



# TERHUNE ORCHARDS NEWS

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WINTER 2022-2023

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

**T**his holiday season, and throughout the year, share the local flavors you love by giving Terhune Orchards gift boxes and baskets full of our own crisp apples, our homemade baked goods, wines from our vineyard and other delectable gourmet foods. We have a variety of delicious options for all budgets which make it easy to share a Taste of Terhune. Your family, friends and clients near and far will enjoy these unique, Jersey Fresh gifts.

Our gift boxes and baskets come in several sizes for all of your gift giving needs. Choose an option that is perfect for a holiday party hostess, a favorite teacher, business acquaintance, office staff or anyone that you want to feel a little extra special during the holidays. Our unique Taste of New Jersey boxes and

that include our apple butter, fruit breads, made from scratch cookies, brownies, and other sweet and savory treats that are sure to please.

For wine lovers, we have baskets that include a bottle of your choice of our award winning wines made from grapes grown here in our own vineyard.

Boxes of our holiday cookie assortments and decorated gingerbread houses or kits are also great options for shipping. Don't miss our jams and jellies gift baskets.

We carefully pack our gift boxes and ship them nationwide. Gift items that include wine can be picked up at the store or shipped to addresses in New Jersey and Florida. All of our gifts are hand packed for each order. We provide old fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.



baskets include gourmet food items made here in The Garden State. These fantastic edible gifts may include Jersey Fresh honey, organic NJ popcorn, local chocolates, in addition to an assortment of our apples and goodies from our bakery.

The Terhune Orchards Apple Box and Terhune Orchards Sampler are great for sharing holiday cheer with anyone on your list. They contain our most popular apple varieties and baked goods made fresh here in our bakery. For our gift baskets, a rustic basket is handpacked to order with options



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

Corporate clients email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com), we can help with orders of any size — just send us your list, we will take care of the rest!

**Place your orders early to ensure delivery in time for the holidays!**



## Wassail the Apple Trees

**E**ach winter Terhune Orchards follows the ancient Anglo-Saxon tradition of wassailing the apple trees. This old English custom calls for apple orchards to be visited in winter with much fanfare and merriment to ensure a good harvest in the coming year. We ask you to help us make the 2023 season great by joining us on Sunday January 29, from 1-4 p.m. for our annual Wassailing Party.

Wassail is an ancient Saxon word that means 'Health Be to You.' Fill the air with



drumming, whistle-blowing, bell-ringing, chanting and singing in this festive reenactment of a traditional Wassailing.

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## 2nd & 3rd Generation of Mounts Living & Working At Terhune Orchards

By Pam Mount



**I**t is so exciting for Gary and I to have our daughters, Reuwai and Tannwen working with us every day here at Terhune Orchards. Now all six grandchildren who live close by, love the farm also participate in farm life.

Reuwai (Princeton '94) worked teaching in El Salvador then Ivory Coast of Africa with husband Mike Hanewald before returning to the US to teach. First in Baltimore, and then they moved back to Lawrenceville where Reuwai taught science and was head of the science department. She manages the farming and planting with Gary and is our wine maker. Daughter Maya is a freshman at University of Vermont, Tess and Sasha are sophomores at the Pennington School.

Tannwen (Princeton '98) was off to California, worked for University of California, Berkely Haas School of Business Development Office, years later returned to the farm where she oversees the marketing, farm store and personal as well as events and programs. Son Becket is a freshman at the Pennington School, Clay and Haddie are in 2nd grade at Lawrence Elementary School.

Nothing could be better than having this great tribe nearby.

Son Mark is doing well, now settled near Chicago with his wife Vicky, daughter Madison, son Wyatt and working as an explosives detection K9 handler at O'Hare Airport.

As we gather for Thanksgiving, with our family, we extend our best wishes to you for a healthy and happy holiday season.

### River Friendly Resident Recognition



The Watershed Institute recognized Terhune Orchards for our land stewardship practices which promote healthy and clean water — river friendly practices. As well as our efforts in conservation, education and advocacy.



# Celebrate the Holiday Season At Terhune Orchards

In December, Terhune Orchards will turn into the North Pole with its special Winter Wonderland. Enjoy fun for the whole family. Choose the perfect Christmas tree and wreath. Warm up by the bonfire with hot chocolate. S'mores kits available.

Santa Claus makes very special visits on Dec. 10 and Dec. 17. Visit with Santa on Saturday and Sunday from 12-3 p.m. Take photos with Santa's sleigh. Bring your camera, and pose for free with Terhune's own Santa.

