



TERHUNE ORCHARDS NEWS

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FALL 2007

Join the Fun at Terhune Orchards' Apple Day Festival

Our Apple Day Festival kicks off the fall harvest season at Terhune Orchards. Join us on September 22 and 23 for lots of family fun and activities. And, the fun continues every weekend straight through to the end of October! The family farm owned by Pam and Gary Mount literally bustles with excitement and all the activities that support a successful farm operation. However, at this time of year, everyone's attention at Terhune Orchards is focused on harvesting the 30 varieties of apples—from Macintosh to Stayman Winesap—that grow here.

Apple Day celebrates these harvest activities and many others, too! We invite you to pick your own apples by visiting our Pick-Your-Own orchards. Nothing tastes better than an apple you've picked yourself, always fresh, sweet, and full-flavored.

There are lots of activities for "children" of all ages. All around the barnyard you'll find 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 apples are the stars of the Apple Day Festival, pumpkins have also become an important part of the weekend, with the fun continuing through to the end of October. Our huge pumpkin patch is open for Pick-Your-Own. Big, small, heavy, light, oddly shaped, perfectly round—you will find one just right for your jack-o-lantern or to decorate your table or front steps. Ride the wagon through



**Apple Day Fun,
September 22 & 23,
10am to 5pm**



the orchards and passed the vegetable fields to the pumpkin patch. If you'd like to paint a pumpkin, check out our Pumpkin Painting station.

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Apples, Apples, Apples!

The Mount Family is all about apples. Gary's grandfather planted apple orchards many years ago on Route 1 where Canal Pointe is now located. His father and uncle ran the farm until 1966 when his Dad died.



Pam and her two running mates for Town Council, Mike Powers and Jim Kownacki.

As a student at Princeton University, a farming future was not his focus. Pam grew up in Princeton. Somehow she grew to love gardening (with her Dad) and has the green thumb in the family.

After we were married in 1967, we spent 3 years in Micronesia as Peace Corps Volunteers on a small island about the size of our home farm. It was wonderful, challenging and life changing. Traveling around the world on our way home, we realized how special our home and roots were to us. We settled for a few years in Bucks County where Reuwai was born. When we saw a "For Sale by Owner" sign at the head of the driveway at Terhune Orchards we knew this was the place for us and our growing family.

Life has come full circle. Now daughter Tannwen and her husband Jim live on our Van Kirk Road farm. Tannwen works full-time at the farm and Jim teaches history at Montgomery High School. Daughter Reuwai and husband Mike with 3 year old Maya and baby twins Sasha and Tess (2 months old) are back home for the summer. They will be moving to their new home at Lawrenceville School, Reuwai heading the Science Department and Mike teaching history. Apples, apples, apples don't fall far from the tree – how great is that!

Pam is running for Town Council this fall, her third 4-year term. Pam and her two running mates, Mike Powers and Jim Kownacki, have adopted "because community matters" as their slogan. Family, commitment and community – the strengths of Lawrence families and neighborhoods are what makes this a wonderful town.



Fall Pick-Your-Own at Terhune Orchards

Now is a great time to Pick-Your-Own apples, fall raspberries, pumpkins, and gourds at Terhune Orchards—lots of great weather and fun wagon rides on weekends to the best picking 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 Easy to Reach!

Our dwarf apple trees put lots of our delicious 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. Once the apple is ready, it must be picked or it will fall to the ground.

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“Buy Local” from Terhune Orchards’ Farmers’ Markets!

This year, Terhune Orchards launched its “Buy Local” campaign in an effort to make their fresh produce accessible to more people at local corporations, restaurants, schools, stores, and other local gathering places.

Two years ago, Terhune Orchards helped launch the Farmer’s Market in the



village of Lawrenceville. Lawrenceville Farmers Market, organized by the Lawrenceville Main Street Association, operates Sunday from 9am to 1pm from June 10 through October 28, on Gordon Avenue in the parking lot of the Lawrenceville Fuel Co. In addition to fruits and vegetables, the Market also features a variety of vendors selling flowers, herbs, meat, poultry, and eggs.

