



TERHUNE ORCHARDS NEWS

Trenton Farmer's Market
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WINTER 2005

Unique Gift Baskets and Boxes

Everybody loves edible gifts from Terhune Orchards! This year, delight your friends, family, and business associates with one-of-a-kind, custom-made gifts from Terhune Orchards and enjoy holiday shopping that is pleasant and stress-free! Our large selection of unique holiday gift baskets of fruits and goodies, trays of traditional holiday cookies, and boxes of apples and cider make perfect gifts. They are all available at the Terhune Orchards Farm Store and can be shipped anywhere in the US!



Since each Holiday Basket, Box, and Tray is made to order, our friendly Farm Store Staff can either suggest selections or you can enjoy the fun of filling the basket yourself. Our huge assortment of Farm Store Baskets and "ingredients" make it easy! Select from Terhune Orchards cookies and fruit breads; our own brand of jellies, jams, chutneys, relishes, marinades, and salad dressings; mulled cider mix, coffee beans, and teas; pancake mixes; syrups; honeys; pastas; cheeses; and, of course, lots of varieties of our own crisp, juicy Terhune

Orchards Apples.

Our popular Sampler Boxes feature an enticing display of apples, a savory cheese round, Terhune Orchards fruit-filled bread, and a tasty selection of our own fresh-baked traditional holiday cookies. Boxes ship well and can be sent anywhere in the country. For folks who love cookies, consider a special cookie basket or tray overflowing with an assortment of our spectacular holiday cookies.



This year, you can build your basket around our exclusive gift item—the Ter-



hune Orchards Breakfast Set. Two oversized Terhune Orchards mugs just right for a tea or coffee bean sampler or a packet of hot mulled cider mix. Then add a Bakery-fresh fruit bread filled with our own fruit. What a delightful way to spend time with friends or to enjoy a quiet moment at home.

Travels with the NJ Ag Society Leadership Development Program

by Elaine Madigan

I came to Terhune Orchards in the fall of 1991. I had responded to a hand written sign Pam Mount had posted on the bulletin board: "Tour Guides Wanted." Since I had just finished a summer internship at the Stony Brook-Millstone Watershed and was a regular vol-



Flamenco dancing, anyone? Tannwen, left, and Elaine in Spain.

unteer at the Howell Farm, I felt I could be a tour guide at Terhune Orchards.

Pam agreed to bring me on board for that fall, but there was a small "catch." She said, "By the way, my Apple Day festival is this weekend. Could you spare a few hours to help out?" That's how I spent my first day at Terhune Orchards—pouring apple cider for 8-plus hours. I went on to lead the school tours that fall, and 13 years later, here I am still doing farm tours each fall.

Over these 13 years, Pam and Gary have encouraged my personal growth and professional development as well as to follow my interests. As a result, I have expanded the education program offerings at Terhune Orchards to include those in the spring, summer, and fall. We have yet to find anything other than our Wassail the Apple Tress that draws people to the farm during the winter. After all, leafless trees and barren meadows are not very exciting.

Over the years, I have learned much by working with Pam and Gary. Observing their involvement in the community and their active roll in New Jersey Agriculture is infectious—it must have rubbed off on me! I was asked to apply to and was accepted into the New Jersey Agricultural Leadership Development Program, a two-year program sponsored by the NJ Agricultural Society.

My class, the fifth in the organization's ten-year history, graduated in June 2005.

Enjoy the Holidays with a Little Help From Our Bakery

Remember those tantalizing aromas that drifted from Grandma's kitchen just before the "Big Holiday" and the flavor of those old-fashioned cookies she made? Now you can enjoy the same traditional treats made by the Terhune Orchards bakers, who regularly transform natural, wholesome ingredients into the best tasting home-baked pies, crisps, fruit breads, cookies, and cakes—the kind that can only come from recipes lovingly handed down from one generation to the next. Our holiday-baked goods are so special that they'll soon become part of your own holiday tradition.

