



# TERHUNE ORCHARDS NEWS

Trenton Farmer's Market  
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(609) 695-7855

330 Cold Soil Road  
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SUMMER 2015

## Annual Terhune Orchards Blueberry Bash — Saturday & Sunday, July 11 & 12, 10am-5pm

Celebrate the official state fruit with Terhune Orchards' annual Blueberry Bash! New Jersey summers wouldn't be complete without big, juicy, fresh blueberries. Our festival is filled with fun for the whole family, from live music, to fabulous food, our pick-your-own blueberry patch, and more.

After you've picked your blueberries, hop on one of our tractor-drawn wagons for a ride through our beautiful orchards and fields. Games galore add to the fun for children. The Tuckers' Tales Puppet Theatre will present a puppet show to delight children at noon and 1:30 p.m. on

Saturday and Sunday. Country bands will perform both days from noon to 4 p.m.

Pam's Blueberry Buffet food tent will satisfy your appetite. Enjoy hot dogs, BBQ chicken, salads, apple cider donuts, cider slush and everything blueberry, of course, from blueberry pies, blueberry muffins, and blueberry breads. Our farm store will also have plenty of fresh-baked blueberry goodies on hand, including blueberry muffins,

blueberry cobblers, blueberry salsa, blueberry pies and apple-blueberry crisps.

Adults can stop by the Terhune Orchards Vineyard and Winery tasting room and sample our award-winning wines. Raise a glass to blueberries with our own apple blueberry wine, Harvest Blues.

Show off your baking skills by entering your favorite blueberry treat in our Blueberry Bash Bake-Off. The judging will take place on Sunday, July 12, at 1 p.m. The winners receive

Terhune Orchards gift cards. Contest rules are available at the farm store and online, [terhuneorchards.com](http://terhuneorchards.com). Entries and completed forms must be submitted by noon on Sunday, July 12.

Blueberry Bash admission is \$5, and children under 3 are free. Free parking on the farm, and no admission to our winery tasting room and farm store. The festival is from 10 a.m. to 5 p.m. both days.



## Pam's Family Column

by Pam Mount

Summer is definitely my favorite time of year—the farm is loaded with everything wonderful, happy families, great fruits and vegetables and all our grandchildren are around. This year celebrating our 40 years of farming at Terhune Orchards does seem like a milestone. Many things have changed: the farm



The Mount Clan.

has grown from 55 acres to 200 acres, from 2 workers (Gary and I) to 25 year-round staff, from 3 crops (apple, pears and peaches) to over 40 crops. But at the same time the core is the same; our love of family and community, respect for our good fortune to be stewards of the land.

Twenty-five years ago we hosted a family reunion for Gary's family. Now that our generation is the "seniors", it seemed like a good idea to get everyone together again, especially the young ones! So we are looking forward to many Mounts here in August! Renewing their farming roots.

Here at Terhune Orchards we are very glad to welcome thousands of families and young ones to share in the wonders of nature and learning to care for our earth.

### Pam's Top Freezing Tip

Freeze each berry or peach slice individually on a baking sheet if you plan to use the fruit as a garnish or to eat with cereal. Store frozen fruit in containers or plastic bags. For 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 1 at 10 a.m.

## Everything Peachy Festival Sat. & Sun., August 1 & 2, 10 a.m. - 5 p.m.

See why area residents love our Peach Festival. Come to the farm and enjoy the harvest bounty during our August festival that offers fun for the whole family. Bring your favorite foodie and enjoy our popular special tasting event at the festival.

Families can take a tractor-drawn wagon ride through our orchards. Enjoy live country music from 12-4 each day. Come hungry for our food tent full of homemade country fare. Enjoy BBQ chicken, homemade salads, hot dogs, favorite cider donuts, and apple cider, you will find peach

muffins, peach pie, peach tea, and more. Our farm store will have delicious peach treats, including baskets overflowing with peaches and nectarines, peach cobblers, peach salsa, and nectarine salsa.

