



# TERHUNE ORCHARDS NEWS

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SPRING 2020

## Let's Go Fly a Kite

**H**ead to Terhune Orchards for our annual Kite Day Festival on May 2 & 3 from 10 a.m. to 5 p.m. This soaring spring festival is a perfect time to explore the

farm during one of its most beautiful seasons.

Children can use their imaginations to make and decorate their own kites. (Our kite designs are guaranteed to fly!). Choose from a colorful assortment of pre-made kits in the form of birds, butterflies, and more. Or, bring your favorite kite from home. There will be a rainbow of colors in every shape and size floating through the air in our pasture. Team up with your young ones to experience the pleasure of teaching yourselves how to successfully get your kite to swoop and glide in the sky.

Our newly expanded children's area includes a chance to play pretend in our junior mechanic shop, tiny tots farm store, and hippity hop corral. The whole family can jump on a tractor-drawn wagon for a fun ride through our orchards, participate in duckie races, or play good old-fashioned games such as "fill the apple basket," sack races, "hula hoop the horse," "bean bag toss," or blow bubbles in the barnyard.

On Sunday at 1pm, watch as our sheep are shorn for spring. Children can take home a fluffy piece of wool as a souvenir. While in the barnyard you can visit with our other friendly animals. Meet our goats,

donkeys, and chickens, or take a pony ride for the full farm animal experience.

So much excitement and the smells wafting from Pam's Food Tent are bound to make your tummies rumble. Farm fresh lunch and home-cooked goodies will include BBQ chicken and hot dogs, country-style chili, salads, pies, and cookies. Lightly grilled asparagus stalks are one of our signature spring treats. Our famous apple cider donuts and fresh pressed apple cider make every visit to the farm complete.

Enjoy live music both days from 1-4 p.m. On Saturday enjoy the music of Tookany Creek Band, and Magnolia Street Band will be playing on Sunday. Adults can visit the winery and enjoy a glass of one of our 14 varieties of wine made from Terhune's own grapes as well as fruit-based wines from our own apple cider.

There is nothing like spring on the farm. Join us this spring weekend to enjoy our freshly planted fields, fruit trees and flowers blooming, vegetables sprouting, the fresh air and beauty of all the season has to offer outdoors.

Oh, let's go fly a kite!

There is plenty of free parking at the farm. Admission to the festival area is \$10, age 3 and up. Access to the farm store or winery is free no admission.

Call 609-924-2310 or visit [www.terhuneorchards.com](http://www.terhuneorchards.com) for more information.



## Time of Growth for the Farm and Family

By Pam Mount

**S**pring is full of anticipation here at Terhune Orchards. Will our fruit trees bloom? Will the bloom equal a big crop? Will the bees be able to pollinate all our blossoms? Once the weather clears, we, and all our visitors, enjoy the beauty of our orchards, fields, and gardens. For me, it is all about color. After a gray/brown/cold winter, spring brings bright light, great colors, and warm air.



Mount Grandkids: Clayton, Sasha, Maya, Tess, Hadley, Becket

Spring reminds me of how fortunate we all are to be surrounded by family. Our daughters are now full-time partners in our farming business. Reuwai, husband Mike and their 3 daughters, Maya (15) and Sasha and Tess (12). Tannwen, husband Jim, their oldest son Becket (12), daughter Haddie (5) and youngest son Clayton (5). How great is this! Farming is a family affair both for our own extended family and for all the families who call Terhune Orchards "their farm." As our family grows, so does our third generation on and off the farm. Son Mark and his wife Vicky are in their last two years in the Army at Fort Benning, GA, with Madison (11) and Wyatt (6). Many customers also have three generations visiting Terhune Orchards.

Blooms everywhere — declarations of a wonderful, positive future!

## Unique Summer Camp Experience

**T**erhune Orchards celebrates 15 years of summer fun on the farm in 2020. Offering two unique and educational farm camps on our 200-acre preserved farm, children ages 7-12 will learn, laugh explore, make friends, and build wonderful memories. Certified by the State of New Jersey, our camps are led by our farm education director and licensed elementary science teacher.



Campers will explore nature on the farm, experience farm life from "behind the scenes," and play games while also participating in learning experiences that include harvesting, cooking, S.T.E.M. activities and engaging their creativity in craft projects.

