

DOROTHY LANE MARKET

the store that accommodates®

TABLE

FEBRUARY 2026

Taste of Italy

AUTHENTIC PARMIGIANO-
REGGIANO & MORE!



Love Is in Full Bloom

Rosaprima Roses

Celebrate love this Valentine's Day with the timeless elegance of roses. We know the importance of selecting the perfect gift for your Valentine, which is why we're proud to partner with Rosaprima to bring you the very best.

Known worldwide for their premium roses and ethical practices, Rosaprima operates a farm just north of Quito, Ecuador, where the warm days, cool nights, consistent sunshine, and nutrient-rich volcanic soil give rise to the most gorgeous roses.

As we approach Valentine's Day, we will have an abundant array of pre-styled bouquets for you to grab and go. Or, look to our selection of roses, wrapped or arranged in a vase, available to pre-order online for pick-up.

Stuart

Floral & Plant Director

Rose Bouquet Care

1. Place fresh flowers in water as soon as possible. If they'll be out of water for longer than one hour once you leave our store, tell us so we can wrap the stems.
2. Beware of extreme temperatures. Fresh flowers exposed to extreme cold are doomed. We are happy to wrap properly to make sure the blooms are covered.
3. Fill a clean vase with cold, clean water. Trim stems with a sharp knife or pair of scissors. Remove any foliage in the water.
4. Find the perfect spot. Place your vase in an area that is away from sunlight, heaters, or drafts. These will cause your flowers to wilt quickly.



ORDER FLOWERS ONLINE
DorothyLane.com/OrderOnline



Taste of Italy

Like most great discoveries in the food business, the story behind our Vera Jane's Extra-Virgin Olive Oil began at a dinner lubricated with a glass of wine ... likely a rustic Brunello. Over 25 years ago, my parents were at a dinner party in the small town of Lucignano in Tuscany and met a young man named Alex and his mother Lily. They live on a beautiful hillside, dense with ancient olive trees garnished by large bushes of fragrant jasmine. Their olive grove produced plenty but they never gave it much thought, other than bottling some oil for family and friends and selling some locally. After dinner, Alex gave a bottle to my parents and the rest is history. We loved it so much, we made it our own. We named it after my grandmother Vera Jane, the majority owner of DLM for most of our history, and we decorate the bottle with a beloved photo of her from 1938.

You'll see Italy's influence at DLM in so many different ways. This can be with

Italian products we love, such as our beloved olive oil. The same spirit of discovery and flavor can be seen with DLM Aged Balsamic Vinegar of Modena, which we hand-selected alongside our friend Maria Livia Manicardi; our authentic Parmigiano-Reggiano, which we choose to buy from a small family farm where the cows peacefully graze overlooking the hills of Modena, Italy; and so many other artisan products we carry, such as our curated selection of Italian pastas and sauces.

Other times, you'll find that Italian influence in the form of a technique we've learned from studying with Italian masters that we then replicate here, such as our DLM Handmade Fresh Mozzarella, Naples-Style Pizza, and Tuscan butcher-inspired specialty prepared meats.

This month, as the greatest games of them all unfolds in one of our favorite food-loving countries, we'll be celebrating the iconic flavors of Italy.

Calin



IN-STORE TASTING EVENT

Taste of Italy

Saturday, Feb. 21 • 11 a.m.-4 p.m.

All Locations

We're celebrating our love for the cuisine of Italy with special in-store tastings, wine highlights, menu items, demonstrations, and more!

ITALIAN TREASURE *Parmigiano-Reggiano*

For decades, we've sourced our Parmigiano-Reggiano from brothers Valerio and Giovanni Minelli and Giovanni's sons Carlo and Luca. They produce their cheese on a family estate, which is located in the rolling hills just outside of Modena, Italy. As with many farmers, they are big-hearted, hospitable people. They proudly carry on the tradition of one of the world's most renowned cheeses. This treasured cheese is a result of their knowledge of the land, the cows, artisan cheese-making techniques, and, of course, their passion and love for what they do. This struck me when, on one visit, Giovanni took us to where the cows graze and whispered with a smile, "Look into their eyes. They are happy."

To taste a good Parmigiano-Reggiano is to taste a piece of Italian culinary culture. It carries with it a sense of place as it's been made nearly the same way since the 12th century coming only from the provinces of Modena, Parma, Reggio-Emilia, and a small part each of Bologna and Mantova. In keeping with the highest standards of the consortium, the Minelli's feed their cows only fresh grass and hay—from their own fields.

