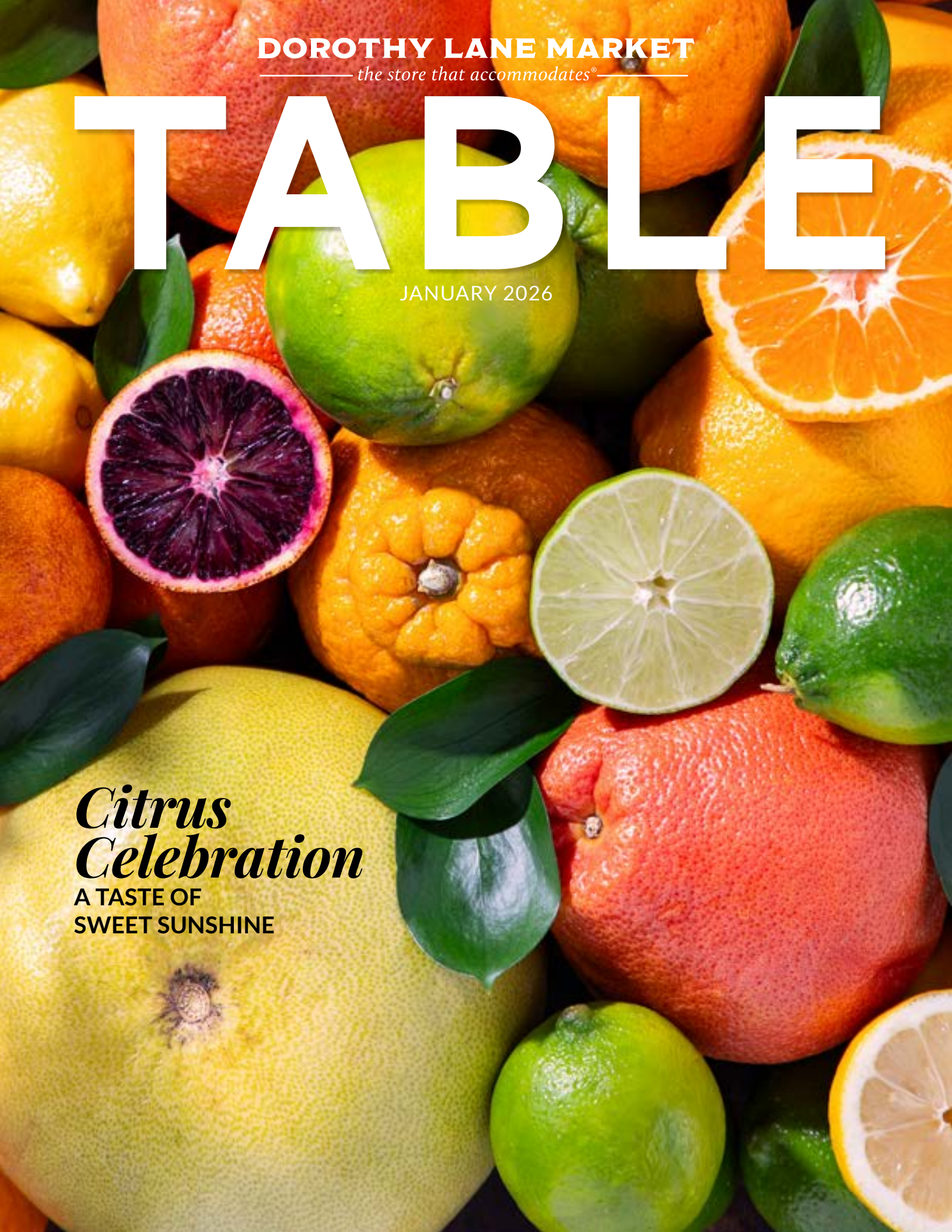
DOROTHY LANE MARKET

the store that accommodates®

TABLE

JANUARY 2026



Citrus Celebration

A TASTE OF SWEET SUNSHINE

WE ARE YOUR LOCAL *Family Grocer* EST. 1948

Last year was a special one indeed as we opened our fourth location in Mason, Ohio, on August 20, 2025. With three long-standing, beloved stores in the Dayton area, we took great consideration with the decision to open a fourth location in the Cincinnati area. We have been welcomed with open arms by The City of Mason and the community as well! But we realize that we are just getting started with sharing our story—my family's treasured history.

