



Trenton Farmers Market
Spruce Street
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TERHUNE ORCHARDS NEWS

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SPRING 2023

High Flying Family Fun on Kite Day – May 6 & May 7

Kite Day is our annual tradition to welcome spring at Terhune Orchards. This soaring spring festival is a perfect time to explore the farm during one of its most beautiful seasons, May 6 & May 7 from 10 a.m.-5 p.m.

Children can use their imaginations to make and decorate their own kites. We use a kite design that is guaranteed to fly! Choose from a colorful assortment of pre-made kits in the form of birds, butterflies, and more. Or bring your favorite kite from home. Whichever kite you choose, there will be a rainbow of colors in every shape and size floating through the air above our orchards.

Listen to the sounds of country music as your kite dances in the wind. Local bands will play from 12 p.m.-4 p.m.

Have a great time playing on the farm. Take a pony ride. Join in the fun of old-fashioned games and children's activities in the barnyard. Pin the tail on the piggy, sack races, blowing bubbles and more. Our special children playhouses will be open, Junior Mechanic Shop and Little Tikes Farm Store. Don't miss the Hippity Hop Corral or taking a

duck for Duckie Race. Play on our play tractors and take a turn in the pedal tractor track. Our sheep shearer will visit our sheep in the barnyard on Sunday.



Hungry kite fliers will find farm fresh lunch and snacks at the Farm Food Pavilion. Sample our spring menu items including BBQ chicken, French fries, country style chili, homemade salads and fresh baked pies. Our famous apple cider donuts and fresh pressed apple cider make every visit to the farm complete.

Adults can enjoy a visit to our Wine Orchard where Terhune's own 18 varieties of wine are available for tasting under the 100-year-old apple trees. Tasting flights, wine by the glass and wine slushy will be available to toast Spring.

Join us this spring weekend to see our freshly planted fields, fruit trees and flowers blooming; the fresh air and beauty of all the season has to offer.

Admission tickets 3 year and older (discounted in advance online). Winery & Farm Store: for weekend entry, admission tickets must be purchased.

Purchase online terhuneorchards.ticketspice.com/kite-day.

Sustainable Business

By Pam Mount



Terhune Orchards has been listed on the NJ Department of Environmental Protection Sustainable Business Registry since 2000. I wonder if anyone knows that sustainability generally means -living on this earth today in a way that does not compromise the future through protecting our environment, people, prosperity.

How we are sustainable is a long list- (look online, NJ Sustainable Business Registry) All 250 acres of our farm are preserved under NJ Farmland Preservation Program; solar panels on our barn roofs, energy efficient lights, radiant heat in the floor of the winery, drip irrigation (conserving water) in fields and orchards, limited use of plastic, composting all organic waste, closing the loop to use all the fruits and vegetables we grow; our vegetables are certified organic. Also plug in electric golf cars, use of Integrated Pest Management on all fruit and vegetables crops. High tunnels to grow vegetables in fall and winter, ADA compliant porch and entrance to our farm store, participate in 2 community farmers market weekly and members of the Trenton Farmers Market. Gary helped create the Farmland Preservation Program in the 1980s. Pam helped start Sustainable Lawrence and the Sustainable Jersey program for municipal governments. Our two daughters are partners in the farm and 6 grandchildren live nearby. There are thousands of visitors each year to our farm market, winery, festivals, education programs and children's play area.

No one is ever "finished" with protecting the environment or becoming sustainable. Terhune Orchards and the Mount Family continues working on it and are proud of our accomplishments.



Pick-Your-Own Fun!

In late April, as soon as asparagus spears start to emerge, Terhune Orchard's Pick-Your-Own season begins. We eagerly await this first spring crop as sign that Spring is truly here to stay. Picking asparagus is a unique experience for the entire family. Simply locate a tender, young stalk and snap it off close to the ground – no tools required. Come back often to pick a fresh bunch as our season lasts for about a month.