Terhune Orchards has been part of the Trenton Farmer’s Market on Spruce Street in Lawrence Township for over 15 years. We man (and woman!) our booth year-round and enjoy the community feel and flavor at the market. We continue to sell produce every Thursday, Friday, and Saturday from 9am to 5pm and on Sundays from 10am to 4pm.

Tannwen Mount has taken the lead in

organizing Terhune Orchards “On the Road.” So, this summer we will also be at the Princeton Junction Train Station in West Windsor on Saturdays from 9am to 1pm and at The Merrill Lynch Market on Scotch Road in Hopewell on Thursdays, from 11:30am to 4:30pm.

Stop by and say hello when you visit these locations.

Terhune Orchards is also supplying a number of local restaurants, schools, and stores with fresh fruits and vegetables:

Restaurants:

Mediterra – Princeton
Teresa’s Cafe – Princeton
Witherspoon Bread Company – Princeton
Brother’s Moon Cafe – Hopewell
One 53 – Rocky Hill
Vidalia – Lawrenceville
Lawrenceville Inn – Lawrenceville
Inn at Glencarin

Schools:

The Lawrenceville School
Princeton Day School
Princeton Charter School
West Windsor/Plainsboro High School District
Princeton University Eating Clubs: Cap & Gown, Cloister, Cottage, Ivy, Terrace, Charter

Stores:

Bent Spoon
Whole Earth
Wild Oats
Landaus
Wegmans
Nassau Street Seafood
Small World Coffee

Terhune Orchards Certified Organic Offers a Choice

Terhune Orchards now has 8 acres of organic vegetables. The process began several years ago with preparing the soil. Before acreage can be considered appropriate for growing organic fruits and vegetables, it must stay fallow for more than 3 years. During this time, the farm crew planted a buffer of arborvitae and Australian willow trees to separate the organic acres from the rest of the Farm.

To enrich the soil, mushroom compost trucked from a mushroom farm in Pennsylvania, is worked into the soil. In 2006, the Mounts began experimenting with varieties of organic vegetable plants to determine which thrive best on our Farm.

This year, using techniques appropriate for organic farming, Terhune Orchards is growing broccoli, Brussell sprouts, herbs (basil, cilantro, scallions, and dill), a variety of lettuces (Romaine, green, leaf, red leaf,



and Boston), and tomatoes (cherry and large slicing tomatoes), 14 varieties of potatoes (never before grown at Terhune Orchards!) and bell peppers.

When it comes to handling plant diseases and bugs, the Mounts will be using many of the Integrated Pest Management techniques they have perfected over the years. They will be closely watching the crops to root out any bugs and diseases before they become a nuisance – and to provide you with the produce that both looks good and tastes great. Come and try something new. Let us know what you think.

Join the Fun at Apple Day (continued from page 1)

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 you dunk your donut in some of Terhune Orchards hot or cold fresh-pressed sweet cider. The Daisy Jug Band returns this year for its 30th Apple Day.

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 Everything Corn. It’s your passport to a little mystery and lots of good old-fashioned fun – all about Corn!

Go from the machinery barn 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, past 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 fresh-baked pumpkin pies are great for dessert.

We’re delighted everyone can join us, but we don’t have enough parking on the Farm. 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.

Music at Terhune Orchards

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

September 22: Daisy Jug Band
September 23: Daisy Jug Band
September 29: Past Times
September 30: Mountain Heritage
October 6: Something Else
October 7: Borderline
October 13: Echo Del Sur
October 14: Chester Johnson and the Foggy Mt Grass
October 20: Beth Coleman Band
October 21: Second Wind
October 27: Dixie Mix
October 28: Mountain Laurel

Meet the Alpacas! October 7, 10am to 4pm

This year, you’ll be able meet our visiting Alpacas. Take some time to meet and visit with these interesting animals. Originally from South America, these animals are now raised throughout the United States. Our friend Linda Berry Walker of Hunterdon county tells us that although she has over two hundred alpacas, tattoos, ear tags, i.d. collars and the like are not used. Each Alpaca has an individual name and is kept track of by the eye of the owner. To me, they sort of all look the same, but not to those who know what they are doing. Come and take a look—see what you think.