The awe of the grocery industry for me started when I was a very young boy, as I'd spend much time with my mother Vera Jane Mayne at her small fruit stand at the Central Market House, which is where she met my father, Calvin D. Mayne, several years prior. It wasn't until 1948 that Dorothy Lane Market was founded in Dayton, Ohio, on a street called "Dorothy Lane."

As a child growing up in the grocery business, it filled me with wonder to see 100-lb sacks of potatoes and towering crates of cantaloupe. I vividly recall the knife that my dad used to cut the bananas off the stalks. The blade was curved, and to a kid it looked like an eagle's beak. Every Thursday, dad would get in the car and drive by other markets to see the posters being hung that featured new ad items. If the competition had Folgers Coffee on sale for 49¢ per lb, he'd lower the price to 39¢ per lb. That spark of excitement for the industry carries on with the many folks who also love DLM dearly, like my family.

As I look back on the past 78 years since DLM was founded, it really doesn't feel that long at all. The word "fun" comes to mind when I think about it all. I know that "fun" doesn't sound very business-like, but it's led to our endless quest to innovate, which breeds excitement!

Over the years, we've always tried to create faster than the competition can steal. As a result, we try things that others won't, which can be risky at times; but it can also lead to unique promotions, business practices, new items, and even fun. One such example is the Killer Brownie® which sparked our strategy to continue developing favorites in every aisle and department.

As we enter another year, we are filled with humble gratitude to be your local grocer. We know that the fun and quest for that next great DLM signature favorite will continue as our very talented DLM family continues to provide the very best to you, our wonderful customers.

A LOOK BACK FROM 1948 TO TODAY AT A GLANCE

1941 Calvin D. Mayne worked in the wholesale produce business in Dayton, Ohio.

1941 Calvin began courting widow Vera Jane Pacey who owned a small fruit stand at the Central Market House. They married later that year.

1942 Calvin deployed to Japan with the U.S. Army, eventually holding the rank of Captain, Military Intelligence.

1944 Calvin & Vera Mayne's son Norman is born.

1948 Dorothy Lane Market opens as a humble market at the corner of Far Hills and Dorothy Lane.

1951 Fire hits building adjacent to DLM causing much damage to the store. As a result, the "lean-to" was remodeled.

1953 DLM relocates a block a way to where our Oakwood store is today.

1955 Vera spearheads launch of Good Neighbor Program as a way for DLM to give back to community.

1957 NCR, impressed by DLM, incorporates the DLM story in their national Modern Merchandising Methods seminars. This takes Calvin, Vera, & Norman around the world for speaking opportunities with stops in Australia and many other countries before ending in Europe.

1958 Calvin presents to the House of Parliament on the topic of modern merchandising.

1966 Calvin suffers a severe stroke and his son Norman begins to play a larger role with DLM.

1972 DLM's founding father, Calvin D. Mayne, passes away with grocers from around the world coming to mourn. Vera assumes role as president.

1991 DLM opens a second location at Washington Square.

1992 Meat dept. commits to proteins lifetime free of antibiotics/ growth promotants, fed a vegetarian diet, and in strict accordance to animal welfare standards well ahead of the rest of the industry.

1994 DLM Artisan Bread launches. DLM receives industry attention for baking our bread from scratch.

1995 DLM ceases mass advertising and launches Club DLM to reward customers, drawing national attention.

2002 DLM Springboro opens doors, inching DLM a bit more south.

2004 DLM begins shipping food gifts nationwide.

2011 At the age of 105, Vera passes away leaving a legacy at DLM in the way we partner with the community and treat our associates.

2015 Killer Brownie®, a DLM signature favorite that started in our Bakery, begins the process to expand nationwide, led by Norman's daughter, Chimene Ross.

