

DOROTHY LANE MARKET

— the store that accommodates® —

TABLE

JANUARY 2025

The DLM
Experience

DOROTHY LANE MARKET



**ARTISAN
BREAD**

MADE RIGHT HERE DAILY



ARTISAN BREAD

RIISING TO THE CHALLENGE

To me, our Artisan Bread, which launched here at DLM in 1994, is the foundation of the DLM Bakery as it is 100% authentic and absolutely delicious. When you bite into a perfectly golden, chewy crust that houses an airy interior, you know that it's something special baked from scratch using old-world methods, natural fermentation, and time-honored techniques.

What many people don't realize is that there's more to baking bread than just following a recipe. It's having the instincts, the touch, and the knowledge to know just what to do with the dough, and how the most subtle variations, like humidity or temperature of a single ingredient, can make a difference in the end result unless you know just what to do. And our bakers are second to none, with a collective 150+ years of experience.

We bake fresh Artisan Bread every day, which means that this is an around-the-clock process with each step taking place at just the right time. In the early hours of each day when the lines are blurred between night and morning, our bakers start their day. In these quiet hours, the mixers hum as ingredients are combined for each loaf with quick calculations taking place to scale each ingredient.

As the day continues, the dough hits the bench to be shaped by hand by Jeff Lofino and Kevin Blackford, who know exactly how to optimize flavor and texture during this process. They continue to tend to the bread as the day goes on as it needs to be oven-ready by the time the night shift comes in.

Throughout the night to early morning, the loaves are lightly scored before entering our massive German hearth oven. Tracey Cochran makes sure everything is baked in time for the DLM truck that comes every morning and delivers the freshly baked bread to each store. Then, the process begins again.

Although there are many time-honored processes here in the DLM Bakehouse, there is still time for innovation too. Thanks to Greg Tyzzer, DLM Bakehouse Manager, and Rahn Keucher, DLM Bakehouse Assistant Manager, I'm humbled to watch our Artisan Bread rise to new heights under their leadership. Whether it be enhancing signature recipes, releasing seasonal additions,

or harnessing the many benefits of baking with local grains from area farmers (turn to page 4 to learn more), these guys are on it.

Scott VP Bakery Operations

FRENCH CONNECTION

Sauntering through a quintessential bakery-lined street in Paris, you'll see *Pain Au Levain* is a staple. It's the inspiration behind our *Miche*, a unique loaf with a dark, hearty crust and unmistakably French flavor. After several DLM associates traveled there in 2013, we knew we simply must master baking this flavorful yet complex bread. Wheat and whole rye flour are folded into our perfected sourdough base. It's then baked in our German hearth oven for *magnifique* results!

EXPERTISE UNLEASHED

When highly skilled baker Rahn Keucher joined our Artisan Bread team in 2020, he had already baked nearly one million loaves of *Ciabatta*. So when he brought in a loaf of his famed *Ciabatta* to share with DLM co-workers, the decision was unanimous for Rahn to work his magic on our *Ciabatta* recipe. The result is a perfectly light and airy bread—the way a good *Ciabatta* should be—with a thin yet crisp and flavorful crust.

OUR MOTHER DOUGH, EST 1993

Natural, slow fermentation gives our bestselling *Sourdough Bread* a lingering flavor with a slight sourdough tang, but it all starts with our sourdough starter, our Mother Dough, which is the backbone to so many breads here. Scott Fox, VP of Bakery, created our starter in 1993. Who knew that what started as raisins and sugar in a mason jar (combined with Scott's patience and expertise) would yield a beautifully complex, living Mother Dough that's continued for 30+ years? This came with him to DLM, and has "lived" in the DLM Bakehouse ever since, requiring daily attention from our team. "Sourdough captures live yeast in the air and takes on its surroundings—therefore, you can't have a San Francisco sourdough in Dayton. This is Dayton sourdough," says Scott.

MAXIMIZING FLAVOR

Baking bread may call for simple ingredients—flour, water, yeast—but that's even more reason why maximizing flavor and technique is so important, which can only be accomplished with skilled bakers who know the complex chemistry behind each action, nuance of ingredients, and ability to harness natural fermentation and old-world methods. For example, when we start our *French Boule* and *Baguette*, we begin with a poolish, which has pre-ferment characteristics that add depth in flavor.

