



TERHUNE ORCHARDS NEWS

Trenton Farmer's Market
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WINTER 2009

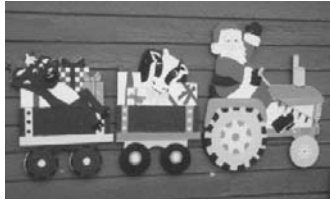
Gift Boxes from Terhune Orchards

Terhune Orchards gift boxes, shipped all over the USA, have become a tradition for many families and their friends. Our specially designed boxes protect fruit and goodies for travel. Boxes can be made with any of the fruits and goodies in our Farm Store. Our tried and true apple boxes of 18 of Terhune Orchards' best apples are great for apple lovers near and far. Terhune Orchards "sampler" (medium or large size) includes apples, homemade fruit breads, cookies, apple butter or jam, trail mix of mixed nuts, chocolates and candies and more.

For something unique try our "Taste of New Jersey" boxes (medium or large size). Featuring grown or made in New Jersey with Terhune Orchards apples and homemade fruit breads, cookies, Thomas Sweet chocolates, Jersey Blue tea, New Jersey honey, Amwell Valley popcorn, New Jersey

cheese sticks, local barbeque sauce. These boxes are a wonderful way to celebrate the best of New Jersey with family and friends.

If you worry about sending apples too far away, we have a gift box with all non-perishable goodies. It includes a Terhune Orchards mug, jam, New Jersey honey, cookies, trail mix, hot



chocolate and candies.

Send a gallon of Terhune Orchards fresh-pressed cider. Our cider - frozen for the trip - can be shipped anywhere in the USA. Just thaw and enjoy!

Gift boxes from Terhune Orchards are a delightful gift for family, friends or business acquaintances any time throughout the year and can be shipped anywhere in the

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Mount Family Update

Greetings from the Mount Family wishing you and your family good health and prosperity this holiday season and peace in the world.

This year 2009 has been a banner year at Terhune Orchards. After years of dreaming we built a big new red barn (see Gary's article). Not only will it help make the oper-



The Mount family this fall.

ation of running the farm more efficient, it is a sign of our commitment to our family farm business and confidence in the future. Tannwen, our second daughter, has taken on many responsibilities and is an important part of the management team. Her husband Jim, a history teacher at Montgomery High School, has been running the pick-your-own farm on weekends. Their son Becket (18 months old) is a joy! Reuwai, our oldest daughter, and husband Mike both teach at Lawrenceville Prep School and she is the head of the science department. Mike has become our expert barbeque chef - roasting pigs for pulled pork sandwiches on our festival weekends. Their three girls Maya, 5 years old, and Tess and Sasha, 2 1/2 years old, are the "apples" of their grandparents' eye! Son Mark is stationed in Georgia at Fort Benning, newly married, and hopefully stateside for a while. He was stationed in Germany and Afghanistan for the last eight years.

Gary had great fun with the barn building project but also fit in rowing every morning on Carnegie Lake and captaining the Carnegie Lake Rowing Club. He was just elected President of the Mercer County Board of Agriculture and continues as Treasurer with the Friends of Howell Living History Farm.

Pam has had a busy and rewarding year as Mayor of Lawrence Township. Lawrence residents are wonderful, engaged, and interested in taking responsibility for the great things that go on here. They have a great sense of hometown pride! Pam was appointed Vice Chair of the Mayors Committee for a Green Future statewide

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Terhune Orchards Gift Baskets

Terhune Orchards gift baskets are a beautiful celebration of "local" and delicious! You can't go wrong with a gift of local food. Starting at \$25 there is something for everyone on your list. Our friendly staff is happy to assemble a basket that is sure to please. These



unique baskets are filled with goodies from our Farm Store, apples and pears and of course Terhune Orchards tasty homemade cookies and fruit breads, jams and jellies, cheese, and specialty food items.

"Taste of New Jersey" basket in all sizes is the most popular. Give a basket highlighting "New Jersey Made and Grown" with the many local items we carry, our apples, our home baked goods, Thomas Sweet chocolates, New Jersey honey, local barbeque sauce, New Jersey grown popcorn, New Jersey made cheese sticks, New Jersey Blueberry Tea, apple cider, peach cider and more. We have hunted all over New Jersey for delicacies and fun foods to include in our "Taste of New Jersey" baskets.