Our traditional Gingerbread Houses made in the Terhune Orchard Bakery are

just spectacular—and each one is unique. Drizzled with frosting and outlined with an assortment of gumdrops and candies. Assembled Gingerbread Houses or Gingerbread House Kits can be shipped anywhere in the US. The Farm Store Staff will be happy to help you.

Trays, filled with an assortment of holiday cookies, are welcome holiday gifts or a perfect ending for your own holiday parties. Try our melt-in-your-mouth sugar cookies shaped like bells, stars, and Santas, each decorated with colored sugar or icing or our piquant gingerbread formed into holiday shapes. Select almond crescents, chocolate crinkles delicately dressed with powdered

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Wassail the Apple Trees



Join us in celebrating an ancient British tradition at Terhune Orchards—Wassailing the Apple Trees on Sunday, January 29, 2006 between 1pm and 4pm.

We've adapted traditional Wassailing to create a unique family "mid-winter break." Families gather around the bonfire chanting traditional verses to invoke positive spirits in the orchards. We roast marshmallows, drink hot cider, and just enjoy the fun. We then tie cider-soaked bread to the apple tree for the "spirits," but out of reach of the farm animals!

Bring noisemakers—drums, whistles, bells, clackers, or put a few pebbles in an

empty coffee can with a lid. These will make a joyful and worthy noise, loud enough to drive away any and all spirits.

Watch the Princeton, NJ-based dance troupe, Handsome Molly, perform the traditional and rural "molly dances" of 19th-century England. All of the Handsome Molly dancers dress in motley black, except for one brightly-dressed molly. They also follow the old custom of using make-up to disguise themselves.

Warm up in the Farm Store with complimentary hot cider and donuts and listen to live music by Spiced Punch, returning again this year. For information or directions, call the Farm Store at 609-924-2310.

Order Holiday Pies, Crisps, and Turkeys Now



Thanksgiving cooking starts at the Terhune Orchards Farm Store with our fresh pies, crisps, and turkeys. The turkeys, locally grown, are all oven-ready. Raised to full maturity, the turkeys are naturally "prebasting" so that the meat remains moist and tender.



Turkeys are only available for Thanksgiving. Our traditional homemade cranberry relish and applesauce—the perfect accompaniment to your turkey—is available fresh at the Farm Store.

For dessert, serve Terhune Orchards fruit pies and crisps. Made with chunks of fresh fruit and fine ingredients, our traditional pies and crisps are a delicious addition to any Thanksgiving feast or a pleasant ending to a family dinner.

10-inch pies: Apple, Pumpkin, Pecan, Mince, and Coconut Custard

9-inch pies: Apple, Apple Streusel, Apple Walnut, Apple Cranberry, Peach, Peach Praline, Peach Melba, Lemon Blueberry, Blueberry, Cherry, Raspberry, and Strawberry Rhubarb

No Sugar Added 9-inch pies: Apple, Peach, Blueberry, or Cherry pies sweetened with fruit concentrates and Nutrasweet®

Crumb-Topped Crisps: Apple, Apple Blueberry, and Apple Cranberry

Reserve your Thanksgiving pies, crisps, and turkeys now. Call the Farm Store today at 609-924-2310. For your convenience, the Farm Store will be open Tuesday, November 22 and Wednesday, November 23 until 7pm and from 9am until noon on Thanksgiving Day.

One-of-a-Kind Holiday Wreaths



Share your Holiday Spirit with Pam's unique holiday wreaths.

Decorated with apples, pomegranates, lemons, limes, pinecones, and other seasonal items, the wreaths are a delightful adaptation of what has become known as the Williamsburg or Colonial wreath. Approximately 22 inches in diameter, the wreaths are made from Balsam fir, Douglas fir, or white pine branches secured to a 24-gauge wire mesh wrapping to ensure that it continues to look good all through the holidays! The wreaths make an attractive front-door decoration and are a welcome gift for friends, family, or business associates.

