



# TERHUNE ORCHARDS

## NEWS

Trenton Farmer's Market  
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(609) 695-7855

330 Cold Soil Road  
Princeton, NJ 08540 • (609) 924-2310  
[www.TerhuneOrchards.com](http://www.TerhuneOrchards.com)  
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FALL 2016

## Fall Family Fun Weekends Begin with Apple Day

Here at Terhune Orchards fall means one thing—apples! Our tradition of starting autumn with a celebration of the year's apple harvest has grown into a fantastic weekend full of fun for everyone. The Mount family invites you to join us for Apple Day on Saturday and Sunday, September 17-18 from 10 a.m.-5 p.m. The whole family will enjoy the view of trees laden with red, golden and green apples during a horse-drawn wagon or tractor ride around our preserved farmland.



Each year our Adventure Barn has a fun theme for children to explore. This year, learn about the legend and lore of Johnny Appleseed. Take a walk through a unique, hand painted, life-sized story book to learn about this man who dedicated his life to apples. That is something we know about here, too at Terhune Orchards!

Fall Family Fun Weekends continue for seven more weekends in September and October. Each week, visitors can explore the best fall has to offer on a farm. Little ones have fun roaming through our corn maze and playing on the children's tractors. They'll love visiting the barnyard animals, getting their face painted, or taking a pony ride. Pumpkin-picking and apple-picking are always a favorite past time here at the farm. Children's activities include scavenger hunt, rubber duck races, pumpkin-painting and many more ways for children to interact with nature here on the farm.

Throughout the season, explore our Farm Trail to learn about nature or settle in to listen to some live, old-fashioned country music on each festival day. The displays of colorful mums, cornstalks, pumpkins and apples are perfect for pausing to take a fam-

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## Mount Family Update

by Pam Mount

One of the fun things about living on the Mount family farm is sharing it with all kinds of animals. Here we have farm animals and, of course, wild animals.

I asked my grandchildren, who spend a lot of time here, which animals they like best at the farm. Cats rank #1. Tess and Becket like Baby Dumpling. Becket said she is very friendly and is the mother of his



Grandchildren Maya, Hadley, Becket, Clayton, Tess and Sasha with dogs Apple, Peach and Lila.

cat at home called Orangie. Tess said Baby Dumpling loves to get petted and is even friendly with the dogs. Sasha likes Una because she is fluffy and likes to hang out by the pasture to get petted.

Our dogs, Peach and Apple, are the biggest attraction for our customers. We have always had yellow labs here. They are wonderful, friendly and gentle dogs. They steal and eat apples and tomatoes—even corn in the summer! Often our grand daughter's rescue dog, Lila, visits the farm. Becket's yellow lab, Rosie, is seen in the dog yard, too.

The farm animals who love the pasture—sheep, goats, horse, pony, and chickens—all have names and personalities. The horse, Mexicali, only understands Spanish. All of the animals here are females except for Lucky, a white peacock who lives with the chickens. On the door of the farm store there is a list of all the farm animals and their names. See if you can find them all!

Although we grow 45-plus varieties of fruits and vegetables on our 200 acres of preserved farmland, we do have some woods and streams. We are willing to share a bit with our wild neighbors but draw the line if they eat too much of our crops. So we have fences all around our farm to keep out the deer who love apples and vegetables. Wire guards all the trunks of newly planted trees to protect the tender growth from nibbling rabbits. Once the trees are grown we can take them off. We have birds at the farm but not in the cherry, blueberry, and grape plantings. We cover the trees and

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## Pick Your Own Apples September–October

In Labor Day weekend, the apple season officially begins at Terhune Orchards with the opening of our Pick Your Own apple orchard on Van Kirk Road. We grow many types of apples and they ripen at different times throughout September and October. You can pick your own apples every day during the fall and be able to try a different variety each time.

When picking in September, you'll find trees loaded with the iconic Red and Golden Delicious varieties. Red Delicious are sweet, and juicy. Golden Delicious are perfect for baking. You'll also find the Empire apple



which is a handsome fruit and incredibly juicy. With a lovely red-green skin and medium size, it is perfect for lunch boxes and quick snacks.

