



TERHUNE ORCHARDS NEWS

Trenton Farmers Market
Spruce Street
(609) 695-7855

330 Cold Soil Road
Princeton, NJ 08540 • (609) 924-2310
www.TerhuneOrchards.com
email info@terhuneorchards.com

SUMMER 2021

Savor Summer at Blueberry Bash, July 10 & 11

Blueberries are New Jersey's official state fruit. Join us on Saturday and Sunday, July 10 & 11 from 10 a.m. –5 p.m. for Blueberry Bash- a weekend party to celebrate these plump and juicy berries. Treat your family to a berry fun day of live music, farm fresh food, fun for the whole family and a visit to the pick-your-own blueberry patch.

Children will enjoy fun all around the farm. Play on our tractors and playhouses. Say hello to our barnyard animal friends. Enjoy children games and activities. Don't miss the hippity hop corral and duckie race. Take a pony ride around the pasture.

Tuckers' Tales Puppet Theatre will perform a puppet show on Sat. and Sun. at 12 and 1:30 p.m. Live bands will play on both days from 12-4 p.m.

Pam's Blueberry Bash Buffet features farm fresh treats for lunch, refreshing snack or dessert. Barbecued chicken, pulled pork sandwich and summer salads are on the menu. Try our blueberry muffins and blueberry pie.

The Wine Orchard under our historic apple trees will be open and pouring our award winning red, white and fruit based wines by the glass. Try



our Harvest Blues, a fruity blend of blueberries and our Apple Wine. It won the Governor's Cup for New Jersey's best fruit wine!

Enter our annual Blueberry Bash Bake-off competition on Sun. July 11 at 1 p.m. Can you guess the secret ingredient in all the entries? 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 in the farm store or outdoor farm market for fresh blueberries, our blueberry salsa, jam and freshly baked delights from our bakery such as blueberry apple crisp and blueberry cobbler.

Admission to Blueberry Bash is \$10, age 3 and up. Timed tickets must be purchased in



advance. terhuneorchards.com

Winery & Farm Store: for weekend entry, admission tickets must be purchased. Winery seating limited to 2 hours, maximum of 8 guests per group.

Pick Your Own blueberries available while supply lasts and not included in admission.



Pick Your Own is Favorite Summer Tradition

You can't get anything fresher than picking your own! Come enjoy some time in our fields and orchards and see how fruits and flowers grow. Pick-your-own fruits and flowers is a family affair and cherished tradition for many area residents. The little ones love helping out too! With our wide open space and fresh air, we welcome you to



enjoy this experience of harvesting your own fruit.

In July, visit our two-acre berry patch to fill a bucket with big, ripe blueberries. Mid July brings pick your own Peaches. Our peach orchard is

across the street from the farm store so follow the signs and park at the orchard to pick your fill of this summer bounty! Juicy blackberries are ripe for the picking from thornless bushes in August as well as our table grapes and Concord grapes. All summer we offer a variety of colorful pick your own flowers from the field. Snip a few stems or an armful for a big bouquet. Apple picking season begins Labor Day weekend.



Please check in at the farm store for Pick Your Own instructions and supplies. We post updates about availability of pick your own crops in our weekly email blast, website and on Facebook and Instagram. Call 609-924-2310 for updates.

Sign up for our weekly e-blast updates on our website at www.terhuneorchards.com.

A Year of Challenge & Innovation

By Pam Mount

This year was a challenge for all of us here at Terhune Orchards, as it was for everyone. We were determined to keep the farm open, and everyone employed. It required a lot of changes- first, meeting the need of all our customers- so we expanded the store offering -luckily, we had contacts with many local food purveyors, farms and suppliers. Then the challenge was taking orders for curbside drive



The Mount Family, Spring 2021.

up — Pam manned the phone taking orders, but soon Tannwen figured out how to provide online ordering for pick up and delivery. We expanded the back of the store with a big tent (later in the spring built an addition) and put many of our staff to work filling orders, running them out to waiting cars and delivering to their homes. Our wonderful, historic store was way too small for social distancing, so another big tent went up on the lawn and a replicate store was set up in open air! We were able to hold our fall weekend events by having everyone register online and limiting the number of people to maintain social distancing.

It was obvious that the wine tasting area was too small, so we moved it all out to our historic apple orchard (trees are over 100 years old). In the open space, we put up several more tents and spread out our seating with many smaller tables and chairs spread all around the orchard. – A wonderful innovation! And so it went, each challenge led to another creative innovation. 2020-2021 the year of new ideas and solving problems.

