



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in August:

Our own Peaches & Plums

Local—Tomatoes, Peppers,
Eggplant, Cucumbers, Squash,
Green Beans, Lima Beans,
Yellow Onions, Watermelon,
Cantaloupe,
Sweet Corn, Vidalia Onions

Please note: Produce availability is
dependent on Mother Nature.

Peaches & Cream Crepes

Crepes Batter:

2/3 cup flour
1/2 tsp salt

3/4 cup milk
3 eggs, beaten

Filling:

1 cup heavy whipping cream
8 oz cream cheese, softened

2 cups powdered sugar
1 tsp vanilla

Peaches:

1/4 c butter
1 cup brown sugar

6 cups peeled, sliced peaches
1/2 tsp vanilla

Directions:

Make the batter—combine all ingredients for the batter and beat until smooth. Let stand 30 minutes. While the batter sits, make the filling.

In a large bowl, beat cream until still peaks form. Set aside. In another bowl, beat the cream cheese until smooth, then slowly add in the powdered sugar until combined. Beat in vanilla. Add 1/4 cup of the whipped cream and stir with rubber spatula. Add remaining whipped cream and fold it gently. Refrigerate until needed.

Make the peaches—melt butter in a large skillet. Add the sugar and stir to combine, then add the peaches. Cook until peaches start to get soft and a syrupy sauce is created. Turn the heat off and stir in the vanilla.

Using an 8" skillet, pour 2 TBS of the batter into a hot greased skillet. Cook on one side until underside is lightly browned and the top is dry. Repeat until all batter is used (around 12 crepes) To serve—Spread some of the filling over a crepe, then fold in half twice. Top with peaches. Enjoy.



SIPS & SUCCULENTS SOCIAL



Friday, August 7th 4-5pm
in our Pavilion next to the Greenhouse
\$45 per person

Plant a succulent garden and learn all the basics to keep your succulents healthy & happy. Complimentary glass of Allegro wine. Reservations & pre-payment required. 717-428-2036 x257

BROWN'S Summer CONCERTS
Brown's Outdoor Pavilion 2 FREE
Join us for a Sunday afternoon filled with great music, snack foods, Greenhouse & Market shopping and a playground for the kids.

Sun., Aug. 2nd 12-2pm

J.C. FISHER BAND

Mix of classic rock, country & Motown

Sun., Aug. 9th 12-2pm

WINTER PARKS

Smooth R&B, Jazz & Pop

Sun., Aug. 16th 12-2pm

WYATT BECKER

Country, Blues & Rock

Sun., Aug. 23rd 12-2pm

MARK BAXTER

Soft Rock acoustic & piano

Sun., Aug. 30th 12-2pm

THE DREAMER'S

Mother Son duo



ALLEGRO winery

August Featured Wine
"Tango"

White Sangria sweet wine with notes of citrus & a touch of mint!

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

NOW BOOKING FALL SCHOOL TOURS!

the café at
BROWN'S



ICE CREAM FOR BREAKFAST

Sat., August 22nd 8:30-10:30am

Choose from our

Apple Muffin Sundae

Mornin' S'mores Sundae

Coffee & Donut Sundae

"You're Bacon Me Crazy" Sundae

No reservations required.

Each Sundae is \$8 each.



Bring kids to our orchards to learn the importance of fruit growing, honey bees, and orchard life. Our tours are fun and informative and suited for ages 3-7. Tours can be scheduled Mon-Fri Sept 14th-Oct 16th between 9am-2pm. \$5/child.

Get more details on our Farm & Fun website page or email linda@brownsorchards.com

HONEY BEE DAY



Sat., Aug. 15th 11am-1pm in our Pavilion

Storytime with Josh Brandstadter at 11am & 12pm

Kids Craft-make a pollinator hotel

Bee tattoo station

Pics with Blossom

Education with our Beekeeper!

Market Scavenger Hunt & more

Free event

CRAB & PEACH DINNER

Sat., Aug. 15th 4-6 p.m.
in our Tent **\$89.99 pp**



Hard shell crabs (10 large pp), Hush puppies, Corn, Peach dessert bar, Peach Iced Tea, Lemonade, Water one complimentary can of beer * (*21 or older) Crabs by Capt Crab Seafood & BBQ & Music by Fins Band Limited Seating. Reservations & Pre-Payment Required. 717-428-2036 x257

Event T-shirts available (\$20+) sold at the event.

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 Sept 7th 8am-2pm)
Café & Coffee Bar Hours: Mon-Sun 8am-5pm



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