BROWN'S Orchards & Farm Market rownsorchards.com –

What's available from Produce in November:

Our own Apple Cider & Apples

Fuji, Red & Golden Delicious. Cameo, Crispin, York Imperial, Stayman Winesap, Braeburn, Rome Beauty & Granny Smith **Local**—Sweet Potatoes and Broccoli

Please note: Produce availability is dependent on Mother Nature



Fruit & Bakery Gift **Baskets for holiday** gift giving!

To order call 717-428-2036, stop in the Market or go online at brownsorchards.com/store

Brown's Gift Cards!



Available in any denomination. Purchase at the registers or online.

ALLEGRO - winery

November Featured Wine "Apple Cinnamon"

Made from our apples & harvest spice. It's as delicious as apple pie & can be served chilled in a glass or warm in a mug!

Allegro Wine Shoppe at Brown's

Mon-Sat 10-6; Sun 11-5 Phone 717-741-3072 allegrowines.com

Cider Pumpkin Waffles with Salted Maple Butter Source: Half Baked Harvest

6 Tbs salted butter

1 cup pumpkin puree 1-1/2 cups apple cider 2 eggs

2 Tbs maple syrup 2 tsp vanilla extract 2 cups flour

1 Tbs baking powder 1/2 tsp baking soda

1-1/2 tsp cinnamon 1/2 tsp ground ginger 1/4 tsp ground nutmeg 1/2 tsp kosher salt

Salted Maple Butter:

6 Tbs salted butter, softened 1/2 cup maple syrup Pinch of flaky sea salt

Brown 6 Tbs of butter in a saucepan over medium heat until it smells "toasted"; stirring often. Remove from heat & pour into a large mixing bowl. Whisk in the pumpkin, cider, eggs, syrup, and vanilla. Then add the flour, baking powder, baking soda, cinnamon, ginger, nutmeg & salt. Stir until combined; ok if it's a little lumpy. Allow batter to sit for 10 minutes. Make maple butter—in small bowl combine butter, syrup & salt. Preheat waffle iron. Cook waffles according to your waffle maker directions. Serve with maple butter & more syrup! Serves 4-6.



THANK YOU!!!

All Veterans are treated to an apple & cookie on Veterans Day, Monday, Nov. 11th.



Wreath Making Workshop

Sunday, November 24th 12-1:30pm or 2:30-4pm in our Greenhouse \$75 per person

Dakota will walk you through building an 18" fresh greens wreath & then you can get creative by adding ornaments, picks and a bow. All supplies & materials included. Enjoy coffee or hot chocolate along with an assortment of cookies while you create.

LIMITED SPACES. **RESERVATIONS & PRE-PAYMENT REQUIRED.** Call Linda 717-428-2036 x257.

It's the 39th year for this community holiday event! Plan a day to visit local churches, business and civic organizations in and around Loganville, PA for holiday crafts, homemade food, baked goods, demonstrations, gifts, door prizes and a



visit with Santa at Brown's! SATURDAY, NOVEMBER 23rd 9AM-3PM

Santa and one of his reindeer will be in Brown's Pavilion from 12-2pm! We will have one line for a pic with both Santa & the reindeer. Expect a long line & we will do our best to get everyone through as guickly as possible.

Other Santa Visits...

Pictures with Santa

Saturdays & Sundays Nov. 30th—Dec. 22nd

2-4pm in our Cottage (next to the greenhouse). FREE; take your own pictures.

Story time with Mary & Santa-Thurs., Dec. 19th 9:30-10:30am in the Cafe

More Holiday Fun...

Pancakes for Dinner with our ELF!

Dec. 7th. Dec. 8th & Dec. 15th 4:00-5:30pm in the Café \$15pp Pancakes, Bacon, Fruit & Drink

PLUS, a pancake topping bar with ELF's favoritesmaple syrup, marshmallows, chocolate syrup, M&Ms, &

chocolate fudge Pop tarts® pieces Cookie decorating kit for the kids **Table Activity Sheet** Pics & a gift with ELF

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

HOLIDAY HOURS

THANKSGIVING Nov. 28th - Closed CHRISTMAS EVE Tues., Dec. 24th Market & Cafe open 8am-2pm CHRISTMAS DAY Dec. 25th - Closed THURSDAY, DEC. 26th - Closed

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



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Here to help take a little stress out of your holiday cooking and baking...



Brown's Thanksgiving Dinner

Brown's Orchards Deli & Catering teams are preparing a Complete Thanksgiving Meal for Carryout

4 Person Dinner \$100 8 Person Dinner \$199

Pre-Carved Turkey
Traditional Stuffing
Mashed Potatoes & Gravy
Green Bean Casserole OR Glazed Baby Carrots
Corn
Sweet Cran-Apple-Orange Salad
Dinner Rolls
Apple Crumb OR Pumpkin Pie

All items prepared right here at Brown's.

NO SUBSTITUTIONS.

Dinner is packaged & cold at pick up. Complete reheating instructions included.

Dinners can be picked up Wed., Nov. 27th between 12-5pm.

PRE-PAYMENT REQUIRED.

DEADLINE TO ORDER Monday, November 18th.
TO ORDER CALL LINDA, 717-428-2036 x257

BROWN'S

8892 Susquehanna Trail South Loganville PA 17342 717-428-2036 www.brownsorchards.com

Brown's Bakery Treats

Deadline to place an order— Friday, Nov. 22nd

Order at the Bakery counter or call 717-428-2036 x227

Apple Pie, double crust \$16.99 Apple Crumb Pie \$15.99 Caramel Apple Nut Pie \$17.99 Apple Custard Pie \$11.99 French Apple Pie \$17.99 Apple Dumplings, 2-pack \$7.99 Apple Crisp \$10.99 Black Raspberry Pie \$26.99 Black Raspberry Crumb \$25.99 Blueberry Pie, double crust \$17.99 Blueberry Crumb Pie \$16.99 Cherry Pie. double crust \$18.99 Cherry Crumb Pie \$17.99 Chocolate Mousse Pie \$13.99 Coconut Cream Pie \$16.99 Egg Custard Pie \$10.99 Kentucky Derby Pie \$15.99 Lemon Meringue Pie \$16.99 Lemon Sponge Pie \$11.99

Pumpkin Pie (spices mixed in) \$12.99
Pumpkin Custard Pie (no spices/cinnamon only on top) \$12.99
Shoofly Pie \$12.99

Montgomery Pie \$11.99

Peanut Butter Pie \$15.99

Pecan Pie \$14.99



CAKES/COOKIES/BREAD

Apple Cider Donuts \$6.49/half dozen
Pumpkin Roll \$11.99
Apple Cake \$15.99
Carrot Cake with Nuts & Cream Cheese Frosting \$16.99
Butter & Egg Rolls, Dozen \$6.99
1 lb. stuffing cube bag \$2.79
Gingerbread Pilgrim or Indian \$3.99ea
Turkey Cupcake Cake (32 cupcakes) \$46.99
Double Layer Cake with Basket Weave & Flowers \$38.99
Kids Cookie Decorating Kit \$3.49 ea
Iced Fall-themed Sugar Cookies \$7.99/doz.