WE BAKE ARTISAN BREAD EVERY DAY

Artisan Bread is in motion around the clock in the DLM Bakehouse, as timing (and patience) is key. Each day, we make signature favorites, such as our *Salt Rye*, which uses locally grown rye from Jon Branstrator's farm, combined with our prized sourdough starter. "It's one of the first things we make each morning so that it can have a longer fermentation period for flavor development," says Greg Tyzzer, DLM Bakehouse Manager.

The DLM Experience

DOROTHY LANE MARKET

A Local Grain Collaboration **Farmer + Baker**

As bakers, we certainly know more about farming than we ever thought we would. We'd like to think the same goes for our group of local farmers and millers when it comes to baking. After nearly ten years of working together to procure local grains to bake bread with, we have found that there are actually many parallels between baking and farming. The biggest is that resisting modern-day conveniences and actually going backwards in our methodologies to time-honored techniques is sometimes the best way forward.

Baking bread with locally grown grains isn't always the easiest. Just as farming with regenerative agriculture in mind isn't always the most convenient. When baking, we've found that letting the flours behave the way they want with little manipulation is key. It takes more patience and we rarely get it right on the first try, but it's worth it.

Communication between the baker and the farmer, especially when they also are the miller, is imparitive. That is one of the benefits to working locally—we

have a local product that can be adjusted to fit the needs of our recipes. We've also learned much from our farmers, including the many benefits of regenerative farming and how that results in a more nutrient-dense and equally delicious bread.

IT ALL STARTS FROM THE GROUND UP

Regenerative agriculture is a term we see popping up more and more these days, especially as we continue to grow our local grain program here in the DLM Bakehouse. But with this comes some common questions as to what regenerative farming actually is, how it compares to organic, and how it applies to what we do on a daily basis as our skilled bakers craft bread completely from start to finish day in and day out.

Regenerative farming can be thought of as the artisan bread baking approach of the agriculture community. By working with the local farmers, we are learning about how even the soil effects the grains we use for bread, including benefits from a health and ecological standpoint.



"We certainly know more about farming than we ever thought we would as bakers. We'd like to think the same goes for our group of farmers and millers when it comes to baking."

In action, the farmers are working with nature rather than against it. This can mean rotating crops to help mitigate insect infestation and disease. Farmers can use cover crops and no-till methods to keep top soil from eroding or oxidizing. These methods also exclude the use of glyphosate and other harsh pesticides that some conventional grains may contain. An added benefit is that the microbiome is kept alive within the soil that would otherwise not be there.

This transition into using grains with the least amount of tampering as possible has led us on a journey to make our bread as clean as possible when it comes to other ingredients, too. For example, all of our sourdough breads (Miche, Farmhouse, and Sourdough) are now made with organic flour.

We've even gone as far as using organic cornmeal on the bottom of each loaf and feeding our starters with organic and locally grown flours. Although we are not a Certified Organic Bakery, we are very passionate about making our bread as simple and nutritious as possible, whether it be regeneratively farmed ingredients, or local and organic grains when possible. The term organic focuses less on soil health and more on using fewer synthetic pesticides. However, both "organic" and "regenerative farming" complement the other as both methodologies achieve similar goals in producing a cleaner, more nutrient-dense product.

THE CIRCLE OF FARMER, MILLER, AND BAKER

There is something fundamentally human about bread baking and farming that our Bakehouse finds absolutely captivating. Both professions have been passed down for thousands of years, withstood the test of time, and are engrained into our societal DNA. They also each have unique challenges, especially when it comes to baking with local grains. But the end product is one we feel good about making, and one that you can feel good about feeding yourself and your family.

Dmg | Bakehouse Manager



The DLM
Experience
DOROTHY LANE MARKET



Meet the Local Farmers



In 2015, Danny Jones, Edward Hill, and the late Dale Friesen joined together in a venture to combine their collective knowledge and passion to grow the challenging Turkey Red Wheat locally. After the wheat is harvested, it is milled farm-side by the Jones family in Xenia, Ohio.



Jon Branstrator farms roughly 175 acres in Clarksville, Ohio. He grows heritage varieties of wheat, rye, spelt, and even buckwheat. He's taught us so much about soil science and uses a no-till method to embrace the role of Mother Nature. We are grateful to incorporate grains from Jon in many ways!

BRAISE for Days

With Vegetables

WHEN MOST THINK OF BRAISING, big beefy roasts like chuck or brisket come to mind. The vegetables are usually just a side note. By broadening your braising horizons, you can enjoy the beautiful, full-flavored, meltingly tender properties that braising can give vegetables!