This winter as all the family and staff got vaccinations — more projects were started. After finishing the addition to the back of the store- we built a permanent new pavilion for the outside market. Since the wine tasting area was moved to the old orchard, the 200-year-old barn (former tasting room) was converted to the "Barn Door Cafe" full of goodies, snacks and lunch fare: soups, hot dogs, ice cream, cider slush, etc.

The small pond which had been filled with willow seedlings and cat of nine tails (both attempted keeping the geese out but worked so well at eliminating the pond. So we were able to have it dredged. More than 70 truckloads of silt later our pond is restored!

(continued on page 2)

Just Peachy Festival: August 7 & 8, 10 a.m. – 5 p.m.



Summer at Terhune Orchards means peaches. Golden, fuzzy, juicy, amazing peaches! Enjoy the summer bounty with our harvest festival as we celebrate “everything peachy”

on August 7 & 8.



The weekend will be filled with plenty of activities for kids, hippity hop corral, duckie races, pony rides, games and barnyard fun. Live country music will have the whole family dancing along every day from 12-4 p.m.

“Eyes of the Wild” will present their traveling zoo program on both days at 12:45 pm and 2:00pm. This educational program with live animals will mesmerize toddlers through grown-ups.

Pam’s Farm Fresh Food Tent will offer other tasty summer fare such as barbecued chicken, pulled pork sandwich, hot dogs, homemade gazpacho, salads, and our famous apple cider donuts. Stop in the Barn Door Café for one of our refreshing frozen peach slushies and a selection ice creams, hot pretzels and other treats.

Don’t miss Pam’s Annual Canning and Freezing Class on Saturday, Aug. 7, at 10 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. Admission required.



Adults can enjoy the taste of summer in a glass with our award-winning Just Peachy wine. Sample a tasting flight of our white, red and fruit wines. Our Peach Wine Slushy is delicious on a hot summer day.

Baskets overflowing with just picked peaches and nectarines are ready to take home from the farm store to make your favorite peach recipes.

Admission to the festival area is \$10, ages 3 and up. Timed tickets must be purchased in advance. terhuneorchards.com

Winery & Farm Store: for weekend entry, admission tickets must be purchased.



A Year of Challenge and Innovation (continued from page 1)

The spring brought on an expanded planting effort with over 2000 apple trees, and 500 blackberry bushes as well as the usual huge variety of vegetables from lettuce to tomatoes to corn (over 50 varieties of crops) and melons.

So the Mount family and Terhune team has risen to the challenge and thanks to all your support. We have learned important lessons of resilience and innovation which will see us through!

From Apples to Zucchini

Terhune Orchards Grows Over 40 kinds of Fruits and vegetables.

Here in the Garden State, our climate allows us to grow an abundance of fruits and vegetables. On our 250-acre family farm we grow over 45 different crops including over two dozen varieties of tomatoes and peaches, thirty varieties of apples, a dozen peppers and all of your favorite summer vegetables. We carefully select varieties that provide the best quality and flavor.



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

Each month of summer brings new crops. In June, we start harvesting lots of leafy greens, radishes, early broccoli, summer squash, beans and herbs. During July, we start bringing in our sweet corn, tomatoes, cucumbers, peppers and potatoes. Watermelons and cantaloupes are a welcome treat in August when eggplants also arrive. Throughout the summer season we also harvest carrots, cabbage, cauliflower, kale, and beets.



Tomatoes are one of our favorite summer crops. Gary has tried growing hundreds of varieties of tomatoes over the years. We’ve dubbed his top tomato “Gary’s Favorite.” This one is really great for slicing and sandwiches. We also have over 15 varieties of heirloom tomatoes growing this season. Remember tomatoes are best stored at room temperature on the counter instead of the fridge.

A wide variety of melons are always piled high in the bins just outside the store. The Yellow Doll watermelon holds a surprise inside with sweet, yellow flesh. Fragrant cantaloupes with rich orange flesh and honeydew melons with light green interiors are always crowd pleasers. Sugar Cube, a small cantaloupe, is the perfect size for one sitting and super sweet.

The farm store is always fully stocked with produce that was just picked at the peak of readiness. Keep stopping by or order online for home delivery or curbside pick-up to see what is new this week!



