



Trenton Farmers Market  
Spruce Street  
(609) 695-7855

# TERHUNE ORCHARDS NEWS

330 Cold Soil Road  
Princeton, NJ 08540 • (609) 924-2310  
[www.TerhuneOrchards.com](http://www.TerhuneOrchards.com)  
email [info@terhuneorchards.com](mailto:info@terhuneorchards.com)

SUMMER 2023

## Savor Summer at Blueberry Bash, July 8 & 9

**B**lueberries are New Jersey's official state fruit. Join us on Saturday and Sunday, July 8 & 9 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. Play on our tractors and playhouses. Say hello to our barnyard animal friends. Enjoy children's games and activities. Don't miss the hippity hop corral, rubber ducky race, hop scotch and apple basket bean bag toss. Take a pony ride around the pasture. Have fun exploring the farm with our scavenger hunt. A day full of activities on Blueberry Bash!

Special Craft Activity – Celebrate summer with hands-on fun children's craft activities. *(Available for an extra charge)*

Special for 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." **Mr. BubbleMan** will have two shows each day. Be dazzled by bubbles of all shapes and sizes!

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, French fries, and mac & cheese are on the menu. Try our blueberry muffins



and blueberry pie. Stop in the Barn Door Cafe for hand scooped blueberry ice cream, what 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, ALBO and on Sunday, Meghan Carey.

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 slushies are a seasonal favorite.

Before you head home, stop in the farm store or outdoor farm market 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 required (age 3 and up). Discounted in advance online. [terhuneorchards.ticketspice.com/blueberry-bash](http://terhuneorchards.ticketspice.com/blueberry-bash).

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

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

Admission fee includes Tuckers Tales Puppet Show, Bubble Show, pedal tractors, barnyard of animals, music, play tractors, play area, and children's games. *(Additional activities available for additional cost)*

## Our Family

By Pam Mount



**T**he Mount Family is doing well. Gary and I feel very fortunate that our two daughters are working with us to make this farm so successful. Reuwai with her husband Mike Hanewald, a history teacher at the Lawrenceville School, and three daughters, Maya, 19, Tess and Sasha, 16, live across from the farm. Tannwen, with her husband Jim Washburn, history teacher at Montgomery High School, and three children, Becket, 15, Clay and Haddie, 9, live on the farm. Pam's sisters, Margo and Barbara, now live close by at Stonebridge. They spend weekends on the farm and enjoy the many activities. Barbara's daughter, Kirsten, with her husband Craig, and two children live in Princeton. Kristen works on the farm as well.

Our extended family loves the activities here at the farm. We all love the fresh fruits and vegetables, cider, 18 varieties of wine, lots of baked goods, and, of course, the apple cider donuts that are available on the farm. Our family enjoys hosting our customers and their children in the play area, at Barnyard birthday parties, pedal tractors, and at Pick-Your-Own throughout the season.



## Calling All Artists!

**F**ollowing our very successful art show last year "Celebrating Old Trees", this year we hope everyone will join us with art depicting barns — all kinds of barns, barns from everywhere (not just here at Terhune Orchards.) All media is accepted. Artwork should be submitted by September 5 framed and ready to hang. We will host the "Barn Show" in our 250-year-old red barn from September until December 10. Artists may sell their works; buyers will contact artists directly. Stay tuned for date for opening reception and meet the artists.



## Pick Your Own is Favorite Summer Tradition

**P**icking your own is a fun and easy activity for all ages. You can't get any fresher than picking your own! 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. Peaches are ready in mid-july and are picked until the beginning of September. These summer beauties are easy to pick—they are the Queen of Fruits! And, PICKERS ALERT, we have a terrific crop of peaches this year. Come and get 'em. Juicy blackberries are ripe for the picking from thornless bushes in late July-early August.

*(continued on page 2)*



# Read and Pick Program at Terhune Orchards Engage Children all Summer

Our unique Read and 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 <https://terhuneorchards.ticketspice.com/read-pick>.

