

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • MAY 2022



SPRING AT DLM IS
***BERRY
GOOD***

+ LOBSTERMANIA DETAILS INSIDE



Love Local Tastes Good

GARDEN BOX

Refreshing is the word that comes to mind after meeting the farming family behind The Farm on Central, and we're not just referring to the fresh produce that they grow on their Carlisle, Ohio-based farm. They are a young family who is setting roots and digging into the soil. The Kilpatricks are showing what the next generation of farming could look like, from the livelihood and the lifestyle to the role that farming can play in building local community. As DLM Produce Director Michelle Mayhew got to know Michael Kilpatrick and hear more about his robust experience with operating a CSA in New York several years ago, she knew she had found a valuable partner to launch our very own Local Garden Box subscription plan, featuring an array of culinary-driven produce grown exclusively by The Farm on Central.

GROWING A LIVELIHOOD & LIFESTYLE
 Michael reaches down and with little fight from the terrain unearths handfuls of lush, nutrient-dense soil. He explains how their 8-acre farm is ideal for farming because it's located on top of an aquifer. "This is prime soil," he says. The family moved to the farm, located a few miles from the Great Miami River, two years ago with a dream to not only grow their farm, but to connect with their community. Michael and Savannah Kilpatrick met while working at a farm out of state, but she grew up in the area and recalls driving past their home many times. The family approaches farming like a living and breathing form of art—with the farm setting the creative canvas for more than just a livelihood but a lifestyle to be shared. In addition to The Farm on Central, the Kilpatricks share a passion for helping to spark interest among

up-and-coming farmers. Hence their Thriving Farmer Podcast and Growing Farmers, an educational outlet to help provide mentorship among farmers. "I wouldn't be where I am without mentors," Michael says, noting how crucial it is for the farming community to help nurture one another. Early in his farming career, Michael worked in New York, where he learned a great deal from mentors, so he recognizes how important this type of support is.

Together, he and Savannah have created a beautiful life for their three children: Charlotte, Simon, and Kate. Charlotte, age 7, hops along the rows of produce in the greenhouse and Simon, 5, swings the hose back and forth as the siblings relish in an eternal summer in the greenhouse. Charlotte reaches down and gently tugs on stems, which break free with dirt-clad radishes attached. Her toothless smile widens. When asked what she loves most about living on a farm, she replies quickly. "I get to eat lots of good food. You can just walk into the greenhouse." Baby Kate grows fussy, so Savannah does what any mother would do and offers a distraction—she breaks off a stalk of chard for the teething baby to gnaw on. "This is their life and I want them to participate in it," she says, noting that natural, chemical-free methods are a given since her family lives and plays where the food grows. "We're 100% certified kid safe," she reassures.

CURATING AN EXPERIENCE

So why The Farm on Central to co-launch our new Local Garden Box? "Because I saw their heart and their passion for what they do," says Michelle. In addition, the curated experience of culinary-driven produce will be something that resonates with home chefs who are excited to experiment and try something new. "It's going to be a food explosion, with a local twist," she says.

The Kilpatricks are just as excited to bring each weekly box to life, and the meticulous planning starts about six months ahead so that various yields can sync together with planting. When it comes to the contents inside, think beyond standard corn and cucumbers (unless we are talking about blue corn, that is). Michael's vision for the contents of the Local Garden Box comes directly from the culinary scene. "I enjoy watching a chef create ... I love growing good food and unique things that have a story."

Jessie | Marketing & Communications Director

ABOUT OUR LOCAL GARDEN BOX
 The Local Garden Box is a seasonal weekly subscription-based experience, brought to you by The Farm on Central and Dorothy Lane Market. Prix-fixe contents are grown and curated exclusively by The Farm on Central but are reserved online and picked up at Dorothy Lane Market. *Limited number of spots available, so turn the page to learn how to register!*



How to Subscribe

LOCAL GARDEN BOX

LIMITED NUMBER OF SPOTS available for the season, so sign up online for this locally crafted experience!
DOROTHYLANE.COM/GARDENBOX

Get ready for a curated culinary-driven, local experience that is grown just for you! Together with The Farm on Central, we're launching a seasonal weekly subscription to our Local Garden Box, featuring produce grown exclusively by the Kilpatrick family for Dorothy Lane Market.

This isn't your typical local produce haul! Experience chef-driven selections that'll include:

- **EXCITING DISCOVERIES** Think heirloom varieties and unique produce that chefs would dream to get their hands on.
- **WORKHORSE GREENS** Building blocks like greens will always be top of mind, with flavorful twists.
- **GORGEOUS GO-TOS** Things that are always needed, but think beyond basic.

