

DOROTHY LANE MARKET
the store that accommodates®

TABLE

APRIL 2024

TASTE
*the vibrance
of spring*

+ OUR GARDEN PARTY
PASTRY SHOW
IS IN FULL BLOOM





Photos provided by Tracey Rae Farmer Florist.



Love Local Tastes Good

GARDEN BOX



Get ready for a farm-to-table journey featuring produce picked just for you! Come and take a ride with us as we spotlight our local farming community throughout the summer and early fall with our Local Garden Box, featuring local produce at its peak. We work with our farming friends to ensure that each box is a true reflection of the best of what's local and in season, including culinary staples and unique finds. We are local, we are family, and we would love to be a part of your table by highlighting the wonderful produce from farmers we are proud to work with.

Michelle | Produce Director

FEATURING That Guy's Family Farm, Creekside Orchards, Brickel Creek Organic Farm, Orion Organics, 80 Acres Farms, Guided By Mushrooms, Foxhole Farm, Eicher Family Amish Produce, Brentlinger's Farm Market, & more!

DIG INTO THIS LOVE LOCAL EXPERIENCE

The DLM Local Garden Box is a weekly subscription coordinated by Dorothy Lane Market. The prix fixe contents will be a reflection of local produce at the peak of its season. Available in a small or large size!

All Local Garden Boxes will be delivered to your chosen Produce department on Thursdays after 2 p.m. We recommend picking it up within 24 hours of its arrival. Limited number of spots available.

Register online now at:
DorothyLane.com/GardenBox

EARLY SUMMER
July 18-Aug. 22: 6 weekly garden boxes
Register by Thursday, July 11.

LATE SUMMER/EARLY FALL
Aug. 29-Oct. 3: 6 weekly garden boxes
Register by Thursday, Aug. 22.

Tracey Rae Farmer Florist

Tracey Rae began growing flowers for her wedding in 2011, and roots for an eventual new career started to take shape as she enjoyed the process. "Seeing where the business is today is really a dream come true," says Tracey. We were able to ask her some questions about her flowers and farm, so see below to learn more!

What is your typical day?

Every day is a little different, especially depending on the season. During the active growing/harvest season, our mornings generally begin with picking. It's best to harvest early in the morning before the heat of the day so that flowers make it into the cooler as quickly as possible. This ensures that they have time to hydrate before we arrange them and that they remain fresh until they are delivered. Following harvesting, we generally have planting, weeding, or other farm tasks to complete. In the afternoons, we might be assembling bouquets, making deliveries, running a market, or working on flower arranging for weddings or special orders.

What is the process behind each bouquet?

Our bouquet recipes and the color palettes are always changing, so it's fun to come up with what bouquets will look like each week. Over the winter we spend a good amount of time crop planning for the upcoming season. Then, we take pictures and make notes of what we are harvesting, when we planted it, and when it was seeded. By taking good crop records we are able to improve our timing

each season and plan for exactly how many plants we need to be planting each week. Every flower has different needs, and the time you plant them depends on their days to harvest and also the weather conditions they do best in. It's really a giant puzzle but it's fun trying to figure it out.

How do you navigate the challenges of Mother Nature?

We've definitely had challenges, scares, and crop losses over the last 8 years we've been growing. I'm thankful to have a Bachelor's in Horticulture & Crop Science and a Master's Degree in Plant & Soil Sciences, so having that background has really been helpful with becoming a grower. I am generally able to recognize insect, disease, and nutrient issues quickly and can figure out the best treatment option when we have an issue. Weather is hard though because we have no control over that so it's just learning from prior mistakes and figuring out which flowers do best where and how to protect them or prevent potential losses. For sure it's a lot of trial and error, and it's great to have friends in the industry who you can ask questions.

Are there misconceptions about flower farming?

I think some people may romanticize it or think it's a glamorous lifestyle. It's really hard work and a lot of manual labor, with weeding, staking, planting, netting, etc. The fantastic part is you are always surrounded by the beauty of the flowers or little green plants as they grow, and I do think there is something therapeutic & magical about that.



SPRING WINE &
CHEESE PAIRINGS
*A Taste
of France*

When it comes to cheese and wine, or *fromage et vin*, pairings can be somewhat daunting to the home chef! Rest assured, these classic French cheeses and wines from several different French appellations will be an amazing adventure for your palate as we celebrate spring!

