

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JULY 2022



YOU'RE
INVITED
TO OUR

VIP  **each**
Party

VIPeach Party!

Cue the cameras, turn up the glitz and Brix, and get ready to roll out the red carpet for our VIPeach Party this July! The star of the show is the one and only Prima® Peach, which is radiating with sweetness!

This star-studded fruit hails from California, where the Gerawan family grows Prima® Peaches. Our peaches are hand-selected and placed into a small, round-bottomed bucket that protects the fruit from bruising. They are then hand packed on the same day they're harvested and handled with the utmost care.

But before being picked, they are tree-ripened. The longer a peach remains on the tree, the higher the sugar (Brix level) content and the better the flavor. Each morning during our Peach Party, we'll use a refractometer, which is a device used to measure the Brix level. The daily Brix will then be written on a sign. As July continues, these peaches will just keep getting sweeter and sweeter as they reach their peak. You're invited to our VIPeach Party, so be prepared to enjoy one of the sweetest, juiciest peaches around.

Michelle Produce Director

Why We Love Prima® Peaches



Tree-Ripened to Peachy Perfection

Tree-ripened means these peaches are left on the tree longer and picked at their peak to maximize sweetness (aka a higher Brix). This also results in a superb mouthfeel.

11+

Brix Level

Brix is a way to measure the innate sweetness. All Peach Party Prima® Peaches have a Brix level of 11 or greater! Check our Brix sign to see what it is today.



Making the Grade

Once a Prima® Peach is carefully harvested, it is also graded. A very small percentage will make the cut to be sent to our VIPeach Party.



Grown in California

Coming from the San Joaquin Valley, Prima® Peaches are grown on the Gerawan family farm.

Look for "Ready Today" & "Ready Tomorrow" signs on our VIPeach Party display so you can plan your peach feast accordingly. We recommend that you utilize our Brix signs when picking your peaches.

Make it a PEACHY PASTRY PARTY

PEACH BELLINI CREAM PUFF

One of our best-dressed guests to the VIPeach Party. Our Peach Bellini Cream Puff is donned in their best attire and ready for their debut. Showcasing our pâte à choux filled with peach-prosecco pastry cream, accessorized with fresh whipped cream, and topped with craquelin and a chocolate leaf. The Peach Bellini Cream Puff is ready to party!

PEACHES AND CREAM TART

Roll out the red carpet for the arrival of the Peaches and Cream Tart, a real VIPeach we may add. Listed as our Pastry of the Month for July, you'll want to get a glimpse (and taste) of this star. A pâte sucrée shell filled with a peach-Bourbon compote, topped with diplomat cream, and adorned with fresh Prima® peaches for that chic finish.

PEACH BLACKBERRY BAKEWELL TART

When we think of our Peach Blackberry Bakewell Tart, the word glamorous comes to mind. Flashing lights and paparazzi flood in to see this showstopping treat. Made of sweet crust filled with blackberry jelly, almond cream, and garnished with slightly caramelized fresh peaches, our Peach Blackberry Bakewell Tart has that A-list attitude!

VIPeach Walk of Fame



PEACH & PROSCIUTTO NAPLES-STYLE PIZZA

The Prima® Peach takes center stage in this seasonal favorite! Starring our Made Right Here Naples-Style Pizza dough, olive oil, sliced Prima® Peaches, DLM Handmade Fresh Mozzarella, gorgonzola, thinly sliced prosciutto, and an encore of arugula finished with a balsamic drizzle. Available at DLM Washington Square and Springboro.

BLPEACH

Bring on the glitz and glam with this triple threat sandwich that features juicy Prima® Peaches, DLM Uncured Bacon, and arugula. Piled onto toasted slices of our Farmhouse Bread and finished with a slathering of basil mayo, this sandwich is a star! Available at the Sandwich Station.



PEACH SPARKLING LEMONADE

You will simply feel dazzling with one of our Sparkling Lemonades in your hand this summer, featuring edible glitter! In honor of our VIPeach Party, sip in style with our Peach Sparkling Lemonade this month! Available at The DLM Coffee Bar.