Our Strawberry picking begins in late May



and usually lasts 2-3 weeks depending on the weather. This sweet berry is a favorite fruit of many. Easy to pick for all ages so it is a great, fun family activity. Our juicy strawberries are grown on raised beds, with plastic to keep away weeds and wood chip mulch in the middles for easy walking.



In June, Cherry lovers rejoice because it is time for Terhune Orchards sweet and tart cherries to be picked. We grow sweet cherries for eating, and tart cherries for baking and making jam. Cherry season is very short in mid-June. Since cherry season is short, sign up for notification to know when to pick. Don't be late!

Sign up at terhuneorchards.com for e-mail notifications and follow us on Facebook and Instagram for updates from the farm. Experience the fun of harvesting yourself!

Firefly Festival: June 25, 4-9 p.m.

Flickering fun, music, food, crafts & activities. Free admission!



Hop Over to Bunny Trail Spring Festival

Sat & Sun, April 8 & April 9

Celebrate the arrival of spring at Bunny Trail Spring Festival: April 8 & 9, 10 a.m.-4 p.m. The farm animals are enjoying spring in the pasture and the bulbs are blooming. Come for a fun family event.

During this non-competitive event, children love to participate in our self-guided treasure hunt. They follow hand drawn clues around the farm for a spring adventure. Little ones can have fun participating in bunny themed craft activities and get to meet Terhune's own fluffy bunny rabbits.

Have a great time playing on the farm — Our special children's playhouses will be open,



don't miss having a hop in the Hippity Hop Corral or taking a duck for Duckie Race. Play in the tractor play area and take a pedal tractor for a spin, Hula Hoop the Horse or ride a real horse at the pony rides!

After following the bunny prints around the farm, hop over to the Farm Food Pavilion. It will be filled with goodies including apple cider, soup, chili, salads, hot dogs, and much more. Sweet treats of donuts, pie and special decorated cookies. Adults can visit the Terhune Orchards Vineyard and Winery to sample our award-winning wines made from grapes grown right here on the farm. Stop in the Barn Door Café for hand-scooped ice cream and apple cider slush.

Enjoy live music on the farm. On Saturday, listen to the tunes of Brian & Sam Bortnick and on Sunday, Barbara Lin Band. Help us celebrate the end of winter and the beginning of spring on the farm.

Admission tickets 3 year and older (discounted in advance online). <https://terhuneorchards.ticketspice.com/bunny-festival>

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

Order online terhuneorchards.com for curbside pick-up for all your Easter shopping, easy pickup this weekend at our Terhune Favorites Stand by the flagpole.



Returning to the Farm

By Kirsten Eckelmeyer

As a kid, visiting the farm from Connecticut was such a special time. Some of the most memorable moments I have are from Apple Day and Thanksgiving time. Thanksgiving has always been an "event" at the farm. With members of both sides of the family joining, sometimes bringing with them friends from different parts of the country or even the world, it wasn't uncommon to have 30+ people.



Hosting all kinds of guests is just the way it's always been at the farm. Pam & Gary have regularly opened up their home to so many people from far and wide. It's no surprise that the farm has become a welcoming and special place for the local community as well as a must-see destination for visitors.

My family and I have been the beneficiary of their generosity on multiple occasions. In 2005, between returning from traveling abroad and heading off to grad school in Oregon, my boyfriend (now husband) and I spent the summer living and working at the farm. Then in 2009, we were lucky enough to have our wedding at the farm.

When the pandemic hit in 2020, and my many years of thinking about living closer to family and the farm turned into action, there wasn't any other place we wanted to be. I said goodbye to my corporate life at Nike, put our Portland house on the market, and took a leap of faith, arriving in Princeton in August 2020.

Once both kids were back to school in person full-time in the fall of 2021, it was time for me to go back to work. But I didn't want to return to the corporate world. This was my chance to do something different and meaningful. So of course, I asked Tannwen if they needed any help. The next day, there I was, back at the farm.