A special feature is our Summer Harvest Tasting. Chefs, from all over the state, who known for delicious menus using high quality local ingredients will demonstrate their peach and seasonal recipes and sample their foods. Enjoy this unique experience to taste what some of the best area restaurants have to offer. Everything peachy, everything local, everything delicious!

Adults can also stop in at the Terhune Orchards Vineyards and Winery tasting room for a sample of one of our most popular summer wines, Just Peachy. The wonderful aroma reminds you of just picked peaches. Also enjoy our other wines, made from our own grapes and apple cider.

Festival admission is \$5, children under 3 free. Admission to the special food tasting area is \$12 per person. Free admission to the farm store and winery tasting room.



# The Weather

by Gary Mount

Anyone reading these articles knows that I write again and again about two things—water and the weather. Water is important, of course and also it is something the farmer can do something about. More water can be added (irrigation) or crops can be protected from too much water, such as growing on raised beds or covering the planting with a high tunnel (greenhouse like structure).

But why the concern about the weather? It can't be changed, right? Yes, but with the latest weather stations, more exact information enables the farmer to manage crops and respond to developing problems.

I get teased a bit by my family (wife Pam) about my interest in weather stations. It goes back to the mid 1960's and our days in the Peace Corps. We were stationed on a small island in the Pacific called Satawal. There were 400 (and 2, us) residents and the island was about a half square mile in size—just about the amount of land that I farm today. The US weather service installed a weather station complete with generator and two way radio. Two men, Rasemai and Rapuk were hired and trained to report their observations four times a day. The observations were coded into a series of four digit numbers which were verbally relayed through about six different stations to reach a weather service computer in Hawaii. That was state of the art—so satellite observations or communications and the computer was mostly made of vacuum tubes—no transistors. But the job got done and the Pacific area weather forecasts were of tremendous benefit.

My part in this was to keep the generator running. My Peace Corps "job" involved

coconut culture but when the generator refused to start, I was called. (There was no other electric power on Satawal.) Fortunately my upbringing on a New Jersey farm and my having owned a 1930 Model A Ford car since I was eleven helped me when it came to things mechanical. (Actually, I owned it jointly with my brother, Lee, who was fourteen when we bought it. We still own it and it still runs—just fine.) One of my most memorable repairs was to re-wire a solenoid coil by stringing the great length of burned wire from coconut tree to coconut tree, sanding it and re-insulating with shellac. I must have been out of my mind.

But back to the farm—my new weather station is a dandy. Solar powered, it records seven aspects of the weather—temperature, wind speed, wind direction, humidity, rainfall, leaf wetness and solar radiation. It is connected to Weather Underground—(Princeton Terhune, KNJPRINC23) and to a web site at Cornell University (NEWA). It is located right next to our vineyard on Van Kirk Road. Anyone can look at the information and I use it in many ways.

One way is insect control. Codling Moth is a bad pest of apples. It is the worm in the apple. And NOBODY wants a worm in their apple. As I ask my school tours, What is worse than a worm in your apple? Answer: Half a worm—get it? The kids usually do. Anyhow, each year, the moths mature, mate and lay eggs which hatch out to be the worm in the apple—all according to a strict schedule directed by accumulation of degree days. Farmers have known for a long time that this egg hatching occurs in June—but when in June? My fruit-grower



Terhune Weather Station.

father would have to apply five weekly sprays in June to make sure of control. The information that my station reports to Cornell helps pinpoint the hatching time. I can replace the five sprays with just one.

Similar computations provide advice on all sorts of growing concerns. Apples, peaches, grapes, potato and tomato to name a few. Insect control, disease forecasts, and crop management, such as irrigation. Visitors to the farm who come for a wine tasting in the vineyard get the full story about the weather station. It will be there, because it is a keeper. But then all my weather stations are keepers. I still have the first one from 38 years ago.