Gentle heat, a small amount of liquid and fat, and a touch of seasoning will yield big flavor that just needs a little time. Use vegetables that are sturdy and flavorful like onions, carrots, fennel, leeks, potatoes, and hearty greens like kale. Nestle your veggies in a single layer in a pan and get ready to braise!

For the cleanest flavor, use water for the liquid. For a deeper flavor, use chicken stock, vegetable stock, or wine. Just make sure you add enough to cover 1/3 of the way up the sides of the vegetables. For seasoning, simple is best, like a good sea salt, freshly ground pepper, and a drizzle of DLM Extra-Virgin Olive Oil or a dollop or two of butter. You can braise either on the stove top or the oven; just make sure it stays at a simmer or below 325°F and doesn't boil. Depending on the veggie type or cut, this can take as little as 20 minutes or up to 2 hours. Just remember that low and slow is key!

Chef Carrie | Culinary Director

Braised Fennel Serves 4

3 bulbs of fennel
2 Tbsp DLM Pure Olive Oil
Salt and pepper to taste
4 garlic cloves, minced
2 Tbsp Aunt Mary's White Wine Vinegar
1 cup vegetable broth
1 Tbsp white miso
Handful of fresh thyme sprigs

Trim stalks off the fennel bulb and thinly slice the lighter parts of the stalk; set aside. Save a couple fronds for garnish. Cut each bulb in half through the center and then cut each half into wedges with a portion of the core in each wedge to help hold together. You should get about 8 wedges per bulb. In a large sauté pan, heat the olive oil over medium heat and add the fennel wedges in a single layer. Season with salt and pepper to taste and sauté on both sides about 2 to 3 minutes. Remove from pan and set aside.

Add garlic and sliced stalks. Deglaze the pan with white wine vinegar, then whisk in broth and miso paste. Add fennel wedges back in and top with thyme sprigs. Cover and let braise over low heat for about 20 minutes or until the fennel is tender. Garnish dish with fennel fronds.

Braised Beans & Greens Serves 4

2 bunches kale
4 slices of DLM Uncured Bacon, diced
1 red onion, finely chopped
Salt and pepper to taste
6 garlic cloves, sliced
1 cup chicken or veggie stock
2 (15 oz) cans red kidney beans, rinsed and drained
Favorite hot sauce, if desired

Wash kale well and finely slice into ribbons. In a medium pot, brown bacon until crisp; remove from the pan and set aside. Using bacon fat, sauté red onion until just soft and season with salt and pepper. Add sliced garlic and stir briefly. Add stock and scrape up any browned bits. Cover and let simmer for 5 minutes.

Remove the lid, add greens, and stir until just wilted, about 4 to 5 minutes. Add beans and heat together for another 3 to 5 minutes, adjusting seasoning with additional salt and pepper. Add hot sauce to taste if desired. Delicious served with DLM Corn-off-the-Cob Pan Bread!

Butter Braised Carrots Serves 4

2 lbs rainbow carrots, peeled
4 Tbsp butter
¼ cup water
Salt and pepper to taste
2 Tbsp fresh herbs, chopped, like
mint, parsley, or dill
Lemon

Place carrots, butter, and water in a small to medium sauté pan. Season to taste with salt and pepper. Bring to a boil, cover, and let braise over very low heat until carrots are tender and liquid is almost gone, about 20 to 25 minutes. For serving, garnish with fresh herbs and a squeeze of fresh lemon.



Some photos courtesy of Urban Stead.

Cheesemakers with Street Ched URBAN STEAD

Pardon me while I brag on a few of our awesome friends here in The DLM Cheese Shop—Scott and Andrea Robbins, the husband-wife duo behind Cincinnati's Urban Stead Cheese Company. They make beautiful cheeses that are both aesthetically pleasing and delicious—and they have earnest beliefs, such as creating a great local product that has a sense of community. If that wasn't enough, they also have a cool tasting room where they sell and serve the cheeses that they make on site. Did I mention that they just received Bronze at the 2024 World Cheese Awards for Street Ched, their English-style, clothbound Cheddar, and gold for their Dutch-style Gouda?

I first met them about six years ago. Scott is the head cheesemaker and mastermind behind their award-winning lineup. Andrea, in her words "is head of everything else," (not to be taken lightly). Together, they create the perfect balance that keeps the cheese wheels turning. I was blown away by the quality and flavor of their beautiful selection of artisan cheeses made right in the heart of the Queen City.