Day camp sessions run Monday – Friday, 9 a.m.-3:30 p.m., over five weeks from July 6 – August 7.

Information and registration forms can be found at: [terhuneorchards.com/summer-camp](http://terhuneorchards.com/summer-camp).



## Pick-Your-Own Fun!

**I**n April, as soon as asparagus spears start to emerge, Terhune Orchard's Pick-Your-Own season begins. Picking asparagus is a unique experience for the entire family. The stalk sprouts out of the ground first and the perennial plant follows. When picking this Garden State favorite, simply locate a tender, young stalk and snap it off close to the ground. As the only local farm offering Pick-Your-Own asparagus in New Jersey, make sure you plan your trip to the farm before it's all gone!

Our strawberry picking begins in late May and usually lasts 2-3 weeks. This sweet berry is a favorite fruit of many and once ripe, a sign that the farm harvest season is in full swing. Easy to pick and a fun family activity, the juicy strawberries grown in our three acres of

raised beds are ready to eat, unlike the immature berries found in major grocery stores. Our strawberries are excellent for impressing your family and friends by making your own chocolate covered strawberries, adding to lemonade, simmering for jam, or creating your favorite homemade masterpieces.

Stay tuned for Pick-Your-Own cherry season which begins mid-June with ten varieties of our sweet and sour cherries. Growing cherries takes a lot of work. We cover our orchard to keep out excess water and prevent them from bursting. Since cherry season is short, sign up for notification to know when to pick sweet cherries for eating and sour cherries for pies and jams before they are all gone.

Call the farm store at 609-924-2310 or follow us on Facebook and Instagram for pick your own availability. Stop by the farm store to be directed to our asparagus, strawberry, and cherry fields.



# Get Your Garden Ready: Herbs & Garden Class

As the warmer weather approaches and you prepare your garden for spring planting, Terhune Orchards offers the freshest herbs for healthy eating and fresh cooking.

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. We have more unusual herbs, like lovage and lemon verbena, which are difficult to find at the supermarket but are very easy to grow yourself.

As farmers, we enjoy sharing the skills of how to grow food in the home garden. Owner of Terhune Orchards, Pam Mount, will hold her Annual Herb and Garden Class on May 9 at 10 a.m. Pam's class is a great way for home gardener to learn tips on

growing and combining herb plants in the garden.

Learn how to create beautiful native garden habitats — attract native pollinators! Judith Robinson will talk on April 19 at 1 p.m. about how to transform your garden to support pollinators, and into one that requires less maintenance by using perennial native flowers, bushes, ground covers, and trees.

Plants are long lasting expressions of your appreciation to be enjoyed for many weeks to come. We also have lovely hanging flower baskets and potted arrangements for you to choose from to celebrate the special mothers in your life. Unwind at our winery Mother's Day weekend as we treat those hard-working moms to a free wine tasting.

Classes are \$5 per person, please register in advance. [terhuneorchards.com/classes](http://terhuneorchards.com/classes).



## Host a Unique Private and Corporate Event at Terhune Orchards

Our farm is a wonderful location for making memorable events for small and large groups of friends, families and co-workers.

When spring fever hits, large corporations and small businesses will enjoy gathering staff together to connect, engage, and learn at our 200-acre farm. Reward employees and cultivate team spirit with an outdoor adventure by holding a farm event filled with fresh air and fruit picking activities. A visit to our Wine Barn offers a relaxed atmosphere to share ideas, boost morale, and celebrate accomplishments.

Allow us to help you plan a unique bridal shower, baby shower, anniversary party, or cherished family celebration. Fundraising events featuring private wine tastings on our picturesque farm can benefit nonprofits and civic groups.

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](mailto: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 barnyard, children's 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](http://terhuneorchards.com/school-trips). Reserve your tour in advance by calling 609-924-2310.

## Spring Planting: Lettuce and other Green Vegetables

Green is the color of spring and that is certainly true at Terhune Orchards. A staple for healthy eating in many local families, our greens are available all year round. With spring sunshine, our leafy vegetables are especially plentiful. Depending on the weather, our head lettuce, baby lettuce, and mixed greens are grown in the greenhouse, high tunnels, and fields to transition through the variable spring weather.

