

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • APRIL 2022

Spring Refresh

GO BEHIND THE
HIVE WITH OUR
DLM 100% PURE
HONEY

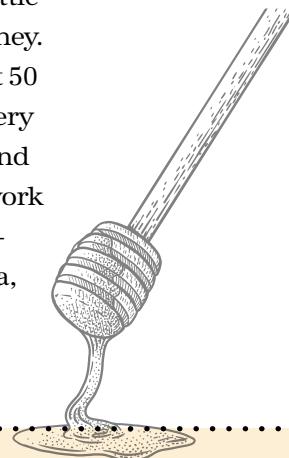


+ PLUS, VERA JANE'S
NOVELLO
OLIVE OIL IS HERE!



The Buzz About DLM 100% PURE HONEY

When you see DLM 100% Pure Honey neatly lining the shelves, its golden contents glisten. Al Tuttle of Eagle Ridge Apiaries is a Miami Valley beekeeper who produces our unprocessed and raw honey. Talking to Al about beekeeping is fascinating and it's clear that he is an expert. He tends to about 50 hives total with about 50,000-60,000 bees inhabiting each. And as Al puts it, each bee is indeed very busy. "They all have a job to do," he explains, detailing all the different types of bees that are found in a hive, from the worker and drone bees to the nurse and queen bee. All of them collectively work together to produce the sweet honey found within our DLM 100% Pure Honey. It's a great everyday local honey whether you are looking to drizzle a spoonful over top of a soft cheese, in tea, or over yogurt, or tap into the health benefits, like helping to curb seasonal allergies.



RASPBERRY & HONEY CROSTINI *Serves 4-6*

- 4-6 slices of DLM Italian Sesame Bread
- Butter, softened for toasting
- 4 oz mascarpone cheese
- (1) 6-oz container of fresh raspberries
- DLM 100% Pure Honey for drizzling

Pre-heat oven to 350°F. Shape bread using a round cookie cutter, if desired. Spread a thin layer of butter on one side of the bread and place on a sheet pan to toast. Watch closely and bake in the oven until lightly golden and firm, about 2-4 minutes. Prior to serving, spread a generous layer of mascarpone cheese over entire surface area of crostini. Top with fresh raspberries and drizzle with DLM 100% Pure Honey. Try and eat just one!

Behind the Loaf CIABATTA

Bakers like Rahn Keucher know their math. Take, for instance, how a pound or two discrepancy in the contents of a 50-lb bag of flour could alter the finicky behavior of dough. The solution? Rahn rescales entire recipes in his head to account for such idiosyncrasies. So it's no surprise then that he can calculate that he's baked nearly one million loaves of Ciabatta over 23 years—well 900,037 loaves to be precise.

Some of you may know Rahn—he ran his business Rahn's Artisan Breads for many years, selling to restaurants and at a retail location inside 2nd Street Market. So when Scott Fox, DLM VP of Bakery, heard that Rahn, by his own decision, had closed shop in February 2020, he was interested in seeing if he'd like to work at DLM. That vision came to life about 9 months ago. "He's been a problem-solver and a fresh set of eyes," says Greg Tyzzer, DLM Bakehouse manager.

Upon joining the DLM family, Rahn's intent has never been to come in and change our Artisan Breads—he wants to be a part of the team. But when he brought in a loaf of his time-honored Ciabatta to share with co-workers, including Greg and Scott, they knew that having Rahn make changes to our Ciabatta recipe wouldn't be a mistake. Featuring an old dough technique and even more hydration, the result is a lighter and airier bread. Ciabatta, which means "slipper" in Italian, is an elongated loaf unique for its open-hole structure encased within a thin yet crisp crust.

For Rahn, Ciabatta is a special bread. With five kids in his family, he often sets a loaf on the table and they pass it around, breaking off pieces and leaving only a flour-dusted square of evidence of its existence. He saw his customers enjoy it for many years, and now he is happy that those at DLM can, too.

