



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in June:

Our own Strawberries

Local—Tomatoes, Cucumbers,
Red & Green Leaf Lettuce,
Romaine Lettuce, Peas, Green
Beans, Yellow & Green Squash

Please note: Produce availability is
dependent on Mother Nature.



Supplemental
Nutrition
Assistance
Program

Brown's accepts SNAP/EBT

Storytime
with Mary Brown

Thursdays 9:30-10am in
our Cafe. FREE.
June 5th - Donuts!
June 12th - Dads
June 19th - Summer
June 26th - The letter "E"

ALLEGRO
winery



June Featured Wine "Peach Tea"

A refreshing blend of sweet
peach wine and natural tea
flavor. A favorite iced tea
variety, all grown up!!

**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

Strawberry Sugar Cake Dessert

Ingredients:

1 Wind & Willow Strawberry Shortcake Cheesecake & Dessert Mix
8 oz. cream cheese, softened
8 oz. whipped topping
6-pack Brown's plain sugar cakes
2 cups sliced strawberries (pint)
1/2 cup sugar

Directions:

In a bowl, combine the sliced strawberries and sugar. Gently stir.

Set vanilla cookie topping packet from dessert mix aside.
Combine cheesecake mix with cream cheese and mix until smooth. Fold in the whipped topping.

To serve, place sugar cake flat side up on dessert plate, top with strawberries and then the strawberry shortcake mixture. Garnish with a couple strawberry slices & a sprinkle of the vanilla cookie topping.



New Flavor Contest

Now through June 15th,
submit your idea for a new
fudge flavor! Nancy will pick
one winning idea on June
16th and reward the winner
with a Brown's Gift Card!
Then we'll challenge her to
make the winning fudge
flavor!

Weddings in the Orchards

Our weddings are budget
friendly, beautiful & relaxed.

We offer:

Orchard Ceremony Site
Elegant Tent Reception
Cocktail Hour Bar
Catering

Wedding Cake & Desserts

*There's just something very
magical about this place!*



**SENIOR
FARMER'S MARKET**
**NUTRITION
Program**



Eligible seniors can receive \$25
worth of vouchers to buy produce
grown in PA from June-November.
Vouchers will be distributed here at
Brown's on July 15th from 9:00-
11:30am in our Pavilion.

This is a York Co. Area Agency on Aging program. 717-771-9610.

Father's Day Weekend

BBQ

★ Picnic at the Orchards ★

Sat., June 14th 12-2pm

\$30pp (ages 13+) \$15pp (ages 2-12)

Picnic Buffet

Shredded Beef Brisket Sliders
Hot Dogs

Baked Beans, Potato Salad & Fruit

Assorted Cookie Dessert Bar

Water, Iced Tea, Lemonade

One complimentary Beer/Hard Cider can (21 & older)

Limited Seating. Reservations & Pre-Payment required.
Call Linda at 717-428-2036 x257

Live acoustic music with local country artist, Jake Mach!



NOW BOOKING FALL SCHOOL TOURS



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 (but we can adjust for any age!). Tours can be scheduled
Mon.-Fri. Sept 15th-Oct 10th between 9am-2pm. \$5/child.

Includes: Learning about apple trees, honey bees & pollination,
apple picking, and sampling our apple cider.

Get more details on our Farm & Fun website page. Or contact
Linda@BrownsOrchards.com 717-428-2036 x257



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8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: Mon-Sun 8am-6pm **OPEN JULY 4TH 8AM-2PM**
Café & Coffee Bar Hours: Mon-Sun 8am-5pm

★CHRISTMAS IN JULY★

WITH SANTA CLAUS AND HIS

YOUNG MAKERS MARKET

SAT., JULY 12TH 10AM - 2PM

AT BROWN'S ORCHARDS IN THE ORCHARD TENT

Santa called. He wants to come visit us in July! And he wants to support kiddos by giving them a place to showcase their handmade products and talents. So... as we plan our Christmas in July event with Santa, we're looking for vendors aged 17 & under to be part of our Young Makers Market. If you are a young entertainer, you can also apply. We'll be giving Santa a few breaks from pictures and would love for you to entertain our guests during his breaks.

Questions, contact Linda@BrownsOrchards.com
or download the vendor application from our website.

PLEASE NOTE: the only way to apply as a vendor is by downloading the application on our website & emailing it to Linda.



the café at
BROWN'S

Featured Summer Drinks

Specialty Iced Tea

Lavender Palmer, Strawberry, Peach or
Raspberry

Vanilla Bean Frappe

Crème Brûlée Latte

Espresso, Milk, Caramel,
White Chocolate & Vanilla

Sugar & Spice Latte

Espresso, Milk, Vanilla
& Brown Sugar Cinnamon

Honey Lavender Latte

Espresso, Milk, Lavender, Vanilla
with a drizzle of Honey

Cinnamon Roll Latte

Espresso, Milk, Caramel
& Brown Sugar Cinnamon

S'mores Latte

Espresso, Milk, Toasted Marshmallow
& Dark Chocolate