

**DOROTHY LANE MARKET**

*the store that accommodates®*

# TABLE

MAY 2025

## Maine Lobster

MAKES A SPLASH AT  
LOBSTERMANIA



# Fleur to Adore

## 6 Ways Our Floral Department Lives Life Full Bloom

1

### LOVE LOCAL ROOTS

We are strongly committed to our relationships with nearby farmers and suppliers, and the same is true when it comes to our vibrant community of flower growers. We source as many local plants and flowers as we can when available. This includes everything from Boston Ferns and evergreens to locally grown flowers as they are in season.



2

### ORGANIC, OHIO-GROWN FLOWERS

Leslie Garcia is graciously humble and clearly a hard worker. Upon further digging, you realize she is also deeply dedicated to growing certified organic flowers. Her majestic farm, Peach Mountain Organics in Spring Valley, is filled with vibrant colors and unique shapes, such as the geometrically detailed, dazzling dahlias. "We've been certified organic since 1992 and we are certified because we believe in organic so much that we want to be counted," she says. Local grower Nellie Ashmore of That Girl's Flowers is also a certified organic flower grower.



3

### A DEEP-ROOTED SENSE OF FLORAL COMMUNITY

Nellie Ashmore (*left, above photo*) of That Girl's Flowers grew up helping on her parents' certified organic farm, so branching off to farm flowers with the same care was only natural. Along her journey, she connected with fellow local certified organic flower farmer Leslie Garcia (*right*) of Peach Mountain Organics, and the two have enjoyed a shared appreciation for certified organic flower farming.

4

### WE ARE HERE TO BRIGHTEN YOUR DAY

Flowers have long been sought after for special occasions, such as Mother's Day (*coming up on May 11*), and we are here to help you celebrate life's special moments. We also are here to bring a sense of joy to the every day and remind everyone to not wait for that gifting occasion to lift either your own spirits or someone else's.



*"I must have flowers, always, and always."  
-Claude Monet*



5

### BOUQUETS REFLECTING WHAT'S LOCAL AND IN SEASON NOW

Tracey Rae's stunning local bouquets grown on her farm in Midland, Ohio, are truly something to behold. Tracey, along with our other local flower growers, curates swoon-worthy bouquets reflecting the best of what's in season locally.

6

### SUMMER SHINES WITH SUNFLOWERS

As the heat of summer kicks in, we look forward to sunflowers, which are even better when brought to us locally. Deanna Garber of The Flower Farm is one of our local growers. In the spring, she sows the seeds every 7-10 days to ensure a local crop of the flower of eternal summer as long as possible.

The DLM  
*Experience*  
DOROTHY LANE MARKET



# Spring Asparagus Tart

SERVES 6-8

- 1 sheet Dufour Classic Puff Pastry, thawed
- 1 egg + 1-2 Tbsp water, for egg wash
- 8 oz spreadable cream cheese
- 1 tsp Dijon mustard
- 1 tsp lemon zest
- 1 Tbsp fresh chives, finely chopped
- 1½ Tbsp fresh tarragon, roughly chopped
- ¼ tsp sea salt & freshly ground black pepper
- 4 oz Gruyère cheese, grated
- 1 bunch asparagus, washed and trimmed
- 1-2 Tbsp DLM Extra-Virgin Olive Oil

Preheat oven to 400°F. Roll pastry out to ¼-inch thickness on parchment and place on standard baking pan. Score the crust by slicing through (not all the way) to create a 1-inch border. Prick the inside of the “frame” with fork and brush border with egg wash; bake for 18 minutes (or until it looks puffed and starting to brown).

Combine cream cheese, Dijon, lemon zest, chives, tarragon, salt, & pepper. Spread over the cooled pastry crust and top with Gruyère. Toss asparagus with a little olive oil and arrange on top of tart. Bake on the middle rack of the oven for 15-20 minutes. Cool before serving. Garnish with edible flowers and lemon zest, if desired.

**DOROTHY LANE MARKET**

# GOOD NEIGHBOR

# 5K

**REGISTER BY MAY 8 TO GET  
THE EARLY BIRD RATE!**

Early bird registrants are guaranteed a race T-shirt.