Starting with their prized milk, they begin the cheese making process in their facility, pouring milk into copper vessels, adding rennet, and then bathing the cheese in salted water. The wheels are carefully aged in special rooms where they're cleaned and kept at specific temperatures and humidity. After aging for one year, professional cheese testers from the Parmigiano-Reggiano Consortium scrutinize each wheel for maturation, aroma, color, consistency, and internal structure. As the cheese ages, peptones, peptides, and free amino acids form. When these crystallize, they give Parmigiano-Reggiano its distinctive, slightly crunchy texture, as well as make it a healthy, easy-to-digest food.

After passing inspection, the wheel is branded with the Consortium's symbol and finishes aging. It's also stamped with a specific number assigned to the producer. The Minelli family's number is 1477, which you'll see on every wheel in our stores. Thanks to our relationship with the Minelli family, they supply us with wheels aged for 30 months—longer than most, which optimizes flavor, texture, and aroma.

We can't imagine a better Parmigiano-Reggiano. That's why we've featured it exclusively for so many years. Whether using on a cheese plate, in soup or salad, grated over pasta, or simply enjoying as a healthy snack, you will love this exquisite cheese. For a special treat, drizzle with a bit of our DLM Balsamic Vinegar of Modena!

Calvin Toad



Gold Medal Picks FROM PIEDMONT

The Piedmont region of Italy lies just west of Milan (Milano) where the Winter Olympics will soon kick off. Piedmont is famously situated "at the foot of the mountains" (the Alps), which surround it on three sides. It's Italy's second-largest region and serves as a major cultural, industrial, and gastronomic hub, producing world-class wines like Barolo and Barbaresco, both from the Nebbiolo grape. Join us in exploring five well-known varietals as we celebrate our connection this month to this great food and wine-loving country!

MONCHIERO LANGHE ARNEIS is a white to be enjoyed when young and fresh. The latest vintage is just the thing to get your casual dining started, be it with a salad, shellfish, or a creamy pasta dish.

LA SPINETTA TIMORASSO is an expressive, Italian white showing aromas of citrus, white flowers, and good minerality. The taste is crisp and full-bodied, with ripe stone fruits, balanced acidity, and a long, refreshing finish. A distinctive wine that highlights the elegance and depth of the Timorasso grape. Pairs well with truffles, risotto, and seafood.

MASERA GAVI is a crisp, dry Italian white made from 100% Cortese grapes. It's known for its bright, mineral-driven profile with notes of apple, pear, and citrus. An excellent value, it's an elegant and refreshing aperitif or paired with seafood and light dishes.

DAMILANO BAROLO is a prestigious Italian red, made from the Nebbiolo grape. It's known for its powerful elegance and complex aromas of rose, tar, cherry, and structured tannins. It contains a blend of fruit from five top vineyards for a balanced, cellar-worthy expression of this classic wine, offering both immediate enjoyment and aging potential. Pairs well with braised meats and heartier foods.

MAURO MOLINE DOLCETTO LANGHE is a medium-bodied red, known for its juicy black cherry, plum, and blackberry fruit, soft tannins, and hints of violet. It's versatile with food like pasta or charcuterie. Despite the name "little sweet one," it is dry with a balanced, food-friendly profile.

Wine Education & Development

Say “I Do” to Your Dream Cake

YOU'RE INVITED TO OUR WEDDING SHOWCASE

Get ready for an unforgettable experience at our annual Wedding Showcase! This is not your typical wedding event; it's a celebration of creativity and inspiration. Embrace the enchantment of stunning wedding cakes as we showcase the latest trends and techniques. Join us and immerse yourself in a world of beauty and imagination that will spark your wedding vision!

This wedding show is planned by our award-winning cake designers, who are fully enveloped in cutting-edge wedding day trends. When you arrive, you'll see not only ideas for unique and elegant wedding cakes but also inspiration for your own wedding mood board! This event is free and requires no reservation. Interested in talking to a designer at our Wedding Showcase? We'll be offering complimentary on-site wedding cake consultations. We'll see you soon!

Schedule a Wedding Cake Tasting

We'd love to work together with you to bring your wedding cake dreams to life!

Cakes@DorothyLane.com • DorothyLane.com/LoveCakes

BASIC TASTING

One of our designers will sit down with you and a guest for a consultation, which includes a tasting of five of our most popular wedding cake flavor combinations. | \$10

TASTING EXPERIENCE

Invite up to four guests to our private space where we'll bring out a stunning wedding cake "tasting" board, brimming with different cake flavors, fillings, icing, and more. | \$50