The limited supply of these truly unique wreaths never lasts long. Starting Saturday, November 26, the wreaths are available at the Farm Store for as long as the supply lasts.

NJ Ag Society Leadership Development Program

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When we began the program, two years sounded like a long time. But I think my classmate Tannwen Mount would agree that those two years just flew by. As I look back on my experiences, the program truly surpassed my expectations.

Our first seminar was held at the Fairview YMCA camp in northern New Jersey, a meeting that set the groundwork for our future. Here, 22 strangers came together with one thing in common, an interest in New Jersey agriculture. The fruit and vegetable growers were joined by nursery men, a chemist, a member of the USDA Natural Resource and Conservation Service, a master gardener/freelance writer, a Future Farmers of America official, a 4H [youth group] officer, a bank loan officer, and farmers of oysters, dairy products, rabbits, and turkeys. Also present was a Rutgers University research scientist, a chemist, a high school teacher, and the director of the NJ Farmers Against Hunger program. An interesting collection of people to say the least!

After the first hours, we knew everyone's name—really all 22—thanks to a few tips and techniques on remembering names and how to make 'small talk' at social events. The revealing results of the Myers-Briggs Personality Test showed itself as we participated in team-building exercises on the outdoor challenge course. We also got our first taste of public speaking as we shared our stories with our classmates. The proverbial molehill for some, and a mountain for most. We did, however, discover that we were as diverse as the Garden State is itself, with only the "garden" in common.

Our seminars took us all over the state to investigate and study a variety of topics: from land issues in the Highlands and bioterrorism in Hamilton to oyster farming in Cape May. A visit to the State House in Trenton and a three-day trip to Washington, D.C. gave us insight into the ways that politics can shape public policy.

We also participated in the NJ State Agricultural conventions to see the agricultural infrastructure at work – how the state Department of Agriculture interfaces with the Farm Bureau, the NJ Agricultural Society, and the NJ Grange, and how they all support the efforts of Rutgers University.

Farm visits were something I expected that we would do; visiting internationally competitive fisheries was not. Our group visited Export, Inc. as well as the Viking and Lund Fisheries in the Viking Village at

Barnegat Light. We were lucky to be able to board a Lund boat just returning from the open sea. A tour of their largest boat with a hull full of squid gave me a new appreciation for our fish industry (Is it calamari or is it bait?).

One seminar, dedicated to social issues, took us to the city of Paterson, NJ, which provided us with a very different view of our Garden State. While in Paterson, we learned about its rich history and importance during the Industrial Revolution. We visited two high schools, Eastside High and Panther Academy, and walked through the Passaic County jail to hear the inmates' stories in a 'scared straight' session. To be honest, I felt more unsettled in the Eastside High School than I did in the jail.

While in Paterson we worked as laborers to help Habitat for Humanity finish the landscaping on a new house they were building. At Eva's Village Halfway House in downtown Paterson we observed a grassroots commitment to community improvement. What did this have to do with agriculture, you might ask? Nothing. But it had everything to do with culture.

To gain further insight about agriculture as citizens of the world, we attended an international seminar in Spain. Our first stop was Madrid. We visited Madrid's Town Hall, the Plaza de Mayor, and other places of interest. From there we traveled south and east stopping in cities along the way. We saw miles and miles of greenhouses, saffron and dairy farms, an agri-tourism fish farm, made a 3am visit to the fish market, visited the Goya Company, enjoyed an evening of Flamenco, and so much more. Our focus on this trip was the same as at home in the USA. Spain is the land of El Greco, Don Quixote, and olive trees. According to information we were told, Spain has 380,000,000 olive trees. We believe we saw all 380,000,000 of them!

