



# TERHUNE ORCHARDS NEWS

Trenton Farmers Market  
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(609) 695-7855

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FALL 2023

## Fall Family Fun Weekends Saturday & Sundays, Sept. 16-Oct. 29 10 a.m.-5 p.m.

Experience the joy of fall on our family farm. We invite you to discover fun for everyone! Fall Family Fun Weekends are pure, old-fashioned fun for folks of all ages. The festivals have served as a gathering place for family, friends, and neighbors for generations. 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 "Johnny Appleseed." — walk through the life-size story book filled with all the wonder you can discover about apples and John Chapman in fairytales, nursery rhymes, science, and everyday life! — all brought to life.

Enjoy the live music 12 p.m.-4 p.m. each day by some of the area's best local talent.

Tasty farm treats: 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. Stop at our Barn Door Café for apple cider slush, hand scooped ice cream, and more.

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. Our Apple Wine, made from Terhune apple cider, is absolutely perfect for the season.

Jam along to live music with local bands playing every weekend from noon - 4 p.m.



Pick Your Own 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.

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, all guests 3 year & older. Timed admission tickets must be purchased in advance to guarantee admission, [terhuneorchards.ticketspice.com/2023-fall](http://terhuneorchards.ticketspice.com/2023-fall). **Parking is free.**

## Why Apple Day?

By Pam Mount



Left: Pam and Gary Mount, early 1980s; Right, 2023.

Gary and I bought the 55-acre fruit farm in 1975. We were thrilled to start this new adventure together and loved the idea of opening the farm to the public. Having been in the Peace Corps for 3 years (1967-70) we saw how important community life could be. The question was how to get people to know about us.

Trying to decide what to do — one day I got a call from the manager of the Nassau Inn. He was happy if we would donate apples for him to give away, so that more people would come to the Nassau Inn for dinner. Good idea, I thought! If this could work for the Nassau Inn, we could give away apples here at Terhune Orchards and get lots of people to come! It worked. For years we had a bin of free apples at the entrance to the Apple Day Festival.

Here is a quote from our 1987 newsletter "Don't miss Terhune Orchard's 11th Apple Day Festival. What started out many years ago as a fall harvest family reunion at the farm has grown into a fabulous harvest event for over 14,000 visitors near and far. Now the family members who gathered to feast together all pitch in working and preparing to host all of you for this wonderful event. Families are invited to take part — feel the life on a working farm and orchard."

Though some things have changed — the festival that was just one weekend in September is now every weekend from early September to the end of October. It is no longer staffed by only family and friends (Too much work!), but our Apple Corps staff is well trained and enthusiastic about showing off the farm to all of you!

It turned out that by having more weeks of harvest fun we didn't need to provide buses from remote parking lots at ETS and BMS. We have made our parking lot bigger at the home farm and now we require prior registration so we can limit the number of "guests" each hour of the day. Now we have Pick-Your-Own apples at our Van Kirk orchard every day in September through October with parking lots there as well.

When we started Apple Day in 1976, Terhune Orchards was one of the first to welcome the public to their farm. We continue the tradition of Apple Day with Fall Family Fun Weekends and invite you to celebrate this tradition with our family. What a great way to bring people and our community together!



**Buy tickets in advance and save \$3! Special admission packages online!**  
[terhuneorchards.ticketspice.com/2023-fall](http://terhuneorchards.ticketspice.com/2023-fall)

### Fall Family Fun Weekends Music Schedule

**September 16:** Mike and Laura Band  
**September 17:** Magnolia Street String Band  
**September 23:** Albo  
**September 24:** Raritan Valley Ramblers  
**September 30:** Honky Tonk Scoundrels  
**October 1:** The Joe Cirotti Trio  
**October 7:** Tookany Creek  
**October 8:** Tookany Creek  
**October 14:** Heavy Traffic Blue Grass Band  
**October 15:** Catmoondaddy  
**October 21:** Daisy Jug Band  
**October 22:** Stone Hearth



# Pick Your Own Apples

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. While it is the unofficial end of summer — we celebrate the beginning of apple season.

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



- Throughout the season you can pick:
- 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](http://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 size to choose from! Apple Picking 9 a.m.-5 p.m. weather permitting.

## Pumpkins, pumpkins, pumpkins!

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 paint. In the farm store, we have chosen pumpkins that are perfect for making your own pies.



### Plan a Fall Farm Tour

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. Self-Guided tours available.

