

DOROTHY LANE MARKET

the store that accommodates®

# TABLE

JUNE 2026



SUMMER  
TASTES GOOD

**Make It  
A Burger  
Blast**

# Summer Tastes Good **Burger Blast**

Summer has a way of reminding us that the simplest foods can be the most satisfying, especially when made with care. At DLM, that belief is at the heart of every burger we grind. Our DLM Natural Beef comes from small family farms where animals are raised humanely, with respect and attention that shows in the flavor. We grind fresh every single day because great burgers start with great beef handled the right way.

Our everyday ground beef is the foundation—clean, Honestly Better®, deeply flavorful beef that doesn't need much more than a hot grill and a little seasoning. Salt and pepper are always a classic, but our DLM Grilling & Seasoning Rub is the perfect way to bring out that rich, beefy flavor. It adds just enough snap and savor to make a backyard burger taste like something from a great steakhouse.

Summer is also the perfect time to explore. That's where our Gourmet Burgers come in. Each variety is packed with personality and Flavor First, chef-driven combinations of ingredients that bring excitement to the backyard grill. Our Black n' Bleu Burger layers bold seasoning with creamy blue cheese for a steakhouse-style bite. The Cheddar Bacon is everything you want in a backyard classic, with smoky richness built right into the patty. The Steakhouse Burger leans into savory, elevated flavors inspired by a great steakhouse dinner, while our Buffalo Chicken Burger brings a tangy, spicy twist that's perfect for lighter summer meals.

So as the grills fire up and the days stretch long, let DLM burgers be part of your summer rhythm. Whether you reach for our everyday ground beef or one of our gourmet creations, you're getting something crafted to taste like summer should: vibrant, satisfying, and ever-so delicious.

*Draw*

Executive Director Meat,  
Seafood, Prepared Foods,  
& Sushi



## THE WONDER OF WAGYU

There are summer nights that feel like they seem to slow the world down. Wagyu belongs to those evenings, and you'll be able to find this incredibly tender meat ground and ready to throw on your grill. Wagyu hails from a Japanese-style cow that is raised to be more tender with intrinsic marbling that yields rich flavor. *Try the Jack's Grill Burger of the Month for June, the Truffled Wagyu Burger.*



# SMASH IT *Stuff It* STACK IT

## ONION SMASH-READY BURGER

Heat a 12-inch cast-iron or griddle pan over medium-high heat. Place 4 small piles of sliced onions spaced out from one another on the pan or griddle. Top each with DLM Natural Ground Beef rolled into a ball (about 4 oz). Then, firmly smash each one flat with a metal spatula until about ¼-inch thick. Cook for about 2-3 minutes per side, until nicely browned and crusty. Add cheese once you flip.

**DIY SPECIAL SAUCE:** In a small bowl, mix equal parts mayo, ketchup, mustard, and pickle relish. Spread on cut sides of hamburger bun.

## CHEESE-STUFFED BURGER: MAKE A JUICY LUCY

To stuff any burger, start with forming round balls of DLM Natural Ground Beef. For a single burger patty stuffed with cheese, you'll divide 6 oz of meat into two 3-oz balls. With your fingertips, press two of the balls into 1/4-inch patties until they are about 1-inch wider in diameter than your hamburger bun. Place the cheese in between the two patties making sure to leave a 1/2-inch border with no cheese. You'll then pinch the edges of the meat to form a seal. Cup the stuffed patty with your hand to round out the edges and press on the top to flatten into a single, thick patty.

**GET THE RECIPE:** Chef Carrie shares her recipe for making a Juicy Lucy Burger, featuring cheese oozing from within! [DorothyLane.com/BurgerBash](http://DorothyLane.com/BurgerBash)

## STACKED BURGER

Go big or go home when it comes to a burger stacked high with your favorite toppings. Of course you can go with the traditional toppings—lettuce, ripe tomato, and red onion—but see below for some stacker ideas to literally elevate your backyard burger!