In October, our farm favorites, Staymen Winesap and Granny Smith apples, will be ready to pick.

All of our trees are dwarf varieties which make them the perfect height to from which to pick. Walk the grassy paths between the trees or take a wagon ride on the weekends for a stunning view of the orchards.

Come out to Terhune Orchards to pick the varieties that you know and love and some that are new to you. Whether you chose to pick Empire, Jonathan, Macoun or one of the other varieties we grow here at Terhune Orchards, you will love our apples.

Call the farm store at 609-924-2310 to find out which varieties are available on the day you plan to visit. Pick your own apples are sold by the pound. The Van Kirk Road orchard is open every day from 9 a.m. to 5 p.m., weather permitting in September and October.

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# Terhune's New Winery—Building a Dream

by Gary Mount

It seems that I often get involved in doing things that I have never done before. I guess that is why I like farming so much—after 42 years, I still find new things to learn and do. Building our new winery definitely falls in the “never done before” category.

With the return of daughter Tannwen to the farm—she having spent the previous eight years in California—she said that a winery might be nice! So off we started,



planting grapes and planning a winery. The process of building a winery has proved to be very involved.

There have been rules and regulations that needed to be met. Concerns about dealing with processing wash water, septic system approval, fire code compliance, occupancy regulations—the list goes on, more than I ever suspected. As complying with the rules progressed, there was the issue of what kind of building to construct. Wineries are not often built around here. Major wine-producing areas in California and New York have architects who specialize in wineries.

## Apple Day

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ily photo and the perfect decorations for fall.

Pam's Apple Buffet Food Tent offers our famous apple cider, apple cider donuts and apple pie. Enjoy farm fresh lunch options which include fruit and pasta salads, hearty soup, vegetarian chili, pulled pork sandwiches, hot dogs and BBQ chicken. Apple Day and Fall Family Fun Weekends are 10 a.m. to 5 p.m. on Saturdays and Sundays from Sept. 17 to Oct. 30. Admission to festival days is \$8, ages 3 and up. Parking and access to the farm store and winery is free.



But architects local to here do not typically have experience in designing wineries. The can do the research to figure it out, but then that involves extra cost and time. As we worked with our Amish builder's architect, we found we had to come up with the design ourselves. This explains why we see so much diversity in the wineries we have visited in New Jersey and Pennsylvania. The winery owners pretty much make up the design themselves.

Well, this has all led to a great increase in the size of my home library as I educate myself about winery design.

I learned that there are some basic rules. Above all, a winery needs to be kept clean. Floors, walls, ceilings, lights and other fixtures all need to be cleaned. This even includes

the floor drains! Winery owners even address the molecules that can float around in the air in the winery—they can adversely affect wine quality.

Another aspect of cleaning is temperature. Very hot water is required. I learned this the hard way. During one of my first bottlings in 2010, my brand new, very expensive Italian bottling machine did not get clean enough—that is, I did not have water hot enough to kill all the spoilage organisms present in the bottler. I was pretty embarrassed when the cork on one of our wines popped off in a customer's living room. Thank goodness that has not happened again since. Some wineries even use steam. Just normal hot water such as in the home will not do it. It has taken a lot of effort to get a system to deliver water hot enough to do the job.

Another design concern is temperature. Storage temperature—about 55° F is best—and room temperature for tastings and other events. There are also temperature requirements for wine processing. Too cold and the yeast in the fermenting wine will die. Too warm and the fermentation will go so fast that much of the flavor is lost. Our winery design includes a lot of heating and air conditioning as well as a chiller to control the temperature in the wine tanks.

Oops, did I say tanks? My family believes that one of the reasons that I like wine making is because it involves lots of stainless steel. My wine press, bottler, labeler, destemmer-crusher and wine pumps—all stainless. Wine tanks are made in the US and in Germany, but most come from Italy. My eleven new tanks came in two trans-ocean shipping containers. I ordered eight 2000-liter, two 3000-liter and one 7000-liter tanks. Each has a double wall so that chilled liquid can be circulated around the tank to keep the fermenting wine at the right temperature. And yes, the tanks are all made of glorious stainless steel.