\$20 • \$10 kids 12 & under

Price increases to \$25/\$15 afterward (no T-shirt).

**REGISTER NOW [DOROTHYLANE.COM/5K](http://DOROTHYLANE.COM/5K)**

**MAY 18**

**DLM WASHINGTON SQUARE**

Race starts at 8:30 a.m.



**upandrunning**  
FITNESS SHOES & APPAREL

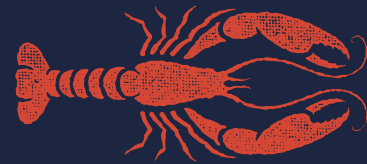
*A community run/walk. Proceeds benefit The Foodbank.*

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## LOBSTERMANIA

SATURDAY, MAY 24  
9 A.M. UNTIL THEY'RE GONE



**T**housands of fresh Maine lobsters make their way to DLM for Lobstermania each year the Saturday before Memorial Day, which has been an annual tradition at DLM now for 40+ years. Many make plans with neighbors and friends to queue up in line before the sale officially starts, creating memories with others as everybody eagerly awaits the makings of the most delicious feast. The fresh live lobsters come to us from the brisk waters of Maine. Along with the lobsters, we look forward to having the Captain himself make an appearance. It's a great opportunity to enjoy a succulent fresh catch of Maine lobster and to learn about the importance of sustainability and why the practices of each fishery are important. Remember that the sale starts at 9 a.m. and as my predecessor Jack says "once they're gone, they're gone!"

A handwritten signature in white ink, appearing to read "Drew".

Executive Director Meat,  
Seafood, Prepared Foods,  
& Sushi

# TAKE A *CRACK* AT LOBSTERMANIA

SATURDAY, MAY 24  
9 A.M. UNTIL THEY'RE GONE

## *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 minutes.

## *How to Grill Lobster*

- Pre-heat grill to high. Position knife on top of lobster head between the eyes and draw it sharply through.
- With lobster belly up, cut the body and tail in half.
- Drizzle lobster with olive oil and season with Kosher salt and pepper.
- Place on grill, shell side down. Grill for 7-8 minutes, basting with butter until meat is cooked and opaque.



*Catch More Lobster Recipes Online at [DorothyLane.com/LobsterRecipes](http://DorothyLane.com/LobsterRecipes)*

## *Maine-Style Lobster Rolls* Serves 4

- ½ cup mayonnaise
- 2 Tbsp fresh lemon juice
- 2 tsp fresh herbs (parsley and/or dill), chopped
- Kosher salt and freshly ground black pepper
- ¼ cup minced celery
- 1 lb cooked lobster meat, roughly chopped
- 2 Tbsp butter, softened
- 4 DLM Golden Classic Hot Dog Buns
- 1-2 Tbsp fresh chives, chopped
- 4 lettuce leaves

Whisk together mayonnaise, lemon juice, and herbs, and season lightly with salt and pepper. Stir in celery and fold in chopped lobster meat. Cover and chill. Prior to eating, heat a large sauté pan over medium. Butter sides of buns and toast in pan until golden. Fold chives into lobster salad. Place a lettuce leaf inside each bun and divide lobster salad evenly among buns. Sprinkle with more chives and serve immediately.



## *Lobster Mac & Cheese* Serves 6-8

- Olive oil
- 1 pound cavatappi or elbow macaroni
- 1 quart milk
- 8 Tbsp (1 stick) unsalted butter, divided
- ½ cup all-purpose flour
- 12 ounces (4 cups) Gruyère, grated
- 8 ounces (2 cups) extra-sharp Cheddar, grated
- 1 Tbsp salt
- ½ tsp freshly ground black pepper
- ½ tsp nutmeg
- 1½ lbs cooked lobster meat
- 1½ cups fresh white bread crumbs (5 slices, crust removed)

Preheat oven to 375°F. Drizzle olive oil into a large pot of boiling salted water. Add pasta and cook according to package directions. Drain well. Heat milk in a small saucepan but don't let it boil. In a large pot, melt 6 Tbsp butter and add flour. Cook over low heat for 2 minutes, stirring with a whisk. Still whisking, add hot milk and cook another minute or two, until thick yet smooth. Remove from heat and add Gruyère, Cheddar, salt, pepper, and nutmeg. Add cooked macaroni and lobster; stir well. Place in 6-8 individual gratin dishes. Melt remaining 2 Tbsp butter, combine with fresh bread crumbs, and sprinkle on top of each dish. Bake for 30-35 minutes, or until sauce is bubbly and the top is brown.





