



Trenton Farmers Market
Spruce Street
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TERHUNE ORCHARDS NEWS

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SUMMER 2022

Savor Summer at Blueberry Bash, July 9 & 10

Blueberries are New Jersey's official state fruit. Join us on Saturday and Sunday, July 9 & 10 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, 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. Have fun on our play tractors and playhouses. Say hello to our barnyard animal friends. Enjoy children's games and activities. Don't miss the hippity hop corral, rubber duckie race, hop scotch and apple basket bean bag toss. Take a pony ride around the pasture. Don't miss our scavenger hunt. A day full of activities on Blueberry Bash!

Tuckers' Tales Puppet Theatre will perform a puppet show on Sat. and Sun. at 12 and 1:30

p.m. Enjoy their lively show of Sock Monkey Mysteries including a new segment "The case of the missing blueberries."

Pam's Blueberry Bash Buffet features farm fresh treats for lunch, refreshing snack or dessert. Barbecued chicken, fresh pork sandwiches along with traditional hot dogs and mac & cheese are on the menu. Try our blueberry muffins and blueberry pie. Hand scooped blueberry ice cream is a delicious blueberry treat!



Listen to live music by favorite local bands as you enjoy your lunch or farm fresh snacks. Bands play 1-4 p.m. each day. On Saturday, Tookany Creek and on Sunday, Ragtime Relics.

The Wine Orchard under our historic apple trees will be 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! Refreshing wine slush is a seasonal favorite.

Before you head home, stop in the farm store 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 \$12 Online/\$15 at Gate (age 3 and up). Timed tickets can be purchased in advance:

terhuneorchards.ticketspice.com/blueberry-bash.

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

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

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. Our table grapes and Concord grapes ripen in late August. Apple picking season begins Labor Day weekend.

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. Please check in at the farm store for instructions.

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



Pick Your Own is Favorite Summer Tradition

Picking your own is a fun and easy activity for all ages. You can't get any fresher!

Come enjoy time in our fields and orchards and see how fruits and flowers grow. Pick-your-own is a family affair and cherished tradition for many area residents. With our wide-open space and fresh air, we welcome you to enjoy this experience of harvesting your own.

In July, visit our two-acre berry patch to fill a bucket with ripe, sweet blueberries. Juicy blackberries are ripe for the picking from thornless bushes in late July-early August.

Who Comes to Terhune Orchards

By Pam Mount

- Families with children for farm fresh fruit and vegetables.
- Grandparents with grandchildren for fun with the farm animals.
- Young professionals for a wine tasting together.
- School children and teachers for farm tour and fun.
- Neighbors who meet each other here for a cider slush and chat.
- Families with school aged kids for pick your own strawberries, cherries, blueberries, and apples.
- Bike riders relax on the porch and cup of cider.
- Wine lovers for Terhune Orchards wine flights and music in the wine orchard.
- Gardeners for plants and pick-your-own flowers.
- Former Mercer County residents for the best apples in the country.
- New neighbors and children for special birthday party for friends and family.
- Nature enthusiasts who enjoy open space, farm fields and nature for a walk along Terhune Orchards farm trail.
- Families from countries all over the world from India to Germany to France, Mexico and Africa and many more; they come and appreciate open farmland, fresh produce and their new community.



Granddaughter Maya's graduation from the Lawrenceville School.

Gary and Pam Mount bought the original 55-acre Terhune Orchards in 1975 with 3-year-old, Reuwai, with huge apple trees and peaches and pears. Now 57 years later, Terhune Orchards is 250 acres, large multi-facilitated farm that continues to focus on apples with added 50 varieties of vegetables, peaches, grapes, winery and large pasture and barn and cold storages, a wine making barn and renovated farm store, greenhouse, and houses, garden, and pick-your-own fields.

Daughters, Reuwai and Tannwen now are partners in the farm and work year-round and live right here with their husbands and 3 children each.

Reuwai's daughter, Maya just graduated from the Lawrenceville School and will be going off to University of Vermont in the fall. Tess and Sasha are sophomores at Pennington School. Reuwai's husband teaches world history at the Lawrenceville School. Tannwen lives on the farm as well with

(continued on page 2)

Read & Pick Programs at Terhune Orchards Engage Children all Summer

Our unique Read & Pick educational programs are perfect for our youngest farmers. Introduce young children to the fun of the farm with this innovative program. Each session starts with an educational program that includes reading stories highlighting a fruit or farm area and discussing how crops are grown or learning about an area of the farm. Children then go out on the farm



for pick-your-own, hands-on activities or crafts inspired by the topic of the day.

