



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, Sweet Corn, Vidalia Onions

Availability is dependent on Mother Nature.

FALL SCHOOL TOURS ARE FILLING UP FAST



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 15th-Oct 10th between 9am-2pm. \$5/child. Get more details on our Farm & Fun website page or email linda@brownsorchards.com

ALLEGRO
winery



August Featured Wine "Rhythm"

A sweet blackberry wine. Blackberries are blended with sweet red grapes for a vibrant and fruity flavor!

Allegro Wine Shoppe at Brown's Farm Market

Mon-Sat 10-6; Sun 11-5
Stop in for tastings every day!
Phone 717-741-3072
allegrowines.com

Honey Cupcakes with Honey Vanilla Buttercream Frosting

Celebrate Honey Bee Day (8/16/25) with cupcakes!

Cake Ingredients:

1-1/4 cups flour
1 tsp baking powder
1/2 tsp salt
1/2 cup sugar
1/3 cup vegetable oil

1/4 cup honey
1/4 cup plain or vanilla yogurt,
room temp

1 egg
1 egg white
1/2 tsp almond extract
1/2 cup milk, room temp

Icing Ingredients:

1 cup unsalted butter, softened
2-1/4 cups powdered sugar
1/4 cup honey
1/4 tsp vanilla extract

Directions:

Preheat oven to 350°F. Line 12-count muffin pan with paper liners.

In a medium bowl mix flour, baking powder & salt; set aside. In large mixing bowl, whisk together sugar, oil, honey, yogurt, egg, egg white and almond extract until combined.

Add flour mixture and milk (alternating) to wet ingredients, whisk until combined (don't overmix). Fill cupcake liner 2/3 of the way. Bake 15-20 minutes. Let cool while you make the icing.

With electric mixer beat butter on high speed until creamy. Add powdered sugar, honey & vanilla and mix on low until combined. Then increase speed to high and beat another 1-2 minutes.

When cupcakes are cool, frost cupcakes.

Store leftover cupcakes in an airtight container at room temp 2 days or in the fridge for up to 5 days.

HONEY BEE DAY



Sat, Aug 16th 11am-1pm in our Pavilion

Local children's book author & teacher, Josh Brandstadter, will read and do book signings for his two "The Adventures of Fuzzy and Buzzy" books

Kids will make a pollinator hotel or plant tree seeds with Mr. Josh
Face Painting with Bevin

Honey Bee Education
Pictures with Blossom
Honey Bee Scavenger Hunt in the Market
Adults 21 & over—stop in the Allegro wine shop for honey, cheese & wine!

CRAB & PEACH DINNER

Sat., August 16th 4-6 p.m.
in Brown's Tent



TICKETS: \$75/person

Hard shell crabs (10 large pp), Hush puppies, Corn,
Peach bakery dessert bar
Peach Iced Tea, Lemonade, Water
one complimentary can of beer or hard cider*
(*21 or older)

Crabs by Capt Crab-East York
Live music by Jake Mach

Limited Seating. Reservations (due by Aug. 8th)
& Pre-Payment Required. 717-428-2036 x257

Our own August Freestone Peaches in order of harvest...

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



Our own Plums in order of harvest...

Castleton
Satsuma
Queen Rosa
Long John
Fortune
Stanley
Blue River
Ruby Queen



Thank you

...for voting us the best place for
Bakery & Produce!



Ice Cream for Breakfast!

Sat., August 23rd 8:30-10:30am in Cafe
"Mornin' S'mores" Sundae

Brownie, chocolate marshmallow ice cream, chocolate sauce & graham cracker cereal

"Apple Muffin" Sundae

Brown's sugar cake, vanilla ice cream & apple topping

"You're Bacon Me Crazy" Sundae

Silver dollar pancakes, vanilla ice cream, bacon & syrup

"Coffee & Donut" Sundae

Apple cider donut, coffee ice cream & caramel sauce

Each sundae is \$7 (including tax)

8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: Mon-Sun 8am-6pm OPEN LABOR DAY MONDAY 8AM-2PM (Cafe kitchen closes at 1pm)
Café & Coffee Bar Hours: Mon-Sun 8am-5pm



August 2025
Vol. 31, Issue 8