

**DOROTHY LANE MARKET**

*the store that accommodates®*

# TABLE

MARCH 2024



**TASTE**  
*the tradition*  
HEAVENLY HAM® & MORE



# WHEY OF THE VINE *Spring*

The sun is picking up steam and rising earlier, the birds are creating more fuss on our morning walks, and spring is in the air! It is time to enjoy afternoon and evening meals with vibrant, fun wines to celebrate the change to warmer weather. And what better way than with some great cheese, as well?

Take a look at the wine recommendations below to welcome spring, and some beautiful cheese pairings to enjoy alongside. All you'll need is some crusty bread and accoutrements such as olives, marcona almonds, charcuterie, mustards, jams, fresh fruit, and cornichons from DLM!

*Todd* | VP Wine,  
Beer, & Cheese

## SOMERDALE WENSLEYDALE LEMON & HONEY

A fresh, young cheese taken at only three weeks old. It has a unique clean, mild, slightly sweet flavor with a honeyed aftertaste.

## PTIT BASQUE

Dry texture with an earthy, nutty flavor. Expect numerous floral and sweet caramel notes.

## BLUEBERRY GOAT CHEESE

A sweet, tangy, and savory appetizer guaranteed to impress a crowd!

## COTTONWOOD RIVER RESERVE CHEDDAR

Made from raw milk and aged for 8 months, this cheese has a full flavor with slightly sweet, citrus notes.

## DEER CREEK THE BLUE JAY

A beautiful blue with piney notes derived from strong-willed blueberries that are crushed and infused into it creating a botanical Wisconsin blue.

# WELCOME SPRING WITH THESE WINE PAIRINGS

## ELIZABETH SPENCER SAUVIGNON BLANC

A lovely Sauvignon Blanc with great minerality, acidity, and bursting with lemon, apricot, and white peach. Pair with the Somerdale Wensleydale Lemon & Honey.

## DE STEFANI PROSECCO ROSÉ

Super dry and elegant, this sparkling wine is a blend of Glera and Pinot Nero that exudes a nice hint of apple and raspberry fruits. It shines with Blueberry Goat Cheese.

## FLORIOGRAPHY BLOOMING WHITE & BLOOMING RED

Hailing from the Western Cape of South Africa from fifth-generation producers, these are perfect for spring. The white is a blend of Buke-ttraube, Muscat, Gewürztraminer, and Weisser Riesling creating a floral and aromatic wine. The red is a South African Rhône-style blend of Cinsault, Syrah, Grenache, and Mourvèdre. Pair with the nutty flavor of P'tit Basque.

## KEN WRIGHT CELLARS PINOT NOIR WILLAMETTE VALLEY

This blue chip producer makes stunning Pinot Noir that is magical when paired with food. Savory in the palate and showing beautiful red fruits with hints of rose petal, floral spice, and great weight. Perfect with Deer Creek The Blue Jay, a salmon salad, or at your Easter dinner with Heavenly Ham®.

# *Seafood Supper* COOKING WITH COD

A great catch isn't just synonymous with a flavorful cut of fish, garnished and seasoned to perfection. At our Seafood department, a great catch means so much more in addition to flavor, and it all starts when the fish is still in the water. DLM's Alaska Cod is sustainably caught in the Pacific Ocean, meaning that mandates are in place guaranteeing that future generations will enjoy this succulent whitefish. "Alaska is the only state that has sustainability built into its constitution," says Karl Gustafson, our longtime Alaskan seafood provider.

We only work with fisheries that follow the sustainable fishing practices of Alaska, and this isn't just a happy coincidence—it's a choice. Now through mid-spring, you can count on only the freshest Alaska Cod, an extremely versatile fish for cooking that's also one of the mildest tasting fish you'll ever eat. Visit our fishmongers and enjoy some fresh Alaska Cod for your Lenten season!

