



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in March:

Our own Cider & Gala Apples

Fuji, Golden Delicious, &
Granny Smith apples from
another Orchard

Citrus—

Jumbo Navels, Pummelos,
Clementines, Grapefruit,
Cara Cara Oranges, Honeybells
& Blood Oranges

Please note: Produce availability is
dependent on Mother Nature.

Apple Cider Beef Stew

Whether you're Irish or not, beef stew is great to serve in
March. This is our last month for pressing fresh cider! It will be
available frozen April—August.

Ingredients:

2 lbs. beef stew meat; 1" cubes	1/4 tsp dried thyme & pepper
2 Tbs canola oil	3 potatoes, peeled & cubed
3 cups apple cider	4 medium carrots; 3/4" pieces
1 can (14.5 oz) beef broth	3 celery ribs; 3/4" pieces
2 Tbs apple cider vinegar	2 medium onion, cut in wedges
1-1/2 tsp salt	1/4 c flour
	1/4 c water

Directions:

In dutch oven, brown beef on all sides in oil over medium high
heat. Drain. Add cider, broth, vinegar, salt, thyme & pepper.
Bring to a boil, then reduce heat, cover & simmer an hour.
Add potatoes, carrots, celery and onions. Return to boil, then
reduce heat, cover & simmer 35 minutes or until vegetables are
tender.
Combine flour & water until smooth then stir into stew. Bring to a
boil, cook and stir for 2 minutes until thickened. Serves 8



Easter Egg Decorating Contest

Do you have fun creating egg-citing & colorful Easter eggs?!
Then enter your "egg art" in our Egg Decorating Contest!

Must use a real (hard-boiled or blown) egg—any size or shape bird
egg (chicken, duck, goose...)

Can be decorated with paint, paper, glitter...get creative!

One submission per family. Entries due no later than March 11th.

Voting runs March 13th—24th. Our Easter Bunny will do a live
winner announcement at 2:30pm on March 24th.

1st place wins an Easter-filled gift basket & a Brown's \$25 gift card

2nd & 3rd place will each receive a Brown's \$25 gift card

Pick up a contest form in the market (or download from website)



Meet the
Winemaker,
Carl Helrich

Wine & Dessert Pairing Event
Sunday, March 24th • 2-3pm
in the Café at Brown's

Tickets: \$25pp

Four Brown's Bakery Desserts each
paired with an Allegro Wine tasting:

• Strawberry Cream Puff - Moscato

• Mini Cannoli - Celeste

• Peanut Butter Decadence-Harmony

• Carrot Cake - Apple Cinnamon

Limited Seating.

Reservations & Pre-payment Required

Call 717-428-2036 x257

ALLEGRO
winery

March Featured Wine

"Moscato"

*America's favorite sweet
white wine!*

The Allegro Wine Shoppe is
located just beyond the
checkout area of the Market.
Stop by to sample Moscato!

**Allegro Wine Shoppe at
Brown's Farm Market**

Mon-Sat 10-6; Sun 11-5

Phone 717-741-3072

allegrowines.com

****OPEN 7 DAYS A WEEK****



Brown's Orchard View Weddings Open House

♥ May 18th 12-2pm ♥

Tour our venue, sample our catering & desserts and
meet our staff. Can't wait until May to get started
planning your Orchard Wedding? Contact Tina today!
Tina@OrchardViewWeddings.com 717-501-8125



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

Mar 7th - Breakfast

Mar 14th - Rainbows

Mar 21st - Numbers/Counting

Mar 28th - Easter (with a

special visit from our Easter
Bunny from 10-10:30am)



**Make & Take
Mondays!**

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

Mar 4th - Build a Clock

Mar 11th - 4-Leaf Clover Painting
with Apples

Mar 18th - Flower Power

Mar 25th - Shoebox Vehicle



**Pancakes for Dinner
with the Easter Bunny!**

Fri., March 15th, Sat., March 16th, Fri.,
March 22nd & Sat., March 23rd

4-5pm

in the Cafe

Peeps Pancakes

Fruit & Yogurt Parfait • Drink

Pics with the Easter Bunny

Cookie Decorating kit for kids

\$15 per person

Limited Seating. Reservations required

Call Linda 717-428-2036 x257

Pics with E.B.

Saturdays & Sundays

March 16th, 17th,

23rd & 24th

11am-2pm

in the Market

FREE.

Bring your own
camera

Easter + DINNERS

**Brown's Orchards Deli & Catering teams
are once again offering a**

Complete Easter Meal for Carryout

4 Person Dinner \$99

8 Person Dinner \$189

Get all of the details on the reverse side of this sheet.

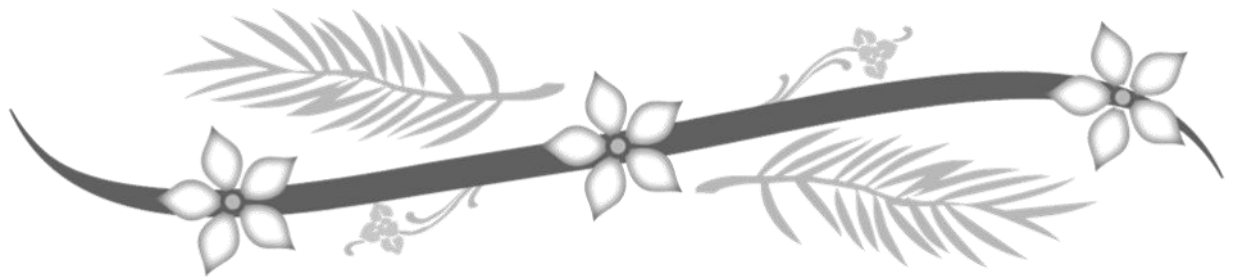
8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036

Market Hours: Mon-Sun 8am-6pm ***CLOSED EASTER SUNDAY, MARCH 31ST*******

Café & Coffee Bar Hours: Mon-Sun 8am-6pm (kitchen closes at 5pm)



**March 2024
Vol. 30, Issue 3**



Brown's Easter Dinner

Brown's Orchards Deli & Catering teams are once again offering a
Complete Easter Meal for Carryout

4 Person Dinner \$99

8 Person Dinner \$189

TURKEY DINNER

Carved Turkey • Traditional Stuffing
Mashed Potatoes & Gravy
Green Bean Casserole **OR** Glazed
Baby Carrots
Corn
Sweet Cran-Apple-Orange Salad
Dinner Rolls
Yellow Coconut Cake **OR**
Carrot Cake

HAM DINNER

Sliced Smoked Ham
Scalloped Potatoes
Green Bean Casserole **OR** Glazed
Baby Carrots
Corn
Sweet Cran-Apple-Orange Salad
Dinner Rolls
Yellow Coconut Cake **OR**
Carrot Cake

All items prepared right here at Brown's.
NO SUBSTITUTIONS.

Dinner is packaged & cold at pick up. Complete reheating instructions included.

Dinners can be picked up Sat., March 30th between Noon-5pm

PRE-PAYMENT REQUIRED.

DEADLINE TO ORDER SUNDAY, MARCH 24TH

TO ORDER CALL LINDA HILL, 717-804-7476



BROWN'S
Orchards & Farm Market

8892 Susquehanna Trail South, Loganville PA www.brownsorchards.com