A beautiful combination of greens and reds of different leaf shapes and textures, Terhune's mixed greens are a delectable treat. The lush mix includes a mild, sweet, and spicy variety of red mustard, green mustard, Chinese cabbage, pak choi, and tatso to provide a fresh balanced flavor. Our delicate baby lettuce mix is grown in our greenhouse winter to spring and includes eight varieties of sweet, tender red and green butter lettuce, and oak leaf. Over many years and multiple trials, Terhune's lettuce types have been selected carefully, taking many factors into consideration. We have chosen the best flavors in a wide range of varieties perfectly suited to our growing conditions.

While lettuce is a main green on the farm, asparagus is the first pick-your-own vegetable crop each spring signaling that spring has truly arrived. Our asparagus plants are 10-15 years old and have built an impressive root network underground. Asparagus is available as pick-your-own or freshly cut in our farm store daily. Luscious spring greens at Terhune Orchards also include spinach, kale, arugula, cilantro, Swiss chard, and radishes. We harvest crops daily, taking advantage of the wonderful weather and all the new season has to offer.

## Celebrate Spring at the Bunny Chase

Easter Weekend wouldn't be complete without a fun-filled treasure hunt at Terhune Orchards! There is an activity for every age to enjoy with our annual Bunny Chase event on April 11 & 12 from 10 a.m. to 4 p.m. Parents, what better way to get a spring in your step but by hopping through a self-guided adventure with the kids? At the end of the trail, little ones can create a bunny themed craft (included in admission) and meet Terhune's fluffy bunnies. Share this memorable family-time while following the step-by-step clues around the farm, visiting with our four-legged friends, riding a pony, and having fun in our barnyard play area. Enjoy a wagon ride around the farm and live music from noon – 4 p.m.

Nibble on spring treats in Pam's Food Tent with a variety of home-cooked foods including chili, soup, pies, cookies, and more. We are excited to welcome the new season and can't wait to share all spring has to offer!

Grownups treat yourselves at the Winery Tasting Room to a glass of award-winning wine made from grapes grown on our very own vines.

Free and ample parking! Admission to the festival area is \$5, age 3 and up. Access to the farm store or winery is free without admission.

For more information call 609-924-2310 or visit [www.terhuneorchards.com](http://www.terhuneorchards.com).



# Buzz



By Gary Mount

There are so many words containing the four letters, “buzz.” Buzzword, buzzcut, buzzard, buzzer, and more. BUT the real buzz around Terhune, especially as spring approaches, is the honeybee.

This amazing insect is the cement that holds together the whole puzzle of fruit production. There really would be no apple growers without bees. While that is also true of other crops, growing apples has been at my center since I was a boy growing up on my father’s apple farm in West Windsor. Apples grow from apple blossoms only when the blossoms receive pollen from another tree. The pollen can’t get there on the wind — it must be taken by a bee that has pollen stuck to its body from visiting blossom after blossom in search of nectar.

When Pam and I purchased Terhune Orchards in 1975, I knew that I needed bees at bloom time, but I did not know enough about it. What I really needed was a LOT of bees. I did not get good advice in finding my first beekeeper and I do not think that poor fellow’s hives had more than a few hundred bees in each one. But I did not know any better and only learned later that I needed hives with 30,000 or more bees each. About 1-2 hives per acre of apples does the job. It is so important because the beautiful, showy apple blooms can only be pollinated for a few days each year. When some of those days are cold and rainy, a farmer has to have a large workforce of bees ready to pollinate when the weather turns nice. Bees do not, repeat not, leave their hives if it is cold or rainy!

Over the years since 1975, I have learned more about bees. I found new beekeepers to work with and now depend on Walt Wilson — originally from Monmouth County — to bring bees to the farm. Walt’s bees are usually healthy, numerous, and hard working. Walt is also very reliable; I depend on him even though I never see him. Bees are moved at night, when they have returned to the hive, which means Walt comes and goes at night. But when I need the bees, he brings them. When bloom is over, and trees need to be sprayed, he removes the bees. There is no spraying when the bees are here because we never, ever, want to kill any bees.

