



TERHUNE ORCHARDS NEWS

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WINTER 2023-24

From Our Orchard to Their Door: Gifts of the Season

This 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. 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 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 hand packed to order with options 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.

Terhune Orchards unique gifts are perfect for sharing a taste of New Jersey. Place orders easily either online at 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, 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 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. 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 will gather under the bare branches of trees in our orchard that are over a century old. Handsome

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Farm History

By Pam Mount



When introducing myself to Terhune Orchards visitors, I usually say "I'm Pam Mount and I live in that big white house." "Oh," they usually say, with amazement, curiosity, and perhaps, envy, "So you are the owner of this farm?"

The farmhouse is stately, built pre-1840. Since we bought the farm, in 1975, for the land, we thought the farmhouse was a plus. We have been living in one room made of palm fronds (branches) in the south Pacific as Peace Corps Volunteers. So a house with rooms and plumbing was great. We were busy organizing the farm and having our babies. Gary had an office in what was the original house with a fire place and pine paneling with steps up to the rest of the house. Living where we worked was a big plus, and still is. Though it took some getting used to, we are always working. Early on we got one of those black hoses used at gas stations going across the drive that rang a bell in the kitchen, so I would run out to the store to sell a few apples, and run back to the kitchen and finish with the kids lunches.

As the farm grew, it became obvious 2 bedrooms and one bath was not adequate. So first Gary converted an attic room to a bedroom and a bath. Finally in 1985, we had Clifford Zink help us figure out how to renovate the house without changing the historic look.

He and a friend made a cardboard model so we could figure out how all the house's roofs could fit together. Gary and a part-time carpenter started building so after a few years we added a big kitchen and a bedroom and bath upstairs with laundry and for me an office, which I call my nest because of all the windows where I can look out to the top of our big maple tree in the back yard. I could easily see the birds coming and going.

The Big House was fine for the next few years. Tannwen and Reuwai, our daughters, went off to college at Princeton University. Then after graduation, Tannwen went to work in California and Reuwai, with her husband Mike Hanewald, taught in El Salvador, then Africa, Baltimore and finally closer to home, they taught at The Lawrenceville School.

As the farm business grew, we were excited by the prospect that Tannwen might join us, even though she was having fun in California, she was thinking about working on the farm. She agreed

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Wassail the Apple Trees – Saturday, January 28 from 1-4 p.m.

What a bountiful harvest we had in 2023. Please join us again for in the tradition of Wassailing the apples trees to ensure a successful harvest next season. Everyone is invited to our annual Wassailing Party Sunday, January 28, 1-4 p.m. Come join in the merriment.



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. Terhune own holiday cookie decorating kits available all season.

Santa Claus makes very special visits on Sundays, Dec. 10 and Dec. 17 from 1-3 p.m. Bring your camera, and pose for free with Terhune's own Santa and his sleigh.

Holiday Arrangements & Wine tasting December 7 & 8, 5:30-7:30 p.m., come create a festive arrangement with greens, flowers, berries and other decorative items while enjoying wine and light fare with friends. Registration is required terhuneorchards.ticketspice.com/holidayandwine.

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.



Holiday Celebrations: Eat locally – Pies, Crisp, 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.



Pie may be the most important item on the holiday table. Every family member has a favorite pie. We bake 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 pie orders online www.terhuneorchards.com for Thanksgiving and the Holidays.

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

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.

Terhune's 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.

Place your holiday pie, apple crisp and bakery orders online www.terhuneorchards.com



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

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 or 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 and hat and come out for the afternoon to take part. For more information visit www.terhuneorchards.com or call (609) 924-2310.

Farm History *(continued from page 1)*

but had a "to do list" — first she wanted a farm, second, a farmhouse, third a husband and fourth, to start a winery. Gary said fine! So they drove across the country in her small car with her cat — then amazingly we were able to buy the Johnson's farm on Van Kirk Road (67 acres) near our farm on Cold Soil Road. With an old stately house right on Van Kirk Road.

Now married to Jim Washburn, who teaches history at Montgomery High School, with their 3 children, the farmhouse needed more space so this year a wonderful addition on the back of the house has been built. A bedroom and bath, laundry on the second floor, and a large family room with big windows overlooking the farm on the first floor.