## Go Behind the Cookie With Laura CELEBRATING 25 YEARS

Yes, there really is a Laura. Oftentimes when I am introduced by people who know me, the introduction goes something like this: "Do you shop at Dorothy Lane Market? Have you ever had a Laura's Cookie? This is 'the Laura!'" I am not one to enjoy attention, however, it does make me happy to hear just how much people enjoy my cookies. Other than clarifying that there is a real Laura behind the cookies, I'm not all that intriguing. I'm your basic middle-aged woman who enjoys baking, cooking, reading, gardening, traveling, attending live theater, and taking photographs.

My evolution into "the Laura" started in 1999 when I left my 18-year career in hospital administration without a definite plan as to what my next career move would be. In search of a next step, I participated in a 10-week Small Business Administration course where I developed the business plan for a cookie business. Each week, I would bring a variety of cookies for fellow participants to sample; my "Comfort Cookies" (now known as "Laura's Cookies") were immediately a favorite.

To make the cookie business a reality, I needed a place to bake. A friend of mine set up a meeting with Scott Fox, DLM Vice President of Bakery. I brought him a sample and he took one look at them and exclaimed, "Those are going to move!" He thought they tasted good, too. He called the next day and asked me when I could start. On May 18, 2000, I produced the first Laura's Cookie for Dorothy Lane Market.

As we celebrate our 25<sup>th</sup> anniversary, I'm simply in awe that a single cookie recipe could become the basis of my business and carry it forward to such great success. I'm grateful for my family and friends who have provided constant support, encouragement, and counsel. I'm grateful for the unique business relationship that Laura's Cookies has enjoyed with Dorothy Lane Market since day one. I am grateful for the employees and seasonal help who have stepped up to the cookie table and have helped me make millions of Laura's Cookies. Finally, I am grateful to our very passionate customers. Through taste and word of mouth, they've shared their passion for Laura's Cookies with others far and wide.

*Laura*

### HOW DO YOU DESCRIBE YOUR COOKIE?

A Laura's Cookie is a hand-rolled and decorated soft sugar cookie with a delightful almond-flavored frosting. It's an irresistible cookie combo that's pretty to look at and delicious to eat. There's a happy memory in every bite!

### HAVE YOU EVER SWITCHED UP THE RECIPE?

The recipe ingredients have remained the same. We did, however, transition to trans-fat-free ingredients as they became available.

### WHAT DO YOU THINK IT IS ABOUT THE COOKIE THAT HAS PEOPLE HOOKED?

That is probably a question that should be asked of those who "crave and rave" about Laura's Cookies. Personally, I think that the soft cookie and soft almond frosting complement one another so well ... in addition to the fact that they are so cute. It does seem that many fans only have to taste a Laura's Cookie once and they are hooked.

### CAN YOU GIVE AN EXAMPLE OF HOW A COOKIE CAN BE A LOVE LANGUAGE?

Initially when Covid began, I thought for sure that nobody would be buying Laura's Cookies during such unsettling and uncertain times. However, it quickly became clear that Laura's Cookies were considered to be an "essential" food item by many DLM customers and a language of love for some. We received a note from a mother of two young children about how meaningful Laura's Cookies became to them during that time. The children's grandfather would always stop at the DLM Bakery prior to distanced visits and select two Laura's Cookies. He was able to show his love to them through a Laura's Cookie.

### WHY ARE "BY HAND" TOUCHES SO IMPORTANT WHEN IT COMES TO THIS COOKIE?

Simply put: A Laura's Cookie is handmade. It's homemade. It's always fresh. It's made just the way grandma used to make them.

### WHAT DOES THE FUTURE HOLD FOR LAURA'S COOKIES?

Along with our DLM partners, we hope to see continued growth in the future! The staff and I are currently making plans to meet the expected increase in demand once the fourth Dorothy Lane Market opens in Mason, Ohio.