Alpaca breeders will offer alpacas for sale, fiber products, and FREE “hands-on” seminars for potential alpaca owners, spinners, knitters, and other fiber artists. The seminars are held only on Saturday. At noon, attend “Shearing Techniques” offered by Kate McKelvie, Alpacas of Sunset Fields. At 12:45pm, Ingrid Wood of Stormwind Alpacas, talks about “Skirting Fleeces” and at 1:30pm, Yvette Kirilenko of Wood & Gray Alpacas, discusses “Preparing a Show Fleece.”

Also available will be alpaca apparel including sweaters, scarves, gloves, socks, and more.

The Return of FIVE 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 29 & September 30 and ends on Halloween weekend, October 27 & 28.

The “Barn” display is a must-see. Designed and decorated by our own Elaine Madigan, it tells the story of “Corn.” “The Everything Corn Display Barn” debuts on Apple Day and is open through the end of October. We hope you enjoy this FREE “show” as much as we enjoyed creating it for you! Be sure to say hello to the visiting herd alpacas on October 6 & 7.

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 27 & 28, 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.

In the Gallery Barn, across the yard from the Farm Store, sculptor Catherine Perry (clpbronze@yahoo.com) will be exhibiting miniature pears, apples, and pumpkins cast from the actual fruit. Also on display are Catherine’s ornamental bronze platters, bowls, and vessels. She uses the “lost wax” method to create her work. Be sure to stop



by and see these unique sculptures, Sep. 22 & 23 and Sep. 29 & 30. The Gallery Barn will also host a photography exhibit featuring photos taken by our friends and customers during their visits to Terhune Orchards. The exhibit will remain in the Gallery Barn through mid-October.

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.

Sweet Apple Cider—Making The Best!

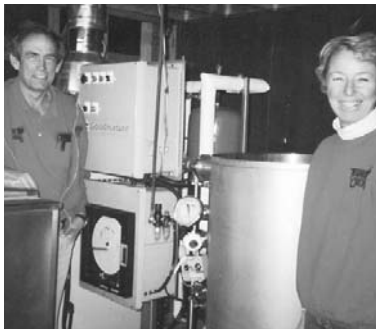
by Gary Mount

I have come full circle in my attempts to make the best apple cider that I can at Terhune Orchards. Make those two full circles. Ideas that I tried when I first started, then abandoned, then tried again in a different way are now either back in or back out. What I have found over the years is that there is more than one way to make apple cider. But, just keep to the basics, and you’ll be all right.

What are the basics? Start with sound, ripe apples. Don’t use just one variety of apples. Look for a blend of different types. Keep everything as clean as you can. Cool the cider immediately after pressing and pasteurizing.

Sounds pretty simple, right? Well, it is, although it’s not that hard to get it wrong. One of the most common mistakes in cider making is using immature apples. Maturity in an apple means the starches in the fruit have mostly changed to sugar. Eating a starchy apple will bring out adjectives like woody, tasteless, green, or mealy.

And, just what is a “sound” apple? I tell the cider makers here at Terhune Orchards



Gary and Pam with the pasteurizer.

that if they wouldn’t eat the apple, then don’t let it go into the cider press. No decay, no major bruises. Just that simple, but it makes a big difference.

Keeping everything as clean as possible is critical as well. It’s a lot of work. Sometimes, when we are only making four or five hundred gallons, it takes longer to clean up afterwards than to press the cider! Items to be cleaned: bin dumper, sorting rollers, apple washer, bucket elevator, apple grinder, pomace (ground-up apple) tank, pomace pump, the cider press itself, press cloths, cider pumps, cider filter, storage tanks, pasteurizer, and jug filler. Using a pressure washer at 1000 psi does the trick for most items.

