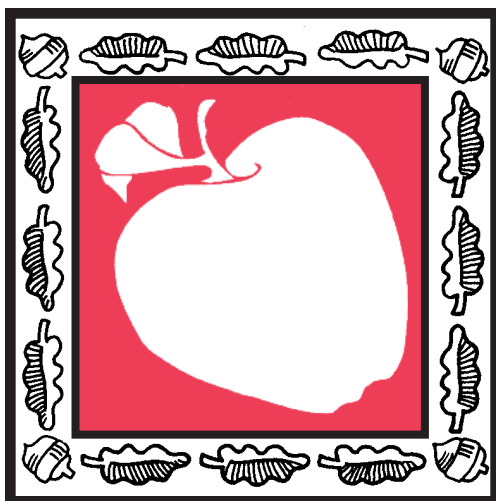




TERHUNE ORCHARDS

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

FALL 2018

Apple Days Harvest Festivals: Seven Weekends of Fall Family Fun

For over 40 seasons, Terhune Orchards has held festivals to celebrate our abundant apple harvest. Over the years as our family continues to grow, we also have planted new varieties of apples. Our enthusiasm for everything apples continues to grow bigger and stronger!

Over the years our popular Apple Day event grew into a full weekend and has evolved into a full season of Apple Days Harvest Festivals through the end of October. Join us on any or all of these weekends, from September 15 through October 28 to experience the joy of fall on our farm.

Celebrate our abundant apple harvest during these seven fall weekends. A full day of fun on the farm awaits the entire family. Enjoy the view of trees laden with red, golden and green apples during wagon ride around our preserved farmland. Explore our fabulous mazes created with corn stalks and hay bales. Enjoy live music each day played by some of the area's best local talent.

Inhale the aroma of fragrant apple pies wafting in from our bakery. Warm up with a cup of our freshly pressed apple cider and famous donuts. Pumpkin picking and apple picking are always a favorite past time here at the farm.

Children's activities include scavenger hunts, rubber duck races, pumpkin painting

and many more ways for children to interact with nature here on the farm. Our Adventure Barn is decorated differently each year and tells the story of life on a farm. This year's theme is "All About Corn." Be sure to stop by the barnyard to visit the animals. Kids can take a pony ride or have their faces painted, too.

Pam's Food Tent has new seasonal delights to the lunch menu. Indulge in fresh pork sandwiches, hot dogs, BBQ chicken, vegetarian chili, hearty soups and other traditional fare. Treat yourself to a taste of our very own apples in cider donuts, pies, apple cider, and

much more.

The winery tasting room is open for a place to pause and overlook the farm while sipping a glass of our award winning red, white and fruit-based wines. A

seasonal favorite, Apple Wine, is made with our own apple cider.

Stop in front of the farm store where the display of colorful mums, pumpkins and apples are perfect to pause to take a family photo and choose fall decorations for your home.

Apple Days Harvest Festivals are 10 a.m. to 5 p.m. Saturdays and Sundays. Sept. 15-Oct. 28. Admission on festival days is \$8, ages 3 and up. Parking and access to the farm store and winery is free.

So You Want To Be A Farmer

by Pam & Gary Mount

ARY Hold on to your hats! It's a Terhune first. After 40 years of Terhune Orchards News, this is the first ever combined Pam and Gary article. But really, we could only write this one together because it's our story.



Mount Family early years c 1981.

PAM Gary and I are often asked, how we came by the idea of owning and running a fruit and vegetable farm. It's a long story, but if you, too, have wondered, here goes. The story starts right here in Princeton.

I lived just off Terhune Road in Princeton with my family. Gary grew up in West Windsor on his family farm on Route 1 which was sold in the early 60's. We started dating when I was a senior in high school and he a freshman at Princeton University. I went off to Ohio for college. Three days after I graduated in 1967, we were married and three months later we joined the newly-formed Peace Corps and took off to Micronesia, which we knew nothing about except it covered most of the Pacific Ocean. After training on Truk Island and staying for a while on Yap Island, we settled on Satawal, a very small island, 1 mile by 1/2 a mile, in the western Caroline Islands, 3 degrees above the equator. We spent three enchanting, challenging and rewarding years with the 400 islanders living there.

Satawal is known for the fantastic master navigators who sail the open ocean in hand-made outrigger canoe using legends passed down from father to son. Stars, waves, currents all tell them the story of the where the canoe is in the vast ocean of blue.

Once we learned the local language, we were totally engaged in the life of the island. I taught the children English and other subjects and helped organize lessons for the three local teachers. The head teacher had the equivalent of a third-grade education under the Japanese occu-

(continued on page 2)

Pick Your Own Apples September – November

Apple season officially begins at Terhune Orchards on Labor Day weekend with the opening of our Pick Your Own apple orchard on Van Kirk Road. Open every day in September and October from 9 a.m. to 5 p.m., weather permitting.

