



Just Peachy Festival August 5 and 6, 10 a.m.–5 p.m.

Summer on the farm means long, warm days and big, juicy, golden peaches. Come celebrate one of our state's favorite fruits at our annual Just Peachy Festival.

The weekend will be filled with plenty of activities for kids, including a ride through the orchards on our tractor-drawn wagons, pony rides, games and barnyard fun. Local bands will perform on both days from 12pm-4pm. On Saturday, enjoy the music of Borderline and on Sunday, tunes from Dixie.

Our "Summer Harvest Farm-to-Fork Tasting" features talented local chefs who will prepare creative dishes using peaches and produce from Terhune Orchards.

Visitors can enjoy this special tasting event on Saturday and Sunday from 12-4 p.m. Pam's Everything Peachy Food Tent will offer other tasty summer fare such as barbecued chicken, hot dogs, homemade gazpacho, salads, and our famous apple cider donuts. This year we are adding a Just Peachy Ice Cream Social tent. Cool off with one of our refreshing frozen peach slushies and a selection of locally made ice creams.

On Saturday, Aug. 5, Pam Mount will give her annual Canning and Freezing Class from

10-11 a.m. Learn her secrets for preserving peaches at their peak to enjoy eating them all year long. Pam will answer all your canning and freezing questions. Register for the class online: terhuneorchards.com/class-sign-up/ or call the farm store at 609-924-2310.

Local chefs will share some of their favorite ways to use Terhune Orchards peaches in cooking demonstrations and discussions held on both days at 2 p.m. You will love the peachy inspiration from these fun and tasty programs.

Adults can enjoy the taste of summer in a glass with our award-winning Just Peachy wine. Sample a flight of our white, red and fruit wines. A bottle of Farmhouse White and Barn Red wines are perfect for your next summer gathering.

We grow 28 varieties of peaches and nectarines. Baskets overflowing with just-picked fruit are ready to take home from the farm store to make your favorite peach recipes.

Admission to the festival area is \$8, ages 3 and up. Admission to the Farm to Fork Tasting, \$12. Free parking and access to farm store and winery.



Terhune Orchards Donates Extra Harvest to Feed the Hungry

by Pam Mount

We love growing fruits and vegetables at Terhune Orchards. That is what it is all about! We would like all of our great fruits and vegetables eaten by somebody, one way or another. Sometimes we have such a great harvest, it is too much to sell



The Mount Family 2017.

in our store. An apple tree grows all sizes of apples—big, small and some that are a little funky-looking. They all taste delicious but our customers want to buy perfect fruits. Although we make cider, applesauce, crisp and salsa with the apples that are smaller than average, we are also happy to give them to people who are in need.

Each year, we donate thousands of pounds of fresh fruits and vegetables. We also donate our apple cider, baked goods and prepared foods when we find ourselves with extra.

A hungry person is a hungry person. If we can share what we've grown with them, we are happy to do it. We've made donations since we started farming. In the 1980's, there was a volunteer-run, neighborhood network that we contributed to regularly. In the 1990's, I was a New Jersey Agricultural Society board member. We created the Farmers Against Hunger program which helped solve the transportation issue of connecting excess food on farms with the people who need it most.

Luckily, now we have found two local groups to partner with that are very consistent. They pick up our food today and by tonight it is on somebody's dinner table. On Tuesdays, the Eastern Service Workers Association (ESWA) picks up and Habitat for Humanity stops by on Thursdays. The food goes right to people who need it in our local community. We also donate to other groups throughout the year and regularly give a ten percent discount to non-profit organizations.

Fruits and vegetables such as outer lettuce leaves, vegetable trimmings and over ripe products are donated to the Mercer County Wildlife Center which rescues and rehabilitates native wildlife. Our barnyard animals also regularly enjoy get some of these nutritious treats. We are also founding members of the Lawrence Food Waste composting program and compost a

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Pick-Your-Own at Terhune Orchards

Something is always in season at Terhune Orchards. Picking your own is a fun and easy activity for all ages. Come see how things grow and enjoy some time in our fields and orchards.

In July, visit our two-acre berry patch to fill a bucket with big, ripe blueberries. They are easy for even the smallest children to pick. Blueberries grow in clumps. All of the berries don't ripen at the same time. Pick the darkest blue berries you can find. Blueberries are terrific fresh. They also freeze beautifully so you can enjoy them all year long in smoothies, on cereal and in baked goods. Just spread the berries in a single layer on a baking sheet and freeze until they are frozen solid. Then transfer them to a container and use as needed.