2025 DLM Mason opens to the public August 20, 2025, with Norman and his son Calvin Mayne welcoming customers together.

Squeeze the Day

Citrus Celebration

Beat the winter doldrums this January and bring on the citrus sunshine! Each week, we'll be flooding our stores with vibrant displays of citrus, featuring nature's best while it's at its peak! From the west coast's California Jumbo Navels to the deep ruby colored Texas Red Grapefruit of the south, we love them all. Each variety is not only bursting with colors that bring joy and sweet flavor, but they carry within vitamins and health benefits! You'll also love our fresh-squeezed juices featuring just one ingredient—citrus, whether it be grapefruits, oranges, blood oranges, tangerines, lemons, or limes. We freshly squeeze and bottle this liquid sunshine in our Produce departments so you can tap into the freshest juice around. So come squeeze the day with our line of freshly squeezed juices or peel your way to happiness from our generous displays of citrus!

Produce Director

Get This Winter Citrus Salad
Recipe online at DorothyLane.com/Citrus

DEKOPON SNOW MANDARINS
Developed in Japan, these are now grown in California's San Joaquin Valley. Easy to peel with low acid levels, this is a great option for sensitive stomachs.

KUMQUATS
This small citrus that's native to China has a sweet, edible peel and a tart, juicy pulp. Try eating whole with its peel to balance sweet-sour flavors.

CALIFORNIA JUMBO NAVELS
This is the sweetest you can find, providing ample amounts of vitamin C.

CARA CARA NAVELS
Among the prettiest citrus with its slightly pink flesh, it's also extremely sweet.

MEYER LEMONS
Prized by bakers, this fragrant lemon is slightly sweeter and less tart; but it still brings that distinct lemon flavor to desserts.

BLOOD ORANGES
Nine times the antioxidants of navels, the blood orange has an unmistakable deep red flesh and sweet taste, making it a recipe favorite!

MELOGOLD GRAPEFRUIT
A sweet, juicy hybrid of pummelo and white grapefruit, boasting a sweet-tart flavor. Best in salads or fruit cocktails.

PUMMELO
Very large citrus that's a Vietnamese staple and a relative to grapefruit. Enjoy as you would a grapefruit, sprinkling with a little sugar to taste or in a salad.

SWEET SCARLETTS RED GRAPEFRUIT
These luscious grapefruits known for their ruby color are grown in South Texas! Cut in and enjoy or try it with a white fish, juiced, or in a cocktail.

Beautiful Braising

Cold winter days make me crave a warm house full of good food with family and friends. This January, fill your home with delicious smells and the promise of perfect comfort food that makes people happy. The best way to do that in your kitchen is to braise. This is a method of cooking meats and vegetables at a low temperature for a long period of time in a covered pot. Time will do its magic in creating a delicious sauce as the dish slowly cooks until everything is meltingly tender.
Don't forget braised dishes make the best leftovers that freeze beautifully!

Chef Connie | Culinary Director

Smothered Pork Chops *Makes 4 servings*

4 duBreton Pork Chops, bone in and thick cut
Salt and freshly ground pepper to taste
½ cup flour
2 Tbsp DLM Extra-Virgin Olive Oil
4 yellow onions, peeled and thinly sliced
1 bay leaf
1 quart chicken stock
1 Tbsp fresh parsley, chopped

Preheat oven to 325˚F. Season the pork chops with salt and pepper. Dredge pork chops in flour, shaking off any excess. Reserve leftover flour for later.

In a Dutch oven over medium heat, drizzle the olive oil and cook pork chops, about 4 minutes a side, or until golden brown on both sides. Remove and set aside. Lower heat, add onions and bay leaf, and cook, stirring often, until the onions are softened, about 15 minutes. Season well with salt and pepper.

Add 3 tablespoons of reserved flour to onions, stir well, and allow to cook 3 or 4 minutes. Slowly add stock, stirring and scraping the pan well, until it is incorporated and the mixture is slightly thickened. Return chops to the pot and bring to a simmer. Cover tightly and cook in the oven until very tender, about 2 hours. Garnish with parsley and serve.