## A Peach of a Season

We planted a new peach orchard two years ago and they bloomed like crazy this spring! Every summer we look forward to the time when our luscious peaches and nectarines are tree-ripe and ready to be picked, eaten, and baked or cooked into delicious creations.

Peaches are a delicate and temperamental fruit. Not all peaches on one tree is ready to be picked at the same time! Apple and pear trees, for instance, are all picked at once. Not peaches. In about a week, we pick peaches three or four times from the same tree. Each peach is picked on just the right day. Picking peaches requires special skill. They are truly "tree ripened".

Sweet and juicy, we expect to see our first semi-freestone varieties by early July



(semi-freestone means the flesh still clings a little to the pit). Our freestone varieties (the peach easily pulls away from the pit) come in mid-July through early September. They are our favorites for canning and freezing, which you can learn about at Pam's popular free annual class on Saturday, Aug. 1 at 10 a.m. at the farm.

Here at Terhune Orchards we grow four types of nectarines and twenty varieties of yellow and white peaches, including four varieties of donut peaches. The more intense yellow peaches are best for baking, canning and freezing. Because our peaches ripen continuously through the summer, every few days you will find new varieties in the store.

The difference between peaches and nectarines is all in the fuzz. Peaches have it, but nectarines do not. Visit our farm store, try our peach and nectarine salsas, and see why they have become a customer favorite.



## Make Your Corporate Event or Gathering Special with a Visit to Terhune Orchards

Terhune Orchards offers great opportunities for your small business, large corporation, non-profit board or family group to enjoy our unique venue.

You can host your gathering, staff lunch, business meeting on our beautiful farm, or bring your employees for an afternoon of apple picking, team building exercises, country food or wine tasting. A group or company visit to Terhune Orchards consists of quality food and fun.

For more information, email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com) or call Tannwen at 609-924-2310.



## Read and Pick

Nothing beats the look of wonder on a child's face the first time they walk out into the orchard or farm fields and see a favorite fruit growing on a tree or bush. When they get to pick it, the experience gets even better.

Children love our unique, hands-on



Read and Pick program. Read and Pick brings the farm to life for children and teaches them where their food comes from. Children visit the farm and listen to stories about a fruit, vegetable, flower, pollinator or farm equipment, then go out into the field for their own harvest or make a special craft.

The programs are held Tuesday mornings, with 9:30 a.m. and 11 a.m. sessions. Pre-registration is requested. The cost is \$7 per child. For more information visit [terhuneorchards.com](http://terhuneorchards.com) or call the farm store at (609) 924-2310. The full schedule:

<b>Farm Animals</b>	June 30
<b>Blueberries</b>	July 14
<b>Flowers</b>	July 28
<b>Peaches</b>	August 4
<b>Pears</b>	August 18
<b>Apples</b>	August 25
<b>Chickens</b>	September 8
<b>Tractors</b>	September 22
<b>Pumpkins</b>	October 6

## Tomatoes and More – A Variety of Fresh Vegetables Harvested at Terhune Orchards

Tomatoes are one of our favorite summer crops.

At Terhune Orchards, we offer more than two dozen varieties of heirloom tomatoes with colorful names like Green Zebra, Glory of Maldiva, Mortgage Lifter, Marvel Stripe, Brandywine, and Pruden's Purple. Heirloom varieties are



unique. They have survived the test of time and produced tomatoes that are especially flavorful.

Green Zebra Green has a skin with dark green stripes. The meaty flesh is lime-emerald in color and has an invigorating lemon-lime flavor. Pruden's Purple has a vivid dark pink skin with crimson flesh and few seeds and is low in acid. Money Maker is the oldest tomato grown for market sale, about 300 years old. It is an old English greenhouse variety that is a favorite among many for the combination of beauty, color and taste. Marvel Stripe is yellow-orange, streaked with ruby red and has a sweet, fruity taste. It is originally from Oaxaca Mexico. Stop by our farm store and give these delicious, colorful tomatoes a try and discover a new favorite.