LOVE CAKES BY DOROTHY LANE MARKET

Wedding Showcase

FEBRUARY 22
11 A.M. TO 3 P.M.
THE LOFT AT DLM SPRINGBORO

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



Coffee Crawl

SATURDAY, MARCH 7
9 A.M.-1 P.M. • ALL LOCATIONS

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

Boston Stoker Coffee Co., Deeper Roots Coffee, Erie Island Coffee Co.,
La Terza Artisan Coffee Roasterie, Mom 'n em Coffee, Pettibone
Coffee, Proud Hound Coffee, Rooted Grounds Coffee, Script Coffee,
Silver Bridge Coffee, Sonder Brewing, Viva Coffee Roasters, Yield Coffee
Roasters, & More! *Vendor tastings will vary per location.*

SEED-TO-CUP SEMINAR

10 a.m. • All Locations

*presented by Boston Stoker, Deeper Roots Coffee,
& Viva Coffee Roasters.*

REGISTER NOW • LIMITED SEATS
DorothyLane.com/CoffeeCrawl

***Plus, complete our
Coffee Crawl Tasting
Challenge for a
special prize*!***

**Limit 1 with Club DLM card*



We Travel + We Taste ***Humbled in Honduras***

Cincinnati-based Viva Coffee Roasters is one of the local coffee companies that we are honored to partner with. Not only because they have access to some of the best coffee beans this world has to offer, but because of the impact that comes with each cup.

We had the opportunity to travel with Viva to meet farmers in Marcala and Copán Ruinas, Honduras. We learned firsthand about the ingenious methods used over generations to produce specialty coffee, such as innovative techniques on how to properly ferment coffee, which were shared by Carlos Amaya, a fourth-generation Honduran coffee farmer. This involves moderating temperature and controlling how long the coffee trees develop before harvesting to ensure that the tree is able to gather the essential nutrients before cherries are picked. From there, measures are taken to ensure defects are non-existent in a bag of coffee—from hand sorting the beans used in Viva flavors Abeja and Sol by an area co-op called COMUCAP, to size sorting and color grading observed by BEO, another Honduran co-op. Afterwards, the coffee beans are sent to Viva to be roasted and packaged.

In addition to providing a delightful cup, Viva is so much more than just coffee. Oftentimes when we buy a bag of coffee, we are looking for a product that will

get us energized to start our day. Viva not only has that delightful mouthfeel and taste, but there also is a lasting impact on the farmers because it is all fair trade. What the farmers do with that profit is vital for not only them, but their communities.

We got to meet a farming co-op called COMSA, which uses profits to create their own fertilizer that eliminates the need for harmful pesticides; owns the only nearby incinerator to properly dispose of biohazards from hospitals; repurposes plastic to make fences, gates, and homes; and sponsors a school where children learn applicable skills for their daily life. We also visited COMUCAP, a woman-owned company that supports women's and children's rights. This co-op originated to allow women to learn the skills required to be able to grow coffee to earn a living, which allowed them to have independence and be able to be self-sustaining. COMUCAP uses their funding to provide temporary housing for women and children in need due to domestic abuse, assist with marriage counseling, and to provide education.

The next time you take a sip of coffee, please appreciate the flavor and the bliss of your cup of Joe, but do not forget to reflect on the positive impact that you have on other people's lives from thousands of miles away.

June | WSQ Coffee Bar Manager

February 2026

View all events at DorothyLane.com/Events

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

Wine Tastings

Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

Mason, Springboro, & Washington Square locations
Saturdays • 12-4 p.m.

Oakwood location
Saturdays • 3-7 p.m.

Cook-Ins

Get ready for great food and company during our weekly Cook-Ins, spotlighting a featured menu item!

Springboro location
Tuesdays • 5-7 p.m.

Washington Square location
Wednesdays • 5-7 p.m.

Oakwood location
Fridays • 5-7 p.m.

Mason Music

Mondays

Kick off each week with us at our newest location with live music and specials on Naples-Style Pizza & pints!

Mason location
Mondays • 5-7 p.m.

10 TUES Gluten-Free Mardi Gras Lunch

12-1 p.m. • DLM Mason Culinary Center

Fuel your Mardi Gras celebrations and join us for a flavorful menu of festive gluten-free eats! From beignets to a hearty gumbo, learn how to make gluten-free twists on these classic dishes and take the recipes home.

Register here: DorothyLane.com/MardiGrasLunch

22 SUN Wedding Showcase

11 a.m.-3 p.m. • The Loft at DLM Springboro

Get ready for an unforgettable experience at our annual Wedding Showcase! When you arrive, you will see not only ideas for unique and elegant wedding cakes, but also inspiration for your own wedding mood board.

Learn More: DorothyLane.com/WeddingShowcase

13 FRI Sonder Family Tradition Pint Night

5-7 p.m. • DLM Washington Square Wine Bar

Come join us as we welcome our good friends from Sonder Brewing with a wonderful selection of beers, including a several variants of their Family Tradition stouts. Buy a pint, keep a glass (while supplies last)!