Braised Chicken & Artichokes *Makes 4 servings*

4 bone-in, skin-on DLM Natural Chicken Thighs
Salt and black pepper
1 Tbsp DLM Extra-Virgin Olive Oil, plus more for drizzling
2 (14-ounce) cans artichoke hearts, drained and halved lengthwise
1 red onion, sliced
Pinch of dried thyme
1¼ cup dry white wine
1 cup assorted herbs for finishing like parsley, mint, or dill leaves

Preheat oven to 425˚F. Season chicken on both sides with salt and pepper. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat and add chicken, skin-side down. Cook, without turning, until the skin is deeply golden and much of the fat has rendered, 8 to 10 minutes. Turn the chicken and continue to cook for another 3-4 minutes. Remove from pan and set aside. Add artichoke hearts, onion, and a pinch or two of thyme. Sauté until onions are just starting to brown.

Deglaze pan with wine and scrape up browned bits. Nestle the reserved chicken into the artichoke-onion mixture and bring to a steady simmer. Transfer pan to the oven and finish cooking until sauce reduces by about half, 12-15 minutes. Remove chicken from oven and scatter with herbs and a drizzle of olive oil.

Braised Red Cabbage

Makes 4-6 servings

1 large red cabbage, quartered, cored, and cut crosswise in thin strips
2 Tbsp DLM Pure Olive Oil
1 onion, thinly sliced
⅓ cup DLM Aged Balsamic Vinegar, divided into 2 measurements
2 Granny Smith apples, peeled, cored, and sliced
¼ tsp ground allspice
Salt and pepper to taste

Rinse the cut cabbage with cold water and set aside. In a large Dutch oven, heat the oil over medium heat and sauté the onions, stirring often, until just about tender, about three minutes. Add 2 tablespoons of vinegar and the apples and continue to cook for 3 to 5 minutes.

Add the cabbage, allspice, and the final 2 tablespoons of vinegar; mix well. Cover the pot and braise over low heat for one hour, stirring occasionally. Season with salt and pepper to taste. Tastes even better the day after!

Pantry Refresh *Checklist*

Start the New Year more organized by spending some quality time taking inventory of what's in your pantry, fridge, and freezer. Getting your pantry prepared and well organized is one of the most important steps not only in a professional kitchen, but in a home kitchen, too! Plus, as snowy, cold days come up and you're ready to spend more time cooking, having a prepared pantry will make it all the more fun! We've created a checklist for a well-stocked pantry & fridge to help simplify the process.

Culinary Director

OILS & VINEGARS

Extra-virgin olive oil
Neutral cooking oil like canola or grapeseed
Red wine vinegar
White vinegar
Apple cider vinegar

ADVANCED: *Peanut oil, coconut oil, sesame oil, sherry or balsamic vinegar, walnut oil, rice vinegar, mirin.*

NUT PRODUCTS

Peanut butter
Almond butter
Pecans
Walnuts
Almonds
Peanuts

ADVANCED: *Pumpkin seeds, pistachios, tahini, pine nuts, hazelnuts.*

GRAINS, STARCHES, & RICE

Whole grains like quinoa or farro
Dried pastas
Plain bread crumbs
Crackers
Dried beans
Rice

ADVANCED: *Dried lentils, rice noodles, panko bread crumbs, spelt, pearl barley.*

SPICES & DRIED HERBS

Kosher salt
Red pepper flakes
Ground cayenne
Chili powder
Curry powder
Bay leaves
Black peppercorns
Sweet paprika
Ground cinnamon
Ground cumin
Garlic powder or granulated garlic
Dried thyme
Dried oregano

ADVANCED: *Flaky salt, ground coriander, dried dill, turmeric, smoked paprika, cardamom, za'atar, allspice, fennel seeds, dry mustard, garam masala, Chinese 5-spice powder, whole nutmegs, sumac, cumin seeds, coriander seeds.*

CANNED & JARRED GOODS

Soups
Tuna
Tomato paste & sauce
Diced tomatoes
Chicken or vegetable stock
Beans
Pickles
Fruit jams and preserves
Anchovies
Olives
Maple syrup

ADVANCED: *Clams, sardines, cornichons, preserved lemons, unsweetened coconut milk, capers, pickled hot peppers, kimchi.*

