



DOROTHY LANE MARKET

the store that accommodates®

TABLE

JULY 2025

CHERRY JUBILEE

A CELEBRATION OF THE ICONIC SUMMER FRUIT

5 WAYS TO LOVE LOCAL THIS MONTH

1

BRENTLINGER'S FARM SWEET CORN

The Fourth of July is synonymous with summer sweet corn, and it's usually around this time that our local season kicks off thanks to our dear friend Ray Brentlinger. Grown in New Carlisle, Ohio, Brentlinger Sweet Corn is bursting with flavor. Once the season starts, we see Ray just about every day, hauling with him that morning's pick. Often, the silks are still damp with the morning dew. Ray sells exclusively to Dorothy Lane Market in addition to his family's local farm stand. Our relationship with Brentlinger Farms is in fact our longest-standing local tie, spanning multiple generations.



LOCAL SWEET CORN ROASTING TOUR

We're rolling out our massive open-flame corn roaster and hitting the road to take it on tour to all of our locations! Ask for the classic if you prefer just butter. Or, go for the Elote-style!

TOUR DATES

11 a.m. to 6 p.m. at the following locations, while supplies last and weather dependent.

DLM Oakwood: July 12

DLM Washington Square: July 19

DLM Springboro: July 26

2

LOCAL FLOWERS

Locally grown encompasses more than produce here in our stores. We are proud to partner with several local floral farmers, including Jessica Davila with Rooted Flower Farm, located in Clinton County, Ohio. Jessica is currently bringing us these dainty herbal bouquets that add a summery meadow feel and fresh fragrance to any space thanks to the feverfew, mint, and yarrow. Be on the lookout as well this summer for local sunflowers coming to us from Deanna Garber of The Flower Farm and more growers!



3

FIRST SATURDAY LOVE LOCAL

JULY 5, AUG. 2, SEPT. 6, & OCT. 4

11 A.M. TO 3 P.M. • ALL LOCATIONS

As a locally owned and operated business, we are proud to Love Local in so many ways here at DLM, whether it be locally grown produce and flowers, area vendors making amazing products, or farmers raising livestock. The first Saturday of the month, through October, come meet some of our local vendors and try their products.



4

WARPED WING BEER BRAT COOKOUT

JULY 26 • 11 A.M. TO 6 P.M. • ALL LOCATIONS

Look out for the cookout on Saturdays all summer long! We're adding a local twist to this upcoming one featuring a Made Right Here brat combining freshly ground Kurobuta pork and Warped Wing Flyer Red American Lager for a one-of-a-kind taste. Pair with a Warped Wing Soda Co. Root Beer!

5

AMISH-GROWN TOMATOES

Our definition of local is simple—can you get there by lunch and get home by dinner? As the summer heat intensifies, the local tomatoes we get from Adams County, Indiana, just keep getting better and better! Our friends at Harvey Eicher & Sons bring us plump tomatoes grown in hoop houses by Amish farmers.



Fresh From Alaska

WHOLE SALMON SIDEWALK SALE

10 A.M. TO 5 P.M. • SATURDAY, JULY 5 • ALL LOCATIONS

A truly exceptional experience will make a splash soon on Saturday, July 5—our Whole Salmon Sidewalk Sale featuring Igushik Sockeye Salmon! It's wild and sustainably caught from the pristine waters of Alaska's Igushik River system, which is renowned for some of the finest sockeye in the world. These incredible fish are caught by a dedicated, family-run fishery, proudly partnered with us to bring you the highest quality salmon. These sockeye are hand selected by the fishing families, ensuring we get the best of their catch!

What makes Igushik Sockeye so special? It's their incredible journey. These powerful fish fight against strong currents to reach their spawning grounds, resulting in lean, firm flesh with an unparalleled rich flavor. Their diet of krill, zooplankton, and other natural marine organisms contributes to their vibrant, deep red color and high Omega-3 fatty acid content, making them delicious and incredibly healthy.

