

# TERHUNE ORCHARDS NEWS

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SPRING 2021

## High Flying Family Fun on Kite Day May 1 & 2

**O**ur annual tradition to welcome spring at Terhune Orchards is Kite Day. This soaring spring festival is a perfect time to explore the farm during one of its most beautiful seasons, May 1 & 2 from 10 a.m.-5 p.m.

Children can use their imaginations to make and decorate their own kites. We use a kite design that is guaranteed to fly! Choose from a colorful assortment of pre-made kits in the form of birds, butterflies, and more. Or bring your favorite kite from home. Whichever kite you choose, there will be a rainbow of colors in every shape and size floating through the air above our orchards. If we are in luck the apple trees will be in bloom, too.

Listen to the sounds of country music as your kite dances in the wind. Local bands will play from 12 p.m.-4 p.m. Saturday

and Sunday, featuring the bands Tookeny Creek and Albo. Take a pony ride. Join in the fun of old-fashioned games and children's activities in the barnyard such as Hopscotch, hula hoop the horse — have a great time playing on the farm. Don't miss having have a hop in the Hippity Hop Corral or taking a duck for Duckie Race.

Our sheep shearer, Joel Markevey, will shear our sheep in the barnyard on Sunday, May 2 at 2 p.m. Please remember your social distance

while watching. Get to know some of our other animals in the barnyard while you visit. Meet our barnyard friends, dwarf Nigerian goats, donkeys, and bunnies.

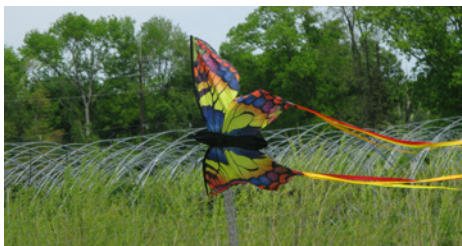
Hungry kite fliers will find farm fresh lunch and snacks at Pam's Food Tent. Sample Terhune Orchards' spring menu items including BBQ chicken, country style chili, salads and fresh baked pies. Our famous apple cider donuts and fresh pressed apple cider make every visit to the farm complete.

Adults can enjoy a visit to our Wine Orchard where Terhune's own 16 varieties of wine are available for tasting under the 100-year-old apple trees. Tasting flights, wine by the glass and wine slushie will be available to toast to Spring.

There is nothing like Spring on the farm. Join us this spring weekend to enjoy our freshly planted fields, fruit

trees and flowers blooming, vegetables sprouting, the fresh air and beauty of all the season has to offer outdoors.

Free parking at the farm. Admission to the festival area is \$10, age 3 and up. All entry to farm including winery and farm store must be purchased in advance with online timed admission tickets. [terhuneorchards.ticketspice.com/kite-day](http://terhuneorchards.ticketspice.com/kite-day)



## Spring Perseveres

By Pam Mount

**E**very season is unique and special here at Terhune Orchards — but for me, Spring is the best! It pulls us out of the cold winter, gray days and to sunshine and color! Many of our plants are perennials, so they grow again every spring — no matter what is happening around us! There is something very reassuring about nature continuing on! That is when it is time for me to get out of my office, off my computer and into our gardens!



The Mount Family: Reuwai, Pam, Tannwen, and Gary.

Though the year has been tough and challenging for all of us, here at Terhune Orchards, we have been very fortunate. More than ever, Gary and I appreciate and adore our daughters Tannwen and Reuwai working with us full time. Their families live here on the farm — 6 grandchildren are: Maya, 16, Tess and Sasha 13, Becket, 13, Hadley, 6, and Clayton 6, who all bring us huge joy and endless purpose. Along with two of the best sons-in-law.

Son Mark is entering is last year in the Army at Ft. Benning, GA, after actively serving for the last 19 years. With his wife Vicky, daughter Madison and son Wyatt, they have been enjoying exploring in their new RV trailer during this past year.

