



# TERHUNE ORCHARDS NEWS

Trenton Farmers Market  
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FALL 2021

## Fall Family Fun Weekends Seven Weekend of Fun Saturdays & Sundays Sept 18-Oct 31, 10am-5pm

**E**xperience the joy of fall on our family farm. With fresh open air and wide space of the farm, we invite you to discover fun for everyone! A full day of fun on the farm awaits the entire family.

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. Be sure to stop by the barnyard to visit the



animals. Kids can take a pony ride, too. Explore our fabulous mazes created with corn stalks and hay bales. Have fun playing on the pedal tractors, and play area. Take a stop at the hippity-hop corral and duck races. Explore the hands-on fun in our discovery barn, little tots farm store and junior mechanics' shop.

Don't miss our one of a kind Adventure Story Barn. Decorated differently each year and tells the story of life on a farm. This year's theme is "All About Apples." – walk through the life-size story book filled with all the wonder you can discover about apples in fairytales, science and every day life! - all brought to life.

Enjoy the live music 12pm-4pm each day by some of the area's best local talent. Walk among nature on the farm trail and wind your way through the pollinator sunflower trail.

Tasty farm treats: Stop at our Barn Door Cafe for apple cider slush, hand scooped ice cream and donuts. Pam's Food Tent has 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.

In our historic apple orchard, enjoy a pre-poured tasting flight or a glass of red, white or fruit-based wine, with plenty of open-air seating. The seasonal favorite, apple wine, is made with our own apple cider. All of our wines are made with grapes grown here on the farm.

Pick Your Own apples and pumpkins are fall favorites at the farm. Choosing just the right pumpkin for your jack-o'-lanterns or decorations can be a family affair. Have fun decorating your own pumpkin at the pumpkin painting station. Painting is included in fall admission with the purchase of a pumpkin.

Pick Your Own Apples – are at our 13 Van Kirk Road Orchard.

The farmyard is filled with vibrant displays of



colorful mums, pumpkins and apples. The Terhune Orchards Farm Store and Outdoor Farm Market are filled with farm-fresh produce, baked goods, Terhune Orchards wine, pies and cider. Be sure to bring fall home!

Admission is \$11 online (ages 3 year and older). Online tickets required to guarantee admission (\$14 at the gate.) Walk-Up tickets will only be sold as capacity allows.

Tickets required for entry to Farm store and winery. Timed admission tickets must be purchased in advance to guarantee admission [www.terhuneorchards.com](http://www.terhuneorchards.com)



### Fall Family Fun Weekends Music Schedule:

- Sep. 18 Ragtime Relics
- Sep. 19 Magnolia St. String Band
- Sep. 25 Catmoondaddt
- Sep. 26 Tookany Creek
- Oct. 2 Suburban Relics
- Oct. 3- Daisy Jug Band
- Oct. 9 Growing Old Disgracefully
- Oct. 10 Tom & Jerry Band
- Oct. 16- Heavy Traffic Blue Grass Band
- Oct. 17 Meghan Carey
- Oct. 23 Chickens and Such
- Oct. 24 Raritan Valley Ramblers
- Oct. 30- Chickens and Such
- Oct. 31 Stone Hearth

## Traditions and Apple Season Continue

By Pam Mount

**T**he Mount Family is delighted to be able to celebrate our apple season again this year with 7 weekends of Fall Harvest Festivals. Fall Festivals have become a family tradition for us as well as many of you! Pick Your Own apples is great fun, and very special, especially after a year of so many challenges!



The Mount Family, Summer 2021.

We've been able to adapt to many changes, and the farm continues. Many of the changes, like the new outdoor market, wine tasting area spread out through the historic apple orchards, online ordering, and porch side pickup and delivery services have been successful changes.

Much continues unchanged — the farming, planting, growing, harvesting. Our growing season has turned out to be one of the best years ever in 2021. A bumper crop of peaches and vegetables, now apples all started with early blooms in May and continued all summer!

We are grateful to all our loyal customers who continue to support us and the idea that local farms, fresh fruits and vegetables, are important and worthy!

