



TERHUNE ORCHARDS NEWS

Trenton Farmer's Market
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WINTER 2019-2020

Give Holiday Cheer with Gift Boxes and Baskets

This holiday season share the local flavors you love by giving Terhune Orchards gift boxes and baskets full of our own crisp apples, our homemade baked goods, wines from our vineyard and other delectable gourmet foods. We have a variety of delicious options for all budgets which make it easy to share a Taste of Terhune with friends, family, clients and co-workers across the country or right here in town.

crackers, cheese and other sweet and savory treats that are sure to please.

For wine lovers, we have baskets that include a bottle of your choice of our award winning wines made from grapes grown here in our own vineyard. Gift items that include wine can be picked up at the store delivered locally.

Boxes of our holiday cookie assortments and decorated gingerbread houses or kits are also great



Our gift boxes and baskets come in several sizes for all of your gift giving needs. Choose an option that is perfect for a holiday party hostess, a favorite teacher, business acquaintance, office staff or anyone that you want to feel a little extra special during the holidays. Our unique Taste of New Jersey boxes and baskets include gourmet food items made here in The Garden State. These fantastic edible gifts may include Jersey Fresh honey, organic NJ popcorn, local chocolates, in addition to an assortment of our apples and goodies from our bakery.



options for shipping.

We carefully pack our gift boxes and ship them nationwide. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gift baskets and boxes can be pre-ordered and ready for pick up at the farm store to take with you to your holiday events. All gifts

are hand packed for each order. We provide old fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. Place orders easily either online at www.shop.terhuneorchards.com, in person by visiting the farm store to see our gift display, or calling us at (609) 924-2310.

Join us during Kick off the Holiday Season weekends Dec. 7 & 8 to sample gift basket goodies, see our display of gift baskets and boxes and place your holiday orders.



Wassail the Apple Trees - Sunday January 26 from 1-4 p.m.

Join us in the tradition of Wassailing the apples trees to ensure a successful harvest next season. Everyone is invited to our annual Wassailing Party Sunday, January 26, 1-4pm. Everyone is welcome to join in the merriment.

Wassail is an ancient Saxon word that means 'Health Be to You.' Fill the air with drumming, whistle-blowing, bell-ringing, chanting and singing in this festive reenactment of a traditional



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NJ Sustainable Business Registry

By Pam Mount

As many of you know who read this newsletter over the years, Gary and I and our family have always wanted to conserve the natural resources of our farm and create a sustainable family business. So a few years ago when we were asked by the DEP to join the Sustainable Business Registry we thought, "oh more paperwork!" But in the end, it was rewarding to lay out all of our efforts and find that now they added up.

It started in 1975 when we bought a run down 55-acre farm on Cold Soil Road. It turned out no one had bought farmland to farm in this area for 20 years, (only for development) but we were determined to create a prosperous, beautiful farm open to the public and help build a sustainable community. The farm was run down to say the least, so step by step we replanted the orchards, modernized the machinery, and got to know our community.

In the 1980's we invested in another farm, 27 acres on Van Kirk Road and planted thousands of dwarf trees. The plan was to have the public come and "pick your own." We were making it work and it was hard and slow to catch on but, ultimately, has worked out well.



Mount Grandchildren Tess, Clay, Becket, Haddie, Sasha, and Maya.

Gary helped develop the New Jersey Farm Land Preservation Program which would pay farmers to preserve their land. The program gave some stability and permanence to farm business when the state buys the development rights to the land. Many farms, as we did, reinvested the funds in modernizing the farm business, thus becoming more resilient at the same time protecting the earth, water, and air, which became part of our business plan. Senator Bill Bradley nominated us for a federal conservation award. So, first we saved lots of land (now 200 acres) from development and, enabled others to see farming as a suitable and stable career.

Slowly we replanted the apple orchards with "dwarf" apple trees of variety our customers wanted. The apple trees were trained to grow on trellis and watered with trickle irrigation system, which conserved water and got us through several dry summers. Cover cropping between the rows protected the soil and add nutrients.