Grilled Peachy Keen

Our Peach Party is a great reason to play around in the kitchen. When ripe, the Prima® Peach's texture is similar to a tomato, so try subbing it in for one of your favorite tomato recipes. Excellent sliced for sandwiches (like July's Sandwich of the Month, the BLPEACH), or plopped on top of warm, toasted DLM Artisan Bread slathered with thick

Greek yogurt or ricotta cheese. When grilled or roasted, they add a whole new dimension of savory sweetness to desserts or salads. Pile on the arugula and add some nuts and crumbled goat cheese for an easy summer salad. Or, pair with blue cheese for your next fun cheese plate. *Chef Camie* | Culinary Director



JALAPEÑO-PEACH CHICKEN

Makes 4 servings | Adapted from *Deep Run Roots*

4 DLM Natural Bone-In, Skin-On Chicken Thighs
Salt and pepper
2/3 cup Jalapeño-Peach Glaze

Pre-heat oven to 400°F. On a parchment-lined sheet pan, season chicken with salt and pepper. Roast for 15 minutes in an even layer. Remove from oven and slather chicken thighs with the glaze. Return to oven and continue to roast another 15-20 minutes or until chicken reaches 165°F and is slightly caramelized.

JALAPEÑO-PEACH GLAZE

Makes 5 cups

3 cups chopped peaches
1 lb jalapeños, stemmed and seeded
½ onion, chopped
2 Tbsp ginger, peeled and chopped
1¼ cups apple cider vinegar
2¼ cups sugar
1 tsp salt

In a food processor, pulse the peaches, jalapeños, onion, and ginger until shredded and juicy, but not fully puréed. Transfer mixture to a large Dutch oven and add the vinegar, sugar, and salt. Bring up to a boil and skim any foam that finds its way to the top (this makes for a clearer glaze). Cook the sauce over a medium simmer for 30 minutes. Test for viscosity. It should be thicker than cream and pool up like honey.

View more peachy recipes on page 10 or online at DorothyLane.com/PeachParty





Guided By MUSHROOMS

A hidden gem lies nestled in Dayton, Ohio, that gives rise to culinary treasures chefs clamor to have in their kitchens. As we embark into our journey to explore the Guided By Mushrooms growing facility, what looks like a large-scale science experiment begins to unfold before our eyes. In temperature controlled rooms, tangles of gorgeous exotic mushrooms arise in clusters just waiting to be plucked, from lion's mane and oyster mushrooms to chestnut and more. This is fungiculture before our eyes—the art of cultivating fungi—and it takes true



scientists of sorts to achieve such a high quality of exotic mushrooms year-round that are coveted by talented chefs. Enter the founding *scientists* behind Guided By Mushrooms—David Sparks, a web developer, and Audra Sparks, a former educator. Prior to growing mushrooms, the two dabbled in farming, bee keeping, and even aquaponics.

It was when David posted pictures of his first harvest on social media that his chef friends began calling and the business was born thanks to word of mouth. What began as a hobby in their garage in 2018 quickly mushroomed into a full-scale business by 2020 that serves the fungi appetites of local restaurants spanning Dayton, Cincinnati, and Columbus, in addition to our stores. David and Audra both set their day jobs aside to grow their fungi endeavor, and are joined by Michael Goldstick, Audra's brother, Christina Maynard, and Amy Cox, a retired teacher with a background in biology along with lab experience. Together, they've embarked on a journey united by their shared passion. Their mushrooms are harvested daily and delivered to our stores. Now that says fresh! So come and tap into your culinary side and experiment with these gourmet treasures on your plate!

Michelle | Produce Director

Lion's mane mushrooms roasted with a BBQ rub makes for a nice vegetarian entrée with tons of flavor. Or, try it as a fun appetizer.

ROASTED BBQ LION'S MANE MUSHROOM

Makes 4 servings

- 2 lbs large clusters of lion's mane mushrooms
- ½ cup canola oil or grapeseed oil
- ¼ cup Worcestershire sauce
- 2-3 Tbsp Lillie's Q Carolina Dirt BBQ Rub

Pre-heat oven to 400°F. Wipe the mushrooms with a damp paper towel to remove any dirt. Separate the mushrooms into pieces by tearing with your hands. Use a knife to cut away any tough parts of the stem as you go. Place the mushrooms on a large sheet pan and drizzle them with oil and Worcestershire sauce. Generously season the mushrooms with the rub. Roast the mushrooms on the top rack until deeply browned and crisp at the edges, about 40 minutes.

