



# TERHUNE ORCHARDS NEWS

Trenton Farmers Market  
Spruce Street

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WINTER 2025-26

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

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. Your family, friends and clients near and far will enjoy these unique, Jersey Fresh gifts.

We have a variety of delicious gift baskets and boxes for all budgets and occasions which make it easy to share a Taste of Terhune. Choose an option that is perfect for a special aunt, 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.

Terhune Orchards Apple Box or 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 treats that are sure to please.



For wine lovers, we have baskets that include a bottle of our award-winning wines made from grapes grown here in our own vineyard paired with Terhune wine glasses and treats.

Boxes of our holiday cookie assortments and decorated gingerbread houses or kits are also great options for shipping or bringing to your holiday gatherings. Don't miss our jam and jelly gift baskets.

We carefully hand 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. We provide old-fashioned, top-notch customer service by making local deliveries to homes and businesses in the Princeton and Lawrenceville area.

Place orders easily either online at [www.shop.terhuneorchards.com](http://www.shop.terhuneorchards.com), by visiting the farm store, or calling us at (609) 924-2310.

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

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



## Wassail the Apple Trees – Sunday, February 1 from 1-4 p.m.

Join us in the tradition of Wassailing the Apples Trees to ensure a successful harvest next season. Everyone is invited to our annual Wassailing Party Sunday, February 1, 1-4 p.m. Come join in the merriment.

Wassail is an ancient Saxon word that means 'Health Be to You.' Fill the air with drumming, 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 our century old apple trees. Handsome Molly dancers, dressed in traditional garb of black costumes, and Kingsessing Morris, with bells, sticks and white costumes, will lead traditional dancing and old English rituals. Together we will sing, chant and make lots of noise in the orchard to frighten away winter's evil spirits and bless the trees. If we have a good wassailing, our apple trees will flower abundantly in the spring and produce an excellent harvest in the fall.

While you enjoy singing and dancing, help yourself to free hot cider and donuts, and roast marshmallows on the bonfire. Spiced Punch, a local trio, will perform traditional songs and ballads. 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](http://www.terhuneorchards.com) or call (609) 924-2310.



Mount family at Class of '66 Awards reception.

## Family Gathers

By Pam Mount

Now that we are coming to the end of our 50th year farming at Terhune Orchards, Gary and I think it is time to let you know our daughters, Tannwen and Reuwai are now official partners in this farming business.

As many of you know, Gary and I bought Terhune Orchards in 1975 when Reuwai was 3 and Tannwen not yet born. They have lived through many changes here. Both went to school at The Lawrenceville School and Princeton University.

Once they graduated, they went off to explore and have experiences. Reuwai to teach in Vermont, then El Salvador and Ivory Coast. Tannwen to work in Northern California. They both settled back in Lawrence and each have three children, returning to manage the farm full time.

As Terhune Orchards has grown and changed over the last 50 years, at the core has remained the importance of family. The Mount Family gathers every year for a Thanksgiving dinner, some years we are many, some years like during COVID, we are fewer and eat outside, but we celebrate the bounty of the harvest and thank our family for the support of being a farming family. We always gather and have pie. We thank our staff and community. We have enjoyed seeing and hearing your memories this past 50th year and hope that our community continues to make more memories with Terhune over the next 50 years.



### Thank You

Thank you for celebrating our 50th year with us! We're so grateful for everyone who joined in the fun, shared their memories, and helped make this milestone so special. Your support over the years have made our farm your farm — and we can't wait to make even more memories.

### Here's to 50 more!



The Mount Family & Terhune Apple Corps  
wish you happy holidays and a wonderful New Year.

# Holiday Celebrations: Eat locally – Pies, Crisp, Produce, Apple Cider and Wine!

From 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 fresh picked kale and spinach, lettuce, apples, 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: 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 choices are reserved for your holiday desserts; place orders online [www.terhuneorchards.com](http://www.terhuneorchards.com).

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 and specialties flavors as well as classics which are perfect to have on hand when friends drop over during the holidays. Gift boxes of cookies make wonderful gifts for co-workers, 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 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 gathering 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, sour cream, blueberry and many more.

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



## Celebrate the Holiday Season with Terhune Orchards

December brings festive season on the farm with Winter Wonderland display. 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. 13, and Dec. 20 from 12-2 p.m. Bring your camera, and pose for free with Terhune's own Santa and his sleigh.



