Give Holiday Cheer with Gift Boxes and Baskets

This holiday season share the local flavors you love by giving Terhune Orchards gift boxes and baskets full of our own crisp apples, our homemade baked goods, wines from our vineyard and other delectable gourmet foods. We have a variety of delicious options for all budgets which make it easy to share a Taste of Terhune with friends, family, clients and co-workers across the country or right here in town.

Our gift boxes and baskets come in several sizes for all of your holiday giving needs. Choose an option that is perfect for a holiday party hostess, a favorite teacher, business acquaintance, office staff or anyone that you want to feel a little extra special during the holidays. Our unique Taste of New Jersey boxes and baskets include gourmet food items made here in The Garden State. These fantastic edible gifts may include Jersey Fresh honey, organic NJ popcorn, local chocolates, in addition to an assortment of our apples and goodies from our bakery.

The Terhune Orchards Apple Box and Terhune Orchards Sampler Box are great for sharing holiday cheer with anyone on your list. They contain our most popular apple varieties and baked goods made fresh here in our bakery. For our gift baskets, a rustic apple basket is hand packed to order with options that include our apple butter, fruit breads, made from scratch cookies, brownies, crackers, cheese and other sweet and savory treats that are sure to please.

For wine lovers, we have baskets that include a bottle of your choice of our award winning wines made from grapes grown here in our own vineyard. Gift items that include wine can be picked up at the store delivered locally.

Boxes of our holiday cookie assortments and decorated gingerbread houses or kits are also great options for shipping.

We carefully pack our gift boxes and ship them nationwide. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gift baskets and boxes can be pre-ordered and ready for pick up at the farm store to take with you to your holiday events. All gifts are hand packed for each order. We provide old fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. Place orders easily either online at www.shop.terhuneorchards.com , in person by visiting the farm store to see our gift display, or calling us at (609) 924-2310. Join us during Kick off the Holiday Season weekends Dec. 7 & 8 to sample gift basket goodies, see our display of gift baskets and boxes and place your holiday orders.

Wassail the Apple Trees - Sunday January 26 from 1-4 p.m.

Join us in the tradition of Wassailing the apple trees to ensure a successful harvest next season. Everyone is invited to our annual Wassailing Party Sunday, January 26, 1-4pm. Everyone is welcome to join in the merriment.

Wassail is an ancient Saxon word that means ‘Health Be to You.’ Fill the air with drumming, whistle-blowing, bell-ringing, chanting and singing in this festive reenactment of a traditional
**Holiday Celebrations with Terhune: Pies, Crisp, Apple Cider and More!**

From the appetizers to dessert course, Terhune Orchards has all the local, fresh and delicious trimmings for your holiday meals and entertaining. Make your family’s favorite side dishes with our hearty winter greens, brussels sprouts, apples, butternut and winter squash, and more - fresh from our fields and orchards. Our fresh cranberry relish, apple sauce and salsa make great starters and farm fresh additions during all of your entertaining. Serve our freshly pressed apple cider chilled or hot. Our selection of red, white and fruit based wines will delight any palate.

Pie may be the most important item on the holiday table. Every family member has a favorite pie. We make them all! Terhune Orchards bakery freshly bakes over twenty kinds of pies and apple crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry, strawberry rhubarb and many more traditional flavors. Place your holiday pie and crisp order in advance to ensure your family has exactly what you want for your holiday dessert. Place order by phone or in the farm store. Terhune Orchards bakery is open daily from 9 a.m. to 5 p.m. and is closed only on Thanksgiving and Christmas.

Our bakers will be busy making specially decorated holiday sugar cookies and decorated gingerbread. We will have seasonal favorites including gingerknapps, and snickerdoodles. Chocoloholics will love our classic chocolate chip, chocolate shortbread, thin mints, and chocolate crinkles that are topped with a dusting of sugar snow. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, oatmeal raisin and lemon-drops. Our Russian tea cakes, almond crescents and shortbread are perfect to have on hand when friends drop over unexpectedly during the holidays.

Gift boxes of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you’d like to give some holiday cheer. Available in 1 lb. and 2 lb. boxes our holiday cookie assortments include seasonal favorites and traditional classics.

Our homemade tea breads and fruit breads are perfect to bring to a holiday tea, sharing or keeping on hand for a little indulgence during the rush of the holidays. We have flavors that appeal to all tastes – apple, cranberry nut, pumpkin, lemon tea, banana, gingerbread, sour cream, blueberry and many more.

