



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from Produce in September:

Our Own—
Apple Cider
Plums

Apples (*Honeycrisp, Gala, McIntosh, Cortland, Jonathan, Jonagold & Cameo*)

Local—

Broccoli, Cabbage, Brussel Sprouts, Tomatoes, Peppers, Eggplant, Green Beans, Cauliflower, Turnips, Onions, Red Beets, Butternut Squash, Spaghetti Squash & Neck Pumpkins

Please note: Produce availability is dependent on Mother Nature.

Rustic Apple Pie

a free-form apple pie, also known as a crostata

Ingredients:

3-4 medium baking apples	2 TBS flour
1/3 c + 3 TBS dark brown sugar	1/4 tsp salt
2 TBS cornstarch	3 TBS butter, melted
1 TBS lemon juice	1 (9") pie crust
2 tsp cinnamon	1 egg, lightly beaten
1/4 c old fashioned rolled oats	1 TBS raw sugar

Directions: Preheat oven to 400°F. Line baking sheet with parchment paper. Peel, core and slice apples 1/8" thick. In large bowl, combine apples with 1/3 c brown sugar, cornstarch, lemon juice and cinnamon. In another small bowl, combine remaining 3 TBS brown sugar, oats, flour, salt & butter.

Place pie crust on baking sheet. Arrange apples in the center of the crust, leaving a 1-1/2" border (discard any juices in bowl). Fold crust edges over apples, pleating occasionally. Leave center uncovered. Sprinkle oat mixture over apples. Brush the crust edge with egg and sprinkle with sugar. Bake 40-45 minutes until crust is golden brown and apples are tender. Cool 5 minutes before serving. Serves 6-8.



Get to know... OUR APPLE VARIETIES!

In addition to this list, we grow a few apple varieties strictly to make cider... which we begin pressing after Labor Day! We've also planted trees that will bring us some new varieties in the next couple of years. As always you can sample any variety at our Apple Table.

In order of Harvest.

		FRESH	BAKING	SAUCE
Early Sept.	GALA	Sweet	Crisp & Juicy	
	HONEYCRISP	Sweet & Tangy	Crisp & Juicy	
	MCINTOSH	Mildly Tart	Aromatic Smooth	
September	CORTLAND	Mildly Tart	Solid & Crisp	
	JONATHAN	Tart	Crisp & Juicy	
	EMPIRE	Sweet & Tart	Extra Crisp	
	JONAGOLD	Sweet & Tart	Crisp & Juicy	
	RED DELICIOUS	Sweet	Juicy	
	GOLDEN DELICIOUS	Sweet/Mellow	Crisp & Juicy	
	CAMEO	Sweet	Crisp & Firm	
	CRISPIN/MUTSU	Sweet & Tart	Very Crisp & Juicy	
	STAYMAN WINESAP	Mildly Tart	Firm & Juicy	
	YORK IMPERIAL	Semi Tart	Hard	
October	BRAEBURN	Sweet & Tangy	Crisp & Juicy	
	CRIMSON CRISP	Tart & Spicy	Firm & Crisp	
	GRANNY SMITH	Tart	Firm	
	ROME BEAUTY	Slightly Tart	Coarse Texture	
	FUJI	Very Sweet	Hard, Crisp, Juicy	
	PINK LADY	Tangy	Firm & Very Juicy	



Spiced Apple Wine Release

This spiced apple wine is a blend of five types of hand-picked Brown's apples, and includes cinnamon and nutmeg! Can be enjoyed cold or warm! \$16 a bottle while supplies last.

September Special—
Cabernet Franc sale price \$16
Medium bodied, light tannin red with good fruit flavor and light oak undertones.

Wine Shop Hours:
Tue-Fri 11-6pm
Sat 10am-5pm & Sun 11-5pm
No wine tastings at this time.
Phone 717-741-0300
logansviewwinery.com



TEACHER Of The Month

It's back to school time & time to make some teachers feel extra special. Nominate your favorite York County teacher in our Teacher of the Month promotion. We randomly draw one winner each month September—May and surprise them with a Brown's gift basket and apples to share with students in the classroom.

Send an email to linda@brownsorchards.com with the student's name, teacher's name and school name. Plus, give us one sentence to tell us why this teacher is so great. (nomination box also available inside the Market)



Planning a Wedding?!

Book now for 2021 & Save!

We will be hosting four weddings this October in our Orchards and we still have a few dates open if you are looking to get married this year. Our outdoor 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

HAVE YOU TRIED THIS YET?!

We love when customers tell us about their favorite ways to enjoy Brown's products...so we figured, why not share the love! So, if you have something you think others would like to try, let us know and you could earn extra Brown's Rewards & be featured in one of our newsletters!

"We always buy both the **Maryland Crab** and the **Cream of Crab soups** from the Deli and then **mix them together**".

- Diane from Forest Hill, Maryland
Email linda@brownsorchards.com with your ideas!

8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: CLOSED MONDAYS Tues-Sun 9am-6pm; Curbside 11am-3pm Tues-Sat
Café & Coffee Bar Hours: Closed until further notice



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