Read & Pick programs are held on Tuesdays at 9:30 a.m. and 11 a.m. Each session lasts about an hour. The cost is \$12 per child and includes the activity or picking. Registration is required. Register online at terhuneorchards.ticketspice.com/read-pick.

Read & Pick Schedule

- Tuesday, June 28 -Monarchs, Swallowtails & Honeybees — Oh My!
- Tuesday, July 12 – Blueberries
- Tuesday, July 26 – Flowers
- Tuesday, August 9 – Tractors
- Tuesday, August 23 – Pears
- Tuesday, August 30 – Apples
- Tuesday, September 13 – Farm Animals
- Tuesday, September 27 – TBD
- Tuesday, October 4 – Pumpkins

Who Comes to Terhune Orchards *(continued from page 1)*
3 children, Becket graduated the 8th grade and goes off to Pennington School in the fall. Haddie and Clay will be in 2nd grade. Tannwen’s husband teaches U.S. History and AP government and politics at Montgomery High School. Son Mark and family, daughter, Madison, and son, Wyatt, have just finished 20 years serving in the US army and have settled in the Chicago area where he is working security at the airport.

We wish everyone a healthy and fun summer season and hope to see you all here at the farm. So come join us for spring on the farm and celebrate new beginnings.



Just Peachy Festival August 6 & 7, 10 a.m. – 5 p.m.

Celebrate Jersey Fresh and one of our state’s favorite fruits by joining us for our annual Just Peachy Festival. Enjoy the summer bounty with our harvest festival as we celebrate “everything peachy” on August 6 & 7.

Kids (and kids of all ages) will enjoy fun all around the farm. Take a pony ride around our pasture. Have fun with games and barnyard tractors, Little Tikes Farm Store & Junior Mechanics Shop, rubber duck races, and other interactive, hands-on fun including a scavenger hunt. 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 p.m. and 2 p.m. This educational program with live animals will mesmerize toddlers through grown-ups.

Stroll on our Storybook trail — follow the story and see nature on our self-guided nature trail along the way!

Pam’s Farm Fresh Food Tent will offer other tasty summer fare such as barbecued chicken, fresh pork sandwiches, hot dogs, homemade gazpacho, peach pie and our famous apple cider donuts. Stop in the

Barn Door Café for one of our refreshing frozen peach slushies, hand scooped peach ice cream and a selection ice creams, hot pretzels and other treats.

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. Or try one of our freshly baked, old-fashioned peach cobblers or pies.

Admission is \$12 Online/\$15 at Gate (age 3 and up).

Purchase tickets terhuneorchards.ticketspice.com/just-peachy-festival.

Admission fee includes pedal tractors, barnyard of animals, music, play tractors, play area, and children’s games. (Additional activities available for additional cost)

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

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. Enjoy delicious apple cider and apple cider donuts included in the party package. Children love to visit the barnyard to meet our animals and to have the opportunity to feed them. Your guests will enjoy a private event space, farm activities, and pedal tractor play. Birthday parties have access to our special playhouses — Junior Mechanic Shop and Little Tikes Farm Store. Pony rides, wagon rides, and special activities are available for an additional charge.

Visit www.terhuneorchards.com/birthday or email events@terhuneorchards.com to reserve your party date.



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 winter and seasons of distancing, Terhune Orchards offers open air options for gathering and reconnecting.

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 outdoor experience 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.

Allow us to help you plan a unique bridal shower, baby shower or any kind of family celebration.

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



Thirty Two

By Gary Mount

The beginning of 2021, was an exciting time for us at Terhune Orchards. A farm that adjoined Terhune was for sale. It was to be named “Thirty Two.”

There was no question that we needed more farmland. Each year, our planning for 50 different crops — some annual crops and some more permanent plantings — was getting more difficult as we grew more of each crop. Rotating crops, a farming practice that helps avoid disease and insect problems and reduces nutritional deficiencies was becoming difficult. Our planting plan (you should see our map) was out of control. And most of all, I thought of the future and wondered if the farmers here then would have the space and opportunities that we have had.



Potato plants growing on Thirty-Two.

