



TERHUNE ORCHARDS NEWS

Trenton Farmer's Market
Spruce Street
(609) 695-7855

330 Cold Soil Road
Princeton, NJ 08540 • (609) 924-2310
www.TerhuneOrchards.com
email info@terhuneorchards.com

SPRING 2006

Kite Day— Fun for the Whole Family

Come to Terhune Orchards—and enjoy our annual Kite Day and celebration of spring! Spring on the farm is always exciting and exhilarating, so come and enjoy a fun-filled weekend with your friends and neighbors. It's a great way to share the natural wonders of spring on the farm. This year, Kite Day is on Saturday, May 6 and Sunday, May 7 from 10am to 5pm.

Bring your own kite or make one here. Our famous "guaranteed-to-fly" sled kites are easy for even little ones to make. Or, you can buy one at the Farm Store. We'll have LOTS of kites in all sizes and shapes. Then, give your kite a test run in the Farm fields!

Once again, our sheep will lose their winter coats on Sunday afternoon at 2pm. Each child spectator receives a souvenir piece of fleece. Join Elaine Madigan in the barnyard for some FREE fun games and activities for children of all ages. Take a walk through our ever changing Farm Trail. See the diversity of plants and animals that live there. How many can you identify?

Take a pony ride or hop up on one of our farm wagons and ride through the orchards. You may be lucky and the apple

orchards will be in full bloom! Visit our barnyard menagerie — Mexicali the horse; Cosmo the goat; Daisy the donkey; Luna, the rabbit; our friendly farm dogs Cider, Rhubarb, and Sweet Basil; and ducks, geese, sheep, and chickens too numerous to be named.

To all the "Moms",

**Kite Day,
May 6 - 7**



here's your chance to see the creative hanging baskets and container gardens filled with herbs and colorful flowers from our own greenhouse. This is a good time to drop some hints! Remember, Mother's Day is

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Mount Family Grows

On June 10, 2006, the Mount Family officially welcomes Jim Washburn as a son-in-law when he and Tannwen will marry. The wedding and reception will be on the farm.



Jim Washburn and his wife-to-be, Tannwen Mount.

Peonies and roses should be in bloom and our family is thrilled to celebrate this wonderful event here surrounded by family and friends. Jim is a history teacher at Montgomery High School and Tannwen is working full-time at the farm. Jim and Tanni were classmates at Lawrenceville School. Jim's family lives in the Yardley/Doylestown area of Pennsylvania.

Reuwai, Mike, and their little one,
(continued on page 2)

Summer Camp on the Farm

This summer, treat your children to a fun-filled week of Farm Camp experience at the Orchard. Designed for children between the ages of 7 and 12, they will have fun learning how the farmer and nature work together to grow healthy crops. During the week, the campers will take advantage of our beautiful surroundings; get a closer look at our resident insects; and plant, harvest, and sample the crops as they come into season.

Two identical one-week sessions are available from July 17 through July 21 and from July 24 through July 28, from 9am to 3:30pm. Both sessions are directed by Elaine Madigan, our resident naturalist. Elaine got involved in agricultural education as a volunteer at the Howell Living History Farm, in nearby Hopewell. She started helping out in the Farm-Hand program and soon became a regular.

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Surprise Someone Special with Mother's Day Flowers

Honor and delight someone special for Mother's Day, May 14, with one of our unique and spectacular hanging baskets, plant or flower arrangements, or garden-ready flowering plants. Our friendly Farm Store staff can



help you create the perfect flower fantasy for the special Mom in your life!

These outstanding, unique, and individual creations feature a variety of fresh blooms, spring plants, flowering bulbs, or cut flowers and herbs. Many have flowering plants that she can enjoy all summer long.

Each creation is arranged in a unique container or basket that shows our flowers and plants at their best. Can't decide? Let Mom choose her own with a Terhune Orchards Gift Certificate that she can use any time.

The Terhune Orchards Farm Store is open from 9am to 6pm everyday to help you create the perfect gift for the special Mom in your life.

