



TERHUNE ORCHARDS NEWS

Trenton Farmers Market
Spruce Street
(609) 695-7855

330 Cold Soil Road
Princeton, NJ 08540 • (609) 924-2310
www.TerhuneOrchards.com
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FALL 2024

Fall Family Fun Weekends Our 30+ fall festival activities & attractions Sept. 14-Nov. 3, 10am-5pm

Experience the joy of fall on our family farm. We invite you to discover fun for everyone! Fall Family Fun Weekends are old-fashioned fun for folks of all ages. The festivals have served as a gathering place for family, friends, and neighbors for generations. A full day of fun on the farm awaits the entire family.

Enjoy our 30+ fall festival activities and attractions: including scavenger hunts, rubber duck races, pumpkin painting and many more ways for children to interact with nature here on the farm. Be sure to stop by the barnyard to visit the animals. Explore our fabulous mazes created with corn stalks and hay bales. Have fun playing on the pedal tractors and play area. Take a stop at the hippity-hop corral, hopscotch, Bubble Zone and old-fashioned games. Explore the hands-on fun in our discovery barn, little tots farm store and junior mechanics' shop.



Don't miss our Barn filled with Barnyard Ball Games, Football Toss, Barnyard Baseball, Pumpkin Bowling, Backlot Basketball. Kids can take a pony ride, too. Enjoy the live music 12 p.m.-4 p.m. each day by some of the area's best local talent.

Stroll the farm and enjoy fall. Throughout the fall different flowers will be in bloom. Pick Your Own flowers and enjoy our paths. Our Sunflower Trail will have photo-ops. On the Wildflower Trail, identify flowers, and on the Pollinator Trail, find out about all our beneficial pollinators that help us in farming.

Tasty farm treats: Pam's Food Pavilion has added seasonal delights to the lunch menu. Enjoy fresh pork sandwiches, hot dogs, hamburgers, vegetarian chili, hearty soups and other country fare. Don't miss our favorites: cider donuts, pies, and apple cider. Stop at our Barn Door Cafe for apple cider slush, and hand scooped ice cream.

In our historic apple orchard, enjoy a tasting flight or a glass of red, white or fruit-based wine made from Terhune's own grapes and fruit, with plenty of open-air seating. Our Apple Wine, made from Terhune apple cider, is absolutely perfect for the season.

Pick Your Own pumpkins are fall favorites at the farm. Choosing just the right pumpkin for your jack-o'-lanterns or decorations can be a family affair. Have fun decorating your own pumpkin at the pumpkin painting station. Painting is included in fall admission with the purchase of a pumpkin.

The farmyard is filled with vibrant displays of colorful mums, pumpkins and apples. The Terhune Orchards Farm Store and Outdoor Farm Market are filled with farm-fresh produce, baked goods, Terhune Orchards wine, pies and cider. Be sure to bring fall home!

Tickets required for entry to Family Fun Weekend and Winery, all guests 3 year & older. Timed admission tickets must be purchased in advance to guarantee admission. Parking is free. Walk-up tickets available as capacity allows.

Apples, apples, apples!



Next generation working on the farm, Tannwen Mount, cousin Kirsten Eckelmeyer and Reuwai Mount Haneuwald

"An Apple a Day," and "Apple in Every Lunch Box" are two mottos that the Mount Family love. At our "core," Terhune Orchards is an apple orchard. When we purchased the main farm in 1975, it had three crops — apples, peaches, and pears. While we have expanded over the years to grow over 60 crops and 250 acres, apples are still our favorite and largest crop (with 50 acres of apples).

When you come in the farm store, there is always a box "Free Apples for Kids." We believe that this a great way to encourage young ones to try apples and start their love of apples early.

The Mount Family each has its own favorite. Tannwen loves Crimson Topaz and Querina. Gary's favorite is Crismson Crisp, Reuwai prefers new planting of EverCrisp and Pam favors traditional Stayman Winesap. Cousin Kirsten (Head of Terhune HR and Marketing) is a fan of Stayman Winesap. Son-in-law Mike sticks with classic Stayman Winesap. Son-in-law Jim's favorite is Cameo. Even the grandchildren have their apple favorites — Maya: Stayman Winesap, Sasha: Cameo, Tess: Crismson Crisp, Clay: MacIntosh, Haddie: Querina, Becket: Cameo! A family of apple eaters and growers — how great!

We invite you to come throughout the season to sample from among the more than 20 varieties of apples grown here on the farm. With newer varieties now being grown there are new ones to try as well as your long time favorites like the Stayman Winesap to savor.

