

DOROTHY LANE MARKET

the store that accommodates®

TABLE

SMOKED RIGHT HERE

SUMMER SHINES WITH PITMASTER FAVES



SUMMER SIPS *With Rosé*

The prospect of warm weather and sitting out on the patio is here. Why not enjoy it with some refreshing rosés? I personally enjoy rosés all year, but the summer months are especially a great time for this light, fruity wine. Rosé gets its distinctive blush color from the grape skins, but not enough to be considered a red. The hue can range from pale salmon to ruby, and its flavor profile can include red fruits, such as strawberries or raspberries, as well as citrus, lime, and melon.

Rosés are one of the most versatile wines, pairing well with all things summer, from fresh fruits and salads to your favorite summertime meats. It may also be one of the oldest known types of wine. Provence in the south of France is the epicenter of rosé, but the rest of the world has caught on and we now have rosés from all over. This month, I would like to introduce wines from France, Spain, and the U.S.

Hugh

Wine Education
& Development

SPAIN

2024 MUGA RIOJA

On the nose, it has medium intensity and complexity in aromas, with notes of peach, stone fruit, and a hint of white blossom. On the palate, it's well-balanced with sharp acidity nicely integrated and a long finish.

2024 BODEGAS BRECA ROSÉ

Creamy and refined, this rosado offers white raspberry, melon, and rosewater flavors enhanced with spice accents. An elegant rosé produced from the original clones of the Garnacha grape, characterized by delicate floral aromatics.

PAIR WITH: Mahón & Cavadonga Blue

FRANCE

2024 LA CHAPELLE DU SEUIL AIX-EN-PROVENCE

This rosé has a bright, clear salmon color and red fruits and white flower aromas on the nose. Citrus juice carries through on the palate, with fresh, lively acidity.

2024 CHÂTEAU DU CAMPUGET COSTIÈRES DE NÎMES ROSÉ

The rosé has a nice appearance with a light and fresh pink color. The particularly fruity taste of raspberries and strawberries, typical of the Campuget style, has a good and refreshing acidity.

PAIR WITH: Comté Gruyère & Fromager d'Affinois Brie

UNITED STATES

2024 STOLLER FAMILY ESTATE PINOT NOIR ROSÉ WILLAMETTE VALLEY

Orange peel and zesty pomelo leap from the glass with notes of ripe strawberry and a vibrancy that dances across the palate as the wine fades into notes of lime zest.

2024 CASTLE ROCK WINERY ROSÉ OF PINOT NOIR

The wine is crisp, fresh, and floral with bright acidity and aromas of violet and rose petals. On the palate, it is supple and balanced with flavors of strawberry, raspberry, and citrus, with a smooth, lingering finish.

PAIR WITH: Cypress Grove Humboldt Fog & Widmer's Matterhorn Alpine Cheddar

SUMMER GRILLING BURGER *Blast*

Take a bite of the best burgers you can make at home, whether you are doctoring up one of our Gourmet Burgers with toppings or making patties from DLM Natural Beef Ground Chuck, lifetime free of added hormones and antibiotics! When you start with quality beef, it's easy to build a better burger with a few simple rules. To start, bigger is not necessarily better: go for a balance of flavor that should be tasted in every bite. Here are three of my favorite ideas for making this summer an absolute burger blast!

Chef Camie | Culinary Director

BOLD BLUE BURGER

If you love the bite of blue cheese, trust us on this combo that double-downs on it. Coat your burger before cooking with some cracked black pepper to help give it extra flavor. While finishing on the grill, top with your favorite crumbled blue cheese—try Rogue River Blue. When ready to build your burger, slather some DLM Blue Cheese Dressing on both sides of a DLM Golden Hamburger Bun. Top with a few strips of DLM Uncured Bacon, red onion, and a tuft or two of peppery arugula.

THE FRENCHIE

Love French onion soup? This burger has all of those flavors in one bite! Top your burger while grilling with a few thick slices of Gruyère cheese. Smear aioli on both sides of a DLM Golden Hamburger Bun. Dollop the bottom bun with some caramelized onion, add your burger, and top with more of those caramelized onions. *C'est magnifique!*

THE STACK

Make your own version of an everything sauce by mixing equal parts ketchup, mustard, and mayo together for a perfect burger spread. Or, try Terrapin Ridge Farms Everything Aioli. Smear this sauce as a base for both the bottom and top bun. Layer two thin burgers with melted Cheddar cheese. Top with a generous layer of dill pickle chips and sliced white onion, and you're set for summer!