25 WED Fireside Comfort Dinner

6-8 p.m. • DLM Washington Square Culinary Center

Slow down and savor the cozy side of cooking with a comforting dinner that elevates simple ingredients into deeply satisfying dishes, including a gourmet grilled cheese!

Register here: DorothyLane.com/FiresideComfortDinner

21 SAT Taste of Italy In-Store Tasting Event!

11 a.m.-4 p.m. • All Locations

As the greatest games unfold in Italy, we're celebrating our love for the cuisine with Italian-themed in-store tastings, wine highlights, special menu items, demonstrations, and more!

Learn More! DorothyLane.com/Events

27 FRI Great Lakes Conway's Pint Night

5-7 p.m. • DLM Washington Square Wine Bar

Kick off your St. Patrick's Day celebrations with us and a local favorite—Great Lakes Brewing Co.! Our taps will be flowing with their popular Conway's Irish Ale. Plus, buy a pint & keep the glass (while supplies last).

Culinary Center classes are registration required.

Monthly Features

NAPLES-STYLE PIZZA

Giardiniera

GRAB-&-GO PIZZA

Peppadew Pepperoni

FRITTATA

Ricotta & Spinach

QUICHE

Italian Sausage & Spinach

DIP

Giardiniera Dip

SANDWICH

Italian-Style Beef

FICELLE

Parma

BREAKFAST SANDWICH

Pesto & Prosciutto

CURD

200-Day-Old Gorgonzola

SAUSAGE

Campagna Chicken Sausage

CAVIAR

DLM Royal Ossetra Caviar



Italian-Style Beef
Famous Deli Sandwich of the Month



Pick Your 2026 Nonprofit

Created by Vera Jane Mayne, former President of DLM, the DLM Good Neighbor Program gives back to participating nonprofits in our local community.

Each year, DLM makes a generous donation to local nonprofits and Club DLM members decide where it goes! Simply choose a nonprofit organization to have credited with your purchases for this calendar year!

Enroll Your 2026 Selection* Now:

at Guest services, online, or via the DLM App!
DorothyLane.com/GoodNeighbor

**Your selection from previous year does not carry over.*



Classes now available
at both DLM Mason
& Washington Square
Culinary Centers

REGISTER FOR CLASSES TODAY!

Celebrate the bounty of the season and hone your culinary skills with our curated selection of classes.

VIEW OUR NEW SCHEDULE & REGISTER FOR CLASSES
DOROTHYLANE.COM/CLASSES





Love & Chocolate

SHIP VALENTINE'S GIFTS NOW!

Shop our top online gifts that ship nationwide, such as the Killer Brownie® gifts, romantic brunch and dinner gift sets, & more!



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\$39,935

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN DECEMBER



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. to 1 p.m.
All Locations

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

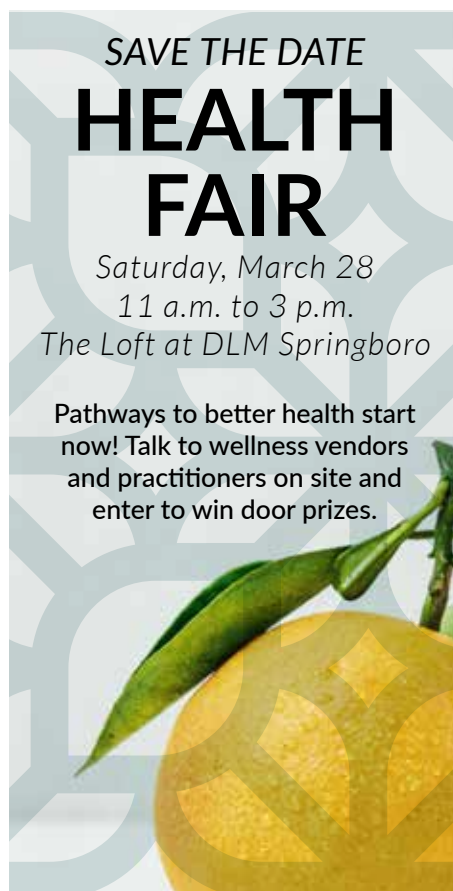


SAVE THE DATE HEALTH FAIR

Saturday, March 28
11 a.m. to 3 p.m.

The Loft at DLM Springboro

Pathways to better health start now! Talk to wellness vendors and practitioners on site and enter to win door prizes.



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

Prices and offers herein are valid through 2/28/26. 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. ©Dorothy Lane Market. Dorothy Lane Market; the Dorothy Lane Market logo; The Store That Accommodates; Eat Real Food; Flat Chicken; Honestly Better; and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.