Haygrove High Tunnels — Control of Nature?

by Gary Mount

The two basic resources that a farmer has to work with are the soil and the weather. And one of the most “interesting” aspects of farming is its relationship to the weather. Severe weather takes its toll on farm crops—too hot, too cold, too much or too little rain, and high winds—lots of things can happen. And, except for a few techniques, there is little the farmer can do. At Terhune Orchards, we have a 5,000 square foot greenhouse that provides a protected growing environment all year. We also protect our strawberries from frost on cold nights in the spring by spraying water from our irrigation system over the field.

This spring we are working on the largest and most challenging crop protection technique ever. As I write this, it is not quite completed, but I am already getting questions. “What are you building out there? It seems to be near the cherries? Are you still going to have pick-your-own cherries?” The answer is, yes, it is near the cherries. In fact, it is over the cherries. The structure is called a Haygrove High Tunnel. I purchased it from the Haygrove Company of Herefordshire, England and its purpose is to protect the cherries from my friend and nemesis, the weather.

Many of Terhune Orchards pick-your-own cherry customers have seen the devastating effect the weather can have. During the cherry ripening period, which is the final two weeks before harvest, the cherries greatly increase in size. That is, the cells in the cherry are expanding so rapidly that the skin of the cherry can barely keep up. Its size has to increase rapidly as well. If, during this time, a significant rainfall occurs, disaster strikes. The cherries absorb the raindrops, causing even more cell expansion and even larger cherries. The skin can't keep up and cracks develop, making splits in the cherry. Decay starts in the exposed areas of the flesh of the cherry—an unattractive and unappealing mess. Three years ago, we had three days of rain before cherry

harvest, and 100% of the cherries cracked. Not one was picked! Just awful, a total loss!

Enter the Haygrove Tunnels. Right now, halfway through construction, there are just rows of high metal hoops over the cherries. In a week or two we will cover the hoops with clear plastic covering and hold it down by an arrangement of criss-crossed ropes. In times of high temperature or strong winds, the tunnels can be vented by pushing up the plastic towards the top of each tunnel. Later, the edges can be pulled back down as needed.

Since we started working on the tunnels, I have also realized that they can protect the cherries from frost during bloom. That's a pretty good thing, since the cherries bloom early and the blossoms can sometimes freeze, which means no fruit.

Another thing the tunnels might do is to move forward the date for picking the cherries. The way this works is that we could cover the cherries early and raise the average temperature under the tunnels in the spring.

One of my fruit-growing friends in California, Steve Blizzard, did this recently. As a grower in California, he does not farm in acres, such as our two acres of cherries. He farms in hundreds of acres, as do most California farmers. Steve's cherry orchard is very large and his crop is packed and sold wholesale, with most of the cherries exported to Asian or Pacific Rim countries. In such a marketing plan, having your cherries come in a week or two early gives you a significant advantage. Steve's location is not so susceptible to spring frost or pre-harvest rain. But getting his crop marketed early has really paid off.

At Terhune Orchards, I am thinking that bringing the cherries in early might not be the best idea. Right before cherry time is pick-your-own strawberries. It might be better not to have everything at once.

This year, at least, we will concentrate on rain and frost protection. The Haygrove

High Tunnels will cover half of our two acres of cherries. Pick-your-own cherry harvest will be the first or second week of June. Check our website, www.terhuneorchards.com, or call the farm in late May for a more exact date and come check out those Haygroves!

Read & Pick Programs a Huge Success

Join us again this year for a great way to introduce your pre-schooler to the fun of Pick-Your-Own. Read & Pick is an innovative program that combines picking fruits, vegetables, or flowers with your young child and listening to a story about the item. Between May and the end of August, the children will listen to a story about fruits, vegetables, flowers, or animals and then with their parent/guardian either pick the fruit, vegetables, or flowers in our Pick-Your-Own area, or visit the farm animals.

The one-hour programs are at 10am on Tuesdays.

May 23: Farm Animals
June 6: Strawberries
June 20: Cherries
July 11: Blueberries
July 25: Vegetables
August 8: Peaches
August 22: Flowers
August 29: Apples (at Van Kirk Rd.)

Each program costs \$5 per child (ages 2 and older) and includes picking a small amount of fruit, vegetables, or flowers. Children must be accompanied by an adult. Registration for Read & Pick is strongly suggested. Programs meet on the lawn at Terhune Orchards.

Kite Day

(continued from page 1)

Sunday, May 14!

Then, relax to local bands playing music from noon to 4pm. On Saturday, enjoy bluegrass music played by Past Times. On Sunday listen to Jay Smar and his band.