All of our trees are dwarf varieties which make them the perfect height to pick from for children and adults. On weekends, enjoy a wagon ride to the picking areas.

Throughout the season you can pick:

Gala—starts the season, crisp and sweet

Early Fuji—eat this sweet, crisp apple right out of hand



Empire—juicy, perfect for applesauce, pies, desserts

Fuji—very sweet, crisp, fresh eating, long storage life

(continued on page 2)

pation prior to World War II. So there was a lot to organize. It was exciting and rewarding.

GARY I became an agricultural agent—providing assistance in coconut production. I had grown up on a farm, but was not a farmer(yet). I had wanted to go to agricultural school—Cornell, Penn State, Rutgers—and join my father on his farm. However, when he found out that I could get into Princeton, the matter was settled. I had to go there and if I wanted to farm, I “could always pick that up later.” Fortunately for the Satawalese, I had



Mount Grandkids.

some farming knowledge. I brought in new, better varieties of coconuts and helped replant half of the island’s groves (this must have worked out well because the islanders later replanted the other half.) I supervised the building of a 20,000-gallon water catchment (still in use today, 50 years later and also expanded by the islanders) and I helped build dryers to facilitate the sale of the island’s only cash crop, the coconut.

It amuses me that I was doing so much of the same type of work that I have done for the past 43 years here at Terhune.

PAM In 1970 we left the Peace Corps and travelled home slowly, visiting much of the world from the Pacific eastward. Returning to the Princeton area, we tried to settle in. Our first daughter Reuwai was born in 1972. By 1975 we were restless.

It so happened on the end of the driveway at 330 Cold Soil Road there was a sign saying, “For sale by owner.” We began talking to the owners of Terhune’s. They never imagined that their small farm would be sold to people who wanted to farm and we did not realize that no one had bought farmland for farming in Mercer County for 20 years. Development was the name of the game.

But we really wanted to try re-creating the same sense of community we had found at Satawal. Starting with the original 55 acres of huge apple trees, run down barns and house, no equipment, no irrigation and no help. I was also pregnant with our second daughter, Tannwen. No problem! Once we convinced banks to loan us enough money we finally completed the purchase in March 1975. Now we were off and running.

The farm had enjoyed a small, local following August to September having set up an old barn to sell apples, peaches and cider.

Half of the people who met us thought we were two crazy young people who would go out of business in short order. The other half were wonderfully encouraging and believed we would somehow make it all work. Thank goodness for them!

We read a lot, asked a lot of questions, went to all the agricultural conferences, and joined all the agricultural groups. Since we really did not know what we were doing we tried all kinds of creative ideas. Most of them worked! Our son Mark joined the family in 1978.

In the 1980s we were able to buy another 27-acre farm on Van Kirk Road for planting a modern pick your own apple orchard.

GARY I somehow like to take on new ideas. Things I haven’t done before and many time ideas that not too many others have tried either. Sometime it works out—happily more often than not. The new orchard was an example. A high-density apple orchard was not planted in our area. The 12,000 trees that I planted on the 26 acres were more than my father had had on his entire 250 acres! Challenges of financing, irrigation, tree support, purchasing compatible equipment for the narrow rows—I loved it all. A lot of the solutions had to be “home-grown” or researched from what was done in orchards far away.

PAM At first not that many people wanted to pick their own so we picked the apples and sold them in the farm store.

One of the big challenges was how to get people to come out to the farm! Most people were used to shopping at the supermarket. Since we didn’t have the resources to use paid advertising, we started having festivals and events inviting the public to join us on our farm. It was fun! And it still is, too! Soon we had our own

store open every day and all year round. Our children grew out of the apple boxes they played in as babies and as our family grew, so did the families that came to the store and Terhune Orchards. Now we have three and sometimes four generations of families visiting and enjoying all the activities that memories are made of on our farm

GARY Our friends find it curious that we thrive on being visited by thousands of people each year. They don’t know the back story, which is that Pam thought we should create a commune! Unfortunately for her dreams, I wanted to be “boss”. Not to be denied, Pam invited the whole community (sometimes I think it is the whole world) to the farm. It has been great. Our story does not end with bringing the public to the farm.

Yes, we like growing things on our farm and selling them to people who want them. I don’t think I would be as happy providing a service—producing something tangible is very satisfying. But there is more to say about our love of farming. Forty-three years ago, we did not realize we were joining a very lucky group—farmers. For example, generally farmers live on their farms—so great—and much of the time, farming is a husband and wife cooperative enterprise—this was so important to us after working together our first three married years on joint projects in the Peace Corps.

