



BROWN'S

Orchards & Farm Market

www.brownsorchards.com

What's available from
Produce in September:

Our own Plums & Apples

Honeycrisp, Gala, Cortland,
Johnathan & Cameo
Local—Broccoli, Brussel Sprouts,
Cabbage, Cauliflower, Tomatoes,
Peppers, Eggplant, Turnips,
Onions, Butternut Squash
& Spaghetti Squash

Freshly pressed Apple Cider!

Please note: Produce availability is
dependent on Mother Nature.



Join us for a Sunday afternoon filled
with great music, snack foods,
Greenhouse & Market shopping and
a playground for the kids.

Sun., Sept. 6th 12-2pm **Jeff Gibble**

Mix of classic rock, blues & Jazz

Sun., Sept. 13th 12-2pm **RADIOGYPSIES**

Sounds from the 60s, 70s & 80s

Sun., Sept. 20th 12-2pm **BETH HOLLAND**

Classic rock, blues & originals

ALLEGRO winery



September featured wine "Karaoke"

This wine has the
subtle flavor of
pear,
complemented
with Cayuga
grapes.

**Allegro Wine Shoppe at
Brown's Farm Market**
Tues-Sat 11-6; Sun 12-5
Phone 717-741-3072

Apple Quiche

Source: Kathy Rohrbaugh Serves 6

Ingredients:

9" unbaked pie crust, sprinkled with a little dill
6 cups apples, peeled, cored & sliced thin
1-1/4 cups shredded sharp cheddar cheese
3 eggs
3/4 cup half & half
1/2 tsp salt
1/8 tsp nutmeg

Directions:

Preheat oven to 350°F
Place pie dough into the bottom of the pie pan.
Arrange apples in overlapping circles in the pie crust.
Sprinkle cheese over the apples.
In a medium bowl blend together eggs, half & half, salt &
nutmeg. Pour over cheese and apples.
Bake 40-45 minutes until knife comes out clean.



Freshly pressed Cider is back!

Our Cider Mgr, Brandon, starts pressing
our award-winning cider on **September
4th**. It's sold in pints, quarts, half
gallons, and gallons. You can also enjoy
our cider in the Café hot or cold and as
an apple cider ice cream float!



SUNFLOWER FIELDS

Gorgeous addition to our Orchards. You are welcome to
stop by anytime the Market is open to take photos. We will
have cut Sunflowers for purchase (\$3/stem) as well as
other cut flowers to make a bouquet on **Saturdays from
11am-3pm** while the sunflowers are still in bloom!

Candy & Caramel Apples

Hand-dipped in our Market and
available Fridays-Sundays
beginning September 18th!



FALL SCHOOL TOURS!

Our tours are fun and informative
and suited for ages 3-7. Tours can
be scheduled Mon-Fri Sept 14th-Oct
16th between 9am-2pm.
\$5/child.

Get more details on our Farm & Fun website page or email
linda@brownsorchards.com



Brown's is offering a **\$1000
scholarship in memory of
Dave Brown** to a student
furthering their education at
an academic, vocational or
technical school for post-
secondary studies. Apply
online, or grab a paper
application in the market.
Deadline to apply is
April 15, 2027.

TEACHER Of The Month

Nominate your favorite York
Co. teacher! We randomly draw
one winner each month
Sept.—May & surprise them
with a Brown's gift basket &
apples for the students.

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



Wagon rides to the pumpkin patch \$
Face painting (free)
Craft Table (free)
Mini caramel apple dipping \$
Visit the Honey Bee House (free)
Market Scavenger Hunt (free)
Samplings in the Market (free)
Fall Photo opps (free)

Paint & Sip Night

SAT., SEPT 19TH 3:30-5:00PM \$40 pp
Paint a pumpkin with Lori on a 12x12
canvas, sip a complimentary glass of
Allegro wine & enjoy a bakery pumpkin
treat. 717-428-2036 x257

8892 Susquehanna Trail South, Loganville PA (exit 8 or 10 off I-83) • 717.428.2036
Market Hours: Mon-Sun 8am-6pm (Open Labor Day Sept 7th 8am-2pm)
Café & Coffee Bar Hours: Mon-Sun 8am-5pm



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