**Holiday Children's Workshops 11 a.m.** – Each program includes reading a holiday book, decorating activity and hot chocolate. **December 13 – Let's Get Ready – Ornament making; December 20 – Cookie Decorating.** Registration online – \$10 per child. Stay after the program to meet Santa. [terhuneorchards.ticketspice.com/holidayworkshops](http://terhuneorchards.ticketspice.com/holidayworkshops)

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

## 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. Terhune welcomes large and small business or family groups for celebrations, wine tastings, trainings and team building events.

Enjoy our picturesque family-owned farm, a unique and beautiful setting for your valued colleagues, friends and family. Host wine tastings and gatherings in our climate-controlled wine barn any time of year. We have welcoming indoor and outdoor settings available for your groups. For details contact Tannwen Mount at 609-924-2310 or email [tmount@terhuneorchards.com](mailto:tmount@terhuneorchards.com)



## Trim your home for the Holidays

Right after Thanksgiving, our farmyard turns into a winter wonderland full of freshly cut trees, wreaths and greenery. Choose fresh cut trees, their wonderful aroma and sturdy branches will hold your festive 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 and roping also available.

**Holiday Wreath Workshop on Saturday, Dec. 6, at 10 a.m.** learn the secrets for creating beautiful holiday displays. 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/2025wreath](http://terhuneorchards.ticketspice.com/2025wreath)

**Holiday Arrangements & Wine tasting Friday, December 12, 5:30-7:30,** come create a festive arrangement with greens, flowers, berries and other decorative items while enjoying wine with friends. Registration is required includes wine tasting and supplies. [terhuneorchards.ticketspice.com/2025holidaywine](http://terhuneorchards.ticketspice.com/2025holidaywine)



# Growing Crops from 3 to 60 – 50 years of learning

By Tannwen and Gary Mount

**W**hen Pam and Gary bought Terhune Orchards 50 years ago, they started with three crops, apples, peaches and pears. We now grow over 60 crops, with many varieties within those crops. The big question always is how do we end up with new and different crops. The answer is always the same. We listen to our customers and what they are asking for.



Farm Store early years – Apples!

Our model is to give it a try on a small scale to see if we can grow it successfully and if people like it, we will expand. Our goal has been to be a diverse farm, offering many crops picked fresh from our own field direct to our customers. Not only is this providing fresher, more healthy produce for your table, but we, as the growers, have more control over the growing and selling process. Gary, and now Reuwai, have always loved the challenge of learning about how to grow crops more effectively. It is very interesting to see how a new crop will do in our soils and the challenges of learning how to grow so many different things. We are lucky to have great advisors in Rutgers Cooperative Extension, farming conventions and workshops.



## Read & Explore Through The Seasons

**A**re you looking for fun and educational activities for your children? 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 for an educational program and story time inside one of our heated buildings. Program is followed by an activity based



Farm store current – abundant crops!

Looking back the last time we wrote about crops in 2011, at that time we had 36 different crops and we had just planted artichokes and asparagus – a great example of successes and failures. Asparagus has proven to be one of our favorite spring crops, fun to pick your own and longed for after a cold winter, lasting for several weeks of reliable harvesting. Artichokes on the other hand were not as successful of a trial and we did not plant them again. With some crops we have a love hate relationship like okra. Okra was requested by some loyal customers. It is



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. Pre-registration is required online. [terhuneorchards.ticketspice.com/2026readexplore](http://terhuneorchards.ticketspice.com/2026readexplore)

### Schedule:

*The Gingerbread Man* – January 13, 17

*Animal Tracks* – January 27, 31

*Fur, Feathers & Fluff: Keeping Warm in Winter* – February 17, 21

*Birds and Birdhouses* – March 3, 7

*Getting Ready for Spring* – March 17, 21

*Composting* – April 7, 11

pretty hard to grow and even harder to pick but it has a loyal following so we continue to grow a small amount every year and its fans are happy when it is in season.

So, what is up next? Tannwen and Reuwai are continuing the Terhune tradition of evaluating and trying new plantings. Spring of 2026 will be a floral one. Pick your Own Tulips! What fun. Pick your own peonies (Tannwen's favorite flower) have also been planted but these take three years to mature so we have to be patient.

