

DOROTHY LANE MARKET

*the store that accommodates®*

# TABLE

JULY 2026



**SUMMER**  
*Tastes Good*



# SUMMER *Tastes Good*



This time of year is one of our favorites as nature's bounty is in full display, whether we are talking about the best local sweet corn and tomatoes around or seasonal superstars, like Washington's lush cherries or California's ultra-sweet peaches. As you plan for summer block parties with friends and family or an everyday evening on the patio with good food where time seems to stop, we can all agree that *summer tastes good*.

## **Local Corn & Tomato Tapenade** *Serves 4*

4 ears of corn, cooked and kernels sliced off  
 1 pint golden or red cherry tomatoes, halved  
 ½ red onion, thinly sliced  
 Handful of fresh basil, torn  
 Handful of fresh parsley  
 2-3 Tbsp black olive tapenade  
 DLM Chef's Salt (or any flaky sea salt)

DLM Artisan French Baguette, sliced  
 Vera Jane's Extra-Virgin Olive Oil

Toss corn, tomatoes, red onion, basil, and parsley with just enough tapenade to coat the veggies. Sprinkle salad with a little flaky sea salt. Serve with additional black tapenade, olive oil, and bread.

## **HOW TO GRILL CORN**

Getting nice char when grilling brings out a rustic, smoky flavor that adds depth and complements the natural sweetness of the corn.

Preheat grill to medium-high heat. To prepare the corn, pull husk back, leaving attached. Gather husks together and bind them with a strip of husk. Remove the silks. Soak the corn in water for about 20 minutes to prevent the husks from burning. Brush corn with olive oil and season with salt and black pepper. Place corn on grill, turning frequently to ensure even cooking. Now comes the fun part—time to get creative with toppings!

## **SEAWEED SASS**

Muso Green Nori Seaweed Furikake is a classic blend of salt-cured toasted black sesame seeds, white sesame seeds, and green nori flakes. Simply sprinkle on to elevate the flavor and bring a nice bite of texture.

## **HONEY & GOAT CHEESE**

Slather sweet corn with LaClare Honey Goat Cheese. Crafted in Wisconsin, this bright and tangy cheese has a bit of sweetness that brings a nice balance to the smoky flavor of grilled corn. Drizzle with DLM 100% Pure Local Honey.

## **CHILI CRUNCH**

Momofuku Chili Crunch is a product in our Grocery department that blends Mexican chiles and crispy garlic. It brings a nice umami flavor with a bit of crunchy heat to buttered corn!



## **Brentlinger Farms Sweet Corn**

The Fourth of July is synonymous with 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. Our relationship with Brentlinger Farms is our longest-standing local tie, spanning multiple generations.

# SUMMER Tastes Good

Where do you find the sweetest, biggest, juiciest cherries at their peak in July? We think those grown in Wenatchee Valley, Washington, are a firework of spectacularly sweet flavor. 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 enhances the flavor of Washington State Cherries.

## 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!



## Fresh Cherry Salsa Makes 1½ cups

- |                        |                          |
|------------------------|--------------------------|
| 1 cup cherries, pitted | 1 jalapeño, minced       |
| ½ cup shallot, diced   | 2 Tbsp lime juice        |
| 2 Tbsp cilantro        | ½ tsp brown sugar        |
| 2 Tbsp basil           | Salt and pepper to taste |

Roughly dice cherries being careful not to mash them. Combine all the ingredients in a medium bowl and stir together. Enjoy with tortilla chips or grilled meats.



## Watermelon Cooler Makes 1

To make watermelon juice, peel a watermelon and cut the flesh into large chunks. Purée in a blender until smooth. Pour the purée through a fine-mesh strainer and discard the solids; adjust taste if needed with some simple syrup. Pour all the liquid ingredients over ice. *Garnish with a lime wheel and serve.*

## Watermelon Lemonade Makes 1

Cut watermelon into cubes. Plan on one cup of cubed watermelon for one serving. Freeze watermelon cubes. When ready to serve, pour cold lemonade (about 8 oz per serving) over the watermelon "ice cubes" for a refreshing sip and enjoy!

## Black Diamond Watermelon

Gigantic in size, Black Diamond Watermelon is an heirloom variety with a dark rind and deep red, nutritious flesh. This melon has a water content of 92% making it satisfyingly sweet in flavor and run-down-your-chin juicy. It's so good, you'll want to eat it every day in the summer!



# SUMMER Tastes Good

# Peach Party



Our DLM Peach Party is just around the corner, July 22-Aug. 4, and we're preparing to celebrate all things peachy! Each year we aim to bring the sweetest California peach to you, and this year, we're excited to bring back peaches from an organic farm in Brentwood, California, called Frog Hollow Farm. No matter where the peach is from, we aim to find a peach with a Brix level (measurement of sugar content) that clocks off the charts!

