



# TERHUNE ORCHARDS NEWS

Trenton Farmers Market  
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(609) 695-7855

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SUMMER 2024

## Savor Summer at Blueberry Bash, July 13 & 14

Blueberries are New Jersey's official state fruit. Join us on Saturday and Sunday, July 13 & 14 from 10 a.m. – 5 p.m. for Blueberry Bash — a weekend party to celebrate these plump and juicy berries. Treat your family to a berry fun day!

Children will enjoy fun all around the farm. Play on our tractors and playhouses. Say hello to our barnyard animal friends. Enjoy children's games and activities. Don't miss the hippity hop corral, rubber duckie race, hop scotch, apple basket bean bag toss and much more. Take a pony ride around the pasture. Have fun exploring the farm with our scavenger hunt. A day full of activities on Blueberry Bash!

Special Craft Activity – Celebrate summer with hands-on fun children's craft activities. (Available for an extra charge.)

Special for Blueberry Bash! Tuckers' Tales Puppet Theatre will perform a puppet shows with two performances each day! Enjoy their lively show of "It's the Wolf!". The big, bad wolf's really bad day; and he didn't get any blueberries! NJ Bubble Parties will also have two shows each day. Be dazzled by bubbles of all shapes and sizes!

Pam's Blueberry Bash Buffet features farm fresh treats for lunch, refreshing snack or dessert. Barbecued chicken, pork sandwiches along with traditional hot dogs and mac & cheese are on the menu. Try our blueberry muffins and blueberry



pie. Stop in the Barn Door Cafe for hand scooped blueberry ice cream, what a delicious blueberry treat!

Listen to live music by favorite local bands as you enjoy your lunch or farm fresh snacks. Bands play 1-4 p.m. each day.

The Wine Orchard under our historic apple trees will be pouring our award winning red, white and fruit-based wines by the glass. Try our Harvest Blues, a fruity blend of blueberries and our Apple Wine. It won the Governor's Cup for New Jersey's best fruit wine! Refreshing wine slushy is a seasonal favorite.

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

Admission to Blueberry Bash is required (age 3 and up). Discounted in advance online. [terhuneorchards.ticketspice.com/blueberry-bash](http://terhuneorchards.ticketspice.com/blueberry-bash)

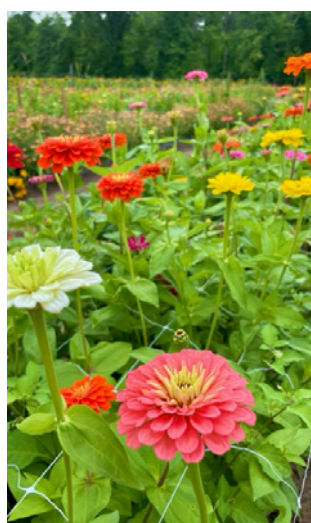
**Winery:** for weekend entry, admission tickets must be purchased.

Admission fee includes Tuckers Tales Puppet Show, NJ Bubble Party Show, pedal tractors, barnyard of animals, music, play tractors, play area, and children's games. (Additional activities available for additional cost. Pick Your Own blueberries available while supply lasts and not included in admission)

## Pick Your Own is a Favorite Summer Tradition

Picking your own is a fun and hands-on activity for all ages. You can't get any fresher than picking your own! Come enjoy time in our fields and orchards and see how fruits and flowers grow. Pick-your-own fruits and flowers is a family affair and cherished tradition for many visitors.

In July, visit our two-acre berry patch to fill a bucket with ripe, sweet blueberries. Peaches are ready in mid-July and are picked until the beginning of September. These summer beauties are easy to pick and they are the Queen



of Fruits! Juicy blackberries are ripe for the picking from thornless bushes in late July-early August. 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.

Stay up-to-date on picking availability by subscribing to Terhune weekly email blast ([www.terhuneorchards.com/visitor-info](http://www.terhuneorchards.com/visitor-info)), following us on Facebook and Instagram. Check [www.terhuneorchards.com](http://www.terhuneorchards.com) and 609-924-2310 for updates. Sign up for our weekly e-blast.

## Calling All Artists!

By Pam Mount



Pam and Gary with grandchildren at 80th birthday celebration.

Calling all artists to submit one or two pieces of art for Terhune Orchards' third Annual Art Show in our 250-year-old barn. This year's theme is "Everything That Grows". As we grown over 60 different crops here at Terhune Orchards, as well as a wide diversity in nature that surrounds our farms, we decided it was a great topic to celebrate.

