



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

WINTER 2011

Farm Gift Boxes and Baskets: A Sweet Solution to Holiday Gift-giving

We love the holiday season here at the farm because we know that our food is a favorite gift. In addition to our own apples we have plenty of baked goods and other tempting treats to fill gift boxes and baskets for family and friends at Thanksgiving and throughout the winter holidays.

Our beautiful baskets and boxes make gift-giving quick and easy. Do you need something for your favorite hostess or a friend or relative who loves to visit the farm but no longer lives nearby? Or perhaps you have friends or business acquaintances you want to remember during the holidays, or maybe even someone you want to introduce to the bounty of Terhune Orchards and New Jersey. Our baskets and boxes can be filled with homegrown apples, apple butter, locally made chocolate, honey, nuts, snacks and fresh-baked fruit breads, brownies and cookies made here on the farm. You can send a big box of apples or mix it up as a sampler with everything we have to offer,

You can order baskets and boxes in the farm store or by phone, and this year, for the first time, you can shop online. Just look at all the options, click and shop. We take care of the rest.

Our gift baskets can be delivered locally in Lawrenceville and Princeton or picked up in the Farm Store. Gift boxes can be shipped anywhere in the country. If you pick them up, you can include a bottle of wine made here on the farm. This year, in addition to our apple wine and traditional red and white wines, we have Harvest Blues, an apple-blueberry wine.

If you like to support your



local farms and businesses, choose one of our popular "Taste of New Jersey" baskets or boxes which include our apples and baked goods, plus chocolates, honey, popcorn, pasta, cheese sticks and barbecue sauce all made right here in the Garden State.

Our traditional Farm Baskets or Boxes have a variety of sweet and savory goodies including apples, citrus, cheese and crackers, cookies, pretzel chips, chocolates and sparkling cider.

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Our Little Piece of Paradise

When Gary and I bought Terhune Orchards in 1975 (with the help of several banks), we were thrilled to have what we thought was our little piece of paradise in Lawrenceville on 55 acres. We have always seen ourselves and our family as only temporary stewards of the land though,



Grandkids Becket, Maya, Tess and Sasha: future Terhune Orchards tractor drivers.

and we took that charge very seriously when we bought the farm, maintained and developed it.

Back in the early 1980's, when the focus was on "conservation," we were honored with the Time Warner Conservation Award, sponsored by then Senator Bill Bradley, and we saw ourselves as conservationists—promoting clean air, clean water, and the care of our soil. Gary has been a director of the Mercer County Soil and Water Conservation Service for years.

In the 90's, the emphasis was on "environmentalism". We received environmental awards for protecting habitats and using environmentally-sensitive techniques to grow our own crops with methods like trickle irrigation, no till, cover crops and more.

In the 21st century, the emphasis is on "sustainability", which encompasses environmentalism, conservation and more. Our small family business, now 200 acres of crops of over 35 varieties, has survived 37 years and prospered. Our employees have been a huge benefit to the farm business, some have been with us for 15-20 years now and the second generation of some families is helping us.

We have put solar panels on our barn, offer certified organic fruits and vegetables and our daughters and grandchildren are actively involved in farm life. Looking toward the future, we added our vineyard and winery project.

Sustainability, the environment, the economy and equity—the three E's as we call them—are realities for us. We are working today to protect the future.

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Holiday Pies, Crisps and Much More at Terhune Orchards

Whether you like pumpkin, apple, blueberry or pecan, freshly baked pies and apple crisps are a much-anticipated part of every traditional holiday meal. Now is the time to place your order at the farm store to make sure you will have all you need for your hungry guests. We even have no-sugar-added pies for those with dietary restrictions.

We will have some extra pies available at the holiday time if you drop by, but placing your order ahead of time ensures you will have exactly what you want.

For the holidays we expand our cookie selection to 14, and most of them are nostalgic favorites that remind us of days gone by. We have snickerdoodles, chocolate chips, hermits, sugar cookies, gingersnaps and

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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 not just one way to make apple cider. However, just keep to the basics, and you'll be all right.

I had a call today from a tenth-grader who was doing a report—"How do you make cider?", she asked. That part is actually pretty simple. There is only one ingredient—apples. We inspect the apples, then wash them and grind them into "pomace". We then squeeze the juice out of the pomace, strain or screen filter the cider, pasteurize it and then cool it. Simple, right?—so long as you keep to the basics.

What are the basics? Start with sound, ripe apples. Keep everything as clean as you can. Don't use just one variety of apples.

Our Piece of Paradise

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Seven years ago, when I was mayor of Lawrence, we held a town meeting on sustainability that led to the formation of the nonprofit Sustainable Lawrence, which I chaired for many years. Many towns and governments started working on how to be more sustainable which led to the formation of Sustainable Jersey, a municipal certification program.

