



# BROWN'S Orchards & Farm Market

[www.brownsorchards.com](http://www.brownsorchards.com)

What's available from  
Produce in September:

**Our own**

**Plums, Apple Cider & Apples:**

Honeycrisp, Gala, McIntosh,  
Cortland, Johnathan & Cameo

**Local—**

Broccoli, Brussel Sprouts,  
Cabbage, Cauliflower,  
Tomatoes, Peppers, Eggplant,  
Turnips, Onions, Red Beets,  
Butternut Squash, Spaghetti  
Squash & Neck Pumpkins

Please note: Produce availability is  
dependent on Mother Nature.

### Peanut Butter Apple Bars

Sean Kenny, Brown's Orchard to Table Cookbook



**Bars:**

1/3 cup butter  
1/2 cup peanut butter  
1-1/2 cup brown sugar  
2 eggs  
1 tsp vanilla  
1-1/2 cups flour  
1-1/2 tsp baking powder  
1/2 tsp salt  
1/4 cup milk

**Frosting:**

1/3 cup peanut butter  
1/4 cup butter  
2 cups powdered sugar  
1/3 cup milk

**Topping:**

Apples, thinly sliced,  
peeled or unpeeled

Preheat oven to 350°. Grease a 9x13 baking pan.

To make the bars, cream together the butter, peanut  
butter & brown sugar until fluffy. Add eggs and vanilla.  
Mix together the flour, baking powder and salt. Add the  
flour mixture to the butter mixture, alternating with the  
milk. Bake 25-30 minutes. Cool on a wire rack for an  
hour.

To make the frosting, cream together peanut butter and  
butter. Add powdered sugar, then the milk. Beat until  
light and fluffy.

When the bars have completely cooled, spread evenly  
with the frosting. Top with sliced apples to serve.



the café at  
**BROWN'S**

**SAT., SEPT. 7TH 4-5PM IN OUR CAFÉ!**

**\$25pp** Includes:

**A big ole plate of French fries with a bottle of Birch Beer.**

**Includes:**

**Old Bay Fries topped with Crab Imperial**

**Regular Fries topped with Pit Meat & Beer Cheese**

**Regular Fries topped with Gravy**

Limited Seating. Reservations & Pre-payment required.

Call Linda 717-428-2036 x257

## TEACHER Of The Month

Nominate your favorite York Co.  
teacher! We randomly draw one  
winner each month Sept.—May &  
surprise them with a Brown's gift  
basket & apples for the students.

Send an email to

[linda@brownsorchards.com](mailto:linda@brownsorchards.com)  
with the student's name,  
teacher's name & school.

Plus, one sentence telling us why  
this teacher is so great.  
(nomination box inside the Market)

## ALLEGRO winery

### September Featured Wine



### "Chorus"

**NEW!** Sweet  
Apple wine  
made with  
the juice from  
Brown's  
apples!

**Allegro Wine Shoppe at  
Brown's**

Mon-Sat 10-6; Sun 11-5  
Phone 717-741-3072  
[allegrowines.com](http://allegrowines.com)



### Foraged Centerpiece Class

Sun., Sept. 29th • 2-3pm

in our Pavilion • \$25 per person

Bring in foraged treasures from your backyard or  
neighborhood—flowers, leaves, branches, berries,  
dried grass, sticks, pinecones. Then our Greenhouse  
Manager, Dakota, will show you how to design a  
beautiful table centerpiece! We'll have a variety of  
mason jars for you to choose from (or feel free to  
bring your own vase or vessel). After clean up, enjoy

a glass of **Brown's Apple Cider** or a **Pumpkin  
Spice Latte** and a slice of **Pie!**

**Limited seating. Reservation & pre-payment  
717-428-2036 x257**



FLIP THE PAGE OVER...

Around here, we're ....



**But, we still play nice...**

Our Cider Mgr, Brandon, started pressing our award-winning,  
cider on Aug. 29th. It's sold in pints, quarts, half gallons, and  
gallons. You can also enjoy our cider in the Café hot or cold or  
as a cider ice cream float!

As for that other Fall favorite, the Coffee Bar's  
**Pumpkin Spice Lattes start September 1st, plus...**

**White Mocha & Pumpkin Latte**

**Caramel & Hazelnut**

**Caramel & Pumpkin**

**Maple & Vanilla**

**Apple & Brown Sugar Cinnamon**

**Pumpkin Chai and Apple Spiced Chai**

**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-5pm**



**September 2024  
Vol. 30, Issue 9**

# BROWN'S Apples

In order of Harvest.



July		LODI	Tart	Soft	
		PRISTINE	Slightly Tart	Hard/Crisp	
August		PREMIERE HONEYCRISP	Sweet & Tangy	Crisp & Juicy	
		GINGER GOLD	Mildly Sweet	Crisp/Resists Browning	
		SUMMER RAMBO	Tart	Crisp & Juicy	
Early Sept.		GALA	Sweet	Crisp & Juicy	
		HONEYCRISP	Sweet & Tangy	Crisp & Juicy	
		CORTLAND	Mildly Tart	Juicy/Resists Browning	
September		McINTOSH	Tart & Tangy	Juicy	
		JONATHAN	Tart	Crisp & Juicy	
		CRIMSON CRISP	Tart & Spicy	Firm & Crisp	
		GOLDEN DELICIOUS	Sweet/Mellow	Crisp & Juicy	
		RED DELICIOUS	Sweet	Juicy	
		CAMEO	Sweet	Crisp & Firm	
		CRISPIN/MUTSU	Mildly Sweet	Very Crisp & Juicy	
October		STAYMAN WINESAP	Mildly Tart	Firm & Juicy	
		BRAEBURN	Sweet & Tangy	Crisp & Juicy	
		FUJI	Very Sweet	Very Crisp & Juicy	
		YORK IMPERIAL	Semi Tart	Hard	
		GRANNY SMITH	Tart	Firm	
		ROME BEAUTY	Slightly Tart	Coarse Texture	