We are fortunate to have our family involved in our farm. Six grandchildren are actively interested in what is happening on the farm, and love participating when their sports and interests allow. Granddaughter Maya is beginning her Junior year at University of Vermont. Three grandchildren go to the Pennington School: Tess and Sasha will be Seniors, and Becket will be a Junior. Haddie and Clay start a new school as 4th graders at Lawrence Intermediate School.

As September kicks off apple picking season and fall fun, the Mount family invites you to bring your family to Terhune Orchards for fun activities that will make memories that last a lifetime!

Buy tickets in advance and save! Special admission packages online!
Visit our website at www.terhuneorchards.com

Fall Family Fun Weekends Music Schedule

- September 14:** Catmoondaddy
- September 15:** Albo
- September 21:** Magnolia Street String Band
- September 22:** Tookany Creek
- September 28:** Tom Church Raw Magic Band
- September 29:** Raritan Valley Ramblers
- October 5:** Heavy Traffic Blue Grass Band
- October 6:** Catmoondaddy
- October 12:** Stone Hearth
- October 13:** Eco del Sol
- October 19:** Cold Soil Drifters
- October 20:** Tom Church Raw Magic Band
- October 26:** Bakersfield
- October 27:** Ed Hynes
- November 2:** Joah Blume
- November 3:** Meghan Carey



Pick Your Own Apples

Apple season officially begins at Terhune Orchards on Labor Day weekend with the opening of our Pick Your Own apple orchard at 13 Van Kirk Road. While it is the unofficial end of summer — we celebrate the beginning of apple season.

All of our trees are dwarf varieties which make them the perfect height to pick for all ages. Apple varieties ripen at different times during the season, so try a different type each time you visit. No matter the variety, you'll love our fresh, juicy apples.



Throughout the season you can pick:

Crimson Crisp — soon to be our most favorite — crisp and so tasty

Gala — starts the season, crisp and sweet

Early Fuji — eat this sweet, crisp apple right out of hand

Empire — juicy, perfect for lunchboxes, desserts

Honey Crisp — Juicy, sweet with a touch of tart; very crisp

Fuji — very sweet, crisp, fresh eating, long storage life

Golden Delicious — sweet, pies, baking, freezing

Granny Smith — tart, all-purpose

Jonathan — crisp, mildly tart, great for pie

McIntosh — aromatic, cooks quickly, classic apple sauce apple

Macoun — very crunchy, fresh eating, salads

Red Delicious — sweet, juicy, low acidity

Stayman Winesap — Our most popular apple, flavorful, tart, keeps well

Be sure to check our website www.terhuneorchards.com or call the farm store at (609) 924-2310 to find out which varieties are available on the day you plan to visit. Pick your own apples are by the bag — everyone (4 years and older) must pre-pay for a bag at check in, small, medium, large size to choose from! Apple Picking 9 a.m.-5 p.m. weather permitting.



Pumpkins, pumpkins, pumpkins!



Find the perfect jack o' lantern pumpkin in our pick-your-own pumpkin patch or choose one from the huge fall display in our farmyard.

We have pumpkins in all sizes! During Family Fun Fall Weekends, paint your own pumpkin for free (with the purchase of a pumpkin) using kid friendly, washable paint. In the farm store, we have cheese pumpkins that are perfect for making your own pumpkin pies.



Gobble Up Local & Fresh Thanksgiving Dishes from Terhune Orchards!

Surround your Thanksgiving turkey with a cornucopia of side dishes and desserts made from vegetables and fruit grown right here at Terhune Orchards. Our own array of colorful squashes — acorn, sweet dumpling, delicata, butternut — make wonderfully festive dishes. Greens are abundant for sides and salads, kale, broccoli, spinach, lettuces, and brussel sprouts.

Our freshly-pressed apple cider and Terhune's own wines are the perfect drinks for a locally sourced Thanksgiving dinner.

For the main event — dessert! We have over 15 varieties of pies including your holiday favorites — pumpkin and apple. Mount family recipe — our deep-dish apple crisps, fruit breads, and cookies. Pre-order your Thanksgiving pies and crisps from Nov. 1-27.

The farm store is open late until 7 p.m. on Tues. Nov. 26 and Wed. Nov. 27. for your Thanksgiving shopping. On Thanksgiving Day, the store is open from 9 a.m. to 12 p.m.



Celebrating 50 Years: Share Your Stories with Us!



Three generations berry picking!

Next year Terhune Orchards will celebrate 50 years! As we look forward to that anniversary, we are filled with gratitude for the wonderful community that has supported us through the years. This milestone is not just a testament to our family's dedication to farming, but also to the countless families who have made our farm a part of their lives across generations.

We invite you to share your stories with us! Have you and your family been visiting our farm for years? Do you have special memories, traditions, or photos from your visits? We would love to hear how Terhune Orchards has been a part of your family's journey.

