



# TERHUNE ORCHARDS NEWS

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

330 Cold Soil Road  
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SUMMER 2008

## Blueberry Bash at Terhune Orchards June 28 & 29

**B**lueberry Bash celebrates “everything blueberry” on Saturday and Sunday, June 28 & 29 from 10am to 5pm. Join us for a fun day filled with great blueberry picking, delicious food, and relaxing with family, friends, and neighbors. Visit the Pick-Your-Own blueberry patch! And, you'll find ample supply of our special picking buckets available at the Farm Store. Wander through our blueberry patch and enjoy the sight and scent of these fabulous berries. Since blueberries grow on low bushes, they are easily accessible to all. We cover our berry bushes with “black-netting.” The netting keeps the hungry birds from getting the berries first! Our blueberries are sold by the pound.

After you've picked your blueberries, hop on one of our tractor-drawn wagons for a ride through our beautiful, scenic orchards and fields. Our farm fields are full of sprouting summer crops. This is part of what makes Terhune Orchards such a special place to visit. Pony

rides, music, and entertainment are available for the children. Tuckers' Tales Puppet Theatre, will present a special rendition of “Aesop's Fables”, at 12:30pm and again at 2pm on Saturday and at 1pm and 2:30pm on Sunday.



Get into the “Spirit of Blueberry” by entering your favorite blueberry treat in our juried Blueberry Bash Bake-off only on Saturday at 1pm. There are separate cat-



egories for adults and for children. Susan Sprague Yeske, food editor of *The Trenton Times*, will be our taste-tester and judge. Contest rules are available at the Farm Store or on web at [www.TerhuneOrchards.com](http://www.TerhuneOrchards.com). The adult prizewinner receives a Terhune Orchards Gift Card for \$100, which can be used to purchase anything in the Farm Store, and the child prizewinner receives a \$50 gift card. Watch for the winning recipes posted on our Website.

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 tea, Blueberry muffins, Blueberry cobbler, Blueberry jam, Blueberry pie, Blueberry tea, and Blueberry salsa. Also available will be our Farm fresh salads, pies, cookies, BBQ chicken, and hot dogs.

Enjoy the music of Heavy Traffic on June 28 and Jay Smarr on June 29. Or try your hand at creating a scarecrow that will protect your garden. Make it now and keep the pests at bay all summer and into the fall! Our own Elaine Madigan will play outdoor games with the children. Free pony rides are available or enjoy a leisurely wagon ride around the farm.

The Blueberry Bash will be held on Saturday & Sunday, June 28 & 29 from 10am to 5pm. Parking is available at Terhune Orchards. Admission is free.

## What's the Plan for Summer on the Farm?

**P**ick—Pant—Eat! is the plan for the summer season here at Terhune Orchards. With over 35 crops and many varieties of each (i.e. 35 varieties of peaches), every day sees another fruit or vegetable coming into our farm market!



From left: Tess, Reuwai, Mike, Pam, Sasha, Gary, Maya, Jim, Tannwen, Becket.

The Mount Family is in the middle of it all – Mom (Pam) and Dad (Gary) are excited about keeping the balance between tried-and-true and what's new! This year the “new farm” on Van Kirk Road is fully planted with crops of organic vegetables, the wine grape vineyard, pumpkins, and corn. And, we're planning to build a new barn soon in the farm yard.

Reuwai, Mike, daughters Maya (4 years old), Tess and Sasha (1 year old) finished their first year at Lawrenceville Prep School, Reuwai teaching science and heading the department, Mike teaching history and organizing and planning student trips.

Tannwen and Jim with 4-month old Becket are doing well. Tannwen, elected President of The NJ Farm Markets Association, is planning their 2009 conference. She has also been elected Vice President of her alumni class at Princeton University.

Son Mark was promoted to Staff Sergeant while he serves his country in Afghanistan.

Pam continues to serve as Lawrence Councilwoman, this year focusing on redevelopment projects, truck and traffic issues, and the Lawrence Nature Center along with Planning Board and Bike and Pedestrian Committees.

After three years, Pam has passed the Chairmanship of Sustainable Lawrence to David Prescott. She is now focusing on energy conservation for local homeowners and businesses, trying to help Lawrence cut its carbon footprint and save money on energy costs.

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### See the Fabulous & FREE Puppet Shows at Blueberry Bash!