Jessie | Marketing & Communications Director





April Decantings

5 FRENCH WINES TO TRY

CHÂTEAU GIGOGNAN CLOS DU ROI CHÂTEAUNEUF-DU-PAPE

Long one of our favorite red wines of the world, this certified organic Châteauneuf-du-Pape is grown just outside the village of Sorgue in the southeast corner of the appellation. Made of Grenache, Syrah, and Mourvedre, it's classic in style and would be incredible paired with Foxglove cheese from Tulip Tree Creamery. *\$45, save \$5*

CLOS DES GRANDS PRIMOS MUSCADET SÈVRE ET MAINE

This Muscadet, 100% Melon de Bourgogne, is mineraly and nothing short of stunning! Perfect with a bowl of clams, shrimp, or a cheese plate. *\$14, save \$2*

GUYOT CHOPPIN BRUT CHAMPAGNE

This tangy, fresh apple, and mineral-driven Champagne that hails from just outside Épernay is one of the best values in Champagne! Try it with Tulip Tree Creamery's Trillium Triple Cream Cheese for a treat. *\$35, save \$15*

CHARLES MÉRAS BRUT ROSÉ

A wonderfully dry, sparkling wine made from Pinot Noir in the south of France. It pairs beautifully with brunch or a charcuterie plate. *\$16*

DOMAINE JOËL CURVEUX POUILLY-FUISSÉ

From the town of Fuissé, this fourth-generation producer is making exquisite Chardonnay with touches of lemon, apple, and spice flavors that have minerality and length in the back of the palate. Perfect with either a cheese plate or grilled salmon. *\$29, save \$6*

Total | VP Wine, Beer, & Center Store

Tulip Tree Creamery

A Garden of Cheeses

No matter how long the winter lasts, spring is sure to follow. Our senses are comforted with the scents of lemongrass, apple, and peach and the visuals of vibrant spring colors. We sip our glasses of Riesling, swing in softened hammocks, and turn our attention to the Foxglove and Trillium. Of course, when I say Foxglove and Trillium, I'm not just talking about the flowers, but am referring to the cheeses. From our picnic baskets we lay out our blankets, take out our cutting boards, and enjoy our viands with dear ones for a delightful splash of sunshine and charcuterie. We can mimic nature's wondrous gifts, like the sweet smells and pastels of springtime, right at our tables with these cheese and wine pairings.

Alex | The DLM Cheese Shop, Washington Square

TRILLIUM AND RIESLING

With a plush, bloomy rind, this lovely triple cream (named Trillium, like the three-petal flower) is inspired by French classics, Camembert and Brie. It has a soft, buttery texture with rich, smooth flavors and gentle milky tones, which is why it blends ever so seamlessly with Riesling or even a Champagne, like France's Guyot Choppin Brut Champagne.

FOXGLOVE AND CHARDONNAY

Foxglove is a pudgy, luscious double cream that's everything we want in a washed-rind cheese. With boosts of cream and a crave-worthy savoriness, it melts into complexity. The creamy richness of this cheese is balanced with meaty, grassy, and pungent notes from its orange-washed rind. Pair with a lovely French Chardonnay, like Louis Jadot Mâcon-Villages, produced in Burgundy, or Château Gigognan Clos du Roi Châteauneuf-du-Pape.



Our “Novello” Sings With the Freshness of Spring



Springtime carries its own promise of good eating. Soon asparagus will be popping out of Ohio soil, with strawberries not far behind. Wild Alaska salmon will be coming within weeks as backyard grills are getting fired up. In the meantime, we food lovers are fully engaged in another season of sorts: *Novello*. This Italian word simply means “new,” but to us signifies the first of the olive oil harvest. In the northern hemisphere, generally between November and January, olive trees are shaken and combed to give up their fruit. When the olives are pressed, the oil is at its peak in every sense, from health-giving properties such as polyphenols to more pronounced flavor. We begin to receive various oils in wintertime from our favorite producers, but the one we love most showed up a few weeks ago, our very own Vera Jane’s Novello.

