



BROWN'S Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in February:

Our own Cider & Apples —
Fuji, Red & Golden Delicious,
Citrus—
Jumbo Navels, Pummelos,
Halos, Cara Cara Oranges
Tangerines & Blood Oranges

Please note: Produce availability is
dependent on Mother Nature.



Thursdays 9:30-10am in our
Cafe. FREE.

Feb. 6th - Football
Feb. 13th - Valentine Hearts
Feb. 20th - Birds
Feb. 27th - A is for...

**Make & Take
Mondays!**

Kids craft event.
Mondays 10:30-11am in
our Cafe. FREE.

ALLEGRO
winery

February Featured Wine
"Cherry Chocolate"

Blends the flavors
of decadent chocolate
& cherries in a sweet red wine.
It's a chocolate covered cherry
confection in a glass!

The wine shop is near the front
registers inside Brown's Market.

**Allegro Wine Shoppe at
Brown's Farm Market**
Mon-Sat 10-6; Sun 11-5
Phone 717-741-3072
allegrowines.com

Blueberry Orange Bread

Adapted from: 3boysandadog.com



Ingredients:

2 cups flour
1 cup sugar
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/2 cup fresh orange juice
3 Tbs orange zest
1/3 cup water

2 Tbs unsalted butter,
softened
1 large egg, beaten
3/4-1 cup fresh blueberries

Icing Glaze:

2 cups powdered sugar
4 Tbs fresh orange juice

(you'll need a total of 3 oranges)

Directions:

Preheat oven to 350°F. Grease loaf pan.
In a large bowl, combine flour, sugar, baking soda, baking
powder and salt.
In a separate bowl mix by hand OJ, egg, water, butter & zest.
Stir wet ingredients into dry ingredients and mix by hand.
Carefully fold in blueberries.
Pour into greased loaf pan.
Bake 1 hour or until toothpick comes out clean. Allow to cool in
pan 10 minutes, then remove and place on cooling rack.
Make the Glaze—Mix OJ with powdered sugar until combined.
Should be a drizzle consistency. If too thick, add more OJ.
Drizzle over cooled bread. Yield 10 slices.

We're looking forward to this year's
Best of York & Hanover Awards.

**Nominations are accepted
Feb. 7th-28th online at**

www.yourchoiceawards.com/york/

If we're one of your local favorites for...

Bakery, Breakfast, Sandwich Shop,
Catering, Coffee Shop, Event Venue,
Garden Center, Gift Shop, or Produce,
nominate us. Thank you.



New menu items are
being added in our Café
& Coffee Bar, let us
know what you think!



**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 online. **Deadline is 4/15/25.**

LOVE-UARY events & specials

Valentine's Day Dinner

Friday, February 14th
5:30-7:00pm \$120/couple

Live music by Corina Rose



Valentine's Day Dinner Reservations Required.
Menu details on website. Call 717-428-2036

CHOCOLATE COVERED STRAWBERRIES!

Hand-dipped in our Bakery Feb. 12th-15th. Pre-order 717-428-
2036 x227. You can also order our **Valentine Cookie Tin, heart
-shaped cake, brownie or decorated cookie**—a great way to
say I love you!

Valentine Flower Bouquets

Roses & Mixed Flower bouquets can be pre-ordered
for pick up Feb. 11th-14th or local delivery Feb. 14th.
Prices range from \$12.99-\$64.99. Call 717-428-2036.

GIFT BASKETS & BOXES

In addition to our fruit & bakery baskets, we
have put together candy, coffee, tea and
more Valentine themed gifts for grab-n-go
in the Market.

**DADDY
daughter
DATE NIGHT**



Saturday, Feb. 22nd 5-6pm in Café

A special evening for Dads and daughters including dinner,
photo opportunity, table activity sheet and memories!

\$20/person 13+ and \$15/child 12 & under

Menu details on our website & facebook event page.

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

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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