They approach their craft with the intention of making as little footprint as possible. This is what prompted them to renovate a building that sat empty for over 10 years in the East Walnut Hills neighborhood into a cozy and beautiful tasting room and production site. In true fashion of keeping local, even the milk that they use is acquired locally from a Jersey cow farm out of Mowrystown, Ohio.

Their goal ultimately is to create "Cheddar for the better," a motto that's proven not only by the numerous awards Street Ched has won, but by the fact that the byproducts from their production go to local farmers to feed livestock. Additionally, any excess cheese is given to a local food pantry.

What Scott and Andrea have accomplished in several years has taken others decades to achieve. It's been a true honor having a front-row view and to carry their renowned, locally made cheese. Whether you venture to their tasting room or pick up their cheese at DLM, you'll understand why we love Urban Stead so much!

Monica | The DLM Cheese Shop Manager, Springboro

BACON FEST

Carpe Bacon

JANUARY 15-21

Just say the word "bacon" and you can probably smell it and hear it sizzle! As America's undeniably favorite pork product, there's no better way to seize the sizzle than with a few crispy strips! Maybe it's the smoky scent that wafts from the skillet? Or, perhaps it's the irresistible flavor it imparts? Bacon is amazing, but it's elevated with DLM Uncured Bacon that's lifetime free of antibiotics

and contains no added nitrates or nitrites. During BaconFest, January 15-21, we'll celebrate bacon with sizzling creations where bacon is the star, like chocolate-covered bacon and bacon-wrapped steaks and scallops, to name a few. Plus, enjoy a complimentary bacon upgrade on any Jack's Grill, Sandwich Station, or Naples-Style Pizza order during BaconFest.

Draw | Executive Director Meat & Seafood

We are seizing the day with the sizzle of bacon!
Look for bacon creations throughout the store.

BAKERY

- Maple Bacon Baby Cake
- Bacon Cheddar Focaccia
- Maple Bacon Pound Loaf
- Butterscotch Bacon Tart

DELI

- Bacon Dip
- Crunchy Bacon Coleslaw
- Jalapeño Popper Dip
- Pine Club Pasta Salad
- Bacon Ranch Cheese Ball
- #12 The DLM BLT (Sandwich Station)
- Vermont Maple Grilled Cheese (Sandwich of the Month)
- Seven Layer Salad
- Three Little Pigs (Naples-Style Pizza of the Month, DLM SPR & WSQ only)

DLM COFFEE BAR

- Smoked Maple "Bacon" Latte

GOURMET TAKEAWAY

- Encrusted Mac & Cheese with Bacon
- Bacon-Braised Greens

○ Bacon-Fried Corn

- Cauliflower Suisse
- The Works Stuffed Potato

GROCERY

- Hammond's Pigs N' Taters Milk Chocolate Bar
- Terrapin Ridge Bacon Jams & Dips
- Stonewall Kitchen Bacon Jams, Dips, Aioli, & Sauces

MEAT

- Pig in a Pepper
- When Pigs Fly
- 50/50 Gourmet Burger
- Cheddar Bacon Gourmet Burger
- Black 'n Bleu Gourmet Burger
- Cajun Bacon Cheddar Sausage
- Fagottini di Pollo
- **DON'T FORGET THE BACON!**

PRODUCE

- Bacon Cheddar Portobella Mushroom
- Bacon Cheeseburger Salad (Salad Bar)

○ BLT Salad (Salad Bar)

- Bacon and Brussels Sprouts
- Omelette Fixins: Spinach, Cheese, and Bacon

SEAFOOD

- Bacon-Wrapped Sea Scallops
- Bacon-Crusted Cajun Tilapia

SUSHI

- Bacon Roll
- Shrimp Tempura Bacon Roll

THE DLM CHEESE SHOP

- Blaser's Bacon Cheddar
- BLT Cheese Spread
- Marieke Bacon Gouda

Carpe Bacon!
Add bacon for FREE to any order Jan. 15-21, at Jack's Grill, Naples-Style Pizza Station*, or the Sandwich Station.

* Naples-Style Pizza available at DLM Springboro & Washington Square only.

the Ramen Phenomenon

Who doesn't love ramen? I think many of us have fond memories of the version of ramen that got us through our formative years with a hot, cheap meal! This winter, we're so excited to introduce you to our new restaurant-quality, traditionally made broths and fresh noodle options that you can take home to heat and eat!