NOVELLO—A TRUE INGREDIENT OF SPRING

At harvest, olives are pressed at the same time—most of the oil is then stored in large tanks topped with inert nitrogen to keep it in good condition, then bottled as needed throughout the year. *So what makes our Novello unique from others?*

To start, it goes from pressing directly into bottles and is quickly sent to us. Consequently, it’s fresher and more vibrant. You can’t beat the resulting flavor with the healthy peppery kick at the back of your throat. I’ve been fortunate to taste hundreds of olive oils over the years, and the very first time I tried this one I knew it was special. We now think it’s one of the best ingredients of spring. But the origin behind this great olive oil actually starts with a wonderful family in the hills of Italy.

DISCOVERING AN ITALIAN TREASURE

Some twenty years ago, my parents, Norman and Terry, were traveling in Italy and met an enterprising young man in Tuscany named Alex Zanetti. Alex grew up in Tuscany eating dishes like pappardelle with ragù made by his mother Lily. As a native Toscana, she would liberally drizzle many of her dishes with the oil from hillside olive groves that surround the family’s estate, located a short walk from the charming, medieval walled town of Lucignano.

Over a long dinner *al fresco* on Lily’s porch with friends, my parents learned that Alex was considering bringing his family’s olive oil to America. They didn’t give it too much thought at the time, but left impressed with Alex and with a bottle of oil in hand, which they brought home to me.

I took one taste and burst out, “Wow! That is some oil.” In fact, we thought so much of it that we made plans to import it *pronto*. We put my grandmother’s photo on it and named it after her, calling it Vera Jane’s Extra-Virgin Olive Oil. And every year about this time, we are so proud to bring you our very special *Novello* version.

We love it so many ways: with crusty bread, on grilled salmon, in soups, on steamed veggies, over potatoes, in a vinaigrette, and over pasta to name a few. Even a small drizzle over top of vanilla gelato is a treat! The point is, it’s a condiment that you should enjoy liberally and often with all sorts of applications. So be sure to make it part of your family’s healthy eating this spring.

Calvin



Recipe Featuring Our Novello! Spring Green Caprese Salad Serves 4

- 1 bunch asparagus, trimmed and cut into 2-inch pieces
- ½ cup fresh shelled peas
- 1 cup of local greens, like arugula or spinach
- 1 DLM Handmade Fresh Mozzarella ovolini, sliced
- Vera Jane’s Novello Extra-Virgin Olive Oil
- Freshly ground black pepper
- Fleur de sel or sea salt
- Fresh basil or mint
- Fresh pea shoots for garnish, if desired

INSTRUCTIONS

Bring a pot of water to a boil and salt well. First, blanch the asparagus until bright green and *al dente*, about 2-3 minutes. Remove with a slotted spoon and rinse well with cold water until asparagus is cold to the touch. Set aside. Blanch the peas in the same boiling salted water, about 2-3 minutes or until just tender. Rinse well with cold water until peas are cold. To assemble the salad, decoratively place asparagus, local greens, and peas on a platter and nestle in slices of fresh mozzarella. Drizzle well with Vera Jane’s Novello Extra-Virgin Olive Oil and season generously with black pepper and sea salt. Garnish with fresh herbs and pea shoots, if desired.

Self-Care Saturday

April 23 • 10 a.m.–3:30 p.m. • Free Virtual Event

Via [Facebook.com/DorothyLaneMarket](https://www.facebook.com/DorothyLaneMarket)

Back by popular demand, we're delighted to invite you to attend our second Self-Care Saturday virtual event. Self-care remains just as crucial as it was when we started this event last year and our Healthy Living managers have lined up an incredible group of speakers on the topic.