Festive decorating fun for family: Saturday, Dec. 10, 10 a.m. Family Holiday Arrangements, with owner Pam Mount. Come create a festive arrangement with greens, flowers, berries and other decorative items. Registration is required [www.terhuneorchards.com](http://www.terhuneorchards.com). Each registration for two people \$30 (adult plus one participating child) includes container and materials.

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



## Wassail the Apple Trees *(continued from page 1)*

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

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

Spice Punch, a local trio, will perform traditional songs and ballads. In the farm store, our classic apple desserts and fresh apples are piled high. The winery tasting room will be open for wine tastings.

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

## Holiday Celebrations with Terhune: Pies, Crisps, Produce, Apple Cider and Wine!

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



Pies may be the most important item on the holiday table. Every family member has a favorite pie. We make them all! Terhune Orchards' bakery freshly bakes over fifteen kinds of pies and apple crisps during the holiday season. Choose from pumpkin, apple, pecan, coconut custard, blueberry, and many more traditional flavors. Apple Crisp are made in traditional apple as well as apple-blueberry and apple-cranberry. Place your holiday pie and apple crisp order in advance to ensure your family has exactly what you want for your holiday desserts. Place order online [www.terhuneorchards.com](http://www.terhuneorchards.com) for Thanksgiving and the holidays.

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

Our bakers will be busy making specially decorated holiday sugar cookies and decorated gingerbread cookies. We will have

seasonal favorites including gingersnaps, and snickerdoodles. Chocoholics will love our classic chocolate chip, chocolate shortbread, thin mints, and chocolate crinkles that are topped with a dusting of sugar snow. Fruit lovers will enjoy our Linzer tarts, thumbprints, oatmeal raisin and lemon drops. Our Russian tea cakes, almond crescents and shortbreads are perfect to have on hand when friends drop over during the holidays. Gift boxes of cookies make wonderful gifts for coworkers, neighbors, teachers and anyone else you'd like to give some holiday cheer. Available in 1 lb and 2 lb boxes our holiday cookie assortments include seasonal favorites and traditional classics.

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



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

Place your holiday pie, apple crisp and bakery orders online [www.terhuneorchards.com](http://www.terhuneorchards.com)

## Trim your home for the Holidays With Trees and Wreaths

Right after Thanksgiving, our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose a fresh cut trees from 5ft to 8ft. With a fresh cut Douglas fir and Fraser fir trees, their wonderful aroma and sturdy branches will hold your heaviest ornaments. Our fresh wreaths of boxwood, Douglas fir or mixed greens are wonderful way to greet guests at your door. Specially decorated wreathes, door swags, roping and cyclamen also available.



Pam Mount is well known for creating beautiful holiday displays here at the farm. Learn her secrets during The Holiday Wreath Workshop on Sat. Dec. 3 at 10 a.m. You will make a colonial Williamsburg style fresh wreath. The workshop is \$50 per person and includes a wreath and the decorative supplies. Pre-registration required [terhuneorchards.ticketspice.com/holiday-workshop](http://terhuneorchards.ticketspice.com/holiday-workshop)





# Making The Year Longer

By Gary Mount

Farmers are never, ever satisfied with the weather — no surprise there, right? I am part of this disaffection with the weather and I apply it to the inevitable change of the seasons as well. I am so often frustrated that once our harvest is finally progressing smoothly and our marketing is succeeding (i.e., customers are coming), the season changes and the grim reaper visits the farm (grim reaper is the way that I refer to cold, crop killing, weather.) Crops are killed, harvest stops. Oh Darn!



Over many years, we have searched for ways to combat the “reaper” and keep harvest going. Some years ago, we had a wonderful young woman working with us, Lucy Gatchell, who was really, really interested in flower growing. We followed her interest by building an all season, heated greenhouse in order to grow not only our vegetable transplants in the spring, but also daffodils, tulips and freesia in the winter. The greenhouse became a great success and Lucy was happy. AND, extra greenhouse space encouraged us to grow lettuce over the winter. We continue winter lettuce every year — our growing year has become longer and now it never stops.

There was a limit to the longer season. We had just one crop and we needed more. By good chance, the concept of “high tunnels” recently became popular with crop advisors around the

country. High tunnels are unheated greenhouse like structures, with no fans or lights and which are placed right on the soil in which the crops are grown. What a great idea.

We now have six high tunnels, each about 30 ft by 100 ft. The crops we grow not only make our year longer but — please excuse — wider. Kale, spinach, lettuce, chard, herbs, radish and salad mix. Planting is done in September and harvest is all winter. The tunnels are terrific. They have to be strong enough to survive storms and snowfalls. The plastic cover allows the crops to survive the cold and on sunny days, interior temperatures are controlled by rolling up the sides. The year of our first tunnel, we picked fresh greens all winter long — right up to the beginning of our normal, spring crops.



