



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) Broccoli, Cabbage,
Brussel Sprouts and Sweet
Potatoes

Please note: Produce availability is
dependent on Mother Nature.

Apple Cider Whoopie Pies

Adapted from: Sugar & Soul Makes 18

Ingredients:

2 cups Brown's apple cider
3 cups flour
2 tsp baking powder
1 tsp salt
1/2 tsp baking soda
1 tsp cinnamon
1 tsp ground ginger
1 tsp ground nutmeg
3/4 cup butter, softened
1 cup dark brown sugar

2 eggs
1/2 cup Brown's Apple Butter
Cinnamon/Sugar, optional

Filling:

1/2 cup butter, softened
1/4 cup light brown sugar
2 cups powdered sugar
1 tsp vanilla extract
2 tsp heavy cream

Directions:

In a small saucepan, bring apple cider to a boil over medium-high heat. Reduce cider to about 1/4 cup (about 20 minutes). Allow to cool.

Preheat oven to 350°F and line large baking sheet with parchment paper.

In a medium bowl, whisk together flour, baking powder, salt, baking soda, cinnamon, ginger & nutmeg. Set aside.

In mixing bowl cream softened butter & brown sugar. Scrape down sides. Add eggs, apple butter and cooled apple cider. Add dry ingredients and mix just until combined.

Use a standard cookie scoop and place on baking sheet about 2" apart. Sprinkle tops with cinnamon sugar (optional).

Bake 10-12 minutes. Transfer to wire rack to cool.

Make the filling by mixing the butter & brown sugar. Add the powdered sugar 1/2 cup at a time. Add vanilla and heavy cream and beat until light & fluffy. Place 2 TBS of filling between two cookies.



Orchard Weddings

Now booking 2027 dates! Available May—October for weddings up to 150 people. We also offer packages starting at just \$5200 for your ceremony, reception, catered food & wedding cake!

JOIN US FOR OUR WEDDING OPEN HOUSE EVENT
SUN., OCT. 25TH 1-3PM

Meet our staff, Sample our catering, desserts & signature drinks, Take a tractor-drawn wagon ride to our Apple-Ever-After getting ready house
Meet some of our Preferred Vendors

Free event, but you must pre-register. For questions and to register, call 717-428-2036 x228

PUMPKIN MUG FLORAL CLASS

SUN., OCT. 25TH 4:30-5:30PM

IN OUR CAFÉ

\$35PP

Sip on a Pumpkin Spice Latte or a Hot Apple Cider while you create this adorable pumpkin mug with fresh flower stems. Limited seating. Reservations & Pre-payment required. Call Linda 717-428-2036 x257



Wagon Rides & Pumpkin Picking!

Friday-Monday, Oct. 9th-12th
11am-2pm

\$5 pp wagon ride

\$5 to pick a pumpkin

You can walk to the pumpkin patch as well.

Weather Permitting.

Wagon pick up & drop off at very end of our parking lot.

ALLEGRO
winery



October
featured wine
"Chorus"

This wine is made from apple juice from Brown's Orchards and transformed into sweet, juicy apple wine.

Allegro Wine Shoppe at Brown's Farm Market

Tues-Sat 11-6; Sun 12-5

Phone 717-741-3072

BOO BASKETS!



Boo Baskets Are Here!

Surprise someone special with a festive Boo Basket filled with Halloween treats and goodies! Choose one of our ready-made baskets, or add extra items to make it your own.

Prices start at \$38.99. Local delivery for an additional fee.

TRICK OR TREAT



Bring the kids in costume on **Sat., Oct. 31st** 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).

Apple Harvest Panini is back!

The Deli is making their **fresh apple salsa**, so our Apple Harvest Panini is back on the menu in the Café for a limited time!

Turkey, Apple Salsa (contains nuts), Muenster Cheese & Honey Mustard on Sourdough.



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 (ice cream & drinks open until 6pm)



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