Now, over half of New Jersey towns are registered and many, including Lawrence, have taken sustainable actions that have earned them enough points to become certified. The work has been very rewarding and I am now chair of the Sustainable Jersey board. I'm very excited about the future because of citizens, schools and local governments' commitments to sustainable actions.

The Holiday Season is Cookie Time at the Farm

Cookies are part of almost every holiday celebration from Thanksgiving through December, and we have plenty for family gatherings, holiday dinners, parties and gift-giving.

Our cookie recipes have been chosen because they are the kinds that grandmas like to bake, varieties that bring back old memories and create new ones. Spicy gingersnaps, old-fashioned hermits, oatmeal raisin cookies and chocolate crinkles are among the 14 varieties baked here on the



farm using fresh ingredients. Holiday favorites include Russian tea cakes, almond crescents, thumbprints and Linzer tarts, and you can have yours without the baking.

Our sweet tea breads are perfect for a holiday tea or brunch. Our staff of bakers makes a variety of flavors including apple, zucchini, blueberry, pumpkin, buttermilk and cranberry. Our bakers also make gingerbread, lemon and sour cream loaves that are a nice treat exactly as they are, or can be served with butter and our fruit jam.

Gingerbread comes in all shapes and sizes, and a spicy holiday favorite is our 9-inch round gingerbread cakes. The cakes are not to be confused with our gingerbread houses, another favorite of the holiday season. We have them baked and fully decorated or in kits to be put together and decorated. Choose one to brighten your table or a child's holiday.

The kits and houses can be shipped for children and adults to enjoy anywhere in the U.S. Call the farm store at (609) 924-2310 to order or order online at www.shop.terhuneorchards.com

Look for a blend of different types. Still pretty simple, right? Well, it is, although getting it wrong is not that hard. 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 that if they would not 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 degrees 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. Asking is like asking a Maine lobsterman where he catches his lobsters.

The latest aspect of making cider is using it to make apple wine which is sold in Terhune's new winery. After our first apple wine sold out very quickly, my son-in-law, Mike and I made another batch. I had an idea that a particular apple that I grow,

Goldrush, would make good wine. It is very sweet and very acid at the same time. We made the cider out of 100% Goldrush apples. Since I never make sweet cider out of just one apple, I should not have been surprised that the resulting wine was not very flavorful. In fact it had no taste at all! We had to use it to blend with peach and with blueberry to make two new wines. We then made more cider to make apple wine, this time sticking to basics.

After the Holidays, Help us Wassail the Apple Trees

After the holidays have come and gone, there are still plenty of fun happenings at the farm, especially on Jan. 29 when we wassail the apple trees.

From 1 to 4 p.m. we will follow the British tradition of wassailing the apple trees to protect them from harm and ensure a productive year ahead. Wassail is an ancient Saxon word meaning "health be to you," and it's the health of the trees we will be celebrating.



Leading the way will be the Handsome Molly Dancers, a Terhune Orchards tradition. They will perform 19th-century dances among the trees and offer traditional chants to drive away evil spirits. All of the dancers dress in black except for one brightly attired "molly," and if you're a lucky volunteer they might choose you to dance with them.

We all have a good time singing, chanting, banging drums, blowing whistles and ringing bells to banish the spirits and ensure a good crop in 2012.

Don't worry about getting a chill; we serve cups of hot mulled cider and give out marshmallows for toasting. Then, we hang bits of cider-soaked bread in the trees for the spirits.

The traditional music of the group Spiced Punch will add more fun to the celebration, which will include a wagon ride around the orchards if the weather permits. Wassailing the apple trees is free. Come and enjoy winter in the orchard.

Read & Explore Through the Winter Months

Just as children love our Read & Pick program in the warm weather months, they enjoy returning to the farm in winter for Read & Explore.

Cure their cabin fever with a trip to the farm to hear stories about animals in winter, the gingerbread man and how the farm gets ready for spring. Each program is held on a Tuesday morning and includes a craft program plus two stories.

The programs are recommended for children from preschool to age 8.

The cost of each program is \$5 per child and includes the activity. Pre-registration for all sessions is required. To register call the farm store at (609) 924-2310.

January 17, Tuesday at 10am –

The Gingerbread Man

February 7, Tuesday at 10am –

Animal Tracks

February 21, Tuesday at 10am –

Washington's Birthday

March 20, Tuesday at 10am –

Getting Ready for Spring

April 10, Tuesday at 10am –

Bird, Nesting and Birdhouses

April 24, Tuesday at 10am –

Composting



Holiday Pies, Crisps, More

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much more. A basket of our cookies is a charming holiday gift for a hostess or teacher. We also have freshly-pressed cider for your holiday dinners and parties, and farm-fresh vegetables for side dishes. We have our own lettuce for salads, a variety of winter squashes to bake, stuff or purée, Brussels sprouts, white potatoes and sweet potatoes.