Baskets can be delivered in the Lawrenceville and Princeton area or picked

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The New Barn

by Gary Mount

This fall has been a busy and exciting time at the farm. One of the items of greatest interest is our new barn. We have found that many of our visitors seem to end up near or in the barn. Their comments and questions are many. One comment I particularly like is "They don't make barns like this anymore." Questions like who designed it?—Jerry Ford of Ford3 Architects, Who built it?—Sylvan Stoltzfus Builders from Lancaster, Pa. Exterior siding is cypress, The roof is standing seam painted steel, interior framing of the dry storage area is called "timber framing"—actually just like our 160 year old barn, the wooden beams are hemlock with oak pegs holding it together.

The timber frame section is for storing "stuff", also known as Gary's Treasures. We'll also store items which are presently stored in the old barn as we are working on plans for that to become home to Terhune's new winery.

I might mention that there is some family "discussion" as to the sole use of the timber framed area as storage of Gary's Treasures. It has turned out to be a won-



derful area for events—dinners, barn dances, parties. Groan!! Gary's Treasures may have to be packed rather tightly together—in the back!

The section of the barn on the left as you look at it contains three cold storage rooms. Two large rooms keep fruit at 32° and one smaller room can keep melons, potatoes, tomatoes and peppers at 55°, or apples at 32°, or frozen items at 0°.

This magnificent assemblage of coldness is powered by the (noisy) equipment in a small room off the timber framed area. There are two 30 horsepower cooling compressors. Both are needed for rapid cool down of apples in the fall. Only one is needed for maintaining the temperature after that. The walls and ceilings of the cold storage rooms are six inch urethane foam to keep heat infiltration at a minimum.

Another machine keeps room 2 at a low oxygen level to keep the apples in good condition of firmness and crispness for longer storage. Room 2 is kept locked during this storage time and is well aired out before anyone goes in to remove apples. Making room 2 operate properly has been a challenge. It has to be air tight to prevent oxygen from getting in the room. We check this by putting a slight air pressure in the room and then squirting soapy water on possible trouble spots—of which there have been too many.

Having this cold storage right on the farm is turning out to be even better than I thought it would be. I am able to put all of each day's apple picking in 32° storage each evening. When we need the apples to sell, we open the door and there they are!

As I write this there are two things left to do. This month, solar panels will be installed on the south side of the roof. They will generate electricity to offset the cost of running the refrigeration equipment. And the last will be lightning rods. My friend Dick Lee, of Lee Turkey Farm visited last week (to see the new barn) and reminded me. Many a barn has been lost to fire caused by lighting. Lightning rods reduce the chances of lighting striking the building and if it does, the lightning rods are grounded to provide a safer path for the lightning to reach the earth.

I mentioned the new Terhune Winery. This is a project we are working on. The next generation of our family is particularly interested! We now have our federal permit and state license. We've harvested our first crop of grapes and they are happily fermenting. We are happily anticipating our first vintage.

Order Pies, Crisps and Turkeys Now

Holidays are full of traditions for the Mount family. This Thanksgiving will be no exception. The Thanksgiving table grows significantly with daughters Reuwai and Tannwen and their families, son Mark, aunts, uncles, and cousins.

We expect that this happens at your home as well and so Terhune Orchards tries to help out knowing that organizing a dinner, large or small, can be daunting; so lets start with desserts! Order your pies and apple crisps now. We will have pies available if you just drop by but to be completely safe order the pies you know you want.

For side dishes, the store will be loaded with all our fresh vegetables including greenhouse-grown lettuces, squash, brussel sprouts, organic potatoes. Then the turkey – we are taking orders up until Wednesday, November 18th for fresh – not frozen – local turkeys-12 pound minimum, hormone and antibiotic free. Don't miss our family favorites, fresh cranberry-orange relish and cranberry salsa to round out the dinner.

Don't forget the fresh pressed apple cider—serve it hot or cold. So don't worry, Terhune Orchards can help for Thanksgiving or dinner parties throughout the winter holiday season!

Pam Loves Flowers

Winter is tough for flower lovers like Pam, so she fills the store with blooming bulbs all winter. In single pots or combination baskets, the blooms cheer up even the cloudiest winter day. Usually by February, Pam's great selection of big Freesia plants start to bloom, single or double blooms that last for weeks at home. Primrose and cyclamen add to the choices. Pam plants the bulbs in October and chills them for six weeks or more in a special cooler next to the greenhouse. Then all winter, she takes out a few plants at a time and lets them grow and blossom in the greenhouse.

So, don't wait until April or May for tulips or tete tete's, they are smiling in the farmstore for you all winter.



Gingerbread Houses

Children (young and old) love the magic (and eating fun) of our unique Holiday Gingerbread Houses. Terhune Orchards has been making them for years. Son Mark Mount's favorite December birthday party activity was making and eating Gingerbread Houses with his friends.