Farmland in our area is in short supply. It is not often that a farm comes up for sale and very rare that it is one right nearby. This is not to say that we could not find a relatively close farm to purchase. Burlington County adjoins our Mercer County and farmland there is less expensive, and soils are better. BUT, we feel our type of farming business is tied to our customers. We — and they — are most interested in crops that are grown right here. I might also just mention the transport related difficulties involved with a farm 20 or 30 miles away. Oh My!

We started farming on Cold Soil Road in 1975 on our home farm of 55 acres. We now, 47 years later, have five farms. Four farms we own and one we rent. I have learned to grow multiple crops — enough to keep our farmstore full — and I often think of my father’s farm where I grew up on Route 1 in



The Mount family signing for Thirty-Two.

West Windsor. He had one crop, apples — lots of apples. But those were different times. The apples were all sold wholesale and none direct to customers. I cannot imagine doing that in this area today.

We now farm about 250 acres. Crop rotation works better and we have room to grow enough of each crop. In particular, we are able to periodically rotate our fields that are organically certified into a fallow or uncropped year. We do not just leave the fallow field empty but rather plant a cover crop that will enrich the soil. This is very important in an organic growing regime that does not include commercial fertilizer inputs.

The farm that we bought is a learning experience. First up was the name. Calling it the “new farm” or the “new, new farm” quickly got confusing. Our solution was to get the township to assign a street number — not usually done for farms with no buildings. We now call it Thirty Two for 32 Van Kirk Road. Next to Thirty Two, the farm that we added in 2004 is now called Forty Two, and down the road is our pick-your-own apple orchard, Thirteen (1982). An added benefit is that emergency services, police and ambulance, can now find us if we call.

Thirty Two is 50 acres. It is a permanently preserved part of the 250,000-plus acres of preserved farmland in NJ. It has about 35 acres of farmable land. We started this year planting sweet corn, potatoes, and pumpkins. Areas not planted with them will be cover cropped and in certain places we will be creating soil conservation measures such as diversions and grassed waterways. Control of soil erosion is a must.

Learning to farm Thirty Two is interesting. We need to learn which areas are suited for what crops and how we can mix annual plantings with more permanent trees and bushes. It is a joy to add Thirty Two into the farming at Terhune Orchards. We are happy.

Picked Fresh Daily Terhune Orchards Grows Over 45 Fruits and Vegetables

In our 250-acre family farm we grow over 45 different crops and multiple varieties of many of them. We carefully select varieties that provide the best quality and flavor. Terhune Orchards has been recognized for using sustainable farming practices. The majority of our vegetables are certified organic.



While the spring is all about planting and the fall is all about harvesting, summer is a special time. In summer, we are busy doing both, planting and harvesting at the same time! We continually plant many crops to ensure a plentiful harvest all season. For example, we plant carrots and beets seeds directly into the soil every two weeks starting in April through the end of September. Radish and herbs like cilantro we plant every 10 days March through September, that is 7 months of plantings. We start our lettuce from seed in our greenhouse, 6 types — red and green leaf, red and green boston, romaine, baby lettuce and transplant mature starters weekly. Once the first plantings are ready, these crops are picked fresh daily for the farm store and markets.



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

August has arrived with the bins of melons full out front of 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.

Peaches, nectarines, cherries, blueberries, blackberries, apples and grapes are all fruit crops that are available at different times during the season. 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!

Peach a-luscious

Every summer we look forward to the time when luscious peaches and nectarines are tree-ripe and ready to be picked, eaten, and baked into delicious creations. It is truly a sign that the summer has arrived when peach season is here.

Peach growing began in New Jersey in the 1600s and New Jersey now ranks 4th nationally for peach production. Not only are peaches delicious but they are great for you. Did you know peaches are rich in antioxidants such as vitamins A and C and are high in fiber?

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 peaches are picked 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 late June. With newer varieties now being grown, the peach



season is beginning earlier and lasts until mid-September in a good growing year.

Freestone varieties are our favorites for canning and freezing. Mount Family favorites are peach jam and canned peaches — treats that are wonderful to have in the middle of winter! Learn all about how to enjoy this summer favorite fruit in the middle of winter Pam’s Annual Canning & Freezing Class on Saturday, Aug. 13 at 10 a.m. The class is free, but registration is requested.

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.



Calendar of Events 2022

Farm Store & Barn Yard Open Daily All Year

Friday Sunset Sips & Sounds, June 3-Sept 9, 5-8 p.m. (see box for schedule)

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

June 28: Read & Pick Monarchs, Swallowtails & Honeybees, 9:30 & 11 a.m.