All-in-all, it was a memorable trip, but even more, a very memorable two years. During these two years we built a network of friends and business contacts. Saw the beautiful, and the not-so-beautiful, side of New Jersey, and experienced personal growth. So what's next for the Fifth Graduating Class of the NJ Ag Society? When an agri-cause presents itself, we will be ready and able to take the lead and respond to protect the wonderful features and activities that truly make New Jersey "the Garden State."

Enjoy Spring Plants All Winter

Thanks to greenhouse technology, you can enjoy the most magnificent “display” of Pam Mount’s glorious spring flowers all winter at the Terhune Orchards Farm Store. Pam’s bulbs are ready and “set” to go. All winter, the Farm Store will be filled with blooming primrose or cyclamen bordered by a variety of planted greens. In January, we will feature blooming tulips and tete a tetes. Come back in February and March for our fragrant freesias, with single or double blooms in incredibly rich colors, available only at Terhune Orchards!



Gather several potted plants together with a big red bow for a dramatic display, or take home a bunch of colorful cut flowers to brighten your holiday table. Arranged in unique gift baskets and planters, these blooming spring bulbs, flowering plants, and/or herbs make welcome one-size-fits-all gifts that brighten even the most dreary winter day! Visit the Farm Store this winter and enjoy our parade of blooming bulbs!

Holiday Bakery Treats (continued from page 1)

sugar, thumbprint cookies, or Russian tea cookies. All are perfect with a mug of steaming Terhune Orchards Mulled Cider or tea.

Or, try our traditional cookies such as Double Chocolate, Chocolate Chip (with or without nuts), Oatmeal Raisin, Snickerdoodles, Peanut Butter, Chewy Ginger Cookies, and rich, moist, chocolate-y brownies. These delicious cookies are available by the pound or packaged as gifts in attractive holiday baskets or trays.

One of our most popular desserts is Apple Crisp made with choice Terhune Orchards apples and topped with morsels of crumbly brown sugar and cinnamon. Or, try our apple-blueberry or apple-cranberry versions of this classic—filled with lots of cranberries or Terhune Orchards own apples and blueberries! Our traditional apple cobbler, which features chunks of apple covered with a tasty cake-like topping—so delicious and simply irresistible!

Serve your family or guests a Terhune Orchards bakery delight in a decorative 8-inch round pan. Try moist and apple-y Mama’s Apple Cake; gingerbread cake, peach or blueberry cobblers made with Terhune Orchards’ own fruits; or, our blueberry- or apple-filled coffee cake. Just heat and serve!

Our fruit breads are chock full of blue-

Tractors and the Farmers Who Love Them

by Gary Mount
(reprinted from Spring, 2002)

My father once told me that he had asked my grandfather, whose farm was on Route 1 in West Windsor, what he and his farmer friends talked about when they stood together at different gatherings. “Horses and women” was his answer. I always wanted to ask whether, in my father’s day, it was “tractors and women.”

One of the enduring themes of farm life is the farmer’s relationship with his horses and his tractors. One of my uncles sketched out a map of my grandfather’s farm as it looked between 1900 and 1910. It shows the horse barn and lists all of the horses he could remember by name—Tom, Dan, Jumbo, Dick, Pansy, Ned, Charlie, Lester, Stewart, John, Bonehead, and Jenny. They did the plowing, planting, cultivating, haying, harvesting, hauling, and the transporting of people. Horses were even used to pull ropes that hoisted hay into the top of the barns or to power different pieces of stationary equipment. Horses were very important on the farm, and it took quite a number of them to do all of the work.

In 1916, my grandfather, William M. Mount, bought his first tractor, an Avery Model 8-16. The number 8 meant that the tractor was able to exert the same pull as 8 horses, i.e., 8 horsepower. The larger number was the power of the engine. Almost half of its power was lost in the transmission and gears! Gears were shifted by a hand lever that moved the entire engine assembly forward and back to engage the correct gear combinations. The tractor was powered by kerosene and used gasoline to start it. In addition to the two fuel tanks, a third tank held water, which was added in small amounts to suppress combustion knocking (pinging) of the kerosene and to add power.