Last year, the Tuckers' Tales Puppet Theatre, presented a puppet show that got rave reviews. They will be returning this year with their rendition of Aesop's Fables. The performing company, based near Philadelphia, was founded in 1981. The character puppets “come to life” through the group's irresistible style, colorful scenery, and turn-of-the-century costumes — an unforgettable theater experience for all ages. Don't miss this special treat! Shows are at 12:30pm & 2pm on Saturday, and 1pm & 2:30pm on Sunday.

# Read and Pick Programs

**R**ead & Pick is an innovative program that combines picking fruit or other farm activities with your young child and listening to a story highlighting topic.

**Farm Animals - Tuesday, May 20th - 2 sessions - 9:30 am & 11 am**

Parents and young children (preschool to 8 years) are welcome to celebrate everything wonderful about farm animals. We will be reading two books about farm animals. Then everyone will participate in a farm craft activity with wool from Terhune Orchards sheep! The cost is \$7.00 per child.

**Strawberries - Tuesday, June 3rd - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines hands on farm activity with your young child and listening to a story highlighting the fruit or farm area. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about strawberries. We will be reading two highlighting strawberries books. Then everyone will pick his or her own pint of strawberries. The cost is \$7.00 per child and includes the pint of strawberries. Our staff will explain how strawberries grow and how they should be picked



**Cherries - Tuesday, June 17th - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines picking fruit with your young child and listening to a story highlighting the fruit. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about cherries. We will be reading the book: Oliver's Fruit Salad. Then everyone will pick his or her own container of cherries. The cost is \$7.00 per child and includes the container of cherries. Our staff will explain how cherries grow and how they should be picked.

**Blueberries - Tuesday, July 1st - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines picking fruit with your young child and listening to a story highlighting the fruit. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about blueber-

ries. We will be reading the book: Blueberries for Sal. Then everyone will pick his or her own small container of blueberries. The cost is \$7.00 per child and includes the container of blueberries. Our staff will explain how blueberries grow and how they should be picked.

**Vegetables - Tuesday, July 15th - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines a hands-on activity with your young child and listening to a story highlighting the fruit or vegetable. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about vegetables. We will be reading the book: The Ugly Vegetables. Then everyone will pick his or her own small container of vegetables. The cost is \$7.00 per child and includes the container of vegetables. Our staff will explain how vegetables grow and how they should be picked.

**Flowers - Tuesday, July 29th - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines a hands-on activity with your young child and listening to a story highlighting the activity. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about Flowers. We will be reading a book about flowers, gardens and insects. Then everyone will pick his or her own bunch of flowers. The cost is \$7.00 per child and includes the flowers. Our staff will explain how flowers grow.

**Peaches - Tuesday, August 12th - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines picking fruit with your young child and listening to a story highlighting the fruit. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about Peaches. We will be reading two books about peaches. Then everyone will pick his or her own small container of peaches. The cost is \$7.00 per child and includes the container of peaches. Our staff will explain how peaches grow and how they should be picked.

**Apples - Tuesday, August 26th - 2 sessions - 9:30 am & 11 am**

Read & Pick is an innovative program that combines picking fruit with your young child and listening to a story highlighting the fruit. Parents and young children (ages preschool to 8 years) are welcome to celebrate everything wonderful about apples. We will be reading books highlighting apples!! Then everyone will pick his or her own small container of apples. The cost is \$7.00 per child and includes the container of apples. Our staff will explain how apples grow and how they should be picked.

## Cherry Season Starts Soon!



Get ready to pick our spectacular sweet cherries now. About three years ago, the cherry trees that Gary so carefully nurtured finally bore fruit. To spread out harvesting time, we planted eleven different varieties —



Ulster, Lapins, Somerset, Hedelfingen, Hudson, Hartland, Chelan, Schmidt, Regina, Rainer (yellow blush) and Montmorency (tart flavor is great for cooking and baking) — each with a slightly different maturity date — to help extend our cherry picking season.

In case you're wondering about the plastic covering above our cherries, Gary purchased what is called a Haygrove High Tunnel to protect the cherries from the sometimes "iffy" spring weather. The plastic prevents rain from causing cracks that mar the cherry skins, and keeps you dry while picking cherries even if it is raining! Protection from the elements allows the cherries to grow deliciously big.