Building a business providing "local food" now year-round with cider business, bakery, and greenhouse. We were determined to work on our whole systems using all that we grow on the farm such as in our cider operation and our bakery.

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Holiday Celebrations with Terhune: Pies, Crisp, Apple Cider and More!

From the appetizers to dessert course, Terhune Orchards has all the local, fresh and delicious trimmings for your holiday meals and entertaining. Make your family's favorite side dishes with our hearty winter greens, brussels sprouts, apples, butternut and winter squash, and more - fresh from our fields and orchards. Our fresh cranberry relish, apple sauce and salsa make great starters and farm fresh additions during all of your entertaining. Serve our freshly pressed apple cider chilled or hot. Our selection of red, white and fruit based wines will delight any palate.

Pie may be the most important item on the holiday table. Every family member has a favorite pie. We make them all! Terhune Orchards bakery freshly bakes over twenty kinds of pies and apple crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry, strawberry rhubarb and many more traditional flavors. Place your holiday pie and crisp order in advance to ensure your family has exactly what you want for your holiday desserts. Place order by phone or in the farm store.

Terhune's bakery is busy making more than a dozen seasonal favorites that are perfect for gift-giving, family gatherings, and holiday dinners.

Our bakers will be busy making specially decorated holiday sugar cookies and decorated gingerbread. We will have seasonal favorites including gingersnaps,

and snickerdoodles. Chocoholics will love our classic chocolate chip, chocolate shortbread, thin mints, and chocolate crinkles that are topped with a dusting of sugar snow. Fruit lovers will enjoy our Linzer tarts, thumbprints, apple newtons, oatmeal raisin and lemon drops. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over unexpectedly during the holidays.

Gift boxes of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like to give some holiday cheer. Available in 1 lb. and 2 lbs. boxes our holiday cookie assortments include seasonal favorites and traditional classics.

Our homemade tea breads and fruit breads are perfect to bring to a holiday tea, sharing or keeping on hand for a little indulgence during the rush of the holidays. We have flavors that appeal to all tastes - apple, cranberry nut, pumpkin, lemon tea, banana, gingerbread, sour cream, blueberry and many more.

Gingerbread enthusiasts will love our big gingerbread men, gingerbread tea breads and a moist and richly spiced gingerbread cake. We have fully baked, decorated and assembled gingerbread houses and kits to assemble and decorate at home. Choose one to brighten your table or a child's holiday. They are also great for shipping.

Place your holiday pie order in the farm store or call at 609-924-2310.



Kickoff off the Holiday Season at Terhune Orchards

Terhune Orchards will turn into the North Pole when Santa Claus makes very special visits on the weekend of Dec. 7 & 8. Enjoy fun for the whole Family from 9 a.m.-5 p.m. . Choose the perfect Christmas tree and wreath. Warm up by the bonfire with hot chocolate. S'mores kits available. Decorate your own cookies in the warm tasting room. Special children's crafts area in our heated space. (\$5 charge for crafts). Visit with Santa on Saturday and Sunday from 12-3 p.m. Ride on Santa's sleigh. Bring your camera, and pose for free with Terhune's own Santa.



Start your holiday shopping weekend. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine - perfect for anyone on your list! Gift baskets and boxes will be on display. Place your orders now to ensure delivery in time for the holidays.

Visit the winery tasting room to sample our delicious gift basket "ingredients" - homemade baked goods, apple butter and more prior to placing your holiday orders. We have a unique selection of gift baskets, all made with Terhune Orchards fruit, baked goods, and even wine - perfect for anyone on your list! Enjoy live music in the winery on Sundays.

Trim your Home for the Holidays with Trees and Wreaths

In December our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose a fresh cut trees from tabletop sized all the way up to extra large ones for a grand display. All Douglas fir trees, which have soft needles, a wonderful aroma and sturdy branches that can hold your heaviest ornaments. Our fresh wreaths of boxwood, Douglas fir or mixed greens are wonderful way to greet guests at your door. Specially decorated wreaths available.