Juicy blackberries are ready to pick in July and August. Our thornless bushes make them easy to pick. We love combining them with our



nectarines in a fruit cobbler, adding them to salads and topping a fruit tart with them.

Famous for our zinnias, the pick your own flower field just in front of the farmhouse is bursting with color all summer long. Have fun

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The Queen

by Gary Mount

There at Terhune Orchards, when we talk about the Queen, many would think we refer to wife, Pam. That's not far wrong, but there is another Queen—The Queen of Fruits, The Peach. I have a love-hate relationship with peaches. I love the way they taste, the aroma, the texture, their brief, intense season. But it has taken me a while to learn how to grow and care for peach trees. They are very susceptible to disease, to insects, root diseases, and low temperature injury in the dead



of winter. I have learned to mound up each row to keep the roots from getting saturated with water and we actually paint the tree trunks white to keep them from warming and starting to flow sap during bright, sunny winter days. If that happens, the trunks can split when the temperature drops at night. I did not have to work at making the winters warmer—that seems to be happening without my help, but the other problems have taken a while to address.

But what is so special about peaches? After all, I grew up on an apple farm—all apples—300 acres of them. My father and uncle did plant about 20 acres of peaches one time, but soon decided that peaches were not for them. My uncle had a summer house in the Poconos and our family had a house at the shore. Apples are a crop that they could leave on the weekends in the summers. My father and uncle liked that. Not so with peaches. Peach harvest is right in the middle of the summer. Peaches need to be picked, sorted, packed and marketed every day! The peaches were soon pushed out. More apples were planted and life went back to normal.

When Pam and I bought Terhune Orchards in 1975, the farm came with apples, pears—and peaches. It was a good thing to have them because cash flow was terribly tight in the summer, even though having peaches meant we had to stay right on it all summer. Keep in mind that in those days, three crops were all there was for us—not anything like the 36 crops we grow now.

We had many types of peaches. Many were historic, even in 1975: Blake, Sunhigh, Yellow Hale, White Hale, Raritan Rose, Summercrest, Iron Mountain, to name a few. Some were greenish, some were ugly, but they all tasted great! Summercrest was one: oblong, with a greenish cast, ugly, lumpy, but what a taste. Customers who knew them never told anyone else. They were afraid the Summercrest would be gone too fast. I especially remember Iron Mountain because it came ready to pick about a month after all the other peaches were gone. We only had a few trees which seemed to increase their desirability in our customers' eyes. It is vivid in my mind what occurred that first fall. Pam was sitting on the floor of the farmstore, three-year-old daughter Reuwai was sleeping in a playpen nearby, and Pam was eight months pregnant with our second child while she sat there sorting those Iron Mountains. Quite a few customers were leaning over her, demanding a basket, of which there were not that many. Invariably, the first customer wanted at least

three baskets, much to the dismay of the others and of dear Pam.

The historic nature of the peaches also showed in the age and health of the trees. They were tall, old, weak and poor producers. They also died fast. Many were so tall that not a single peach could be picked without a stepladder. Because of the tree height and having to carry the ladders, our harvest crew was made up of pickers and luggers. When a picker's basket was full he would shout, "Lugger" to have someone come and give him a new basket while taking the full one to the truck. The truck was a 1939 Chevrolet 1.5 ton stake body—the very one that we sell firewood from next to the farm store each winter.

Since then we have planted and replanted our peach trees. I have gotten them to live longer—18 to 20 years instead of around 12. We manage to keep them low enough so that ladders are not needed. And we grow newer varieties and newer fruits, such as nectarines (peaches without the fuzz on the skin), and donut peaches. The new varieties all look better—we have to be diligent in choosing ones that also taste good.

We have made a lot of progress in growing. In fact, we are almost to the point of not having to use any insecticides in the peach orchard. We still need fungicides because peaches are very susceptible to decay, but insecticides are almost out.

The story of how that has come about is just so great! Most insects that attack peaches spend part of their life cycle as a moth. The males and female moths mate, the female lays eggs from which hatch a caterpillar, which is the infamous worm in the peach. I ask my school tour groups what is worse than a worm in your peach? They usually get it—half a worm! Corny, I know.

