



TERHUNE ORCHARDS NEWS

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WINTER 2024-25

From Our Orchard to Their Door: Gifts of the Season

This holiday season, and throughout the year, 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. Your family, friends and clients near and far will enjoy these unique, Jersey Fresh gifts.

We have a variety of delicious gift baskets and boxes for all budgets and occasions which make it easy to share a Taste of Terhune. 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, in addition to our apples and goodies from our bakery.



is hand-packed with options that include our apple butter, fruit breads, made from scratch cookies, brownies, and other treats that are sure to please.

For wine lovers, we have baskets that include a bottle of our award-winning wines made from grapes grown here in our own vineyard paired with Terhune wine glasses and treats.

We carefully hand 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. We provide



old-fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.

Place orders easily online at www.shop.terhuneorchards.com, in person by visiting the farm store or call us at (609) 924-2310.

Corporate clients email tmount@terhuneorchards.com. We can help with

orders of any size - just send us your list, we will take care of the rest!

Place your orders early to ensure delivery in time for the holidays!

Gratitude of the Season



What an amazing fall season we had this year! This fall has been a season to celebrate. With beautiful weather, we welcomed both new and returning customers to enjoy the fruits of the fall harvest and have fun on the farm. As we look toward our 50th year of being in business in 2025, we are grateful to all of our customers, staff, neighbors and family who have supported Terhune Orchards and the Mount Family throughout the years.

Grateful to be home base for the Mount Family here at Terhune – the Mount grandchildren are busy with their endeavors. Maya loves going to school in Vermont, hiking and camping while studying social work. Twins Sasha and Tess are enjoying their high school senior year, with Sasha captain of the rowing team and Tess coaching volleyball on weekends. Becket is a junior and busy with love of photography and on the rowing team. Twins Clay and Haddie are enjoying getting to know their new school for 4th grade and keeping busy on the farm.

Thank you for being a part of our extended Terhune Orchards community. We extend the gratitude of the holiday season and look forward to celebrating our milestone anniversary with each of you in 2025! Save the date for the first of our 50th anniversary celebrations on the official date March 6, 2025. Join us throughout the year for anniversary specials and events!

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

Join us in the tradition of Wassailing the apples trees to ensure a successful harvest next season. Everyone is invited to our annual Wassailing Party.

Wassail is an ancient Saxon word that means 'Health Be to You.' Fill the air with drumming, bell-ringing, chanting and singing in this festive



reenactment of a traditional Wassailing. This old English custom calls for apple orchards to be visited in winter with much fanfare and merriment to ensure a good harvest in the coming year.

We will gather under the bare branches of our century old apple trees. Handsome Molly dancers, dressed in traditional garb of black costumes, and Kingsessing Morris, with bells, sticks and white costumes, will lead traditional dancing and old English rituals. Together we will sing, chant and make lots of noise in the orchard to frighten away winter's evil spirits and bless the trees. If we have a good wassailing, our apple trees will flower abundantly in the spring and produce an excellent harvest in the fall.

While you enjoy singing and dancing, help yourself to free hot cider and donuts or roast marshmallows on the campfire. Spiced Punch, a local trio, will perform traditional songs and ballads. In the farm store, our classic apple desserts and fresh apples are piled high. The winery tasting room will be open for wine tastings.

Wassailing the Apple Trees is free admission. Put on your scarf and hat and come out for the afternoon to take part.





celebrating **50 years**

SAVE THE DATE

50TH ANNIVERSARY CELEBRATION

03.06.2025

Holiday Celebrations: Eat locally – Pies, Crisp, Produce, Apple Cider and Wine!

From 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 fresh picked kale and spinach, lettuce, apples, 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 bake them all: over fifteen kinds of pies and apple crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry, and many more traditional flavors. Apple crisp are made in traditional apple as well as apple-blueberry and apple-cranberry. Place your holiday pie and apple crisp order in advance to ensure choices are reserved for your



holiday desserts. Place pie orders online www.terhuneorchards.com for Thanksgiving and the Holidays.