Gingerbread enthusiasts will love our big gingerbread men, gingerbread tea breads and a moist and richly spiced gingerbread cake. We have fully baked, decorated and assembled gingerbread houses and kits to assemble and decorate at home. Choose one to brighten your table or a child’s holiday. They are also great for shipping.

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

---

**Kickoff off the Holiday Season at Terhune Orchards**

Terhune Orchards will turn into the North Pole when Santa Claus makes very special visits on the weekend of Dec. 7 & 8. Enjoy fun for the whole Family from 9 a.m. – 5 p.m. … Visit the perfect Christmas tree and wreath. Warm up by the bonfire with hot chocolate and smores kits available. Decorate your own cookies in the warm tasting room. Special children’s crafts area in our heated space. ($5 charge for crafts). Visit with Santa on Saturday and Sunday from 12-3 p.m. Ride on Santa’s sleigh. Bring your camera, and pose for free with Terhune’s own Santa.

Start your holiday shopping weekend. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine – perfect for anyone on your list! Gift baskets and boxes will be on display. Place your orders now to ensure delivery in time for the holidays.

Visit the winery tasting room to sample our delicious gift basket “ingredients” - homemade baked goods, apple butter and more prior to placing your holiday order. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine – perfect for anyone on your list! Enjoy live music in the winery on Sundays.

---

**Trim your Home for the Holidays with Trees and Wreaths**

In December our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose a fresh cut tree from tabletop sized all the way up to extra large ones for a grand display. All Douglas fir trees, which have soft needles, a wonderful aroma and sturdy branches that can hold your heaviest ornaments. Our fresh wreaths of boxwood, Douglas fir or mixed greens are wonderful ways to greet guests at your door. Specially decorated wreaths available.

Pam Mount is well known for creating beautiful holiday displays here at the farm. Learn her secrets during the Holiday Wreath Workshop on Sat. Dec. 7 from 10 a.m. – 12 p.m. You will make a colonial Williamsburg style fresh wreath. The workshop is $45 per person and includes a wreath and the decorative supplies. Join her following Saturday, Dec. 14 for Holiday Centerpiece Workshop, at 10 a.m. $35 includes container and all decorative supplies. Pre-register for both workshops online at shop.terhuneorchards.com.

---

**Sustainable Business Registry (continued from page 1)**

Modernizing our cider processing with new machinery and water infiltration system. Recycle all cardboard, bottles, and food waste through composting. With a new barn, using modern cold storage system, powered energy from solar panels on the roof, we were able to stop transporting our apples to large storages in South Jersey and back. With the controlled atmosphere cold storage system our apples stay wonderful, crisp, and delicious through the winter months.

With the return of our daughters and their families, Reuwwi Mount Hanewald, her husband Mike and daughters: Maya, Tess, and Tannwen Mount, her husband Jim Washburn, sons Becket and Clayton and daughter Hadley, to the farm as our partners began a new phase. We planted a vineyard and built a wine processing barn. The farm is now saving energy from energy efficient motors and heating system and lights with more solar panels on the roof.

The story goes on and on — We are never finished! This year we planted 1000 new trees replacing old ones. With the challenge of climate change farming will always be changing, but with a wonderful family, great employees, and supportive customers, many 2nd and 3rd generations, The future is sustainable!

Check out this link to learn more: http://registry. njnbc.com/business-profile/58126/terhune-orchards

The Mount family and all our staff wish you all a happy and joyful holiday season!

**Terhune Fresh Produce All Year**

Here at Terhune Orchards we are open all year around and have our own fresh produce every day. In the early winter, the farm store is filled with our own winter squash, including butternut squash and other winter squash varieties and green veggies such as brussel sprouts and kale, that will be excellent compliments to your hearty cool weather meals.

When the air becomes cold and the ground begins to freeze, we don’t stop growing crops on the farm. We move from working out in the field to being very busy in the heated greenhouses and covered hoop houses to keep fresh, locally grown vegetables on your table year round. To keep the salad bowl interesting, we grow greens all year round. Lettuce and baby greens grow in the greenhouses all winter. Tender lettuces keep the dream of spring alive. Spinach and kale grow in the hoop houses. These cold tolerant, vitamin packed greens actually taste sweeter after the weather turns cold. The greens grown in these protected cool spaces are more tender and often more nutrient dense. Bring home a bunch of kale for your favorite smoothie or kale chips. We love to use it in warming soups and stews, hearty pasta dishes and salads, too.

