



BROWNS'

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in April:

Jumbo Navels
NC Strawberries
Local Sweet Potatoes

Please note: Produce availability is dependent on Mother Nature.



Spring
Coffee
Bar
Features

- Strawberry Cheesecake**-espresso with strawberry & cheesecake
- Marshmallow Clouds**-espresso with white mocha & toasted marshmallow
- Lucky Dog**-espresso with peanut butter & mocha
- Bumble Bee Chai**-vanilla chai with honey



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. **Deadline is 4/15/26.**

ALLEGRO winery



April Featured Wine "Rosé"

Semi-sweet with a light, delicate flavor and blushing pink hue

Allegro Wine Shoppe at Brown's Farm Market
Tues-Sat 11-6; Sun 12-5
Phone 717-741-3072
allegrowines.com

Lemon Crinkle Cookies

Source: *Sally's Baking Addiction*

Ingredients:

- 2-1/2 cups flour
- 1 tsp cornstarch
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter, softened
- 1 cup + 2 Tbs sugar
- 1 egg
- 1/4 cup lemon juice (1-2 lemons)
- 1 Tbs lemon zest
- 1 tsp vanilla

For rolling...

- 3 Tbs sugar
- 1 cup confectioner's sugar



Directions:

Whisk together flour, cornstarch, baking soda & salt; set aside. In large bowl, beat together butter & sugar until creamy. Add egg, lemon juice, lemon zest and vanilla. Beat on high speed for about 1 minute. Scrape down sides. Add flour mixture and beat on low speed until combined. It will be thick, creamy & sticky. Cover dough and chill in fridge for at least 3 hours. Preheat oven to 350°F. Line baking sheets with parchment paper. Scoop and roll dough into balls (approx. 1 Tbs). Roll each ball into granulated sugar, then roll very generously in the confectioners sugar. Place 3" apart on baking sheets. Bake 12-13 minutes. Remove from oven and cool on baking sheet 5 minutes, then transfer to cooling rack. Approx. 3 dozen. Cookies stay fresh for up to 1 week.

BRUNCH WITH MOM!

Saturday, May 9th 11am-1pm
in our Orchard Tent

\$30pp (ages 13+) \$15pp (ages 12 & under)

Brunch Buffet includes:

- Scrambled Eggs, Bacon, Glazed Ham, Hash
- Brown Casserole, Mini Heart Waffles,
- Mini Breakfast Pastries & Apple Cider Donuts
- Coffee, Tea, Water & Sunshine Tea
- Complimentary Mimosa for those 21 & older.
- LIMITED SEATING. RESERVATIONS & PRE-PAYMENT REQUIRED.
- Call Linda 717-428-2036 x257

MOTHER'S DAY MINI DESSERT BOX!



Our **Mini Desserts Box*** is filled with an assortment of 16 mini desserts for \$26.99+tax

For pick up May 8th-10th
To order call the Bakery
717-428-2036 x227

Wedding Open House & Event Space Social

Sunday, May 3, 2026 ♥ 1:00pm - 3:00pm

Whether you're planning a wedding, shower, graduation party or another special event, this is your chance to meet our staff & ask lots of questions! Tour our beautiful Tent, Pavilion & Appley-Ever After House. Sample our catering, desserts & signature drinks.

We pride ourselves on offering stress-free planning, a beautiful setting, on-site catering, cakes & desserts and affordable packages for your special event.

FREE EVENT, but please pre-register 717-428-2036 x249 so we know how much food to prepare.



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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