Smoked Right Here **Meet Our Pitmaster**

It's not every day that you meet a Pitmaster with a PhD, but when you speak with Chris Hampton about the science involved in the smoking process, it makes sense. Chris thrives in breaking down technical subjects, and smoking meat is no exception as each step in the smoking process has a purpose. When you also factor in timing and technique, there are so many different outcomes. Over the years, he's taken a backyard hobby to new heights by immersing himself into the craft. Just by smelling the smoke he can tell if something needs adjusted. Now as the DLM Pitmaster, Chris leads the charge in creating Smoked Right Here favorites again and again. "Food is for everyone. Barbeque brings people together," he says.

From overseeing an art gallery in Florida to working at a law firm in Manhattan, these experiences have led Chris to his transformation into a Pitmaster. In Florida, he formed a friendship with a fellow barbeque enthusiast that first sparked his interest. Then, his job working for a law firm was incredibly tedious as he sought to articulate mediations between two parties in disagreement in written form.

On the weekends, he'd find himself recharging at his grandparent's house outside of the city. Not only did he smoke meats there, but he built a dragon-shaped smoker, letting his sculpting background run wild in welding metal. From there, he began taking his dragon smoker to barbeque competitions, from Memphis in May to the Big Pig Jig in Georgia. For Chris, it was all about being a part of the community and meeting pitmasters he could learn more from.

Whether smoking meat or designing his line of dragons, it's not always about the final result for Chris. "The process is the destination. My happy place is in doing it," he says. Now, Chris stokes the fires of our massive smoker, fueling the appetites with everything from smoked pulled pork and pulled chicken to cookout favorites like smoked brisket and Smoked Right Here DLM Ribs. "The beauty of our smoker is the blast of the flame ... it's like driving a Rolls-Royce," he says. Chris keeps mainstay favorites at all the stores, but also experiments as inspiration strikes. "I love this place because I'm surrounded by endless opportunity."

Jessie | Marketing & Communications Director

Fire Up the Grill

STEAK GUIDE

When it comes to serving up the best steak to fuel your grill, look no further than the DLM Meat department! Our DLM Natural Beef is lifetime free of antibiotics and added hormones. And when you factor in the USDA Prime grade, you have the makings for a true steak-cation this summer!



USDA PRIME DLM NEW YORK STRIP STEAK

Cut from the tender part of the loin, this cut is packed with rich flavor thanks to the fine-grained marbling throughout.

PORTERHOUSE STEAK

Cut from the short loin, you'll have tenderloin on one side of the bone and a New York Strip Steak on the other. A Porterhouse steak is distinguished from a T-bone steak by a significantly larger tenderloin side.

USDA PRIME DLM RIB-EYE STEAK

If you are looking for tender, this is a top choice for a serious steak lover! Cut from the rib, the marbling is generous throughout.

FILET MIGNON

Whether you call it filet mignon or tenderloin, this is one of the most tender cuts with a buttery texture and flavor woven into each bite.

TOMAHAWK STEAK

This steak has all of the flavor that you love of a Rib-Eye Steak but with the rib bone attached, simply adding more flavor and an impressive presentation.

DOROTHY LANE MARKET

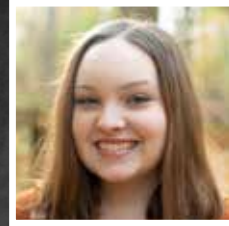
Congratulations 2025 Grads!



Addison Brown
Miamisburg H.S.
DLM Washington Square



Aiden Kelly
Springboro H.S.
DLM Springboro



Anna Glithero
Miami University
DLM Springboro



Aubrie Dillon
Carlisle H.S.
DLM Springboro



Audrey Hessler
Fairmont H.S.
DLM Oakwood



Beck Vagedes
Oakwood H.S.
DLM Oakwood



Ben Dannemiller
The Miami Valley School
DLM Washington Square



Brayden Trosper
Centerville H.S.
DLM Washington Square



Carson Roemer
Springboro H.S.
DLM Springboro



Chelsea Brecht
Springboro H.S.
DLM Springboro



Claire Ernst
Fairmont H.S.
DLM Oakwood



Conner Menard
Fairmont H.S.
DLM Oakwood



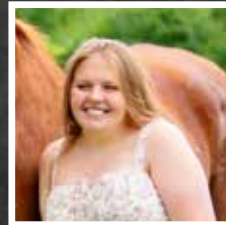
Dennis Ignativ
Oakwood H.S.
DLM Oakwood



Elliott Turner
Fairmont H.S.
DLM Oakwood



Emily Helfrich
Springboro H.S.
DLM Springboro



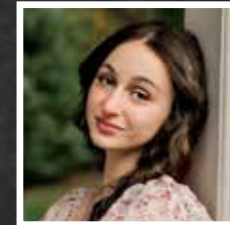
Emma LaShomb
Springboro H.S.
DLM Springboro