The peaches from Frog Hollow come to us from the Bay Area. Founded in 1976, this 280-acre farm is certified organic and committed to using regenerative farming practices. The fruit-picking crews know how to properly handle the ripe, delicate fruit. Allowing the peaches to tree ripen means maximum flavor and nutrients have had time to develop. We love peach season so much that just about every department joins the Peach Party celebration!

*Michelle* | Produce Director

## Why We Love Frog Hollow Farm Organic 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.

# 12+

### BRIX LEVEL

Brix is a way to measure the innate sweetness. All Peach Party Peaches have a Brix level of 12 or greater! Check the Brix sign to see what it is today.



### GROWN IN CALIFORNIA

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

View Peach Party recipes online, including Stone Fruit Caprese (pictured above)! [DorothyLane.com/PeachParty](http://DorothyLane.com/PeachParty)



# STEAK SCHOOL

## Q&A WITH THE EXPERTS

### WHAT IS A USDA PRIME STEAK?

"Prime is the top USDA grade, representing the highest level of marbling and eating quality. Only a small percentage of cattle ever reach this level (approximately 2%). USDA Prime is awarded by USDA graders who evaluate marbling and maturity. Prime is the highest grade because it has the most abundant, evenly distributed marbling!"

—Drew Post, Meat Executive Director

### WHAT MAKES A STEAK FROM DLM STAND OUT?

"DLM Natural Beef is the best of the best and all of our steaks are USDA Prime. We believe that happy, healthy animals do not need antibiotics and growth promotants. The beef that we sell is raised on small family farms that are not overcrowded, unlike commercial feedlots. They are lifetime free of added hormones and antibiotics. This all creates what we feel is the best eating experience!"

—Mike Chrisman, Meat Director

### HOW DO YOU BEST SEASON A STEAK?

"I like to pull the steak out of refrigeration, season generously (DLM Chef's Salt or Grilling & Seasoning Rub) and let it come to room temp at least one hour before cooking." —Chef Carrie Walters, DLM Culinary Director

### WHY DO YOU SALT BEFOREHAND?

"Salting an hour before cooking slowly draws out water from the surface of the meat as the natural moisture dissolves the salt. This creates a salt solution that migrates into the interior of the steak. When the 'dry brined' steak is cooked, it holds on to that and stays juicier." —Chef Carrie

### ANY TIPS FOR PERFECT GRILL MARKS?

"Preheat your grill to high (about 500°F). Place steak diagonally on the grill grates (think 2 o'clock position). Create the first mark by leaving the steak completely alone for 90 seconds. Then, rotate the steak to the 10 o'clock position without flipping. Let it cook another 90 seconds. Flip and repeat. Move it to an indirect heat zone of the grill to continue cooking until desired temp." —Chef Carrie



### HOW DO I CHOOSE THE RIGHT STEAK FOR MY OCCASION?

"A great butcher knows the best path to customer satisfaction is to start with one simple question: What are you planning to cook tonight? Different cuts of meat will lend different attributes to your meal and will shine better with certain cooking methods. We'll help you find the best fit. No two cuts of steak are alike and neither are our customers' tastes, so we'll ask some follow-up questions. *Do you prefer something fattier or leaner? Are you feeding a crowd or preparing a dinner for two?*

"Looking to grill? A New York Strip or Rib-Eye is the answer. Any cut off the loin will hold up well to a good sear and our prime marbling will create a tender, decadent experience. Want to elevate your Taco Tuesday? A marinated skirt or flank steak will be your star. Feeding a crowd and don't know how much to buy? We'll help you figure out how much Prime Rib or Manhattan Roast you'll need (and how much you'll need for tasty leftovers, too!). Want something for the smoker? We'll help you find the brisket with your name on it."

—Kelly Rupert, DLM Mason Meat Manager



### DOES MARBLING MATTER?

"Marbling is different from the outer fat butchers trim away—it's embedded deep within the fibers, like little pockets of buttery richness. It melts when cooking, glazing the fibers with oils that keep the meat moist, tender, and full of flavor. Marbling also softens the muscle tissues, helping them break up naturally and yielding more buttery taste on the palate." —Chef Carrie



# *Clean Ingredients & Old World Methods* **Our Artisan Bread**

Clean ingredients are something we have always prioritized as we believe less is more when it comes to DLM Artisan Bread. Our approach to bread since the day we started baking is simple, and that has always been reflected in our day-to-day operations. We truly believe water, flour, salt, yeast, and time are the only requirements to make a world-class loaf of bread.