I've been back at the farm now for about a year and a half. From working in the store and helping with education programs, to managing social media and digital marketing efforts, I have a fresh perspective. I always knew they worked tirelessly year-round, but I am even more in awe of the breadth and depth of that hard work and everything the Mount family accomplishes. They are constantly innovating and pushing the boundaries of not just agriculture, but retail, sustainability, community education, event production, and small business operations. It speaks volumes that many of the staff have been there for years, even decades, and multiple generations of customers have made the farm a regular part of their lives.

Since my childhood, and especially within the 15+ years since that summer I lived at the farm, so much has evolved. Both Tannwen and Reuwai are now there full-time. The property has grown from 50 to 250 acres. Apple Day is now 7 weekends in the fall, instead of one. There are 4 new festivals in the spring and summer. And there is now a huge new barn with on-site cold storage, an updated bakery, a winery building, a vineyard, and organic farming operations. But what hasn't changed is the Mounts' commitment to their craft and their community.

I am grateful to be a part of this and for my kids to be near their cousins and to experience the same magic of the farm that I experienced as a kid. So for now (maybe forever?), I've ditched my corporate attire for boots, jeans and an Apple Corps t-shirt, and it feels really good.

Nothing says Spring like Asparagus

Spring is a busy time on the farm. We are finishing up pruning, preparing the fields and planting seeds and transplants in the greenhouse. Of course, our fall is very busy with harvest, harvest, harvest but the spring is the big decision-making time for farmers. When to plant, what to plant, where to plant, how much to plant...



Certainly, the highlight of Spring at Terhune Orchards is our asparagus harvest. It is the first crop we harvest because it did all its growing last summer and fall and stored all that energy underground in roots. As soon as its warm enough, the roots fuel shoots to push through the earth. We have one field that is more than 20 years old so imagine a 20-year-old tree upside down in the ground, that is the strength and network of roots that does all the hard work in the spring. Our asparagus is so popular for Pick Your Own that we planted a separate patch further away for us to pick for the store and leave the closer patch available for all our asparagus fans. We think our asparagus is the best around because we have clay loam, NOT sandy soil. This means we do have to wait for it to warm up slowly but once its ready, there is no grit in our asparagus. We pick

fresh every morning for the farm store and markets or you can pick it yourself, to get that crisp fresh green flavor.

Mark your calendars, we typically have some of our asparagus in the farm store late April and have enough available for picking in early to mid May.



Get Your Garden Ready: Herbs, Flowers & Vegetable Plants

It is time for spring planting. Grown from seed and plugs in our greenhouse are a wide array of organic herb and vegetable plants along with colorful annuals.

We have over 20 varieties of culinary herb plants for you to grow. Choose from favorites such as basil, oregano, thyme, rosemary, sage, chives, spearmint, and parsley.



Hanging baskets will bring instant color to your patio or porch. With varieties suitable for sun or partial shade our baskets will bloom all summer.

As farmers, we enjoy sharing the skills of how to grow food in the home garden. Owner of Terhune Orchards, Pam Mount, will hold her Free Annual Herb and Garden Class on Sunday April 30, 1 p.m. Pam's class is a great way for home gardeners to learn tips on growing and combining herb plants in the garden. Register at terhuneorchards.com

Yellow and Black

By Gary Mount

If visitors to Terhune Orchards see me, the farmer, I am most often driving a forklift, one of the most indispensable machines on the farm which is true of all fruit farms. That’s why you see three of them here — soon (we hope) to be four.



Forklifts, forklifts everywhere was not always the case. I grew up on an apple farm in Princeton — 300 plus acres. That’s a lot of apples! When I first became aware of how my father’s farm operated, all apples were put into boxes — from picking to storing to sorting to selling — all wooden boxes. On that farm, that meant nearly 100,000 boxes — each one holding about one bushel or 42 pounds. I remember them well because it was the farmer’s sons who had the job of fixing broken boxes and my brother Lee and I were paid 5 cents each.