Terhune's bakery is busy making more than a dozen favorite cookies that are perfect for gift-giving, family gatherings, and holiday dinners. Enjoy specially decorated holiday sugar cookies and decorated gingerbread cookies. We will have seasonal favorites and specialties flavors as well as classics, which are perfect to have on hand when friends drop over during the holidays. Gift boxes of cookies make wonderful gifts for co-workers, neighbors, teachers and anyone else you'd like to give some holiday cheer.

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.

Terhune's 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, almond, sour cream, blueberry and many more.

Place your holiday pie, apple crisp and bakery orders online at www.terhuneorchards.com.



Host Your Special Events at Terhune Orchards

Now is the time to reserve our event spaces for your company's gatherings, meetings or training sessions at Terhune Orchards throughout the winter and spring. Events can be customized for every occasion. Terhune welcomes large and small business or family groups for celebrations, wine tastings, trainings and team building events.

Enjoy spending the day at our picturesque family-owned farm, a unique and beautiful setting for your valued colleagues, friends and family. We can also help you with unique gifts and client appreciation plans.

Host wine tastings and gatherings in our climate-controlled wine barn any time of year. During warmer seasons, we have welcoming indoor and outdoor settings available for your groups.

For details contact Tannwen Mount at (609) 924-2310 or email tmount@terhuneorchards.com.



Trim your home for the Holidays With Trees and Wreaths

Right after Thanksgiving, our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose fresh cut trees from 5ft to 8ft, their wonderful aroma and sturdy branches will hold your heaviest ornaments. Our fresh wreaths of boxwood, Douglas fir or mixed greens are wonderful way to greet guests at your door. Specially decorated wreaths, door swags and roping also available.



During the Holiday Wreath Workshop on Sat. Dec. 7 at 10 a.m. learn the secrets for creating beautiful holiday displays. You will make a colonial Williamsburg style fresh wreath. The workshop is \$60 per person and includes a wreath and decorative supplies. Pre-registration required <https://terhuneorchards.ticketspice.com/2024wreath>.

Celebrate the Holidays

December brings festive season on the farm with Winter Wonderland display. Bring your camera, and pose for photos in front of Santa's sleigh and the Winter Wonderland display.

Holiday Arrangements & Wine tasting December 6, 5:30-7:30, come create a festive arrangement with greens, flowers, berries and other decorative items while enjoying wine and light fare with friends. Registration is required: <https://terhuneorchards.ticketspice.com/2024holiday>.

Do your holiday shopping with Terhune this year. 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! Place your orders early to ensure delivery in time for the holidays.

Another crop

By Gary Mount

Why I like growing grapes, and what an unusual crop grapes are.

One of the things that I've noticed is that young women graduate from college and almost always head towards California. That was true of our daughter Tannwen, and so we visited her out there. She lived in San Francisco and worked in Berkeley, and we went to the Napa Valley visiting the vineyards. Really, you know, the California vineyards are sort of boring. You go to a vineyard that has two varieties, maybe 3. It's not like at the Eastern wineries, in New Jersey for example, where they have 14 or 16 varieties — they have something for everyone. But we did have an opportunity to encourage Tannwen to come back to the farm, and when we finally did, it was up to me to go to California, and drive back with her in her Honda Civic with two cats. It was a challenge to drive cross country with all of her treasures in the car, but we chose the southern route which was a tremendous awakening for us, especially coming from a place like New Jersey. We ended up visiting the Hoover Dam, met Navajo friends of Tannwen in Arizona, and visited Graceland in Memphis, TN, the home of the King — Elvis Presley. It was eye opening.