TAKE YOUR PICK

\$30/small • \$55/large

Reserve yours while supplies last!

DOROTHYLANE.COM/GARDENBOX



DOROTHY LANE MARKET

GOOD NEIGHBOR

5K

MAY 22 DLM WASHINGTON SQUARE

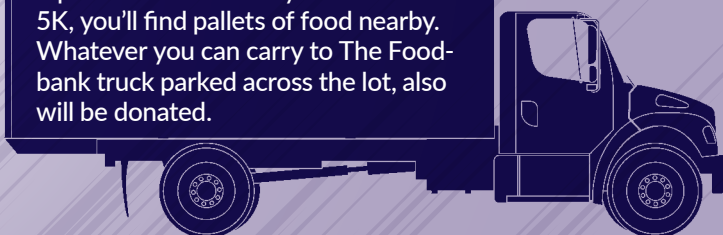
Race starts at 8:30 a.m.

Along with Up & Running, we host this family-friendly 5K to bring neighbors together and to fuel the fight against hunger in our community. Look for Killer Brownie® at the finish line!

GET THE EARLY BIRD RATE!
REGISTER BY MAY 15
to guarantee a race T-shirt.
\$20 • \$10 kids 12 & under
Price increases to \$25/\$15 afterward (no T-shirt).

REGISTER NOW! DorothyLane.com/5K

NEW! FILL-THE-TRUCK CHALLENGE
Optional twist! When you finish the 5K, you'll find pallets of food nearby. Whatever you can carry to The Foodbank truck parked across the lot, also will be donated.



*A community run/walk.
Proceeds benefit The Foodbank.*



Make it a BERRY GOOD DAY

In celebration of sunshine-laden days, we're bursting with berry flavors, and not just because of the anticipated arrival of local strawberries from VanMeter Family Farm. Above image (clockwise from top left): Sensational Strawberry Mousse Cup (Bakery), Strawberry Fields Latte (Coffee Bar), Bulk Dried Strawberries (Healthy Living), Bakewell Tart (Bakery), Strawberry Macarons (Bakery), Chloe's Strawberry Pops (Frozen), Strawberry Cheesecake Pie (Bakery), Hartzler Strawberry Milk (Dairy), Vegan Blueberry Tart (Bakery), Wildwood Chocolate Berry Berry Dark Chocolate Bar (Grocery), Jeni's Strawberry Buttermilk Ice Cream (Frozen), Rogue Raspberry & Violet Gin Jam (The Cheese Shop, serve with Manchego and a DLM Baguette), and local strawberries (Produce; coming late-May).

ON THE COVER! New Vegan Blueberry Tart

This new sophisticated sweet from DLM Pâtisserie Chef Lindsey Lucas is not only exquisitely delicious, but it's vegan, gluten free, dairy free, and contains no refined sugars! We start with a hand-pressed crust of ground almonds, shredded coconut, and dates that nestle a blueberry filling, sweetened naturally by the berry, coconut milk, and a touch of maple syrup. Look for it in the DLM Bakery!



LOBSTERMANIA

Starts at 9 a.m. Saturday, May 28
Come early, because once they're gone, they're gone!

4 ELEMENTS OF A LOBSTERMANIA FEAST



1 FRESH MAINE LOBSTER

Thousands of Maine lobsters make their way to DLM for Lobstermania each year the Saturday before Memorial Day, and this year, May 28, is no exception! Back by popular demand, our lobstering friends at Ready Seafood Company will be making the trek back to DLM along with their freshly caught lobster from the brisk waters of Maine. Their mission is simple: To share their succulent, fresh lobster with Dorothy Lane Market as well as their passion for sustainable practices to ensure lobster for many generations to come.

You can choose live lobster and embark on a cooking adventure at home (see our steaming tips on page 8). Or, if you'd rather skip that part, that's okay, as we'll also have pre-cooked whole lobster available!

Over the years, customers and associates alike have made a tradition out of Lobstermania. I've always loved the excitement of building large displays the morning of and watching customers line up early—some with their chairs in tow. It's cool to see familiar faces of families coming back each year and everyone builds conversation and friendships while they wait. This has been a tradition for 40 years, so let's keep it going. Come get yours (the line will start inside by our Seafood department), and make some wonderful memories, while supplies last!

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



2 THE FAMOUS NARRAGANSETT FRESH CATCH

Seafood is part of the very fabric of New Englanders and this refreshing blonde ale is the perfect pairing with shellfish thanks to its dry hop flavor softened with a crisp grapefruit finish.