Your stories will be a cherished part of our celebrations and marketing communications next year, highlighting the bonds and fond memories we've built together. Please send your stories and photos to marketing@terhuneorchards.com by November 1st.

Thank you for being a part of our history. Here's to many more years of growing together!

Warm regards,
The Mount Family



Fundraise for Your Group With Our Pies

Our pies are a unique fundraising opportunity. We bake them, you sell them — for a tasty profit that benefits your school groups, churches, charities and clubs.

With over 15 varieties to choose from your fundraising campaign is sure to be a success!

Order a minimum of 25 pies and receive a discount. Call (609) 924-2310 or email info@terhuneorchards.com for details.



Tractor Basics

By Gary Mount

One basic of farming — especially as regarding farmers and their tractors — is that the more tractors a farmer has... the better life is.

Keep in mind that the farmer's spouse does not often share the "more tractor" idea as I learned some years ago when one of my brothers was here for Thanksgiving dinner. In between mouthfuls of turkey, he asked why we had 13 tractors. Dead silence followed, only to be broken by my wife Pam asking, "We have 13 tractors?"

The follow up to this story is that farmers rarely park their tractors in a row — too easy to count. But alas... sometimes the best plans go wrong, such as when Pam recently found a rusty old tractor in the weeds here at Terhune.

This beauty is a 1941 Case model SO. Its journey here is epic. It was purchased new by my father, and I spent many hours on it as I worked for my father while growing up. It was an exception in that many farmers feel that not only are more tractors better, but bigger ones are better.

The Case SO was the reverse. Orchardists such as my father needed smaller and narrower tractors to fit between the tree

rows. Terhune matches this because most of our tractors are of the smaller, narrower type — after all, grape rows are 9 feet apart, blueberries are 10 feet apart, and our most recently-planted apples are 12 feet apart.

The end of that story is that although the bigger tractors are more comfortable and can cover acreage more rapidly, it just depends on the crop being grown. Or it might just depend on who the farmer is!



1941 Case model SO

My farmer friend Harry Schaafsma lived on Cold Soil Road near us (we say near but Harry and his wife Margaret had such a long driveway they actually lived in the next township). Harry used his tractor as a base for a post to support a sagging shed roof. That was his tractor's last job and it stayed there year after year.

But back to the Case model SO. It had been purchased from our family by Mr.

LaPlaca, a Princeton business owner (Nassau Interiors) who also owned a property near my father's farm. I have no idea why he purchased it because he was not a farmer but I saw it in the weeds along Route One shortly after Pam and I purchased Terhune in 1975. *I had to have it.*

It no longer ran but I got it transported home and with a lot of love the Case ran again. Unfortunately, it did not quite run well enough to be useful to me here at Terhune.

I have always dreamed of restoring the Case, but somehow, I'm always too busy. The future of the Case will be determined by the strength of my resolve to get it out of the weeds and into the farm shop for rehab this coming winter.

It will be a long way from where it was built in Racine, Wisconsin and it will not have a cab like the one my father installed to shelter the driver while spraying (all tractors that are used for such purpose at Terhune have sealed cabs and air conditioning) but the Case will follow a family tradition.

My grandfather, who also farmed the same farm in West Windsor was a tractor dealer of early tractors made by the Avery tractor company in Louisville, Kentucky.

These steel wheeled behemoths arrived by rail in Trenton and were delivered by my father and his brothers by driving over the roads. They ran on kerosene (sometimes called coal oil) but Avery was a tractor brand that went out of business early.

Our farm switched to Case tractors which became the only brand to have (most farmers are very loyal to their brand of tractor but at Terhune we are eclectic). We have John Deere-green, Kubota-orange, and Deutz-green.

For me it is a matter of mileage to the dealer and that dealer's service record. One thing for sure is that tractors always need repair. It will be a challenge to find parts that might be needed this winter for the Case SO but fortunately we now have the Internet. *Wish me luck!*

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Whether 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, 250-acre family-owned farm.

We can accommodate small and large groups with a variety of activities including apple and pumpkin picking, farm fresh treats, wine tasting, guided tours and team building activities. For more information on creating a one-of-a-kind event for your group,

email tmount@terhuneorchards.com or call (609) 924-2310.



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Autumn is a wonderful time for groups of all ages to visit our outdoor classroom — a working family farm on preserved farmland. Our knowledgeable tour guides tailor each tour to group age and interest. From pre-school to school groups to homeschool groups and senior groups — we welcome all ages to enjoy learning about farming.

Fall tours focus on our favorite crop — apples! We explore our orchard and learn about how apple trees grow. Then we visit the pumpkin patch to learn about the differences between these two important fall crops.