New Jersey has a great climate for growing tomatoes and dozens of other vegetables. That's why it's called the Garden State! Here at Terhune Orchards we grow everything you might want. A wide variety of fruits and vegetables are harvested and available in the farm store every day. We grow and pick more than 40 different crops, including 13 types of potatoes, 13 types of peppers, and dozens of other crops.

In June, the season begins for lettuces, herbs, early broccoli, beets, radishes, spinach, beans, summer squash, and swiss chard. Sweet corn, tomatoes, carrots, cucumbers, peppers, and potatoes come along in July. Okra, several varieties of melon and eggplant arrive in August, followed by winter squash, pumpkins and kale in September. Broccoli follows, and Brussels sprouts are ready in November. Many of our vegetables continue to be harvested past the first frost with the protection of our high tunnels.

Ninety percent of our vegetables are raised following organic practices and are certified. We use a system on all our crops called integrated pest management, an effective and environmentally sensitive approach that emphasizes the growth of a healthy crop with the least possible disruption to agro-ecosystems while encouraging natural pest control mechanisms.

Gary and our experienced farm staff take great pride in growing the best varieties and picking them at their peak of readiness so that you can be assured to have a great selection whenever you visit our farm store.

## Winery and Tasting Room News

We are pleased to announce that our wines have won state awards again this year. More than 250 wines were contenders for the Garden State Wine Growers Association's 2015 New Jersey Wine Competition. Terhune earned a gold medal this year for its Cold Soil White wine and bronze medals for its Harvest Blues and Just Peachy wines.

Stop in for a tasting to try our award winners. Terhune Orchards offers a variety of wines, made with our own grapes, to complement any meal or summer party. Our Front Porch Breeze or Cold Soil White wines are a refreshing compliment to local cheeses and lighter summer fare. Vidal Blanc and Farmhouse White are perfect paired with seafood, chicken and light pasta dishes. Our Chambourcin, Rooster Red and Barn Red wines are fabulous paired with burgers and steaks. During the summer months our fruit wines – Apple, Harvest

Blues and Just Peachy – are a big hit at any gathering.

For the month of August, Terhune Orchards celebrates Sangria weekends. Join us in the winery tasting room and try our very own sangria, made from Terhune Orchards wine and fruit. Sample this refreshing drink and bring home a bottle, the recipe and ingredients to make a batch for your next summer gathering.

We are proud to be part of Vintage North Jersey, a collaboration of 10 wineries in Mercer, Sussex, Warren and Hunterdon Counties. We will be participating in the Vintage North Jersey Wine and Food Festival Aug. 15 and 16 at Four Sisters Winery in Belvidere. For details visit [vintagenorthjersey.com](http://vintagenorthjersey.com).

Our tasting room is open Friday through Sunday from noon to 5 p.m. Our wine is also available in the farm store and at the Trenton Farmers Market.



# Calendar of Events – 2015

<b>June 21</b>	Firefly Festival 4pm-9pm	<b>August 1</b>	Peach Festival, 10am-5pm
<b>June 30</b>	Read & Pick Farm Animals	<b>&amp;2</b>	
<b>July 11</b>	Blueberry Bash	<b>August 4</b>	Read & Pick Peaches
<b>&amp;12</b>		<b>August 18</b>	Read & Pick Pears
<b>July 14</b>	Read & Pick Blueberries	<b>August 25</b>	Read & Pick Apples
<b>July 23</b>	Farm to Table Dinner 5:30pm	<b>Sept. 10</b>	Read & Pick Chickens
<b>July 28</b>	Read & Pick Flowers	<b>Sept. 19</b>	Apple Day 10am-5pm
<b>August Weekends</b>		<b>&amp;20</b>	
<b>Sangria Saturdays and Sundays,</b>	Winery Tasting Room 12-5pm	<b>Sept. 22</b>	Read & Pick Tractors
<b>August 1</b>	Pam's Canning & Freezing Class 10am	<b>Sept. 19-</b>	Fall Harvest Festival, every
		<b>Nov. 1</b>	Sat. and Sun., 10 am – 5 pm
		<b>Oct. 6</b>	Read & Pick Pumpkins