3 CHEESY CHEDDAR BISCUITS

The perfect accompaniment to your lobster feast? Cheesy Cheddar Biscuits, of course! Think pockets of Cheddar cheese nestled in flaky, garlicky, melt-in-your-mouth dough, finished with a generous slathering of herb butter. *Our Bakery will offer these baked or oven-ready during Lobstermania!*



4 DLM WHOOPIE PIES

Last year, in celebration of foods from New England, the DLM Bakery brought to life our very own Whoopie Pie. They were so wildly popular that they are here to stay! You won't regret having this sweet on hand for your Lobstermania feast. Intense chocolate cake sandwiches a delightful buttercream filling.

Brown Butter Lobster Toast

RECIPE MAKES TWO SLICES

Domaine Lombard Botan, a lovely blend of Viognier, Marsanne, and Roussanne—recommended by George Punter, CSW, WSQ Wine & Beer Manager

- 2 slices DLM Ciabatta Bread
- 1-2 ripe heirloom tomatoes, sliced
- 4 Tbsp butter
- 3-4 oz lobster meat, cooked
- Fresh basil leaves
- Flaky sea salt, like Maldon

Toast the slices of DLM Ciabatta and layer a couple of slices of tomato on each piece. In a pan over medium-low heat, cook butter, stirring often, until it smells nutty and starts to brown.

Drop the cooked lobster pieces into the brown butter to briefly heat. Spoon the hot lobster immersed in the brown butter over the tomato toast. Garnish with a few leaves of fresh basil and season generously with the flaky sea salt.



Recipe to try at home from DLM's Chef Carrie. Ingredients available in stores.



run for the rosés find your winning wine for springtime!

And they're off, and so is our run for the rosés! Not only is the greatest horse race of them all taking place this month, but another spring tradition is the arrival of rosé season! Bringing with it a feeling of renewal, the beloved pink wine is a sure sign that it is time to shed our winter coats, fire up those grills, and ready ourselves for our favorite pink wine! Just as there are horses vying for the top place, I've curated a list of rosé contenders for you to try throughout the rosé season. Although their arrivals will stagger slightly, and some may be here and gone, the list on the next page is a great way to kick off our *run for the rosés* with a steady gallop. Each of these springtime wines include "field notes" from me, but we've added additional space so you can also jot down yours. So ready your saddle (and glass) to find your front-runner!

Todd | VP Wine & Beer

TURN THE PAGE TO START YOUR RUN FOR THE ROSÉS JOURNEY! >>>

How to Steam Lobster

- In a large pot, bring 2 inches of salted water to a rolling boil over high heat.
- Drop in the live lobsters. Leaving rubber bands on is optional, but safer.
- Quickly cover and return to a boil.
- When the pot starts steaming, cook for approximately 12 to 15 more minutes.



How to Extract Meat

FROM THE TAIL

- Twist tail off of the body of the lobster and bend the fins upward until they snap. With your finger or a chopstick, push the tail meat out.
- Similar to de-veining shrimp, make a shallow cut down the center top to expose the intestinal tract and remove it.

FROM THE KNUCKLES AND CLAWS

- Twist off or cut with shears the knuckles and claws from the body in one piece. Separate the knuckles from the claws. Crack open the knuckles with the back of a chef's knife or shears and remove meat.
- Bend the small part of the claw up and down until it snaps. Gently pull away this small shell, leaving the meat inside still attached to the big part of the claw.
- With shears or the back of a chef's knife, crack open the claw and remove the meat in one piece. Make sure to remove the wide fin of cartilage from inside the claw meat.

Run for the Rosés Field Notes

❑ **DOMAINE DE CHÂTEAUMAR CÔTES-DU-RHÔNE PERLE DE ROSÉ** Dry, elegant, and quite limited. \$18, save \$2
Field Notes _____

❑ **BORSAO ROSÉ** A beautifully dry and fragrant wine from Spain that is a stunning value! \$10
Field Notes _____

❑ **CHÂTEAU DES SARRINS CÔTES DE PROVENCE ROSÉ** A fragrant blend of Grenache, Cinsault, Rolle, and Mourvèdre from the town of Saint-Antonin-du-Var in Provence. \$20, save \$10
Field Notes _____

❑ **BIELER PÈRE & FILS AIX-EN-PROVENCE ROSÉ** Aromas of wild strawberry, raspberry, savory herbs, and bright acidity. Made from Grenache, Syrah, Cabernet Sauvignon, Cinsault, and Rolle. \$15, save \$9
Field Notes _____

❑ **BIELER PÈRE & FILS BANDOL ROSÉ** A stunning blend of Mourvèdre, Grenache, and Cinsault that's grown literally a stone's throw from the Mediterranean Sea. \$21
Field Notes _____