Wines

Château de Cary Potet Montagny Les Bassets

The Château is one of the oldest in the Côte Chalonnaise dating back to the 15th century, and is owned by the Desfontaine family who have been winegrowers for 12 generations! A great value, this wine is full of ripe tree fruit, aromas of persimmon, and a lovely saline quality. Enjoy alongside cheese or seared scallops.

Reserve Saint Marc Sauvignon Blanc

This is a Sauvignon Blanc produced in the south of France by the Foncalieu family. It's a stunning value, showing a lot of lively fresh fruit and crisp acidity.

Canard-Duchêne Champagne

A stunning value in Champagne that started with a love story in 1859 between Victor Canard, a barrel maker, and Leonie Duchêne, a grower's daughter! This Brut style is the house signature with intense aromas of fresh fruit and a dry minerality with lovely hints of buttery brioche.

Château Boutisse Saint-Émilion Grand Cru

A blend of Cabernet Franc, Cabernet Sauvignon, Carménère, and Merlot, this wine is deep garnet in color with a richly spiced nose of cinnamon, clove, anise, and hints of mocha and caramel. Velvety in texture with elegant tannins, there is no need to cellar. Enjoy now with a cheese plate, charcuterie board, or our own Heavenly Ham®.

Faury Saint-Joseph

Saint-Joseph is one of the great appellations of the northern Rhône. Grown on granite hillsides, this Syrah is made from hand-harvested grapes and aged in large barrels for 12 months. The result is a dark, super lively, fresh fruit-forward, but yet still "big" food wine.

Cheeses

Mimolette

This cheese from northern France is chewy and nutty with a bright orange interior. Mild in flavor, although ours is aged longer and therefore more robust in flavor, it's meant for snacking. Some find it a lot like a French version of Edam! It is wonderful paired with a cold lager, bread, and fruit.

Gruyère de Comté

Simply one of the great cheeses of the world! This Alpine-style cheese is yellowish-ivory in color with rich flavors of hazelnut, toffee, and hints of fruit. A marvelous melting cheese (fondue, potatoes, macaroni, etc.) it is also incredible on a cheese plate paired with a red wine such as the Faury Saint-Joseph or a Beaujolais-Villages.

Saint Angel

A triple cream Brie made from pasteurized cow's milk, this luxurious cheese with its pillow-like appearance is just amazing when paired with Champagne or sparkling wine, some DLM Artisan Bread, and fresh fruit!

Roquefort Papillon

Roquefort is a type of blue cheese produced only in the caves of Roquefort-sur-Soulzon. Famous for its pungent smell and sharp tang, it is white, crumbly, and absolutely delicious! Can be used on a cheese plate—it is really good with a crusty bread and a glass of Chablis.

Raclette

This is a "beefy" semi-firm cow's milk cheese from the Savoie region of France that is simply best when melted ... on anything! Pair with a light, delicate red wine and have the best ever grilled cheese experience.

Toddl | VP Wine, Beer, & Cheese



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!



\$75
DorothyLane.com/PastryShow
\$50 with 2,500 points



IN FULL BLOOM WITH INSPIRATION

As spring appears, most are excited for the warming temperatures and flowers starting to bloom as everything seemingly comes back to life. In our Pâtisserie, things are very similar as inspiration is fully flowing for our annual Pastry Show. It's not uncommon for us to begin planning months ahead of time. We begin thinking of new creations throughout the year as we get inspired by our travels and research. Our talented team of pâtisserie chefs are ready to stretch their creativity and test their talents with something new. At this year's Pastry Show, taking place Thursday, April 18, we are planning a spring celebration of everything you wouldn't expect at a traditional garden party!

A GARDEN OF PÂTISSERIE

This year's show will be full of vibrant colors and flavors brought to you by our talented team led by head Pastry Chef Amy Brown. This year's menu will include traditional flavors served with unique flair. We'll highlight trends from Japanese pancakes to creative takes on nostalgic desserts that bring flashbacks to your childhood but are served up with a modern twist.

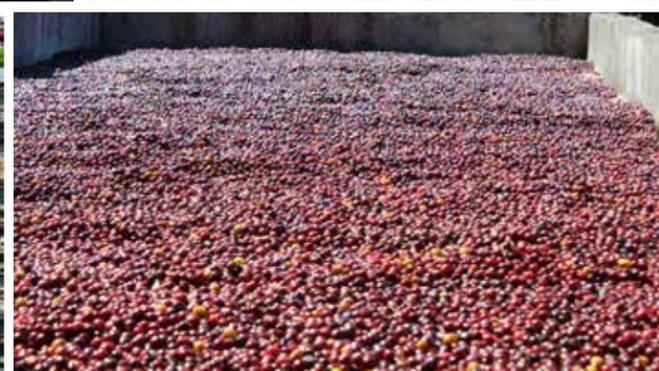


MEET THE PASTRY CHEFS
 From left to right: Michaela Skaggs, Carrie Chrisman, Tina Quintanilla, Lindsey Lucas, and Amy Brown.