I did, however, try a few other beekeepers with mixed results. One year, the bees came from Florida and arrived at Terhune after being bounced from orchard to orchard up the East Coast. By that time the bees were so mad and ornery, we still refer to them as those “ferocious, man-eating bees.” It was impossible to work or walk anywhere near those hives. Then, when bloom was over the beekeeper would not



Pollination by hand in China.



Bee hives at Terhune Orchards.

come to get them. He finally called late one night saying that the blueberry bloom in Maine was early that year; he was up there delivering bees and couldn’t I move them myself. I did, but I never got stung so badly. Bees must be moved at least 3 miles, so they do not get confused when returning to the hive. Since 3 miles from the hive makes a circle 6 miles in diameter, that is about 18,000 acres that cannot be their new home. If they’re not moved far enough, they come back to the last place they have been and if there is no hive waiting for them, they are not pleased. Given that these bees were ferocious, man-eating etc. — well you get the picture. I did get a farmer friend, Howard Myers of Fackler Road to agree to host a truck load of bees on his farm. It was a long time ago; maybe it is now safe to inquire about the ferocious, man-eating aspect of his hosting those bees.

To tell the full story of bees, I need to show some data. Data is big these days but please keep in mind that my data is approximate. Let’s just look at apples and not include pears, cherries, blueberries, melons, squash, and other vegetables that need bees here. Terhune Orchards has about 50 acres of apples. And we now plant about 1,200 trees per acre, making 60,000 trees. We would like to get about 150 apples per tree. But the flowers do not all pollinate successfully so we need about 300 flowers pollinated per tree. That is 18 million flowers! The bees really have to work. We get about 50 hives with 30,000 bees each. That is 1.5 million bees to pollinate 18 million flowers.

Enough data. We need a lot of bees. Farmers do many things to enhance pollination. I sometimes put purchased pollen in trays at the entrance to Walt’s beehives, so the bees have to walk through the pollen as they leave the hive to visit more flowers. I’ve also blown pollen into the trees using my leaf blower. Other techniques include planting different apple varieties near each other in the orchard so that bees will carry mixed types of pollen (called cross pollination) with them as they move from tree to tree. Sometimes crab apples are planted in an orchard or bunches of apple branches are placed around just to provide pollen.

I have even purchased bumblebees to put out into the orchard. (Not too successful.) The most amazing pollination story that I know about was in a movie of early 1900’s fruit production in the Aomori Prefecture of Japan. The growing system was very traditional, the trees very large, and pollination was done by hand! Each tree had about 30 workers on ladders applying pollen with small artist’s brushes. I still can hardly believe it. But times do change. Work is now being done to polymerize pollen so it can be mixed with water and sprayed on the blossoms. Also, there is a researcher in Washington state who is working with a company to develop the use of drones to pollinize fruit trees.

I may let my grandchildren work with the drones. For now, I will keep working with Walt Wilson. I’ll be calling him in soon. Buzz.

## Children’s Programs: Read & Pick at Terhune Orchards

The weather is changing, and spring is in the air! Bring your little ones to experience life on the farm through a fun and educational program at Terhune Orchards.



Our Read & Pick program beginning in May, focuses on our crops and outdoor farm activities. This innovative program combines educational story-time, highlighting a fruit or farm area, with a hands-on activity. Children get to pick our latest crops such as strawberries, cherries, blueberries, and flowers or participate in a craft activity. We offer two sessions at 9:30am and 11am on Tuesday mornings.

During the cooler weather, our Read & Explore program is held Tuesday and Saturday mornings at 10 a.m. Combining fun with learning, themes include Getting Ready for Spring; Composting; and Birds, Nesting and Birdhouses.

Children must be accompanied by an adult. Please see our event calendar for dates. Register online at [terhuneorchards.com](http://terhuneorchards.com) or call 609-924-2310.



## 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 our scenic orchards and fields, play engaging games, and take a pedal tractor for a spin. Held in a reserved area, enjoy two hours of fun farm activities during your big day.



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 are available for an additional charge.

We host discounted weekday parties, perfect for planning a preschool celebration or for homeschooled and older children after a day at school. Summertime is the perfect time of year for an outdoor party.

To reserve your date for a birthday party or for more information, visit [terhuneorchards.com/birthday](http://terhuneorchards.com/birthday) or call 609-924-2310.

# Calendar of Events — Spring 2020

## Sundays:

Winery Music Series 1-4 p.m.