*Draw* | Executive Director Meat, Seafood,  
Prepared Foods, & Sushi

*See the next  
page for these  
recipes! >>>*



# Cod with Capers

SERVES 4

INGREDIENTS

- 1 lb skinless cod fillets
- Salt and pepper to taste
- 2 Tbsp all-purpose flour, if desired
- 2 Tbsp DLM Pure Olive Oil
- Juice of 1 lemon
- ¼ cup capers, drained
- 2 cloves garlic, thinly sliced
- 3 Tbsp butter
- Handful of fresh parsley, chopped

INSTRUCTIONS

Season cod fillets with salt and pepper and dust with flour (optional). In a nonstick sauté pan, heat oil over medium heat. Add cod and cook through until golden brown and done, about 3 to 4 minutes per side. Remove and set aside. Increase heat to medium-high and add lemon juice. Cook briefly then add the capers, garlic, and butter. Swirl the pan over the heat until butter is melted and fragrant. Spoon over fish while still warm and garnish with parsley.



DLM Washington Square  
Friday, March 15 • 5 to 7 p.m.

Featuring a line-up of IPAs  
and a fried cod sandwich topped  
with lettuce, tomato, and onion.  
Served with fries.

\$15

WHILE SUPPLIES LAST

# Buttery Baked Cod

SERVES 4

INGREDIENTS

- 4 Tbsp butter, divided and melted
- 1 lb thick-cut cod loins
- Salt and pepper to taste
- Old Bay Seasoning
- ½ medium lemon, juiced
- ¼ cup dry white wine
- 1 cup buttery round crackers, crushed
- 2 Tbsp chopped green onion
- Lemon wedges for serving

INSTRUCTIONS

Preheat oven to 400°F. Brush bottom of baking dish with 2 tablespoons melted butter. Coat both sides of cod with remaining melted butter. Season fish with salt, pepper, and Old Bay Seasoning and place in prepared dish. Bake cod for 10 minutes. Remove from oven; top with lemon juice, wine, and crushed crackers. Return to oven and bake until fish is opaque and flakes easily with a fork, about 10 more minutes. Garnish with green onion and serve with lemon wedges.

If you've shopped or worked at DLM Washington Square at any point during the last three decades, we can guarantee that you're familiar with Fred Pfeiffer. This location's grand opening was in 1991, which was the same year Fred began his career here 33 years ago. Fred came from another local grocer at the time, but felt at home and filled with excitement when he came to DLM. His industry knowledge made him a great fit as an assistant Produce manager, which soon turned into a manager position. Later, Fred served as the assistant store director. Then, about 16 years ago, Fred moved to the role of store director at DLM Washington Square and the store has been under his careful watch since then.

*"Fred's kind and gentle demeanor makes everyone around him feel happy and secure. We're excited for Fred to enjoy his next phase of life. Happy retirement to our dear friend, Fred! See you down the trail ..."*  
—Norman & Calvin Mayne

As Fred's retirement approaches later this spring, we are incredibly thankful for his dedication, hard work, and passion to Dorothy Lane Market, including to both customers and associates alike!



# the Poké Phenomenon

The *poké* bowl passion has been a growing one. If you've traveled to any major city, you've seen that it's been fully embraced with an evolution of flavors. Our Sushi department has taken note of this trend. Just as they partner with our Seafood department to source the best sushi grade fish with meticulous standards for our sushi offering, they uphold that same quality when it comes to crafting our new poké bowls. Although our poké bowls have a Japanese-style influence, we can thank the Hawaiian culture and Asian influences for this fresh creation, now available at our Sushi department.

The name poké literally means "cut pieces" and refers to the raw sushi grade fish that is marinated and layered with fresh ingredients. There is a base of rice (we look to our sushi-grade rice) that is adorned with fresh vegetables and sometimes fruits, like a bit of mango, as well as the marinated raw fish. Today, the poké phenomenon is a sensation, spreading from the Los Angeles food culture and beyond.



**POKÉ BOWL PROTEINS**  
To start, our Sushi chefs will offer either a marinated red tuna or a salmon. Both sushi grade fish are marinated in a custom blend, including sesame oil, soy sauce, and seasonings, like black sesame seeds and scallions.



# Unfold our CROISSANT COUTURE

In the DLM Bakehouse, we are always on the hunt for improvements we can make to our products to achieve results that are as close as possible to what you would get at an old-world bakery that prizes technique, ingredients, and flavor over convenience. Our new DLM Croissants are a testament to this.