A Peach of a Season

Every summer we look forward to the time when our luscious peaches and nectarines are tree-ripe and ready to be picked, eaten, and baked into delicious creations.

Peaches are a delicate fruit. Not all peaches on one tree are ready to be picked at the same time! Apple trees, for example, are all picked at once, but we pick peaches three or four times from the same tree. Each peach is picked on just the right day when it is ready. Picking peaches requires special skill. They are truly “tree ripened”.



Sweet and juicy, peach season starts in early July with semi-freestone varieties, meaning the flesh still clings a little to the pit. Our freestone varieties, meaning the peach easily pulls away from the pit, come in late-July through early September. Freestone varieties are our favorites for canning and freezing, which you can learn

about at Pam’s annual class on Saturday, Aug. 7 at 10 a.m. during the Just Peachy Festival (tickets required).

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

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

Head over to our peach orchard (across the street from the farm store) to Pick Your Own peaches. Nothing is better than a perfect tree ripened peach. All trees are dwarf and accessible to all ages. Sign-up for our email blast or check our website for Pick-Your-Own dates.



Host Family Celebrations, Private and Corporate Events at Terhune Orchards

Our farm is a wonderful location for making memorable events for small and large groups of friends, families and co-workers. After a year of being virtual and distanced, Terhune Orchards offers open air options for gathering. Allow us to help you plan a unique bridal shower, baby shower or any kind of family celebration.

Large corporations and small businesses will enjoy gathering staff together to connect, engage and learn at our 250-acre farm. A farm event filled with fresh air, wine tasting and a little outdoor adventure is a refreshing way to reconnect and reward employees. Boost morale, cultivate a team spirit and foster effective communication with a team building visit to our unique venue.

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



The Queen

By Gary Mount

This issue of Terhune Orchards News brings back an old favorite. It's summer and time for peaches. I have written four or five times about peaches but I like this one the best! Enjoy.

Here 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 young 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 a fruit 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 peach orchard was soon removed. 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 45 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 especially good. 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 particularly 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 the peaches' 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 full basket, of which there were not that many. Invariability, 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 farmstore each winter.

Since that time, we have planted and replanted our peach trees. I have gotten them to live longer — 20 to 25 years instead of around 12 years. 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 but we have to be diligent in choosing ones that also taste good.

We have made a lot of progress in peach 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 male and female moths mate, the female lays an egg from which hatches 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 arrive, there is so much scent that 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 is that time of year. As we do, we will be picking younger 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 the best.

Read & Pick Hands-on Fun

Read & Pick educational programs are perfect for children from preschool to 8 years. Children love learning about where their food comes from. Our farm educators gather the little ones around for educational program and story time about fruits, vegetables, pollinators or farming equipment. Afterwards the children 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, or have a craft activity.



Read & Pick programs are held biweekly on Tuesdays and Wednesdays at 9:30 a.m. and 11 a.m. Each session lasts about an hour. The cost is \$10 per child and includes the activity. Full descriptions of Read & Pick classes are on the calendar at terhuneorchards.com and registration is required. Register online at <https://terhuneorchards.ticketspice.com/read-pick>

Read and Pick Schedule

Tues, July 13 & Wed, July 14 – Blueberries
Tues, July 27 & Wed, July 28 – Flowers
Tues, August 10 & Wed, August 11 – Peaches
Tues, August 17 & Wed, August 18 – Pears
Tues, August 31 & Wed, Sept 1 – Apples
Tues, Sept 14 & Wed, Sept 15 – Chickens
Tues, Sept 28 & Wed, Sept 29 – Pumpkins

Plan Your Birthday Party on the Farm

Celebrate your child's special day with a memorable barnyard birthday party at Terhune Orchards this summer. 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 event space, farm activities, and pedal tractor rides. Pony rides and farm fare available for an additional charge.

The birthday child is always free! Visit the Groups & Parties page of our website or email events@terhuneorchards.com to reserve your summer party date.



Calendar of Events 2021

Farm Store & Barn Yard Open Daily All Year

Friday Sunset Sips & Sounds, June 4-Sept 10: 5-8 p.m. (see box for schedule)

Weekend Winery Music Series, June - Aug: 1-4p.m. (see box for schedule)

July 10 & 11: Blueberry Bash, 10 a.m.- 5 p.m.

July 13 & 14: Read & Pick: Blueberries, 9:30 & 11 a.m.

July 27 & 28: Read & Pick: Flowers, 9:30 & 11 a.m.