Fengning Liu
The Ohio State University
DLM Washington Square



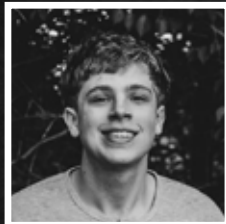
George Vanderburgh
Oakwood H.S.
DLM Oakwood



Hannah Kirschman
The Miami Valley School
DLM Oakwood



Ian Mauersberg
Oakwood H.S.
DLM Oakwood



Jackson Bowling
Centerville H.S.
DLM Washington Square



Jackson Dobson
Miami Valley Career
Technology Center
DLM Oakwood



James Coch
Bishop Fenwick H.S.
DLM Springboro



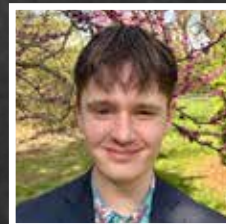
Jayden Sengsy
Centerville H.S.
DLM Washington Square



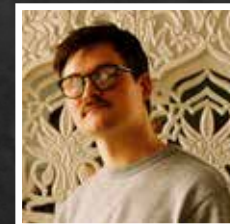
Jenin Halabi
Fairmont H.S.
DLM Oakwood



Jocelyn Bornemann
Fairmont H.S.
DLM Washington Square



Joel Rocha
Home Schooled
DLM Washington Square



Joel Zepernick
Sinclair Community Col-
lege



Julia Bratton
Sinclair Community College
DLM Oakwood



Kayla McCall-Williams
Centerville H.S.
DLM Washington Square



Kiernan Pfennig
Springboro H.S.
DLM Springboro



Lana Al-Abo
Fairmont H.S.
DLM Oakwood



Lynn Dauterman
Fairmont H.S.
DLM Oakwood



Mackenzie Lightner
The Miami Valley School
DLM Washington Square



Madison Flannery
Waynesville H.S.
DLM Springboro



Matt Hadley
Oakwood H.S.
DLM Oakwood



Megan Thompson
Sinclair Community College
DLM Washington Square



Meredith Drylie
Centerville H.S.
DLM Springboro



Olivia Friedmann
Fairmont H.S.
DLM Oakwood



Payton Issler
Oakwood H.S.
DLM Oakwood



Quinn Creighton
Home Schooled
DLM Oakwood



Reese Schlemmer
Lebanon H.S.
DLM Springboro



Rocco Pica
Archbishop Alter H.S.
DLM Washington Square



Roger Hall
Miami Valley Career
Technology Center
DLM Washington Square



Sierah O'Sullivan
Centerville H.S.
DLM Washington Square



Tabby Weiner
Fairmont H.S.
DLM Oakwood



Tom Miller
Fairmont H.S.
DLM Oakwood



Zach Krause
Centerville H.S.
DLM Washington Square



JUNE 19
7-9 p.m. DLM SPRINGBORO

TICKETS \$75

DorothyLane.com/BeerShow

Just in time for Father's Day, Dorothy Lane Market presents the third annual Craft Beer Show, featuring a grand selection of brews from some of our favorite breweries around Ohio. Enjoy local favorites like Warped Wing Brewing Company and Yellow Springs Brewery, 2025 World Beer Cup winners Fat Head's Brewery and Third Eye Brewing Company, and new friends like DankHouse Brewing and Land-Grant Brewing Company. Whether you favor a hoppy, bitter IPA, a refreshing lager, a fruity sour ale, a complex stout, or fancy a traditional European-style beer, Ohio breweries excel at all and then some.

The beer show offers you the opportunity to experience Ohio's vast craft beer offerings in an environment tailored towards promoting engagement between our local businesses and our patrons. Learn about the breweries from representatives as they sample out fan favorites, new releases, and very limited exclusives that are rarely ever available outside of their respective locations. Join us for this event that celebrates our local craft beer scene, which will also feature plenty of good food to enjoy alongside!