Sweet cherries will be ready by mid-June, on or about June 16. Sour cherries are ready a bit later.

To read Gary's article about the short cherry picking season, visit our website: [http://www.terhuneorchards.com/our\\_crops\\_cherries.html](http://www.terhuneorchards.com/our_crops_cherries.html)

## Fun at the Farm: Barnyard Birthday Parties



Looking for a special fun location for your child's birthday party — try the barnyard at Terhune Orchards. It's a perfect setting for youngsters and oldsters. Each party meets under the tent (tables are reserved). Enjoy all the farm fun available at Terhune Orchards —



from a private wagon ride to feeding the farm animals. Pony rides and face painting are also available. Terhune Orchards parties are events that memories are made of. Call the farm at 609 924-2310 or send e-mail to [info@terhuneorchards.com](mailto:info@terhuneorchards.com) to reserve your party date or request a Barnyard Birthday brochure. For additional information about Terhune Orchards, visit our web site: [http://www.terhuneorchards.com/farm\\_parties.html](http://www.terhuneorchards.com/farm_parties.html).

### Summer Plans at the Farm *(continued from page 1)*

After a hiatus of a few years, Pam is back on the NJ Agricultural Society Board and Chair of the Farmers Against Hunger program. Farmers Against Hunger is excited about Bruce Springsteen's offer to raise funds at his July 27th concert. Funds go to buy fuel for the delivery truck taking food produce from New Jersey farms to the hungry.

After many years of dedicated service, Gary resigned from the State Agricultural Development Committee. He received a Special Proclamation at the May meeting.

During his term, 788 farms covering 57,089 acres were permanently preserved. Gary played an important role on several subcommittees that examined critical issues related to farmland preservation and agriculture including serving as Chair of the Farmland Affordability/Availability Working Group.

Gary continues to serve as President of the Princeton Agricultural Association, a group of twenty-four people who meet each month. The Committee has been meeting continually since 1841. Now, that's tradition!

# Enjoy "Farm-Fresh Flavor" All Winter

Everyone enjoys the "farm-fresh flavor" of Terhune Orchards produce, and, lucky for us, our juicy and delicious peaches, corn, tomatoes, blueberries, raspberries and blackberries are also easy to freeze. Pick all you want, and just follow these simple directions. During the winter, you'll have welcome reminders of the fun you had at Terhune Orchards!



Terhune Orchards peaches are wonderful to preserve. Pam recommends using freestone peaches reach in August and September. Usually peaches are ready to freeze or can 2 or 3 days after you buy them. At home, place your peaches on the counter in a single layer. When they soften, they are ready to eat. If they get ahead of you, put them in the refrigerator for a few days – but not too long! Refrigeration tends to dry out the peaches.

Wash, peel, and pit. (Hint: To loosen their skins, dip a few peaches at a time into boiling water for 15 seconds.) Cool the peaches in a bowl of cold water with 1 tablespoon of crystallized ascorbic acid (available at the Farm Store). Slip off the skins and slice peaches into a plastic freezer

container to within 1/2 inch of the top.

Dissolve 1/4 teaspoon of crystallized ascorbic acid in 1/4 cup of water and pour over the peaches. Sprinkle 1/4 cup of sugar over peaches (amounts are for one-quart containers). Seal the container, shake a few times to distribute the sugar, and freeze immediately. To defrost, place plastic container in a pan of warm water for 10 to 20 minutes. Use immediately.

Try Pam Mount's easy tip for fresh-tasting peach pie all winter! Just mix the filling, place in a pie tin without the crust, and freeze. Remove the pie filling – now frozen into the shape of a pie tin – seal in a freezer bag, and return to the freezer. When you're ready for the "taste" of summer, transfer your frozen peach pie filling into a pie crust and pop into the oven preheated to 400° F. One hour later, enjoy the fabulous flavor of summer and Terhune Orchards peaches.

Pick firm, plump Terhune Orchards blueberries that are deep blue in color. Remember, it's not necessary to wash the berries. If you do, make sure they are completely dry before freezing. On a cookie sheet, spread the berries in a single layer, leaving space between them. Place the filled cookie sheet in the freezer until the berries are frozen solid. Transfer the frozen berries into a plastic bag or container. Seal and date the package.