We are the only farm in New Jersey to have controlled atmosphere (CA) storage so we can store our apples harvested in the fall through to the next summer and still maintain their fresh crispy taste. The CA storage has a low oxygen level so the apples do not ripen and get soft as quickly. (Did you know? We have solar panels covering our barn to help fuel the storage.) You can get our delicious apple taste in not only fresh apples but also apple cider, crisps, breads, and salsa during the entire year.

Stop by the farm store daily, our stand at the Trenton Farmers Market on Thursdays, Fridays and Saturdays, or at the Princeton Farmers Market and West Windsor Farmers Market.

---

Learn more about Terhune Orchards and how they have become a sustainable business by visiting their website at shop.terhuneorchards.com.
covered each year. Growing strawberries is new
work getting our 4 to 5 acres of strawberries
woven synthetic fabric. 0.9 oz per square yard
left in the open all winter, cold dry winds will
in May. But, either way, if strawberry plants are
better crops. That’s planting in the fall, harvest
are trying an annual replanting in the hope of
is much winter work to be done. Covering
later February for them.
I discuss what needs to be done and then I let
plastic and removing it from the field.
Another new part of winter work is in the
vineyard and winery. Pruning grapes is a bit
tricky — prune too much and the vine heads to
toward vigorous vegetative growth, which is
ideal for plentiful and flavorful fruiting. Prune
too little and vine loses vigor, is less productive,
and grape quality goes down. Pruning affects
harvest as well. All fruit should be picked by
quality crop. My best bet is to wait for Terhune
winter hardy so the apple and pears’ natural
are done first. Pruning makes any plant less
quality crop. Sick vines, winter damaged ones,
have to do a proper job on blueberries myself. I
never remove enough of the old blueberry
canes to allow the younger ones to produce a
quality crop. My best bet is to wait for Terhune
employee, Kevin Franchetti, to return from
his annual vacation to his native Jamaica. He and
I discuss what needs to be done and then I let
him go to it. Peaches (3,000 plants) and cherries
(1,000 plants) are less hardy. We wait until mid
February for them. But even before the pruning starts, there
is much winter work to be done. Covering
strawberries, Kevin Franchetti, is a must. We’ve been planting
strawberries in the summer, cropping them for two years,
and then replanting. We now are trying an annual replanting in the hope of
better crops. That’s planting in the fall, harvest in May. But, either way, if strawberry plants are
left in the open all winter, cold dry winds will lead to a lot of damage. We use a crop cover, a
woven synthetic fabric. 0.9 oz per square yard
that comes in rolls 50 x 800 ft. It is quite a bit
of work getting our 4 to 5 acres of strawberries
covered each year. Growing strawberries is new
for us — Winter work was simpler before.
Early winter work also includes removing the
black plastic “mulch” that we use to enhance
much of our vegetable plantings — squash,
melons, herbs, tomatoes, peppers, and broccoli.
All are grown on black plastic “mulch”. The soil
is warmed, and the weeds are held back. But in
early winter, a hard first job is picking up all the
plastic and removing it from the field.

Get Ready for Spring – Mar. 17 and Mar. 21
Birds, Nesting, Bird Houses– Tues. Mar 31 and
Sat. Apr. 4
Composting - Apr. 21 and Apr. 25
Calendar of Events — Winter 2019-2020

Nov. 26 & 27: Farm store open til 7 p.m. for Thanksgiving shopping
Nov. 28: Farm store open Thanksgiving Day 9 a.m. – 12 p.m.
Nov. 29, 30 & Dec. 1: Holiday Wine Trail Weekend: 12 – 5 p.m.
Dec. 7 & 8: Kickoff the Holiday Season, 10 a.m. – 5 p.m.
Visit with Santa 12 – 3 p.m.
Dec. 7: Holiday Wreath Workshop 10 a.m.
Dec. 14: Holiday Centerpiece Workshop 10 a.m.
Dec. 25: Merry Christmas! Farm Closed
Jan. 1: Happy New Year! Farm Closed
Jan. 2: Farm Camp Registration begins
Jan. 21 & 25: Read & Explore: Gingerbread Man
Jan. 26: Wassailing the Apple Trees Farm Festival, 1 – 4 p.m.
Feb. 4 & 8: Read & Explore: Animal Tracks
Feb. 8 & 9: Valentines Wine & Chocolate Weekend 12 – 5 p.m.
Feb. 15 & 16: GSWGA Wine & Chocolate Weekend 12 – 5 p.m.
Feb. 18 & 22: Read & Explore: Keeping Warm in Winter
Mar. 8: Pruning Class 1 – 5 p.m.
Mar. 17 & 21: Read & Explore: Getting Ready for Spring
Mar. 28 & 29: Wine & Chocolate Weekend 12 – 5 p.m.
Mar. 31 & Apr. 4: Read & Explore: Birds, Nests and Birdhouses
Apr. 11 & 12: Bunny Chase Farm Festival 10 a.m. – 4 p.m.
Apr. 21 & 25: Read & Explore: Composting
May 2 & 3: kite Day Farm Festival, 10 a.m. – 5 p.m.
More details on all events at terhuneorchards.com