CONDIMENTS & SAUCES

Dijon & yellow mustard
Mayonnaise
Ketchup
Hot sauce
Salsa
Soy sauce
Worcestershire sauce
BBQ sauce

ADVANCED: *Whole grain mustard, hoisin, Thai red curry paste, fish sauce, anchovy paste, harissa, gochujang, mango chutney, miso, wasabi, Chinese oyster sauce, Asian chili bean pastes.*

DAIRY & CHARCUTERIE

Eggs
Milk
Butter
Cheeses like Cheddar, Parmigiano-Reggiano, feta, & Gruyére
Plain yogurt
Sour cream
Bacon
Hard salami, sausages

ADVANCED: *Blue cheese, prosciutto, artisan ham.*

BAKING

All-purpose flour
Cornmeal
Rolled oats
Cornstarch
Baking soda
Baking powder
Pure vanilla extract
Granulated sugar
Light & dark brown sugar
Confectioners' sugar
Bittersweet & semisweet chocolate
Raisins/dried fruits
Cocoa powder

ADVANCED: *Cake flour, whole wheat flour, dark baking chocolate, vanilla beans, almond extract, powdered gelatin, molasses, light corn syrup, buttermilk powder, active dry yeast.*

Bean & Chorizo Stew

Makes 4 servings

2-3 Tbsp Vera Jane's Extra-Virgin Olive Oil
¼ cup white onion, minced
1 cup cured Spanish chorizo, diced
2 garlic cloves, minced
3 cups chicken or vegetable stock
1 cup puréed tomato
2 cups cooked Rancho Gordo King City Pink Beans, or other mild heirloom beans
Salt and pepper to taste
2 to 3 corn tortillas, cut into strips
3 Tbsp olive oil or vegetable oil for frying
Minced fresh cilantro or parsley for garnish

In a soup pot over medium heat, warm olive oil. Add onion and chorizo and cook, stirring often, until onion is soft, about 5 minutes. Add garlic and continue to cook for a minute or two. Stir in stock, tomato, and beans; simmer until heated through, about 10 minutes. Add salt and pepper to taste.

While soup is simmering, heat 3 tablespoons of oil in a skillet over medium heat and fry the tortilla strips until crisp, about 2 minutes. Remove and let rest on a paper towel. Serve soup topped with tortilla strips and fresh herbs.

BACONFEST

Carpe Bacon

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

JANUARY 14-20

Ladies and gentlemen, let's *Carpe Bacon* and *Seize the Sizzle* with this year's BaconFest, our annual celebration of the world's most irresistible ingredient. Look for bacon creations throughout the stores, Jan. 14-20, that'll turn our aisles into a paradise of smoky, savory, bacon-infused bliss! In addition to BaconFest exclusives, look for tastings that sizzle with bacon, especially the Saturday of BaconFest (Jan. 17)!

We're embracing a simple philosophy: *Carpe Bacon*. Life is short. Your appetite is calling. And our DLM Uncured Bacon is ready to answer. So, gather your friends, your family, and your fellow bacon enthusiasts. Come hungry. Explore boldly. Taste everything. Because at BaconFest, bacon isn't just an ingredient—it's the star of the show.

Drew | Executive Director Meat & Seafood

BAKERY
- Maple Bacon Baby Cake
- Chocolate Covered Bacon
- Cheddar Garlic Bread with a Bacon Spread

DELI
- Bacon Dip
- Crunchy Bacon Coleslaw
- Jalapeño Popper Dip
- Pine Club Pasta Salad
- Broccoli Raisin Salad
- German Potato Salad
- Buffalo Potato Salad
- Bacon Ranch Cheese Ball
- Quiche Lorraine
- Seven Layer Salad
- Tomato Bacon Cheddar Soup
- Split Pea and Bacon Soup
- Potato Bacon Soup

THE DLM CHEESE SHOP
- Blaser's Natural Bacon Cheddar
- BLT Cheese Spread
- Marieke Gouda with Bacon

DLM COFFEE BAR
- Smoked Maple "Bacon" Latte

GOURMET TAKEAWAY
- Bacon-Braised Greens
- Bacon-Fried Corn
- Cauliflower Suisse
- The Works Stuffed Potato