### Read & Pick Schedule

- Tuesday, June 27 – Monarchs, Swallowtails & Honeybees — Oh My!
- Tuesday, July 11 – Blueberries
- Tuesday, July 25 – Peaches
- Tuesday, August 8 – Flowers
- Tuesday, August 22 – Farm Animals
- Tuesday, August 29 – Apples
- Tuesday, September 12 – Tractors
- Tuesday, September 26 – Scarecrows
- Tuesday, October 3 – Pumpkins



## Just Peachy Festival August 5 & 6, 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 5 & 6.

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.

Mr. BubbleMan will have two shows each day. Be amazed with bubble fun of all shapes and sizes with these interactive shows.

Special Craft Activity – Celebrate the pollinators that make our peaches possible with this special craft activity! Make your own butterfly and antennae! (Available for an extra charge)

Pam's Farm Fresh Food Pavilion 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.

Sit back and enjoy live music both days from

12-4 p.m. On Saturday, Growing Old Disgracefully will be playing and on Sunday, get your toes tapping with JimmyLee.

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 required (age 3 and up).

Discounted advance tickets online [terhuneorchards.ticketspice.com/just-peachy-festival](https://terhuneorchards.ticketspice.com/just-peachy-festival)

Admission fee includes Wild Animal Show, Bubble Show, 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 maximum of 8 guests per group.



### Pick Your Own (continued from page 1)

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. 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 and supplies.

Sign up for our weekly e-blast updates on our website at [www.terhuneorchards.com/visitor-info](http://www.terhuneorchards.com/visitor-info).



### 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 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 rides. 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](http://www.terhuneorchards.com/birthday) or email [events@terhuneorchards.com](mailto: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.

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](mailto:tmount@terhuneorchards.com) or call 609-924-2310.





# Bailing Wire and Chewing Gum

By Gary Mount

This is a story about farmers and their machines. I recently counted the number of different types of machines that I use on our 250-acre fruit and vegetable farm — over 47. Many of the machines have multiple examples of that type — for instance 7 pickup trucks, 9 golf carts, 4 mowers, \*\*\* tractors (we never mention how many tractors), 11 wagons, 3 plows — if I kept going, I would easily get over 100 total. Having so many machines makes it possible to get the work done in growing and harvesting our many crops.

But bailing wire — what’s that about? All early farms raised animals as well as crops. Grass was grown and cut to store away so that the animals could be fed in the winter. The grass was cut and dried, then stacked, loose, on a wagon, taken to the barn and stacked, loose, and then fed all winter — always being handled-loose- usually with a pitchfork.

A very valuable early machine that compressed and wrapped the grass, called hay, into bales was a hay baler. It wrapped bailing wire — a smooth wire of good strength around a compressed block of hay making for more efficient handling of hay. I am certain that bailing wire quickly became indispensable to keep the very machine that used it in working condition. It has been important in fixing broken farm machines ever since which brings up the point of this farm story — farm machines always need fixing. If you have, as I do, over 47 types of machines and over 130 in all, that is a lot of fixing.

I grew up on a large farm with lots of machines, but not so many different types of machines. My father only grew one crop — apples — so the list of machinery types was shorter. But bailing wire was essential. I remember “fixing” a balky pump. Lots of bailing wire was involved. So much so that it took my



father over half an hour to cut it all off when he came to fix the pump properly (which meant fixing it his way). I did become more adept at fixing machines, especially after the time that I was 11 years old and with my brother Lee, bought a 1930 Model A Ford car. More bailing wire! I became better and better at fixing, especially learning from Lee, three years older and who has always been a better “fixer” than me. It has helped all through my life. Even when Pam and I were Peace Corps Volunteers on a small Pacific island, my farm boy mechanical ability was helpful. A radio and generator, for instance, was sent to every island that hosted a volunteer. When a generator did not work the volunteer was cut off from the outside world and he or she was supposed to return to the district center, Yap Island, on the next ship (somehow, none ever did).