There was an army of men working on the farm just to handle the boxes of apples. At picking time, a crew of men would “box out” the trees to be picked. They estimated how many were needed for each tree (I still can’t do it accurately) and the picker with a picking bucket hanging over his shoulder, would gently transfer the picked apples into the field box.

The job of picking apples is tough work. First picking the bottom of the tree, pickers then use a ladder to pick the top. Apples must be picked gently to avoid bruising and the picking bucket holds slightly more than a bushel — very heavy. Apple pickers were paid “by the piece” which means the amount of their pay was according to the quantity picked. Even keeping in mind that the apples had to be bruise free, good pickers were often the highest paid workers on the farm.

The pride of the pickers in doing a good job did not allow for any boxes to be partially filled; usually they were overfull. This brought another crew of men to the orchard to “cut them down” As apple boxes were moved and stacked, any apples protruding above the top edge would be bruised by another box being stacked on top. Even worse, the rest of the apples in the lower box, all the way to the bottom, would get bruised. Bruising, if you don’t know, makes an apple unsaleable. All the work of growing and harvesting just ends up with a low value cider apple.

Handling all those boxes was time consuming and expensive. Picked apples were stacked on tractor drawn wagon, unstacked at the packing house, and moved to the sorting area or cold storage where they were stacked again by hand, sometimes 12 to 14 feet high.

It was a big day when my father purchased a forklift. It wasn’t new nor in the best repair, but oh my, having a forklift changed everything. I think I was around 11 years old when I started driving the forklift which would not be approved by today’s labor regulators but then maybe it wasn’t back then either. Boxes were stacked on pallets right from the orchard and stacking and moving by hand was over. My father and uncle had planted another orchard of 90 acres and never would they have been able to manage the increased crop without a forklift.

Operating a forklift was great. The right hand took care of operating the lifting and tilting of the load; the left hand steered. A large flat steering wheel had a “neckers knob” attached to make the steering easier. (Still not that easy with no power steering). For those of you who don’t know, a neckers knob, also known as a suicide knob, was sometimes attached to a car’s steering wheel in the days before power steering. It helped the driver steer while leaving the other arm free to provide romantic attention to a companion.

I kept driving and kept growing. On weekdays after school and on Saturdays it was hard to get me off the seat. After a few years, apples were picked into 20-bushel bins and forklifts moved and stacked the bins. It was a big change in the fruit growing business and also made big changes in this driver as he grew up.

I remember a visit with my mother to Princeton Clothing on Witherspoon Street in Princeton for a new sport coat. As the mother of four growing boys, she was always warmly welcomed. Store owner, Ben Brown, had me try on coat after coat. None fit correctly. My left, forklift steering, arm and shoulder had become bigger than my right. Fortunately, men’s clothing stores in those days had tailors to do alterations. All was well.

Years later, after college and after serving in the Peace Corps. Pam and I bought Terhune Orchards. Our determination to be farmers and succeed in fruit growing had led us to disregard the fact that the previous owner had never modernized any aspect of Terhune’s. It was back to bushel boxes. Harvest time meant box them out, cut them down, stack on the trailer, unstack, move apples into the storage and stack again. Our storage was in the basement of the present farmstore where apples were sorted and from a platform there, bushels of apples were lifted overhead to a trap door in the sorting room floor. Tough work. Pam and Nancy Pillon, a terrific high school girl working for us then, were the only women who ever did this hard job.



I quickly learned why my father had been slow to get a forklift — they are expensive. For the first few years after purchasing the farm, we had no money for a forklift. But after a few years I bought a Hyster forklift. It was not new, not in good condition, and was actually the same make and model as my father’s. I wonder now, did I think that over the 20 years since my boyhood on the farm, would there not have been any improvements? I suppose it was less expensive because of its age but one aspect was for sure, I could not tolerate a make of forklift other than Hyster. Just as farmers are particular about their green (John Deere) or red (International) or orange (Kubota) tractors, forklift users are particular about their make. I later bought 2 more Hysters, old and in poor repair and after a near disastrous accident on an old forklift, I bought a new one — Hyster of course!