Stop at the Food Tent for lunch or a snack break. We'll be serving Terhune Orchards famous home-made soup, home-made vegetarian country chili, BBQ chicken, hot dogs, grilled home-grown asparagus, bagels with cream cheese, fresh ice-cold sweet cider, donuts, apple pie, cookies, brownies, and lots of other goodies.

Help us celebrate spring and kick off the growing season! Bring your family and friends and enjoy a high-flying experience at Terhune Orchards' Kite Day.

Mount Family Grows (continued from page 1)

Maya, have had a great year living and working in Baltimore. Reuwei teaches high school-level environmental studies at Park School and Mike teaches high school history at Bryn Mawr. During his spring break, Mike took a group of students to Austria to revisit his old “stomping grounds,” where he went as a high school exchange student and later as a Fullbright Scholar.

Spring break also found us traveling. Our mother-daughter trip this year included granddaughter Maya. We had a fabulous time spending the week on the beaches of Jamaica. (This time, Granddad was allowed to come!)

Mark has been in Germany with his Army unit for the last few months and will be returning to Afghanistan sometime in June. This time he expects to be assigned in the countryside protecting the border.

Noted for quality products and friendly country-style service, the Terhune Orchards Farm Store attracts local people doing their daily shopping as well as out-of-towners on their way through the Princeton area. At Terhune Orchards, you will find:

- Terhune Orchards' own as well as local-

ly grown farm-fresh seasonal produce and fruit.

- a fine assortment of freshly baked breads, pies, cakes, cookies, and donuts from our own bakery.
- fresh-cut flowers and seasonal flowering plants and herbs.
- fresh, deliciously sweet Terhune Orchards Apple Cider.
- gift baskets, gift certificates, and gourmet specialties.

Terhune Orchards and the Terhune Orchards Farm Store are owned and operated by Pam and Gary Mount. The Farm Store is open daily all year.



Pick-Your-Own Fruit – Fun in the Sun

Pive your family the experience of picking their own fresh produce while having FUN, and, it's right here at Terhune Orchards! We've had such a warm winter that we expect our crops early this year. Check our website often to see what's ready – www.TerhuneOrchards.com.

Picking starts in May with our fabulous strawberries that have grown plump and juicy in our strawberry patch!

In June, sour cherries and nine varieties of sweet cherries are ready. But don't wait too long. Our two acres of cherries are



Garden Fresh Asparagus Now Ready at Farm Store

Terhune Orchards' own crop of asparagus will be in the Farm Store by the last week in April. Green, crisp, and crunchy asparagus is one of the first vegetables to surface in the spring. It's ready for harvest when the stalks are 6- to 8-inches tall and straight, bright green in color, with compact and tightly closed tips. Because you get it fresh picked at Terhune Orchards, the flavor is truly amazing.

Asparagus is a healthful vegetable. A fat- and cholesterol-free food, it is extremely low in calories – 8 medium spears have just 20 calories – rich in minerals, and a good source of protein. Besides its delicate flavor, asparagus is a good source of vitamins A and C, and minerals.

Our farm fresh asparagus is so tender that you can eat it raw. No need to peel our fresh asparagus stems! Try it with a dip as an hors d'oeuvre.

Asparagus cooks up quickly and easily; you can steam, boil, microwave, oven-roast, or stir-fry the spears, but be careful not to overcook! Call the Farm Store at 609-924-2310 for availability.

Pick-Your-Own is Back!

Hurry, the season is short! Family fun starts the third week in June for Terhune Orchards own delectable juicy raspberries, blackberries, blueberries, and sweet cherries and continues with peaches, apples, and pumpkins. Call ahead for picking dates, 609-924-2310.

planted on dwarf rootstock so you can pick the fruit with both feet on the ground. This year, Gary tried a new method of growing strawberries. Read about it on page 2.

At the end of June and beginning of July, pick blueberries, raspberries, and brilliant flowers. Apples are ready during the third week of August, and you can keep right on picking through October. While you're enjoying the autumn leaves and fields, select just the right pumpkins for the best jack-o'-lanterns! And, don't forget our Pick-Your-Own Indian Corn and fall flowers.