Tune in for the entire event and chat questions live, or pop in at your convenience. The beauty is that you can attend this free virtual health symposium however long you want from the comfort of your home.

First, we'll focus on caring for our bodies with supplements, controlling seasonal allergies, and modifying our skin care routine as seasons change. Then, we'll focus on managing stress and boosting energy naturally followed by an energizing movement session. We'll conclude with our keynote featuring Nutrition Educator Lori Kelch. She'll break down the hot topic of gut health, how our lifestyles influence it, and how we can start practicing gut health self-care. Tune in via [Facebook.com/DorothyLaneMarket](https://www.facebook.com/DorothyLaneMarket) to join us!

10:00 What is Truly Important?

A.M. By Jason Hunolt, herbalist/True Grace
With a motto of "healthy people and a healthy planet," Jason will discuss how their award-winning probiotics and vitamins accomplish that.

10:30 Let's Get Glowing!

A.M. By Tammy Ball, esthetician/Acure
Shed that dry, winter skin with some important tips and tricks so you can get glowing for spring!

11:00 Get Control of Seasonal Allergies

A.M. By Dr. Jason DuBois, founder/Hybrid Remedies
Spring brings seasonal allergies for many of us, so find out how to get them under control ... naturally.

11:30 Age-Reversing the Natural Way

A.M. By Bob Root and Wendy Steele, founders/Keys Skin Care
The turning of seasons means more time in the sun. How do you protect your skin from harmful UV rays and achieve younger-looking skin without chemicals?

Short break from noon-12:15 p.m.

12:15 Cooking Demonstration

P.M. By Lori Kelch, nutrition educator/DLM
Lori will share a No Bake Edible Cookie Dough Log recipe that's actually good for you, thanks to the probiotics in Nuzest Digestive Support Protein Powder.

1:00 Manage Stress With Botanicals

P.M. By Mike Goeman, educator/Oregon's Wild Harvest
Tap into natural methods to lower your stress with organic botanicals from Oregon's Wild Harvest.

1:30 Feel Young & Vibrant With Essential Amino Acids

P.M. By Dr. David Minkoff, MD/LifeWorks Wellness Center
At age 73, Dr. David Minkoff competes in Ironman events while juggling a medical practice. What's his secret? *Hint:* It has to do with Essential Amino Acids.

2:00 Empower Yourself!

P.M. By Emily Chandler, co-founder/Empowered FITT
Get up and get moving with Emily during this movement session that uses dance fitness to make you feel empowered and confident.

2:30 KEYNOTE SEMINAR Gut Health Self-Care

P.M. By Lori Kelch, nutrition educator/DLM
We all hear the words "gut health," but what does it mean exactly and why is it so important? Lori will walk you through how everything from diet to stress impacts your gut health and why gut health self-care is such an important aspect to our well-being.



Pastry of the Month Pistachio Delight

Creativity abounds when you step into our Bakehouse where our DLM Pâtisserie chefs' delectable and artistic skills take flight. For this reason, Pâtisserie manager Chef Amy Brown is excited to launch a pastry of the month, featuring a new creation for the month from different team members. "We are all highly skilled and have ideas that we are excited to give a try," Amy says, so this feature will be a way to infuse even more excitement into the already mesmerizing pastry case. First up is Amy's new Pistachio Delight, a savory yet sweet dessert that is her interpretation of something her mom used to make. Featuring a salty butter cracker crust lined with a pistachio mousse, it's then dipped in Heath chocolate and topped with fresh whipped cream and pistachios.



SANDWICH OF THE MONTH The Porto

Featuring our revamped Ciabatta Bread, we build this sandwich with grilled portobello mushrooms, basil pesto, DLM Handmade Fresh Mozzarella, and arugula.

PIZZA OF THE MONTH The Black & White

Flavor sings with this pizza featuring a black garlic tomato sauce that's layered with DLM Handmade Fresh Mozzarella, goat cheese, chives, and a drizzle of Vera Jane's Novello Extra-Virgin Olive Oil. Available at DLM Washington Square and Springboro.