In 2022, we hosted a show wall called "Celebrating Old Trees," and in 2023 the show was all about "Barns." Both were a great success. This year we invite everyone who would like to participate to register online and submit their work by August 28. Please deliver your ready-to-hang works with our submission form (<https://www.terhuneorchards.com/barn-art-show>) Art in all mediums are welcome.

The show will kick-off with opening reception on September 8th from 12-2 p.m. Open to all. Meet other artists and the public. All art can be sold. We look forward to another successful farm art show. It will be up through the beginning of November.



**Flickering Fun!**  
**Firefly Festival**  
**June 30: 4-9 p.m.**

**Free Kick off Summer Festival**  
**Crafts, Music, Food!**





# Read and Pick Program: Hands-on Learning Fun

Our unique Read and Pick educational programs are perfect for our youngest farmers. Introduce young children to the fun of the farm with this innovative program. Each session starts with an educational program that includes reading stories highlighting a fruit or farm area and discussing



how crops are grown or learning about an area of the farm. Children then go out on the farm for pick-your-own, hands-on activities or crafts inspired by the topic of the day.

Read & Pick programs are held on Tuesdays at 9:30 and 11 a.m. Each session lasts about an hour. The cost is \$12 per child and includes the activity or picking. Registration is required. Register online at <https://terhuneorchards.ticketspice.com/read-pick>.

## Read & Pick Schedule

- **Blueberries** – July 9
- **Peaches** – July 23
- **Flowers** – August 6
- **Farm Animals** – August 20
- **Apples** – August 27
- **Tractors** – September 10
- **Scarecrows** – September 24
- **Pumpkins** – October 1



## Birthday Parties on the Farm

Celebrate your child's special day with a memorable barnyard birthday party at Terhune Orchards this summer. Your family and friends will enjoy two hours of farm fun in a reserved event space, and tons of farm activity. Enjoy delicious apple cider and apple cider donuts included in the party package. Children love to visit the barnyard to meet our animals and to have the opportunity to feed them. Birthday parties have access to our special playhouses - Junior Mechanic Shop and Little Tikes Farm Store. Pony rides, wagon rides, and special activities are available for an additional charge.

Visit [www.terhuneorchards.com/birthday](http://www.terhuneorchards.com/birthday) or email [events@terhuneorchards.com](mailto:events@terhuneorchards.com) to reserve your party date.



# Just Peachy Festival August 3 & 4, 10 a.m. – 5 p.m.

Celebrate Jersey Fresh and one of our state's favorite fruits by joining us for our annual Just Peachy Festival. Enjoy the summer bounty with our harvest festival as we celebrate "everything peachy" on August 3 & 4.

Kids (and kids of all ages) will enjoy fun all around the farm. Have fun with games and barnyard tractors, Little Tikes Farm Store & Junior Mechanics Shop, rubber duck races, and other interactive, hands-on fun including a scavenger hunt. Take a pony ride around our pasture.



"Eyes of the Wild" will present their traveling zoo program with two shows each day. This educational program with live animals will mesmerize toddlers through grown-ups.



NJ Bubble Show will also have two shows each day. Be amazed with bubble fun of all shapes and sizes with these interactive shows. Sit back and enjoy live music both days from 12-4 p.m.

On Saturday, Bakersfield will be playing and on Sunday, get your toes tapping with ALBO.

**Special Craft Activity** – Celebrate the pollinators that make our peaches possible with this special craft activity! Make your own butterfly and antennae! (Available for an extra charge.)

**Pam's Farm Fresh Food Pavilion** will offer other tasty summer fare such as barbecued chicken, pork sandwiches, hot dogs, homemade gazpacho, peach pie and our famous apple cider donuts. Stop in the Barn Door Café for one of our refreshing frozen peach slushies, hand scooped peach ice cream and a selection ice creams, hot pretzels and other treats.

Adults can enjoy the taste of summer in a glass with our award-winning Just Peachy wine. Sample a tasting flight of our white, red and fruit wines. Our Peach Wine Slushy is delicious on a hot summer day.

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.

Admission is required (age 3 and up).

Discounted advance tickets online [terhuneorchards.ticketspice.com/peach-festival](http://terhuneorchards.ticketspice.com/peach-festival)

Admission fee includes Wild Animal Shows, Bubble Shows, pedal tractors, barnyard of animals, music, play tractors, play area, and children's games. (Additional activities available for additional cost. Winery: for festival entry, admission tickets must be purchased)



## 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 co-workers, clients, friends or family.

Large corporations and small businesses will enjoy gathering staff to engage and have fun at our 250-acre farm. A farm event filled with fresh air, wine tasting, and outdoor experience is a refreshing way to connect with and reward employees. Boost morale, cultivate a team spirit and foster effective communication with a team building visit to our unique venue.