Fresh Tart & Zesty Rhubarb at Terhune Orchards

Rhubarb at Terhune Orchards is a beautiful and versatile perennial garden plant, with huge lush green leaves and pink or red stalks. Low in calories, it contains potassium, a small amount of vitamin C, and 2 grams of fiber per cup.

It grows well in most areas of the United States. Only the stalks are edible – discard the leaves. Rhubarb is most commonly used in pies, tarts, and sauces. It is also popular in cakes, pastries, jams, pickles, and wine. Interestingly, the most common ingredient in rhubarb recipes other than rhubarb is the strawberry (Terhune Orchards' strawberries and rhubarb are perfect in pies!). No time to bake? Try our ready-to-eat Strawberry Rhubarb Pie available in the Farm Store.

Rhubarb ripens in mid-May. The more flavorful stalks are likely to be medium-sized and deep red in color. To preserve your rhubarb, trim off and discard the leaves. You can keep fresh stalks in the refrigerator for up to three weeks, unwashed and tightly wrapped in plastic.

To freeze rhubarb, cut the stalks into 1/2-inch pieces, spread on a sheet pan, and freeze. Once frozen, store the pieces in heavy-duty plastic freezer bags. Seal tightly and return to the freezer. Packed this way, rhubarb will keep up to six months. To use, measure out the amount needed and return the rest to the freezer.

Always use anodized aluminum, stainless steel, Teflon-coated aluminum or enamel-coated cast iron cookware to cook or bake rhubarb recipes. Because of rhubarb's high acid content, reactive metal pots (aluminum, iron, and copper) will turn brown. For availability, call the Farm Store at 609-924-2310.

Summer Camp on the Farm (continued from page 1)

When Elaine was looking for a summer camp for her son, she found the Stony-Brook Millstone Watershed Camp. She liked it so much that she became their summer intern. She learned how to help children explore nature and how to use nature as a teaching tool. That autumn, she started working at Terhune Orchards leading the Farm School Tours. Over the years, Elaine has developed and expanded the Tour and the Camp programs. Her focus is on helping children develop an appreciation for how the aspects of nature and farming blend together.

Each day at camp includes a variety of

Blueberry Bash at Terhune Orchards June 24 & 25

We had so much fun at our first Blueberry Bash, we decided to do it again this year. Join us on Saturday and Sunday, June 24 & 25 to celebrate "everything blueberry." The Pick-Your-Own blueberry patch will be ready for picking! Stop at the Farm Store for one of our special picking baskets and enjoy the sight and scent of these fabulous berries.



Because blueberries grow on bushes, they are easily accessible to all.

After you've picked your blueberries, hop on one of our tractor-drawn wagons for a ride through our beautiful orchards and fields planted with summer crops. This is part of what makes Terhune Orchards such a special place. Pony rides, music, and entertainment are available for the children. Puppeteers will present a special rendition of the Tales of Peter Rabbit at 1pm on both Saturday and Sunday.

Make Your Favorite Blueberry Creation: Get in the spirit by entering your favorite blueberry treat in the juried Blueberry Bash Bake-off only on Saturday at 2pm – separate categories for adults and children. Susan Yeske, food editor of the Trenton Times, will be our taste-tester and judge. Contest rules are available at the Farm Store. The adult prizewinner receives a \$100 Terhune Orchards Gift Certificate good for any purchase in the Farm Store, and the child prizewinner receives a \$50 gift card. Watch for the winning recipes in a future edition of *Terhune Orchards News*.

When hunger strikes, visit Pam Mount's Blueberry Bash "Buffet." Lots of tasty blueberry treats – great for lunch or a quick snack. Try our Blueberry-Apple crisp, Blueberry drinks, Blueberry muffins, Blueberry cobbler, Blueberry jam, Blueberry pie, Blueberry tea, and Blueberry salsa.

The Blueberry Bash will be on Saturday & Sunday, June 24 & 25 from 10am to 5pm. Parking is available at Terhune Orchards. Admission is free.

outdoor activities, games, crafts, and a field trip that will teach the campers about farm life. Activities include, for example, picking and preparing fruits and vegetables; tending animals; studying insects, butterflies, and bees; identifying trees; and learning about pest management practices and water quality. Hiking the Farm Trail, exploring the Stony Brook, and a trip to the Howell Living History Farm provide additional fun activities for the campers.

