

TERHUNE ORCHARDS NEWS

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FALL 2006

Apple Day Festival at Terhune Orchards

Apple Day is a special time at Terhune Orchards—it kicks off our fall harvest festival season. From September 23 and 24, straight through to the end of October, the family farm owned by Pam and Gary Mount bustles with all the activities that support a successful farm operation. However, at this time, harvesting the apples—30 varieties from Macintosh to Stayman Winesap—is the focus of everyone's attention.

Picking apples at the right time and under the proper conditions is something that Gary, Pam, and their crew have perfected over the years. Huge bins that hold 18 bushels are overflowing with apples from the orchard and unloaded into cold storage (a huge refrigerator kept at 32 F°). The apples are washed, graded, put into baskets, and brought into the Farm Store to sell.

Terhune Orchards has six or seven varieties of apples available at any time during the fall. Less-than-perfect apples become cider. We make cider two to three times each week during the fall and a less fre-

quently during the rest of the year.

Apple Day celebrates these harvest activities. We invite you to try your hand at apple picking by visiting our Pick-Your-



Own orchards. There is nothing like the taste of an apple you picked yourself.

All around the barnyard are activities traditional to farming and fall fun. Pick-your-own pumpkins, pony rides, tractor-drawn wagon rides, fun for the kids, cornstalk maze, the Farm Trail, country music and, of course, lots of delicious homemade food.

Although the apple is the star of the Apple Day Festival, pumpkins have also become an important part of the weekend. And, the fun continues through the end of October. Our huge pumpkin patch is open for Pick-Your-Own. Big, small, heavy, light, oddly shaped, perfectly round—you will

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The Mount Family's Joyous Event

by Pam Mount

The Mount Family loves the fall—it has always meant everyone pitching in with the harvest, the store, and the festivals. Family, relatives, and friends are all a huge part of the traditions surrounding the apple harvest season at Terhune Orchards.

The big news is that Tannwen and Jim



A perfect day! From left: Mike and Reuwai with daughter Maya; Jim, Tannwen, Gary and Pam.

Washburn were married here on the farm on June 10th. What a fantastic day it was, we even closed the store at noon.

Gary and I are thrilled to have another wonderful capable, gregarious, and attentive son-in-law. Jim and Tannwen were classmates at Lawrenceville School, as were Mike and Reuwai. The wedding was perfect: beautiful bride, handsome groom surrounded by eight bridesmaids, eight groomsmen, loving friends, and family. Dr. Meisel, who performed the ceremony when Gary and I were married 39 years ago, came in from Minneapolis to preside. The

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Pick-Your-Own Apples & Fall Raspberries at Terhune Orchards

September and October is the time to Pick-Your-Own apples and raspberries at Terhune Orchards—lots of fabulous weather, fun wagon rides on weekends to the best pick-



ing sections in our Van Kirk Road orchards. And, unlike most other farm orchards, our own apples and apple cider are available all year in our Farm Store.

Apples, Apples, and more Apples: All Within Easy Reach!

Our dwarf apple trees put our spectacular apples within easy reach! With 15 varieties to choose from, you can start at the end of August and pick your way into the beginning of November! Several different varieties of apples ripen each week. But, don't wait too long to collect your favorites. Remember, once the apple is ready, it must be picked or it will fall to the ground.

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Five Weeks of Music at Terhune Orchards

As part of the Apple Day Festival and the Five Weeks of Family Fun, the following local/regional Country bands will be performing on weekends, from 2pm to 4pm.

- September 23: Daisy Jug Band
- September 24: Daisy Jug Band
- September 30: Borderline
- October 1: Mountain Laurel
- October 7: Second Wind
- October 8: Chester Johnson and Foggy Mt. Grass
- October 14: Alter Ego
- October 15: Fred's Mobile Home
- October 21: Eco Del Sur
- October 22: Maggi Hill Ensemble
- October 28: Past Times
- October 28: Riverside

Storing Apples

by Gary Mount

Many fruit and vegetable crops are extremely perishable. Farmers must pick them and then sell them in a short time period. Take leaf lettuce, for example. We've been growing some great leaf lettuce this year—everyone loves it. But, if it is not sold within a day or two of harvest, forget it. Refrigeration helps, but only slightly. The same is true of many of the crops we grow—except for apples. The potential to store apples for many months with no loss of flavor or quality puts them in an entirely different category. Partly because of their year 'round availability, apples have become the number one produce item in the US.