Come visit the farm store often, something is being harvested almost all year long!



Class of '66 members and spouses give Gary "Locomotive Award."

## Gary Honored

**G**ary's Princeton Class of 1966 presented him with its "Locomotive Award" for community service — in Gary's case, for advancing agriculture and farmland preservation in New Jersey, the nation's most densely populated state.

Gary was a prime mover in a grassroots effort that led to passage of the Farmland Preservation Act of 1982. The act enabled farmers to sell their development rights with a deed restriction limiting future use of the land to farming. Today, a third of all New Jersey farmland — including all of Terhune Orchards — is preserved in this way.

Gary has held leadership posts in various N.J. agricultural organizations, including the state and Mercer County boards of agriculture, the Mercer County Soil Conservation District, the Trenton Farmers' Market, and the Howell Living History Farm. In 2005, American Fruit Grower Magazine named him U.S. Apple Grower of the Year, and in 2012 he was inducted into the International Fruit Tree Association Hall of Fame.

The Princeton Class of 1966 Locomotive Award is presented twice yearly to classmates embodying the university's motto of "Princeton in the nation's service." The award's name derives from the venerable Princeton "Locomotive," a cheer rendered with notable robustness by the Class of 1966 at Reunions and other campus events. Previous recipients have been honored for their efforts in behalf of veterans, Native Americans, disarmament, conservation, medical science, and community development. The Mount Family is honored that the Class of 1966 recognizes Gary's work and achievements.

### SHARE THE LOVE — AND RAISE SOME "DOUGH"!

LOOKING FOR A SWEET WAY TO RAISE FUNDS FOR  
YOUR ORGANIZATION?

JOIN THE TERHUNE ORCHARDS VALENTINE'S DAY  
COOKIE & DONUT FUNDRAISER.



Email [info@terhuneorchards.com](mailto:info@terhuneorchards.com) for more  
information and to place an order

# Calendar of Events

Farm Store & Barn Yard Open Daily All Year

- |   |  |  |
|---|--|--|
| <b>Nov. 22, 23:</b> Winery with Music, Firepits & Mulled Wine               | <b>Dec. 20:</b> Children's Holiday Workshop 11a.m., Santa visits 12-2 p.m. | <b>Feb. 13:</b> Valentine Flower Arrangement & Wine Tasting 5:30 p.m.            |
| <b>Nov. 26:</b> Farm store open till 7 p.m. for Thanksgiving shopping       | <b>Dec. 24:</b> Christmas Eve Close at 2 p.m.                              | <b>Feb. 14, 15:</b> Wine & Chocolate Weekend 12-5 p.m                            |
| <b>Nov. 27:</b> Farm store open Thanksgiving Day 9 a.m.-12 p.m.             | <b>Dec. 25:</b> Merry Christmas — Farm Closed                              | <b>Feb. 17, 21:</b> <b>Read &amp; Explore:</b> Keeping Warm in Winter 10 a.m.    |
| <b>Nov. 28, 29, &amp; 30:</b> Holiday Wine Trail Weekend, 12-5 p.m.         | <b>Jan. 1:</b> Happy New Year — Farm Closed                                | <b>Feb. 27:</b> Trivia in Winery 5-8 p.m.  |
| <b>Dec. 6:</b> Holiday Wreath Decorating Workshop 10 a.m.                   | <b>Jan. 13, 17:</b> <b>Read &amp; Explore:</b> Gingerbread Man, 10 a.m.    | <b>Mar. 3, 7:</b> <b>Read &amp; Explore:</b> Birds, Nests and Birdhouses 10 a.m. |
| <b>Dec. 7, 8:</b> Kickoff the Holiday Season, 10 a.m.-5 p.m.                | <b>Jan. 23:</b> Trivia in Winery 5-8 p.m.                                  | <b>Mar. 8:</b> Pruning Class 1-3 p.m.  |
| <b>December Weekends Cookie &amp; Wine Pairings</b>                         | <b>Jan. 27, 31:</b> <b>Read &amp; Explore:</b> Animal Tracks               | <b>Mar. 17, 21:</b> <b>Read &amp; Explore:</b> Getting Ready for Spring 10 a.m.  |
| <b>Dec. 11:</b> Trivia in Winery 5-8 p.m.                                   | <b>Feb. 1:</b> Wassailing the Apple Trees Farm Festival, 1-4 p.m.          | <b>Mar. 20:</b> Trivia in Winery 5-8 p.m.  |
| <b>Dec. 12:</b> Holiday Arrangement & Wine Tasting 5:30 p.m.                | <b>Feb. 7, 8:</b> Wine & Chocolate Weekend, 12-5 p.m                       | <b>April 4, 5:</b> Bunny Trail Spring Festival 10 a.m.-4 p.m.                    |
| <b>Dec. 13:</b> Children's Holiday Workshop 11 a.m., Santa Visits 12-2 p.m. |  | <b>April 7, 11:</b> <b>Read &amp; Explore:</b> Getting Ready for Spring 10 a.m.  |