Our Artisan Bread bakers are also creating items that are far from ordinary. Blackberry Sourdough and Ube Croissants will make their debut along with our spring pastry menu, including Limoncello Tiramisù, Rhubarb Cream Tart, and a Blueberry Passion Fruit Crumble. DLM's Chef Carrie and her team will also serve up a variety of savory bites that will be accompanied by a selection of beer and wine. Our Garden Party Pastry Show is an evening you won't want to miss!

Lindsey | Director of Central Bakery Operations





Relax & Sip THE PRIDE OF LA PASTORA



There's something about the Costa Rican sun mixed with a gentle, cool breeze that blows all of your worries away. Several of our DLM Coffee Bar leaders experienced this first-hand together with local roaster Boston Stoker on a trip this past year to learn more about one of our favorite Costa Rican coffees, La Pastora Yellow Honey Coffee. There's something special about the fragrances of the tropical trees and plants melded with the aroma of freshly brewed coffee that gives a feeling that all is well with the world.

This light roast coffee is roasted locally for us by Boston Stoker here in Dayton, Ohio, but it's a product of Finca La Pastora in the Tarrazú region of Costa Rica. This family-owned estate has been operating for more than 60 years and prides themselves on pushing the boundaries of creativity and innovation in all that they do. Even now, estate owner Don Esquivel Minor is imparting his knowledge and passion for coffee to his daughter so that she can carry on the estate's extraordinary legacy.

Specifically, La Pastora Yellow Honey Coffee is named for its unique yellow honey processing that involves leaving between 25-50% of the coffee cherry pulp's innermost layer on the bean and allowing it to ferment. The key element that makes this process so effective and tasty is the all-important task of



rotating the coffee beans in regular intervals during the fermentation process to make absolutely sure every bean enjoys the benefits of the warm Costa Rican sun. This unlocks that transportive raw sugar finish of La Pastora, as well as its notes of citrus, melon, mango, and berry that might not otherwise come through with a more conventional process.

Such a natural sweetness lends itself to any coffee preparation you can imagine. Whether you prefer your coffee black, with cream and sugar, as an iced coffee, or anything in-between, this coffee is for you. And for the month of April, we are featuring our La Pastora Yellow Honey Coffee as a cold brew

with sweet honey almond milk cold foam—yum! But, no matter how you like your coffee, you just can't go wrong with this one.

The experience of traveling to this family-run farm in Costa Rica with our local roaster is one that connects us all together in a deeper way. Between the unique processing that sets it apart, the legacy of Finca La Pastora, and the expert roasting by Boston Stoker that truly brings it all together, this is one coffee experience you won't want to miss. Grab a bag of La Pastora Yellow Honey Coffee and take a tropical excursion with your morning cup!

Amy | Coffee Program Manager

April 2024

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	29	30	1	2	3	4



Weekly Events

Cook-In

Get ready for a night of great food and company during our weekly Cook-In! Check our website within a few days of the Cook-In for an update on what's being served! DorothyLane.com/Events

DLM OAK

Fridays • 5-7 p.m.

DLM WSQ

Fridays • 5-7 p.m.

DLM SPR

Tuesdays • 5-7 p.m.

Wine Tastings

Head to the DLM Wine Bar to sample a variety of wines from around the world.

**Enjoy a rotating selection of beer and wine at the DLM Wine Bar daily.*

DLM Oakwood: Saturdays • 3-7 p.m.

DLM Springboro: Tuesdays • 5-7 p.m.

DLM Washington Square: Saturdays • 12-4 p.m.

6 SAT First Saturday Love Local Day

All Locations • 11 a.m.-3 p.m.

We want to recognize the vibrant Love Local businesses whose products we're proud to carry! Come meet some local vendors and try their products at this monthly event.

27 SAT Cookout: Rib-Eye Steak Sandwich

All Locations • 11 a.m.-6 p.m.

We're excited to kickoff our Cookout season with a popular favorite—Rib-Eye Steak Sandwiches, featuring our antibiotic free DLM Natural Beef Rib-Eye Steak.

12 FRI Tap Takeover: Streetside Brewery

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

Buy a pint and keep the glass, courtesy of our friends at Streetside Brewery in Cincinnati. Taps will be flowing with a selection from their expansive beer catalog, so enjoy!