While the process is relatively simple, no short cuts can be taken when crafting the perfect Parisian-style croissant. We start with mixing a pre-fermented dough with water, salt, yeast, European butter, milk, and unbleached, unbromated flour. The dough is then sheeted out and left to ferment overnight so it can be chilled and develop maximum flavor.

The next day, the dough is pulled out and laminated with more layers of rich, European butter. We end up with a block of croissant dough bolstering 81 layers of butter. The croissant dough is then cut, shaped, and washed with egg before we give them another twenty-four hours of fermentation before proofing. We apply another showering of egg wash before baking to achieve the delicate, shattering crust which is only part of our desired end result. Cut one open and you see the beautiful, glistening flaky pockets of croissant which easily hold your favorite jam.

You may notice that our croissants have a straight shape, and that is in accordance with European tradition. A curved croissant in France means it contains margarine and the straightened shape signifies that it contains all butter. In addition to our small and large sizes, we also have a Chocolate-Filled Croissant and Almond-Filled Croissant. Enjoy with a cup of coffee and you will surely taste the DLM Experience in every bite.



Bakehouse Manager

## LET'S JAM!

Boasting 81 layers, just slice one of our DLM Croissants and a cascade of perfect pockets in between fluffy folds smiles back. We love how when a good jam or butter is applied, they distribute instantly into these nooks and crannies. Here are some jams to start your journey!

### L'ÉPICURIEN

The boutique creator of these exquisite artisan jams started about 40 years ago just outside of Paris. Using traditional cauldron cooking methods, the goal with each jar is to "awaken the epicurean in all of us" with flavors like Pink Grapefruit from Corsica, Blackcurrant, or Strawberry Champagne preserves.

### TERRAPIN RIDGE FARMS

Born out of its founder's love for entertaining, these jams run the gamut of sweet to savory, awaking a myriad of possibilities. You'll love a smear of Raspberry Amaretto Jam or Strawberry Fig Jam layered thick on one of our DLM Croissants.

### STONEWALL KITCHEN

From a farmers market to an award-winning line of specialty foods, we often equate products from this New England food purveyor with quality. The Wild Maine Blueberry Jam was one of the flagship items from the beginning, inspired by co-founder Jim Stott's grandmother's blueberry pie.





# The Best Basket Builders

Craft the most excellent presentation that's brimming with delightful surprises and delicious goodies! Esther Price Candies' Esther Eggs, a sweet treat enrobed in chocolate, and decadent Chocolate Bunnies are an absolute must thanks to their local ties and undeniably delicious chocolatey goodness. Explore the world of gourmet confections, including seasonal hand-painted chocolates and colorful macarons, from our friends at Ghyslain Chocolatier. Or, grab some adorable Laura's Cookies, limited edition Killer Brownie® flavors, and so much more! Whatever you choose, you're sure to make some-bunny's day.



## HOT CROSS BUNS

*Featuring a slightly sweet dough that's filled with raisins and candied orange and lemon peel, these seasonal buns are topped with a signature cross of rich butter icing.*

*Order Yours*

[DorothyLane.com/OrderOnline](http://DorothyLane.com/OrderOnline)

## Top 5 Reasons to Love HEAVENLY HAM®

### No 1 SIGNATURE GLAZE

Not only is our famous Heavenly Ham® dressed with our signature glaze of a sweet, rich honey and delicate spices, but it's all sealed in with a high-heat open flame. The result is a rich caramelization that locks in the juices and enhances the natural flavor within.

### No 2 FULLY COOKED

Thanks to the slow cure and mild hickory smoking process, each ham has a savory depth of rich flavors within. For ease in entertaining, they come fully cooked and ready to heat and serve.

### No 3 SPIRAL SLICED

Stress less with Heavenly Ham® as not only is it fully cooked, but it's also spiral sliced for ease in serving. Simply release slices with a small cut and dig in!

### No 4 A DLM SIGNATURE FAVORITE

The words "Signature Favorite" are used to call out iconic products here that satisfy an incredible demand and meet our meticulous standards. Heavenly Ham® has been a DLM Signature Favorite now for 40 years, withstanding the test of time.