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

Farm Store, Barnyard & Farm Trail: Open to the public daily all year

Winery and Tasting Room: Open Sat.-Sun. 12 – 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 estate wines using fruit from our own vineyards and orchards. Serve our whites; Vidal Blanc, Farmhouse White and Apple Wine, 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 cranberry wine or harvest blues— 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. 28, 29, and 30**. Stroll around the farm and gather with friends. Better yet make a day of visiting local wineries.

**Wine & Cookie Pairings: December weekends:** celebrate the holiday season; special festive holiday wine tasting flight and homemade cookie pairing.

**Holiday Arrangements & Wine tasting: December 12, 5:30 p.m.** join owner Reuwai Mount Hanewald for one evening of wine and holiday arrangements. Pre-registration required. [terhuneorchards.ticketspice.com/2025holidaywine](http://terhuneorchards.ticketspice.com/2025holidaywine)

**Trivia continues** — all you trivia buffs mark your calendars for dates of Terhune Trivia with DJ Iron Mike. Fun for all, bring friends, family, neighbors for your team": **December 11, January 23, February 27, March 20 – 5-8 p.m.** at the winery.

**Celebrate Valentine's Day, February 7 & 8, and 14 & 15**, 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



### Weekend Winery Music

- Nov. 15:** Michael Montemurro  
**Nov. 16:** Barbara Lin Band  
**Nov. 22:** Sarah Teti  
**Nov. 23:** Bud Belviso  
**Nov. 29:** Jerry Steele  
**Nov. 30:** Mike Tusay  
**Dec. 6:** Brian Bortnick  
**Dec. 7:** Michael Montemurro  
**Dec. 13:** Jerry Steele  
**Dec. 14:** Andrew Lobby  
**Dec. 20:** Chris P  
**Dec. 21:** Sarah Teti  
**Dec. 27:** Allan Wilcockson  
**Dec. 28:** Mike Tusay  
**Jan. 3:** Mark Mayer  
**Jan. 4:** Bud Belviso  
**Jan. 10:** Brian Bortnick  
**Jan. 11:** Jerry Steele  
**Jan. 17:** Sarah Teti  
**Jan. 18:** Chris P  
**Jan. 24:** Andrew Lobby  
**Jan. 25:** Michael Montemurro  
**Jan. 31:** Mike Tusay  
**Feb. 1:** Wassail — Spiced Punch  
**Feb. 7:** Michael Montemurro  
**Feb. 8:** Sarah Teti  
**Feb. 14:** Brian Bortnick  
**Feb. 15:** Jerry Steele  
**Feb. 21:** Andrew Lobby  
**Feb. 22:** Mike Tusay  
**Feb. 28:** Chris P  
**Music Every Saturday & Sunday 1-4 p.m.**



will also pair delicious chocolate baked treats for the weekend. A Terhune wine and a Pierre's chocolate: Perfect together.

**Valentines Flower Arrangement & Wine Tasting: February 13, 5:30 p.m.** Gather your galintines and loved ones for an evening of flower arrangements and wine tastings to celebrate Valentine's Day in the winery. Price includes tasting flight and all supplies for a beautiful arrangement- perfect for a creative and cheerful Valentine's outing! Pre-registration required. [terhuneorchards.ticketspice.com/valentineflowers](http://terhuneorchards.ticketspice.com/valentineflowers)

Our Winery is open every Saturday and Sunday all winter, from 12-5 p.m. Wine by the bottle available every day in the Farm Store, and at the Trenton Farmers Market, Thursdays-Sundays.