



# BROWN'S

## Orchards & Farm Market

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

What's available from Produce in February:

**Our own Cider & Apples —**

Red & Golden Delicious

**Citrus—**

Jumbo Navel, Halos, Cara Cara Oranges & Blood Oranges

Please note: Produce availability is dependent on Mother Nature.



Brown's Orchards requests the honor of your presence at our

**Orchard Wedding Showcase Event**

**Sun., Feb. 22nd 3-5pm  
IN THE CAFÉ AT BROWN'S**

Come meet our wedding team to learn more about Weddings at Brown's. Check out our affordable packages, sample appetizers, desserts & our signature drink. Free event, but RSVP by calling Wendy 717-428-2036 x249

**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 11-6; Sun 12-5

Phone 717-741-3072

[allegrowines.com](http://allegrowines.com)

**Chicken Taco Sweet Potato Bowls**

Adapted from: Roots & Radishes

**Ingredients:**

2-3 medium sweet potatoes, cut into 1/2" cubes  
1 Tbs olive oil, divided  
1/2 tsp salt  
1/4 tsp pepper  
1/2 yellow onion, diced small  
1 lb. ground chicken (or beef or turkey)  
2 Tbs taco seasoning  
1 lb. Brown's Deli Black Bean & Corn Salsa or any salsa  
6-8 cups spring mix greens  
1/2 cup feta, crumbled  
Optional toppings—avocado, cilantro, pepitas, tortilla chips, Brown's Tex-Mex Quinoa, other cheeses, lime juice

**Directions:**

Preheat oven to 400°F. Line sheet pan with parchment. Toss sweet potato cubes in 1/2 Tbs olive oil, salt & pepper. Layer on pan evenly and roast 25-30 minutes.

Put remaining 1/2 Tbs olive oil in skillet over medium heat. Sauté onion for 3-5 minutes. Add ground turkey and brown until cooked through. Add taco seasoning and cook another minute or two. Stir in the black bean & corn salsa and simmer on low while you prep the bowls.

Line your bowls with greens and sweet potatoes, top with ground meat mixture and feta. Add other optional toppings. Serves 3



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

**First round nominations are accepted Feb. 4th-25th online at [www.yourchoiceawards.com/york/](http://www.yourchoiceawards.com/york/)**

If we're your local favorite for... Bakery, Garden Center or Produce, please nominate us. Thank you.

We will have FASTNACHTS in the Market on Mon & Tues, Feb. 16th & 17th; opening the doors at 8am! To pre-order fastnachts, call our bakery 717-428-2036 x227.



**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 4/15/26.



## Valentine Sweets & Treats

### Chocolate Covered Strawberries!

Hand-dipped in our Bakery Feb. 11th-15th. Available for pick up or local delivery Feb. 13th or 14th (additional \$13 fee).

4-pack \$9.99 ♥ 6-pack \$13.99 ♥ Dozen \$25.99  
Call the Bakery to order 717-428-2036 x227

### Valentine Flower Bouquets

Roses & Mixed Flower bouquets. Air plants, Ivy Heart Topiary, Flowers in a Valentine mug & more! Can be pre-ordered for pick up Feb. 11th-15th or we offer local delivery Feb. 13th or 14th for a \$13 fee. Call 717-428-2036 x249



### 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.

### Fitzkee's Candies

The BEST locally made chocolates!

Caramels, nuts, raisins, peanut butter, marshmallows, raspberry cream, coconut, and more!

PLUS, you'll find lots of other Valentine candies to choose from!

### Cookies & Cakes!

**Valentine Cookie Tins**

**Decorated Cakes & Cupcake Cakes**

Available for pick up or local delivery Feb. 13th or 14th for an additional fee. Pre-order-Bakery 717-428-2036 x227



## DADDY daughter DATE NIGHT

**Sat., Feb. 21st 4:30-5:30pm 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