



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in August:

Our own

Peaches, Plums & Nectarines

Local—

Tomatoes, Peppers, Eggplant, Cucumbers, Lettuce, Squash, Green Beans, Lima Beans, Yellow Onions, Watermelon, Cantaloupe, Beets, Sweet Corn & Vidalia Onions

Please note: Produce availability is dependent on Mother Nature.

**NOW BOOKING
FALL SCHOOL TOURS**



The perfect way to learn about the importance of fruit growing, honey bees, and where food really comes from, is to visit an orchard. Our tours are fun and informative and suited for ages 3-7. Tours can be Scheduled M-F Sept 16th-Oct 11th between 9:30am-2:00pm. \$5/child. Get more details on our Farm & Fun website page.

ALLEGRO
winery

August Featured Wine
"Tango"



Refreshing & cool sweet white wine with citrus & a hint of mint similar to a Mojito cocktail

Allegro Wine Shoppe at Brown's
Mon-Sat 10-6; Sun 11-5
Phone 717-741-3072
allegrowines.com

Fresh Peach Cake

Source: Adapted from pumpkinspice.com

2 cups flour	for Streusel:
1-3/4 cups sugar	2 Tbs flour
3 eggs	1/4 cup sugar
3/4 cup peach yogurt	1-1/2 tsp cinnamon
1 tsp baking soda	4 tsp vegetable oil
1 tsp salt	
2 tsp cinnamon	
2 cups diced peaches	

Preheat oven to 375°F and lightly grease 9" pan. In large bowl, combine flour, sugar, eggs, yogurt, baking soda, salt & cinnamon. Combine hand mixer or whisk. Fold in peaches. Spread into pan. Make streusel topping by whisking dry ingredients, then add in oil and mix until course. Sprinkle over cake batter. Bake 45-50 minutes or toothpick comes out clean. Remove from oven and cool 10 minutes. Then place on wire rack to cool.



ICE CREAM FOR BREAKFAST!

August 17th 8:30-10:30am

"Mornin' S'mores" Sundae

Brownie, chocolate marshmallow ice cream, chocolate sauce & graham crackers

"Peach Muffin" Sundae

Brown's sugar cake, vanilla ice cream & peaches

"You're Bacon Me Crazy" Sundae

Silver dollar pancakes, vanilla ice cream, bacon & syrup

"Coffee & Donut" Sundae

Apple cider donut, coffee ice cream & caramel

Each sundae is \$7 (including tax)

the café at
BROWN'S

August Hot Dog Special

New York City Dog

Two Pork Sausage Links with Sautéed Peppers & Onions.

BBQ sliders flight

SAT., AUGUST 10TH 4-5PM IN OUR CAFÉ!

\$25pp Includes:

3 sliders—Pulled Pork, Hamburg BBQ & Beef Brisket

3 sides—Cole slaw, Potato Salad, Mac-n-Cheese

Fountain Drink

Limited Seating.

Reservations & Pre-payment required.

Call Linda 717-428-2036 x257



CRAB & PEACH FEAST

Sat., August 17th
4-7 p.m.

in Brown's Tent

TICKETS: \$70/person

(Kids 10 & under \$45)

ALL U CAN EAT CRABS, HUSH PUPPIES,
SWEET CORN, PEACH TREATS, ICED TEA

Cash Bar with AleCraft, Railroad PA • Crabs by She's Got Crabs, Parkton MD Live Music by The Fins Band. Raffles.

Proceeds benefit the Dave Brown Scholarship

Reservations & Pre-Payment required.

717-428-2036 x257

Orchard View Weddings open house event

♥ Aug. 24th ♥ 12:00-2:00pm

Tour our outdoor venue

Meet our staff

Sample our catering & desserts

Taste our signature cocktails

Visit our Appley-Ever-After House

Get inspired by our rentals, favors, table décor & hotel welcome gifts

FREE Event, but brides/grooms must pre-register.

Call 717-428-2036 x228



8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: Mon-Sun 8am-6pm (Labor Day hours: 8am-2pm)
Café & Coffee Bar Hours: Mon-Sun 8am-6pm (kitchen closes at 5pm)



August 2024
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BROWN'S

Peaches

IN ORDER OF HARVEST

August (Freestone)

Red Haven
John Boy
Sunhigh
Coral Star
Bounty
Loring
Flamin' Fury
FlavrBurst™
Contender

Plums

IN ORDER OF HARVEST

August

Castleton
Satsuma
Queen Rosa

September

Long John
Fortune
Stanley
Bluebyrd
Ruby Queen
Victory/Vision
Friar

Nectarines

IN ORDER OF HARVEST

August

Flavortop (yellow)
Emeraude (white)

Apples

IN ORDER OF HARVEST

August

Summer Rambo (Tart)
Ginger Gold (Sweet)

Early September

Gala (Sweet)
Honeycrisp (Sweet & Tangy)
Cortland (Tart)

More Local Produce

Blackberries	Peppers
Melon	Lima Beans
Cucumbers	Red Beets
Eggplant	Squash
Grapes	Sweet Corn
Green Beans	Tomatoes