The winery is not quite done but right now a lot of progress is being made. The grapes are ripening and we are racing to get done in time. The dream continues.

## Fundraise for Your Favorite Cause with Terhune Orchards Pies

Our freshly-baked pies are an irresistible holiday fundraising opportunity for school groups, clubs, churches or charities. We bake them and you sell them for a tasty profit that benefits your cause. Visit our Pie Sampling Weekend on Nov. 12 and 13 to select the flavors you'd like to sell for your group. Choose from over 20 varieties of fruit pies and holiday favorites.



**Pie Flavors:** Apple, Apple Cranberry, Apple Streusel, Apple Walnut, Blueberry, Coconut Custard, Cherry, Lemon Blueberry, Mince, Peach, Pecan, Peach Melba, Pumpkin, Strawberry Rhubarb, Sweet Potato, Very Berry

**Sugar-free pies:** Apple, Blueberry, Cherry, Peach

Receive a discount on orders of 25 pies or more. Call 609-924-2310 or email [info@terhuneorchards.com](mailto:info@terhuneorchards.com) for details.

## Host Unique Corporate and Family Events

Fall is a great time to get your team together to learn new things and build comradery and enthusiasm. Reward your staff for hard work with an outing at Terhune Orchards. Large corporations, nonprofits and family groups looking for a special setting to meet and connect will all enjoy spending the day at our picturesque 200-acre family owned farm. Our unique, customizable event spaces can accommodate small and large groups.



Weekday options include early morning team building activities with apple picking, freshly-pressed apple cider, hot cider donuts and a guided tour of the farm. Gather your coworkers together for a visit to the pick your own pumpkin field and the opportunity to express creativity carving them together. Restaurant and bakery teams enjoy coming together to pick apples in the orchard and brainstorm new ways to showcase them back in their kitchens. Join us for an afternoon training session followed by a private wine tasting. Optional breakfast, lunch or light fare can be added to any of our corporate packages. Book your company holiday party in our new wine barn.

Call our Event Planner Tannwen Mount at 609-924-2310 or email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com) for details.

# Turn to Terhune for Thanksgiving

Surround your Thanksgiving turkey with a cornucopia of side dishes and desserts made from vegetables and fruit grown right here at Terhune Orchards. Choose from an array of colorful squashes—acorn, blue hubbard, delicata, butternut and of course, pump-



kins. In the fall, our kale, broccoli, spinach, collard greens, lettuces and Brussels sprouts are terrific bursts of green as sides or salads. Our Keuka Gold potatoes make the world's best mashed potatoes. We also

have cauliflower and carrots to make a delicious vegetable medley.

Visit the recipe page of our website for dishes we serve around the farmhouse table at Thanksgiving such as our Butternut Squash and Apple Soup, Stuffing with Apples and Sausage and Cider Glazed Carrots. Our freshly-pressed apple cider and wines are the perfect drinks for savoring the abundant harvest we are all grateful for at Thanksgiving. Both are always available the farm store. We also ship them if you'd like to share our local harvest with loved ones around the country.

Don't forget dessert! We bake daily. We have over 20 varieties of pies including all your holiday favorites—pumpkin, apple and pecan. We also make apple crisps, fruit breads, cookies and brownies from scratch. Preorder your Thanksgiving pies and crisps from Nov. 1-23. Not sure which ones to order? Come in for a taste during our Pie Sampling Weekend, Nov. 12 & 13 from 9 a.m.-5 p.m.

The farm store is open late until 7 p.m. for your Thanksgiving shopping on Tues. Nov 22 and Wed. Nov. 23. The store is also open from 9 a.m. to 12 p.m. on Thanksgiving Day.

# Fall In Love with Terhune Orchards Wines

Grape-growing is a relatively new pursuit for us but it is something we are passionate about here at Terhune Orchards. We have mastered growing so many Jersey Fresh crops we are very proud to also produce Jersey Fresh wines. Our estate grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. Our fruit wines are made with our own apples. Our vineyard now grow eight acres of grapes for our eleven wines. We offer tastes for every palate.

The tasting room is open Friday through Sunday from 12-6 p.m. Come in to sample our wine by the glass or in a tasting flight.