Now you can choose our ready-made and decorated houses of all colors and designs star-studded with candies. Also available are built, but not decorated, gingerbread houses with the candies, frosting and directions are included for you to have the fun of finishing off the house. This is an excellent idea for children's parties. Pam added this one year when she entertained several grandchildren who wanted to do it all at once and couldn't wait for the construction to be finished.

Or, for do-it-yourselfers or those with a bit more time, get the Gingerbread House Kit, which includes all the baked pieces, and candies and frosting directions for you to assemble and decorate yourself. Gingerbread houses can be nibbled on for weeks throughout the holidays!

Gingerbread Houses and Kits even travel well. We can send them anywhere in the US. Call the Farm Store at 609-924-2310.

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.

Terhune Fresh Lettuce Available All Year

All winter and spring you can enjoy tender, delicious young lettuce grown in the Terhune Orchards greenhouse. We have several varieties that grow especially well in a greenhouse environment. These lettuce varieties are fresh-grown all winter long and are available in the Farm Store and our stand at the Trenton Farmers Market. Lettuce is sold by the head or you can take it home in the pot. The lettuce stays fresh longer in the soil and will continue to grow on your counter. Terhune grows the following varieties in our greenhouse:

Green Leaf Lettuce: great in sandwiches, salads, and as a garnish. Has fairly



large, loose heads and thick, "crumply" leaves. Color is medium to dark-green, blending to nearly white ribs.

Red Leaf Lettuce: The red pigment in this lettuce contains small amounts of fairly strong antioxidants. Offers lots of vitamins A and K, plus Beta Carotene and lutein.

Boston Lettuce: A type of Butterhead Lettuce with soft, tender leaves. Great in salads and sandwiches or use the leaves as a bed for other dishes.

Arugula: peppery and slightly bitter flavor. Arugula is a terrific green to liven up a bland salad. It can be gently braised.

Here at Terhune Orchards we realize our customers miss all the bounty of our fresh fruits and vegetables during the growing season May through November. Through the store is stocked with our own apples and cider, vegetables come from further a field. So a few years ago, we started growing lettuce in our greenhouse during the winter. Somehow a delicious, nutritious salad is fabulous on these cold, gray days of New Jersey winter.

Read and Explore Winter 2010

Let's not forget the children. After visiting the farm weekly during the growing season, we hear that children miss special events for them in the winter. So come on out and enjoy Read and Explore, a cure for cabin fever! Our fun and educational programs continue through the winter season with three sessions.

January 19th, Tuesday at 10am - The Gingerbread Man

We'll read the classic tale and each child decorates a big gingerbread man cookie to take home. Kids will be amazed about how many of the gingerbread man ingredients come from farms.

February 23th, Tuesday at 10am - Animals In Winter

Weather permitting we'll visit our farm animals and see if we can match tracks to each. We read "When Winter Comes" and make bird feeders with peanut butter and wild bird seed to take home and help the birds through winter.

March 16th, Tuesday at 10am - Getting Ready for Spring

We will get ready to wake up from winter and prepare to start gardening. As Saint Patrick's day is the traditional day to plant peas and spinach and get the garden ready, we will start our gardens a day early!. Our reading is a selection from "Frog and Toad are Friends". Each child plants seeds to take home.



Pre-registration for all sessions is requested. Call the farm store, 609-924-2310.

Season's Greetings



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

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

*The Mount Family and
The Staff of Terhune Orchards*

Gift Baskets (continued from page 1)

up at the Farm Store. If you want your gift delivered further away, we can pack many of the same goodies in a gift box which we can send anywhere in the U.S. via UPS. Please call 609 924-2310 to place your holiday order. No order is too large or too small. Perfect for friends and family or your whole office. More details can be seen on our web site www.terhuneorchards.com under the "Farm Store" tab.

Can't decide? Send a Terhune Orchards Gift Card, the gift that keeps giving! Call or stop by to order.

Congratulations 2009 Terhune Photo Contest Winners

Thank you to everyone who entered our 2009 Photography contest. Congratulations to the winners:

1st Place, Peter Roome - Yellow Lab



Honorable Mention, Patricia Fericola - Niece Nicole and cat inspecting donut



Honorable Mention, Ashley Hudson - New Barn



Enjoy the Holidays with Help from Our Bakery

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

Terhune Orchards' bakers make 16 different varieties of holiday cookies from scratch with all fresh ingredients. Sugar (continued on page 4)