Storing apples has not always been so successful or well understood. In colonial times, before refrigeration and before any understanding of disease and insect pests, apples did not keep very long. Some even went bad on the tree before they were picked. But actually most apples grown in those times were not destined to be eaten. They were made into cider—which at that time meant alcoholic cider. The apples were stored in a liquid state. Most farmers had a few apple trees and if the farmer was unable to make the cider himself, he took the apples to a neighbor who could and brought the cider home in a barrel. After the cider fermented, the alcohol acted as a preservative—the minimum alcohol content to do the job was about 8 percent.

Hard cider was the nation's favorite beverage until the late 1800s, when it was eclipsed by beer, but despite its popularity,

apples were also eaten as well as used in cooking. At that time, apples were stored in root cellars, which were constructed into the slope of a hill next to the farmhouse. The constant, cool temperature and high humidity maintained the apples until winter. The root cellar also kept the apples from freezing, which would accelerate spoilage.

As some farmers started to specialize in producing apples for sale, they had to find better storage methods. When I started in business 31 years ago at Terhune Orchards, apple storage was well understood—but it was not the same for everybody. I got to know an older apple grower named Ralph DelSanti. Ralph farmed in one of the northern counties, Morris County, I think, and he told me of his "storage method." Ralph had a very large spreading tree near his farm buildings. In the fall he stacked his baskets of apples under the tree and that was it. He did this mostly with varieties that were harvested late in the fall when the weather started to turn cool, especially in the northern part of the state. The tree protected the apples from direct sun and sheltered them from frost, both of which would spoil the apples. Ralph told me that the apples "kept pretty good." I was not totally convinced but it took Ralph a month or so to sell all his apples and it worked for him!

The next big advance in apple storage was mechanical refrigeration. We take it for granted now, with our refrigerators, freezers and air conditioning, but as the refrigeration industry grew in the early to the mid 1900s, it was a welcome innovation to



the apple growers. The technology of apple storage developed rapidly. It was learned what temperatures were best for specific varieties of apples. For example, Red Delicious or Stayman store best at 30-31°, but McIntosh stores better at 33°. Farmers also learned that refrigeration equipment of adequate size was important. Apples keep better if cooled to storage temperature within 24 hours after picking. Too small a unit takes too long and also condenses so much moisture out of the air in the cold storage that some apples shrivel. When it comes to apple refrigeration equipment, bigger is better.

The latest step in apple storing is controlled atmosphere or CA storage. Fruit ripening is partially an oxidation process. By storing apples at low temperature and at a low oxygen concentration, storage time can be greatly increased. Early researchers stored apples at 5% oxygen (compared to the 20% oxygen in the air that we breathe). The latest technology uses 1% or 2% oxygen, and apples can be stored 12 months or more. In fact, scientists at Cornell University are said to have stored apples successfully for up to four years. I am not sure what "successfully" means, but that's impressive.

Those of you readers who know me have an idea of what I am working towards. It is sort of like tractors—never having enough. The fact is, we need a new cold storage. Many of our apples now are trucked to southern New Jersey to be stored in a friend's cold storage. I have dreamt of building a cold storage for several years, and during a trip to Nova Scotia last winter, I visited two farms that had just the type of cold storage I want. Maybe next year, visitors to Terhune Orchards will see new construction—a modern apple cold storage.

Apple Day Fun *(continued from page 1)*

find one just right for your jack-o-lantern or to decorate your table or front steps. Ride the wagon to the pumpkin patch that goes through the orchards and passes the vegetable fields. If you'd like to paint a pumpkin, check out our Pumpkin Painting station. Or, have your picture taken at the Giant Pumpkin next to the Farm Store.

Make your own scarecrow. We provide lots of zany clothing and accessories—you



provide the imagination. Need inspiration? You'll see our "samples" just "hanging" around the Farm Yard! But, don't procrastinate — this activity is ONLY available during Apple Day.

We've planned some lively entertainment for Saturday and Sunday. Relax in the shade and listen to the popular Daisy Jug Band play country music while dunking your donut in some of Terhune Orchards hot or cold fresh-pressed cider. Over the

past 30 years, music has become an important part of the Apple Day weekend.

Apple Day also marks the grand opening of our Five Weeks of Family Fun in celebration of the harvest. This year, Terhune Orchards' big machinery barn will be cleared out and converted into the family-friendly look at what goes on beneath the ground — a "worm's eye" view — of Terhune Orchards. It's your passport to a little mystery and lots of good old-fashioned fun!

Go from The Barn displays to the Corn Stalk Maze. Follow the trail through the corn stalks—how many hidden "pumpkins" can you find on your way out? Great family fun!

Want a walk but not an adventure? Stroll the Farm Trail, pass the Big Pond and walk through the back meadows and woods.

