



Trenton Farmers Market
Spruce Street
(609) 695-7855

TERHUNE ORCHARDS NEWS

330 Cold Soil Road
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www.TerhuneOrchards.com
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FALL 2022

Fall Family Fun Weekends Saturday & Sundays, Sept. 17-Oct. 30 10 a.m.-5 p.m.

Experience 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, hopscotch, and old fashion games. 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 Pumpkins." — walk through the life-size story book filled with all the wonder you can discover about pumpkins in fairytales, nursery rhymes, science, and everyday life! — all brought to life.

Fall Family Fun Weekends Music Schedule:

Sep. 17: Growing Old Disgracefully
Sep. 18: Jimmy Lee Ramblers
Sep. 24: Daisy Jug Band
Sep. 25: Raritan Valley Ramblers
Oct. 1: Tookany Creek
Oct. 2: Heavy Traffic Blue Grass Band
Oct. 8: Tom & Jerry band
Oct. 9: Ragtime Relics
Oct. 15: ALBO
Oct. 16: Meghan Carey
Oct. 22: Magnolia Street String Band
Oct. 23: Tookany Creek
Oct. 29: Stone Hearth
Oct. 30: Stone Hearth

Enjoy the live music 12 p.m.-4 p.m. 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 Pavilion has seasonal delights to the lunch menu. Indulge in fresh pork sandwiches, hot dogs, BBQ chicken, vegetarian chili, hearty soups



and other country fare. Don't miss our favorites: cider donuts, pies, and apple cider.

In our historic apple orchard, enjoy a tasting flight or a glass of red, white or fruit-based wine made from Terhune's own grapes and fruit, with plenty of open-air seating. The seasonal favorite, apple wine, is made with our own apple cider.

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!

Tickets required for entry to Family Fun Weekend, Farm Store and Winery. Timed admission tickets must be purchased in advance to guarantee admission www.terhuneorchards.com

**Buy tickets in advance and save \$3!
Special admission packages online!
Sept 17 & 18, Sept 24 & 25, and
Oct 29 & 30 – special discount pricing**

Family News

By Pam Mount

Fall Apple harvest is always exciting! This year 2022 makes our 47th year celebrating apples! Even though now we grow over 60 different types of fruits and vegetables, including wine grapes — Apples are still our favorite. Note we are hosting "Celebration of Old Apple Trees" encouraging all artist to visit during the month of September



Gary, Pam, Tannwen and Reuwai in our historic apple orchard. to paint, draw, or photograph our old trees, now over 100 years old! See the "Celebrate Old Trees" article.

The Mount Family has a lot to celebrate as well. Reuwai's daughter Maya has gone off all the way to Vermont to start her college experience. Her sisters, Tess and Sasha are starting their sophomore year at Pennington School. Sasha still focuses on rowing, Tess on volleyball, as well as their studies of course.

Big news for Tannwen's family, son Becket will be in his freshman year at the Pennington School, joining his cousins! Twins, Clay and Haddie are on to 2nd grade and busy loving life on the farm. Son Mark and family are now out of the army (after 20 years of service) and living near Chicago where he is employed protecting the airport. Wife Vicky, daughter Madison, and Son Wyatt are adjusting to "northern climate." We wish all good health and lots of time outdoors enjoying our beautiful farm!



Personality Pumpkin Contest

Join in the fall fun. No carve pumpkin contest. Decorate, paint, create. Submissions due by Oct 27. Winners announced Oct. 28. Pumpkins on display through Oct 30. Winners receive \$75 gift card to Terhune Orchards.

Apple season officially begins at Terhune Orchards on Labor Day weekend with the opening of our Pick Your Own apple orchard at 13 Van Kirk Road. Apple Picking 9 a.m.-5 p.m. weather permitting.



All of our trees are dwarf varieties which make them the perfect height to pick for all ages. Apple varieties ripen at different times during the season, so try a different type each time you visit. No matter the variety, you'll love our fresh, juicy apples



Gala – starts the season, crisp and sweet
Early Fuji – eat this sweet, crisp apple right out of hand

Empire – juicy, perfect for applesauce, pies, desserts

Honey Crisp – Juicy, sweet with a touch of tart; very crisp, yellow flesh

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

Be sure to check our website 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) must pre-pay for a bag at check in, small, medium, large to choose from!