FROM GUIDED BY MUSHROOMS

- LION'S MANE:** Super absorbent, try this as an imitation crab meat substitute for crab cakes or sautéed in butter.
- CHESTNUT:** With an earthy, slightly sweet flavor, this firm mushroom holds up well to cooking in a variety of dishes, from soups to pastas.
- OYSTER MUSHROOMS:** We love the nutty, umami flavor of this soft-textured, fan-shaped mushroom type. Serve sautéed in butter alongside a steak.



Brentlinger's Farm Market Sweet Corn

The sound of towering corn stalks rustling in the wind on a July morning is the music of nature at its best. Once the harvest starts later this month, Ray Brentlinger, a local farmer whose beautiful land sprawls in New Carlisle, Ohio, will wake early to meet his crew and get picking.

Afterwards, he heads to Dorothy Lane Market with a truckload of corn, making deliveries to each of our stores. He greets us with a smile, we have a good laugh, and we part ways with his sweet corn in hand, still damp with morning dew.



These deliveries continue daily until the season subsides. As our local sweet corn season nears (we can almost taste it), we feel a deep sense of appreciation for Ray and everyone at Brentlinger Farm. Not only does Ray sell exclusively to DLM besides his local farmstand, but our relationship with his family is our longest-standing local tie to any farm.

In 1978, DLM founder Calvin D. Mayne first bought sweet corn from Ray Brentlinger's father. We are so grateful for friends like the Brentlingers, who have truly mastered the art of growing farm fresh sweet corn!

3 Ways to Make Your Butter Beautiful

1 BACON MUSTARD BUTTER
Combine softened butter with cooked, chopped bacon, sautéed onion, and a hint of whole grain mustard.

2 TEQUILA LIME BUTTER
Mix butter with lime zest and juice, fresh cilantro, a pinch of red chili flakes, and a splash of tequila.

3 WASABI BUTTER
Butter infused with zingy wasabi, minced chives, and a dash of salt and pepper.

GO BEHIND THE SCENES WITH US!



Brickel Creek Organic Farm Herbs

Sue Borton fell for a 69.5-acre farm in Jamestown, Ohio, which includes the original Brickel family historic home. One of her first priorities was to work with the Ohio Ecological Food & Farm Association to get a portion of the land certified organic, which she did and continues to maintain.

She not only aims to farm produce with love and integrity, but also focuses on the soil that is a basis for nurturing everything that yields from it,

as healthy soil holds water and nutrients. Once the produce is picked, like her herbs, it is delivered the same day to ensure a product that is packed with the highest nutritional value. This is just part of the reason why Sue is the queen when it comes to growing certified organic herbs year-round that you can find at our stores. We are honored to know that her herbs are grown to their nutritional peak with love.

Michelle | Produce Director

The Flower Field Sunflowers

Deanna Garber's Piqua-based farm is brightly clad with sunflowers as summer heat intensifies, and we look forward to these radiant blooms making their way to our stores. For Deanna, she sees growing flowers as a great way to work at home while raising a family, but notes that the job doesn't come without challenges. "Wind has been the biggest challenge for us so far," she says, but the elements and strenuous work of farming doesn't deter her. "I really enjoy growing and having plenty of flowers for our own table is a benefit." she says.





Prima® Peach & Tomato Salad With Goat Cheese Smear

Serves 4

- 2 Prima® Peaches, cut into wedges
- 2 local tomatoes, cut into wedges
- 2 Tbsp Vera Jane's Extra-Virgin Olive Oil
- 1 Tbsp Sherry vinegar
- 1 Tbsp whole grain mustard
- 1/8 of a red onion, thinly sliced
- Salt and pepper to taste
- 4 oz goat cheese, at room temp
- 2-3 Tbsp cream or yogurt
- 1 cup local greens, like mâche or watercress

In a bowl, place the peaches and tomatoes. In a smaller bowl, make the dressing by whisking together the oil, vinegar, and mustard, seasoning with the salt and pepper to taste. Stir in the slivers of red onion and set aside.