These are considered Old-World methods, not just in Europe but around the world as bread has been a part of the human experience for thousands of years. When you purchase a loaf of Artisan Bread, you get to experience bread the way it is supposed to be in its purest form. In recent years, we have explored this even more with consideration of our ingredients. Take for example how all of our naturally leavened breads are now made with USDA Certified Organic Flour. In addition, we have expanded our organic program to all of our French doughs, so this includes French Baguette, Boule, and Asiago Cheese Bread. All of our conventional flour must also meet a higher standard as it is all unbleached and unbromated. We stay away from bleached and bromated

flours due to their lack of nutrient density which occurs in the bleaching process, and potassium bromate is typically used as way to maximize rise of a dough in a very short amount of time. In addition, our local grain program has always been a testament to this as all of the local grains we use are regeneratively grown without the use of harsh chemicals and a no-till method to maintain a nutrient dense soil.

Commercial bread may last on your counter for weeks, but this is due to the number of preservatives. We choose to use no preservatives whatsoever because bread should be as simple as possible, so a loaf of our bread will last about three days at room temperature or up to two weeks in your freezer. We also recommend not storing it in your refrigerator as this degrades the starches in your loaf of bread, and while it may keep it from molding the quality will diminish greatly. We use a combination of premium ingredients and old-world, time-tested techniques to create a product that we are both proud of and you can feel good about feeding yourself and your family.

*Dry*

Assistant Director of  
Bakehouse Operations



# Spain & Portugal *The Sun Coast*

Spain and Portugal encompass some of the most beautiful sun-drenched coastal regions in Europe, starting from the Mediterranean all the way to the Atlantic Ocean. Areas such as Spain's Costa del Sol (sun coast) and Portugal's Algarve have endless beaches, historic charm, and a number of fresh wines to create your own sun-drenched summer at home.

## CASTELLER CAVA BRUT NV

Made from traditional grapes from the Penedès region in eastern Spain, this wine features estate fruit grown along the Mediterranean. Clean, bright, and dry, it exemplifies a Cava profile with aromas of green apple and citrus, pairing well with casual small plates, especially seafood.

## LEIRANA ALBARIÑO 2024

This is a wine of power, elegance, and salinity that can truly stand among the best white wines of the world. It's pale green with a hint of yellow and bright on the nose displaying lemon, honeysuckle, and mineral scents. Dry with intense, mineral, citrus, and orchard fruit flavors that finishes on a spicy note. The salinity and acidity make it a natural pair for scallops, oysters, and shellfish of all kinds.

## LUDOVICUS GARNACHA (GRENACHE) 2021

Made in the Terra Alta region just south of Barcelona along the Mediterranean, this appeals to both New and Old World palates. Deep red with fresh red berry scents give way to peppery, spicy notes. Juicy on the palate, offering ripe raspberry, cherry, and spice cake flavors that show power and finesse. This versatile wine is great with meat or pork main dishes.

## BARAHONDA CARRO 2024

From the Yecla region in Spain, just off the Mediterranean. This wine combines the powerful Monastrell grape with the spicy, soft tannins of Syrah. Carro is unoaked, soft, and balanced, with spicy red and blue fruit flavors and good depth. Finishes quite long with lingering spiciness and soft tannins. Great with burgers on the grill or BBQ of all types.

## TORREMORÓN TINTO 2022

The wine opens with fresh black and blue fruit, soft spice, and a mineral edge from the limestone soils. The palate is focused and lively, showing natural acidity and fine tannins. This is a balanced yet fruity wine with a long, dry finish. This wine goes well with savory dishes with some heat or spice. Try with Thai or Korean food.

## NORTICO ALVARINHO 2024

An Albariño that is a tribute to the artisan grape growers and tile makers of northern Portugal. Lime and yellow apple notes are nicely spiced and detailed with saline mineral and floral notes through the long finish. Nortico is perfect for sipping on the porch. It also pairs exceptionally well with seafood, creamy and tangy cheeses, and ceviche.

## XISTO ILIMITADO TINTO DOURO 2021

A field blend of 7 different grapes from the Douro region of Portugal. This is a more modern style of Portuguese wine making. It spends time in neutral oak and finishes in stainless steel tanks. White pepper and herbal aromas overlay the core of fruit on a juicy, fresh finish.

Pair with roasted meats or poultry. *Wine Education & Development*

# DOROTHY LANE MARKET

established • 1948

# July 2026

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

## 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.

## 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.

### Washington Square location

*New Day!* → Thursdays • 5-7 p.m.

### Oakwood location

Fridays • 5-7 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.

## 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.

## Corn Roasting • 11 a.m.-6 p.m.

We're bringing out our corn roaster and traveling between all the stores roasting Brentlinger's Sweet Corn.

