

Thank you for visiting Johnson's Locust Hall Farm

Enjoy these Crop & Farm facts

Farm Terms

Dormant- Seeds that do not grow at a time when conditions would be too poor for survival

Germination- The seeds growth into a seedling

Harvest- Gathering in of a crop

Humidity- The vapor of water in the air

Pollination- The transfer if pollen which is necessary for seeds to form

Root- The lower part of the plant that grows in the ground

Season- One of the four parts of the year (Spring, Summer, Winter, Fall)

Locust Hall Farm History

A small grove of locust trees gives its name to Locust Hall Farm, a sprawling 325 acre historic property on Monmouth Road in Springfield, New Jersey. The farm was built nearly 100 years before the 13 Colonies became a nation. The Farm's stately centerpiece, a driveway, 1,500 feet from the road leads to a fieldstone and clapboard home that was started in 1693. It has been altered and added onto many times after that. The property was originally owned by the Black Family and passed down through several generations.

The historical stone barn and smoke house were constructed in 1787 under General John Black. The 18th century structures were crafted using iron stone, which is also used in the house's structure as well as other homes in the area built in the 18th century.

The first ever iron plow documented in the United States was brought to Locust Hall and tested on the land. Later, left on the property it was donated to the New York Museum in 1865. In 1948 John Bishop and Gladdis Black sold the farm to the Tallmans. Peter Tallman and Patsy Kirschner turned the historical home into a bed and breakfast, where people would come and enjoy the farms elegance. June 26, 1998 Peter Tallman joined the Burlington County Farmland Preservation Program ensuring the future of the property.

In 2013 Eric and Peter Johnson saw the potential in Locust Hall's scenic beauty and historical importance and purchased the farm to launch Johnson's Farm second location. The farm is now known as Johnson's Locust Hall Farm.

STRAWBERRIES



- Strawberries are the first fruit to ripen in the spring.
- Strawberries are picked with part of the stem still attached.
- Unlike some other fruits, strawberries don't continue to ripen after being picked.
- Strawberries are a member of the rose family.
- On average, there are 200 seeds in a strawberry.
- The flavor of a strawberry is influenced by weather, the variety and stage of ripeness when harvested.
- Strawberries have a lot of vitamin C.
- One cup of strawberries is only 55 calories.
- Americans eat an average of 3.4 pounds of fresh strawberries every year.
- 94% of United States households consume strawberries.
- Strawberries survive in a range of conditions and will grow happily in most places around the world.
- Strawberries are grown in every state in the United States and every province of Canada.
- California produces an amazing one billion of strawberries each year.
- If all the strawberries produced in California in one year were laid berry to berry, they would go around the world 15 times.
- There is a museum in Belgium just for strawberries.
- Ancient Romans believed strawberries had medicinal powers.

PEACHES

- Peaches are stone fruits and are related to nectarines, apricots, and plums.
 - Peaches are in the rose family and are a close relative of almonds.
 - There are over 2000 varieties of peaches.
 - The average life span of a peach tree is 12 years.
 - Georgia is the peach capital of the United States.
 - China is the world's leading producer of peaches accounting for about half of world production.
 - It is believed that the cultivation of peaches began as early as 6000 BC in the Zhejiang Providence of China.
 - Brides in China use peach flowers to decorate their hair during their wedding ceremony as the peach is considered a symbol of good luck, protection and longevity.
 - Since 1982, August is National Peach Month in the United States.
 - Peaches are a good source of vitamin C and A which help to fight disease and help build healthy eyes and bones.
 - Peaches are ripe when they smell sweet and yield slightly when you touch them. A peach that is beautifully red and orange may not be ripe.
 - While most peaches have yellow or orange flesh, some have a white flesh. Varieties of peach with white flesh are sweeter compared to the peaches that have yellow or orange flesh.
 - Some peaches are shaped like a donut.
 - The city of Gaffney, South Carolina has a water tower shaped like a peach - the largest peach in the world.
 - Many famous artists have painted still life with peach fruits placed in prominence. Renoir encouraged students to improve their painting skills by reproducing textures and colors of peaches.
- Peaches are used in the cosmetic industry for the production of various lotions, creams, shampoos, and perfumes.

APPLES

- Apples are a member of the rose family.
- Apples contain no fat, sodium or cholesterol and are a good source of fiber.
- Apples come in all shades of reds, greens, and yellows.
- The largest apple picked weighed three pounds.
- Apples ripen six to ten times faster at room temperature than if they were refrigerated.
- The apple tree originated in an area between the Caspian and the Black Sea.
- Apples are grown in all 50 states.
- 2,500 varieties of apples are grown in the United States.
- 7,500 varieties of apples are grown throughout the world.
- Most apple blossoms are pink when they open but gradually fade to white.
- Apples are [25% air](#). Which is why they float in water.
- Apple trees can live for more than 100 years.
- Only one type of apple is native to the U.S.: The crabapple.
- Apple trees take four to five years to bear their first fruit.
- Many apple orchards grow dwarf apple trees because their shorter height makes them easier to maintain and harvest.
- The average apple contains 10 seeds.
- Red Delicious apples are the most widely grown apple variety in the U.S.
- Honey bees are commonly used to pollinate apple trees.

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