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](mailto:tour@terhuneorchards.com) to schedule a visit.



# Gobble Up Local & Fresh Thanksgiving Dishes



Surround 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. Greens are abundant for sides and salads, kale, broccoli, spinach, collard greens, lettuces, and brussel sprouts.

Our freshly pressed apple cider and Terhune's own wines are the perfect drinks for a locally sourced Thanksgiving feast.

For the main event-dessert! We have over 15 varieties of pies including your holiday favorites — pumpkin and apple. Mount family recipe — our deep dish apple crisps, fruit breads, and cookies. Pre Order your Thanksgiving pies and crisps from Nov. 1-22.

The farm store is open late until 7 p.m. on Tues. Nov. 21 and Wed. Nov. 22. for your Thanksgiving shopping. On Thanksgiving Day the store is open from 9 a.m. to 12 p.m.



### Raise Dough for Your Group With Our Pies

At the holidays, our pies sell themselves. That's why they're the perfect fundraising opportunity for your organization. We bake them. You sell them — and make a profit for your school group, house of worship, charity, or nonprofit club.

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





# Apple Picking

By Gary Mount

Many of us know the poem by Robert Frost, “After Apple Picking.” This apple grower has a copy framed and hanging in his kitchen. But as much as apple growers look forward to the “after” apple picking, much work and planning goes into the “before.”



Stacks of apple crates. Photo by Catherine Stroud

This year at Terhune Orchards, we have a tremendous crop of apples. We have been preparing for and caring for the crop since just after last year’s harvest. Getting ready to pick the crop involves many steps, and the first thing I think about is: Do I have enough boxes to pick into? Years ago, when Pam and I first bought the orchard, all apple picking was done into one-bushel boxes. These wooden crates held forty pounds of apples. Pickers filled the boxes and we (me and an army of high school boys) leveled them off for some reason called “cutting them down” and stacked them on a wagon for transport to the farm’s cold storage. The boxes were pushed along a roller conveyor into a large



## Skip the Ordinary and Host an Extraordinary Corporate or Family Event at the Farm

Whether you’re gathering employees for training or having an outing to build team camaraderie or gathering family and friends to celebrate a life event or milestone, Terhune Orchards is the perfect venue. Businesses, nonprofits and family groups looking for a unique setting to meet and connect enjoy spending the day at our picturesque, 250-acre family owned farm.

We can help you plan a farm event filled with crisp apples, fresh air, and an unique experience. We can accommodate small and large groups with a variety of activities and fare.

Corporate events—Our farm activities foster morale and workplace connections. Enjoy apple and pumpkin picking, freshly pressed apple cider, and yes, apple cider donuts, as well as a tour of the farm. Visit our pumpkin patch and have fun picking pumpkins and visiting our corn maze with coworkers. Farm fresh treats, wine tasting, and guided tours can be added to any corporate package.

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.

room, refrigerated to 32°F. They were then stacked by hand, box-by-box, right to the fourteen-foot ceiling, leaving only enough space for the cold air to circulate.

Needless to say, it was not too long before we changed over to bulk bins, handled by forklifts, with each bin holding eighteen bushels and weighing 800 pounds when filled. But, I’m still faced with the same question — will I have enough?

This year, I’m just not sure.

The next question a grower must face is who will pick all these apples. My father’s farm, where I grew up, only produced one crop, apples. That meant the entire production of the farm had to be picked in a 6-week period. Enough workers had to be found, many coming from long distances, and housing and furnishings had to be provided.

Fortunately for Pam and I, we grow many crops at Terhune Orchards. The work of harvesting the farm’s production is spread over many months and, because of our retail farm marketing, work on the farm continues all year. When it comes to apple picking, the work force is already here.

Now, preparation comes down to the more technical stuff — such as when to pick? I wish it were as simple as going out to the tree, picking an apple and just crunching down. But, it’s not. The time to pick an apple is mostly determined by how it will get to the consumer. Pick-Your-Own customers want apples ready to eat, right then. The crunch test works fine for Pick-Your-Own sales.

Picking apples for sale later on is another



matter. Picked too early, the apple is immature and has yet to develop its best flavor. Picked too late, apples will not store worth a darn. Apples mature slowly to a certain point. After that the ripening process advances rapidly and cannot be reversed. The trick is to pick and refrigerate the apple at full maturity but just before the start of rapid ripening.