Another wonderful happening this past year is my niece, Kristen and her husband Craig moved to Princeton from Portland, Oregon with their two beautiful children Auggie and Thea. More future farmers! My sister Barbara also moved to Princeton to be closer to her daughter Kirsten, grandchildren and all of us as well. It has been a wonderful to have all these families together and the cousins enjoy one another. All love the farm, especially the cats!

So, from the extended Mount family to all of you who continue to support and adapt with us! Happy Spring!



## Pick-Your-Own Fun!

**I**n late April, as soon as asparagus spears start to emerge, Terhune Orchard's Pick-Your-Own season begins. Picking asparagus is a unique experience for the entire family. When picking this Garden State favorite, simply locate a tender, young stalk and snap it off close to the ground — no tools required.

Our strawberry picking begins in late May and usually lasts 2-3 weeks. This sweet berry is a favorite fruit of many and once ripe, a sign that the farm harvest season is in full swing. Easy to pick and a fun family activity. The juicy strawberries, grown in on raised beds, are ready to eat when picked, unlike the immature berries found in major grocery stores. But, please remember, no eating while picking.

Picking your own berries makes them even more special. When you visit our four acres of raised beds,



you will find wood chips spread between the rows that make for neat, easy picking. We grow Chandler berries, which are known for their sweetness and juiciness. Our strawberries are excellent for fresh eating, making jams and your favorite homemade desserts.

In June, Cherry lovers rejoice because it is time for Terhune Orchards sweet and tart cherries to be picked. We grow sweet cherries for eating, and sour pie cherries for baking and making jam. Cherry season is very short in mid-June.

Growing cherries requires special care. We cover our orchard to keep out excess water and prevent the cherries from bursting and net the orchard to keep out the birds! Since cherry season is short, sign up for notification to know when to pick.

Call the farm store at 609-924-2310 for pick your own availability. Sign up for e-mail notifications and follow us on Facebook and Instagram for updates from the farm. As soon as crops are available to pick, we will let you know.





# Get Your Garden Ready: Herbs, Vegetables & Flowers

Spring is a busy time on the Farm, for plowing, planting in the high tunnels and fields. Join in the renewal of the seasons and tilling of the soils in getting your own home gardens ready for spring planting. Home gardens provide beauty to your environment as well as a great way to relieve stress, not to mention delicious, nutritious food!

Terhune Orchards skilled team was busy over the winter growing in our greenhouse from seed culinary organic herb plants and a wide variety of organic vegetable plants.



We have over 20 varieties of culinary herbs plants for you to grow. Choose from favorites such as basil, oregano, thyme, rosemary, sage, sorrel, chives, spearmint, and parsley. We have more unusual herbs, like lovage and lemon verbena, which are difficult to find at the supermarket but are very easy to grow yourself.

Have the delicious satisfaction of growing your own fresh vegetables. We have a variety of organic vegetable plants to fill your garden. With many types of tomatoes, heirloom, cherry, Gary's Favorites — there is sure to be that perfect one for your garden. Try your hand at growing kale, peppers, squash or melon.

In early spring, Terhune has a beautiful selection of flowering annuals and bedding plants as well as



## Farm Camp Registration Now Open

Don't miss out on a summer of fun on the farm. Terhune Orchards offers two unique and educational farm camps for children ages 7-12 on our 200-acre preserved farm. Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher.

Camper experiences includes interacting with farm animals, harvesting, farm fresh foods, exploring nature on the farm, playing games and sports, STEM activities, and engaging their creativity in craft projects.

With fresh open air of the farm, we look forward to welcoming campers this summer.

Day camps sessions run, Mon.- Fri. over five weeks from July 5 – August 6.

Social distancing and COVID safety measures will be in place. Reserve your spot online at [terhuneorchards.com/summer-camp](http://terhuneorchards.com/summer-camp)



hanging baskets. With selections great for shade, sun or part-shade make your garden and yard an oasis to enjoy.