Find 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 paint your own pumpkin for free (with the purchase of a pumpkin) using 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.




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. From pre-school to school groups to brownies to homeschool groups and senior groups — we welcome all ages to enjoy learning about farming.

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 Story Barn, an educational meeting place with murals and hands-on exhibits which enhance and enrich our educational tours.

Tours are available by appointment, fall, spring and summer! Add pumpkin or apple picking to your tour for more fall fun. Call 609-924-2310 or tour@terhuneorchards.com to schedule a visit.



A still life arrangement of autumn harvest items. In the center-left is a bottle of 'FARMHOUSE COUNTRY Apple Wine' with a label featuring a red apple. To its right are two round pies with golden-brown crusts. The background is filled with various pumpkins and gourds, including large orange ones and striped yellow and green ones. In the foreground, several red apples are scattered among the pumpkins. A white plastic jug is partially visible on the right side. The entire scene is set against a dark wooden background.

urround your Thanksgiving turkey with a cornucopia of side dishes and desserts made from vegetables and fruit grown right here at Terhune Orchards. Our own array of colorful squashes — acorn, sweet dumpling, delicata, butternut make wonderful festival dishes. Choose from kale, broccoli, spinach, collard greens, lettuces and brussel sprouts for green sides and salads. We also have cauliflower, carrots and fresh herbs.

Our freshly pressed apple cider and Terhune's own wines are the perfect drinks for a locally-sourced Thanksgiving feast. Both are always available in the farm store, around the country.

Don't forget dessert! We have over 15 varieties of pies including your holiday favorites — pumpkin and apple. Holiday favorites are also our deep dish apple crisps, fruit breads, and cookies. Preorder your Thanksgiving pies and crisps from Nov. 1-23.

The farm store is open late until 7 p.m. on Tues. Nov 22 and Wed. Nov. 23. for your Thanksgiving shopping. On Thanksgiving Day the store is open from 9 a.m. to 12 p.m.



Our pies are a unique fundraising opportunity at the holidays. We bake them, you sell them — for a tasty profit that benefits your school group, house of worship, charity or nonprofit club.

Want to receive a discount? Order 25 pies or more. Contact Katie at (609) 924-2310 or info@terhuneorchards.com for details.



Naming Apples

By Gary Mount

This story, written in August, was naturally to be about this summer — so dry and hot this year — just despicable. However, the Terhune Orchards News publish date is in the fall. My thoughts about the summer will have to wait.



Stayman Winesap apples

In the fall, the fruit growers interest turns towards apples. So, techie alert — here is more than you ever wanted to know about apple names.

As I write about apple names, I realize that part of my delight in being an apple grower has to do with the lore and history of apples. When growing up I heard about some of the old apple trees planted by my grandfather — and his father — on our farm on Route 1 in West Windsor right next to where the MarketFair shopping center is now. Names were mentioned but not dwelt upon by my father. Wolf River, Grimes, Pippen, Snow, Transparent, Spitzenburg, Ben Davis, and more. My father had, as I have, moved on to more profitable apples but he did not remove the old orchard, just as I have not removed the trees in our “wine orchard” at Terhune — many over 100 years old now.

Often at Terhune, I am asked about the history and the names of the apples that we grow. Ben Davis may have been a person but to me it is an apple name, one I had heard about but have never seen. In modern days I can search the internet and



In Celebration of Old Trees

Gary is known far and wide for his apple tree growing expertise. He has planted 100 different varieties of apples and many (all) in experimental ways.

It all started in 1975 when we bought Terhune Orchards’ 55 acres of mostly apple trees (some peaches and a few pears). All huge trees which had grown on Cold Soil Road for at least 50 years before we arrived. Huge trees, 20 feet or more tall, grown 35 feet apart. We tried hard at the beginning to get know these trees — each with root system under the ground as huge as the trees above the ground. It turned out that no matter how big the trees grow, the apples only thrive on the outside 2 feet of the branches. All the other space on the trees is taken up by the trunk and big branches. So many hours were spent up in the air 30 feet trending, pruning, spraying, picking up and down 24-foot ladders.



