

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JUNE 2022

*Love Local
With Us*



Make It a
Summer
Steakcation



Love LOCAL

We are local. We are family.

The doors to Dorothy Lane Market first opened as a humble fruit and veggie stand in 1948 and we quickly became a destination known for an unwavering sense of community, and albeit good food. From those early beginnings, founder Calvin D. Mayne built a deep appreciation for local and the passionate families behind these products into the very culture of DLM. As we've grown over the years, our local heart beats stronger than ever, with the descendants of Calvin D. and Vera Jane Mayne continuing their great legacy and love for local. *We are local. We are family, after all.*

We've never lost sight of that commitment and our connection to the area farmers and vendors who uphold a quality and pride in their products similar to ours. As the sunny days intensify, we look forward to the splendor of our community and we'll be shining an especially bright light on what's in season each month this summer. From the deep scarlet strawberries of late spring to the rotund tomatoes as the heat of summer kicks in, come Love Local with us all summer long.

Tracey Rae Farmer Florist

Always on trend, Tracey Rae's stunning local bouquets are truly something to behold. She curates must-have combinations featuring the best of the season, from the ranunculus and anemones in the spring to peonies, dahlias, and snapdragons as summer ebbs forward. Located in Midland, Ohio, we clamor to see what she's brought us when she pulls up with our delivery and customers do too. In fact, Tracey Rae's Instagram following (@TraceyRae_farmerflorist) is so robust and flower-forward that fans often get a sneak peek of the flowers she has harvested and resulting bouquets for upcoming deliveries to our stores.

Not only are her flowers first-rate, but so are her designs. "Her flowers touch people. Everyone likes her stuff," says Stuart Delk, Floral & Plant Director at Dorothy Lane Market. He notes that her passion for trend-watching gives her bouquets an edge that could compete with the best in big cities, but with that authentic, local touch.

We also love the story behind how Tracey Rae got started more than 10 years ago. With a wedding on the horizon in 2011, she embarked on a mission to grow fresh flowers for the occasion and realized she was quite good at it. Then, in 2015, her dream came true when she and husband Matt purchased a farm in Midland, Ohio, allowing Tracey to grow her career to be a farmer florist full-time. For that, we are so grateful that Tracey Rae does what she loves so we can admire her bouquets, too.



VanMeter Family Farm

There's something about local strawberries that just makes us smile. "I smell that sweet aroma already," says Michelle Mayhew, Produce Director at Dorothy Lane Market. Knowing that the strawberries are picked the day before delivery, you just can't get fresher than the ones coming to us from the VanMeter family. Their strawberry farm is located on 100 rolling acres in Clarkson, KY, and is a labor of love for the whole family. "Danny and Trish want to teach their children values of hard work, so they are all involved," says Michelle, noting that Danny is a member of the Strawberry Growers Association of Kentucky and the Ohio Valley. Come enjoy the freshness of local strawberries!





Orion Organics

When you meet Jon Paul of Orion Organics in Yellow Springs, you'll find that his enthusiasm and knowledge for organic, healthy produce is contagious. From squash to sweltering summertime red tomatoes and peppers, we look forward to a variety of hometown produce streaming in all summer long.

With fields in nearby Clark County, Jon Paul is very passionate about growing organic. Thanks to our friendship with him, we'll have a steady stream of homegrown organics through the summer to look forward to. Keep your eyes open for a variety of Orion Organics produce such as Swiss chard, beets, lettuces, tomatoes, hot peppers, and more. "Jon Paul's enthusiasm is contagious. I get excited every year when I get to sit down with the farm and hear the plans they have. What an amazing farm," says Michelle Mayhew, DLM Produce Director.

Turkey Red Wheat Bread

It's hard to believe that it's been 7 years since the seeds were sowed for our first 5-acre field of Turkey Red wheat, which has now grown to nearly 50 acres planted for this year's harvest happening later this month.