**STACKER IDEAS:** Sautéed mushrooms, fried egg, sliced avocado, DLM Uncured Bacon, DLM Handmade Fresh Mozzarella.



# STYLE YOUR BURGER WITH GOURMET

# TOPPERS

## MUSTARDS & KETCHUPS

- Terrapin Ridge Farms Mustards (Smokey Onion, Maple Bacon, Creamy Garlic, & more)
- Edmond Fallot Mustards (Green Peppercorn, Basil Dijon, Green Tarragon, and more)
- Stonewall Kitchen Horseradish Bacon Mustard Dip
- In The Curious Kitchen Bourbon Honey Mustard
- Homade Chili Sauce
- DLM Ketchup
- DLM Mustards (Spicy Brown & Yellow)

## MAYOS

- Truff Black Truffle Infused Mayonnaise (Spicy and Original)
- Maison Pébeyre Truffle Mayonnaise
- Stonewall Kitchen Farmhouse Mayo
- Sir Kensington's Mayonnaise
- Ayoh! Foods Sando Sauce (Original, Dill Pickle, & more)
- Kewpie Japanese Style Mayonnaise
- Primal Kitchen Mayo with Avocado Oil (Original and Chipotle Lime)
- Duke's Real Mayonnaise

## AIOLI

- Terrapin Ridge Farms Roasted Garlic Avo Aioli
- Terrapin Ridge Farms Aioli Squeeze Garnishing Sauce (Truffle, Dill Pickle, & more)
- Stonewall Kitchen Aioli (Maple Bacon, Garlic, & more)
- Les Délices du Luberon Garlic Aioli
- Primal Kitchen Garlic Aioli Mayonnaise

## SPECIALTY CHEESES

- Cotswold Double Gloucester with Onions & Chives
- Sierra Jack Hatch Chile
- Comté Gruyère
- Président Emmental Swiss
- Danish Fontina
- Champignon Grand Noir
- Point Reyes
- DLM Cheddar Pimento Cheese Spread
- DLM Beer Cheese
- Zesty Feta Cheese Spread
- LaClare Creamery Goat Cheese (Garlic Herb, Original, & more)
- Barber's 1833 Vintage Reserve Cheddar

## MISC.

- McClure's Pickles (Flavors such as Sweet & Spicy, & more)
- Wickles Original Pickles
- Aime's Gourmet Pickles & Pickled Red Onions
- Broken Taco Pickled Onions (Habanero and Lime)
- Pepper Works Candy-Krisp Jalapeños
- ONOIN Garlic & Herb Chopped Onions in 100% Olive Oil
- Cini Italian-Inspired Peperoncini Sauce
- Stonewall Kitchen Jams (Hot Pepper Bacon, Spicy Chili Bacon, & more)
- L'Epicurien Tapenades
- Mina Mild Harissa
- Divina Calabrian Chili Garlic Spread
- Bona Furtuna Tapenade (Green Olive and Black Olive)
- Casa M. Spice Co. Seasoning
- Burlap & Barrel Spices
- Fire & Smoke Society Seasonings
- DLM Grilling and Seasoning Rub
- Zia Hatch Chile
- The Pine Club Steakhouse Sauce
- Terrapin Ridge Farms Bacon Jams
- Gochujang Sauce





# *Wild Salmon Guide*

## *Plus, Farm Raised the Right Way*

This is an exciting time of year for wild salmon lovers! Toward the end of May, wild Chinook (King) Salmon from Alaska, the Pacific Northwest, and the West Coast start the journey to complete their life cycle. These fish are in peak condition as they gorge themselves on krill, squid, and small fish to prepare for their swim. This results in the highest Omega-3 fat content as they enter the river system they call home. Upon reaching the end, the life cycle begins anew with the eggs of the next generation.

King Salmon are prized for being the largest, most mild, and highest in Omega-3 fats compared to the other species of Pacific salmon. Look for Copper River King Salmon, widely known as the best salmon in the world, coming through our doors here at the start of this month, while supplies last! Soon to follow in late June will be Sockeye Salmon. Known for their pure salmon flavor profile, high Omega-3 fats, and being a lean source of protein, these fish will be a staple late into summer for salmon lovers.

In late summer and taking us through early fall will be Coho Salmon. Larger, milder, and higher in Omega-3 fats when compared to Sockeye, Coho is a crowd pleaser!

Fishing families out of Alaska and the Pacific Northwest, with whom we've had decades-long partnerships, will catch all of these salmon at their peak condition, handle each fish with care, and ship to Dorothy Lane Market within 48-72 hours of the fish being caught. An unmatched freshness and quality you must try for yourself!