So understand Gary is never satisfied with “let’s do it the same as last apple tree planting.” Much more like “let’s try something new.” This may have something to do with being on the board of the International Dwarf Fruit Tree Association. We learned that dwarf root systems keep the tree small at 8 feet tall and can be grown many more per acre – thus many more

find posting after posting of the “history” of this apple. History is in quotes because the true story of some apples can never be known exactly. Ben Davis is said to come from the orchard of Captain Ben Davis of Kentucky in the late 1700s. More certainly it became a mainstay of apple production in the 1800s before becoming replaced by newer varieties.

Red Delicious? Pretty easy — named to sell. It was originally called Hawkeye, then renamed “Delicious” by Stark Nurseries in the 1890s. Stark added “Red” for clarity when the Golden Delicious apple was found and marketed in 1914.

Apple naming is the right of the discoverer. The McIntosh apple — we have a terrific 1.5 acres at Terhune — was discovered in Canada by John McIntosh in the early 1800s. I can easily guess where some of our customers are from if they favor McIntosh — It is a favorite of New England and Upstate New York. I sometimes wonder if they know their favorite apple comes from further north.

New apples come about in two ways. They can be the result of controlled cross pollination by an agricultural researcher, or they are discovered as a naturally occurring mutation. An apple grower may notice a “limb sport” or “chance seedling” in one of their orchards. The grower may contact a nursery in the hope a new, viable variety may result. Tree royalties sometimes follow.

Some apples originate in other countries. Gala, in New Zealand in 1934, Fuji, from Fujisaki in Japan in the late 1930s, and Pink Lady in Australia in 1973. These were apples created by breeding rather than discovered. Breeding is an old process of applying the pollen of one apple to the flower of another. It is done manually, sometimes with a camel’s hair brush. A “cross pollinated” seed produced by the tree is planted. The long, slow process is made even much slower by the variability of natural genetics. Sometimes thousands of crosses are made to find one successful new apple. John Chapman, known as Johnny Appleseed, planted orchards from seed

2-foot branches holding many more apples. So we cut down most of the huge trees – except for the 50 or so trees in the front of the farm.

I call this orchard my romance orchard because who wouldn’t want a kiss under a huge apple branch. Gary calls the orchard “work.” So we held onto these trees, pruning them back some. A few years ago during the pandemic, the romance orchard became our wine orchard – even better than a kiss. We love these old trees and sitting in the orchard to enjoy a glass of wine and the view.

This year I decided we should celebrate these long-lived trees with an art contest. During the month of September, any and all artists are welcome to paint or draw or represent any way they want our century apple trees. Then submit the artwork by September 30th to be judged by Michael Madigan (Elaine’s husband and well-known local artist) and David Bosted historian and trustee and board member of the Ellarslie Museum in Trenton.

The work must be “ready to hang” for two shows – the first at the farm on Friday October 7th and the second at opening night on Sunday October 9th at the Ellarslie. Shows will continue until December.

No charge for submission but all pieces must be “ready to hang.”

across the American frontier. Settlers loved him for his apple orchards, but not so much for the fresh eating quality of the fruit which was mostly used for cooking and producing hard cider.

Apple breeding is done across the US. Breeding programs are mostly found in well-established agricultural universities, but it is still a slow process. I met a fruit breeder from Cornell University in New York, Roger Way. A dedicated agricultural scientist, he worked his entire career producing new fruits. Only one obtained superstar status — The Empire apple. Apple people count that as a successful career. Familiarity with New York history helps understand the name.

Naming in the time of mass marketing is — or should be — attuned to selling the fruit. Pink Lady — a dynamic name in my opinion — is an example. Its real name is Cripps Pink. Ugh, we could not sell many apples with that name. Fortunately, it is sold under its trademark name, Pink Lady. I try, sometimes unsuccessfully, to remember the importance of a name but in 2005 I planted too many of an apple chosen for its qualities. It tastes good, grows well, keeps well, looks good, and is disease resistant. But its name, Querina! ... I can barely pronounce it, much less sell it. Only a few Terhune customers are adventurous enough to buy some of those.



Granny Smith apples

Sometimes the apple and its name make a “just right” combination. Maria Ann Smith of Australia found a chance seedling and developed the resulting apple. She was known in her later years as Granny Smith. Granny Smith is a terrific name for a tart, green apple and Grannies are now one of the most popular apples in the world.

