BROWNS Orchards & Farm Market www.brownsorchards.com

What's available from Produce in January:

Our own Cider & Apples — Fuji, Red & Golden Delicious, Cameo & Crispin Citrus—

Jumbo Navels, Pummelos, Halos, Cara Cara Oranges & Blood Oranges

Please note: Produce availability is dependent on Mother Nature.



Thursdays 9:30-10am in our Cafe. FREE.

Jan. 2nd - Celebrations Jan. 9th - Farm Animals Jan. 16th - Penguins Jan. 23rd - Winnie the Pooh Jan. 30th - Snow & Snowmen



Make & Take Mondays!

Kids craft event.
Mondays 10:30-11am in our Cafe. FREE.



January Featured Wine "Riesling"

A German-style wine with a touch of sweetness. It's particularly pleasant with pork & sauerkraut!

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

Ham & Cheese French Toast

Great for breakfast, lunch or dinner! Goes well with Brown's Broccoli & Cheese soup, Tomato Bisque, Corn Chowder or Ham & Bean soup.



8 slices of Brown's White Bread

4 eggs

2 cups milk

1 tsp vanilla extract

Dash of cinnamon or nutmeg

1/2 pound Brown's Ham

8 slices Mozzarella Cheese

Directions:

Make 4 sandwiches with the ham & cheese (we put a slice of cheese on each bread and the ham between).

Combine eggs, milk, vanilla & cinnamon.

Holding the sandwich together, carefully dunk each side into the egg mixture, just to coat; don't soak.

Cook on lightly greased skillet on medium heat until cheese is melted and the bread is browned, flip and do the other side.

Optional-dust with confectioners sugar and maple syrup.

Makes 4 sandwiches



CHILI COOK-OFF!

Sat., February 1st 12-2pm

Each department here at Brown's competes to see who can whip up the tastiest chili... and you get to be the judge! Stop in to taste samples of each one, then vote for your favorite. While supplies last. FREE.

HAM & PEAR FLATBREAD



Our Café's January feature is the Ham & Pear Flatbread Panini! Brown's Ham, Provolone Cheese, Sliced Pears and Honey Mustard on Flatbread. \$12.89



Brown's Orchard View Weddings

Our team of wedding professionals is here to help you plan the perfect wedding. We offer a picturesque ceremony site lined with apple trees as your Venue, an on-site Getting Ready House, Catering, Cake & Desserts, Bartending and Custom favors! Available May through October for weddings up to 150 people. Ask us about our Petite Wedding Package and our Summer Package! Contact Mary for all of the details. CS@BrownsOrchards.com 717-428-2036 x234

FOOTBALL SNACK BOARD

Learn how to make a Football themed Charcuterie Board to wow your friends & family for the Super Bowl



Sat., Feb. 8th 4-5pm in the Café \$25 pp

Enjoy a Charcuterie Snack Cup & complimentary Allegro Wine tastings during the demo. Class includes your own 12x15 wooden board to take home to create your own spread.

Must be 21 or older.

Reservations & pre-payment required.
Call Linda 717-428-2036 x257

Dave Brown Memorial Scholarship

Brown's is offering a \$1000 scholarship to a student furthering their education in the field of music, theatre or art. Pick up an application in the market or download it online. Deadline is 4/15/25.



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