Our “wider” season does not give us crops like tomatoes and peppers all winter but to my delight, Terhune’s season of these crops is stretched on both ends. We can plant tomatoes and peppers in the tunnels earlier than we can outside and keep harvesting later as the tunnels help the plants avoid the “reaper”.

Terhune Orchards is open all year. We go to farmers markets every week. How grand to have our own, just picked produce. When winter comes and the grim reaper visits, don’t give up on us. Our greenhouses and tunnels are full!



## Read & Explore Through The Seasons

Are you looking for fun and educational activities for your children? Come enjoy the farm during all seasons. Read & Explore, our winter and spring educational series, includes fun and informative programs to get young minds thinking about nature and the world around them. Children gather around for an educational program and storytime inside one of our heated buildings. Program is followed by an activity based on the topic of the day. Activities may include decorating a gingerbread cookie, making a paper bag animal, building a bird feeder or planting seeds in the greenhouse.

Read & Explore programs are held on Tuesdays and Saturdays at 10 a.m. Each session lasts about an hour. The cost is \$12 per child and includes



the activity. Children must be accompanied by an adult. Pre-registration is required online. Please register online [terhuneorchards.com/read-explore-program](http://terhuneorchards.com/read-explore-program)

**The Gingerbread Man – January 17th and 21st**

**Animal Tracks – January 31st and February 4th**

**Fur, Feathers & Fluff: Keeping Warm in Winter – February 21st and February 25th**

**Birds and Birdhouses – March 7th and March 11th**

**Getting Ready for Spring: March 21st and March 25th**

**Composting – April 11th and April 15th**



## Enjoy Terhune Orchards’ Own Fruit and Vegetables All Winter

Lovers of leafy greens and crisp apples can enjoy our crops even in the coldest months. We are open all year and have our own fresh produce every day.

We are the only farm in New Jersey to have controlled atmosphere (CA) storage so we can store our apples harvested in the fall through to the next summer and still maintain their fresh crispy taste. The CA storage has a low oxygen level so the apples do not ripen and get soft as quickly. (Did you know? We have solar panels covering our barn to help produce the energy needed to fuel the storage.) There are several advantages to this storage. It allows us to have crunchy, fresh delicious apples all year that meet our high-quality standards, have the right type of apples available to make apple cider all year and have apples to use in our apple crisps, apple breads and apple salsa.



In the early winter, the farm store is full of our own winter squash, including butternut squash, cheese pumpkins and green veggies such as Brussels sprouts, spinach and kale, that will be excellent compliments to your hearty cool weather meals.

Our high tunnels, unheated structures, are full of spinach, kale, lettuce and herbs, which planted early-October, are harvested daily from November until spring. We also have two heated greenhouses where we grow potted lettuce and baby greens in the greenhouses all winter.

Our farm store is open daily for you to enjoy fresh local harvest.



## Colorful Flowers Brighten Winter Days

Dam is known for her green thumb, even in the heart of winter. She plants thousands of flowering bulbs looking ahead to the winter days when we all need a burst of color and fragrance. We coaxes them into bloom in the greenhouse.

Enjoy vibrant colored tulips, bright yellow daffodils, grape hyacinths, tete-a-tetes and mini daffodils in the farm store. In February, elegant freesias begin perfuming the air. Pots and baskets of mixed flowers are available all winter long in the farm store.



# Calendar of Events - Winter 2022-23

Farm Store & Barn Yard Open Daily All Year

- Nov. 19 & 20 Winery with Music, Firepits & Mulled Wine

Nov. 22 & 23 Farm store open till 7 p.m. for Thanksgiving shopping

Nov. 24 Farm store open Thanksgiving Day 9 a.m. – 12 p.m.

Nov. 25, 26, 27 Holiday Wine Trail Weekend, 12 – 5 p.m.

Nov. 27 Small Business Saturday – shop local 9 a.m. – 5 p.m.

Dec. 3 & 4 Kickoff the Holiday Season, 10 a.m. – 5 p.m.

Dec. 3 Holiday Wreath Decorating Workshop with Pam Mount

Dec. 9 Holiday Arrangement & Wine Tasting 6:30 p.m.
- Dec. 10 Family Festive Arrangements 10 a.m.

Dec. 10 & 11 Celebrate Holiday Season 9 a.m. –5 p.m.

Dec. 10 Visit with Santa 12–3 p.m.

Dec. 17 & 18 Cheer the Holiday Season 9 a.m. –5 p.m.

Dec. 17 Visit with Santa 12–3 p.m.

Dec. 24 Christmas Eve Close at 2 p.m.