**March 31 & Apr. 4:** Read and Explore: Birds, Nesting Birdhouses 10 a.m.

**Apr. 11 & 12:** Bunny Chase, 10 a.m.-4 p.m.

**Apr. 21 & 29:** Read and Explore: Composting, 10 a.m.

**Apr. 19:** Native Plant Gardening, 1 p.m.

**May 2 & 3:** Kite Day, 10 a.m. -5 p.m.

**May 5:** Read & Pick: Vegetables, 9:30 & 11 a.m.

**May 9:** Pam's Herb Class, 10 a.m.

**May 9 & 10:** Mother's Day Wine Trail Weekend, 12-5 p.m.

**May 19:** Read & Pick: Farm Animals, 9:30 & 11 a.m.

**May 17:** Goat Yoga, 10 a.m. & 11:30 a.m.

**June 5:** Sunset Sips & Sounds Begins Fridays 5-8 p.m.

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

**June 12:** Sunset Sips & Sounds, 5-8 p.m.

**June 19:** Read & Pick Program: Cherries, 9:30 & 11 a.m.

**June 28:** Firefly Festival 4-9 p.m.

More details on all events at [terhuneorchards.com](http://terhuneorchards.com)



**Farm Store, Bakery, Barn Yard & Farm Trail:** Open to the public daily all year 9 a.m. – 6 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

## 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**

## Winery Music Series



Enjoy live music and wine tasting in our Wine Barn and courtyard, 1-4 p.m. No cover charge, families welcome. Wine tasting is \$7 per person. Wine by the glass and light fare are available.

**April 4** – Matthew Runciman

**April 5** – Jerry Steele

**April 11** – (Bunny Chase) Jim Matlock & Jerry Monk

**April 12** – (Bunny Chase) Bill Flemer Duo

**April 18** – Brian Bortnick

**April 19** – Lindsay Ketofsky

**April 25** – Greg McGarvey

**April 26** – Kara & Corey

**May 2** (Kite Day) – Tookany Creek Band

**May 3** (Kite Day) – Magnolia Street Band

**May 9** – Jeff Penque

**May 10** – Kingston Ridge

**May 16** – Jerry Steele

**May 17** – Acoustic Douvover

**May 23** – Carmen Marranco

**May 24** – Bill O'Neal & Andy Koontz

**May 30** – Mike & Laura

**May 31** – Charlotte Kendrick & Dan Rowe

**June 7** – Maggs & Bud

**June 14** – Bill Flemer

**June 21** – Jerry Steele

**June 28** – Briz Conard

## Unwind at our Winery

Terhune Orchards Vineyard and Winery invites wine enthusiasts to celebrate spring with lively atmosphere and an excellent variety of wines. Sample our 14 wines with a tasting flight or by the glass as you gather with friends from near and far. Always family-friendly, everyone can join in the tasting room and courtyard for the sights and sounds of a relaxing day on the farm.



Get to know our **new arrivals** during your next visit. Our semi-dry Rosé is bright and crisp with berry notes, not too sweet and even a bit spicy. Our Cranberry will greet you with a vibrant aroma. Grape wine with a touch of luscious sweet-tart flavor, Cranberry plays well with any meal or simply on its own. Pick out a few delights from our light fare to enhance your tasting experience.

This spring, our **Winery Music Series** has expanded. Every Saturday and Sunday, enjoy local musicians each week as they play a variety of styles including country, bluegrass, and jazz from 1-4 p.m. with no cover charge.

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 9 and 10. Moms taste for free all weekend. Choose from one of our award-winning white, red, or fruit wines. Our own on-site bakery will share special samplings to pair with the wines.

Our **Sips & Sounds** music series returns on Friday evenings beginning June 5 from 5-8 p.m. Make Terhune winery your destination every Friday from June through Sept 4th. Add to the festivities with farm fresh menu for dinner and light fare.

The tasting room is open Friday to Sunday from 12-5 p.m. Bottles of our wine are available every day in the farm store and the Trenton Farmers Market.



## Special Discount Days

Enjoy 10% off purchase of Terhune produce

Senior Day — Thursdays  
Active Military (with ID)  
every day!

\*Valid at main farm (Cold Soil Road) and Trenton Farmers Market stand