**Farm Store, Barn Yard, & Farm Trail:** Summer Hours 9am-6pm, Open to the public all year.

**Winery and Tasting Room:** Open 12pm-5pm Fri-Sun

**School and Group Tours:** By appointment, April through October.

**Barnyard Birthday Parties:** By appointment, late April through early November

## Pick-Your-Own Schedule

**June**—Strawberries, Sweet Cherries, Sour Cherries, Blueberries

**July**—Blueberries, Blackberries, Flowers

**August**—Blackberries, Flowers, Apples (4th weekend)

**September & October**—Apples (Van Kirk Rd. only), Pumpkins, Flowers

Van Kirk Road Orchard opens last weekend in August.

Call the Farm Store 609-924-2310 for information on the availability of specific varieties.

## Create Wonderful Memories with Birthday Celebrations on the Farm

Terhune Orchards is a wonderful, fun, unique place to celebrate your child's birthday. Friends and family will make lasting memories dur-



ing this special day on the farm. Children will enjoy feeding the animals, playing on the tractors, taking a wagon ride through the farm and feasting on cake or cupcakes and apple cider. Face painting and pony rides are additional options. Call the farm at 609 924-2310 or visit our website at TerhuneOrchards.com.

## Farm to Table Dinner — July 23, 2015

A wonderful celebration of the bounty of our summer harvest and the creativity of the famous chefs of the Princeton Terra Momo Restaurant Group, owners of Eno Terra, Mediterra, Teresa Caffe and the Terra Momo Bread Company. The festivities begin with cocktails at 5:30pm in the gardens, including our now famous peach slush with Terhune peach wine, then on to dinner in our "new barn"—4 courses, each paired with one of our Terhune wines. The Farm to Table celebration will benefit the Green teams and sustainability organizations of Mercer County.

Register on line <https://mercersustainabilitycoalition.wordpress.com/farmtotable>

Tickets are \$100 per person and \$150 per couple.

## Discovery Walks on the Farm Trail — July & August

Educational programs offered at Terhune Orchards give children of all ages the opportunity to experience life on a farm up close and personal, lead by our knowledgeable Guides. In July and August, enjoy our Summer Discovery Walks along the Terhune Orchards Farm Trail. The program investigates nature, discusses the compatibility between wildlife habitats and agriculture and recycling. Children identify spittle bugs, praying mantis, and the three different ways poison ivy grows. Visit the farm animals and enjoy a snack of cider and apples. The 1.5 hour program includes a snack and a craft activity. Pre-registration and a minimum of 10 children are required. Summer Walks, call the Farm Store at 609-924-2310 to schedule your group and speak to Elaine or Tannwen.

This is a once-a-year chance to have a wonderful time and celebrate all the great food, wine and chefs of Mercer County while supporting our collective efforts to build a more sustainable future.

## Pick Your Own is Favorite Summer Tradition

Pick-your-own fruits and flowers is a family affair and cherished tradition for many area residents. The little ones love helping out too! Come to Terhune Orchards and pick your own juicy blueberries and blackberries. Watch for apples in late August. Pick Your Own flowers all summer long.

Blueberries are with us the month of July. Picking your own berries is a perfect summer activity. Pick your own fixings for a



fresh fruit pie for dessert. Our blackberry patch is bursting with thornless varieties of blackberries that ripen at the end of July.

Pick-Your-Own continues daily through the entire growing season. Call ahead for picking updates at 609-924-2310, visit our website at [terhuneorchards.com](http://terhuneorchards.com), or follow us on Facebook and Twitter. Sign up for our weekly e-blast updates on our website at [www.terhuneorchards.com](http://www.terhuneorchards.com).

## Farm Camp



Young farmers-in-training are busy experiencing the farm this summer during Terhune Farm Camp.



## 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.