Turkey Red is a hard winter wheat that's not predominately grown in Ohio, but thanks to three local farmers (pictured above)—Danny Jones, Dale Friesen, and Edward Hill—we have a local crop that's milled farm-side and delivered as needed to our bakers. Dale's grandparents were among the German Mennonites who brought with them the seeds of Turkey Red wheat when they fled Russia to the U.S. years ago. He's overcome with emotion to see the crop of his ancestors growing on Ohio soil and baked into bread.

We're excited to add a twist this year by unveiling a **Turkey Red Wheat Oatmeal Stout Pan Bread**. This hearty loaf is made from Turkey Red wheat flour, a bit of aged dough, and oatmeal. It's then kissed with molasses and a touch of Guinness Stout for depth in flavor. The result is a dense yet soft sandwich bread that you're sure to love.



SUMMER STEAK WITH TOMATO & OLIVE SALAD

Serves 4

FOR THE TOMATO & OLIVE SALAD

- 2 cups halved local cherry tomatoes
- 1 cup chopped fresh Italian parsley
- ¼ cup coarsely chopped pitted Kalamata olives
- ¼ cup coarsely chopped pitted brine-cured green olives
- ¼ cup chopped fresh basil
- ¼ cup DLM Extra-Virgin Olive Oil
- 2 Tbsp Sherry wine vinegar

FOR THE STEAK

- 2 lbs flank or skirt steak
- Salt and pepper
- 2 Tbsp DLM Extra-Virgin Olive Oil

Mix all the ingredients for the tomato & olive salad in a large bowl; season to taste with salt and pepper. Can be made up to 2 hours in advance, but let stand at room temperature before serving. For the steak, pre-heat grill to high heat. Generously season steaks with salt and pepper, and drizzle with olive oil. Grill steaks over medium-high to high heat until cooked to desired temperature, about 4 minutes per side for medium. Transfer steaks to cutting board and let rest. When ready to serve, slice steaks against the grain, transfer to a large platter, and spoon salad mixture over the top.



DOROTHY LANE MARKET

Congratulations 2022 Grads!



Alex Slattery
Springboro H.S.
DLM Springboro



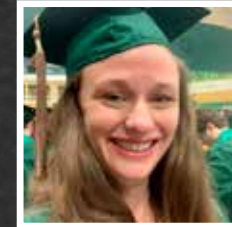
Avery Silverberg
Centerville H.S.
DLM Washington Square



Caroline Adkins
Centerville H.S.
DLM Springboro



Carson McCray
Warren County Career Center
DLM Springboro



Danielle Katterhenry
Wright State University
DLM Oakwood



Elaina Brode
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DLM Washington Square



Ella Hooper
Archbishop Alter H.S.
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Gabriel Day
Centerville H.S.
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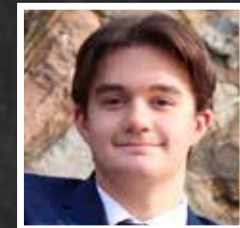
Haleigh Peoples
Sinclair Community College
DLM Springboro



Hannah Hitzeman
Home Schooled
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Hannah Sloan
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John Chamberlain
Centerville H.S.
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Sylvia Vanderburgh
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Tara Rudduck
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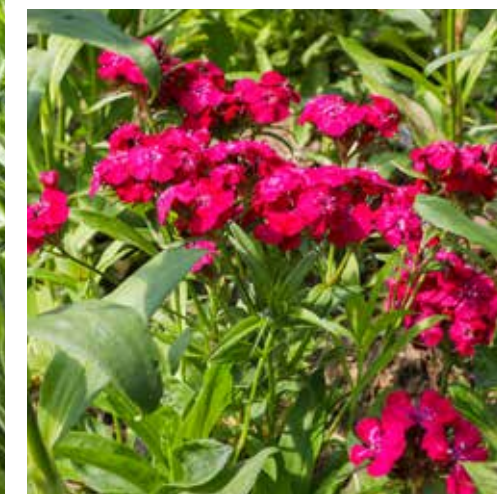
Taylor Abney
Springboro H.S.
DLM Springboro



Timothy Lofthouse
Centerville H.S.
DLM Springboro



Guy and Sandy Ashmore along with their son, Conard.