Our cranberry-orange relish and cranberry salsa have become holiday favorites on many tables, so don't forget to pick up yours.

Once again we are taking orders for farm-fresh, never-frozen locally-raised turkeys for Thanksgiving. Order yours by calling the farm store at (609) 924-2310.



Pair Terhune Orchards Wines With Your Holiday Meals

After your holiday menus have been mapped out, it's time to choose wines that will pair perfectly with your beautiful home-cooked meal. Here at Terhune Orchards we have crafted wines made with our fruit that will complement anything you might serve.

Turkey is the traditional entrée for Thanksgiving, and we suggest our Rooster Red for those who prefer to serve red wine. Full bodied, slightly sweet with dark cherry aromas, it goes well with the bird, stuffing and cranberry sauce. If you prefer a white wine, our medium-dry Vidal Blanc goes with just about everything. For a little something different, there is our refreshing dry Apple Wine, which has just the right fruity flavor notes to pair with the turkey and side dishes. Our Apple Wine also works well when braising pork.

When serving ham, duck or roast beef, or an appetizer plate filled with strong cheeses, we recommend our Barn Red, a full-bodied blend of Cabernet Franc and Cabernet Sauvignon. Speaking of cheeses, our Chambourcin, Apple Wine, and our new

Harvest Blues wine made with blueberries are good accompaniments to an appetizer plate filled with a variety of cheeses.

When it's time for dessert you might want to reach for our Cold Soil White, a Traminette blended with Vidal Blanc and For those who like to taste before they buy, we offer wine tastings of five wines for \$5 in our tasting room.

When choosing wines for pairing, remember that any rules you have heard about wine are made to be broken. Follow your instincts and serve the wines that you like. And don't forget to pick up a bottle to enjoy after the company is gone.



Wine-O-Mite!

by Mike Hanewald

One afternoon I pulled into the family farm parking lot and saw the Friday afternoon crowd in the winery, and said to myself "Wine-O-Mite!", as if I was saying "Dyn-o-mite" in fashion similar to sitcom characters Dwayne and Re-run in the late 1970's-early 80's show, What's Happening.

Simply put, those open doors and the enjoyment people were having with our 2nd vintage of farm wines had me more than pleased and excited.

The wine business is an aspect of the farm business that I have had a hand in to certain degrees since the beginning, and I love how both Pam and Gary have encouraged their children and now spouses to get involved with the farm. It must have been 7 or 8 years ago that I was working with my brother-in-law, Jim Washburn, installing the trellis system for our near 5 acres of wine prior to planting. Around the same time I was attending a few conferences with Gary in both New Jersey and Pennsylvania to learn more about the whole process as the family was deciding what to grow in terms of variety. Gary and I were also having a fun time in the basement of the farmhouse experimenting with 5 gallon batches of apple wine. Now that memory and image has me laughing! First, this whole process of wine making has been great bonding time with Gary, but those early batches yielded some unique experiences, and I gotta' say we have come a long way in our knowledge and expertise. Let's just say that many, many years ago we were using certain terms like "chewy" to describe our first batch or two, and some fruits of our labor hit the drain pretty fast. But we learn together as a family, and our growth has been significant – and our vocabulary has become more sophisticated in our descriptions to match what we are producing.

As a teacher, I get to work with students over the period of 4 years, and in that time I get to see them develop, struggle, and succeed. It's a maturation process that is a joy to be part of, but one that takes a lot of

work. I see some great parallels to my experience with the wine. In the early summer I get involved when those vines are just *(continued on page 4)*

Brighten Your Winter Days with Pam's Flowers

By February everyone is getting tired of winter and looking for the first hint of spring. Why wait for the outdoor blooms of March and April when you can bring some early springtime into your home with Pam's flowers, grown here in our greenhouse?

Pam grows her fragrant freesias from bulbs that she plants in October, then chills in a special cooler near the greenhouse. When winter winds blow, she moves them to the warmth of the greenhouse where they grow, blossom and are ready to take home by February. The blooms last for weeks.

Enjoy Pam's combination baskets, filled with springtime favorites including tulips and tête-a-têtes.