Hoover Dam

But not to forget, the whole purpose of this trip was to get “Tanni” to New Jersey and establish a vineyard. When establishing a vineyard you want to find the best location, soil, climate — everything you can do to have success. Here in Lawrence Township, there wasn't that much choice of available land. We chose the best spot that we had on the farm that we had purchased back in 2003. When planting grapes, we found that they were fast growing, but not so suitable for winemaking in the early years. We had to buy some more mature grapes for our first wine sales in 2010. We started with three acres



Read & Explore Through The Seasons

Are you looking for fun and educational activities for your children? Read & Explore, our winter and spring educational series, includes fun and informative programs to get young minds thinking about nature and the world around them. Children gather around for an educational program and story time inside one of our heated buildings. Program is followed by an activity based on the topic of the day. Activities may include decorating a gingerbread cookie, making a paper bag animal, building a bird feeder or planting seeds.

Read & Explore programs are held on Tuesdays and Saturdays at 10 a.m. Each session lasts about an hour. The cost is \$12 per child and includes the activity. Children must be accompanied by an adult. Pre-registration is required online: <https://terhuneorchards.ticketspice.com/2025readexplore>.



Bioremediation on new vineyard.

— now we have 9 acres, and growing grapes is a pretty unusual crop. Actually, I like growing grapes, they're very exacting. I wondered when I first started growing grapes, why they were so exacting.

Our grapes are planted 6 foot by 9 foot, and that is exact. It's not 6 foot and a few inches and 9 foot minus a few inches, it is 6 foot by 9 foot. And I often wondered when I looked at grapes in the past. Why? Such attention to spacing detail. I couldn't figure it out until I started growing grapes and I learned that actually uniformity in growing leads to uniformity in harvest and uniformity in quality of the grapes.

When we started to grow grapes, we tested the soils and sure enough, we found there were nematodes. Nematodes are tiny, worm-like, almost microscopic organisms that can spread viruses in the grapes. A common way to control them is by fumigation. That's by intensive chemical use. And sterilizing the soil. I wanted to try out a little bit better way, so this would be my first attempt at bio remediation in 2005. What we did was plant a mustard type of crop, and after it grew, we mowed it off and plowed it under. As it degraded in the soil, the nematodes were killed. It worked pretty well. So much for nematodes. But then, there was the issue of Lake Terhune — what we named the wet spot in the middle of the 15 acres that we had set aside to plant grapes. Wet spot might be an understatement. It was an area that was maybe one to two feet lower than all the surrounding area and rainfall would gather there making a huge puddle in the middle of the field. We worked with the US Department of Agriculture NRCS program to address this and engaged Patriot Excavating to work with us. Tom Posh, the owner, brought in a lot of really large equipment. Pushed the top soil back, re-graded the subsoil and replaced the topsoil. We now have a very successful area for growing crops.

But wait a minute, there was another problem. Birds. BIRDS. Yes, birds. And it turns out that near our vineyard there are great numbers of birds that love our grapes. This was not a totally new problem to us because we have problems with birds in our blueberries and cherries. They like to eat what we grow, but it wasn't going to work at all with wine



Schedule:

The Gingerbread Man – January 14 and 18

Animal Tracks – January 28 and February 1

Fur, Feathers & Fluff: Keeping Warm in Winter – February 18 and February 22

Birds and Birdhouses – March 4 and March 8

Getting Ready for Spring – March 18 and March 22

Composting – April 8 and April 12

grapes, because the birds eat them and if they do not eat everything, parts of the grapes left behind start to decay and there goes the grape quality. We now use netting all around our grapes. We are surrounded by nets, we're able to drive around inside, mow and spray and harvest inside. And the birds are 100% excluded. So great. It's very expensive but works for us. Right now on the farm is the time that we're taking down the bird nets for the winter. There's one problem that might occur if we're not careful. This year is pretty warm, but in the past, there were two years when we had snow on Halloween. The first time we were completely unprepared and I think we had about four- or five-acres worth of net end up in the dumpster. The weight of the snow destroyed all the net. Just terrible.



Grape net over vineyard.