At this unique outdoor event, you'll have the rare opportunity to purchase these premium sockeye salmon whole. Imagine the impressive sight of a gleaming, full-bodied Igushik Sockeye, ready to be transformed into your next gourmet meal. Our expert fishmongers will be on hand to custom-cut and package your salmon to your needs right there on the spot. Whether you desire beautiful fillets for grilling, steaks for pan-searing, or even a whole side for smoking, we'll ensure you get the perfect cut.

Don't miss this chance to bring the authentic taste of wild Alaskan wilderness to your table, perfect for a summer BBQ, a special family dinner, or simply to elevate your everyday meals. Come join us on the sidewalk and discover why Alaska Sockeye Salmon is a favorite among chefs and seafood lovers alike. This one-day event is your gateway to an unforgettable seafood experience!

 | Seafood Director

CHERRY JUBILEE



JULY 2-15, A CHERRY SWEET CELEBRATION

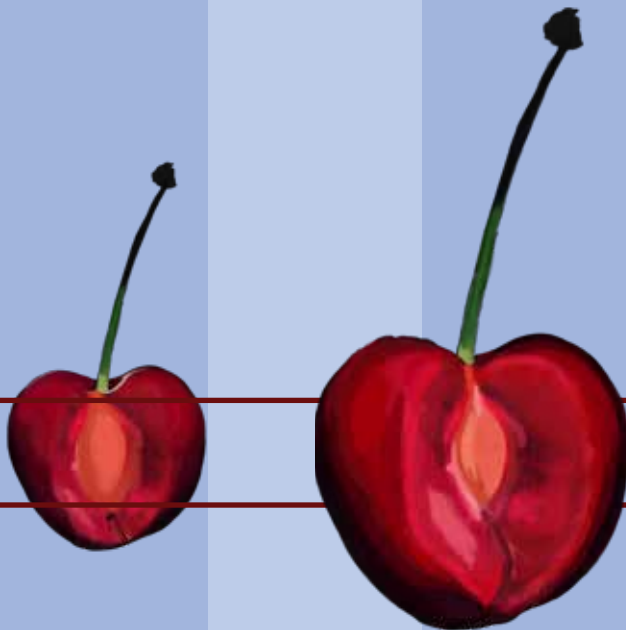
Where do you find the sweetest, biggest, juiciest cherries at their peak in July?

Let me tell you about Wenatchee Valley, Washington. That's where we tasted these cherries and decided to launch our very first Cherry Jubilee, a celebration of this firework of sweet flavor.

Washington's best cherries are grown in the valleys of the Columbia, Yakima, and Wenatchee Rivers. For more than 100 years, the semi-arid climate of Central Washington has produced the finest cherries in the world. A combination of warm summer days with low humidity and crisp, cool nights enhance the flavor. Not only is the flavor spectacular, but the color and appearance are, too! Cherry color is important as the darker red cherries with a firm skin are the best quality, while providing vitamin C and antioxidants as an added benefit.

The first few weeks of July, come join us for our Cherry Jubilee and taste some of nature's best candy!

Michelle | Produce Director



MORE FLESH = MORE FLAVOR!

Did you know that the seed, or pit, is the same size in most cherries? With our Jumbo Washington State Cherries, there's more flesh, which means more flavor!

Sweet **CHERRY** CRUSH



Cherry Clafoutis

Makes 6-9 servings

2 Tbsp softened butter for prepping baking dish
4 cups ripe cherries, stemmed
½ cup sugar
4 large eggs
½ cup crème fraîche
½ cup whole milk
⅛ tsp salt
⅓ cup all-purpose flour
Powdered sugar for serving

Heat the oven to 375°F and butter a 2-quart gratin dish or a 9x13 glass baking dish. If desired, you can take the time to pit the cherries. Or, be more on the rustic side and deal with them once cooked as the pits are easily removed. In a food processor or blender, combine the sugar, eggs, crème fraîche, milk, and salt, and process to combine. Add the flour and pulse just to combine.

Arrange the cherries in the buttered baking dish and pour the mixture over them. Bake until the cake is golden and the center springs back when lightly touched, about 35 minutes. Let the cake rest and cool for at least 15 minutes before serving. Dust with powdered sugar and serve. If desired, dollop with additional crème fraîche.