Terhune Orchards Vineyard and Winery joins wineries statewide on the Vintage North Jersey "More Than Just Wine" wine trail for a weekend of more

than just wine tasting on November 12-13 from 12 p.m.-6 p.m. Throughout the weekend, we will be pairing our wines with delicious Jersey Fresh treats made by local gourmet food purveyors. These specialty food items are often included in our wine and gift baskets.

Get into the holiday spirit on the Fri, Sat and Sun after Thanksgiving during the Garden State Wine Growers Association Holiday Wine Trail Weekend, Nov 25, 26 and 27, from 12-6 p.m. Enjoy a cup of hot mulled wine and sample our award winning red, white and fruit wines crafted from our own vineyards and orchard.

The tasting room is open Friday through Sunday from 12-6 p.m. Our wines are available every day in the farm store, at the Trenton Farmers Market on Fridays and Saturdays and online at [terhuneorchards.com](http://terhuneorchards.com).



# Pumpkins, pumpkins, pumpkins!

Search our pick-your-own pumpkin patches for your perfect jack o' lantern pumpkin or pick one from the huge array waiting in our farmyard. We have adorable small pumpkins perfect for children and big pumpkins to beautifully display on your front porch.



During Fall Family Weekends visit the paint your own pumpkin decorating area for free use of paints. Parents appreciate leaving the messy paints here and bringing home the colorful masterpieces painted by their children. In the farm store, we have cheese pumpkins that are perfect for making your own pies and plenty of freshly-baked fall treats such as pumpkin breads and pies.

## Pick Your Own Apples

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Once the apples on Van Kirk Road orchard are picked, the fun fall activity of apple picking continues on the home farm on Cold Soil Road. Our late season apples, Pink Lady, Granny Smith, Cameo, Braeburn and Suncrip, are all great for eating out of hand and cooking, too.

A variety of our apples are available year round in the farm store.

## Fall Festival Bands

- 17-Sep Daisy Jug Band
- 18-Sep Daisy Jug Band
- 24-Sep Tookany Creek
- 25-Sep Barn Cats
- 1-Oct Jersey Corn Pickers
- 2-Oct Mark Miklos Raritan Valley Ramblers
- 8-Oct Mountain Heritage
- 9-Oct Tom & Jerry band
- 10-Oct TBA
- 15-Oct Jimmy Lee Ramblers
- 16-Oct Ocean Country Band
- 22-Oct Magnolia St String Band
- 23-Oct Heavy Traffic Blue Grass Band
- 29-Oct Jersey Corn Pickers
- 30-Oct Growing Old Disgracefully

# Calendar of Events – Fall 2016

<b>Sept. 3</b>	Pick Your Own Apple Season begins	<b>Oct. 15 &amp; 16</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept. 13</b>	Read & Pick: Chickens, 9:30 a.m. & 11 a.m.	<b>Oct. 22 &amp; 23</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept 17 &amp; 18</b>	Apple Day 10 a.m.–5 p.m.	<b>Oct. 29 &amp; 30</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.
<b>Sept. 19 &amp; 20</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov. 1-23</b>	Order your Thanksgiving pies & crisps
<b>Sept. 24 &amp; 25</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov. 12 &amp; 13</b>	More Than Just Wine Trail Weekend
<b>Sept. 27</b>	Read & Pick: Tractors, 9:30 a.m. & 11 a.m.	<b>Nov. 12 &amp; 13</b>	Pie Sampling Weekend 9 a.m.–5 p.m.
<b>Sept. 27</b>	Photo contest deadline at 5 p.m.	<b>Nov. 22 &amp; 23</b>	Farm store open late until 7 p.m. for your Thanksgiving shopping
<b>Oct. 1 &amp; 2</b>	Fall Family Fun Weekend 10 a.m.–5 p.m.	<b>Nov. 24</b>	Thanksgiving Day. Farm store open 9 a.m. to 12 p.m.
<b>Oct. 4</b>	Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.	<b>Nov. 25, 26, 27</b>	Holiday Wine Trail Weekend 12–6 p.m.
<b>Oct. 8, 9 &amp; 10</b>	Fall Family Fun Columbus Day Weekend 10 a.m.–5 p.m.		More details on all events at <a href="http://terhuneorchards.com">terhuneorchards.com</a>