In another bowl or small food processor, mash or process the goat cheese with the cream or yogurt until smooth and creamy. Smear on a serving plate. Toss the dressing with the tomatoes and peaches. Pile on top of goat cheese smear. Scatter the top with the local greens and serve.

Grilled Prima® Peaches & Pound Loaf

Serves 8

- 1 DLM Butter Pound Loaf, cut into 8 slices
- 3-4 Prima® Peaches, cut into wedges
- 4 oz melted butter
- DLM 100% Pure Honey or dulce de leche for drizzling
- Mascarpone cheese or whipped cream for serving

Pre-heat grill. Brush butter on both sides of pound loaf slices and peach wedges.

Grill the pound loaf slices over medium heat on a well-oiled grill until nicely toasted. Grill the peach wedges until well marked.

To serve, pile grilled peaches on top of the loaf cake. Drizzle with honey or dulce de leche and finish with a dollop of mascarpone cheese or whipped cream.



View more peachy recipes online at DorothyLane.com/PeachParty



Summer-Style Stuffed Peppers

Serves 4

- 4 bell peppers
- 1 lb DLM Local Grass-Fed Ground Beef
- 1 small onion, chopped
- 1 clove garlic, chopped
- Salt and pepper to taste
- 1 (15-oz) can fire-roasted diced tomatoes, drained
- 1 cup cooked quinoa or rice
- 1 Tbsp Aunt Vera's Italian Red Wine Vinegar
- 1 Tbsp fresh oregano, chopped
- 2 Tbsp fresh dill, chopped and divided
- 4 oz feta cheese, crumbled

Pre-heat oven to 400°F. Carefully cut through pepper stem and halve the pepper, removing seeds and membranes. Set aside. In a large sauté pan, cook the beef until browned. Drain fat leaving about 1 Tbsp remaining. Add the onion, garlic, and season with salt and pepper. Cook until onion is just tender. Add the tomatoes, quinoa or rice, vinegar, oregano, and half of the dill. Season again to taste with additional salt and pepper. Stir and remove from heat.

Stuff each pepper half with beef mixture. In a large casserole pan, fit in the stuffed pepper halves and bake for 10 minutes. Remove from oven and sprinkle with the feta. Place back in oven and continue to cook for another 10-15 minutes or until heated through and hot. Garnish with the remaining 1 Tbsp chopped dill.



Summer Stuffed Pepper recipe featuring Grass-Fed Beef on page 10!



Local Grass-Fed Beef

Local and family have been at our core since day one, so it made perfect sense for us to partner up with local farmers in the area for grass-fed beef, too. Cedarville, New Carlisle, Yellow Springs, Waynesville, West Milton, Hillsboro, and Loveland are some of the farm locations that help fuel our Local Grass-Fed Beef. All of the farming families work with us to ensure that they abide by our program's best practices, meaning they are fed a 100% grass-fed diet and are lifetime free of antibiotics and added hormones. As the cattle—Scottish Highland, Wagyu, and Aberdeen Angus—graze on the lush spring grass, the flavor profile of the beef changes dramatically causing the Omega-3s and CLAs to surge. Not to mention, it fuels the local economy for an added benefit. We started this program in 2010 as a way to provide the health benefits of locally raised grass-fed beef to you by linking arms with area farming families. Be sure to enjoy plenty of fresh and delicious grass-fed beef as part of your summer celebrations!

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

“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





Online Only

OHIO ARTISAN BOX

SAVE 10% WITH CODE **LOVELOCAL**

OH-IO! Send friends and family artisanal Ohio favorites!
 Promo code valid online only through July 31, 2022.

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

Approximately **\$40,796**
 WORTH OF PRODUCTS DONATED TO
 LOCAL FOOD BANKS IN MAY



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.

July 9 Smoked Pulled Pork
 Sandwich

July 16 Local Grass-Fed
 Beef Burger

July 23 Smoked Tri-Tip Sandwich

July 30 Beeler's Brats

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



Local FARMERS' MARKET

Aug. 27 • 10 a.m. to 2 p.m.
 DLM Springboro

We're excited to bring back
 our Local Farmers' Market!
 Meet our local farmers and
 vendors to learn directly from
 them about their products!



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 7/31/22.
 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.