Sangria Weekends, August Saturdays and Sundays: 12-5 p.m.

Aug 7 & 8: Just Peachy Festival, 10 a.m. - 5 p.m.

Aug 7: Pam's Canning & Freezing Class 10 a.m.

Aug 10 & 11: Read & Pick: Peaches, 9:30 & 11 a.m.

Aug 17 & 18: Read & Pick: Pears, 9:30 & 11 a.m.

Aug 31 & Sept 1: Read & Pick: Apples, 9:30 & 11 a.m.

Sept 14 & 15: Read & Pick: Chickens, 9:30 & 11 a.m.

Sept 18 - Oct 31: Family Fall Fun Weekends, every Sat. & Sun, 10 a.m. - 5 p.m.



More details on all events at www.terhuneorchards.com

Farm Store, Bakery, Barn Yard & Farm Trail:

Summer hours - Mon-Fri: 9 a.m.-7 p.m., Sat & Sun: 9 a.m. -6 p.m.

Winery and Tasting Room: Fridays: 12 - 8 p.m., Sat - Sun: 12- 6 p.m.



Weekend Music Series (1-4 p.m.)

July 10 & 11 - Blueberry Bash Festival Music 12-4 p.m.

July 17- Allan Willcockson

July 18 - Jerry Steele

July 24 - Kingston Ridge

July 25 - Rich Seiner

July 31 - TBD local band

August 1 - Bob O'Connell

August 7 & 8 - Just Peachy Festival (Festival Music)

August 14 - Brian Bortnick

August 15 - Mike & Laura

August 21 - Fabulous Benson Boys

August 22 - Maggs & Budd

August 28 - TBD local band

August 29 - Jerry Steele



Jerry Steele plays at Terhune Winery



Winery - Sips & Sounds (Fridays 5-8 p.m.)

July 9 - Ragtime Relics

July 16 - Brian Bortnick

July 23 - Fabulous Benson Boys

Aug 30 - Bill O'Neal & Andy Koontz

Aug 6 - NJ Bluegrass Legends: Danny Weiss and Larry Cohen with Bill Flemer

Aug 13 - ALBO

Aug 20 - Jerry Steele

Aug 27 - TBA

Sept 3 - Dark Whiskey

Sept 10 - Laundrymen

Terhune Little Free Library



Join in the love of reading! A free book exchange. Everyone can use it. Take a book and bring books to share. When you're finished, share it (Littlefreelibrary.org)



Summer in the Winery

Terhune Orchards Vineyard and Winery produces 16 varieties of wine. Reds and whites are made from grapes grown in our own 9-acre vineyard. Our fruit wines are created with apples from our own orchards. A warm weather favorite is a rosé type Front Porch Breeze. Harvest Blues and Just Peachy are bursting with just picked fruit flavors perfect for the summer season. During the summer weekends we will have our popular wine slushies available.

This season our wine service is in our historic apple orchard. With plenty of distanced seating, under the shade of the trees and tents, we welcome you to take in the summer scenery of the farm. No reservations are needed for groups less than 8. Groups 10 or more reservations are required, email tmount@terhuneorchards.com.

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

Our popular Weekend Winery Music Series will also continue with local acts playing in the Wine Orchard every Saturday and Sunday



1-4 p.m. Enjoy an afternoon on the farm followed by a refreshing glass of wine. Light fare is available and our Barn Door Café is open for lunch.

Join us for Sangria Weekends in August. We'll be stirring up fresh sangria made with our red and white wines and seasonal fruit from the farm. Share a cheese plate with friends while enjoying a refreshing, chilled glass of sangria. Our own bottled Sangria is wonderful chilled on its own or served blended with fresh fruit.

The winery tasting is open Fridays 12 - 8 p.m., Saturday and Sundays, 12-5 p.m. Bottles available in the farm store every day and at the Trenton Farmers Market Thursday - Saturday.



Find us at the Farmers Markets

Our farm store isn't the only place to find our fresh fruits and vegetables, baked goods, flower bouquets and apple cider. Look for us at:

Trenton Farmers Market, 960 Spruce St., Lawrenceville, year-round Thursdays-Saturdays 9am-4:30pm

Princeton Farmers Market, Franklin Ave, Thursdays through Nov 18, 10 a.m. - 3 p.m.

West Windsor Farmers Market, 99 Clarksville Rd., Saturdays through Sept 11, 9 am. - 1 p.m.