Join us for lunch again this year. David Kyle will roast a pig in an outdoor roasting pit. There's nothing like a fresh pork sandwich! This is a definite "must try" treat! Our fresh apple pies filled with big chunks of apple and pumpkin pies are great for dessert.

We're delighted everyone can join us, but we don't have enough parking on the Farm. On Apple Day, all cars must be parked at Bristol-Meyers Squibb Corporation (Route 206 & Carter Road). We provide free shuttle buses that run continuously between Terhune Orchards and Bristol-Meyers Squibb. Apple Day is held rain or shine on September 23 and 24 from 10am to 5pm. Admission is \$5.00. Children under 3 are admitted free.

Artist in Residence at Terhune Orchards

Princeton artist, Helen Schwartz, will be in The Barn at Terhune Orchards on September 30 and October 1 from 10am to 5pm, demonstrating basket weaving techniques. Come watch Ms. Schwartz create basket masterpieces in this unique setting. Originally a printmaker and painter, her works are included in museum collections statewide, both public and private.

Baskets created by Ms. Schwartz have also been included in "A Celebration of American Basketry," sponsored by the National Basketry Organization, Peters Valley Gallery Without Walls, and a variety of venues including the Arts Council of Princeton, Johnson and Johnson Headquarters Gallery, a Gathering of Baskets, and at the Stony Brook Watershed Gallery.

Terhune Orchards' School Tours

Each fall, thousands of school children and their teachers and parents tour Terhune Orchards for a unique educational experience. These Tours can enrich both a home-school curriculum and classroom programs in Social Studies, Environmental Issues, New Jersey studies, and other areas!

The Terhune Orchards' school tour program meets the New Jersey Core Curriculum Content Standards in science and agriculture. To get a list of the standards covered during the tours, visit our website, www.TerhuneOrchards.com, click on Orchards: Fall Tours on the Farm, and click on New Jersey Core Curriculum Content Standards.

In September and October, public and private schools bring their students from pre-school through college to learn basic science and biology in a fun and relaxed atmosphere. Orchard Walks & Tours show how a real family farm operates, how machinery is used, how apples and vegetables grow, and the importance of farming

and food production. These tours are also an excellent supplement to the home-schooling curriculum.

Please call ahead for an appointment on Monday through Friday during the school year. At this time, teachers are encouraged to identify curricular areas they would like the guides to emphasize. On the day of the visit, one of Terhune Orchards' trained tour guides meets the group. The guides lead students and their chaperons through the farm and orchards and introduce them to our animal friends—a very popular attraction! All tours are adapted to the students' ages and interests. At the tour's end, everyone is treated to an apple and a glass of fresh pasteurized cider. Picking pumpkins and/or apples from Terhune Orchards Pick-Your-Own areas can also be arranged.

To arrange for an educational tour of Terhune Orchards, call 609-924-2310.

Pick Your Own

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Proper technique for picking apples

Pick carefully. It's easy to pick apples directly from our dwarf trees, but if you pick too enthusiastically, you may damage next year's crop. The best way to minimize damage to the apple trees is to roll the apple upwards off the branch and then give it a gentle twist. Resist the temptation to pull straight away from the tree. Do not pick with your fingertips, which can leave a row of small bruises on the apple. Instead, put your whole hand around your apple as you twist. If you see two apples joined together, picking one means you will be picking both. In this case, hold one in each hand and gently twist in opposite directions.

Also, please resist the temptation to shake the tree branches. If the apple you want drops to the ground, (or the one next to it), please pick it up. It's perfectly good and should not be wasted.

Fall Raspberries

Fall raspberries are Mother Nature's way of rewarding us for surviving sizzling New Jersey summers. Here at Terhune Orchards we grow two categories of raspberries—one which ripens in the early part of summer through midsummer and the other which produces a fall crop. These raspberries are deliciously sweet, a perfect topping for cereal, yogurt, dessert, and mixed into smoothies. Pick raspberries by gently pulling each berry separately. Then place in a shallow container to avoid crushing the berries.

The apples and raspberries you pick are charged by weight. Short on time? Pick yours from the Farm Store displays. Come often to enjoy the many varieties of fruits and vegetables—pumpkins, gourds, raspberries and more—available at Terhune Orchards from September through the end of October.

Terhune Orchards' Pick-Your-Own Van Kirk Road farm, just 1 mile from Terhune Orchards Farm Store, is easily accessible from Routes 206, 95, and 295. We have ample parking for cars. You can pick daily from 9am to 5pm. Call 609-924-2310 to find out if your favorites are ready for picking when you're ready to pick them!