As farmers, we enjoy sharing the skills of how to grow food in the home garden. Owner of Terhune Orchards, Pam Mount, will hold her Annual Herb and Garden Class virtually this year on May 8 at 10am. Pam's class is a great way for home gardener to learn tips on growing and combining herb plants in the garden. Questions and Answer session with Pam after the session. After being inspired, come to the farm or order online from our plant and herb selection. Free class, must register for link online [terhuneorchards.com](http://terhuneorchards.com)



## What's Growing at Terhune Orchards

When we say we have fresh vegetables all year long, we really mean it. We pick fresh crops daily all year. To achieve this with good planning, we can overwinter crops in low tunnels (small hoops of metal covered in plastic) and grow crops in high tunnels (large greenhouses that are not heated, where we grow directly in the ground) and grow crops production in our greenhouses (heated spaces with cement floors). To keep ourselves organized and our faithful customers supplied with fresh vegetables, we have over 700 separate entries in our planting plan regarding date, amount and type of seed so we can have sequential and properly planned plantings.



Tomatoes in high tunnel.

We can extend the season of many crops using this combination of low tunnels, high tunnels, and greenhouse space. For example, tomato plants are started in the greenhouse from seed. We heat treat our seeds before planting which kills any seed-borne pathogens. When growing organically, planning and prevention is the name of the game. When the transplants are ready, we plant them first into our high tunnels and later plant into open field plant, for our field tomatoes. This allows us to not only have earlier tomatoes due to the favorable conditions in the high tunnel, but we are also able to increase the reliability of our season. If it is too wet, often tomatoes grown in the high tunnels do better but if it's hot the field tomatoes do better. Over the years, we find that a variety of growing styles and range of different crop varieties helps ensure longer growing seasons and more reliable supply.



Tomatoes in field.

We are producing all year around, but we get especially excited to see the early spring crops such as asparagus because it marks the beginning of our busiest growing season. After winter, the asparagus, spinach, kale, beets and broccoli are all early crops that are welcome additions to our plates.



Tomatoes on the vine.



# Terhune Stars

By Gary Mount

There are many things that I like about being a farmer, but one of the best is the nice people that work for us. We would not be able to be here without them. The love of the farm that many customers express is often because of the staff and some are what I call Terhune Stars — they have been working here, putting up with us for more than 30 years.

I need to be careful of who gets written about first, but I will start with Elaine Madigan, who started working here just about 30 years ago in September 1992. Elaine came to help at our fall festival and stayed here ever since. She has held the farm store together — taking on leadership, ordering, and organization. We are dependent on so many vendors, Elaine maintains a close relationship with many of them. New farm store staff are often overwhelmed with a variety of tasks, Elaine leads them. The seasonal change of what needs to be done adds to the complexity. It is far from constant as the year progresses. Elaine provides continuity.



Elaine Madigan leading a school tour.

As a naturalist and educator, Elaine has taken on a greater roll in educating and informing Terhune guests about the farm. She has welcomed school tours and groups to Terhune and leading them in discovering what family farming in New Jersey is all about. She has been leader and head



Gorgonio "Emiliano" Martinez



Acela "Margarita" Martinez

counselor of our Terhune Farm Camp for since its beginning. She has been leader in our "Read and Pick" and "Read and Explore" programs for pre-school aged children and now, in times of COVID, she has created a "Story Corner" weekly on our web. I do not know if Elaine knows how grateful we are that she is here. We like seeing her every day.

Other Terhune Stars are Gorgonio and Acela Martinez — husband and wife — known here as Emiliano and Margarita. Emiliano began in 1990 and Margarita 2 years later. Emiliano is our most senior farm employee, responsible for much of the work that gets done on the farm. He makes all the cider, prunes many of the apple, pear and peach trees and plants and harvests many of the crops. I took note last week that when we planted apple trees, he was always the one who sat on the transplanter. Today, when my daughter Reuwei went to plan this year's strawberry planting, it was Emiliano that she asked to look at the fields with her. Margarita has worked exclusively in our bakery/kitchen. Pies, cookies, chili, soup, apple bread and apples sauces and above all DONUTS. That's a lot of donuts! I am continually amazed at the bakery productivity when she is involved.