Pam Mount is well known for creating beautiful holiday displays here at the farm. Learn her secrets during the Holiday Wreath Workshop on Sat. Dec. 7 from 10 a.m. - 12 p.m. You will make a colonial Williamsburg style fresh wreath. The workshop is \$45 per person and includes a wreath and the decorative supplies. Join her the following Saturday, Dec. 14 for Holiday Centerpiece Workshop, at 10 a.m. \$35 includes container and all decorative supplies. Pre-register for both workshops online at shop.terhuneorchards.com.

Sustainable Business Registry (continued from page 1)

Modernizing our cider processing with new machinery and water infiltration system. Recycle all cardboard, batteries, and food waste through composting. With a new barn, using modern cold storage system, powered energy from solar panels on the roof, we were able to stop transporting our apples to large storages in South Jersey and back. With the controlled atmosphere cold storage system our apples stay wonderful, crisp, and delicious through the winter months.

With the return of our daughters and their families, Reuwei Mount Hanewald, her husband Mike and daughters: Maya, Tess, and Sasha and Tannwen Mount, her husband Jim Washburn, sons Becket and Clayton and daughter Hadley, to the farm as our partners began a new phase. We planted a vineyard and built a wine processing barn. The farm is now saving energy from energy efficient motors and heating system and lights with more solar panels on the roof.

The story goes on and on - We are never finished! This year we planted 1000 new trees replacing old ones. With the challenge of climate change farming will always be changing, but with a wonderful family, great employees, and very supportive customers, many 2nd and 3rd generations, The future is sustainable!

Check out this link to learn more: <http://registry.njsbdc.com/business-profile/58/126/terhune-orchards>

The Mount family and all our staff wish you all a happy and joyous holiday season!

Terhune Fresh Produce All Year

Here at Terhune Orchards we are open all year around and have our own fresh produce every day. In the early winter, the farm store is filled with our own winter squash, including butternut squash and other winter squash varieties and green veggies such as brussel sprouts and kale, that will be excellent compliments to your hearty cool weather meals.



When the air becomes cold and the ground begins to freeze, we don't stop growing crops on the farm. We move from working out in the field to being very busy in the heated greenhouses and covered hoop houses to keep fresh, locally grown vegetables on your table year round. To keep the salad bowl interesting, we grow greens all year round. Lettuce and baby greens grow in the greenhouses all winter. Tender lettuces keep the dream of spring alive. Spinach and kale grow in the hoop houses, These cold tolerant, vitamin packed greens actually taste sweeter after the weather turns cold. The greens grown in these protected cool spaces are more tender and often more nutrient dense. Bring home a bunch of kale for your favorite smoothie or kale chips. We love to use it in warming soups and stews, hearty pasta dishes and salads, too.

We are the only farm in New Jersey to have controlled atmosphere (CA) storage so we can store our apples harvested in the fall through to the next summer and still maintain their fresh crispy taste. The CA storage has a low oxygen level so the apples do not ripen and get soft as quickly. (Did you know? We have solar panels covering our barn to help fuel the storage.) You can get our delicious apple taste in not only fresh apples but also apple cider, crisps, breads, and salsa during the entire year.

Stop by the farm store daily, our stand at the Trenton Farmers Market on Thursdays, Fridays and Saturdays, or at the Princeton Farmers Market and West Windsor Farmers Market.

Winter Work II

By Gary Mount

I have written about farmers' winter work before, but when I was thinking about this article, I was surprised of how different my winter work at Terhune is now from just a few years ago.

Some things are the same, pruning — that exacting art/science that enhances a plant for a long productive life. All old, low vigor, broken, diseased, or shaded branches are removed. They have to go and make way for the new. Younger branches have more fruit of larger size. They grow to be a strong, continuing part of the tree or bush. The fruit they bear is better tasting and looks nicer.



I sometimes get asked — “Which fruit crop needs pruning?” The answer — “All of them.” Every tree and every bush, every year. We start our winter work of pruning somewhat drastically. This year we identified and removed all grapevines that had no chance of making a good crop. Sick vines, winter damaged ones, virus infected ones, and even some that were of a variety that was unproductive or lacking in flavor when grown in our conditions. We did the same with apples last year.