July 11 - DLM Mason

July 18 - DLM Washington Square

July 25 - DLM Springboro

## 1 WED Wine & Cheese Wednesdays

5-7 p.m. • DLM Mason & DLM Washington Square

Join us the first Wednesday of every month for a curated pairing of wines and cheeses chosen by our cheesemongers and wine experts.

## 17 FRI BC's Brewing Co. Tap Takeover

4-7 p.m. • DLM Mason Wine Bar

Join us for a fun night with our friends from BC's Brewing and enjoy a selection of their brews flowing from our taps!

## 4 SAT Whole Salmon Sidewalk Sale

10 a.m.-5 p.m. • All locations

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.

## 17 FRI Drekker Brewing Co. Pint Night

5-7 p.m. • DLM Washington Square Wine Bar

Come join Drekker Brewing Co. from Fargo, North Dakota and enjoy fun beers at the height of summer!

## 11 SAT Diaper Derby

Race begins at 10 a.m. • All locations

Register at: [DorothyLane.com/DiaperDerby](https://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.

## 18 SAT Cookout: Smoked Tri-Tip Sandwich

11 a.m.-6 p.m. • All locations

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 SAT Cookout: Chicken Breast Sandwich

11 a.m.-6 p.m. • All locations

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

## 25 SAT Cookout: DLM Warped Wing Beer Brat

11 a.m.-6 p.m. • All locations

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.

## 31 FRI Great Lakes Brewing Co. Pint Night

5-7 p.m. • DLM Washington Square Wine Bar

Enjoy some great brews from one of our favorite breweries! 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  
Peach & Prosciutto

GRAB-&-GO PIZZA  
Chicken Tikka

FRITTATA  
Prosciutto & Burrata

QUICHE  
Mushroom, Spinach, Swiss

DIP  
Buttermilk Peppercorn

SANDWICH  
BLPeach

FICELLE  
Europass

BREAKFAST SANDWICH  
M.E.C.

CURD  
12 Month Manchego

GELATO (MASON LOCATION)  
Lavender

SAUSAGE  
Peach Bratwurst

JACK'S GRILL BURGER  
Liberty Bell Burger

CAVIAR  
Browne Trading Company Classic White Sturgeon Caviar



# ***DLM Culinary Center*** **Food & Wine Dinners, Summer Camps, & More!**

With a DLM Culinary Center at DLM Mason and DLM Washington Square, summer tastes good! Limited seats available so register soon.

## **FRESH INDIAN FLAVORS**

*July 13 • 6-8 P.M. • WSQ Culinary Center*

## **A COASTAL FOOD & WINE PAIRING**

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

## **SUMMER FARMSTAND SUPPER**

*July 22 • 6-8 P.M. • MAS Culinary Center*

## **SOUTH AMERICA FOOD & WINE PAIRING**

*July 30 • 6-8 P.M. • MAS Culinary Center*

## **SOUTH OF FRANCE: FOOD & WINE PAIRING**

*Aug. 6 • 6-8 P.M. • MAS Culinary Center*



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



## **DOROTHY LANE MARKET** **FOOD** **TOUR**

*Come travel with us!*

Explore legendary food cities like never before with behind-the-scenes tours, sight-seeing, and hands-on experiences!

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 stops on the itinerary. *Airfare not included.*

**SICILY, ITALY • April 6-16, 2027**

**BORDEAUX, FRANCE • May 24-June 1, 2027**

***View Upcoming  
Destinations***  
**DorothyLane.com/  
FoodTour**



**DOROTHY LANE MARKET**  
• established 1948 •



# GRANDMA TOBIAS Cherry Pie

Made Right Here, this classic dessert features a luscious sweet-tart cherry filling that's nestled inside a rich, buttery, flaky crust!

IN-STORES & SHIPPING NATIONWIDE







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WORTH OF PRODUCTS DONATED TO  
LOCAL FOOD BANKS IN MAY



# WHOLE SALMON SIDEWALK SALE

Saturday, July 4  
10 a.m. to 5 p.m.

Fresh wild Alaska Whole Sockeye Salmon sustainably caught by fishing families and flown in overnight. We will cut and wrap at no extra charge!



*While Supplies Last*

# DLM Kids' Club DIAPER DERBY

Saturday, July 11  
All locations • 10 a.m.

Crawling babies vie for the title of Diaper Derby champ!



SIGN UP ONLINE BY July 7!  
[DorothyLane.com/DiaperDerby](http://DorothyLane.com/DiaperDerby)

# Look Out for the COOKOUTS

11 a.m. to 6 p.m.

- July 11 Chicken Breast Sandwich
- July 18 Smoked Tri-Tip Sandwich
- July 25 Warped Wing Beer Brat

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