The same method can be used to preserve raspberries and blackberries. Place the berries in a single layer on a tray. Set tray in the freezer. After the berries are frozen solid, transfer them to a pint or quart container and store in the freezer. This method preserves the texture and allows

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## Pam's Freezing Tip

Freeze each berry or slice individually if you plan to use the fruit as a garnish or to eat with cereal. Store the frozen fruit in containers or plastic bags. When you're ready to make pies, fruit breads, etc., measure out the amount specified in your recipe and store in individual containers.

Want the whole scoop on canning and freezing vegetables? Call the farm Store at 609-924-2310 to reserve your spot in Pam's annual Freezing, Canning, and Preserving Class held on Saturday, August 2 at 10-11am.

Free canning jars are available with a donation to NJ Farmers Against Hunger.

## Terhune Orchards Photo Contest 2008 – 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 Terhune Orchards' Annual Photo Contest. The category this year is: What I Love About Terhune Orchards.

Contest rules are available in the Farm Store and also on our Website: [http://www.terhuneorchards.com/event-page\\_photo\\_contest.html](http://www.terhuneorchards.com/event-page_photo_contest.html)



Photo by Ilene Levine.

The deadline for submitting photos is October 15, 2008 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 17, 2008 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. The photo exhibit will be up all through the month of October. Questions? Call the Farm Store at 609-924-2310

## Terhune Orchards Celebrates Fireflies in July

Continuing a tradition started three years ago at the Princeton University Cotsen Children's Library, Terhune Orchards hosts the Firefly Festival on Sunday, July 13 from 5pm to 9pm. Pam remembers fondly being old enough to stay up on summer evenings to see the fireflies.

Fireflies are an "electrifying" part of late spring and early summer. To celebrate this exciting event, relax with an evening of nature, music, and outdoor fun. Schafer's School of Gymnastics, located in Lawrenceville. Schafer's will bring their director of "Kids Art" who will offer craft and outdoor activities to provide safe, friendly, and educational experiences with nature's treasures. There will be a \$5 charge for the craft activities. For those who would like to try some gymnastics moves, Schafer's Gymnastics will demonstrate "Art of Flying" techniques and show those who would like to try the "moves" how to do them.

Our naturalist, Elaine Madigan, will talk about fireflies, using hands-on materials, craft activities, and games as well as the outdoors to provide safe, friendly, and educational experiences to illustrate nature's treasures. Visit our special craft area, where "children" of all ages can paint

cardboard cutout "wings", and make their own antlers using pipe cleaners and pom poms. Come to the "Bug Barn" to decorate your own mini-glow sticks to keep the "bugs" company! Pony rides and wagon rides through the farm and orchards will be available all evening.

Hungry? We'll have lots of goodies available at Pam's Firefly Tent: Firefly Cookies, grilled chicken, hot dogs, pie, apple cider, donuts, apples, and more! Relax and enjoy the fireflies as they perform their aerial ballet routines. Music will be by Chuck Schaeffer and Friends.



## We're Online!

Want to know what's happening at Terhune Orchards? Check out our Web Page [www.terhuneorchards.com](http://www.terhuneorchards.com) or send us e-mail [Info@terhuneorchards.com](mailto:Info@terhuneorchards.com).

## Mark Your Calendar

<b>May 20, 2008</b>	Read and Pick Program, Farm, Animals, 9:30am & 11am, \$7 per child	<b>Aug 3, 2008</b>	Freezing, Canning, and Preserving Class, 9:30am & 11am
<b>June 17, 2008</b>	Read & Pick Program, Cherries, 9:30am & 1pm, \$7 per child	<b>Aug. 12, 2008</b>	Read & Pick Program, Peaches, 9:30am & 1pm, \$7 per child
<b>June 28, 2008</b>	Blueberry Bash Festival, 10am to 5pm. Tucker Tales Puppet Theatre, "Aesop's Fables", 10:30 & 12pm	<b>Aug. 26, 2008</b>	Read & Pick Program, Apples, 9:30am & 1pm, \$7 per child
<b>June 29, 2008</b>	Blueberry Bash Festival, 10am to 5pm. Tucker Tales Puppet Theatre, "Aesop's Fables", 1pm & 2:30pm	<b>Sept. 20, 2008</b>	Apple Day, 10am-5pm
<b>July 1, 2008</b>	Read & Pick Program, Blueberries, 9:30am & 1pm, \$7 per child	<b>Sept. 21, 2008</b>	Apple Day, 10am-5 pm
<b>July 13, 2008</b>	Firefly Festival, 5pm-9pm	<b>Oct. 15, 2008</b>	Photo Contest Entries due today
<b>July 15, 2008</b>	Read & Pick Program, Vegetables, 9:30am & 1pm, \$7 per child	<b>Oct. 17, 2008</b>	Photo Contest Opening Reception
<b>July 29, 2008</b>	Read & Pick Program, Flowers, 9:30am & 1pm, \$7 per child	<b>Sept. 30, 2008-Oct. 28, 2008</b>	October Harvest Festival Month, every weekend in October. 🍎🍎🍎🍎🍎