### No 5 EMBRACE LEFTOVERS

Although we offer a range of sizes, Heavenly Ham® is an entrée of which you will never regret having leftovers. In fact, we've carved out a library of recipes to try, including a new European-inspired Heavenly Ham® Croissant Sandwich! [DorothyLane.com/Heavenly](http://DorothyLane.com/Heavenly)



## garden party PASTRY SHOW

April 18 • 7-9 P.M.

The Loft at DLM Springboro

Spring has sprung and we're in full bloom with a garden of Pâtisserie delights and savory bites!

Tickets on sale starting March 19. [DorothyLane.com/PastryShow](http://DorothyLane.com/PastryShow)



*Order Yours* [DorothyLane.com/OrderOnline](http://DorothyLane.com/OrderOnline)



## DOROTHY LANE MARKET

# HEALTH FAIR

Spring is almost here and we are pleased to celebrate the rejuvenation that comes with its arrival at our annual Health Fair! Mark your calendars for Saturday, March 23, from 11 a.m. to 3 p.m.

Be sure to pick up a goodie bag of complimentary samples with a brochure to guide you through your journey! We'll have participating nutritional supplement experts, natural body care representatives, local health businesses, as well as complimentary biometric screenings and health education provided by Premier Community Health. Don't forget to have your "passport" stamped at each table for your opportunity to win a fabulous door prize!

This event will take place throughout the store and at The Loft at DLM Springboro, which you can reach by stairs or elevator. Also, be sure to register for one of our free sessions to really make the most of the day's events. Your journey to better health starts now!

SATURDAY,  
MARCH

23 <sup>20</sup>/<sub>24</sub>

11 A.M.  
— until  
3 P.M.

DLM SPRINGBORO

### FREE SESSIONS

LIMITED SPOTS. REGISTER ONLINE!  
[DOROTHYLANE.COM/HEALTHFAIR](https://dorothyLane.com/healthfair)

#### EXPERIENCE SOUND RESONANCE WITHIN STUDIO DI ALCHEMIA

Soothe your nervous system, invite your mind into a meditative state, and clear energetic discord. Featuring an array of sonic tools, such as singing bowls, delicate chimes, drums, voice, and tuning forks, the wash of refreshing energy will offer clarity, deep relaxation, and potent healing.

**11:30 A.M.-NOON** THE LOFT AT DLM SPRINGBORO

#### INTRODUCTION TO PILATES CLUB PILATES

Enjoy a safe and effective introductory experience to Pilates. The focus will be on form and alignment to support the understanding of the fundamentals of Pilates. With a highlight of overall body awareness, this is great for all fitness levels and can be easily modified for those with physical limitations. Bring your own mat.