There are several methods that I use to determine the best harvest date. One method I do not use is to look just at the color. Red color is a poor indicator of apple maturity. Color can be greatly affected by weather conditions around the time of harvest. One “older” method that I do use is to count the number of days since the apple tree bloomed and the apple began to grow. Each year, cold or hot, wet or dry, the number is pretty close to the average.

Then there is the techie stuff — as my wife Pam says, I am a sucker for technology. I use a handheld device to measure the firmness of the apple flesh. I use another to measure the concentration of sugar in the juice of the apple. There is also a device to measure the ripening rate of the apple. A needle is inserted into the center of the apple, where the seeds are. The air there is withdrawn and analyzed for ethylene gas concentration. All fruits produce this gas naturally as they ripen. The rate of ripening — and, therefore, the suitability for the apple to be stored for later sale — can be determined by the amount of ethylene.

Finally, there is the newest and simplest method, the Starch-Iodine test. While all this ripening is going on inside the apple, one of the most important things happening is that starch in the apple is changing to sugar — hooray! The test apples are cut in half and sprayed with an iodine solution. After a minute or two, the starch turns dark while the sugar stays light. Compare the test apples to a photo maturity chart, and you’re done.

Like many growers, I use a combination of the above methods — from the crunch test (thanks to my dentist!) to the latest, over-the-top technology. But, then, there is one more — the continuing “hope for the best” method. Sometimes, as the apple harvest progresses, it takes on a mind of its own. Workers come and go, rain keeps us from picking, our retail farm marketing takes every available pair of hands — the carefully planned, technology-aided harvest sequence falls behind. Then, it’s a matter of working as hard as you can and just keep “hoping for the best.”





# Calendar of Events – Fall 2023

Farm Store & Barn Yard Open Daily All Year

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

**Sept. 16 & 17:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Sept. 23 & 24:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Sept. 26:** Read & Pick: Scarecrows, 9:30 a.m. & 11 a.m.

**Sept 30 & Oct. 1:** Fall Family Fun Weekend, 10 a.m. –5 p.m.
- Oct. 3:** Read & Pick: Pumpkins, 9:30 a.m. & 11 a.m.

**Oct. 7 & 8:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Oct. 14 & 15:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Oct. 21 & 22:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Oct. 26:** Personality Pumpkin Contest Entries Due
- Oct. 28 & 29:** Fall Family Fun Weekend, 10 a.m. –5 p.m.

**Nov. 1-22:** Order your Thanksgiving pies & crisps

**Nov. 21-22:** Farm store open late until 7 p.m. for Thanksgiving shopping

**Nov. 23:** Thanksgiving Day, store open 9 a.m. – 12 p.m.

**Nov. 24-26:** Holiday Wine Trail Weekend, 12 – 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

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

## 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](http://www.shop.terhuneorchards.com). Place your orders online, in the farm store or call (609) 924-2310.



### 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) at 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, Hinds Plaza, Witherspoon St.  
West Windsor Farmers Market, Princeton Junction Train Station

## Sipping the Harvest — Wines from 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. After hand harvesting, the grapes are de-stemmed before being pressed. Next the juice moves to the large stainless steel fermentation tanks and closely monitored. Finally they are bottled and labeled, all right here on the farm.

Our estate-grown grapes produce red and white wines that have won numerous awards since we opened the winery in 2010. We make 18 wines that will please every palate. From full-bodied reds, to dry whites, to semi-sweet and fruit wines Terhune offers varieties everyone is sure to enjoy.

Come sample our wines by the glass or tasting flights, 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 slushy or a cup of hot mulled wine (beginning mid-November).



Admission tickets required on Fall Family Fun Weekends to access the winery, no tickets required on Fridays or in November. Light fare of cheese plates and homemade salsa and chips are available in the winery.

Please visit us November 24, 25 and 26 as part of the Garden State Wine Growers Association Holiday Wine Trail Weekend! The winery is open Friday, Saturday and Sunday. Our wines are available every day in the farm store, at the Trenton Farmers Market and online at [terhuneorchards.com](http://terhuneorchards.com).



### Personality Pumpkin Contest

Join in the fall fun. No-carve pumpkin contest. Decorate, paint, create. Submissions due by Oct. 26. Winners announced Oct. 27. Pumpkins on display through Oct. 31. Winners receive \$75 gift card to Terhune Orchards.



### “All About Barns” Art Show & Sale

On display September 9 through December 10 in our 250 year old historic barn (home of the Barn Door Café), artists have submitted artwork of all mediums celebrating Barns.