



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in October:

Our Own Apples —

Gala, Jonagold, Rome Beauty, Red & Golden Delicious, Crispin, Stayman, Braeburn, Granny Smith, and Pink Lady

Local—

Fall Squash, Spaghetti Squash, Neck Pumpkins, Lettuce, Cauliflower, Broccoli, Cabbage, Brussel Sprouts, Carrots and Turnips

Apple Cider—

Freshly pressed daily for our market! Also sold at Flinchbaugh's, Nell's, Saubel's, Kennie's, Leg Up Farmers Market, and Family Tree Farm

Please note: Produce availability is dependent on Mother Nature.



Sassy Spice Wine Release

Our "Christmas in a bottle" wine. This wine boasts flavors of cinnamon, cloves, nutmeg & lemon. Serve it chilled or warm! \$16 a bottle while supplies last.

October Special— Merlot sale price \$16

Aged in European Oak, it has a medium color and light cherry anise aroma.

Wine Shop Hours:

Sun 11am-5pm
Tues-Sat 10am-6pm
No wine tastings at this time.
Phone 717-741-0300
logansviewwinery.com

Easy Pumpkin Cheesecake

Ingredients:

3/4 cup sugar
8 oz cream cheese, softened
2 Tbs flour
1 tsp vanilla
2 eggs
3/4 cup pure pumpkin
1 tsp cinnamon
Graham cracker pie crust

Directions:

Preheat oven to 350°F. Mix together sugar and cream cheese for 2-3 minutes on medium speed. Add flour, vanilla, eggs, pumpkin & cinnamon; beat well. Pour into graham cracker crust and bake 25-30 minutes. Chill and serve.



Banana Chocolate Chip Coffee Cake

Ingredients:

1 stick butter, softened
3/4 cup sugar
1 egg
3 Tbs buttermilk
1-1/3 cups mashed ripe bananas (about 3-4 medium bananas)
1-1/2 cups flour
3/4 tsp baking soda
3/4 tsp. baking powder
1/2 tsp salt
For streusel:
1 cup semi-sweet chocolate chips
1/2 cup + 2 Tbs brown sugar
1/2 cup chopped walnuts (or pecans)
1 Tbs cinnamon

Directions:

Preheat oven to 350°F. Grease 8 x 8 baking pan. Beat together butter & sugar. Mix in egg, buttermilk & bananas until thoroughly combined. In a separate bowl, combine flour, baking soda, baking powder and salt. Stir into wet ingredients until just blended. Spread half of the batter into the prepared pan. In another bowl, stir streusel ingredients together. Sprinkle half evenly over batter. Carefully spoon remaining cake batter on top. Spread out, but without disturbing the streusel crumbs. Sprinkle remaining streusel over top. Bake for 45 minutes, or until toothpick inserted in center comes out clean. Makes 6-9 servings.

PROUD TO SUPPORT THESE LOCAL COFFEE ROASTERS!



LANCASTER COUNTY
COFFEE ROASTERS



BALTIMORE COFFEE
AND TEA COMPANY®
WE ROAST THE WORLD'S BEST COFFEES®



The Wedding Venue Tent Is Up!

Schedule a private tour now through October!

Now is the time to check out our beautiful new wedding venue! The 40' x 60' tent is simply gorgeous with the draping & crystal chandeliers! Our outdoor wedding ceremony & reception venue can host up to 150 people. For a private tour contact Tina. Plus if you book your 2021 Wedding with us before the end of the year, you will receive our 2020 rates.

Tina@brownsorchards.com 717-501-8125

Who will win OUR APPL-E-LECTION!



John A. Gold

Cammie O.

Chris Pin

Goldie Lishuss



Kids, it's that time again. Between Oct 6th and Nov 3rd, we invite you to stop in the Market to cast your vote for your favorite apple. Meet your candidates...

John A. Gold—The 2016 winner promises a pie in every oven. He's your down-home sweet guy with tasty promises!
Cammie O.—Up and coming, she's the New Party favorite. Oh-so-sweet, but with a crisp & firm stance on equality.
Chris Pin—the Green Party Candidate offering a change from the ordinary and the ability to draw a crowd with his "make apples great again" slogan!
Goldie Lishuss—following in the footsteps of her father "Red", she's now hitting the campaign trail with her sweet and mellow appeal reaching across multiple platforms.

This is our fun way to teach kids the importance of voting. You'll find our red, white & blue booth in the Produce Room. Bring the kids in to vote!

CANDY & CARAMEL APPLES ARE BACK!



Hand-dipped in our Bakery and available Thursdays-Sundays in October!

8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: CLOSED MONDAYS Tues-Sun 9am-6pm
Café & Coffee Bar Hours: Closed until further notice



October 2020
Vol. 26, Issue 8