



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in January:

Our own Cider & Apples —
Fuji, Red & Golden Delicious,
Cameo, Crispin, York Imperial
& Stayman Winesap

Citrus—
Jumbo Navels, Pomelos, Halos,
Cara Cara Oranges
& Blood Oranges

Please note: Produce availability is
dependent on Mother Nature.



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

Jan. 4th - Bears & Sleeping
Jan. 11th - Penguins
Jan. 18th - Winnie the Pooh
Jan. 25th - Snow

**Make & Take
Mondays!**

**Mondays 10:30-11am in our
Cafe. FREE.**

Jan 8th - Snowflake Suncatchers
Jan. 15th—Snowman Playdough
Jan. 22nd—Pine Cone Painting
Jan. 29th—Snowflake Garland

ALLEGRO
winery



**January Featured Wine
"Riesling"**

A German-style wine with
a touch of sweetness. It's
particularly pleasant with
pork & sauerkraut!

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

Pork & Apple Pie

Source: adapted from Taste of Home



Ingredients:

1 lb sliced bacon, cut into 2" pcs	1 tsp sage
2 medium onions, chopped	1 tsp salt
3 lbs boneless pork, cut into 1" cubes	1/2 tsp ground nutmeg
3/4 cup flour	1/4 tsp pepper
Canola oil	1 cup Brown's apple cider
3 tart apples, peeled & chopped	1/2 cup water
	Your favorite mashed potatoes
	2 Tbs butter

Directions:

In a large cast iron or ovenproof skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with slotted spoon, drain on paper towels. Discard all but 2 Tbs of drippings. Increase heat to medium-high. Add onions to drippings; cook until tender, 5-7 minutes. Remove with slotted spoon, drain. Reduce heat to medium.

Preheat oven to 350°F.

Toss pork cubes in flour. Working in batches, brown pork in drippings (add more oil if needed). Remove with slotted spoon. Remove skillet from heat and discard drippings. Return pork to skillet. Add bacon, onions, apples, sage, salt, nutmeg & pepper. Stir in apple cider & water.

Bake covered until pork is tender; about 2 hours.

Make your mashed potatoes right before the pork is done. Spread the potatoes over the pork mixture. Melt the butter and brush over potatoes. Broil 6" from heat until top is browned.

Serves 8.

Let's Get Married!



Brown's Orchard View Weddings

Our team of wedding professionals is here to help you plan the perfect wedding. We offer a picturesque ceremony site lined with apple trees as your Venue, Catering, Cake & Desserts, Décor rentals, Bartending and Custom favors!

Available May through October for weddings up to 150 people.

The average wedding cost including food is just \$12K-\$15K.

**AND right now, if you book your Wedding at
Brown's by the end of February, you can save**

\$1000*! (*excludes our petite packages)

Contact Tina for all of the details.

Tina@OrchardViewWeddings.com 717-501-8125

Start your "apple-ever-after" with us!

**Cookie
Dough**
week is coming... **January
22nd
through
28th**



CHILI COOK-OFF!

Sat., February 3rd 12-2pm

Each department here at Brown's competes to see who can whip up the tastiest chili... and you get to be the judge! Stop in to taste samples of each one, then vote for your favorite.



Join us for our first
Pie & Coffee
event in anticipation of
National Pie Day!
Sun., Jan. 21st 3-4pm
in the Café & Coffee Bar
\$25 pp

Enjoy four slices of Brown's
Bakery pie paired with a flight of
Coffee drinks! Limited seating;
reservations required.
717-428-2036 x257

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 4/15/24.**



8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: Mon-Sun 9am-6pm
Café & Coffee Bar Hours: Mon-Sun 9am-6pm (kitchen closes at 5pm)



**January 2024
Vol. 30, Issue 1**