Allow us to help you plan a unique bridal shower, baby shower or any kind of family celebration.

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.





# A Hopeful Time Of Year

By Gary Mount

**T**he thing about farming is that you never know what is coming. Farmers have ideas of what results they want but if the farmer has been at it for a while — in my case 50 years — the word “expect” is not used.



Diversity of our farm aerial view

Some of the crops we grow are permanent plantings — trees and bushes. They have been cared for since the end of the last harvest. The nutritional status of the plant and soil have been evaluated, including some work that goes back to the last growing season. For example, we take leaf and petiole samples to be submitted to a testing lab — we like Waypoint Analytical in Memphis, TN. Petioles are the stems of the leaves — leaf and petiole analysis is a good way to know how the plant is doing. We also analyze the soil on the farm. I sometimes get asked, “where should the soil test be done?” That’s not so hard — just test the soil where the roots are and that’s usually underneath the leaves of that plant and with a fruit tree it is underneath the leaves of the tree. Testing right near the trunk of a tree is not as helpful.

We also get our hopes up by pruning each tree and bush every year. That is about 40,000 trees, bushes and vines. All that I’ve written above does not in any way indicate that we have not been planning for our annual crops. Our daughter Reuwai recently added up what she purchases each year — about 304 different varieties of fruits and vegetables. Some are trees and bushes and vines but there are also over 140 annual types to be purchased and planted. Just think of it — 17 types of tomatoes, 19 types of herbs, and so on. Soils are tested for about 20 different qualities. Each field is different so separate tests are required and then



Fence post pounding: Installing new fence at the main farm

just before planting time (spring time), the test results must be reviewed and choices must be made. What should be done with all that information and meanwhile, please don’t forget



## Peach a-luscious

**E**very summer we look forward to when luscious peaches and nectarines are tree-ripe and ready to be picked, eaten, and baked into delicious creations. It is truly a sign that the summer has arrived when peach season is here.

Peach growing began in New Jersey in the 1600’s and New Jersey now ranks 4th nationally for peach production. Not only are peaches delicious but they are great for you. Did you know peaches are rich in antioxidants such as vitamins A and C and are high in fiber?

Peaches are a delicate fruit. Not all peaches on one tree are ready to be picked at the same time! We pick peaches three or four times from the same tree. Picking peaches requires special skill. They are truly “tree ripened”. With the newer varieties now being grown, peach season starts in late June and lasts until mid-September in a good growing year.

Freestone varieties are our favorites for canning

to think about how the crop did in that field the previous year. For the annual crops it is a two-part process. #1 — what gets planted where, and #2 — what can we best do to prepare the soil. The most amazing part of all this testing reviewing and deciding is that all farmers do it every year!

Maybe it’s getting clearer why I call the springtime and early summer — the hopeful time of year. But we are not done. All that I have written about above is just to get started. The preparation is very important, but what is done on the farm in the summer is not automatic. The resulting production of fruits and vegetables also depends on what is done during the growing season.

First is beating the competition. I’m not talking about other farmers — I mean the weeds, insects, diseases, animals, and birds that compete with us for what we grow. Weeds are the worst! It is often said by farmers that if only crops could grow as well as weeds — such competition! Many of our crops are certified organic which means no herbicides are used to control weeds. Instead, much use is made of the “Armstrong method” (get it?). Insects and diseases compete for our crops and we depend on weekly visits by Rutgers University specialists to give us advice. Then there are the birds — they just eat the whole crop. Blueberries, blackberries, cherries, grapes, and melons. Our best defense (and most expensive) is netting to exclude the birds. Last on the list are deer. They are especially bad because they eat all year long. Each of our five farms is fenced to keep them out. As wife Pam says, it has a penitentiary type of appearance around here but we just have to keep the deer out.



Bird net over wine grapes

Once seeds are planted and once trees and bushes are growing and once a campaign against the competition is underway there is the matter of keeping the crop growing. That means water! I have looked back at the Terhune Orchards News from the past and have seen how many times I have written about water. I can’t believe it. It’s almost as if I do not know that New Jersey is blessed with normally adequate rainfall but what gets my attention the most is the times when there is not enough water. Farmers

and freezing. Mount Family favorites are peach jam and canned peaches – treats that are wonderful to have in the middle of winter! Learn all about how to enjoy this summer’s favorite fruit in the middle of winter at Pam’s Annual Canning & Freezing Class on Saturday, July 27 at 10 a.m.