Conventional culture of peaches uses a pesticide to kill the newly hatched worm before it can go into the peach. But we are using a technique that avoids pesticide use to control the worm. We take advantage of the knowledge that male moths find the female moth by following her scent or "pheromone" through the air. We take a synthetic replica of the scent which is impregnated in a twist tie (like that used on bread wrappers) and hang it throughout the peach orchard. When the males come, there is so much scent, they are totally confused. They cannot find the females. There is no mating, no egg laying and no worms. Amazing. I must admit that I never imagined such a clever technique.

We are about ready to pick peaches. It's that time of year. As we do, we will be picking for the first time, the trees in my latest peach planting. The peaches will not be ugly, nor green. The old varieties are gone. Hopefully I have found the ones that taste best.



Blueberry Bash July 8-9, 10 am-5 pm

Blueberries are New Jersey's official state fruit. Every year, Terhune Orchards kicks off summer with the Blueberry Bash—a weekend-long party to celebrate these plump and juicy berries. Join us on



Saturday and Sunday, July 8-9 from 10 a.m.-5 p.m. for a day of family fun including live music, farm fresh food, and a visit to the pick-your-own blueberry patch.

Children will delight in a puppet show presented by Tuckers' Tales Puppet Theatre on Sat. and Sun. at 12 and 1:30p.m. There also games in the barnyard, tractor drawn wagon rides through the orchards and fields, pony rides, face painting, pedal tractors and lots more to explore. Stop by the barnyard to see our new bunnies and all of the other animals who live on the farm.



Enjoy live music from local favorites. On Saturday, Stonybrook Bluegrass and on Sunday Barn Cats. Bands will play on both days from 12- 4 p.m.

Having so much fun can make you hungry. Stop by Pam's Blueberry Bash Buffet for lunch. Farm-fresh food such as barbecued chicken, grilled corn on the cob and blueberry muffins are on the menu. The winery barn will be open and pouring our award winning red, white and fruit based wines by the glass or sampling flights. Celebrate the day with a glass of Harvest Blues, a fruity blend of blueberries, and our Apple wine which is made from our own cider.

Enter our annual Blueberry Bash Bake-off competition on Sun. July 9 at 1 p.m. The not-so-secret ingredient in all the entries is blueberries, of course! Winners receive a gift certificate for the Terhune Orchards farm store. Find the contest rules and registration form on the Blueberry Bash event page on our website or in the farm store.

Before you head home, stop into the farm store. Bring home pints of fresh berries, our blueberry salsa, jam and freshly baked delights from our bakery like blueberry cobbler and blueberry apple crisp.

Admission to Blueberry Bash is \$8, age 3 and up. Free parking and access to farm store and winery. Pick Your Own blueberries available while supply lasts.

Picked Fresh Daily – A Variety of Fresh Vegetables All Summer Long

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 a wide variety of fruits and vegetables; over 40 different crops, including 35 kinds of apples, 20 kinds of tomatoes, 12 types of peppers, and dozens of other crops. Tomatoes are one of our favorite summer crops. Our customers love them, too! Now in our 11th generation of farming in central New Jersey, the Mount family feels connected to our roots by growing varieties that we know are going to taste great.



Our crops are harvested daily and available fresh in the farm store every day. Summer is a cornucopia of fruits and vegetables. Our website has a handy crop chart to let you know what we're growing each month.

In mid-May, the season begins. Asparagus, strawberries, herbs, early broccoli, beets, radishes and spinach are our first crops. In June we start harvesting lots of leafy greens—tender lettuces, Swiss chard and kale. Peas, summer squash and beans are also ready. By the 4th of July, we start bringing in our sweet corn, tomatoes, cucumbers, peppers and potatoes. By August, watermelons, cantaloupes and honeydews are ripe and sweet. Throughout the summer season we also harvest eggplants, carrots, collard greens, cabbage, okra, cauliflower and tomatillos.

Winter squash, pumpkins and kale are ready 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.

Our peach season starts in July and continues through early September. We grow delicate white peaches, intensely-flavored yellow peaches, donut peaches and fuzz-free nectarines. Our



first peaches are semi-freestone. August brings freestone peaches which are excellent for baking or preserving. Our earliest apple varieties are available in August and picking is in full swing after Labor Day.

The majority 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.