The extended Mount family are all a year older. Reuwai and her husband, Mike (teacher at Lawrenceville School) and 3 daughters, Maya, 17, now a senior at Lawrenceville School, Tess and Sasha, 14, freshman at Pennington School. Tannwen and husband Jim (teacher at Montgomery High School), son, Becket, 13, 8th grade at Lawrence Middle School, twins, Hadley and Clayton, 6, begin 1st grade at Lawrence Elementary School. Son, Mark, and wife Vicky, is in his last year of his army career in Georgia, daughter Madison, 12 is in 5th grade, son Wyatt, is in 3rd grade. Our extended family has gotten close as well. Pam's sister Barbarba, from Connecticut, has settled at Stonebridge in Princeton, and niece and family, Kirsten and Craig are living in Princeton from Portland, Oregon.

So great to have the farm a center for all of us! Wishing you and your families are safe and can join us this fall!

# Pick Your Own Apples

**A**pple season officially begins at Terhune Orchards on Labor Day weekend with the opening of our Pick Your Own apple orchard on Van Kirk Road. Apple Picking 9am-5pm weather permitting. Check [www.terhuneorchards.com](http://www.terhuneorchards.com) for daily updates.



All of our trees are dwarf varieties which make them the perfect height to pick from for children and adults.

## Throughout the season you can pick:

**Gala** – starts the season, crisp and sweet

**Early Fuji** – sweet, crunchy, crisp

**Empire** – juicy, perfect for applesauce, pies, desserts

**Fuji** – very sweet, crisp, fresh eating, long storage life

**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

A wide variety of our apples are available year round in the farm store. Be sure to check our website [www.terhuneorchards.com](http://www.terhuneorchards.com) or 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 by the bag – everyone (4 years and older) pre-pays for their bag at check in, small, medium, large and bumper crop bushel bag sizes to choose from!



# Think Terhune for Thanksgiving



**S**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, butternut 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 sprout 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. 1-24.

The farm store is open late until 7 p.m. on Tues. Nov 23 and Wed. Nov. 24. for your Thanksgiving shopping. On Thanksgiving Day the store is open from 9 a.m. to 12 p.m.

# Pumpkins, pumpkins, pumpkins!



**F**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 Family Fun Fall Weekends 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.

## Raise Dough for Your Group with Our Pies

**O**ur 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.

**Pie Flavors:** Apple, Apple Cranberry, Apple Streusel, Apple Walnut, Blueberry,

Cherry, Lemon Blueberry, Mince, Peach, Pecan, Peach Melba, Pumpkin, Strawberry Rhubarb, Sweet Potato, Very Berry



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

Order a minimum of 25 pies and receive a discount. Call 609-924-2310 or email [info@terhuneorchards.com](mailto:info@terhuneorchards.com) for details.

# The Great Eight

By Gary Mount

Note: I write this story not only for this issue of *Terhune Orchards News*, but as the last chapter of a book that will publish the newsletter stories that I have written over the past thirty or more years. I hope you will get a copy. A Farmer's Life will be available at our farmstore, on Amazon and from the publisher.

I like New Jersey. I am proud to be a citizen of the state and I like living here. In one of his books, my favorite author John McPhee relates that he was asked "Why, when you have enough money to live anywhere, why do you live in New Jersey?" His answer was "are you kidding?" My feelings exactly. McPhee goes on, paragraph after paragraph, to explain in detail why he liked New Jersey. My own reason is not so erudite. I was born here, grew up here, went to school here and most of all became a farmer here. I started farming in 1975, and joined the unique group — New Jersey farmers. Although New Jersey is one of the smallest and most densely populated states in the US, it leads the nation agriculturally in so many ways. It tops national production of about 7 crops. Its agricultural ingenuity exceeds most of the other states with agricultural research, breeding new and improved varieties, and developing new processes for improved farming.