But there you have it — grapes. What I really like to grow. They're complicated. They're difficult. They're hard for us because we grow so many different kinds. You know, we're Eastern growers of wine grapes and that means that we have 16 to 18 types of wine for our customers. We try to have something for everybody. We have red wine, white wine, sweet wine, dry wine, fruit wine. We have blends and single variety wines. In the east, we normally have lots of rainfall. And naturally enough, it makes problems with disease in the grapes. This year, the weather has been very, very dry and the grape quality is great. I can hardly wait. We have harvested and processed all the grapes. The white wines will be ready in May or June. and the red wines will be a year and a half. And like I said, I can hardly wait. While I'm talking about challenges, am I supposed to talk about harvest challenge? At the time that we were planting grapes I did not think that about the conflicts of harvesting them at the same time everything else was getting harvested (around here that is mainly apples).

So, we not only have to harvest our grapes in September and October, but everything else! Oh boy. Meanwhile, we need to think about marketing. The way we do things at Terhune is that we try to sell everything that we grow right to the consumer, and we're doing that



Gary plants new vineyard.

with wine as well. We grow the grapes; we make the wine and sell it right to the customer. No shipping. In 2010 were our first sales. We made a tasting room at the end of our old barn. And was it small? It was really small. What were we thinking? In order to make any money at selling something, you have to sell a good quantity of it. In that little tasting room? Fortunately, now we've expanded our area to sell wine. We call that our wine premises. So, we can accommodate more customers and they can buy more wine. There's room for lots of tables and chairs and tents. This all comes under the category of live and learn.

Right now, in the fall of 2024, we're moving forward. 2024 was such a great year. The quality of grapes was good and as I said, we can't wait.

Calendar of Events

Farm Store & Barn Yard Open Daily All Year

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| Nov. 23 & 24: Winery with Music, Firepits & Mulled Wine | Dec. 24: Christmas Eve — Closing at 2 p.m. | Feb. 15 & 16: Wine & Chocolate Weekend 12 – 5 p.m. |
| Nov. 27: Farm store open till 7 p.m. for Thanksgiving shopping | Dec. 25: Merry Christmas — Farm Closed | Feb. 18 & Feb. 22: Read & Explore: Keeping Warm in Winter 10 a.m. |
| Nov. 28: Farm store open Thanksgiving Day 9 a.m. – 12 p.m. | Jan. 1: Happy New Year — Farm Closed | Mar. 7: Trivia in Winery 5 p.m. – 8 p.m. |
| Nov. 29, 30, & Dec. 1: Holiday Wine Trail Weekend, 12 – 5 p.m. | Jan. 10: Trivia at the Winery 5 p.m. – 8 p.m. | Mar. 9: Pruning Class with Gary Mount 1 – 3 p.m. |
| Dec. 6: Holiday Arrangement & Wine Tasting 6:30 p.m. | Jan. 14 & Jan. 18: Read & Explore: Gingerbread Man 10 a.m. | Mar. 4 & Mar. 8: Read & Explore: Birds, Nests and Birdhouses 10 a.m. |
| Dec. 7 & 8: Kickoff the Holiday Season | Jan. 26: Wassailing the Apple Trees Farm Festival, 1 – 4 p.m. | Mar. 18 & Mar. 22: Read & Explore: Getting Ready for Spring 10 a.m. |
| Dec. 7: Holiday Wreath Workshop | Jan 28 & Feb. 1: Read & Explore: Animal Tracks 10 a.m. | April 8 & Apr. 12: Read & Explore: Getting Ready for Spring 10 a.m. |
| Dec. 14, 15 & 21, 22: Celebrate Holiday Season | Feb. 7: Trivia in Winery 5 p.m. – 8 p.m. | April 19 & 20: Bunny Trail Spring Festival 10 a.m. – 4 p.m. |
| | Feb. 8 & 9: Wine & Chocolate Weekend 12 – 5 p.m. | |



More details on all events at www.terhuneorchards.com

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

Winery and Tasting Room: Open Sat-Sun 12 p.m. – 5 p.m.