GROCERY
- Hammond's Pigs N' Taters Milk Chocolate Bar
- Mikesell's Smoked Bacon Potato Chips
- Stonewall Kitchen Bacon Jams, Dips, Aioli, & Sauces
- Terrapin Ridge Farms Bacon Jams, Dips, Mustard, Dressing, & Aioli

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

NAPLES-STYLE PIZZA
Available at select locations.
- Alsatian
- The Carnivore

PRODUCE
- Bacon Cheddar Portobella Mushroom
- Bacon Cheeseburger Salad (Salad Bar)
- BLT Salad (Salad Bar)
- Bacon & Brussels Sprouts
- Omelette Fixins: Spinach, Cheese, and Bacon

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

SANDWICH STATION
- #12 DLM BLT (Sandwich Station)
- Vermont Maple Grilled Cheese (Sandwich of the Month)

SUSHI
- Bacon Roll
- Shrimp Tempura Bacon Roll

Carpe Bacon!

Add bacon for FREE to any order Jan. 14-20, at Jack's Grill, Naples-Style Pizza Station*, or the Sandwich Station.
**Naples-Style Pizza available at select locations.*

ASSOCIATES OF THE YEAR

NEW 25-YEAR CLUB MEMBERS

Join Us in Celebrating Our Associates

2025 Associates of the Year—*Back row, left to right*: **Anna Dunlap,** Oakwood Deli; **Larry Fourman,** Oakwood Grocery; **Medoley Storey,** Mason Bakery; **Mary Landry,** Washington Square Front End; **Trevor Sloan,** Truck; **Owen Carpenter**, Springboro Meat; **Austin Hieb,** Springboro Produce. *Front row, left to right:* **Kelsey Smith,** Springboro Front End; **Larry Bracey**, Mason Kitchen; **Kelly Bolia,** Washington Square Floral; **Judy Barker,** Washington Square Deli; **Tabby Weiner,** Oakwood Deli; **Mackenzie Gibbons,** Mason Front End. *Not pictured:* ***Gabriella Mordino****, Mason Coffee Bar.*

New 25-Year Club Members—*Back row, left to right*: Calvin; **Peggy Neary,** Washington Square Beer & Wine/Culinary Center; **Teresa Borros-Kearney,** Washington Square Beer & Wine; **Megan Ervin,** Oakwood Healthy Living; **Jessica Alvarez,** Oakwood Receiving; **Andrea Focke,** Bakehouse; **Barbara Rethlake,** Holiday at Home Parade Coordinator; Norman. *Front row, left to right*: **Carrie Walters,** Culinary Center Director/Chef; **Melissa Dehart,** Property Manager; **Joy Kemp,** Healthy Living Director; **Carrie Chrisman,** Pastry Shop.

SHIP NATURE'S SWEET GIFT

Fruits in Season Club

Bite into sweet, sun-kissed fruits from every season! These monthly gift boxes feature the freshest hand-selected fruits from trusted growers across the country.

DOROTHY LANE MARKET MAIL ORDER | (866) 748-1391 DorothyLane.com

DOROTHY LANE MARKET
6135 Far Hills Ave. Dayton, OH 45459
DorothyLane.com

ADDRESS SERVICE REQUESTED

$38,149
WORTH OF PRODUCTS DONATED TO LOCAL FOOD BANKS IN NOVEMBER

DOROTHY LANE MARKET GOOD NEIGHBOR PROGRAM

BACON FEST

Carpe Bacon

JANUARY 14-20

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

Wedding Showcase

The Loft at DLM Springboro

SUNDAY, FEBRUARY 22
11 A.M. to 3 P.M.

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

LOVE CAKES
BY DOROTHY LANE MARKET

Coffee Crawl

SATURDAY, MARCH 7
9 A.M.–1 P.M.

We're brewing a complimentary coffee tasting event featuring local roasters on site.

Mason (513) 229-2500 | Oakwood (937) 299-3561 | Springboro (937) 748-6800 | Washington Square (937) 434-1294

Prices and offers herein are valid through 1/31/26. Club DLM card is required for all sale prices except beer and wine. In the event of a typographical error, in-store prices will prevail.