**Farm Store, Bakery, Barn Yard, & Farm Trail:**  
Open to the public daily all year  
**Winery and Tasting Room:** Open Fri-Sun 12 pm-6pm  
**School and Group Tours:** By appointment, April through October  
**Barnyard Birthday Parties:** By appointment, April through October  
**Corporate and Private events:** By appointment, year round

## Pick-Your-Own Schedule

**May**—Asparagus, Strawberries  
**June**—Blueberries, Sweet Cherries, Sour Cherries  
**July**—Blueberries, Blackberries, Flowers  
**August**—Blackberries, Flowers, Table Grapes  
**September & October**—Apples, Pumpkins, Flowers  
Call the Farm Store 609-924-2310 for information on the availability of specific varieties.



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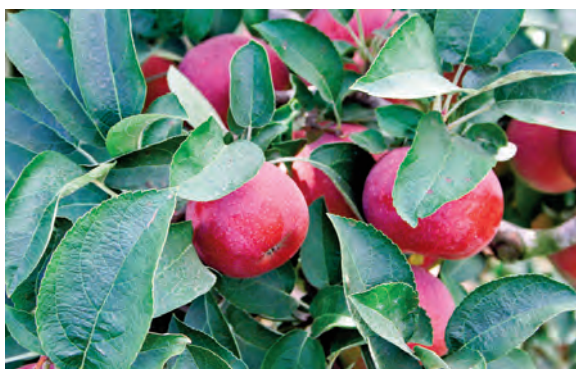
## Enter the 10th Annual Terhune Orchards Photo Contest

Every day we are amazed by photos people are sharing on Instagram that they took at Terhune Orchards. Now in its 10 year, the annual photo contest at Terhune Orchards is open to amateur, student and professional photographers who have taken photos at Terhune Orchards. Submit a printed and matted photo with a digital file by email or



CD. The deadline for entries is Tuesday, Sept. 27.

All of the entries are displayed in the winery tasting room. Complete rules and entry information are available in the farm store or [terhuneorchards.com](http://terhuneorchards.com). Winners will receive a gift card to the farm store as their prize.



## Family Update *(continued from page 1)*

bushes with nets during harvest time.

Our guinea hens attract a lot of attention because they are cute with black and white spots and run around making a loud racket. They serve an important purpose. They eat all the ticks and bugs crawling around the farmstead.

Learning to live with the animals who share our farm and enjoying them is big part of life here on the farm.

## Fall Tours on the Farm



Terhune Orchards offers a variety of educational tours for all ages, from preschool students to adults. Our walking tours provide our visitors with an intimate view of our farm. The tour changes with the seasons, though at the core the tours are about the benefits of the family farm, the water and soil cycles, and the life cycle of plants. The focus in the fall is on our favorite crop—apples! We explore our orchard and learn about the fascinating apple tree. Our fall tours continue through to the pumpkin patch where we explore the differences between these two important fall crops. Our hands-on tours teach students all about apples and pumpkins, right down to the seeds.

For our youngest visitors (three- to four-years old) we offer a Read and Explore program. Since walking can sometimes be tiring for little legs, we will explore an aspect of the farm—such as chickens, or farm animals or pollinators—through stories and a craft. Tours visit our Discovery Barn, an educational meeting place with murals and hands-on exhibits which enhance and enrich our educational tours.

This is a great time to visit our farm. At Terhune Orchards we do not simply give a lecture. We welcome students to enjoy a day at the farm, but they also go away with excitement and understanding about farming, the food that nourishes us, and our Earth. Book your tour today with Stacey or Elaine at 609-924-2310.



## Directions to Terhune Orchards

**Two Terhune Locations**  
**Main Farm (farm store, winery, festivals, barnyard & pumpkins)**  
on Cold Soil Road

**Pick Your Own Apple Orchard**  
on Van Kirk Road

**Note:** Construction Detour on Carter Road between Rt 206 and Van Kirk. See [www.terhuneorchards.com](http://www.terhuneorchards.com) for alternate directions