# May 2025

View all events at [DorothyLane.com/Events](http://DorothyLane.com/Events)

## Cook-Ins

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

## Weekly Events

### DLM SPR

Tuesdays • 5-7 p.m.

### DLM WSQ

Wednesdays • 5-7 p.m.

### DLM OAK

Fridays • 5-7 p.m.

## Wine Tastings

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

**DLM Oakwood:** Saturdays • 3-7 p.m.

**DLM Springboro:** Tuesdays • 5-7 p.m.

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

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



Take a Crack At  
**LOBSTERMANIA**  
Saturday, May 24 • Starts at 9 a.m.  
Come early because once they're gone, they're gone!

## 3 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.

## 18 SUN DLM Good Neighbor 5K

DLM Washington Square • 8:30 a.m.

Annual run/walk co-hosted with Up and Running Dayton! Proceeds will be distributed to The Foodbank. **Register by May 8 for the early bird rate: [DorothyLane.com/5K](http://DorothyLane.com/5K)**

## 10 SAT Mother's Day Cake Decorating

All Locations • 10 a.m.-noon

Let your kids' creativity flourish as they decorate a cake for mom or grandma with brightly colored icing and sprinkles.

## 24 SAT Lobstermania

All Locations • 9 a.m. until they're gone

Thousands of fresh lobsters make their way to DLM for Lobstermania each year the Saturday before Memorial Day. *Come early because once they're gone, they're gone!*

## Monthly Must-Haves

NAPLES-STYLE PIZZA

**Amatriciana**

GRAB-&-GO PIZZA

**Ham & Pineapple**

SANDWICH

**Morty D**

FICELLE

**The Barcelona**

BREAKFAST SANDWICH

**The Brooklyn**

FRITTATA

**Ricotta & Spinach**

CURD

**Lye Cross Farm Mango Dale**

DIP

**Cannoli Dip**

SAUSAGE

**Campagna Chicken Sausage**



The Brooklyn Breakfast Sandwich of The Month

Love Local  
Tastes Good

# GARDEN BOX



Join us on a farm-to-table journey with the DLM Local Garden Box! This curated weekly subscription of locally grown produce showcases what's in season now, highlighting many of the farms we are proud to work with.

**Early Summer:** 6 weekly boxes, July 10-Aug. 14  
(register by Thursday, July 3)

**Late Summer:** 6 weekly boxes Aug. 21-Sept. 25  
(register by Thursday, Aug. 14)



SCAN CODE TO REGISTER  
OR VISIT

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



DOROTHY LANE MARKET  
**FOOD  
TOUR**  
*Come travel with us!*

Explore legendary food cities like never before with our Food Tours, featuring behind-the-scenes tours and tastings along the way.

Led by a professional travel guide and a host from DLM, Food Tours accommodate 10-12 travelers and include unique experiences, hotel accommodations, several group meals, and travel between tour stops on the itinerary. *Airfare not included.*

*View Upcoming  
Destinations*  
[DorothyLane.com/  
FoodTour](http://DorothyLane.com/FoodTour)



**DOROTHY LANE MARKET**  
•established 1948•





# MOTHER'S DAY GIFTS THAT SHIP

## *Brunch in Bed*

Make mom smile when you ship a brunch gift featuring DLM Classic Coffee Cake, DLM Homemade Quiche, and more morning classics!







**DOROTHY LANE MARKET** | (866) 748-1391  
 •established 1948• | DorothyLane.com



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

**\$30,159**  
 WORTH OF PRODUCTS DONATED TO  
 LOCAL FOOD BANKS IN MARCH



# *DLM Mason Hiring Fair*

*Friday, May 16 • 3 p.m. to 8 p.m.  
 Saturday, May 17 • 10 a.m. to 2 p.m.*

The Loft at DLM Springboro  
 740 N. Main St., Springboro, Ohio

If you love people and good food, join us in making The DLM Experience come alive at our upcoming location in Mason! At our Hiring Fair, sign up for an on-the-spot interview and take a DLM store tour.

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 Health • Dental • Vision • 401(k) • Flexible Scheduling  
 Generous Associate Discounts • Wellness Programs  
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BE A PART OF  
*The DLM  
 Experience*  
 DOROTHY LANE MARKET

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 5/31/25  
 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.