### **YEAR-ROUND SALMON FROM WESTER ROSS**

We would be remiss if we did not also mention our artisanal raised salmon from our friends at Wester Ross Salmon, located in the Northwest Highlands of Scotland. This area was selected for the pure water quality and strong currents of its lochs. Hand-rearing these fish, the team at Wester Ross is onsite 24/7, protecting and ensuring the health of each fish. These fish are pristine, as they keep a low pen density, use artisanal practices, and provide an all-natural feed with no hormones, no antibiotics, and no synthetic additives! Mild, delicate, and clean in flavor, Wester Ross is used throughout our Kitchen's recipes and in our Sushi departments. New to the Seafood department, look for 10-Day Dry-Aged Wester Ross Salmon in our fish counters as well. Dry-aging highlights the natural flavor profile of this beautiful salmon, reducing the moisture and fish character salmon is known for. We love this fish and you will too.

Seafood Director



## *Get Salmon Recipes*



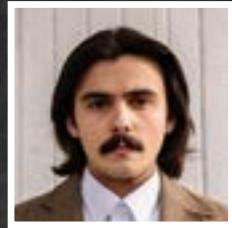
Look for our Dry-Aged Sheet Pan Salmon recipe (pictured above) and more!  
[DorothyLane.com/Salmon](https://DorothyLane.com/Salmon)

# DOROTHY LANE MARKET

# Congratulations 2026 Grads!



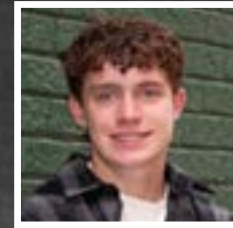
**Adriana Gayheart**  
Sinclair Community College  
DLM Springboro



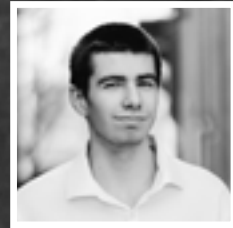
**Aiden Andrews**  
Great River Connections  
Academy  
DLM Springboro



**Aleksandra Thomas**  
University of Toledo  
DLM Springboro



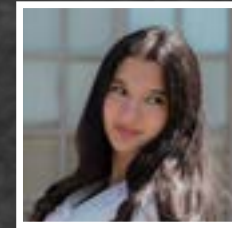
**Alex Athan**  
Mason H.S.  
DLM Mason



**Alex Gehret**  
Fairmont H.S.  
DLM Oakwood



**Alex Luedeke**  
Centerville H.S.  
DLM Washington Square



**Amina Soledjonova**  
Mason H.S.  
DLM Mason



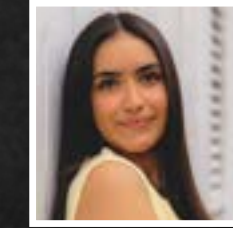
**Andrew Fink**  
Archbishop Alter H.S.  
DLM Springboro



**Andrew LaPietra**  
Oakwood H.S.  
DLM Oakwood



**Ashton Kuns**  
Centerville H.S.  
DLM Washington Square



**Bela Alvarez**  
Fairmont H.S.  
DLM Oakwood



**Brooklyn Asher**  
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**Caleb Yerrick**  
Springboro H.S.  
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**Carson Robinette**  
Springboro H.S.  
DLM Springboro



**Carson Zimmaro**  
Mason H.S.  
DLM Mason



**Cayden Kieme**  
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DLM Oakwood



**Chloe Robinson**  
Sinclair Community College  
DLM Washington Square



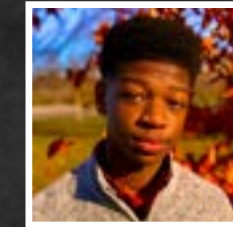
**Collin Haggerty**  
Oakwood H.S.  
DLM Oakwood



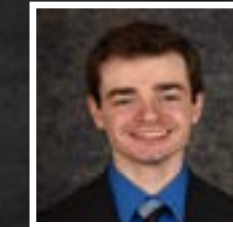
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DLM Washington Square



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Fairfield H.S.  
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**David Hopkins**  
Oakwood H.S.  
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**David Shockey**  
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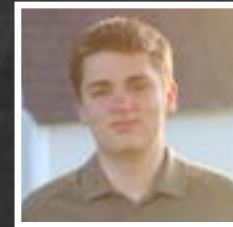
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Waynesville H.S.  
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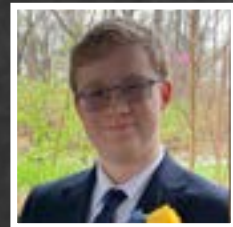
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**Emma George**  
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**Gabe Vander Bush**  
Home Schooled  
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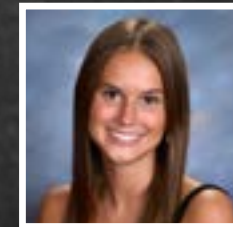
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University of Dayton  
DLM Oakwood