In short order, my grandfather bought

two more Avery tractors, a 6-12 and a 12-25. He liked them so much he became an Avery Tractor dealer. His four sons, including my father, had the job of delivering them. The steel wheeled behemoths were simply driven along the road to their destination. No driver’s license needed in those days; they had to return to the farm by shanks-mare (an old saying meaning “on foot”).

The first tractors were large and heavy, difficult to maneuver, and had cleated steel wheels that jarred the operator down to his bones. However, everything considered, farmers liked them better than horses. In addition to more pulling power, each tractor had a powered pulley that could drive a flat belt. The belt was attached to a piece of machinery like a thresher or a circular saw. I have actually used one of these saws, pow-



Gary Mount’s Uncle Russell Mount on an Avery tractor.

ered by a belt from one of my father’s tractors. Luckily, I survived the experience with all limbs intact.

As the use of tractors on farms increased, they became more powerful, easier to use, and began to come with rubber tires. One of my uncles and my father argued about whether steel or rubber would pull better. To settle the matter, they hooked two tractors back-to-back. It was a dead heat. They just sat there and dug holes in the ground. I don’t think my grandfather was too pleased.

Along with the coming of rubber tires came the demise of the Avery Company. My grandfather switched to Case tractors, still retaining the same delivery staff. When I grew up, there was only one make of tractor to have on the farm—Case. However, when I was ten, my father bought a Ferguson. It was quite a radical step, even though the Ferguson had several features that made it more suitable for some farm jobs than the Case was.

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Terhune Orchards Gift Baskets, Boxes, & Trays

The “perfect fit” for everyone on your Holiday Gift list:

Business associates
Teachers
Mail carrier
Child-care provider
Secretary
Boss
Neighbors
Relatives
Friends

Call the Farm Store today to order your holiday gifts! 609-924-2310

Mark Your Calendar

11/24/05—Farm Store closes at noon.

Happy Thanksgiving!

11/26/05—Pam's Williamsburg-style

Wreaths available

12/3/05—Christmas trees available

12/25/05—Farm Store closed. Merry Christmas!

1/1/06—Farm Store closed. Happy New Year!

1/29/06—Wassailing the Apples, 1pm-4pm

3/19/06—Pruning Class, 11am

5/6/06—Kite Day, 10am-5pm

5/7/06—Kite Day, 10am-5pm

5/14/06—Mother's Day, Unique Gift

Baskets at the Farm Store!



Farm Store, Farm Yard, & Farm Trail:

Open to the public daily all year, Monday through Friday, 9am-6pm, and Saturday and Sunday, 9am-5pm.

School and Summer Camp Tours: By appointment, April through November.

Barnyard Birthday Parties: By appointment, April through November

Pick-Your-Own Schedule

May—Strawberries

June—Blueberries, Raspberries, Sweet Cherries, Sour Cherries

July—Blueberries, Raspberries, Blackberries, Flowers

August—Raspberries, Flowers, Peaches, Apples (3rd week)

September & October—Apples and Raspberries (Van Kirk Rd. only), Raspberries, Blackberries, Pumpkins, Flowers (Cold Soil Rd.)

Van Kirk Road Orchards open the 3rd week in August.

Call ahead for information on availability of specific varieties.

Tractors and the Farmers Who Love Them

(continued from page 3)

It might seem strange that a better machine would be so radical, but just as with their horses, farmers are particular about their tractors. Even today, many rural towns divide their farmers according to the equipment they use. People are identified by their brand of tractor. "He's a John Deere man." Or, "He's a Case man." Part of the identity is the paint color. "They're all green (John Deere) over there," is a comment I heard only last week.