Finally, there is cooling. Each of our four hundred gallon storage tanks has its own two horsepower cooling system. Good quality cider is made without preservatives. At warm temperatures, fermentation starts quickly. Refrigeration (as close to 32° F as possible) is essential.

That’s about it—except for the actual blend of varieties that we use. Each cider maker has a preference. The exact mix usually changes over the season and is not often divulged. That’s like asking a Maine lobsterman where he catches his lobsters. Ey-yup!

The more I learn about making cider, the more I realize that the basics count. I keep trying to get at the basics—this year we will continue a plan for cider quality and safety. I have worked this out in conjunction with the US FDA and the New Jersey Department of Health at a seminar sponsored by the New Jersey Horticultural Society, of which I am treasurer. This plan should go a long way towards keeping Terhune Orchards’ Apple Cider the very best.

A Barnyard Birthday Party is Special & Fun!

Terhune Orchards’ Barnyard Birthday Party memories will be remembered long after the special day.



Enjoy Terhune Orchards unique setting, reserved picnic tables, and a private wagon ride through the orchards. The children eat party food, ride the pedal tractors, and feed the barnyard animals. Face painting and pony rides are also available. To reserve your date or request a brochure, call 609-924-2310 or send email to info@TerhuneOrchards.com. For details, visit our website at www.TerhuneOrchards.com. Fall Barnyard Parties can be scheduled in September through the first week of October.

Mark Your Calendar

8/28/07- Read and Pick Program, Apples, 9:30am & 11am
 9/22/07- Apple Day, 10am-5pm
 9/23/07- Apple Day, 10am-5 pm
 10/07/07- Visiting Alpacas, 10am-4pm
 10/9/07- Photo Contest Entries due today
 10/12/07- Photo Contest Opening Reception
 10/13/07 through 10/29/07- Photo Contest Show
 Sept. 30, 2007-Oct. 28, 2007-October Harvest Festival Month, every weekend in October.

2/03/08- Wassailing the Apple Trees



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, 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.

Fall Pick-Your-Own (continued from page 1)

Proper apple-picking techniques

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.



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.

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 from early to 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

Pumpkins

Don't forget to pick-your-own pumpkins in our Cold Soil Road pumpkin patch. With five acres of jack-o-lantern pumpkins, you're sure to find the perfect pumpkin. Pumpkin picking starts during Apple Day Weekend in September and continues until Halloween.

Gourds

Gourds are closely related to cucumbers, squash, and melons. They are grown for use as home or table decorations. Gourds are tender annuals that thrive in areas of moderate temperature. This year, Pick Your Own gourds at our Van Kirk Road Farm.

Visit Terhune Orchards often to enjoy the many varieties of fruits and vegetables—pumpkins, gourds, raspberries and more—available from September through the end of October.

Terhune Orchards' Pick-Your-Own at the Van Kirk Road farm, is just 1 mile from Terhune Orchards Farm Store, and easily accessible from Routes 206, 95, and 295. We have ample parking for cars. Visitors 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!



Terhune Orchards Photo Contest – Show Us Your Photos!



Over the years, people have snapped lots of pictures at Terhune Orchards. Since we'd love to see your photos, how about entering them in our FIRST EVER Terhune Orchards' Annual Photo Contest.

Contest rules are available in the Farm Store and also on our Website:

http://www.terhuneorchards.com/event-page_photo_contest.html

The deadline for submitting photos is October 9 at 5pm. The winning and honorable mention photographer in each category wins a \$100 Terhune Orchards' Gift Certificate and a \$50 Terhune Orchards' Gift Certificate, respectively.

The Opening Reception will be held on October 12 at 5pm, where all the submitted photos will be on display in the Barn Gallery across from the Farm Store, and the winning photographers will receive their awards. Questions? Call the Farm Store at 609-924-2310.

Pie Fundraisers

Attention PTAs and other school groups! Here's a great 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.



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.