❑ **LES VIGNERONS DE FLORENSAC ETÉ ROSÉ** Made from Merlot and Cinsault, this dry, fruit-forward rosé is made from vineyards very close to the Mediterranean Sea, so you can pick up a bit of that briny sea air! \$13
Field Notes _____

❑ **CHÂTEAU TRIANS CÔTEAUX VAROIS EN PROVENCE ROSÉ** Balanced and refreshing, this is a perfect wine served as an apéritif, with a salad, or alongside fish. \$17
Field Notes _____

❑ **DOMAINE VETRICCIE ILE DE BEAUTE ROSÉ** One of our favorites, a blend of Nielluccio, Sciacca-rellu, and Grenache. It's dry and inviting with nuances of peaches, cherries, and red currants. \$14
Field Notes _____

❑ **STOLPMAN VINEYARDS LOVE YOU BUNCHES ROSÉ** A fun rosé of Sangiovese from the Central Coast of California. There is an abundance of strawberry with a touch of lemon-lime and hint of mint that makes it fun! \$19
Field Notes _____

❑ **ELICIO ROSÉ** A blend of Grenache and Syrah from the Ventoux region of the southern Rhône. Very food friendly. \$13
Field Notes _____

❑ **LA VIEILLE FERME ROSÉ** Great value from the Ventoux region of France, this wine is super expressive with red fruits and nice acidity. \$10, save \$3
Field Notes _____

❑ **TIAMO PROSECCO ROSÉ** A crisp, fresh sparkling rosé with floral and tree fruit nuances. \$16, save \$4
Field Notes _____

❑ **G.H. MUMM GRAND CORDON ROSÉ** What can we say ... we love pink Champagne! \$40, save \$15
Field Notes _____

❑ **CLOUDLINE ROSÉ** From the Willamette Valley, Oregon, this rosé is 100% Pinot Noir and perfect for fish, poultry, or cheese plates. \$20, save \$5
Field Notes _____

❑ **SEAGLASS ROSÉ** A fun everyday sipper from Monterey County. \$11, save \$10
Field Notes _____

❑ **WILD THING RENDEZVOUS ROSÉ** From Carol Shelton wines in Mendocino, this is a rich and fruity rosé from Zinfandel. \$20
Field Notes _____

❑ **BELLE GLOS OEIL DE PERDRIX BLANC DE NOIR ROSÉ** This Pinot Noir rosé is copper pink in color and beautifully layered with cherry, strawberry, and stone fruit. \$18, save \$7
Field Notes _____



SANDWICH OF THE MONTH DI PARMA

Our love for Italy really shines with this Sandwich of the Month! Thinly sliced Prosciutto di Parma is layered with tomato, stracciatella cheese, fresh basil, and arugula. It's then drizzled with balsamic and served on our Ciabatta that's Made Right Here!

PASTRY OF THE MONTH SENSATIONAL STRAWBERRY MOUSSE CUP

DLM Pâtisserie Chef Carrie Chrisman's favorite season is spring, so it was only natural to make a silky, sweet strawberry mousse served in a chocolate cup. Local strawberries used when available!

PIZZA OF THE MONTH GIARDINIERA

Chef Carrie pays homage to her Chicago roots with her homemade hot Giardiniera that pops on this pizza that features a red sauce, DLM Handmade Fresh Mozzarella, Romano, and calabrese salami. Available at DLM Washington Square and Springboro.

“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.



DOROTHYLANE.COM/CAREERS



Availability of all wines listed will vary slightly depending on their arrivals. Thank you for understanding!



FIND YOUR PASSION

Creamy Orange & Passionfruit Killer Brownie®

Featuring a passionfruit cream layered with rich caramel between orange-infused blonde brownies. Perfect as a gift for the grad in your life! Now shipping online and coming to our Bakery May 7!

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DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

Approximately **\$31,596**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN MARCH



LOBSTER MANIA

Saturday, May 28
9 a.m. until they're gone!

Each year, live lobster from our friends in Maine makes a splash at DLM for the ultimate springtime feast. *Come early, because they'll go fast!*



Look Out for the COOKOUTS

11 a.m. to 6 p.m.

- May 7** Kentucky Bourbon Burger
- May 21** Grass-Fed Beef Burger
- June 4** Smoked Brisket
- June 11** Salmon Sandwich

All cookouts are subject to change, while supplies last, and weather dependent.



DOROTHY LANE MARKET

GOOD NEIGHBOR



SUNDAY, MAY 22
DorothyLane.com/5K

- Proceeds benefit The Foodbank.
- Featuring Killer Brownie® at the finish line!
- Register by May 15 to access Early Bird rate and guarantee a T-shirt!

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 5/31/22. 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.