Pruning will continue all winter. The employees doing it have the type of skill that comes from long experience. Pears and apples are done first. Pruning makes any plant less winter hardy so the apple and pears' natural winter hardiness make them first on the list. Good thing too — that's 35-40,000 apple trees.

Blueberries (3,000 plants) can be pruned any time. They seem to be pretty winter hardy but it is not just the weather that controls the blueberry pruning. I have learned that I cannot bear to do a proper job on blueberries myself. I never remove enough of the old blueberry canes to allow the younger ones to produce a quality crop. My best bet is to wait for Terhune employee, Kevin Francis, to return from his annual vacation to his native Jamaica. He and I discuss what needs to be done and then I let him go to it. Peaches (3,000 plants) and cherries (1,000 plants) are less hardy. We wait until mid to late February for them.

But even before the pruning starts, there is much winter work to be done. Covering strawberries is a must. We've been planting strawberries in the summer, cropping them for two years, and then replanting. We now are trying an annual replanting in the hope of better crops. That's planting in the fall, harvest in May. But, either way, if strawberry plants are left in the open all winter, cold dry winds will lead to a lot of damage. We use a crop cover, a woven synthetic fabric. 0.9 oz per square yard that comes in rolls 50 x 800 ft. It is quite a bit of work getting our 4 to 5 acres of strawberries covered each year. Growing strawberries is new

for us — Winter work was simpler before.

Early winter work also includes removing the black plastic “mulch” that we use to enhance much of our vegetable plantings — squash, melons, herbs, tomatoes, peppers, and broccoli. All are grown on black plastic “mulch”. The soil is warmed, and the weeds are held back. But in early winter, a hard first job is picking up all the plastic and removing it from the field.

Another new part of winter work is in the vineyard and winery. Pruning grapes is a bit tricky — prune too much and the vine heads to toward vigorous vegetative growth, which is not ideal for plentiful and flavorful fruiting. Prune too little and vine loses vigor, is less productive, and grape quality goes down. Pruning affects harvest as well. All fruit should be picked by maturity. Apple, peach, and cherries can be evaluated by eye when picking. Some trees are even picked 3-4 times as maturity progresses. Not so with grapes. Several weeks before harvest, grapes turn color. (a process called veraison) and reach their final appearance. However, with grapes, appearance does not indicate maturity. We have methods of testing the grapes, but just cannot test every vine. Pruning in the winter helps keep the grape vines uniform. No big, bushy vines and no starved looking, runty ones either. Our vines are planted 6 feet apart and the pruning staff trains each vine to just fill its space. This is a big help towards uniform maturity and harvest so that we do not pick immature grapes or over-mature ones. Good grapes make good wine!

The vineyard is a new part of Terhune Orchards, as is the winery. All grape harvest and fermentation is done in the fall, but in the winter comes filtering, blending, and bottling. The winter work in the winery takes over the effort to make a good wine. Having good grapes of optimum maturity is a good start but what happens between harvest and bottling is critical. Cleanliness overall is crucial — from the drains in the floor to the wine tanks themselves to the hvac in the ceiling. Also keeping oxygen away from the maturing wine is important. We manually fill any air space in the wine tanks with nitrogen to exclude any air (containing oxygen) from oxidizing the wine. This would lead to bad flavors. We also use an automated nitrogen system to keep the blanket of nitrogen in the tank. Cleanliness of pumps, hoses, filters, and bottling equipment comes next. We pump cleaning solutions around and around through the hoses and equipment. Critical parts are disassembled and cleaned and inspected — a new type of winter work to be sure. Bottling and labeling comes last. The final filter and the bottling machine receive a 20 minute steam bath to sterilize the line. It takes most of a day to bottle a run of 250 cases.



We try to schedule bottling for bad weather days so outside workers (pruners) can help in the winery. Good weather days are not to be wasted because when spring comes, winter work must be done.

Wassail The Apple Trees *(continued from page 1)*

Wassailing. This old English custom calls for apple orchards to be visited in winter with much fanfare and merriment to ensure a good harvest in the coming year.

