



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in October:

Our Own Apple Cider & Apples—Gala, Rome Beauty, Cameo Stayman Winesap, Fuji, Red & Golden Delicious

Local—
Fall Squash, Spaghetti Squash, Neck Pumpkins, Lettuce, Cauliflower, Broccoli, Cabbage, Brussel Sprouts, Sweet Potatoes & Onions

Please note: Produce availability is dependent on Mother Nature.



Logan's View Winery

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 Specials—

Cabernet Franc sale price \$16
Medium bodied red with good fruit flavor & light oak undertones

Chardonnay sale price \$14
Finished in stainless steel tanks, this wine is crisp with a smooth finish

Ruby Red sale price \$12
Medium bodied with moderate sweetness

Shop Hours:
Tue-Sat 10-6; Sun 11-5
Phone 717-741-0300
logansviewwinery.com

RECIPES ON THE FLIP SIDE...



Thanksgiving DINNERS

Available for 4-Person or 8-Person
Deadline to order—Sunday, Nov. 14th

- Pre-carved Turkey
- Mashed Potatoes & Gravy
- Traditional Stuffing
- Green Bean Casserole OR Glazed Baby Carrots
- Corn
- Sweet Cran-Apple-Orange Salad
- Dozen Brown's Bakery Dinner Rolls
- Apple OR Pumpkin Pie

4-Person Dinner \$75
8-Person Dinner \$145

All items homemade to order right here by Brown's Deli & Catering teams.
NO SUBSTITUTIONS.

Dinner is packaged & cold at pick up.
Complete reheating instructions included.
Dinners can be picked up Wed, Nov. 24th between Noon-6pm at the Loading Docks.
PRE-PAYMENT REQUIRED.
TO ORDER CALL 717-804-7476



Applications are now being accepted for the **Dave Brown Memorial Scholarship**. There will be two \$1000 scholarships awarded to students furthering their education in the field of music or theatre. Pick up an application in the Market or download it from our website. Deadline to apply is 4/15/2022.

THE WEDDING TENT COMES DOWN OCT. 27TH!

Schedule a tour now to see it in all its beauty!
PLUS, save \$1000* when you book your 2022 wedding before October 31st!



Tina@orchardtowedding.com ♥ 717-501-8125

TRICK OR TREAT



Bring the kids in costume on **Sunday, October 31st** from 9am-6pm to Trick or Treat through the Market. Produce, Gift Baskets, Deli, Bakery, Candy Island and the Cashiers will be handing out treats (while supplies last).
Parents...the Logan's View wine shop has tastings!

Storytime with mary brown

...is moving indoors for the months of October through December. Bring the kids into the Café area on Thursday mornings from 9:30-10am. Storytime is FREE.



CANDY & CARAMEL APPLES

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



ORCHARD VALLEY FARM

Pick-Your-Own Apples & Pumpkins

The Strathmeyer family purchased our Yellow Church Road farm earlier this year and are operating the PYO farm under Orchard Valley Farm. Take the family out to the farm to pick apples & pumpkins this Fall. Follow them @pickorchardvalley or call 717-850-0079

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



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A few of our favorite *apple-solutely* yummy recipes!

AUTUMN APPLE SALAD with creamy maple dressing

Ingredients:

Dressing—		Salad—
1/2 cup Canola oil	2 tsp sugar	Bag of mixed baby greens
1/4 cup pancake syrup	Salt & Pepper to taste	2 apples, cored & chopped
1/4 cup mayonnaise		1/2 cup dried cranberries
3 Tbs white wine vinegar		1/2 cup glazed walnuts

Directions:

Make the dressing—whisk together syrup, mayo, vinegar and sugar in a medium bowl. Whisk in the oil gradually until mixture thickens slightly. Season to taste with salt & pepper.

Toss together greens, apples, cranberries and half of the walnuts in a large bowl. Toss with enough dressing to coat.

Divide salad equally among plates. Sprinkle with remaining walnuts. Serves 4

CARAMEL APPLE SNICKERDOODLES

Source: thefirstyearblog.com

Ingredients:

2-1/2 cups flour	1 cup butter, softened
2 tsp cream of tartar	1-1/2 cups sugar
1 tsp baking soda	2 eggs
1/2 tsp salt	1/2 cup caramel bits
2 packets (.74 oz) apple cider mix*	1/4 cup sugar mixed with 1 Tbs cinnamon

Directions:

In medium bowl combine flour, cream of tartar, baking soda, salt & cider drink mix. Set aside.

In mixing bowl beat butter and sugar together for 2 minutes. Beat in eggs. With a spatula mix in the caramel bits. Slowly add in the flour mixture and mix until just combined. Cover bowl with plastic wrap and place in fridge for 30 minutes.