School and Group Tours:
By appointment, April through October
Barnyard Birthday Parties:
By appointment, April through October
Corporate and Private events:
By appointment, year-round

Lift a Glass This Season with Terhune’s Award-Winning Wines

As the weather turns brisk, enjoy our food-friendly wines with friends and family. White or red, dry or sweet, traditional or fruit-based, we have something to please every palate.

We craft our wines using fruit from our vineyards. Serve our whites as a compliment to your Thanksgiving turkey, with side dishes of Terhune produce, fresh salads, and winter squash. For dessert, accompany a slice of our apple pie with a glass of our apple wine—it’s just a touch sweet. If you’re planning a party, you can’t beat our semi-sweet white and blush blends. Our sweetest fruit wines are real crowd-pleasers, too. Thinking of hostess gifts? Think Terhune’s wine.

Terhune Orchards Vineyard and Winery has a full calendar of weekend events this winter.

Friday through Sunday: warm up with our hot mulled wine and a taste of five wines, or have a glass to savor. On weekends, enjoy warming by our fire pits (hot cocoa and s’mores kits available). Our Sunday Music series in the Wine Barn extends from December through Memorial Day with light fare. Performers are announced on our website.

Our Thanksgiving weekend, we’ll be a stop on the Garden State Wine Growers Association Holiday Wine Trail, Nov. 29, 30 and Dec 1, from 12-5 p.m. Make it a day. Enjoy a cup of our hot mulled wine or a glass of one of our red, white or fruit wines. Pick up a wreath and add an ornament from each participating winery on the trail. Ours will be an apple ornament, naturally!

On Dec. 7 and 8, kick off the holiday season. Choose your perfect tree or wreath. Then relax in our winery tasting room. Start your holiday shopping in our Farm Store. We’ll have a unique selection of gift baskets made with Terhune Orchards fruit, baked goods and other treats. In the winery, sample gift basket delights paired with our wines. Visit with Santa from 12-3 p.m. Bring your camera to take photos with Santa on his sleigh!

Celebrate Valentine’s Day, Feb. 8-9 and Feb. 15-16, as we join other New Jersey wineries for the Wine and Chocolate Trail Weekend. Taste our wines paired with treats from artisanal chocolatier Pierre’s Chocolates of New Hope. Terhune bakery will also pairing delicious chocolate baked treats for the weekend. A Terhune’s wine and a Pierre’s chocolate: Perfect together. How sweet can you get?

Winery Sunday Music Series

Enjoy live music every Sunday 1-4 p.m.

December 1 – Bill Flemer
December 9 – Jerry Steele
December 15 – Charlotte Kendrick & Dan Rowe
December 22 – Kingston Ridge
December 29 – St. James Infirmary
January 5 – Lindsay Ketofsky
January 12 – Bill Flemer
January 19 – Maggs & Bud
January 26 – Kara & Corey
February 2 – Bill O’Neal & Andy Koontz
February 9 – Larry Tittel
February 16 – Brooke DiCaro
February 23 – Jerry Steele
March 1 – Carmen Marranco
March 10 – Jim Marlock & Jerry Monk
March 17 – Bill O’Neal & Andy Koontz

Find Terhune Orchards Online
Get our latest news online at terhuneorchards.com
Facebook.com/terhuneorchards
Instagram @terhuneorchards
Twitter@TerhuneOrchards

Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher. Our five weeks of camp runs in weekly sessions, Mon. – Fri., July 6 – August 7. Reserve your spot beginning January 2nd online at terhuneorchards.com/summer-camp

Plan for Fun with Summer Camp

It is not too soon to think sun, summer and camp. Terhune Orchards offers fun and educational farm camps for children ages 7-12 on our preserved farm. Activities include produce harvesting, animal care, exploring the natural world, crafts, games and hands on science experiments. Campers learn to plant, grow and harvest crops in the Children’s Garden and then get to enjoy eating what they grew.

Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher. Our five weeks of camp runs in weekly sessions, Mon. – Fri., July 6 – August 7. Reserve your spot beginning January 2nd online at terhuneorchards.com/summer-camp

We love to see you enjoying yourself on the farm!