The most unique farming related development in New Jersey is that over many years, particularly including the 1948 New Jersey constitutional convention, New Jersey has given its farmers a seat at the table of government. Most states do not. They classify farms as commerce and industry to be regulated and controlled by state bureaucrats. Few, if any, other states assign to the farmers the job of agricultural policy development and the role of selecting the governor's agricultural cabinet member, who is called Secretary of Agriculture. In New Jersey, the governor may accept or reject the farmers' appointee but the selection can only originate with the farmers. I can tell you that is unique. For fifty years, I have traveled around the country to many agricultural meetings and conventions and have heard of nothing like it.

In New Jersey the state board of agriculture has eight members, each serving a four year term. The members are elected by New Jersey farmers at the annual State Agricultural Convention. In my early 30's, I was nominated and then elected to the state board- the youngest member ever up to that time. I was nominated by my home county board of agriculture—Mercer County. The president at that time was Charles Bryan, a Mercer County farmer. I am grateful. The idea of being on the state board was a thrill, even though on the farm, Pam and I had no family backups (parents, uncles, aunts, grandparents) and we were still struggling to get our seven year old farming enterprise on a firm financial footing. When I joined the board, it was a culture shock all around, not just for me. All other members were aged 60's to 70's. I was in my 30's. I had a beard—in those days not seen on other farmer faces.



When sworn in at the Governor's mansion, I did not own a tie; with wife Pam and 3 young children, I bought one on the way to the ceremony. And I was the only member of the board with a college degree — graduating Magna Cum Laude from Princeton — Yes, Culture shock. I quickly learned that being a state board member is participation, it is education, and it is leadership. I was happy to be a part and now, years later, I've come to call our board, The Great Eight.

Our board annually recognized an outstanding young farmer in New Jersey. We determined that the program should be re-invigorated and I convinced the board that each applicant needed to be interviewed at his farm. We visited parts of the state we had never seen and saw types of farming we did not know existed. Our small state's outstanding young farmers have since gone on to compete and win in the National Young Farmer competition many times. Young farmers, men and women, from New Jersey.

Shortly after I joined the board, we were called upon to choose a new Secretary of Agriculture as the existing secretary was retiring after 33 years. Choosing a new a secretary was a significant enterprise, not done too often. Not being political appointees, the secretaries tend to serve many governors. We learned to work together — college education did not count for too much — experience and judgment did. I was asked by the other members to be a candidate for secretary, a stunning request. It was tempting; a chance to help every farmer in the state but after many sleepless nights I realized that I really wanted to remain a farmer and said no. We worked through the selection process and I came to know the board as the finest individuals I have ever worked with. I remember Ray Blew of Cumberland County. Such a smart man with such great judgement. I bettered my own judgement

by listening to others with more experience — Bob Dobbs and Rod MacDougal come to mind. We ended up choosing Arthur Brown as secretary who became one of the best ever in that position. Art took seriously the idea of helping every farmer in the state. As a board, we visited the Governor to present the need for agricultural promotion in the state. I remember taking along a coupon that had come to our Terhune farm store in a bushel of green beans from Virginia. The idea was to give feedback to the Virginia green bean grower when cashing in the coupon. My point to the Governor was that New Jersey could and should put money in agricultural marketing too. After we left the meeting, my fellow board members made sure I noticed that the governor kept the ten dollar coupon. Maybe that was good, because the marketing initiative became the Jersey Fresh

program — known and copied throughout the country. It helped farmers, promoted the value of having locally grown produce, and still does today. I was happy to be a part.

The board worked on milk marketing (incredibly complicated and only understood by dairy farmers) and we helped pass a farm winery bill. The winery bill facilitated establishment of New Jersey vineyards and selling wine at farm wineries. Little did I know, that Terhune would establish a vineyard and winery thirty years later.

The most significant project that came to the Great Eight was the creation of the Farmland Preservation Program. New Jersey's farming land base was in rapid decline and the program idea was that government funds could be used to permanently preserve farmland. It was done by means of an easement purchased from the land owners- mostly farmers. It was a new idea back then, only a few states had such programs and enhancing the permanence of agriculture was not previously done. Now 40 years later about two billion dollars have been spent and over 240,000 acres preserved. Farms on preserved land are prospering. Residents of the state who funded the programs by passing bond acts approve the result. So do the farmers. As I write this Terhune Orchards has five farms increasing the original 55 acres to 250. All of our land is preserved, and we sense permanence. Our two daughters have joined our business.