Preheat oven to 350°F.

In a small bowl mix the 1/4 cup sugar and tablespoon of cinnamon for coating. Remove dough from fridge. Scoop dough and roll into a ball. Roll ball in sugar cinnamon mixture. Place on cookie sheet lined with parchment paper.

Bake 9-11 minutes or until tops become crackly. Allow cookies to cool for 5-10 minutes before moving to cooling rack.

Makes 26-30 cookies.

*Note: we tried to make with actual cider, but the cookies didn't have enough apple flavor.



CIDER TIP: *Brown's apple cider is delicious all by itself as a refreshing fall drink. But did you know you can use apple cider as a versatile ingredient in your favorite recipes? It can add a sweet, tangy flavor to poultry, meats, breads and desserts. Here are a few ideas:*

- Does your recipe call for beer, wine, rum or sherry? Try substituting Brown's cider instead!
- Make a healthy salad dressing by mixing apple cider with oil, bleu cheese and some fresh minced garlic.
- Create a flavorful pork or poultry marinade with apple cider, honey, chili powder, minced garlic & a pinch of salt.
- Experiment with apple cider instead of water when cooking green beans, brussel sprouts, broccoli or spinach.
- Do you like to eat oatmeal or hot cereal for breakfast? Substitute cider in place of water!
- When making a meat or poultry recipe, use apple cider as a substitute for broth. *Your gravy will be delicious!*
- Add some zing to your favorite potato salad recipe by stirring in a little apple cider.

CROCKPOT APPLE BACON BBQ CHICKEN

Ingredients:

3-4 boneless, skinless chicken breasts	1 lemon, juiced
1/2 cup BBQ sauce	6-8 slices bacon
2 apples, peeled & grated	

Directions:

In a small bowl, combine BBQ sauce with grated apples and lemon juice. Wrap 2 pieces of bacon around each chicken breast. Place chicken in bottom of crock pot. Pour BBQ sauce mixture over chicken. Set to low and cook for 8 hours. Serves 4

FREEZING APPLE PIE FILLING

Ingredients:

24 cups sliced, peeled baking apples (6-7 lbs)	1 c cornstarch
3 Tbs lemon juice	2 tsp cinnamon
2-1/4 cups brown sugar	1 tsp salt
2-1/4 cups white sugar	1/4 tsp ground nutmeg
	10 c water

In large bowl, toss apples with lemon juice; set aside. In a dutch oven or large skillet over medium heat, combine sugars, cornstarch, cinnamon, salt & nutmeg. Add water and bring to boil. Boil 2 minutes, stirring constantly. Add apples; return to boil. Reduce heat; cover and simmer until apples are tender, about 6-8 minutes. Cool for 30 minutes. Ladle into five 1-gallon freezer bags (about 1 quart per bag). Cool no longer than 1-1/2 hours. Seal and freeze. Store up to 12 months. Yields enough for about five 9" pies

APPLE HARVEST BREAKFAST SKILLET

Ingredients:

Canola Oil	1 small red onion, grated
1 small sweet potato, grated	Brown's Apple Salsa
1 small white potato, grated	4 eggs

Directions:

In a saute pan over medium heat, drizzle enough canola oil to just coat the bottom of the pan. Add potatoes, red onion and salt & pepper to the pan and cover. Stir and cook until golden brown and tender. In a separate skillet, prepare eggs to your liking (scrambled, over easy, fried).

To serve: place the hashbrowns onto a plate, top with apple salsa and then eggs. Makes 2 servings.

SNICKERS CARAMEL APPLE SALAD

Ingredients:

6 regular size Snickers candy bars, chopped	1/2 cup milk
4 apples, cored & chopped	1 (10 oz) tub cool whip
1 (5.1 oz) package vanilla instant pudding (dry, do not prepare)	1/2 cup caramel ice cream topping

Directions:

In a large bowl, whisk vanilla pudding packet with 1/2 cup milk and cool whip until combined.

Stir in chopped apples and candy and mix well.

Drizzle with caramel topping.

Chill for at least one hour before serving.

APPLE, BRIE & FIG CROSTINI Makes 18-25 apps

Ingredients:

1 baguette	Fig preserves
2 apples (or pears), thinly sliced	Olive oil
1/2 of a small round soft brie	Fresh black pepper

Directions:

Preheat oven to 375°F. Slice baguette into 1/2 inch rounds, brush with olive oil and place on a baking sheet. Toast in the oven, turning once, until lightly golden brown. Remove toasts from the oven and let cool.

Slice the brie into pieces to fit each toast. Spread each toast with fig jam, a slice or two of brie, and one or two slices of apples. Drizzle each one with a small amount of olive oil, and finish with freshly cracked pepper.