneorchards.com) to view our selection. Place your orders online, in the farm store or by calling (609) 924-2310.

### Find Terhune Orchards Online

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



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We love to see you enjoying yourself on the farm!