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



Weekend Winery Music

- Nov. 23:** Sarah Teti
Nov. 24: Mike Tusay
Nov. 30: Brian Bortnick
Dec. 1: Jerry Steele
Dec. 7: Bud Belviso
Dec. 8: Michael Montemurro
Dec. 14: Brian Bortnick
Dec. 15: Jeff Penque
Dec. 21: Jerry Steele
Dec. 22: Mike Tusay
Dec. 28: Chris P
Dec. 29: Bud Belviso
Jan. 4: Greg McGarvey
Jan. 5: Allan Willcockson
Jan. 11: Sarah Teti
Jan. 12: Michael Montemurro
Jan. 18: Brian Bortnick
Jan. 19: Carmen Marranco
Jan. 25: Jerry Steele
Jan. 26: Spiced Punch
Feb. 1: Jeff Penque
Feb. 2: Michael Montemurro
Feb. 8: Brian Bortnick
Feb. 9: Jerry Steele
Feb. 15: Chris P
Feb. 16: Sarah Teti
Feb. 22: Mike Tusay
Feb. 23: Greg McGarvey



Jeff Penque

Music Every Saturday & Sunday check listings at www.terhuneorchards.com/winery-events



Raise a Toast to the Season with Terhune Wines

Make the holiday season extra special with Terhune Orchards Vineyards and Winery. Our estate wines are wonderful for holiday wine pairings and holiday gifts. Join us in the winery this winter season, enjoying live music, fire pits and connecting with family and friends.

We craft our wines using fruit from our own vineyards and orchards. Serve our whites, Vidal Blanc, Farmhouse White and Apple Wine, as a compliment to your Thanksgiving turkey or holiday meal, 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 cranberry wine or harvest blues—with just a touch of sweetness, they are seasonal favorites. Think of Terhune's wine as you plan your holiday menu. Thinking of hostess gifts? Think Terhune's wine.

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

Warm up with our hot mulled wine, enjoy tasting flights, or have a glass to savor. On weekends, enjoy warming by our fire pits (hot cocoa and s'mores kits available). Saturday and Sundays enjoy our live local music with our **Weekend Music Series**.

Relax after Thanksgiving with a tasting flight or glass of wine on the farm and participate in the Garden State Wine Growers Association **Holiday Wine Trail, Nov. 29, 30 and Dec. 1**. Enjoy a cup of our hot mulled wine or a glass of one of our red, white or fruit wines. Stroll

around the farm and gather with friends. Better yet make a day of visiting local wineries.

December weekends celebrate the holiday season; special festive holiday wine tasting flight and homemade cookie pairing.

Holiday Arrangements & Wine tasting: December 6, 5:30 p.m. join owner Reuwai Mount Hanewald for one evening of wine and holiday arrangements. Pre-registration required. <https://terhuneorchards.ticketspice.com/2024holiday>



Trivia returns in the New Year – all you trivia buffs mark your calendars for 2025 dates of Terhune Trivia with DJ Iron Mike. Fun for all, bring friends, family, neighbors for your “team” Fridays: January 10, February 7, March 7 – 5 p.m. – 8 p.m. at the winery.

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 pair delicious chocolate baked treats for the weekend. A Terhune wine and a Pierre's chocolate: Perfect together.

Our Winery Tasting Room is open every Friday, Saturday & Sunday in November and Saturday, and Sunday all winter, from 12–5 p.m. Closed Dec. 24, 25, 31, Jan. 1. Wine by the bottle available every day in the Farm Store, and at the Trenton Farmers Market, Thursdays-Sundays.

50 Years of Memories: Share Your Family's Farm Story with Us!

2025 marks the 50th anniversary of the Mount Family's journey with Terhune Orchards, and we want to celebrate with you—the friends and families who've been with us every step of the way!

If our farm has been part of your family's tradition over the years, we'd love to hear your stories. Maybe you came as a child and now bring your own kids, or perhaps you have fond memories passed down from grandparents. Whether it's a favorite season, a memorable visit, or a family tradition, your stories make our farm special.

Please send your memories and photos to marketing@terhuneorchards.com. Your stories may be featured as part of our anniversary celebration, honoring the connections that make our farm a truly cherished place.

Thank you for growing with us over the decades!