Calendar of Events 2011-2012

Nov. 22 & 23	Open 9am-7pm	April 7	Bunny Chase, 1-3pm
Nov. 24	Happy Thanksgiving	April 8	Bunny Chase, 1-3pm
	Open 9am-12pm	April 10	Read & Explore, 10am
Dec. 25	Merry Christmas	April 24	Read & Explore, 10am
	Farm closed	May 5	Kite Day, 10am-5pm
Jan. 1	Happy New Year	May 6	Kite Day, 10am-5pm
	Farm closed		
Jan. 17	Read & Explore, 10am	🍏 🍏 🍏 🍏 🍏 🍏	
Jan. 29	Wassailing the Apple Trees, 1-4pm	Farm Store, Barn Yard, & Farm Trail: Open to the public daily all year	
Feb. 7	Read & Explore, 10am	School and Group Tours: By appointment, April through October.	
Feb. 21	Read & Explore, 10am	Barnyard Birthday Parties: By appointment, late April through early November.	
March 18	Pruning Class by Gary Mount, 12:30pm		
March 20	Read & Explore, 10am		
April 2	Arbor Day Celebration, 10am session & 4pm session		

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 Orchard opens last weekend in August.
 Call Farm Store 609-924-2310 for information on availability of specific varieties.

Wine-O-Mite! (continued from page 3)

shooting up, some gangly and wild, and the first involvement with the vine is all about specific training. Trying to tame those shoots to grow up...well, you can start seeing the connections. Then with the proper care and coaching, field management under certain conditions, there is the picking. Now that is the hardest part to get involved in. Just two weeks ago I got a text from Gary when I was sitting in a Wednesday meetings saying they were picking the Vidal Blanc—what a tease!

I have found myself in the past up there on a late afternoon, clippers in hand, working the rows with the rest of the guys, still in loafers, dress slacks and a tie, trying to fit in some time with grapes. Staying connected to the growth and the process has been important. Those efforts definitely help when it comes time to working the winery and salesroom, which in teaching terms, is like the parent conference. That is when you get to discuss the process, the final product, and the growth over time—and in most cases, whether it be those I teach, or

the wines we produce—we have a very successful product.

The wine room also allows for such great interaction with a diversity of people. As a teacher I love a good conversation and making the connections. The “wine talk” itself can open a variety of doors and directions. In some cases, I have had German customers come in, and right away we can start the talk in a different language—and by the way, those German customers are loving the Apfelwein (Apple Wine). It also allows a wonderful conversation about the farm and the growth over time, as many long time customers are just learning about the process on the farm and are thrilled about what the Mounts are doing. And in the end, when there is a wine glass in hand, and when it is our wine, most people are smiling and open to engage.

Wine-O-Mite! I love being outside in the summer and getting involved in the fields, seeing the maturation over time, involving myself in a family business, and at the end of the day—I LOVE THE WINE!

Gift Boxes and Baskets

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Speaking of cider, our freshly pressed apple cider can be shipped anywhere you choose. We freeze it for the trip and it arrives ready to defrost and enjoy, just as fresh as you find it here at the farm.

To check out our 15 varieties of gift boxes and baskets visit our website, terhuneorchards.com, and click on the red Gift Boxes & Baskets box and you are ready to choose. They range in price from \$25 up.

Fresh Lettuces, Vegetables All Winter Long

In addition to Pam's flowers, our greenhouse is the perfect spot to grow lettuces, radishes and spinach so you can enjoy fresh vegetables all through the cold months.

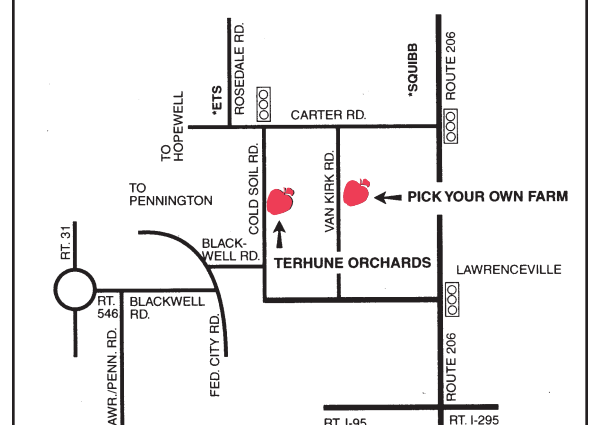
We grow our lettuce heads in pots so you can take them home and put them on your windowsill. Pluck off a leaf or two for a sandwich, or harvest. We choose varieties of lettuce that grow especially well in our greenhouse. Those include green leaf lettuce, which has large, loose heads with thick, crumpled leaves. Red leaf lettuce gets its color from antioxidant-rich pigment, while Boston lettuce has soft, tender leaves. We also grow peppery arugula, which is such a nice addition to a green salad.

You will find our greenhouse lettuces, plus radishes and spinach, at the farm store and on weekends at our stand at the Trenton Farmers Market.



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.



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*