I kept our generator working. Once I sailed to another island 50 miles distant to fix their generator. I even managed to start a diesel generator with the assist of an array of flashlight batteries and a group of Islanders pulling on a rope, an event that was still talked about when we visited the island 20 years later!

My fix-it adventures in the Peace Corps have been overshadowed by the task of keeping the Terhune

farm equipment working. An early farm equipment purchase was a “hydro ladder” in 1976. A three-wheel orchard lift (see picture) — pretty simple-that helped in the care of our newly purchased orchard which was filled with 24-foot tall apple trees. This machine merits mention not because of difficulty in repair but in its longevity, which in this case meant a continuum of repair. The manufacturer has long ago gone out of business, but we still use it (and fix it) 47 years later-not only for the care of the few large trees still left but for many of the jobs on the farm. And, as I tell my helpers on the farm, if a machine breaks, it does not heal itself. It is up to us to fix it!

The most frustrating of repair jobs is the one that has to be done on someone else’s machine that you have borrowed. If a friend has loaned it and it has broken while you use it, you must fix it — without question. In 1981 we planted 10,000 apple trees on our 13 Van Kirk Road farm and in doing so, bent a tree planter borrowed from a fellow fruit grower. It



was an expensive repair, and the machine still did not belong to me. Groan.

The hydro ladder has been far surpassed in complexity by one of my latest acquisitions, an Orsi orchard platform made in Italy. It is great (see picture). It’s self-steering, all-wheel drive, has a scissor lift to raise and lower the platform bed, forklifts front and back to handle bins of apples, and an air compressor to power tree care tools. It is something! We use it all the time to care for our orchards, to harvest fruit and to erect bird netting over sensitive crops. Unfortunately, it was made in Italy. Not only did it come without an owner’s manual — not even one in Italian — but although Italian equipment design is the best in the world — elegant really — durability and freedom from repair are not part of the package.

The last picture in this story is of our latest tractor purchase — a John Deere. It is very powerful and handy — we use it all the time. Unfortunately, it has a major fault. The John Deere company has designed it to be so complicated that the owner/farmer cannot repair it himself. This is a major issue in the agricultural community. Farmers feel that if they own the machine, it is their right to repair it. And bailing wire will just not do.



## From Apples To Zucchini — Terhune Orchards Grows Over 60 Kinds of Fruits and Vegetables!

Here in the Garden State, our fantastic climate allows us to grow an abundance of fruits and vegetables. On our 250-acre family farm we grow over 60 different crops including over two dozen varieties of tomatoes and peaches, thirty-five varieties of apples, a dozen peppers and all of your favorite summer vegetables. 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.



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 tasty peaches, sweet corn, tomatoes, cucumbers and peppers. Watermelons and cantaloupes are a welcome treat in August when eggplants also arrive. Throughout the summer season we also harvest carrots, cabbage, cauliflower and beets. Our website has a handy crop chart to let you know what we’re growing each month. [www.terhuneorchards.com/our-crops/](http://www.terhuneorchards.com/our-crops/)

Tomatoes are one of our favorite summer crops. The customers love them, too. We have over 15 varieties of heirloom tomatoes growing this season. Heirloom tomato seeds have been saved and handed down through generations of growers. We love to grow them because of their rich flavor and history. Now in our 10th generation of farming in central New Jersey, the Mount family feels connected to our roots by growing varieties that stand the test of time. The history of these tomatoes are fascinating and the names can be fanciful.

The tomato plants are started in the greenhouse, then some are transplanted early in the high tunnels and others later in the season in the field. This helps us harvest as early as possible. The vibrant colors of these tomatoes match their big flavors. Remember tomatoes are best stored at room temperature on the counter instead of the fridge.

A wide variety of melons are piled high in the bins just outside the store. We have melons big enough for a party and smaller varieties. 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 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 ordering online for home delivery or curbside pick-up to see what is new this week!