Emiliano and Margarita are truly amazing. They came to the US and worked in California and Washington. They moved to NJ over 30 years ago and started working here at Terhune. They purchased their first home in our township near the farmers market and subsequently bought a duplex in Princeton. They now live in the house they bought next to our farm and recently they helped their daughter's family buy a house across the street.

Along the way, they decided they would like to become US citizens. Emiliano told me that he wanted to vote. We had been sponsoring a weekly "English as a second language" class for our staff. It was quickly changed to a citizenship class. Both classes were taught by teachers we hired through the Princeton YWCA. Becoming a citizen requires passing a verbal examination and answering correctly 10 out of 100 possible questions that can be asked. It was a great day when Emiliano, Margarita, and their daughter passed on the first try.

We admire our Terhune Stars. We are grateful they are with us!

## Children's Programs at Terhune Orchards

We invite our youngest farmers — preschool through 8 years to come and experience life on the farm through fun educational programs and activities.



Read & Pick program begins in May and focuses on our crops and outdoor habitats. This innovative program combines a hands-on farm activity with listening to a story highlighting a fruit or farm area. Each session starts with an educational program including reading of stories and discussion of how crops are grown. Children then have hands-on picking or craft activity. Topics include strawberries, cherries, blueberries and flowers.

Children accompanied by maximum of one adult. Programs last about an hour. This season the program will be held on Tuesdays and Wednesday with sessions at 9:30 a.m. and 11 a.m. Pre-registration is required. No walk-ins permitted to maintain social distancing. Masks required for everyone 3 years and older.

Season Pass available! Purchase online — Buy whole season get one session free!

All tickets and season passes are non-transferable and non-refundable. Registration required online at [terhuneorchards.ticketspice.com/read-pick](http://terhuneorchards.ticketspice.com/read-pick).



### Season Schedule

- Tues, May 11 & Wed. May 12..... **Vegetables**
- Tues, May 25 & Wed. May 26 ..... **Growing a Garden of Goodies**
- Tues, June 8 & Wed. June 9 ..... **Strawberries**
- Tues, June 16 & Wed. June 16 ..... **Cherries**
- Tues, June 29 & Wed. June 30.....**Monarchs, Swallowtails & Honeybees-Oh My!**
- Tues, July 13 & Wed. July 14 ..... **Blueberries**
- Tues, July 27 & Wed. July 28 ..... **Flowers**
- Tues, August 10 & Wed. August 11 ..... **Peaches**
- Tues, August 17 & Wed. August 18 ..... **Pears**
- Tues, August 31 & Wed. Sept 1 ..... **Apples**
- Tues, Sept. 14 & Wed. Sept. 15 ..... **Chickens**
- Tues, Sept. 28 & Wed. Sept. 29 ..... **Pumpkins**



# Calendar of Events 2021

Farm Store & Barn Yard Open Daily All Year

**Tuesdays in April:** Story Corner with Elaine — 11 a.m. on Facebook

**Saturday & Sunday: Weekend Music Series** (see box for schedule)

**May 1 & 2:** Kite Day, 10 a.m. -5 p.m.

**May 8:** Pam's Herb & Garden Virtual Class, 10 a.m.

**May 8-9:** Mother's Day Wine Trail Weekend, Noon-5 p.m.

**May 11 & 12:** Read & Pick: Vegetables, 9:30 & 11 a.m.

**May 25 & 26:** Read & Pick: Growing a Garden of Goodies, 9:30 & 11 a.m.

**June 4:** Sunset Sips & Sounds, 5-8 p.m

**June 8 & 9:** Read & Pick: Strawberry, 9:30 & 11 a.m.

**June 11:** Sunset Sips & Sounds, 5-8 p.m.

**June 15 & 16:** Read & Pick: Cherries, 9:30 & 11 a.m.

**June 18:** Sunset Sips & Sounds, 5-8 p.m.

**June 27:** Firefly Festival, 4-9 p.m.



**Pick-Your-Own Schedule:**

**April** – Asparagus

**May** – Strawberries

**June** – Sweet Cherries,

Sour Cherries, Blueberries

**July** – Blueberries,

Blackberries, Flowers

**August** – Blackberries, Flowers

**September & October** –

Apples, Pumpkins, Flowers

Call the Farm Store

**609-924-2310**

for info on the availability

of specific varieties.