In Japan, there are many different types of ramen available depending on what city you are visiting. Here at DLM, you'll find both Miso Ramen and Tonkotsu along with a thick and wavy noodle as well as the more traditional thin noodle, available in our grab-and-go cold soup case. Tonkotsu ramen is a rich and silky pork-based broth that is slowly cooked for a long time to pull out all of pork's deliciousness. Miso Ramen is the meat-free version, but no less full of rich, umami flavors.

You'll be able to pick your ramen broth base and your favorite noodle type. Directions are easy. Briefly cook your noodles in boiling water, strain, and top with your favorite warmed ramen broth. It's just that simple—so let's start slurping!

Chef Carrie | Culinary Director

TO-GO RAMEN TOPPINGS

Want a little more variety to top your ramen? We've made that easy, too. Our ramen garnish kit comes with a soy-soaked egg and chopped spinach, cabbage, carrot, scallion, and furikake.



Experience

DLM Artisan Breads January 1-31

- 1 Experience freshly made DLM Artisan Bread (whole or half loaf) 6 days this month and earn 500 Bonus Points. January 1-31, 2025, with purchases taking place on 6 different calendar days.
- 2 Enjoy 3 sandwiches from our Sandwich Station this month and earn 500 Bonus Points. Our Sandwich Station features our Made Right Here DLM Artisan Breads, Bagels, and Croissants.
- 3 Try 2 DLM Artisan Bread loaves (whole or half) that feature local grains and earn 500 Bonus Points: Choose from Turkey Red Wheat Oatmeal Stout Bread, Three Farmers Sourdough, Seedsational 100% Whole Grain Bread, New York Rye, Salt Rye, and Farmhouse.

Want to meet our bakers? Get details about upcoming DLM Experiences at DorothyLane.com/Events

Complete all three experiences and unlock an exclusive e-mail coupon for \$20 off any purchase from The DLM Bakery (valid Feb. 4-18, 2025).

DLM Experience Bonus Points and an e-mail coupon for qualifying Club DLM card members will be sent on Feb. 4, 2025



Explore legendary food cities like never before with our Food Tours, featuring behind-the-scenes tours and tastings along the way.

Led by a professional travel guide and a host from DLM, Food Tours accommodate 10-12 travelers and include unique experiences, hotel accommodations, several group meals, and travel between tour stops on the itinerary. *Airfare not included.*

View Our 2025 Destinations
DorothyLane.com/FoodTour



DOROTHY LANE MARKET
 •established 1948•

Oakwood (937) 299-3561
 Washington Square (937) 434-1294
 Springboro (937) 748-6800

ONLINE ONLY
**PANTRY
SALE**



STARTS NOW

Online only
**10% OFF
OLIVE OILS
& MORE PANTRY FAVES**


DOROTHY LANE MARKET

DorothyLane.com
(866) 748-1391



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$37,546

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN NOVEMBER



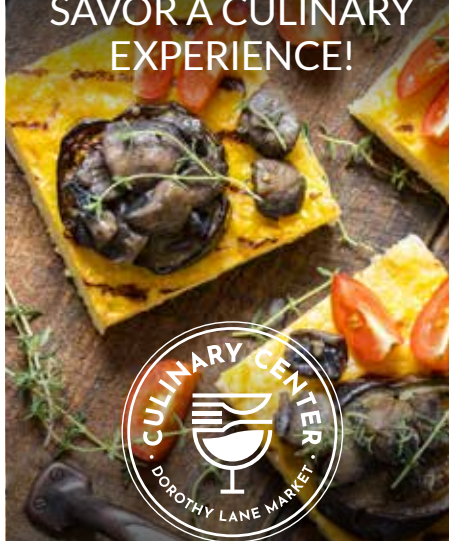
SAY "I DO"
**WEDDING
SHOWCASE**

SUNDAY, FEBRUARY 23
11 A.M. TO 3 P.M.
THE LOFT AT DLM SPR

A free event showcasing
wedding cake trends and more
inspiration. View ideas, try
samples, and get an exclusive
wedding cake coupon!



Culinary Center
CLASSES
SAVOR A CULINARY
EXPERIENCE!



Winter & Spring class
enrollment begins
JANUARY 14, 10 A.M.

DOROTHYLANE.COM/
CULINARYCENTER

DOROTHY LANE MARKET

**FOOD
TOUR**

Come travel with us!

New year, new travels!
Explore legendary
food cities through a
culinary lens.

Limited spots available.



**View Our 2025
Destinations**

DorothyLane.com/
FoodTour