The preference to brand does not only apply to users but also to the makers. I am told that after the Hyster company bought the Yale forklift company — a competing brand — both makes are made in the same factory. Halfway through the factory there is a wall. The assembly line splits. Hysters go one way and Yales the other. It is said that the factory workers building Hysters and Yales never speak to each other.

With good reason I would say; Yales are lousy. At Terhune, we now have three forklifts. The Hyster colors are as we like it — yellow and black.

Birthday Parties on the Farm

Our barnyard birthday parties are a unique way to celebrate with family and friends. Held in a special reserved area, enjoy two hours of fun farm activities during your big day.



Little ones will enjoy special access to our children’s playhouses. Your guests will enjoy fresh apple cider donuts and apple cider. Young ones will have a blast feeding our barnyard friends, playing in the barnyard play area and, and taking the pedal tractors for a spin. Each child takes home happy memories and a Terhune Orchards coloring book. Pony rides, wagon rides and special garden story-time and seed planting are available for an additional charge.

Spring and summer are the perfect time of year for an outdoor party on the farm. Enjoy the fresh open air and come celebrate your special day with us at Terhune. Make lasting memories here on the farm.

To reserve your date for a birthday party or for more information, visit www.terhuneorchards.com/birthday or call 609-924-2310.



Read & Pick Fun for Little Farmers

Spring is in the air! We invite our youngest farmers to experience life on the farm through fun, hands-on educational programs.

Our Read & Pick Program focuses on our crops and outdoor farm activities. This innovative program is an educational program with a story-time, highlighting a fruit or farm area and with a hands-on activity. Children get to pick our latest crops such as strawberries, cherries, blueberries, and flowers or participate in a craft activity. We offer two sessions at 9:30 a.m. and 11 a.m. on Tuesday mornings, late April – early October. See full schedule www.terhuneorchards.com/read-pick-program/ and registration.



Calendar of Events - Spring 2023

Farm Store & Barn Yard Open Daily All Year

Sat. & Sun. Winery Weekend Music Series (see box)

Apr. 8 & 9 Bunny Trail Spring Festival 10 a.m. -4 p.m.

Apr. 25 Read & Pick Chickens 9:30 & 11 a.m.

May 6 & May 7 Kite Day, 10 a.m. -5 p.m.

May 13 & 14 Mother's Day Wine Trail Weekend, 12-6 p.m.

May 9 Read & Pick: Vegetables, 9:30 & 11 a.m.

April 30 Pam's Herb Class, 1 p.m.

May 23 Read & Pick: Growing a Garden of Goodies, 9:30 & 11 a.m.

June 2 Sunset Sips & Sounds Kicks Off Every Friday 5pm-8pm (see box)

June 6 Read & Pick Program: Strawberries, 9:30 & 11 a.m.

June 13 Read & Pick Program: Cherries, 9:30 & 11 a.m.

June 17 & 18 Father's Day Weekend Special at the Winery

June 25 Firefly Festival, 4-9 p.m.

June 27 Read & Pick Program: Monarchs, Swallowtails & Honeybees, 9:30 & 11 a.m.

July 8 & 9 Blueberry Bash 10 a.m. - 5 p.m.



More details on all events at www.terhuneorchards.com

Farm Store, Barn Yard & Farm Trail: Open to the public daily all year 9 a.m. - 6 p.m.

Winery and Tasting Room: Open Fri-Sun 12-6 p.m.