That Guy's Farm &

Looking for some fresh, local produce? We know a guy! Guy Ashmore to be exact. He's the owner of That Guy's Family Farm, located just outside Clarksville, OH. Guy provides Dorothy Lane Market with more than 30 farm-fresh, certified organic staples, from lettuce and squash to tomatoes. He's dedicated to raising his produce with quality and love. When you meet Guy and the Ashmore family, it's clear that they are doing what they truly love and it shows in their produce!

Dedicating around 12 hours a day during summertime to perfecting their produce comes naturally to Guy as he expresses, "I just love the seasons and being outside ... ultimately working with family is the best part of it all." Guy's work has always been family oriented. Growing up on a farm, he was raised watching his dad milk cows when he was just the mere age of six. He began on his own in the late 70s, and before he knew it he was raising and selling produce with his family only a few years later.



"I JUST LOVE THE SEASONS AND BEING OUTSIDE ... ULTIMATELY WORKING WITH FAMILY IS THE BEST PART."

—Guy Ashmore, *That Guy*

Hearing Guy reminisce about his earlier days on the farm, it's obvious that agriculture was his calling from the very start. And as Guy grew, his farm grew, too. Guy hit a turning point in his career—he desired something different, something new, and something a little more fresh! Therefore, Guy's farm sprouted into something great as he got his first acre certified organic in 1998 and has been sustaining his certification ever since. We encourage you to get a taste of That Guy's Family Farm at DLM this local season. We also think that if you know "That Guy", you should get to know "That Girl"—his daughter—too.

That Girl's Flowers

"That Girl" is the one and only Nellie Ashmore. The girl who provides Dorothy Lane Market with some of the most beautifully grown, organic flower bouquets also happens to be "That Guy's" daughter! This isn't a surprise since family is a huge part of That Guy's Family Farm and That Girl's Flowers. "Ever since I can remember, my family was always raising vegetables and flowers and I always helped with them," Nellie says. From helping to pick and cut stems, her interests blossomed into growing about 30 different types of flowers independently. Nellie has truly found her calling.

Flowers are such beautiful things; every single harvest and every single bouquet is different. Since Nellie is a farmer florist, she is able to enjoy the beauty of growing flowers paired with the creativity of designing and arranging bouquets. Stuart Delk, Floral & Plant Director at Dorothy Lane Market, takes pride in our relationship with That Girl's Flowers and the remarkable local floral products



"EVER SINCE I CAN REMEMBER, MY FAMILY WAS ALWAYS RAISING VEGETABLES AND FLOWERS AND I ALWAYS HELPED WITH THEM."

—Nellie Ashmore, *That Girl*

that Nellie delivers to our stores. "We're both growing. Our program is growing, you're growing, and it all fits together. It's truly wonderful!" exclaims Stuart to Nellie. That Guy and That Girl make it easy to love locally grown organic produce and flowers. The relationship DLM has between these two vendors has flourished and grown into something beautiful and accessible for the community to see. Nowadays, people are gravitating toward local flowers, generating more support than ever for these local blooms. If you have not hopped on the trend yet, we suggest you enjoy a bouquet from our local growers, like That Girl's Flowers, soon!

3 ideas for a summer Steakcation

Here at DLM, we simply have the best steaks in town. Why go out and spend twice the amount of money for mediocracy? With one bite of our DLM Natural Beef, whether it's our juicy U.S.D.A. Prime DLM Rib-Eye Steak, a thick-cut New York Strip Steak, or the versatile Skirt Steak, you can taste the difference. This summer, stake your claim to become the best place to eat steak—right at home! Although our steaks are great seasoned simply, here are three easy ways to elevate your Summer Steakcation!