Nick | Beer Consultant,
Washington Square



Sliders, BBQ, & More—Perfectly Paired Menu

This year, we are excited to offer an expanded menu of food curated by Chef Carrie Walters to complement a strong selection of craft beer. In addition to charcuterie, cheese, and snack stations, be on the look out for:

Craft Beer Sausage With Warped Wing Mustard • BBQ Macaroni & Cheese with DLM Burnt Ends, Cornbread Crunchies + BBQ Sauce • French Onion Sliders • Buffalo Chicken Canapes • Bavarian-Style Pretzels + Beer Cheese • Mini Loaded Baked Potatoes • Laura's Cookies • Killer Brownie®



—Kebab Fest—

A celebration of the skewered sensation, from savory meats to fantastic sweets.

June 18-24

When I think of the word "kebab", it reminds me of summer grilling, mostly centered around a protein on a skewer that is easy to eat. As we've experienced with Kebab Fest, an annual celebration of the skewered sensation, although the traditional kebab is definitely worth celebrating, there are so many different variations. Kebabs are so versatile that you can literally put anything on a skewer and make it memorable, from appetizer to dessert.

During Kebab Fest you can find skewers for nibbling, such as our Antipasto and Caprese Kebab, as well as dessert options like our Buckeye Kebab full of peanut butter and chocolate bites. Of course we'll have our mainstay kebabs in the Meat departments, along with other limited-time skewers full of global influence for a fanciful bite!

Draw

Executive Director Meat,
Seafood, Prepared Foods,
& Sushi

GLOBAL FLAVORS *Kebab Cravings*

Global flavors shine with our line of tumble-marinated kebabs, a method ideal for ultra flavor saturation.

Choose from: Peri Peri Chicken, Kyoto-Style Beef, Mediterranean Garlic Lamb, and Szechuan Pork.



DOROTHY LANE MARKET

established • 1948

June 2025

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	5

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

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.

**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.



JUNE 19

7-9 p.m. DLM SPRINGBORO

TICKETS \$75

DorothyLane.com/BeerShow

Featuring local breweries on-site bringing with them their best! Plus, we're excited to include savory food stations.

7 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.

14 SAT Smoked Right Here Baby Back Ribs Cookout

All Locations • 11 a.m.-6 p.m.

Smoked Right Here by are pitmaster, DLM Natural Pork Ribs are served with Jack's Grill Grilling Sauce.

14 SAT Kids' Club Father's Day Brownie Decorating

All Locations • 10 a.m.-noon

Surprise dad with the sweetest gift, a decadent fudge brownie pan lovingly decorated by the kids!

21 SAT Chicken Kebab Cookout

All Locations • 11 a.m.-6 p.m.

Timed perfectly with our Kebab Fest, we'll be grilling DLM Natural Chicken skewered with fresh veggies, marinated in a savory sauce, and grilled to perfection.

Monthly Must-Haves

NAPLES-STYLE PIZZA
Il Giardino

GRAB-&-GO PIZZA
Cheeseburger

SANDWICH
Muffuletta

FICELLE
Ploughman

BREAKFAST SANDWICH
Avocado & Egg

FRITTATA
Roasted Vegetable &
Goat Cheese

CURD
Lemon and Honey
Wensleydale

DIP
Green Goddess

SAUSAGE
Buffalo Blu's
Chicken Sausage



Muffuletta
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



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



DOROTHY LANE MARKET
•established 1948•



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SAVE 10% WITH CODE **DAD10**
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— established • 1948 —

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LOCAL FOOD BANKS IN APRIL





**Local
CRAFT
BEER
Show**

Featuring local brewers bringing
with them their best local craft
beers. Plus, enjoy sliders, BBQ,
and more savory eats!

JUNE 19
7-9 p.m. DLM SPRINGBORO

TICKETS \$75

DorothyLane.com/BeerShow

Look Out for the **COOKOUTS**

11 a.m. to 6 p.m.

June 7 Salmon Sandwich

June 14 Smoked Baby Back Ribs

June 21 Chicken Kebab

June 28 DLM Natural Beef Burger

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



Summer **KIDS' CLUB ACTIVITIES**

June 14 Father's Day
Brownie Decorating.

All locations 10 a.m. to noon
No reservations necessary.

July 12 Diaper Derby

All locations 10 a.m.
Crawling babies vie for the title of
Diaper Derby champ. Sign up online!

DOROTHYLANE.COM/DIAPERDERBY



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 6/30/25
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