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Dayton Christian H.S.  
DLM Washington Square



**Jamie Gabrielson**  
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DLM Washington Square



**Josh Jensen**  
Springboro H.S.  
DLM Springboro



**Joshua Tandoh**  
Springboro H.S.  
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**Josiah Watson**  
Stivers School for the Arts  
DLM Oakwood



**Jude Almazan**  
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DLM Oakwood



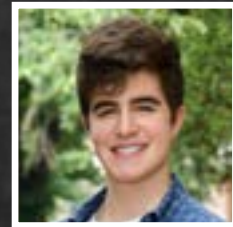
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**Kallen Hansen**  
Mason H.S.  
DLM Mason



**Kat Hole**  
Centerville H.S.  
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**Kip Ostdiek**  
Oakwood H.S.  
DLM Oakwood



**Laila Stewart**  
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DLM Washington Square



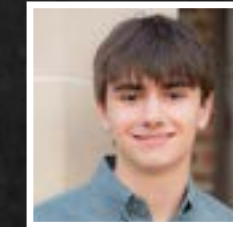
**Madison Van Nest**  
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**Madonna Demitry**  
Springboro H.S.  
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**Mary Lee**  
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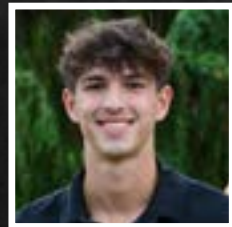
**Maverick O'Hara**  
Oakwood H.S.  
DLM Oakwood



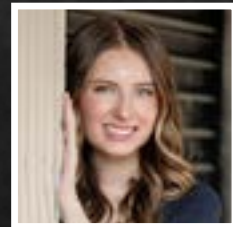
**Max Gogul**  
Mason H.S.  
DLM Mason



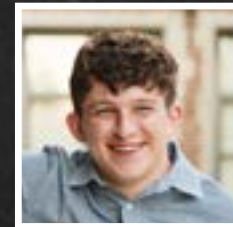
**Maya Creekmur**  
Centerville H.S.  
DLM Washington Square



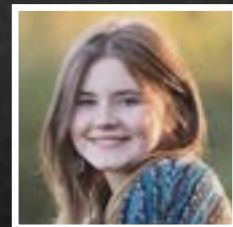
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DLM Springboro



**Paige Wilcher**  
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DLM Springboro



**Smith Finlayson**  
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**Sophia Davis**  
Oakwood H.S.  
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DLM Springboro



**Wyatt Benner**  
Springboro H.S.  
DLM Springboro



**Wyatt Howell**  
Bellbrook H.S.  
DLM Washington Square



# *That Guy's Family Farm*

## *Growing Certified Organic & a Lifestyle*

That Guy's Family Farm in Clarksville, Ohio, is synonymous with locally grown produce that's certified organic by the Ohio Ecological Food & Farm Association. From nutrient-dense greens in the spring to plump tomatoes, sugar snap peas, green onions, zucchini, cantaloupe, and more in the summer, the Ashmore family brings a little bit of everything to our Produce department during the local season. The winding drive to Clarksville gives way to lush farmland as you near the Ashmore family's land. Depending on the time of year, vibrant flowers draw your eye toward the red self-serve farmstand with the words "That Farm & Flower Shop," which reflects the stream of what's growing now.

The farm that Guy & Sandy Ashmore started in the late 1980s has grown into so much more as their three children have grown up and started their own families. Just as Guy and Sandy sought to have the farm be more than just a living as they raised their three kids, their son Conard Ashmore and his wife Kelsey carry on day-to-day operations with the same mentality. "The kids are in the field constantly," says Conard. Oliver, 3, doesn't hesitate to pick fresh garlic to nibble on. Meanwhile, his sister Marjorie, 2, grabs fistfuls of kale to munch on.

For Sandy, who now enjoys the farm alongside her grandkids, this way of life took root with her and Guy's decision to go certified organic in 1998. "We were conventional farmers raising corn and soybeans. Then we realized that we could have our kids around us and not worry about the chemicals," Sandy says. "We've never regretted it." Guy's passion for the local farming community shines in a new way as he sees his kids and grandkids embrace it and find their own way. "Dorothy Lane has helped us transition to another generation," Guy says. When you walk into the packing house, a large portion of the whiteboard is devoted to keeping track of the DLM deliveries.