In 2007, Reuwai, now with 3 young children, moved back to teaching at The Lawrenceville School. (She was head of the science dept. and Mike teaches history) they were dorm parents which came with a nice apartment, but after 20 years teaching, Reuwai decided she was ready to come back to the farm. So, we were fortunate to find a house across Van Kirk Road from Tannwen. So now with everyone settled, Gary and I share the Big House with everyone. Reuwai and cousin Kirsten have offices in our TV room, Tannwen's office is upstairs near my nest office, and Gary is in the old den. Luckily the old farmhouse has lots of doors, so people coming and going is no problem.

Now when I look at our old farmhouse, my thoughts are how "lucky we are to have this farm and our family right here!"



Host Your Special Events at Terhune Orchards

Now is the time to reserve our event spaces for your company's gatherings, meetings or training sessions at Terhune Orchards for the throughout the winter and spring. Events can be customized for every occasion. Terhune welcomes large and small business or family groups for celebrations and showers, wine tastings, trainings and team building events.

Enjoy spending the day at our picturesque family-owned farm, a unique and beautiful setting for your valued colleagues, friends and family. We can also help you with complementary and unique gifts and client appreciation plans.

Host wine tastings and gatherings in our climate-controlled wine barn any time of year. During warmer seasons, we have welcoming indoor and outdoor settings available for your groups.

For details call our event planner, Tannwen Mount at 609-924-2310 or email tmount@terhuneorchards.com



Imagining Honeybees

By Gary Mount

I sometimes repeat the subject of my articles for the Terhune Orchards News — the most important topics are always on my mind. I wrote about my history with bees in 2020. But farming is always changing and that definitely applies to my relationship with honeybees. I always have something to write about.

Imagine that.



I'm writing this during the fall harvest festival season at Terhune and this year the yellow jackets are particularly troublesome. These stinging insects look somewhat like honeybees, and I often hear customers complain about the bees. I try to explain the difference — that the yellow jackets are aggressive and non-beneficial whereas honeybees are mostly not aggressive. They calmly go about their work pollinating flowering plants, which include many of the food crops grown by farmers.

Fruit farms are especially dependent on bees and here at Terhune, we rent beehives. A beekeeper brings in 30 to 40 hives to pollinate our many different crops. Pollination is not an automatic thing and for some crops — cherries for instance, I rent extra hives to increase chances of good pollination. Cherries bloom in the early spring when outside temperatures are generally cool but

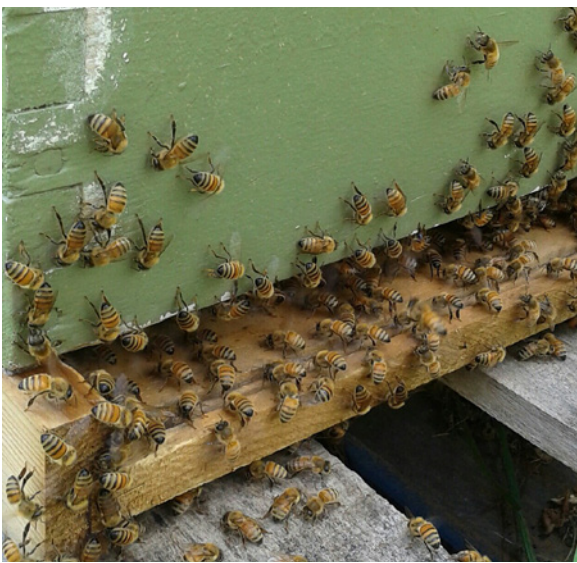
bees just are not very active when it's when it is cold. Since sometimes there might be only a short window of warm weather during cherry bloom, I rent the extra hives in the hope that the job will get done.

And, honeybees are not the only game in town. Sometimes I bring in bumblebees which are more active in cool weather. However, bumblebees must be purchased instead of rented. They arrive by UPS and believe me, my UPS delivery is early on the day when my bumblebees are buzzing in the back of the truck.

Unfortunately, bumblebees are not an ideal solution for me. They're costly and there are just not that many bumblebees in each box. This year, I did learn a new thing about honeybee and bumblebee interaction.

Imagine this. Two researchers in Europe (one having moved there after getting his Ph.D. at Washington State University) have discovered that having bumblebees and honeybees in the same orchard will cause competition between the two — both of them working harder to pollinate the crop. I read about this and tried it out. While not a rigorous, scientific study, my experience in our orchard showed that it seemed to work. Just imagine.

I keep learning about bees. Farmers just never want to harm bees, they are too important; That is, too beneficial. But some crops are difficult — sweet corn for instance. Customers never, ever want to see a worm in the ear of corn. I even had a customer ask if she should take an ear of corn that had a worm in the tip to a hazardous waste facility!! (The answer is no—just cut the tip off.) Most sweet corn is sprayed for worms. Farmers are in a jam and sometimes bees are killed, but they need to be able to sell the crops that they grow.