Chef Camie | Culinary Director

1 ROASTED RIB-EYE & RADISHES

With a U.S.D.A. Prime DLM Rib-Eye Steak, you're on the right path already by choosing a high-quality cut packed with flavor. This recipe adds an herby twist from summer garden staples. Heat pan with DLM Pure Olive Oil and sear steak along with fresh rosemary sprigs, 2 minutes per side. Then, add a cleaned and trimmed bunch of radishes and 2 Tbsp of DLM Shallot & Herb Butter. Place pan in oven and roast at 450°F, basting every couple of minutes until steak is done to your liking. Let rest for 10 minutes before slicing and serving.



2 BUTTER-BASTED NEW YORK STRIP STEAK

Our U.S.D.A. Prime DLM New York Strip Steak is a well-marbled, tender cut that's prized for its rich flavor. With this recipe, first generously season with Kosher salt and freshly ground pepper, letting it sit at room temperature for 1 hour. Heat a skillet, preferably cast iron, and add 2 tsp vegetable oil, adding steak once oil is smoking. Turn every two minutes until a deep, brown crust forms and internal temp is a little below your desired doneness. Add butter, fresh thyme, rosemary, and garlic to skillet. Tilt pan to pool butter and use a spoon to continually baste steak with butter. Continue until butter begins to brown. Transfer steak to a cutting board and let rest for 10 minutes before slicing. Finish with a flaky sea salt.



3 GARLIC & HERB RUBBED SKIRT STEAK

First, make your rub by pulsing the following in a food processor: Fresh herbs (try basil and parsley), sliced scallions, fresh thyme, garlic cloves, red chili flakes, and zest and juice from 1/2 a lemon. Slather both sides of skirt steak with rub and let sit at room temp for at least 30 minutes or up to one hour. Use a paper towel to pat steak dry and grill or broil on high until char appears and steak is medium rare, about 3-5 minutes per side. Let rest for 5 minutes before slicing against the grain.



SANDWICH OF THE MONTH CHICKEN BÁNH MÌ

This Vietnamese twist on a sandwich features Boar's Head Rotisserie Chicken on a DLM Mini Baguette that's layered with basil, lettuce, pickled veggies, cilantro, and a robust Sriracha mayo!



PASTRY OF THE MONTH RUM BABA

DLM Pâtisserie Chef Tina Quintanilla hails from Brooklyn and has fond memories of her grandpa taking her to Little Italy for the Italian twist on this French pastry. Delicate cake is soaked in a rum syrup and filled with a French pastry cream.



PIZZA OF THE MONTH ZUCCHINO

Let local shine with this Naples-Style Pizza featuring fresh, local zucchini, blistered tomatoes, DLM Handmade Fresh Mozzarella, Crucolo cheese, and pancetta. Available only 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.



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View full recipes for these Steakcation ideas! [DorothyLane.com/Steakcation](https://dorothylane.com/steakcation)



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WHISKEY PECAN BROWNIE

There's choco-lot of the good stuff in this brownie that's back just in time for Father's Day! Code valid through June.

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DOROTHY LANE MARKET

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Approximately **\$32,546**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN APRIL



WHOLE SALMON SIDEWALK SALE

Saturday, July 2
10 a.m. to 5 p.m.

Featuring wild Alaska Whole Sockeye Salmon sustainably caught by fishing families, we fly this fresh catch in overnight! Take it home whole or we'll cut it into steaks or fillets at no extra charge.

While Supplies Last



Look Out for the COOKOUTS

11 a.m. to 6 p.m.

June 4 Smoked Brisket Sandwich

June 11 Salmon Sandwich

June 18 Smoked Baby Back Ribs

June 25 DLM Jumbo Hot Dog

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



Culinary Center CLASSES

Savor every bite this summer!
Now enrolling for summer classes
at the DLM Culinary Center!

- Learn a New Skill
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