Charred Radicchio and Cherry Salad

Serves 4

1 head of radicchio cut into 1-inch-thick slices
1 Tbsp DLM Aged Balsamic Vinegar of Modena
Salt and pepper to taste
4 Tbsp Vera Jane's Extra-Virgin Olive Oil, divided
Squeeze of fresh lemon juice
1 cup ripe cherries, pitted
Handful or two of arugula
Shaved Parmigiano-Reggiano for serving

In a bowl, toss the radicchio with the balsamic vinegar and season with salt and pepper.

In a large sauté pan, heat 2 tablespoons olive oil over medium-high heat. Add the dressed radicchio and sear on one side until it starts to char and then briefly turn over. Remove from heat and let cool to room temperature.

When cool, add another 1 to 2 tablespoons olive oil, squeeze of fresh lemon juice, and season again to taste. Toss in the cherries and arugula. Garnish generously with shaved Parmigiano-Reggiano before serving.

Pickled Cherries

Makes 1 lb

1 cup Aunt Vera's Italian Red Wine Vinegar
¼ cup sugar
4 sprigs fresh thyme
1 tsp salt
1 lb ripe cherries, pitted

In a medium pot, combine everything except the cherries. Bring to a simmer over medium heat and stir until sugar is dissolved; add the cherries. Let cook for 1 minute and stir. Remove from heat and let cherries sit in liquid until cool. Once cool, the cherries will keep in fridge for up to 1 month stored in an airtight container.

Delicious served with cured meats, charcuterie trays, bold blue cheeses, and grilled meats.

*View more recipes to
cherr-ish online at
DorothyLane.com/CherryJubilee*



Peach Party

LET'S GET PEACHY
JULY 23-AUG. 5

Welcome to the DLM Peach Party, our annual celebration where things get real peachy! We travel to California to meet with the best fruit growers and see their operations so we can bring the sweetest peach to the party. This year, we're excited to bring in peaches from an organic farm in Brentwood, California, called Frog Hollow Farm.

Founder Farmer Al began farming in the Bay Area in 1976, and was inspired to switch to organic farming in 1988. Nowadays, the 280-acre farm is still certified organic and committed to using regenerative farming practices to ensure healthy soil which translates into a tastier peach. When soil and crops are healthy, so are people.

Their highly skilled teams of fruit-picking crews know how to properly handle the ripe, delicate fruit, and allowing the peaches to tree ripen means maximum flavor and nutrients have had time to develop. Not to mention the Brix level (measurement of sugar content) is off the charts!

The beautiful sight (and smell) of these peaches will be on full display starting July 23 through Aug. 5. Plan your peach feast accordingly! They are delicious as-is, but when cooked the sugar caramelizes for an even sweeter flavor. Don't miss recipes and products throughout DLM featuring this sweet summer fruit.

Michelle | Produce Director

Why We Love Frog Hollow Farm Peaches



TREE-RIPENED TO PEACHY PERFECTION

Frog Hollow Farm prioritizes ripeness. Their peaches are left on the tree longer, allowing them to develop maximum sweetness.



PEACHY TIPS

Leave unripe peaches at room temperature a day or two on the counter or in a paper bag. You can store ripe peaches in the refrigerator. Take out of the fridge one hour before enjoying.



GROWN IN CALIFORNIA

Grown in the Bay Area, they employ organic & regenerative growing practices like home-made compost, cover cropping, and more.

11+

BRIX LEVEL

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

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

Peachy Keen *Cooking*



Our Peach Party is a great reason to play around in the kitchen. When ripe, the peach's texture is similar to a tomato, so try subbing it for one of your favorite tomato recipes. Excellent sliced for sandwiches (like our 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 Carrie | 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

$\frac{2}{3}$ 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

$\frac{1}{2}$ onion, chopped

2 Tbsp fresh ginger, peeled and chopped

$\frac{1}{4}$ cups apple cider vinegar

$\frac{2}{4}$ cups sugar

1 tsp salt

In a food processor, pulse the peaches, jalapeños, onion, and ginger until shredded and juicy, but not fully pureed. 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 at
[DorothyLane.com/PeachParty](https://dorothylane.com/peachparty)



DOROTHY LANE MARKET

established • 1948

July 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	31	1	2

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.