Sometimes the name of the apple combines an unbeatable message with an accuracy of description down to the core. Apple eaters will know that I am talking about Honeycrisp. Developed at the University of Minnesota breeding program, released to growers in 1991, the Honeycrisp combines the best eating qualities and the most exciting marketability the apple industry has ever seen.

Finally, I mention Terhune’s and my favorite apple, Stayman Winesap. It was discovered as a chance seedling of a Winesap tree (Winesaps originated in New Jersey) by Joesph Stayman in Leavenworth, Kansas in 1866. Its parentage is also in apples not seen today — Paragon Winesap and Turley Winesap which we grew here in our early years at Terhune. Stayman’s are Terhune’s favorite and many orchards in New Jersey grow it. It is not grown in many other states and some of my apple friends have no idea what it is.

They do not know what they are missing!



Gala apples

Calendar of Events - Fall 2022

Farm Store & Barn Yard Open Daily All Year

Sept. 3 Pick Your Own Apple Season begins	Oct. 1 & 2 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Oct. 29 & 30 Fall Family Fun Weekend, 10 a.m. –5 p.m.
Sept. 13 Read & Pick: Farm Animals, 9:30 a.m. & 11 a.m.	Oct. 4 Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.	Nov. 1-24 Order your Thanksgiving pies & crisps
Sept. 17 & 18 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Oct. 8 & 9 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Nov. 22-23 Farm store open late until 7 p.m. for Thanksgiving shopping
Sept. 24 & 25 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Oct. 15 & 16 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Nov. 24 Thanksgiving Day, store open 9 a.m. – 12 p.m.
Sept. 27 Read & Pick: Scarecrows, 9:30 a.m. & 11 a.m.	Oct. 22 & 23 Fall Family Fun Weekend, 10 a.m. –5 p.m.	Nov. 25-27 Holiday Wine Trail Weekend, 12 – 5 p.m.
Sept 30 In Celebration of Old Trees Artwork Deadline	Oct. 27 Personality Pumpkin Contest Entries Due	



More details on all events at www.terhuneorchards.com

Farm Store, Barn Yard & Farm Trail: Open to the public daily all year
Wine Orchard: Open Fri-Sun 12 p.m. – 5p.m.
(admission tickets required during fall festival weekends)
Corporate and Private Events: By appointment, year round
School and Group Tours: By appointment, April through October
Barnyard Birthday Parties: By appointment, April through Early November

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,
Princeton Farmers Market, Dinky Station,
West Windsor Farmers Market, Princeton Junction Train Station

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.



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 an array of delicious options that make it easy to treat family, friends, co-workers and clients across the country or right here in town.



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

Host Family Celebrations, Private and Corporate Events at Terhune Orchards

Make unique memories on the farm. 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. A farm event filled with fresh air, apple picking and a little outdoor adventure is a refreshing way to reward employees. Boost morale, and cultivate a team spirit with a team building visit to our unique venue.

The customizable event spaces at Terhune Orchards are suitable for large or small groups looking for the perfect spot to work and play in any season. A full range of catering and wine tasting packages are available to suit your needs.

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

Spice Up Your Fall with a Visit to 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.



Our estate-grown grapes make 18 varieties of red and white wine here at Terhune Orchards and to offer a truly special environment in which to enjoy them. Come sample our wines by the glass or tasting flight, located in the warmer season amongst our 100-year-old apple trees and in cooler weather in our wine barn among our wine tanks. Seasonally choose refreshing wine slushie or a cup of hot mulled wine (beginning mid-November). A popular fall choice is our Apple Wine, made from our fresh apple cider. Light fare



of cheese plates and homemade salsa and chips are available in the winery. It's the perfect atmosphere for relaxing with family and friends.
Please visit us November 25, 26 and 27 as part of the Garden State Wine Growers Association Holiday Wine Trail Weekend! The winery is open Friday, Saturday and Sunday 12 p.m.-5 p.m. Our wines are available every day in the farm store, at the Trenton Farmers Market and online at terhuneorchards.com. Admission tickets required on Fall Family Fun Weekends, no tickets required on Fridays or in November.