Pick Your Own Apples Schedule

Van Kirk Road Opens Sept. 2nd

| | |
|------------------|-----------------|
| Gala | Late August |
| JonaMac | Late August |
| Jonathan | Early September |
| MacIntosh | Early September |
| Empire | Mid September |
| Liberty | Mid September |
| Freedom | Mid September |
| Macoun | Mid September |
| Golden Delicious | Early October |
| Red Delicious | Late September |
| Stayman Winesap | Mid-October |
| Jonagold | Early October |
| Granny Smith | Late October |
| Fuji | Late October |



Apple Profile: Cameo

The Cameo apple started life as a chance seedling discovered in 1983 within a section of Red and Golden Delicious trees in the state of Washington. The variety available at Terhune Orchards comes from the Willow Drive Nursery in Ephrata, Washington. According to Gary Mount, Cameo is "one of best tasting new apples to come along in some time. Its very zippy taste is an outstanding addition to the other wonderful apples already available at Terhune Orchards."

To the untrained eye, Cameo apples might look like a lightly colored, red-striped Red Delicious apple. But, that's where the resemblance ends. The fruit is medium to large size, slender, and has a crisp, creamy white flesh. Its outstanding sweet/tart, tangy flavor seems to improve in storage. Cameo apples keep very well and are excellent for eating out of hand.

Cameos are late season apples that ripen in October, about one week before Fuji. Lucky for Cameo devotees, this apple has a long picking window. Stop by the Farm Store and try this tasty fruit that has the apple industry talking!

Mount Family's Joyous Event

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farm, all spruced up for the event, never looked better, from the ceremony in the pasture, the reception under the maple trees, to the dinner and dancing surrounded by the old apple trees under a star-studded sky. Jim and Tannwen have settled into the old farm house on the new farm on Van Kirk road. Jim teaches history at Montgomery High School, and Tannwen continues to work full time at the farm.



The wedding was the high point of the summer, but life does go on. During the summer, Reuwei led her science department on a month long curriculum review and develop-

ment project. Mike spent two weeks kayaking with his brother and friends in the ocean along the coast of Alaska. Gary and

Tannwen have been busy planting, irrigating, trellising, and nurturing our new vineyard. All seems to be going well.

This summer, Gary began growing a variety of vegetables, tomatoes, lettuce, etc., organically at the new farm on Van Kirk Road. That also has been great.

Pam is thrilled to be able to grandmother our two-year-old granddaughter Maya, the daughter of Reuwei and Mike. Luckily she and her parents have been able to spend time at the farm this summer.

Pam continues her involvement with the Lawrence town council and is also chairing the exciting new nonprofit, Sustainable Lawrence. We know the farm has become a family tradition for many, and we are delighted to see our children and grandchildren so engaged as well. This connecting of people to the land is more critical now more than ever.

Son Mark is serving his country this year in Afghanistan as a sergeant in the Army. His unit is way out in the mountains and villages, working hard to stabilize the region.

Pie Fundraisers

Attention PTAs! Need a fund raising idea? We can help you organize a Pie Fundraiser for Thanksgiving. We bake it, you sell it — for a tasty profit. Call the Farm Store to find out how your group can profit from our delicious pies, 609-924-2310.

Mark Your Calendar

Sept. 2 & 3, 2006—Pick Your Own Apples & Raspberries opens at Van Kirk Road
Sept. 23, 2006—Apple Day, 10am-5pm
Sept. 24, 2006—Apple Day, 10am-5pm
Oct. 7, 2006—Weaver's Guild Show & Sale
Oct. 8, 2006—Weaver's Guild Show & Sale
Nov. 23, 2006—Farm Store closes at noon. Happy Thanksgiving!
Nov. 25, 2006—Pam's Wreaths available, Farm Store
Dec. 2, 2006—Christmas trees available
Dec. 25, 2006—Farm Store closed. Merry Christmas!

Jan. 1, 2007—Farm Store closed. Happy New Year!



Sept. 30, 2006-Oct. 29, 2006—**October Harvest Festival Month**

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

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

Barnyard Birthday Parties: By appointment, April through November

Pick-Your-Own Schedule

May—Strawberries

June—Blueberries, Raspberries, Sweet Cherries, Sour Cherries, Flowers

July—Blueberries, Raspberries, Blackberries, Flowers

August—Raspberries, Flowers, Peaches, Apples (4th week)

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

Van Kirk Road Orchards open the 4th week in August.

Call ahead for information on availability of specific varieties.

Kicking Off FIVE Full Weekends of Fall Family Fun!

Everything Pumpkin" is what you'll get when you visit Terhune Orchards for our annual festival of fall family fun. The fun begins the weekend of September 30 & October 1 and ends on Halloween weekend, October 28 & 29.