July 9 & 10: Blueberry Bash, 10 a.m. – 5 p.m.

July 12: Read & Pick: Blueberries, 9:30 & 11 a.m.

July 26: Read & Pick: Flowers, 9:30 & 11 a.m.

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

Aug 6 & 7: Just Peachy Festival, 10 a.m. – 5 p.m.

Aug 13: Pam's Canning & Freezing Class 10 a.m.

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

Aug 23: Read & Pick: Pears, 9:30 & 11 a.m.

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

Sept 13: Read & Pick: Farm Animals, 9:30 & 11 a.m.

Sept 17 – Oct 30: 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: 9 a.m.-6p.m. Daily
Winery and Tasting Room: Fridays, 12-8 p.m.; Sat – Sun, 12-5 p.m.

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, 9 a.m.-5 p.m.

Princeton Farmers Market

172 Alexander St, Thursdays through Nov. 17, 10 a.m. – 3 p.m.

West Windsor Farmers Market

99 Clarksville Rd., Saturdays through Sept. 10, 9 am. – 1 p.m.



Summer in the Winery

Terhune Orchards Vineyard and Winery produces 18 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 Farmhouse White, light, crisp, dry white blend. Harvest Blues and Just Peachy are bursting with just picked fruit flavors perfect for the summer season. During the summer we will have our popular wine slushies available.



Enjoy summer on the farm with the wide-open seating of the Wine Orchard. Set in our historic apple orchard, ample seating invites you to join family, friends and neighbors for live music, light fare including cheese plates, homemade salsa & chips baskets and Terhune's own wine three days a week.

Start summer weekends off right with Sunset Sips & Sounds on Fridays June through the first

week of September. Relax with a glass of your favorite Terhune Orchards wine, tasting bites and the sounds of jazz, country and bluegrass from local musicians. Delicious homemade dinner fare with Terhune's own in season ingredients, Barn Door Cafe open for dinner, snacks, and dessert. Check the box below for the music schedule, music from 5 p.m.-8 p.m., winery open 12 p.m.-8 p.m. Watch the sun set over the farm.

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

Join us for Sangria Weekends in August. We'll be stirring up fresh sangria made with our own 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 is open Fridays 12 p.m.-8 p.m., Saturday and Sundays, 12-5 p.m. Reservations required for groups of 10 or more, events@terhuneorchards.com

Families welcome. No outside food or pets please.



Weekend Music Series (1-4pm)

- July 2 – Sarah Teti
- July 3 – Mike & Laura
- July 4 – Allan Wilkcockson (12:30-3:30)
- July 9 & 10 – Blueberry Bash Festival Music
- July 16 – Bill Flemer
- July 17 – Jerry Steele
- July 23 – Barbara Lin Band
- July 24 – Allan Wilkcockson
- July 30 – Brian Bortnick
- July 31 – Acoustic Dover
- Aug 6 & 7 – Peach Festival
- Aug 13 – Bill O'Neal & Andy Koontz
- Aug 14 – Mike & Laura
- Aug 20 – Brian Bortnick
- Aug 21 – Rich Seiner Duo
- Aug 27 – Acoustic Dover
- Aug 28 – Audio Pilot Duo
- Sept 3 – Barbara Lin Band
- Sept 4 – Bill O'Neal & George Zienowicz
- Sept 10 – Kara & Corey
- Sept 11 – Jerry Steele



Weekend Music Series with Jerry Steele.



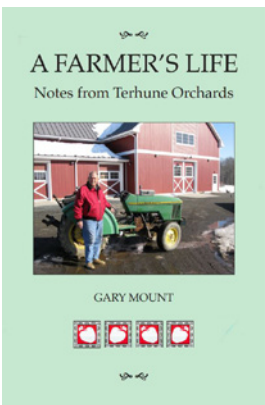
Sunset Sips & Sounds

Fridays 5pm-8pm

- July 1: ALBO
- July 8: Jerry Steele
- July 15: Catmoondaddy
- July 22: Josh Blume & Friends
- July 29: Kindred Spirit Duo
- Aug 5: Dark Whiskey
- Aug 12: Jerry Steele
- Aug 19: Mark Miklos
- Aug 26: Catmoondaddy
- Sept 2: Kindred Spirit Duo



ALBO



Gary Mount publishes *A Farmer's Life: Notes from Terhune Orchards*. Enjoy Terhune history and the inside story of farming. Now available. Collection of articles.

Purchase on the online store www.terhuneorchards.com