Another part of the identity is passion. No farmer who believes in his tractors is lukewarm about them. Several years ago, I traveled to Biglerville, PA to look at a new sprayer for my orchards. The dealer took me to see a particular model on someone's farm. When I asked the farmer how he liked the sprayer, I was sternly told that it "worked good, but only if you have something green (John Deere) to put in front of it." It wasn't clear whether this farmer would even let me look at the sprayer if I wasn't going to pull it with "something green." Red (Case or International),

orange (Allis Chalmers), or blue (Ford) just wouldn't do.

So, you really can't separate farmers and their tractors. Actually, for any self-respecting farmer, it is a case of the more the better. (This truism doesn't usually apply to the farmer's spouse.) One year before Thanksgiving dinner at our house, my younger brother Tim walked around the farmstead, sort of looking things over. At dinner (keep in mind, this is my own brother!), between mouthfuls of turkey, he asked, "Gary, why do you need 13 tractors?" The dead silence that followed was broken by Pam's question, "We - have - 13 - tractors?" All I can say is that there is a reason that farmers never, ever park all of their tractors in a row! No way do they want to make them easy to count.

As I write this, I am thinking about getting a new tractor. It is something I desperately need. The more, the better!

**Author's note: The comments and inquiries I received regarding this article surpassed the interest in all of my other articles combined. Four years later, I still receive comments! I thought our readers might like to see it—but I have to confess, it does come at a time that I am thinking about getting a new tractor. It is something I desperately need.*



Visit our "NEW" Terhune Orchards Website!

We've given the Terhune Orchards website a "makeover." Thanks to the inspired, hard work of Reuwai Mount Hanewald and Tannwen Mount, our website is now easier to use and to get the information you're looking for. And, for the many fans of Gary Mount's articles, we're archived them for easy access!

Want to know what's happening at Terhune Orchards? Check out our Web Page www.terhuneorchards.com or send us e-mail at Info@terhuneorchards.com

Let us know how you like the changes.



Season's Greetings

As our family gathers to celebrate this holiday season, we pause to reflect on the joys and blessings of family, community, and the liberties and freedoms that we all..

We truly appreciate your patronage, loyalty, and friendship. Please accept our warmest wishes for joy and success in the new year.

Pam and Gary Mount and the Staff of Terhune Orchards

Picture Perfect Christmas Trees



Terhune Orchards once again offers a wonderful selection of Douglas fir Christmas trees. As with all items at Terhune Orchards, we offer only those trees we would be proud to have in our own home. All full, straight, and freshly cut, they are the perfect palette to display your new holiday ornaments or treasured family heirlooms. Come early—trees are available on Saturday, December 3 for as long as the supply lasts.

Apples & Cider, Great Holiday Gifts "To Go"



Terhune Orchards' Apples and Apple Cider travel far and wide during the holidays to remind people of home. Terhune Orchards apples and apple Cider make great gifts, and they're always ready to go!

Try our "Any Combination of Apples" box, in multiples of 20, carefully packed in special crush-proof boxes accompanied by Pam's favorite apple recipes. The apples arrive within 5 days, just as fresh and crispy as the day we packed them. Or, send a gallon of Terhune Orchards fresh-pressed cider. Our cider, frozen for the trip, can be shipped anywhere. Just thaw and enjoy.

Also available are medium- and large-sized boxes that you can customize with extra goodies. We have an assortment of fruit, jams and jellies, coffees, teas, cocoas and more in any combination. If it's in the Farm Store, we can include it!

For added convenience, your gift can be shipped anywhere UPS delivers. Place your orders at the Farm Store, and we'll do the rest! Or, use our Website (www.terhuneorchards.com) order form. Just tell us the name, address, what to send, and consider it done!



Directions to Terhune Orchards

Directions: Travel on the New Jersey Turnpike South to Exit 9, transfer to Route #1 South for about 20 miles, then take Interstate 95 South (different from the NJ Turnpike) to the second exit for Rte 206 North, Lawrenceville-Princeton. Take route #206 to the fourth traffic light and turn left onto Cold Soil Road. The main farm is on the right, 3 miles from route #206.