The difference between peaches and nectarines is all in the fuzz. Peaches have it, but nectarines do not. Visit our farm store, try our peach and nectarine salsas, and see why they have become a customer favorite.



call these times “dry spells”. Unfortunately, a long dry spell can cancel out all that preparation done on the farm. Here at Terhune, we have enough supplemental water. We call it irrigation. All that’s needed is the work to turn it on and keep it going — not totally easy, but very needed.

All in all ... we’re hopeful. No guarantees and no expectations are involved. We are lucky to do what we do, and we love it. It’s a hopeful time of year!



## Celebrate Summer Bounty All Season!

**T**erhune Orchards Grows Over 60 kinds of Fruits and vegetables

**Summer of Fun** – Celebrating our crops this summer. Weekends of specials, sampling and special fare highlighting Terhune crops.

July 13 & 14 – Blueberry Bash

July 20 & 21 – Cornucopia

July 27 & 28 – Flower Extravaganza

Aug 3 & 4 – Just Peachy Festival

Aug 10 & 11 – Melon Mania

Aug 17 & 18 – Tomato Fest

Aug 24 & 25 – Veggie Delight (peppers, squash)



Here in the Garden State, our climate allows us to grow an abundance of fruits and vegetables. On our 250-acre family farm we grow over 60 different crops including over two dozen varieties each of tomatoes and peaches, thirty-five varieties of apples, a dozen peppers 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 (and often week) of summer brings new crops. In June we start harvesting lots of leafy greens, radishes, early broccoli, summer squash and herbs. During July we start bringing in our tasty peaches, sweet corn, tomatoes, cucumbers and peppers. 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. [www.terhuneorchards.com/our-crops](http://www.terhuneorchards.com/our-crops)

The farm store is always fully stocked with produce that was picked at the peak of readiness. Keep stopping by, ordering online for home delivery or curbside pick-up to see what is new this week! Visit during our special weekends for specials, sampling, bakery treats and more!



# Calendar of Events: Summer 2024

Farm Store & Barn Yard Open Daily All Year

<b>Friday Sunset Sips &amp; Sounds,</b> <b>June 7-Sept 6:</b> 5-8 p.m. <i>(see box for schedule)</i>	<b>July 25:</b> Wine & Flower Arrangements 5:30-7:30 p.m.	<b>Aug 15:</b> Wine & Trivia 5-8 p.m.
<b>Weekend Winery Music Series, June-Aug:</b> 2-5 p.m. <i>(see box for schedule)</i>	<b>July 27</b> Pam's Canning & Freezing Class 10 a.m.	<b>Aug 17 &amp; 18:</b> Tomato Fest
<b>June 30:</b> Firefly Festival 4-6 p.m.	<b>July 27 &amp; 28:</b> Flower Extravaganza Weekend	<b>Aug 20:</b> Read & Pick: Farm Animals, 9:30 & 11 a.m.
<b>July 9:</b> Read & Pick: Blueberries, 9:30 & 11 a.m.	<b>Sangria Weekends, August Saturdays and Sundays:</b> 12-6 p.m.	<b>Aug 24 &amp; 25:</b> Veggie Delight Weekend
<b>July 11:</b> Wine & Trivia 5-8 p.m.	<b>Aug 3 &amp; 4:</b> Just Peachy Festival, 10 a.m. – 5 p.m.	<b>Aug 27:</b> Read & Pick: Apples, 9:30 & 11 a.m.
<b>July 13 &amp; 14:</b> Blueberry Bash, 10 a.m.– 5 p.m.	<b>Aug 6:</b> Read & Pick: Flowers, 9:30 & 11 a.m.	<b>Aug 28:</b> Barn Show Artwork Due
<b>July 20 &amp; 21:</b> Cornucopia Weekend	<b>Aug 10 &amp; 11:</b> Melon Mania Weekend	<b>Sept 8:</b> Barn Show Opening Reception 12-2 p.m.
<b>July 23:</b> Read & Pick: Peaches, 9:30 & 11 a.m.		<b>Sept 14 – Nov 3:</b> Family Fall Fun Weekends, every Sat. & Sun, 10 a.m. – 5 p.m.