School and Group Tours: April through November, by appointment

Barnyard Birthday Parties: April through November, by appointment

Corporate and Private Events: Year-round, By appointment

Pick-Your-Own Schedule

April - Asparagus

May - Strawberries

June - Sweet Cherries, Sour Cherries, Blueberries

July - Blueberries,

Blackberries, Flowers

August - Blackberries, Flowers

September and October -

Apples, Pumpkins, Flowers

Call the Farm Store

609-924-2310

for info on the availability of specific varieties



Enjoy live music and wine tasting in fresh open air of our Wine Orchard, open 12-6 p.m. No cover charge, families welcome.

April 15 Dan & Charlotte

April 16 Kara & Corey

April 22 Jerry Steele

April 23 Mike & Laura

April 29 Kindred Sprit Duo

April 30 Joah Blume

May 13 Kingston Ridge

May 14 Jeff Penque

May 20 Chris P

May 21 Mike & Laura

May 27 On The Fly

May 28 Michael Patrick

May 29 Bud Belveso

June 3 Brian Bortnick

June 4 Jerry Steele

June 10 Michael Montemurro

June 11 Kindred Spirit Duo

June 17 Joah Blume

June 18 Chris P

June 24 Jerry Steele

June 25 Bud Belviso



Unwind at the Winery

Terhune Orchards Vineyard and Winery is celebrating spring with wine, song and welcoming back friends here to the farm. Our Terhune team had a busy winter bottling wine in the wine barn and caring for our grape vines, pruning and training them for the growing season. We produce 18 varieties of wine. Reds and whites are made from our own grapes and our fruit wines are created with an apple wine base made from apples from our own orchards. Each bottling is a little different depending on the growing season. We welcome you to come back and sample the new vintages.



Sample tasting flights, by the glass or a refreshing wine slushy as you gather with friends and family. Always family-friendly, everyone can enjoy the open space of the Wine Orchard located in our historic orchard of 100-year-old apple trees for the sights and sounds of a relaxing day on the farm.

Weekend Music Series, Spring series featuring local musicians on Saturdays and Sundays (see box for musicians) Enjoy local music each week in a variety of styles including country, bluegrass and jazz. Join family and friends for wine and light fare.

Celebrate Mom with a fun day for the whole family during our Mother's Day Wine Trail

Weekend on May 13 and 14. Moms receive \$2 off our tasting flights all weekend. Choose from one of our special flights of our award-winning wines. Enjoy live music both days and families are welcome.

Sips & Sounds - Our music series returns on Friday evenings from 5-8 p.m. June 2nd through September 8th. Start summer weekends off right by gathering with neighbors and friends with a glass of wine, light fare and local music.

Toast to Dads - Father's Day weekend June 17 and 18, dads also receive \$2 off our tasting flights. Join us for a game of cornhole in the wine orchard! Live music both days. Family will enjoy the whole farm.

After wine tasting, take a stroll on our farm trail, visit the barnyard, experience the fun of Pick-Your-Own or stop in the farm store for our farm fresh produce, baked goods and locally made gourmet items.

The wine orchard is open Saturdays-Sundays from 12-6 p.m. and beginning Memorial Day weekend Friday-Sunday 12-6 p.m. Bottles of our wine are available every day in the farm store and the Trenton Farmers Market on Thursday-Saturday.



Sunset Sips & Sounds

Fridays 5-8 p.m. June 2-Sept 9 Kick-off the weekend with live Music, no cover, light dinner fare.

June 2 Laundrymen

June 9 Mike & Laura

June 16 Ragtime Relics

June 23 Jerry Steele

June 30 Barbara Lin Band

Host a Unique Private and Corporate Event at Terhune Orchards

Our farm is a wonderful location for making memorable events for small and large groups of friends, families, and co-workers. Reward employees and cultivate team spirit by holding a farm event filled with fresh air and activities. A visit to Terhune offers a relaxed atmosphere to share ideas, boost morale, and celebrate accomplishments.

Allow us to help you plan a unique bridal shower, baby shower, anniversary party, or cherished family celebration. Event spaces at Terhune Orchards are suitable for large or small groups looking for the perfect spot to work and play.

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