Dec. 25 Merry Christmas - Farm Closed

Jan. 1 Happy New Year- Farm Closed

Jan. 17 & 21 Read & Explore: Gingerbread Man

Jan. 29 Wassailing the Apple Trees Farm Festival, 1-4 p.m.

Jan. 31 & Feb. 4 Read & Explore: Animal Tracks
- Feb. 11 & 12 Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 18 & 19 Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 21 & 25 Read & Explore: Keeping Warm in Winter

Mar. 5 Pruning Class with Gary Mount 1-3 p.m.

Mar 7 & 11 Read & Explore: Birds, Nests and Birdhouses

Mar. 21 & 25 Read & Explore: Getting Ready for Spring

April 11 & Apr 15 Read & Explore: Composting

Apr. 8 & 9 Bunny Chase Farm Festival, 10 a.m. – 4 p.m.

May 6 & May 7 Kite Day Farm Festival, 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 Sat-Sun 12 p.m. – 5 p.m.
- School and Group Tours: By appointment, April through October
- Barnyard Birthday Parties: By appointment, April through October
- Corporate and Private Events: By appointment, year round



### Weekend Winery Music

November 19 – Bill Flemer  
November 20 – Sarah Teti  
November 26 – Bud Belviso  
November 27 – Jerry Steele  
December 3 – Brian Botnick  
December 4 – Brooke DiCaro  
December 10 – Bill Flemer  
December 11– Michael Montemurro  
December 17 – Jerry Steele  
December 18 – Sarah Teti  
January 7 – Jeff Penque  
January 8– Carmen Marranco  
January 14 – Sarah Teti  
January 15 – Larry Tritel  
January 21 – Brian Botnick  
January 22 – Jerry Steele  
January 28 - Chris P.  
January 29 Wassail Festival – Spiced Punch  
Please check our website [www.terhuneorchards.com/winery-events](http://www.terhuneorchards.com/winery-events) for full listing.



## Raise a Toast to the Season with Terhune Wines

Make the holiday season extra special with Terhune Orchards Vineyards and Winery. Our estate wines are wonderful for holiday wine pairings and holiday gifts, Join us in the winery this winter season, enjoying live music, fire pits and connecting with family and friends.

We craft our wines using fruit from our own vineyards and orchards. Serve our whites, Vidal Blanc and Farmhouse White, as a compliment to your Thanksgiving turkey or holiday meal, with side dishes of Terhune produce, fresh salads, and winter squash. For dessert, accompany a slice of our apple pie with a glass of our apple wine or cranberry wine — with just a touch of sweetness, they are seasonal favorites. Think of Terhune’s wine as you plan your holiday menu. Thinking of hostess gifts? Think Terhune’s wine.



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

Warm up with our hot mulled wine, enjoy tasting flights, or have a glass to savor. On weekends, enjoy warming by our fire pits (hot cocoa and s’mores kits available). Saturday and Sundays enjoy our live local music with our Weekend Music Series.

Relax after Thanksgiving with a tasting flight or glass of wine on the farm and participate in the Garden State Wine Growers Association Holiday Wine Trail, Nov. 25, 26 and Nov 27. Enjoy a cup of our hot mulled wine or a glass of one of our red, white or fruit wines. Stroll around the farm and gather with friends, better yet make a day of visiting local wineries.

December weekends celebrate the holiday season with firepits, live music and hot mulled wine. Choose your perfect tree or wreath. Then relax in our winery or by the firepits. Enjoy special festive holiday wine tasting fight and homemade cookie pairing. Do your holiday shopping with Terhune. We’ll have a unique selection of gift

baskets made with Terhune Orchards fruit, baked goods and other treats. Even say hello to Santa on Dec. 10th and 17th.

December 9th, 6:30 p.m. join owners Pam Mount and Reuwai Mount Hanewald for an evening of wine and holiday arrangements. Workshop includes container, greens, flowers, decorative items and a flight of wine. Pre-registration required.

Celebrate Valentine’s Day, Feb. 11-12 and Feb. 18-19, as we join other New Jersey wineries for the Wine and Chocolate Trail Weekend. Taste our wines paired with treats from artisanal chocolatier Pierre’s Chocolates of New Hope. Terhune bakery will also pairing delicious chocolate baked treats for the weekend. A Terhune’s wine and a Pierre’s chocolate: Perfect together.

Our Winery Tasting Room is open every Friday, Saturday & Sunday in November and Saturday, and Sunday all winter, from 12–5 p.m. Closed Dec 24, 25, 31, Jan 1. Wine by the bottle available every day in the Farm Store, and at the Trenton Farmers Market on Thursdays, Fridays and Saturdays.



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