Finally, there are the farm children. I am so grateful to have had a job where I got to see my children grow—to be with my family every day. We spend our time at Terhune working every day of the week, but when it comes to an event in our children’s (now grandchildren’s) lives we are able to be there. We can find the time to go. Many thanks to our friends and customers who support us and this farm.

Family Celebrations, Private and Corporate Events at Terhune Orchards

Make your event memorable by having it on our farm. We can help you plan a unique bridal shower, baby shower or any kind of family celebration. Fundraising events featuring private wine tastings can benefit nonprofits and civic groups.

Large corporations and small businesses will enjoy gathering staff together to connect, engage and learn. A farm event filled with fresh air, apple picking and a little outdoor adventure is a refreshing way to reward employees. Boost morale, cultivate a team spirit and foster effective communication with a team-building visit to our unique venue.

The customizable event spaces at Terhune Orchards are suitable for large or small groups looking for the perfect spot to work and play. A

full range of catering and wine tasting packages are available to suit your needs.

For more information on creating a one-of-a-kind event for your group, email tmount@terhuneorchards.com or call 609-924-2310.

Pick Your Own (continued from page 1)

- Golden Delicious**—sweet, pies, baking, freezing
- Granny Smith**—tart, all-purpose
- Jonathan**—crisp, mildly tart, great for pie
- McIntosh**—aromatic, cooks quickly, easy to peel
- Macoun**—very crunchy, fresh eating, salads and sauces
- Red Delicious**—sweet, juicy, low acidity
- Stayman Winesap**—Our most popular apple, flavorful, tart, keeps well
- Crimson Crisp**—soon to be our most favorite—crisp and so tasty

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



Crisp Whites and Lush Reds from Terhune Orchards Vineyard and Winery

eptember and October are busy months here in the vineyards and winery. The vines are heavy with grapes ready to harvest. When you visit our big wine barn, take a peek through the large observation windows to watch the wine making process. After hand harvesting, the grapes are washed and de-stemmed before being pressed. Next the juice moves to the large stainless steel fermentation tanks and closely monitored for



several months to a year or more. Finally they are bottled and labeled.

Our estate-grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. We make 14 wines that will please every palate. Come sample our wines by the glass or in a tasting flight.

For red wine enthusiasts, we offer “Barn Red,” a Cabernet Franc and Cabernet Sauvignon blend with cherry and strawberry aromas. Our “Rooster Red” is semi-sweet and similar to a light port. We also have several varieties of white, too. Vidal Blanc is a medium, dry wine with citrus notes. The “Farmhouse White” is a dry table wine that features hints of pear.

Pumpkins, Pumpkins, Pumpkins!

ind the perfect jack o’ lantern pumpkin in our pick-your-own pumpkin patch or choose one from the huge fall display in our farmyard. We have pumpkins in all sizes! During Apple Days Harvest Festivals visit the paint your own pumpkin decorating area for free (with the purchase of a pumpkin) use of kid friendly, washable paints to decorate your pumpkin before bringing it home. 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.



Our Apple Wine, made with our own apple cider, pairs perfectly with pork, chicken and cheese plates.

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 23, 24, 25, from 12-5 p.m. Enjoy a cup of hot mulled wine and sample our red, white and fruit wines. Start your holiday shopping by placing orders for our unique selection of gift baskets overflowing with Terhune Orchards fruit, baked goods, and wine.

Relax with friends in our outdoor winery courtyard with a glass of wine in front of a crackling fire. The winery tasting room is located in our historic 150-year-old barn. It is open Friday through Sunday from 12-5 p.m. Our bottles of wines are available every day in the farm store, at the Trenton Farmers Market on Fridays and Saturdays and online at terhuneorchards.com.

Plan a Fall Farm Tour

utumn is a wonderful time for student groups to visit our outdoor classroom—a working family farm on preserved farmland. Our knowledgeable tour guides tailor each tour to group age and interest. Fall tours focus on our favorite crop—apples! We explore our orchard and learn about how apple trees grow. Then we visit the pumpkin



patch to learn about the differences between these two important fall crops. Tours also visit our Discovery Barn, an educational meeting place with murals and hands-on exhibits which enhance and enrich our educational tours.

Tours are available by appointment. Add pumpkin or apple picking to your tour for more fall fun. Call 609-924-2310 to schedule a visit.



Think Terhune for Thanksgiving

urround 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, but-



ternut and of course, pumpkins. Our Yukon Gold potatoes make the world’s best mashed potatoes. Choose from kale, broccoli, spinach, collard greens, lettuces and brussel sprouts for green sides and salads. We also have cauliflower, carrots and fresh herbs.