We will gather under the bare branches of trees in our orchard that are over a century old. Handsome Molly dancers, dressed in traditional garb of black costumes, will lead traditional dancing and old English rituals. Together we sing and chant, make lots of noise in the orchard to frighten away winter's evil spirits. If we have a good wassailing our apple trees will flower abundantly in the spring and produce an excellent harvest in autumn.

After working up an appetite singing and dancing, help yourself to free hot cider and donuts or roast marshmallows on the campfire.

The winery tasting room will also be open for tastings and live music. Spice Punch, a Charles Dickens era quartet, will regale you with traditional tunes, ballads, and historical mirth.

Wassailing the Apple Trees is free admission. Put on your scarf and hat and come out for the afternoon to take part. For more information visit www.terhuneorchards.com or call (609) 924-2310.

Read and Explore Through the Seasons

Are you looking for fun and educational activities for your children outside the house? Read & Explore, our winter and spring educational series, includes fun and informative programs to get young minds thinking about nature and the world around them. Children (ages preschool – 8 years) gather around to listen to a book being read inside one of our heated buildings. After educational program and story time the children participate in an activity to take home. Then the children participate in educational activities and a craft that may include decorating a gingerbread cookie, making a paper bag animal, building a bird feeder or planting seeds in the greenhouse.



Read & Explore programs are held on Tuesdays at 10 a.m., and Saturdays at 10 a.m. Each session lasts about an hour. The cost is \$10 per child and includes the activity. Children must be accompanied by an adult. Pre-registration is requested. Please register online terhuneorchards.com/read-explore-sign-up/ or call (609) 924-2310. Buy a season pass and receive 10% off! Visit shop.terhuneorchards.com to purchase season pass!

The Gingerbread Man – Tues Jan. 21 & Sat. Jan 25

Animal Tracks- Tues. Feb.4, and Sat. Feb. 8

Fur, Feathers, Fluff: Keeping Warm in Winter – Tues. Feb 18 and Sat. Feb 22

Getting Ready for Spring –Mar. 17 and Mar. 21

Birds, Nesting, Bird houses- Tues. Mar 31 and Sat. Apr. 4

Composting- Apr. 21 and Apr. 25

Calendar of Events — Winter 2019-2020

Nov. 26 & 27: Farm store open til 7 p.m. for Thanksgiving shopping

Nov. 28: Farm store open Thanksgiving Day 9 a.m. – 12 p.m.

Nov. 29, 30 & Dec. 1: Holiday Wine Trail Weekend, 12 – 5 p.m.

Dec. 7 & 8: Kickoff the Holiday Season, 10 a.m. – 5 p.m. Visit with Santa 12 – 3 p.m.

Dec. 7: Holiday Wreath Workshop 10 a.m.

Dec. 14: Holiday Centerpiece Workshop 10 a.m.

Dec. 25: Merry Christmas! Farm Closed

Jan. 1: Happy New Year! Farm Closed

Jan. 2: Farm Camp Registration begins

Jan. 21 & 25: Read & Explore: Gingerbread Man

Jan. 26: Wassailing the Apple Trees Farm Festival, 1 – 4 p.m.

Feb. 4 & 8: Read & Explore: Animal Tracks

Feb. 8 & 9: Valentines Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 15 & 16: GSWG Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 18 & 22: Read & Explore: Keeping Warm in Winter

Mar. 8: Pruning Class 1 – 3 p.m.

Mar. 17 & 21: Read & Explore: Getting Ready for Spring

Mar. 28 & 29: Wine & Chocolate Weekend 12 – 5 p.m.

Mar. 31 & Apr. 4: Read & Explore: Birds, Nests and Birdhouses

Apr. 11 & 12: Bunny Chase Farm Festival, 10 a.m. – 4 p.m.

Apr. 21 & 25: Read & Explore: Composting

May 2 & 3: Kite Day Farm Festival, 10 a.m. – 5 p.m.

