



BROWNS'

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in March:

Our own Cider

Apples from other orchards

Fuji, Golden Delicious, and Granny Smith

Citrus—

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

Please note: Produce availability is dependent on Mother Nature.

Time to start thinking about your Easter Egg Design!!!

Easter Egg Contest

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

Entries can be dropped off April 1st-6th. Voting runs April 7th-13th. Pick up a contest form in the market (or download from website) with all of the details.

ALLEGRO winery



March Featured Wine "Jazz"

A sweet red raspberry wine that's sure to be a new favorite!

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

Shepherd's Pie Twice-Baked Potatoes

Ingredients:

4 large russet potatoes
2 Tbs olive oil, divided
Kosher salt
1 medium onion, diced
3 tsp minced garlic
1 lb. ground beef (or lamb)
Salt & pepper to taste
2 tsp Worcestershire sauce

1 Tbs tomato paste
1/2 cup beef stock
1 can carrots, drained
1 can peas, drained
3 Tbs butter, melted
1/4 cup heavy cream, warm
1/2 cup shredded cheese



Directions:

Preheat oven to 400°F. Scrub clean & pat dry your potatoes. Place on baking sheet. Poke a few times with a fork, then brush with 1 tbs olive oil & sprinkle with salt. Bake for 1 hour. For beef filling-heat 1 tbs olive oil in a large skillet. Add onion and cook 5 minutes on medium heat. Add garlic & cook for another 2 minutes. Push onion mix aside & add beef to pan. Cook until no longer pink. Season with salt & pepper and stir in tomato paste & Worcestershire sauce. Mix then add beef stock, carrots & peas. Reduce heat and simmer 5 minutes. Remove from heat. Once potatoes are cool enough to handle, slice the top off and scoop out most of the potato and transfer to a mixing bowl. To the bowl of potato flesh add the melted butter & warm heavy cream. Season with salt & pepper. Mix with a hand mixer until light & fluffy. Add cheddar cheese and mix to incorporate. Fill each potato skin with the beef mixture then top with mashed potatoes. Bake 10 minutes then broil on high for 1-2 minutes until the edges are brown & crispy. Serve warm & enjoy.

the café at BROWNS' MARCH FEATURES!



The Reuben-Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island on Marble Rye.

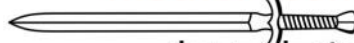
Fish Sandwich-Yuengling battered fried haddock with lettuce & tomato on kaiser roll

Drinks—Lucky Charm Latte, Maple Irish Latte, Nutty Irishman Latte, Shamrock Frappe, German Chocolate Latte, & Sour Apple Soda



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.**

mother son
date knight



Saturday, March 22nd 5-6pm in Café

A special evening for Moms & Sons 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



Make & Take Mondays!

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

Mar 6th - House & Home
Mar 13th - Colors & Rainbows
Mar 20th - Prince & Princess
Mar 27th - B is for...

Mondays 10:30-11am in our Café. FREE.

Mar 3rd - Rainbow
Mar 10th - March of the Penguin
Mar 17th - St. Pat's craft
Mar 24th - Maryland Flag craft
Mar 31st - Apple Orchard craft



Orchard Weddings Open House

♥ May 18th 1-3pm ♥

Tour our venue, sample our catering & desserts and meet our staff & some of our preferred vendors-photographer, florist, DJ, Travel Agency, Officiant, Hair & Makeup, Insurance & more. FREE event, but you must pre-register. Can't wait until May to get started planning your Orchard Wedding? Contact us today! CS@BrownsOrchards.com 717-428-2036



Easter DINNER

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
Café & Coffee Bar Hours: Mon-Sun 8am-5pm



March 2025
Vol. 31, Issue 3



Brown's Easter Dinner

Complete Easter Meal for Carryout

4 Person Dinner \$110

8 Person Dinner \$199

TURKEY DINNER

Carved Turkey
Traditional Stuffing
Mashed Potatoes & Gravy
Green Bean Casserole
OR Glazed Baby Carrots
Corn
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
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., April 19th between 12-5pm

PRE-PAYMENT REQUIRED.

DEADLINE TO ORDER SUNDAY, April 13th

TO ORDER CALL 717-428-2036



**ORDER YOUR FAVORITE EASTER BAKERY
DESSERTS BY CALLING 717-428-2036 X227**



**Pictures
with the
Easter
Bunny**

Saturdays & Sundays
April 5th, 6th, 12th & 13th
1-4pm in the Cottage next to
the Greenhouse. Free.
Take your own picture.



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

Sat., April 5th & Sat., April 12th
5-6pm in the Cafe

MENU

Scrambled Eggs, Bacon, Hash
Brown Potatoes, Mini Pancakes,
Applesauce cups, Milk, Juice,
Coffee or Tea.

\$20pp (ages 13+)

\$15/child (ages 2-12)

Under 2 years of age Free
Picture with the E.B. & Gift for all
kids from the Easter Bunny.
Limited Seating. Reservations
& pre-payment required
Call Linda 717-428-2036 x257