16 TUES A Masterful Cook-In

The Loft at DLM Springboro • 5-7 p.m.

Hold on to the iconic flavors of the Masters Tournament with Sonder Brewing. Enjoy a Sonder Divot Lemonade & Iced Tea Ale with a Norm's Retro Pimento sandwich.

18 THUR Pastry Show

The Loft at DLM Springboro • 7-9 p.m.

We're serving up a show that's filled with vibrant colors and flavors, courtesy of our talented Pastry Chefs! Be the first to try cutting edge pastries as well as savory bites!

Get tickets! DorothyLane.com/PastryShow

Now Enrolling! Summer Kids Camps

Teens: Around the World Cooking Adventure

DLM Culinary Center • June 17-21 • Grades 6 & up

Teens: Exploring Favorite Cuisines

DLM Culinary Center • July 8-12 • Grades 6 & Up

Petite Chefs: Savor Summer!

DLM Culinary Center • July 15-19 • Grades 1-3

Junior Chefs: Mastering the Basics

DLM Culinary Center • July 29-Aug 2 • Grades 4-6

Register now at DorothyLane.com/Classes

Monthly Must-Haves

Limited-time, chef-driven creations that are here this month.

SANDWICH OF THE MONTH
Tuscan Ham

FICELLE SANDWICH OF THE MONTH
Duck Confit

BREAKFAST SANDWICH OF THE MONTH
Ham & Dijonnaise

CURD OF THE MONTH
Capra with Honey

NAPLES-STYLE OF THE MONTH
Ham & Asparagus

GRAB-&-GO PIZZA OF THE MONTH
Chicken Tikka

SAUSAGE OF THE MONTH
Buffalo Blu's Chicken Sausage

PASTRY OF THE MONTH
Croissant Brûlée



Croissant Brûlée

Come Travel With Us!

THE LEGENDARY FOOD REGION OF EMILIA-ROMAGNA, ITALY!

Do you like reading about our food travels? If so, we would love to have you join us in person! This fall we will travel back to the legendary Emilia-Romagna region of Italy, a land of big flavors and fast cars! We are opening the door for you to enjoy unique access to visit some of our producers and friends in Italy for a gourmet experience! Featuring a hands-on cooking class, amazing scenery, legendary eats, and an Italian professional guide for our group. Plus, guests will enjoy a tour of the Ferrari Museum & Track. Register early for this popular Food Tour destination!



COME TRAVEL WITH US
SEPT. 28-OCT. 6, 2024
Registration deadline May 28, 2024

[VIEW ITINERARY & DETAILS DorothyLane.com/FoodTour](https://DorothyLane.com/FoodTour)

Commence the Celebration Graduation Party Prep

DLM Catering is here to help you celebrate your grad! Our online catering menu lets you order with ease for your party, from sandwich, fruit, and crudité trays to a selection of smoked meats and appetizers!

BUILD YOUR PARTY WITH OUR ONLINE CATERING MENU!
[DOROTHYLANE.COM/CATERING](https://DorothyLane.com/CATERING)





HELLO, *Sunshine!*

Sweeten your day with the bright, sunny flavors of Killer Brownie® Lemon Blueberry Blonde Bites, featuring tangy lemon blonde brownies studded with whole blueberries.

Online Exclusive _____

10% OFF with promo code: Spring10

When you spend \$50+ on gifts that ship through April 8!

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 _____ established • 1948 _____ | DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

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\$30,346

WORTH OF PRODUCTS DONATED TO
 LOCAL FOOD BANKS IN FEBRUARY



GARDEN PARTY PASTRY SHOW

Thursday, April 18
 7 to 9 p.m.

A garden of pâtisserie
 creations and savory bites are
 in full bloom for you to enjoy!

Get your ticket now!
DorothyLane.com/PastryShow



Look Out for the COOKOUTS

11 a.m. to 6 p.m.

April 27 Rib-Eye Steak Sandwich

May 4 Grass-Fed Beef
 Kentucky Bourbon Burger

May 11 Smoked Pulled
 Pork Sandwich

May 18 Grass-Fed
 Beef Burger

*Subject to change, while supplies
 last, and weather dependent.*



DOROTHY LANE MARKET

GOOD
 NEIGHBOR



SUNDAY, MAY 19

DorothyLane.com/5K

- Proceeds benefit The Foodbank.
- Featuring a DLM favorite at the finish line!
- Register by May 10 to access Early Bird rate and guarantee a T-shirt!