Lots of planning, experiments and knowledge learned over the years goes into producing our crops. For example, we purchase 17 separate types of lettuce seed so that we have lettuce growing all year. Some varieties do better in the summer, while others are more cold tolerant. Sometimes, we try a seed one year and do not like the germination rate or the quality of the final head of lettuce so we retire that seed the following year and keep track of what we have tried so we continue to improve the overall production of lettuce. We grow romaine, red and green leaf, red and green boston, red and green summer crisp and baby lettuce. We found that for green Boston (sometimes called butterhead), we like to grow Optima seed in the early season,

Mirlo seed mid-season and Sylvesta in the late season. For green leaf, we have two star, then Tropicana and finally green star in the late season. It's a lot to keep track of, so we plan our plantings during the winter and take lots of notes during the season about how things grow and what sells so we can make sure our everyone enjoys our lettuce in their salad.

Gary, daughter Reuwai 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.

Treat Your Team to a Corporate Event at Terhune Orchards

Are you looking for a unique experience for your next staff appreciation event, business lunch or team building day? Large corporations, small businesses, nonprofits, civic and family groups will enjoy gathering together at Terhune Orchards to connect, engage and learn together at our picturesque farm.

Bring your group to Terhune Orchards for a summer day of enjoyment on the farm. Treat your team to the opportunity to go pick blueberries together, enjoy farm fresh food and strategize while walking the trail through our preserved farmlands. After a day of team building exercises in our event space, gather everyone together to raise a toast with an optional wine tasting in our winery barn.

For more information on customizable options for your group, email tmount@terhune-orchards.com or call 609-924-2310.

Donate to Hungry

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great deal here on the farm. Organic waste should not go in landfills!

Sustainability is a major part of what we do and support here at Terhune Orchards. One thing we love to do in summer is host an annual farm to table dinner to benefit the Green Teams and Sustainability Organizations of Mercer County. We invite you to join us on Thursday, July 20 for an evening of food and drink. Terra Momo Restaurant Group creates a memorable meal using our produce and other local products. Each course is paired with Terhune Orchards wines. Gary will talk about the wines and the chef talks about the food for each course. It is always a fantastic evening of good food and live music to support sustainability efforts in our community. Register online at www.sustainablelawrence.org.

Pick Your Own

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creating the perfect bouquet of blooms you cut yourself. They make a great gift!

Apple picking season begins the last weekend of August. Keep your eye on our Facebook and Instagram for updates about the availability of pick your own crops or call 609-924-2310. Stop into the farm store for Pick Your Own instructions.

Children Love to Read & Pick at Terhune Orchards

Our unique Read and Pick educational programs are perfect for children ages preschool to 8 years. Our farm educators gather the little ones around and read a book about fruits, vegetables, pollinators or farming equipment. Afterwards the chil-



dren will go out into the orchards and children's garden for hands-on activities inspired by the book of the day. They may pick the fruit or vegetables they just learned about, take a tractor

ride or interact with the animals in our barnyard.

Read & Pick programs are held biweekly on Tuesdays at 9:30 a.m. and 11 a.m. Each session lasts about an hour. The cost is \$7 per child and includes the activity. Full descriptions of Read & Pick classes are on the calendar at terhuneorchards.com. Pre-registration is requested.

- **Read and Pick Schedule**
- **Tuesday 9:30 & 11:00am sessions**
- Cherries, June 20
- Blueberries, July 11
- Flowers, July 25
- Peaches, Aug. 1
- Monarchs, Swallowtails & Honeybees—Oh My!, Aug. 8
- Pears, Aug. 22
- Apples, Aug. 29
- Chickens, Sep. 12