Heavenly Ham® A Timeless Tradition

Serve up your cozy holiday with a traditional and memorable favorite that never seems to disappoint. As we start to all come back together for our holiday meals, a family dinner would be amiss without this dish as a centerpiece. From a young man to now, DLM has been my first and only job. It is here that I've learned to love the foods that bring comfort to me and my family and one of those very things is this cherished and beloved DLM signature favorite, Heavenly Ham®.

The slow-cure and hickory smoking process infuses each ham with depth and rich flavors within. That's further enhanced with our signature glaze of honey and spices melted on to the edges of this beauty with a high-heat flame to seal in all of the wonderful flavors from the outside in.

The result is a slightly sweet and salty smoked spiral-sliced ham. Fully cooked and ready to serve, we think our Heavenly Ham® truly shines when served warm. You'll want to plan to have enough for leftovers as it makes great sandwiches. Try it layered on our Bakery's Asiago Cheese Bread with red onions, baby Swiss cheese, and fresh horseradish. Then, toast it for a perfectly sweet ham with a little heat to make the best sandwich.

There are many more ways to feature this one-of-a-kind ham in leftover recipes (see ideas from Chef Carrie at DorothyLane.com/HeavenlyHam), but if the family is hungry enough, you may just finish it all at your gathering. The proof is in the first bite of this honey-glazed, spiral-sliced ham. Enjoy!

Draw | Director of Meat, Seafood, & Prepared Foods

Reserve IN OUR MEAT DEPARTMENT OR AT DOROTHYLANE.COM/RSVP

Hot Cross Buns

As our Hot Cross Buns bake, the mace and orange dough with golden raisins rises until it reaches that perfect golden color. They are then slicked with a glaze and crossed with our butter icing. Enjoy them while they're here!



Hummingbird DLM CLASSIC COFFEE CAKE

Just a few years ago, our Bakery embarked on its poetic take on coffee cake, resulting in the launch of our line of DLM Classic Coffee Cakes. We looked to the beauty of butter when refining our final recipe—after all, when you opt to bake with a superb French butter, it would be a shame not to let it shine. Baked in classic bundt pans to a perfectly caramelized crust with a moist, dense interior, we are excited to debut a new seasonal flavor. **DLM Classic Hummingbird Coffee Cake** is bursting with refreshing pineapple and banana, and is chock-full of homey flavors like toasted pecans and cinnamon.

“Hard work is recognized, praised, and compensated. Too often the focus of employers can be on the ‘problem areas’ or on what is going wrong, but DLM is the opposite.”

—Jessica Alvarez, DLM Oakwood

Join our culture of food enthusiasts.



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DOROTHYLANE.COM/CAREERS
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Online Only

SPRING FLING OFFER

SAVE 10% WITH CODE **SPRING10**

Let your taste buds sing with our spring fling promo code, online only through April 30, 2022! Ship favorites nationwide, like our new seasonal DLM Classic Hummingbird Coffee Cake.

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Approximately **\$34,584**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN FEBRUARY



Made Right Here for Easter

RESERVE A FULLY COOKED MEAL

Each of our stores has its very own Kitchen where our Made Right Here recipes come to life, including those featured on our fully cooked Easter Menu.

LAST DAY TO RESERVE YOURS IS APRIL 13, FOR PICK UP APRIL 15-16.

MAIN COURSE: Heavenly Ham® Center Slices, Roasted Beef Tenderloin

SIDES: Au Gratin Potatoes, Encrusted Macaroni and Cheese, Orange-Glazed Carrots, Green Beans Amandine, Grilled Asparagus, Cauliflower Suisse, Mashed Potatoes, and a Deviled Egg Tray

Reserve online **DOROTHYLANE.COM/RSVP**

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