The "Barn" display is a must-see. Designed and decorated by our own Elaine Madigan, it tells the story of "Life Beneath the Farm." The Barn debuts on Apple Day and is open through the end of October. See how what's beneath Terhune Orchards can be almost as interesting as what is above it! We hope you enjoy this FREE "show" as much as we enjoyed creating it for you!

Every Saturday and Sunday during the Five Full Weeks, Terhune Orchards features live music played by some of our best

local talent. Most are returning by popular demand. For a list of the performing bands, see Five Weeks of Music on the Farm.

Enjoy the music while you enjoy lunch in the Food Tent. On October 28 & 29, Pam



has prepared special "Everything Pumpkin" treats. Try Pam's Pumpkin Pie, Pumpkin Muffins, Pumpkin Soup, roasted Pumpkin Seeds, Pumpkin Bread, Pumpkin Cookies, and more! And, our fresh Terhune Orchards' hot or cold cider goes perfectly with everything pumpkin!

Pick-Your-Own Apples and Pumpkins are a very important October activity. Families come from miles around to pick our 15 varieties of apples on Van Kirk Road and to explore our pumpkin patch and the pile of pumpkins in the Farm Yard for just the right Halloween pumpkin.

Pony rides, tractor drawn wagon rides, the Corn Stalk Maze, and exploring the Farm Trail are some of the delights that await you each weekend.

So, come to Terhune Orchards on any or every weekend from 9am to 5pm through the end of October to enjoy our Five Full Weekends of Fall Family Fun. Rain or shine. No admission charge. Convenient parking is available at the farm on Cold Soil Road. It's a great place to bring your out-of-town guests and to meet your neighbors.

We're Online!

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

Pick-Your-Own Pumpkins & Gourds —For More than Just Halloween!



September and October are great months to Pick-Your-Own pumpkins and gourds at Terhune Orchards. Our Pick-Your-Own "pumpkin patch" is full of jack-o-lantern pumpkins including Howden, Baby Bear, Atlantic Giant, Lumina, and Mystic Plus pumpkins (perfect for small hands!) With so many to choose from, you're sure to find just the right size for your porch, patio, or front window.

The secret to picking the perfect pumpkin is right at your fingertips, literally! Pick pumpkins that are without bruises and still have the stem attached. Protect your pumpkins, including miniature and pie pumpkins, by storing them in an area that remains above 50 degrees.

Mature pumpkins are uniform in color. A pumpkin that is not completely orange will continue to turn orange if kept in an area where the temperature is above 50 degrees. Green pumpkins will continue to turn orange if stored in a warm place, but they will not get any bigger.

Pumpkins, unbruised and with the stem attached, can be found in the Pick-Your-Own Pumpkin Patch, which opens on Apple Day Weekend, September 23 and 24. Plan your jack-o-lantern "face" early, but wait until the last minute to cut the design. Once the pumpkin is cut, it only lasts a few days.

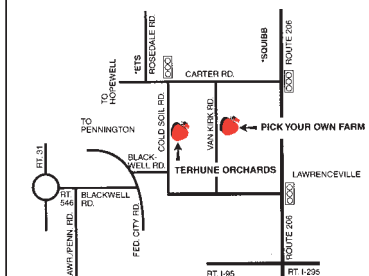
Look for our large selection of gourds in the Farm Store – Swan, Mini Red Turban, Crown of Thorn, Miniature Bottle, Small Warded, Turk's Turban, Small Orange, and Birdhouse gourds. Nothing matches a gourd collection for its decorative value. Exotic shapes and Autumn colors make gourds fun to display.

The apples, fall raspberries, and pumpkins you pick are charged by weight. Short on time? Pick yours from the Farm Store displays. Come often to enjoy the many varieties of fruits and vegetables available at Terhune Orchards from September through the end of October.



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.



Weaver's Guild Show & Sale October 7 & October 8 10am to 4pm

We are pleased to once again host the Princeton Weavers' Guild Show and Sale in the Big Barn. Guild members—all local spinners, weavers, dyers, and knitters—invite you to see their exceptionally fine creations, learn about their crafts, and watch as they demonstrate weaving techniques on a large loom. Special "hands-on" activities are also available for the children.

On display are original designs created by Guild members: hand-spun yarns, hand-woven and knitted clothing, hand-dyed scarves, fiber jewelry, baskets, and a variety of other distinctive "originals." These unique designs make great holiday gifts for family and friends!

The Princeton Weavers Guild holds monthly meetings and workshops. Anyone interested in learning more about the fiber arts is most welcome. For information about this Show or about other Guild activities, please call 609-924-8733.