The Great Eight. As each member's term expired other leadership roles followed. With the passing of Ray Blew this year I am the last remaining of the Great Eight. There is still a State Board of Agriculture and new members are elected each year. New secretaries have been chosen since my time and the farmers and the citizens of the state have benefited. Farming remains strong in New Jersey and our state is still a great place to live.



## Plan a Fall Farm Tour

Autumn is a wonderful time for groups of all ages to visit our outdoor classroom — a working family farm on preserved farmland.



Our knowledgeable tour guides tailor each tour to group age and interest. We are excited to welcome groups back on the farm. 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.



# Calendar of Events - Fall 2021

Farm Store & Barn Yard Open Daily All Year

- |   |  |   |
|---|--|---|
| <b>Sept. 4</b> Pick Your Own Apple Season begins                    | <b>Oct. 2 &amp; 3</b> Fall Family Fun Weekend, 10 a.m. -5 p.m.   | <b>Nov. 1-24</b> Order your Thanksgiving pies & crisps                        |
| <b>Sept. 14 &amp; 15</b> Read & Pick: Chickens, 9:30 a.m. & 11 a.m. | <b>Oct. 9 &amp; 10</b> Fall Family Fun Weekend, 10 a.m. -5 p.m.  | <b>Nov. 23-24</b> Farm store open late until 7 p.m. for Thanksgiving shopping |
| <b>Sept. 18 &amp; 19</b> Fall Family Fun Weekend, 10 a.m. -5 p.m.   | <b>Oct. 16 &amp; 17</b> Fall Family Fun Weekend, 10 a.m. -5 p.m. | <b>Nov. 25</b> Thanksgiving Day, store open 9 a.m. - 12 p.m.                  |
| <b>Sept. 25 &amp; 26</b> Fall Family Fun Weekend, 10 a.m. -5 p.m.   | <b>Oct. 23 &amp; 24</b> Fall Family Fun Weekend, 10 a.m. -5 p.m. | <b>Nov. 26-28</b> Holiday Wine Trail Weekend, 12 - 5 p.m.                     |
| <b>Sept. 28 &amp; 29</b> Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m. | <b>Oct. 30 &amp; 31</b> Fall Family Fun Weekend, 10 a.m. -5 p.m. |   |



More details on all events at [www.terhuneorchards.com](http://www.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. - 5p.m.**

**Corporate and Private Events: By appointment, year round**

**School and Group Tours: By appointment, April through October**

**Barnyard Birthday Parties: By appointment, April through October**

### Pick-Your-Own

September & October- Apples, Pumpkins, Flowers

Check website for info on the availability of specific varieties.

### 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 17, 10 a.m. - 3 p.m.

## Share a Taste of Terhune with our Gift Boxes and Baskets



Share the local flavors you love by sending a gift box or basket from Terhune Orchards. Wonderful way to share local flavors with friends and family near and far.



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.



Handmade with care, our gift baskets can be delivered locally. Our apple boxes are a treat all year long with crunchy apples sent near and far. Terhune gift boxes sent nation wide for holidays, birthdays, sympathy or just a way to tell a loved one you are thinking of them.

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



## 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](http://Littlefreelibrary.org))



# Crisp Whites and Lush Reds from Terhune Orchards Vineyard and Winery

September and October are busy months here in the vineyards and winery. The vines are heavy with grapes ready to harvest. When you visit, take a peek through the large observation windows of our wine barn 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. 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 16 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" dry, table wine features hints of pear. Our Apple Wine, made with our



own apple cider, is favorite all year but especially in the fall during apple harvest season.

Enjoy the fall weather among the apple trees, in our outdoor seating of our wine orchard. Admission tickets required on fall family fun weekends, no tickets required on Fridays or in November. Light fare of cheese plates and homemade salsa and chips are available in the winery.

The winery is open Friday, Saturday and Sunday 12pm-5pm. Our wines are available every day in the farm store, at the Trenton Farmers Market on Fridays and Saturdays and online at [terhuneorchards.com](http://terhuneorchards.com).