Space is limited, and registration is on a first-come, first-served basis. For information about the Farm Camp, call the Farm Store, 609-924-2310.

Mark Your Calendar

5/6/06—Kite Day, 10am
5/7/06—Kite Day, 10am
5/23/06—Read & Pick Program, Farm Animals, 10am
6/6/06—Read & Pick Program, Strawberries, 10am
6/20/06—Read & Pick Program, Cherries, 10am
6/24/06—Blueberry Bash Festival, 10am to 5pm
6/25/06—Blueberry Bash Festival, 10am to 5pm
7/11/06—Read & Pick Program, Blueberries, 10am
7/25/06—Read & Pick Program, Vegetables, 10am
8/5/06—Canning and Freezing Class, 10am, Free

8/8/06—Read & Pick Program, Peaches, 10am
8/22/06—Read & Pick Program, Flowers, 10am
8/29/06—Read & Pick Program, Apples, 10am
9/23/06—Apple Day, 10am-5pm
9/24/06—Apple Day, 10am-5pm
9/30/06-10/29/06—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 (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.

Pick-Your-Own Strawberries

At long last, the strawberries that spent the winter under white row covers will be ready to pick. Select plump, firm, fully red berries. The smaller berries often have the most flavor. Once they are picked, unripe berries will not ripen. Only the totally red berries are completely ripe. Here are some helpful tips:

Pick only the berries that are completely red.

Pick only the berries than you can use in a few days. Strawberries last only a short time at room temperature and a few days in the refrigerator.

Freeze berries that you can't use right away. Wash, cut the hulls off, put them into a "ziplock" bag, and remove as much air as possible. The berries will keep for a few months if they are frozen without air.

Call before coming to Terhune Orchards to pick strawberries. Strawberries are sensitive to weather conditions.

When picking strawberries, use the containers available at the Farm Store. With larger deeper containers, strawberries on the bottom are likely to bruise.

Bringing your berries home

Wash berries only when you are ready to use them, since washing reduces their shelf life. We hope you enjoy our Pick-Your-Own strawberries. Call the Farm Store at 609-924-2310 to find out about availability. Containers for your use are also available. But hurry! Our strawberries are so plump and full of flavor that they won't be hanging around too long!



Discovery Walks on the Farm Trail

Spring and Summer Walks and Programs at Terhune Orchards give children of all ages the opportunity to experience some of nature's miracles – up close and personal – from May through October. All tours are led by our knowledgeable Guides.

In July and August, Summer Discovery Walks follow the Terhune Orchards Farm Trail, investigating nature, the compatibility between agriculture and wildlife habitats, and addressing recycling, composting, and crop rotation. The children identify native insects, learn about their life cycles,

visit the farm animals, enjoy apples and cider, and do a hands-on activity to take home.

Summer Walks are available by appointment only, Monday through Friday, 10am to 1pm. The 1 1/2 hour program costs \$5 per person, which includes a snack and a craft activity. Pre-registration and a minimum of 10 children are required. No more than 20 children will be assigned to a leader. To schedule or discuss your group or camp's specific Spring or Summer Walk requirements, call the Farm Store at 609-924-2310 and speak to Elaine or Kate.

See the Fabulous Puppet Show

Beatrix Potter's Peter Rabbit stories, a favorite of children everywhere, have been loved and enjoyed for generations.



The Tuckers' Tales Puppet Theatre, a performing company based near Philadelphia and founded in 1981, brings them to life in irresistible style with colorful scenery and turn-of-the-century costumes for an unforgettable theater experience. Don't miss this special treat! Shows are at 1pm on both Saturday and Sunday at the Blueberry Bash Festival June 24 & 25.

Plan a Special Barnyard Birthday Party

What better way to celebrate your child's birthday than with a Barnyard Birthday Party! Bring your party to Terhune Orchards for a unique celebration. The children will have reserved picnic tables and take a private wagon ride through the orchards. They will play games, eat party food, ride the pedal tractors, and enjoy feeding the barnyard animals. The children will experience all that Terhune Orchards has to offer. Face painting and pony rides are also available.

Call the farm at 609-924-2310 or email info@TerhuneOrchards.com to reserve your party date or request a Barnyard Birthday Party brochure. Visit our website at www.TerhuneOrchards.com for additional details.



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.