Calendar of Events 2009-2010

November 24 and 25 Open until 7pm
November 26 Happy Thanksgiving- Open 9-12
December 25 Merry Christmas
 Farm closed
January 1 Happy New Year
 Farm closed
January 19 Read & Explore, 10am
January 31 Wassailing the Apple Trees, 1-4pm
February 23 Read & Explore, 10am
March 16 Read & Explore, 10am
March 21 Pruning Class by Gary Mount, 1pm
April 3 Bunny Chase, 1-3pm

April 4 Bunny Chase, 1-3pm
April 30 Arbor Day Celebration, 10am session and 4pm session
May 1 Kite Day, 10am-5pm
May 2 Kite Day, 10am-5pm




Farm Store, Farm Yard, & Farm Trail: Open to the public daily all year
School and Group Tours: By appointment, April through October.
Barnyard Birthday Parties: By appointment, late April through early November.

Pick-Your-Own Schedule

May—Strawberries
June—Blueberries, Sweet Cherries, Sour Cherries
July—Blueberries, Raspberries, Blackberries, Flowers
August—Raspberries, Blackberries, Flowers, Apples (4th weekend)
September & October—Apples (Van Kirk Rd. only), Raspberries, Pumpkins, Flowers

Van Kirk Road Orchards open last weekend in August.
 Call Farm Store 609-924-2310 for information on availability of specific varieties.

Wassailing the Apple Trees— Sunday, January 31, 1-4 pm

 Our orchards are special places, changing each season of the year. It may seem unusual to celebrate apple trees in the middle of winter but in fact our trees are hibernating in order to be ready for the growing season. The buds, which will be leaves or apples, are already on the branches. Our wassailing job is to protect them through this winter so when April and May arrive, they will bloom and produce lots of apples.

So How Does It Work?

Terhune Orchards celebrates the winter season in the apple orchard. Wassailing is an ancient British tradition meant to drive away the evil spirits from the orchard to protect them using noise makers and chants. We build a bonfire to keep off the chill and roast marshmallows. Families and



friends around the bonfire chant traditional verses to call to the positive spirits into the orchards. We hang cider-soaked bread in the apple trees for the spirits (or the farm animals, especially the dogs). Drums, bells, whistles and homemade noisemakers help with the call. Free hot cider and fresh donuts help the crowd warm their spirits.

The Handsome Molly dancers, now a tradition at Terhune Orchards, dance and chant traditional rural “molly” dances of 19th Century England. The Handsome Molly dancers are dressed in black except for one brightly dressed “molly”. They often include volunteers in with their dancing.

Our evil spirit chasers can enjoy a wagon ride around the orchards and listen to wonderful traditional music provided by Spiced Punch in the Farm Market. Wassailing the apple trees is free to all. Come and enjoy winter in the orchard! Sunday January 31, 1-4 pm.

Family Update

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which has developed “Sustainable Jersey”, a certification program for towns and a road map helping town governments and residents become more sustainable.

Happy holidays and peace for all!



Holiday Baking

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cookies and gingerbread cookies cut into traditional holiday shapes—Santa Claus, trees, stars, bells, farm animals and decorated with an array of colored frosting. No peanuts are used in our bakery. Shortbread, thumbprints, almond crescents, Russian teacakes, Linzer torts to name a few. How about your favorite chocolate chip, double chocolate or snickerdoodles, oatmeal raisin, and gingersnaps? You will find them all in our Farm Store. Buy the cookies by the pound or arranged in decorative baskets or boxes.

Going to a holiday party? Want to take something just different than a bottle of wine? Terhune Orchards holiday cookie assortments are welcome holiday gifts or a perfect ending to your own holiday parties.

Entertaining for the holiday tea or lunch or breakfast/brunch, our Tea Breads are just the thing—apple, zucchini, buttermilk, cranberry, pumpkin, and blueberry. The Terhune Orchards bakers surpass themselves with our sour cream, lemon and gingerbread loaves. All breads freeze well so you can keep them on hand.

Let our luscious breads, cakes, cookies, and pies weave magic around your holiday celebrations. Based on treasured recipes steeped in the time-honored traditions of past generations, they embody the spirit of good will and symbolize the hopes for the coming year.

Gift Boxes

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U.S. These boxes are quick and easy as well as unique gifts. Just stop by the Farm Store or call us with your order (609 924-2310). Our Terhune Orchards staff will hand package your gift, include your gift card greeting and ship in time for holiday delivery or for any other special occasion during the year. Give us your entire holiday gift list and we will do the rest! You can see photographs and more information about our gift boxes on our web site at: http://www.terhuneorchards.com/store_gifts.html



Directions to Terhune Orchards

Directions: Travel on the New Jersey Turnpike South to Exit 9, transfer to Rte #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 Rte #206.