We request all groups make an appointment. Tours and self-guided visits are available by appointment, fall, spring and summer! Add pumpkin or apple picking to your tour for more fall fun. Call (609) 924-2310 or tour@terhuneorchards.com to schedule a visit.



Calendar of Events – Fall 2024

Farm Store & Barn Yard Open Daily All Year

Sept 7 & 8: Winery Weekend Music Series 12 p.m. – 6 p.m.	Sept 28 & Sept 29: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Oct. 26 & 27: Fall Family Fun Weekend, 10 a.m. – 5 p.m.
Sept 8: Art Show Opening Meet the Artist 12 p.m. – 2 p.m.	Oct. 1: Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.	Nov. 2 & Nov 3: Fall Family Fun Weekend, 10 a.m. – 5 p.m.
Sept 10: Read & Pick: Tractors, 9:30 a.m. & 11 a.m.	Oct. 5 & 6: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Nov. 1-27: Order your Thanksgiving pies & crisps
Sept. 14 & 15: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Oct. 12 & 13: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Nov. 26-27: Farm Store open until 7 p.m. for Thanksgiving
Sept. 21 & 22: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Oct. 19 & 20: Fall Family Fun Weekend, 10 a.m. – 5 p.m.	Nov. 28: Thanksgiving Day, store open 9 a.m. – 12 p.m.
Sept. 24: Read & Pick: Scarecrows, 9:30 a.m. & 11 a.m.	Oct. 24: Personality Pumpkin Contest Entries Due	Nov. 29-Dec 1: Holiday Wine Trail Weekend, 12 – 5 p.m.



More details on all events at www.terhuneorchards.com

Farm Store, Barn Yard & Farm Trail: Open to the public daily all year

Wine Orchard: Open Fri-Sun 12 p.m. – 6 p.m. (*admission tickets required during fall festival weekends*)

Corporate and Private Events: By appointment, year round

School and Group Tours: By appointment, April through October

Barnyard Birthday Parties: By appointment, April through early November



Pick-Your-Own

September & October – Apples, Pumpkins, Flowers
Check website for info on the availability of specific varieties.

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

Find us at the Farmers Markets

Trenton Farmers Market, 960 Spruce St., Lawrenceville
Princeton Farmers Market, Hinds Plaza, Witherspoon St
West Windsor Farmers Market, Princeton Junction Train Station



Estate Wines from Terhune Orchards Vineyard and Winery

September and October are busy months here in the vineyard and winery. The vines are heavy with grapes ready to harvest. After hand harvesting, the grapes are de-stemmed before being pressed. Next the juice moves to the large stainless steel fermentation tanks and closely monitored. Finally, they are bottled and labeled, all right here on the farm.



Our estate-grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. We make 18 wines that will please every palate. From full-bodied reds, to dry whites, to semi-sweet and fruit wines Terhune offers varieties everyone is sure to enjoy.

Enjoy our wines by the glass or tasting flights,



located in the warmer season in our 100-year-old apple orchard and in cooler weather in our wine barn among our wine tanks. Seasonally choose refreshing wine slushy or a cup of hot mulled wine (beginning mid-November). Light fare of cheese plates and homemade salsa and chips are available in the winery.



Please visit us November 29, 30, and December 1 as part of the Garden State Wine Growers Association Holiday Wine Trail Weekend! The winery is open Fridays, Saturdays, and Sundays. Our wines are available every day in the farm store, at the Trenton Farmers Market, and online at terhuneorchards.com.

Admission tickets are required to access the winery on Fall Family Fun Weekends, no tickets required on Fridays or after our festival season.



Personality Pumpkin Contest

Join in the fall fun: No-carve pumpkin contest. Decorate, paint, create! Submissions due by Oct. 24 at the farm store. Voting takes place Oct. 26 & 27. Winners announced Oct. 29. Pumpkins on display through Nov. 3. Winner receives \$75 gift card to Terhune Orchards.



“Everything That Grows” Art Show & Sale

On display in our 250-year-old historic barn (home of the Barn Door Café), artists have submitted artwork of all mediums celebrating things that grow from the soil (plants, trees, flowers, fruits & veggies). On display Sept. 8 through Dec. 8



Share a Taste of Terhune with Our Gift Boxes and Baskets

Share the local flavors you love by giving a gift box or basket from Terhune Orchards this Season.



Filled with our own crisp, flavorful apples grown in our own orchard, and our most popular baked goods, and other delectable gourmet foods. We have an array of delicious options that make it easy to treat family, friends, co-workers, and clients across the country or right here in town.



Available all year — view our gift basket and box selection in our online store at www.shop.terhuneorchards.com. Place your orders online, in the farm store or call (609) 924-2310.