This year my Rutgers vegetable advisor told me of a sweet corn spray that does not harm honeybees and bumblebees. It does cost three times as much per acre but I spent the extra. My sweet corn was worm free and our customers were happy.

Imagine that.



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 story time 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.

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.ticketspice.com/readexplore2024

The Gingerbread Man – January 16th & 20th

Animal Tracks – February 6th & February 10th

Fur, Feathers & Fluff: Keeping Warm in Winter – February 27th & March 2nd

Birds and Birdhouses – March 12th & March 16th

Getting Ready for Spring: April 2nd & April 6th

Composting – April 16th & April 20th



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. 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 brussel 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 November until spring. We also have two heated greenhouses where we grow potted lettuce and baby greens in the greenhouses all winter.

Calendar of Events – Winter 2023-2024

Farm Store & Barn Yard Open Daily All Year

- Nov. 18 & 19: Winery with Music, Firepits & Mulled Wine

Nov. 21 & 22: Farm store open till 7 p.m. for Thanksgiving shopping

Nov. 23: Farm store open Thanksgiving Day 9 a.m. to 12 p.m.

Nov. 24, 25 & 26: Holiday Wine Trail Weekend, 12 – 5 p.m.

Nov. 25: Small Business Saturday – shop local 9 a.m.-5 p.m.

Dec. 2 & 3: Kickoff the Holiday Season, 10 a.m. – 5 p.m.

Dec. 2: Holiday Wreath Decorating Workshop with Pam Mount

Dec. 7 & 8: Holiday Arrangement & Wine Tasting 6:30 p.m.
- Dec. 9 & 10: Celebrate Holiday Season 9 a.m.-5 p.m.

Dec. 10: Visit with Santa 1-3 p.m.

Dec. 16 & 17: Cheer the Holiday Season 9 a.m.-5 p.m.

Dec. 17: Visit with Santa 1-3 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. 16 & 20: Read & Explore: Gingerbread Man

Jan. 28: Wassailing the Apple Trees Farm Festival, 1-4 p.m.
- Feb. 6 & Feb. 10: Read & Explore: Animal Tracks

Feb. 10 & 11: Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 17 & 18: Wine & Chocolate Weekend 12 – 5 p.m.

Feb. 27 & March 2: Read & Explore: Keeping Warm in Winter

Mar. 10: Pruning Class with Gary Mount 1-3 p.m.

Mar. 12 & Mar. 16: Read & Explore: Birds, Nests and Birdhouses

Mar. 30 & 31: Bunny Chase 10 a.m. – 4 p.m.

May 4 & May 5: Kite Day Farm Festival, 10 a.m. – 5 p.m.



More details on all events at www.terhuneorchards.com

Winery and Tasting Room: Open Sat-Sun 12 p.m. – 5p.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



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.

24, 25 and Nov 26. 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.

Holiday Arrangements & Wine tasting: December 7th & 8th, 5:30 p.m. join owners Pam Mount and Reuwai Mount Hanewald for two evenings of wine and holiday arrangements. Pre-registration required.

Celebrate Valentine’s Day, Feb. 10-11 and Feb. 17-18, 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 pair 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.



Weekend Winery Music

- Nov. 18: Mark Miklos

Nov. 19: Michael Montemurro

Nov. 25: Jerry Steele

Nov. 26: Sarah Teti

Dec. 2: Brian Bortnick

Dec. 3: Brooke Dicaro

Dec. 9: Carmen Marranco

Dec. 10: Jerry Steele

Dec. 16: Allan Wilcockson

Dec. 17: Bill Flemer

Dec. 23: Jeff Penque

Dec. 30: Bill O’Neal & Andy Koontz

Jan. 6: Mark Miklos

Jan. 7: Bud Belviso

Jan. 13: Carmen Marranco

Jan. 14: Jerry Stelle

Jan. 20: Sarah Teti

Jan. 21: Bill Flemer

Jan. 27: Brian Bortnick

Music Every Saturday & Sunday check our website www.terhuneorchards.com/winery-events for full listing.



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, 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. 2 at 10 a.m. You will make a colonial Williamsburg style fresh wreath. The workshop is \$60 per person and includes a wreath and decorative supplies. Pre-registration required terhuneorchards.ticketspice.com/holidaywreath