



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in October:

Our own

Apple Cider & Apples:

Gala, Cortland, Jonathan, Red
& Golden Delicious, Ludacrisp,
Cameo, Crispin, Fuji, Stayman
Winesap & Rome Beauty

Local—

Fall Squash (Spaghetti, Acorn,
Butternut, Delicata) Broccoli,
Cabbage, Brussel Sprouts,
Onions, Sweet Potatoes and
Zucchini

Availability is dependent on
Mother Nature.

Apple Crisp Bites

Crust:

1-1/2 cups graham cracker crumbs
10 TBS melted butter
1/2 c powdered sugar

Filling:

3 large apples, peeled, cored and chopped
1/3 c sugar
1/4 c brown sugar
2 TBS flour
1/2 tsp cinnamon
1/8 tsp nutmeg
Just a squeeze of lemon juice
Caramel topping

Directions:

Preheat oven to 350°F Spray a mini muffin tin with PAM.
In a bowl mix the graham cracker crumbs with the butter and 10x
sugar. Press some of the mixture into each of the 24 mini muffin
tins to make a little cup to hold the apples. Bake 5 minutes.
Remove and allow to cool.
Mix all of the filling ingredients (except the caramel) together and
place in a glass baking dish. Bake for 18-20 minutes. Remove
from oven and scoop some into each of the muffin cups. Return
the muffin tin to the oven for 8 minutes. Allow to cool, remove
treats from tin. Drizzle with caramel topping. Serve immediately,
or set in the fridge until ready to eat. Makes 24 mini bites.



TRICK OR TREAT



Bring the kids in costume on **Fri., Oct. 31st from 8am-5pm**
to Trick or Treat through our Market. Produce, Gift Baskets,
Deli, Bakery, Café, Candy Island & the Cashiers will be
handing out treats (while supplies last).



Our Café's October sandwich
feature is the

Ham & Apple "Monster" Grill!

Brown's Ham, Grilled Apples,
Muenster Cheese & Honey
Mustard on Marble Rye
\$10.99

Also stop in for our Fall coffee
drink specials and a
Hot Caramel Apple Cider!



Brown's Thanksgiving Dinner

a Complete Thanksgiving Meal for Carryout

4 Person Dinner \$110

8 Person Dinner \$199

Pre-Carved Turkey, Traditional Stuffing

Mashed Potatoes & Gravy

Green Bean Casserole OR Glazed Baby Carrots

Corn, Sweet Cran-Apple-Orange Salad

Dinner Rolls & Apple Crumb OR Pumpkin Pie

Dinner is packaged & cold at pick up.

Complete reheating instructions included.

Dinners can be picked up Nov. 26th between 12-5pm.

PRE-PAYMENT REQUIRED.

DEADLINE TO ORDER Monday, November 17th.

To order call Brown's Customer Service

717-428-2036 x249



Rent out our Café Space for the Holidays!

Available 5-8pm

\$50 an hour

Tables & Chairs

(max seating/occupancy 50 guests)

Bathroom facility inside the Market

Contact Customer Service for available dates or
more info.

CS@BrownsOrchards.com 717-428-2036 x249

ALLEGRO
winery

October Featured Wine

"Pumpkin Spice"

Enjoy the sweet & creamy
deliciousness of a
delicately spiced pumpkin
pie in a wine!

**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

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 4/15/26.**



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



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