Calendar of Events – 2017

June 2 -	Sunset Sips & Sounds; Winery	Aug. 5	Just Peachy Festival, 10 a.m.-
Sep. 8	Music Series, Fridays, 5-8 p.m. (see box for schedule)	& 6	5 p.m.
June 6	Read and Pick: Strawberries, 9:30 & 11 a.m.	Aug. 5	Pam's Canning & Freezing Class, 10am
June 20	Read & Pick: Cherries, 9:30 & 11 a.m.	Aug. 8	Read and Pick: Monarchs, Swallowtails & Honeybees — Oh My! 9:30 & 11 a.m.
June 25	Firefly Festival, 4-9 p.m.	Aug. 22	Read and Pick: Pears 9:30 & 11 a.m.
July 8	Blueberry Bash, 10 a.m.-5 p.m.	Aug. 29	Read and Pick: Apples 9:30 & 11 a.m.
& 9		Sep. 12	Read and Pick: Chickens 9:30 & 11 a.m.
July 11	Read & Pick: Blueberries, 9:30 & 11 a.m.	Sep. 16	Apple Day, 10 a.m.-5 p.m.
July 20	Farm to Table Dinner, 6 p.m.	& 17	
July 25	Read & Pick Flowers, 9:30 & 11 a.m.	Sep. 23-	Family Fall Fun Weekends
		Oct. 29	
August Weekends		More details on all events at	
Sangria Saturdays and Sundays,		terhuneorchards.com	
Winery Tasting Room 12-5pm			
Aug. 1	Read and Pick: Peaches, 9:30 & 11 a.m.		



Farm Store, Bakery, Barn Yard, & Farm Trail:
Open to the public daily all year 9am-6pm, summer 9am-7 pm
Winery and Tasting Room: Open Fri-Sun 12-5pm
School and Group Tours: By appointment, April through November
Barnyard Birthday Parties: By appointment, April through November
Corporate and Private events: By appointment, year round

Pick-Your-Own Schedule

April—Asparagus
May—Strawberries
June—Sweet Cherries, Sour Cherries, Blueberries
July—Blueberries, Blackberries, Flowers
August—Blackberries, Flowers, Apples (4th weekend)
September & October—Apples, Pumpkins, Flowers
The Van Kirk Road Orchard opens Labor Day weekend
Call the Farm Store 609-924-2310 for information on the availability

Summer Winery News

ur first summer with our new wine barn is going to be wonderful. Inside the barn, you can see the large stainless steel tanks used for storing our wines and the bottling line. The final step in the winemaking process is the bottles. Bring some home with you to savor all summer. We produce a dozen varieties of estate grown wines including award winning reds, whites and fruit wines made with our apple cider. Our Just Peachy tastes like summer in a glass!



We are honored to be awarded the Governor's Cup in the New Jersey Wine Competition for our Harvest Blues. This is the highest award for fruit wine in the competition. Also receiving medals: Gold medals—Just Peachy, Harvest Blues and Blossom White; Silver—Chambourcin and Vidal Blanc and Bronze—Rooster Red.

Come Taste Our Award Winners!

Start summer weekends off right with Sips & Sounds on Fridays from 5-8 p.m., June through the second week of September. Relax with a glass of your favorite Terhune Vineyards wine, some light fare and the sounds of jazz, country and bluegrass from local musicians. Check the box, left, for the music schedule.

Join us in August for Sangria Weekends. We'll be stirring up pitchers of sangria made with our red and white wines and seasonal fruit from the farm. Share a cheese plate and other light fare with friends while enjoying a refreshing, chilled glass of sangria.

The winery tasting room is open Fridays 12-8 p.m., Saturday and Sundays, 12-5 p.m. Bottles available in the farm store daily.



Find Terhune Orchards Online

www.terhuneorchards.com



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Please tag us in your posts
#terhuneorchards

We love to see you enjoying
yourself at the farm!

Plan Your Birthday Party on the Farm

celebrate your child's special day with a memorable barnyard birthday party at Terhune Orchards. Your family and friends will enjoy two hours of farm fun under a party tent in a reserved area of the farm.



Children love to visit the barnyard to meet our animals and have the opportunity to feed them. Your guests will enjoy a private wagon ride through the fields, farm activities, game and pedal tractor rides.

Party packages include birthday cupcakes, fresh-pressed apple cider and Terhune Orchards coloring books as a take home favor for guests. Pony rides and face painting available for an additional charge.

The birthday child is always free! Visit the Groups & Parties page of our website or call 609-924-2310 to reserve your party date.

Terhune Winery Sips and Sounds 2017 Music Series, Fridays, 5pm-8pm

June 2 - John Padovano
June 9 - Larry Tritel
June 16 - Mark Macmanus
June 23 - Darla & Rich
June 30 - James Popik
July 7 - Laundry Men
July 14 - Jerry Steele
July 21- Mark Miklos
July 28 - Kurt Bock
Aug. 4 - Darla Rich Trio
Aug. 11 - Jerry Steele
Aug. 18 - Lizzie No
Aug. 25 - KD Brown Band
Sept. 1 - Ocean County
Sept. 8 - Laundry Men