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.*

5 SAT First Saturday Love Local Day

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.

12 SAT Chicken Breast Sandwich Cookout

11 a.m.-6 p.m.

Air-chilled DLM Natural Chicken, lifetime free of antibiotics and added hormones, is grilled and served on a Kaiser roll with a variety of fresh toppings.

5 SAT Whole Salmon Sidewalk Sale

10 a.m.-5 p.m.

Swim by this event to get your fresh, whole Alaska Sockeye Salmon! Sustainably caught by fishing families and flown in overnight, choose to take it home whole, or we'll cut it into steaks or fillets for no extra charge.

19 SAT Smoked Right Here Tri-Tip Sandwich Cookout

11 a.m.-6 p.m.

House-smoked DLM Natural Beef Tri-Tip is served on a DLM Salt Focaccia Roll. Top with Jack's Grill Grilling Sauce, a creamy horseradish sauce, or horseradish.

11 FRI Warped Wing Pint Night

WSQ Wine Bar • 5-7 p.m.

Join us as we welcome Warped Wing Brewing Company for some cold beers on a hot summer's night! Buy a pint, keep the glass, & get some swag.

25 FRI Great Lakes Pint Night

WSQ Wine Bar • 5-7 p.m.

Celebrate Christmas in July with a pint of Great Lakes Brewing Co. Christmas Ale! Our taps will be flowing with this favorite and more. Plus, buy a pint & keep the glass!

12 SAT Diaper Derby

10 a.m. • Register here: DorothyLane.com/DiaperDerby

The cutest event of the year! Crawling babies race against each other for the title of Diaper Derby champ. Who will come out on top? Register today as spots are limited.

26 SAT Warped Wing Beer Brat Cookout

11 a.m.-6 p.m.

Kurobuta pork bratwurst infused with Warped Wing Brewing Company Flyer Red American Lager served on a DLM Golden Hot Dog Bun with your choice of toppings.

Unless otherwise indicated, events are at all stores. Culinary Center classes are registration required. Cookouts are all subject to change based on weather and availability.

Monthly Must-Haves

NAPLES-STYLE PIZZA
Peach & Prosciutto

GRAB-&-GO PIZZA
BBQ Chicken

SANDWICH
BLPeach

FICELLE
Europass

BREAKFAST SANDWICH
**Spicy Pepper
Egg Sandwich**

FRITTATA
Prosciutto di Parma

CURD
**Dorothea Goat
Gouda with
Potato Skins**

DIP
Sun-dried Tomato

SAUSAGE
Peach Bratwurst



BLPeach
Sandwich of The Month



DLM Mason We're Hiring

If you love people and good food,
join us in bringing The DLM Experience
to our upcoming Mason, Ohio, location.

View jobs & apply now!

BENEFITS WE OFFER To Eligible Associates
Health • Dental • Vision • 401(k) • Flexible Scheduling
Generous Associate Discounts • Wellness Programs
Tuition Reimbursement • Paid Time Off

Learn More At
DorothyLane.com/Careers



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The DLM
Experience
DOROTHY LANE MARKET



DOROTHY LANE MARKET
**FOOD
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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 experi-
ences, hotel accommodations, several group meals, and travel
between tour stops on the itinerary. *Airfare not included.*

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DOROTHY LANE MARKET

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\$34,964

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN MAY



WHOLE SALMON SIDEWALK SALE

Saturday, July 5
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 12 Chicken Breast Sandwich

July 19 Smoked Tri-Tip Sandwich

July 26 Warped Wing Beer Brat

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



DLM Kids' Club DIAPER DERBY

Saturday, July 12
All locations • 10 a.m.

**Crawling babies vie for the title
of Diaper Derby champ!**



SIGN UP ONLINE BY July 9!
DorothyLane.com/DiaperDerby

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 7/31/25
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.