**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 (4th 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.

## What We Grow at Terhune Orchards

With the cost of gasoline rising weekly, it makes sense to buy your produce locally. The residents of the Princeton-Lawrenceville area are lucky to have Terhune Orchards as their neighbor. Since our produce is grown right here in Princeton, we provide real Afarm-fresh" flavor. As an added benefit, these juicy

Terhune Orchards grows over 35 crops on 185 acres. About half of the farm is devoted to orchards. We grow about 30 varieties of apples, 28 varieties of peaches, and 7 varieties of pears. Terhune Orchards has its own farm-fresh seasonal produce, fruit, and flowers. The box lists what we grow and approximately when it's available.



and delicious peaches, corn, tomatoes, blueberries, raspberries and blackberries are also easy to freeze. Take Pam's Freezing & Preserving Class on August 4 at 9:30am & at 11am to learn how. Just follow Pam's simple directions. During the winter, you'll have welcome reminders of the fun you had picking and preserving the farm-fresh fruits and vegetables from the Terhune Orchards fields and Farm Store!

#### Crop # of Varieties Availability

Apples	29	All year
Asparagus	1	May
Beans	5	July - Sept.
Blackberries	1	July & Aug.
Blueberries	7	June & July
Broccoli	3	Oct. & Nov.
Brussel Sprouts	1	Nov. & Dec.
Cherries	8	June
Corn	12	July - Sept.
Cucumber	2	July - Sept.
Eggplant	3	Aug. & Sept.
Flowers & Herbs	*	April - Oct.
*Too many to count		
Indian Corn	2	Oct. - Nov.
Kale	3	Sept. - Nov.
Melons	9	July - Sept.
Nectarines	5	July - Sept.
Peaches	28	July - Sept.
Pears	7	Aug. - Sept.
Peppers	12	July - Oct.
Pumpkins	15	Sept. - Oct.
Radish	1	June & July
Rhubarb	1	May
Raspberries	8	Jun&Jul/Sept&Oct
Squash - Summer	6	June - Oct.
Squash - Winter	6	Sept. - Dec.
Strawberries	2	May
Tomatoes	9	July - Oct.

## Help Feed the Hungry



Spring is so great – planting an ambitious vegetable garden seems like a good idea and getting those tiny plants to grow and develop is a challenge. Then the harvest – huge – no problem eating your own fruits and vegetables each day but then what...?

Bring your extra vegetables to Terhune Orchards on Wednesdays and Farmers Against Hunger will pick them up each Thursday. You will help Farmers Against Hunger feed over 6,000 people weekly with nutritious garden-fresh fruits and vegetables. Make a difference, share your extra vegetables!

### Enjoy Farm-Fresh Flavor

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you to use only the amount you need since each berry is frozen separately. Defrosted raspberries become very soft, so plan to use them immediately.

To learn how to preserve your fruits and vegetables for use during the year, reserve your place in Pam's annual Freezing, Canning, and Preserving Class held on Saturday, August 2 at 10am by calling the Farm Store at 609-924-2310. Free canning jars are available with a donation to NJ Farmers Against Hunger.

### Apple Wood Chips Spice Up Your BBQ

The end of the Lodi Apple era has come. This year, Gary has removed the last of the old Lodi Apple trees. The trees are somewhere around 80 or 90 years old. We're sorry to see them go, but the good news is that we are grinding up the tree trunks and branches. You will now be able to purchase bags of the Apple Wood chips for your BBQ or Smoker. These fragrant wood chips won't last long.



### 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.