**More details on all events at [www.terhuneorchards.com](http://www.terhuneorchards.com)**

**Event updates subject to change due to weather & COVID conditions please check website**

**Farm Store, Barn Yard & Farm Trail: Open to the public daily all year**

**Winery and Tasting Room: Open Fri-Sun Noon – 5p.m.**



Enjoy live music and wine tasting in fresh open air of our Wine Orchard, open 12-5 p.m. No cover charge, families welcome. Wine tasting is \$12 per person. Wine by the glass and light fare are available. *(Music plays 1-4 p.m.)*



*Weekend Music Series with Jerry Steele.*

**April 10** – Allan Willcockson

**April 11** – Barbara Lin Band

**April 17** – Jerry Monk

**April 18** – Jerry Steele

**April 24** – Chris Giakas

**April 25** – Acoustic DuoVer

**May 8** – Jim Matlack & Joe Kramer

**May 9** – Kara & Corey

**May 15** – Carmen Marranco

**May 16** – Jerry Steele

**May 22** – Brian Bortnick

**May 23** – Bill O'Neal & Andy Koontz

**May 29** – Maggs & Bud

**May 30** – Kingston Ridge

**June 5** – Fabulous Benson Boys

**June 6** – Rich Seiner

**June 12** – Brian Bortnick

**June 13** – Jerry Steele

**June 19** – Bill Flemer

**June 20** – Jim Matlack & Joe Kramer

**June 26** – Mike & Laura

**June 27** – Acoustic DuoVer



## Unwind at the Winery

**T**erhune Orchards Vineyard and Winery is celebrating spring with wine, song and welcoming back friends here to the farm. Early in spring we are out in the vineyards pruning and training vines that will soon leaf out and grow heavy with grapes for our wines. Terhune Orchards Vineyards and Winery produces 16 varieties of wine. Reds and whites are made from our own grapes and our fruit wines are created with apple cider made from apples from our own orchards.



Terhune Orchards Vineyard and Winery invites wine enthusiasts to celebrate spring with lively atmosphere and an excellent variety of wines. Sample pre-poured tasting flight or by the glass or a refreshing wine slushie as you gather with friends from near and far. Always family-friendly, everyone can open space of the Wine Orchard located in our historic, 100-year-old apple trees for the sights and sounds of a relaxing day on the farm.

**Weekend Music Series**, spring series featuring local musicians on Saturdays and Sundays from 1-4 p.m. (see box for musicians) Enjoy local musicians each week in a variety of styles including country, bluegrass and jazz. Join family and friends for wine and light fare.

**Celebrate mom** with a fun day for the whole family in our tasting room during the Garden State Wine Grower Association's Mother's Day Wine Trail Weekend on May 8 and 9. Moms receive \$2 off our tasting flights all weekend. Choose from one of our special pairings of our award-winning wines. Enjoy live music both days and families are welcome.

**Sips & Sounds** – June 4th, our music series returns on Friday evenings from 5-8 p.m. June through August. Start summer weekends off right with a glass of wine, light fare and local music.

The tasting room is open Saturdays-Sundays from Noon-5 p.m. Enjoy our 16 wines by the glass or as a tasting flight. Bottles of our wine are available every day in the farm store and the Trenton Farmers Market on Thursdays, Fridays and Saturdays.



### Farm Fresh Stay Healthy

Shop 7 Days a Week  
At Your Convenience  
Visit Farm Store, Shop Online  
Curbside Pick-up & Delivery

### Firefly Festival

June 27 4-9 p.m.  
Join the fun of celebrating summer. Crafts, music, homemade food, winery and flickering fun.

### COVID Safety

**Masks Required on Entire Farm (3 year & older)**

**Maintain Social Distance while visiting.**  
\*some photographs in this newsletter were taken pre-pandemic