Visit the recipe page of our website for the family favorites we serve around the farmhouse table at Thanksgiving. Treat your family to our Turkey Stuffing Supreme with Apples and Sausage, Butternut Squash & Apple Soup, and brussels sprouts with Apple Cider and Bacon.

Our freshly-pressed apple cider and wines are the perfect drinks for a locally-sourced Thanksgiving feast. Both are always available in the farm store. We also ship them if you’d like to share a taste of Terhune Orchards with loved ones around the country.

Don’t forget dessert! We have over 20 varieties of pies including 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. 1-21 or stop in the store to choose from the display. Not sure which pies to order? Come in for a complimentary taste during our Pie Sampling Weekend, Nov. 10 & 11 from 9 a.m.-5 p.m.

Pie Fundraiser

Our pies are a unique fundraising opportunity at the holidays. We bake them, you sell them—for a tasty profit that benefits your school groups, churches, charities and clubs. Visit our Pie Sampling Weekend on Nov. 10 and 11 to select from over 20 varieties of pies for your fundraiser.

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

Fruit Crisps: Apple Crisp, Apple Cranberry Crisp, Apple Blueberry Crisp

Order a minimum of 25 pies and receive a discount. Call 609-924-2310 or email info@terhuneorchards.com for details.

Calendar of Events – Fall 2018

- Sept. 1

Pick Your Own Apple Season begins
- Sept. 7

Sunset Sips & Sounds, Laundrymen, 5-8 p.m.
- Sept. 11

Read & Pick: Chickens, 9:30 a.m. & 11 a.m.
- Sept. 15 & 16

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Sept. 22 & 23

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Sept. 25

Read & Pick: Tractors, 9:30 a.m. & 11 a.m.
- Sept. 29 & 30

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Oct. 2

Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.
- Oct. 6, 7, & 8

Columbus Day Weekend Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Oct. 13-14

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Oct. 20-21

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Oct. 27-28

Apple Days Harvest Festivals, 10 a.m.-5 p.m.
- Nov. 1-21

Order your Thanksgiving pies & crisps
- Nov. 10-11

Pie Sampling Weekend, 9 a.m.-5 p.m.
- Nov. 20-21

Farm store open late until 7 p.m. for Thanksgiving shopping
- Nov. 22

Thanksgiving Day, store open 9 a.m.-12 p.m.
- Nov. 23-25

Holiday Wine Trail Weekend, 10a.m.-5 p.m.
- More details on all events at

terhuneorchards.com



Farm Store, Barn Yard & Farm Trail:

Open to the public daily all year

Winery and Tasting Room: Open Fri-Sun 12 p.m.-5 p.m.

Private and Corporate events: By appointment, year round

School and Group Tours: By appointment, April through October

Barnyard Birthday Parties: By appointment, April through October

Two Terhune Locations:

Main Farm (farm store, winery, festivals, barnyard) on 330 Cold Soil Road

Pick Your Own Apple Orchard on 13 Van Kirk Road

Find us at the Farmers Markets

Trenton Farmers Market, 960 Spruce St., Lawrenceville, Thursdays, Fridays, Saturdays

Princeton Farmers Market, Hinds Plaza, Thursdays through Nov 15, 10 a.m.-3 p.m.

West Windsor Farmers Market, 99 Clarksville Rd., Saturdays through Sept 8, 9 a.m.-1 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

Apple Days Harvest Festivals Music Schedule



- Sept 15
- Daisy Jug Band
- Sept 16
- Borderline
- Sept 22
- Swingin' Dixie

- Sept 23
- Jimmie Lee Ramblers
- Sept 29
- Mountain Heritage
- Sept 30
- Raritan Valley Ramblers
- Oct 6
- Heavy Traffic Blue Grass Band
- Oct 7
- Stonybrook Bluegrass
- Oct 8
- Jay Smarr
- Oct 13
- tom reock and friends
- Oct 14
- Stone Hearth
- Oct 20
- Growing Old Disgracefully
- Oct 21
- Albo
- Oct 27
- Magnolia Street String Band
- Oct 28
- Back Door Band

Apple Days Harvest Days Fun



Share a Taste of Terhune with Our Gift Boxes and Baskets



Share the local flavors you love by sending a holiday gift box or basket from Terhune Orchards. We start with crisp, flavorful apples grown in our own orchard and add our most popular baked goods, wines from our vineyard and other delectable gourmet foods. We have dozens of

delicious options that make it easy to treat family, friends and corporate clients across the country or right here in town.

View our gift basket and box selection in our online store at www.shop.terhuneorchards.com. Place your orders online, in the farm store or call (609) 924-2310.



Find Terhune Orchards Online

Get our latest news online at terhuneorchards.com



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Please tag us in your posts
[#terhuneorchards](https://twitter.com/terhuneorchards)

We love to see you enjoying yourself
at the farm!