Conard, a young man himself, can say that he's been farming for 30+ years, as it's been a part of his daily life. As Guy points out, letting the kids share in the lifestyle in age-appropriate ways rather than running them off has garnered not just decades of knowledge, but a deep-rooted appreciation. Together, the Ashmore family hasn't just cultivated a successful multi-generational farm, but they've grown a beautiful lifestyle to share with one another.

*Jessie*

Marketing & Communications Director

DOROTHY LANE MARKET  
**BEER  
& BBQ**  
SHOW

**JUNE 25 • 7-9 P.M.**  
DLM SPRINGBORO

**TICKETS \$75**

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

*An Evening Celebrating  
Craft Brews & Savory BBQ!*

Cheers to local beer as 25+ breweries will be on site with over 100 brews to sample! Plus, sink your teeth in a menu filled with Smoked Right Here BBQ creations, savory chef-driven bites, and perfectly paired sweets.



# *Kebab Fest*

A celebration of the skewered sensation, from savory meats to fantastic sweets. JUNE 10-16



Kebab Fest is an annual celebration of the skewered sensation! Although we'll be highlighting kebabs the week of June 10-16, join us that Friday & Saturday for special in-store tastings. We all know that the traditional kebab is definitely worth celebrating, but creativity soars during Kebab Fest with all the memorable variations, 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!

*Drew*

Executive Director Meat,  
Seafood, Prepared Foods,  
& Sushi

# DOROTHY LANE MARKET

established • 1948

# June 2026

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

SUN	MON	TUE	WED	THU	FRI	SAT
31	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

## Wine Tastings

Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

**Mason, Springboro, & Washington Square locations**  
Saturdays • 12-4 p.m.

**Oakwood location**  
Saturdays • 3-7 p.m.

## Pizza & Pint Night

Celebrate the start of a new week with specials on Naples-Style Pizza & pints!

**Springboro & Washington Square locations**  
Mondays • 5-7 p.m.

## Cook-Ins

Get ready for great food and company during our weekly Cook-Ins, spotlighting a featured menu item!

**Springboro location**  
Tuesdays • 5-7 p.m.

**Oakwood location**  
Fridays • 5-7 p.m.

**Washington Square location**  
Wednesdays • 5-7 p.m.

## Mason Music Mondays

Kick off each week with us at our newest location with live music and specials on Naples-Style Pizza & pints!

**Mason location**  
Mondays • 5-7 p.m.

## 5 FRI Grainworks Brewing Pint Night

5-7 p.m. • DLM Washington Square Wine Bar  
Enjoy limited releases and new seasonals from this local brewery! Buy a pint, keep the glass (while supplies last).

## 20 SAT Cookout: Smoked Baby Back Ribs

11 a.m. - 6 p.m. • All locations  
Smoked Right Here & served with Jacks' Grill Grilling Sauce.

## 6 SAT First Saturday Love Local Day

11 a.m. - 3 p.m. • All locations  
Come Love Local with us, meet some local vendors, and try their products at this monthly event.

## 25 THUR Local Beer & BBQ Show

7-9 p.m. • The Loft at DLM Springboro • \$75  
Enjoy 25+ breweries on site sampling 100+ brews while chowing down on a menu of Smoked Right Here faves.  
Get tickets: [DorothyLane.com/BeerShow](https://DorothyLane.com/BeerShow)

## 6 SAT Cookout: Salmon Sandwich

11 a.m. - 6 p.m. • All locations  
Swim by this cookout for grilled salmon served on a DLM Kaiser Bun with fresh toppings.

## 26 FRI Fat Head's Brewery Pint Night

5-7 p.m. • DLM Washington Square Wine Bar  
Kick off your weekend with great local brews! Plus, buy a pint, keep the glass (while supplies last).

## 12 FRI Great Lakes Brewing Co. Pint Night

4-7 p.m. • DLM Mason Wine Bar  
Our taps will be flowing with brews from this Ohio favorite! Buy a pint, keep the glass (while supplies last).

## 26 FRI Sonder Brewing Pint Night

4-7 p.m. • DLM Mason Wine Bar  
Join us for a fun night with our local friends from Sonder Brewing! Buy a pint, keep the glass (while supplies last).

## 13 SAT Cookout: Chicken Kebabs

11 a.m. - 6 p.m. • All locations  
Timed perfectly with Kebab Fest, this cookout features marinated DLM Natural Chicken that's grilled on a skewer.

## 27 SAT Cookout: DLM Natural Beef Burger

11 a.m. - 6 p.m. • All locations  
Grilled DLM Natural Beef patties served on DLM Golden Hamburger Buns with fresh toppings.