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

**Farm Store, Barn Yard & Farm Trail:** 9 a.m.-6 p.m. Daily  
**Winery:** Fridays, 12-8 p.m.; Sat – Sun, 12-6 p.m.

## Find us 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-Sundays  
**Princeton Farmers Market,** Hinds Plaza, Thursdays through Nov 14, 10 a.m. – 3 p.m.  
**West Windsor Farmers Market,** 99 Clarksville Rd., Saturdays through Sept 7, 9 a.m. – 1 p.m.



## Summer in the Winery

**T**erhune Orchards Vineyard and Winery produces 18 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 Farmhouse White, light, crisp, dry white blend. Harvest Blues and Just Peachy are bursting with fruit flavors perfect for the summer season. During the summer we have our popular wine slushies available.

During summer months our winery is set in our historic apple orchard. With ample seating, we invite you to join family, friends and neighbors for live music, light fare including cheese plates, homemade salsa & chips baskets, and Terhune's own wine three days a week. Our Food Pavilion and Barn Door Café are open on weekends for lunch and additional treats.

### Fun Summer Events!

**Sunset Sips & Sounds:** Start summer weekends off right with Terhune Orchards on Friday evenings, June through the first week of September. Delicious homemade dinner fare with Terhune's own in season ingredients, Barn Door Café open for dinner, snacks, and dessert. Check the box below for the music schedule, music from 5pm-8pm. Winery opens 12-8 p.m. Watch the sun set over the farm.

**Weekend Winery Music Series** will continue with local acts playing in the Wine Orchard every Saturday and Sunday. Enjoy an afternoon on the



farm followed by a refreshing glass of wine or wine slush. Light fare is available, and our Barn Door Café is open for lunch and snacks.

**Wine & Trivia – July 11 & Aug. 15: 5-8 p.m.:** Test your knowledge, have fun, and win prizes with D.J. Iron Mike. Rounds will include categories such as General Knowledge, Entertainment, History & Geography, Sports, and Name that Tune. Grab your team and come out for a fun evening! No cover charge.

**Wine & Flower Arrangements – July 25, 5:30-7:30 p.m.:** Join owners Pam Mount & Reuwai Mount Hanewald for an evening of wine & flower arrangements. Pick your own flowers in our own patch. Enjoy wine flights as the Mounts lead you in making arrangements (vases provided). Pre-registration required \$40 each ([terhuneorchards.ticketspice.com/wineflower](http://terhuneorchards.ticketspice.com/wineflower))

**Sangria Weekends in August:** We'll be stirring up fresh sangria made with our own wines and seasonal fruit from the farm. Share a cheese plate with friends while enjoying a refreshing, chilled glass of sangria. Take home our own bottled Sangria to make your own refreshing blend or serve chilled.

**The winery is open Fridays 12-8 p.m., Saturday and Sundays, 12-6 p.m.:** Reservations required for groups of 8 or more, [events@terhuneorchards.com](mailto:events@terhuneorchards.com)

Families welcome. No outside food or pets please.



Mark Miklos at Terhune Orchards

## Weekend Music Series (2 - 5 p.m.)

**June 29** – Mike & Laura  
**June 30** – Michael Montemurro  
**July 6** – Bud Belviso  
**July 7** – Joah Blume  
**July 13** – (Blueberry Bash admission tickets)  
**July 14** – (Blueberry Bash admission tickets)  
**July 20** – Brian Bortnick  
**July 21** – Mike & Laura  
**July 27** – Michael Montemurro  
**July 28** – Bill O'Neal & Mary  
**Aug 3** – (Peach Fest admission tickets)  
**Aug 4** – (Peach Fest admission tickets)  
**Aug 10** – Brian Bortnick  
**Aug 11** – Mark Miklos  
**Aug 17** – On the Fly  
**Aug 18** – Kara & Corey  
**Aug 24** – Jerry Steele  
**Aug 25** – Audio Pilot Duo



## Sunset Sips & Sounds Fridays 5-8 p.m.

**June 7** – Barbara Lin Band  
**June 14** – Laundrymen  
**June 21** – Jerry Steele  
**June 28** – Bill O'Neal and Andy Koontz  
**July 5** – Catmoondaddy  
**July 12** – ALBO  
**July 19** – Mark Miklos  
**July 26** – Bill Flemer & Friends  
**Aug 2** – FOGLIGHT  
**Aug 9** – Joah Blume  
**Aug 16** – Mike & Laura  
**Aug 23** – Kindred Spirit Duo  
**Aug 30** – Ragtime Relics  
**Sept 6** – Laundrymen