**1:30-2 P.M.** THE LOFT AT DLM SPRINGBORO  
**2:15-2:45 P.M.** THE LOFT AT DLM SPRINGBORO



## Congratulations to Our 2023 Associates of the Year And Our Newest 25-Year Club Members!

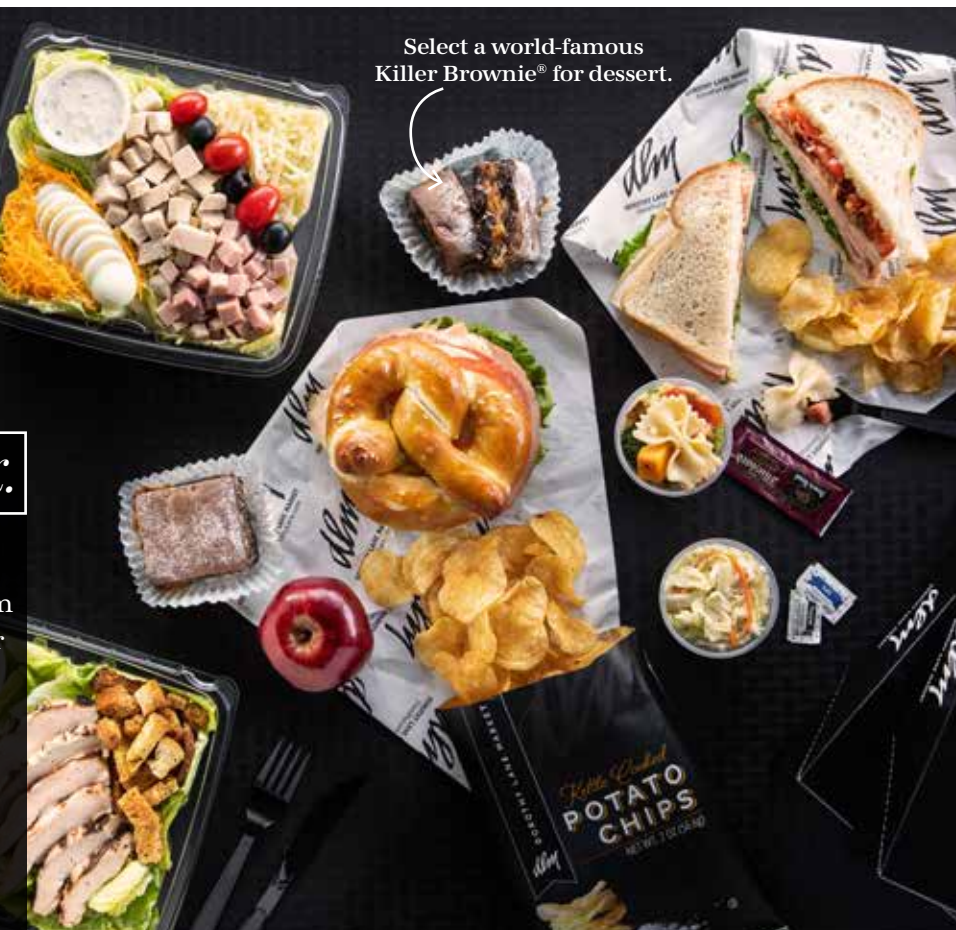
**ASSOCIATES OF THE YEAR**—Back row, left to right: **Michaela Skaggs**, Pâtisserie; **Emma Richards**, Washington Square Front End; **Emma Kate**, Oakwood Front End; **Calvin Mayne**; **Andrea Aselage**, Springboro Assistant Bakery Manager; **Jessica Alvarez**, Oakwood Receiving. Front row, left to right: **Mika Gomez**, IT; **Beth Baele**, Springboro Deli; **Kelly O'Neal**, Washington Square Bakery; **Chris Hampton**, Washington Square Meat. **NEW 25-YEAR CLUB INDUCTEES** (not photographed)—**Vickie Anderson**, Oakwood Floral; **Matt Bayne**, Washington Square Customer Service Manager; **Jason Belcher**, Food Service Director; **Jana Blue**, Killer Brownie; **Barb Collins**, Support; **Jack Zindorf**, DLM Drive-Up.

## DLM Box Lunch

*THINK INSIDE THE BOX.*

**Personalized group lunches never tasted so good!** Choose from generous sandwiches or salads with our storemade dressings. Box Lunches are freshly made the day of your event.

Placing a Box Lunch order is easy!  
[DOROTHYLANE.COM/CATERING](https://dorothyLane.com/catering)







## SHIPPING NATIONWIDE DLM CINNAMON ROLLS

Vanilla bean-infused, housemade Danish icing is slathered generously onto our sweet DLM Cinnamon Rolls. Perfect addition to Easter brunch!

*Last day for ground shipping for Easter is March 25.*



**DOROTHY LANE MARKET**  
•established 1948•

(866) 748-1391  
DorothyLane.com



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$36,549

WORTH OF PRODUCTS DONATED TO  
LOCAL FOOD BANKS IN JANUARY.



## EASTER FAVORITES

### HEAVENLY HAM® & MORE

We are now accepting orders for seasonal favorites like our fully cooked Heavenly Ham® encased in our signature glaze, Made Right Here Hot Cross Buns, playful spring designs of Laura's Cookies, or a fully cooked Easter meal.

*Order Yours*

[DorothyLane.com/OrderOnline](https://DorothyLane.com/OrderOnline)



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