## 20 SAT Father's Day Cookie Cake Decorating

10 a.m. - noon • All locations  
Surprise dad with the sweetest gift decorated by the kids.

## 29 MON Fat Head's Brewery Pint Night

5-7 p.m. • DLM Mason Wine Bar  
Featuring live music and brewery exclusives! Plus, buy a pint, keep the glass (while supplies last).

Cookouts are while supplies last, weather dependent, & subject to change.

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

## Monthly Features

NAPLES-STYLE PIZZA  
**Zucchini**  
GRAB-&-GO PIZZA  
**Cheeseburger Pizza**  
FRITTATA  
**Zucchini**

QUICHE  
**Zucchini & Kale**  
DIP  
**Green Goddess Dip**  
SANDWICH  
**Chicken Bánh Mì**

FICELLE  
**St. Tropez**  
BREAKFAST SANDWICH  
**The Gold Coast**  
CURD  
**Mahón**  
JACK'S GRILL BURGER  
**Truffled Wagyu Burger**

SAUSAGE  
**Buffalo Bleu**  
**Chicken Sausage**  
CAVIAR  
**Giaveri Siberian Caviar**  
GELATO (MASON LOCATION)  
**Cantaloupe**

**ORDER  
AHEAD.**

**Mobile  
Coffee Ordering  
Now Available!**



*Download our App!*  
[DorothyLane.com/App](http://DorothyLane.com/App)



**NEW! SUMMER CAMPS & CLASSES  
AT THE DLM CULINARY CENTER**

With a DLM Culinary Center at DLM Mason and DLM Washington Square, summer is looking delicious! Limited seats available for the below classes.

**PINOT, PINOT, PINOT: A FOOD & WINE PAIRING**

*June 11 • 6-8 P.M. • WSQ Culinary Center*

*June 18 • 6-8 P.M. • MAS Culinary Center*

**FRESH & CRISP: SOUTHEAST ASIAN SUMMER DISHES**

*June 16 • 6-8 P.M. • MAS Culinary Center*

**GREEK COASTAL FEAST: FROM FETA TO BRANZINO**

*June 17 • 6-8 P.M. • WSQ Culinary Center*

**ABUELA'S TABLE: THE MODERN CUBAN KITCHEN**

*June 25 • 6-8 P.M. • MAS Culinary Center*

**CHICKEN TIKKA MASALA: A CLASSIC INDIAN FAVORITE**

*June 25 • 6-8 P.M. • WSQ Culinary Center*

To register & view full schedule, including remaining seats, visit:  
[DorothyLane.com/Classes](http://DorothyLane.com/Classes)

*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 9-Aug. 13

*(register by Thursday, July 2)*

**Late Summer:** 6 weekly boxes • Aug. 20-Sept. 24

*(register by Thursday, Aug. 13)*

**SCAN CODE TO REGISTER  
OR VISIT  
[DorothyLane.com/  
GardenBox](http://DorothyLane.com/GardenBox)**





# UNLOCK FREE SHIPPING **GIFTS FOR DAD**

FREE SHIPPING ON ORDERS \$75+  
WITH CODE: **FREESHIP75**

VALID ONLINE ON DLM MAIL ORDER • THROUGH JUNE 15, 2026

**DOROTHY LANE MARKET**  
— established • 1948 —

**(866) 748-1391**  
**DorothyLane.com**



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

## \$33,406

WORTH OF PRODUCTS DONATED TO  
LOCAL FOOD BANKS IN MAY



## KIDS' CLUB FATHER'S DAY COOKIE DECORATING

Saturday, June 20  
10 a.m. to noon  
All DLM locations



Let your kids' creativity flourish  
as they decorate a cookie cake.

\$12 per cookie cake (12-inch).

No reservation required.



DOROTHY LANE MARKET  
**BEER & BBQ**  
SHOW  
JUNE 25 • 7-9 P.M.  
DLM SPRINGBORO  
TICKETS \$75  
An Evening  
Celebrating Craft Brews  
& Savory BBQ!  
DorothyLane.com/BeerShow

## Look Out for the **COOKOUTS**

11 a.m. to 6 p.m.

**June 6** Salmon Sandwich

**June 13** Chicken Kebabs

**June 20** Smoked Baby Back Ribs

**June 27** DLM Natural Beef Burger

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



Mason (513) 229-2500 | Oakwood (937) 299-3561 | Springboro (937) 748-6800 | Washington Square (937) 434-1294

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