# Calendar of Events 2023

Farm Store & Barn Yard Open Daily All Year

**Friday Sunset Sips & Sounds, June 2-Sept 8,** 5-8 p.m. (see box for schedule)

**Weekend Winery Music Series, June - Aug,** 2-5 p.m. (see box for schedule)

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

**July 8 & 9:** Blueberry Bash, 10 a.m.– 5 p.m.

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

**July 25:** Read & Pick: Peaches, 9:30 & 11 a.m.

**July 29:** Pam's Canning & Freezing Class 10 a.m.

**Sangria Weekends, August Saturdays and Sundays,** 12-6 p.m.

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

**Aug 8:** Read & Pick: Flowers, 9:30 & 11 a.m.

**Aug 22:** Read & Pick: Farm Animals, 9:30 & 11 a.m.

**Aug 29:** Read & Pick: Apples, 9:30 & 11 a.m.

**Sept 5:** Barn Show Artwork Due

**Sept 12:** Read & Pick: Tractors, 9:30 & 11 a.m.

**Sept 16 – Oct 29:** Family Fall Fun Weekends, every Sat. & Sun, 10 a.m. – 5 p.m.



**More details on all events at [www.terhuneorchards.com](http://www.terhuneorchards.com)**

**Farm Store, Bakery, Barn Yard & Farm Trail: 9 a.m.-6 p.m. Daily**  
**Winery: Fridays, 12-8 p.m.; Sat – Sun, 12-6 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

Hinds Plaza, Thursdays through Nov 16, 10 a.m. – 3 p.m.

### West Windsor Farmers Market

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



## Summer in the Winery

**T**erhune 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 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 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 flights and the sounds of jazz, country and bluegrass from local musicians. Delicious homemade dinner fare with Terhune's own in season ingredients, Barn Door Café open for dinner, snacks, and dessert. Check the box below for the music schedule, music from 5 - 8 p.m., winery open 12 - 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 - 8 p.m., Saturday and Sundays, 12 - 6 p.m. Reservations required for groups of 10 or more, [events@terhuneorchards.com](mailto:events@terhuneorchards.com)

Families welcome. No outside food or pets please.



*Jerry Steele at Terhune Orchards*

## Weekend Music Series (2 - 5 p.m.)

**June 24** – Jerry Steele  
**June 25** – Bud Belviso  
**July 1** – Charlotte Kendrick & Dan Rowe  
**July 2** – On the Fly  
**July 8** – Blueberry Bash Festival Music  
**July 9** – Blueberry Bash Festival Music  
**July 15** – Brian Bortnick  
**July 16** – Kara & Corey  
**July 22** – Allan Willcockson  
**July 23** – Michael Patrick  
**July 29** – Audio Pilot Duo  
**July 30** – Mike & Laura  
**August 5** – Just Peachy Festival Music  
**August 6** – Just Peachy Festival Music  
**August 12** – Jerry Steele  
**August 13** – Michael Montemurro  
**August 19** – Brian Bortnick  
**August 20** – Sarah Teti  
**August 26** – On the Fly  
**August 27** – Allan Willcockson  
**September 2** – Barbara Lin Band  
**September 3** – Jerry Steele  
**September 9** – Mark Miklos  
**September 10** – Audio Pilot Duo



## Sunset Sips & Sounds

Fridays 5-8 p.m.

**June 23** – Jerry Steele  
**June 30** – Barbara Lin Band  
**July 7** – Joah Blume  
**July 14** – Mark Miklos  
**July 21** – Catmoondaddy  
**July 28** – Dark Whiskey  
**August 4** – Foglight  
**August 11** – ALBO  
**August 18** – Joah Blume  
**August 25** – Jerry Steele  
**September 1** – Kindred Spirit Duo  
**September 8** – Laundrymen



*ALBO at Terhune Orchards*