More details on all events at terhuneorchards.com



Farm Store, Barnyard & Farm Trail:

Open to the public daily all year

Winery and Tasting Room:

Open Fri-Sun 12 p.m. – 5p.m.

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

Lift a Glass this Season with Terhune's Award-Winning Wines

As the weather turns brisk, enjoy our food-friendly wines with friends and family. White or red, dry or sweet, traditional or fruit-based, we have something to please every palate.



We craft our wines using fruit from our vineyards. Serve our whites as a compliment to your Thanksgiving turkey, with side dishes of Terhune produce, fresh salads, and winter squash. For dessert, accompany a slice of our apple pie with a glass of our apple wine—it's just a touch sweet. If you're planning a party, you can't beat our semi-sweet white and blush blends. Our sweetest fruit wines are real crowd-pleasers, too. Thinking of hostess gifts? Think Terhune's wine.

Terhune Orchards Vineyard and Winery has a full calendar of weekend events this winter.

Friday through Sunday, warm up with our hot mulled wine and a taste of five wines, or have a glass to savor. On weekends, enjoy warming by our fire pits (hot cocoa and s'mores kits available). Our Sunday Music series in the Wine Barn extends from December through Memorial Day with light fare. Performers are announced on our website.

This Thanksgiving weekend, we'll be a stop on the Garden State Wine Growers Association Holiday

Wine Trail, Nov. 29, 30 and Dec 1, from 12–5 p.m. Make it a day. Enjoy a cup of our hot mulled wine or a glass of one of our red, white or fruit wines. Pick up a wreath and add an ornament from each participating winery on the trail. Ours will be an apple ornament, naturally!

On Dec. 7 and 8, kick off the holiday season. Choose your perfect tree or wreath. Then relax in our winery tasting room. Start your holiday shopping in our Farm Store. We'll have a unique selection of gift baskets made with Terhune Orchards fruit, baked goods and other treats. In the winery, sample gift basket delights paired with our wines. Visit with Santa from 12-3 p.m. Bring your camera to take photos with Santa on his sleigh!

Celebrate Valentine's Day, Feb. 8-9 and Feb. 15 -16, as we join other New Jersey wineries for the Wine and Chocolate Trail Weekend. Taste our wines paired with treats from artisanal chocolatier Pierre's Chocolates of New Hope. Terhune bakery will also pairing delicious chocolate baked treats for the weekend. A Terhune's wine and a Pierre's chocolate: Perfect together. How sweet can you get?



Our Winery Tasting Room is open every Friday, Saturday, and Sunday from 12–5 p.m. You can purchase wine by the bottle every day in the Farm Store, and at the Trenton Farmers Market on Fridays and Saturdays.

Happy holidays!

Winery Sunday Music Series

Enjoy live music every Sunday 1-4 p.m.



- December 1 – Bill Flemer
- December 9 – Jerry Steele
- December 15 – Charlotte Kendrick & Dan Rowe
- December 22 – Kingston Ridge
- December 29 – St. James Infirmary
- January 5 – Lindsay Ketofsky
- January 12 – Bill Flemer
- January 19 – Maggs & Bud
- January 26 – Kara & Corey
- February 2 – Bill O'Neal & Andy Koontz
- February 9 – Larry Tritel
- February 16 – Brooke DiCaro
- February 23 – Jerry Steele
- March 1 – Carmen Marranco
- March 10 – Jim Matlock & Jerry Monk
- March 17 – Bill O'Neal & Andy Koontz

Plan for Fun with Summer Camp

It is not too soon to think sun, summer and camp. Terhune Orchards offers fun and educational farm camps for children ages 7-12 on our preserved farm. Activities include produce harvesting, animal care, exploring the natural world, crafts, games and hands on science experiments. Campers learn to plant, grow and harvest crops in the Children's Garden and then get to enjoy eating what they grew.



Certified by the State of New Jersey, our camp is led by our farm education director and a science and STEM teacher. Our five weeks of day camp runs in weekly sessions, Mon.- Fri., July 6 – August 7. Reserve your spot beginning January 2nd online at terhuneorchards.com/summer-camp

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We love to see you enjoying yourself on the farm!