

DOROTHY LANE MARKET

the store that accommodates®

TABLE

AUGUST 2026

SUMMER
Tastes Good



3 WAYS TO LOVE LOCAL THIS MONTH



LOCAL SUNFLOWERS

The drive to The Flower Field in Piqua is a beautiful one, filled with lush, green farmland stretched as far as the eye can see. As you near the farm, glistening golden sunflower petals greet you with a gentle wave in the breeze, giving you a warm welcome that's echoed by Deanna Garber and her family. Each morning around 7 a.m., Deanna walks the field, her kids eagerly in tow, clipping sunflowers whose petals have only just started to open. The flowers are placed in buckets of water and taken to the "old corn crib" just a few paces away where they're placed in their cooler, soon to be sorted, bunched, and bundled before being delivered to our stores. We're proud to know Deanna and are thankful for the flowers she and her family provide.

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BRENTLINGER FARMS SWEET CORN

Summer is synonymous with sweet corn, and we're so thankful to our dear friend Ray Brentlinger for bringing us local sweet corn bursting with flavor. We see Ray just about every day, hauling with him that morning's pick from his farm in New Carlisle, Ohio. He always greets us with a chuckle and we part ways with his just-harvested sweet corn in hand, still damp with morning dew. Our roots with the Brentlinger family run deep as Ray's father used to sell corn to DLM's founder, Calvin D. Mayne, making it our longest-standing local tie. We can't thank Ray enough for fueling the local sweet corn sensation!

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LOCAL TOMATOES

Thanks to the Harvey Eicher family, the window to quench our craving for local tomatoes is much longer than what Mother Nature typically allows because of the hoop houses that the different varieties are grown in. Once the season is in full swing, we see Samuel Schwartz, son-in-law to the late Harvey Eicher, about twice a week with glorious tomatoes in addition to produce from about ten different Amish farms. There's nothing like a good local tomato layered with DLM Handmade Fresh Mozzarella for a classic Caprese salad or stacked high on toasted DLM Artisan Bread with DLM Uncured Bacon for the ultimate BLT!

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DLM'S 78TH ANNIVERSARY & *DLM Mason's 1st*



1948

It was an August day when Dorothy Lane Market first opened its doors as a small green grocer at the corner of Dorothy Lane and Far Hills. Founder Calvin D. Mayne and his wife Vera Jane were committed to providing fresh food to their community and did just that for many years. Today, the Mayne family continues to locally own and operate Dorothy Lane Market with great passion toward providing quality food for your family. This month, as we celebrate our 78th anniversary, we are also celebrating the first anniversary of the opening of our newest location in Mason, Ohio. We are so grateful to the DLM Family and customers alike who are proud to call us their *local* Dorothy Lane Market.



Hatch Happy!



Fifteen years ago, the Hatch hype was first unleashed here. But the hype is only as good as the product, and that story has been a hundred years in the making in Hatch, New Mexico. We love the smoky heat of roasted Hatch Chiles so much, it's become an annual tradition to pull out our open-flame roaster, crank up the heat, and unleash the flavor! Look for this famed chile coming our way approximately August 12-25.

It's the location and climate of where these chiles are grown that makes them a true Hatch Chile. Hatch Valley is actually at 4,000-foot elevation, which explains the hot, arid days and cool nights that set the stage for chiles to thrive. The unique flavor is said to be attributed to the intense sunlight coupled with cool nights in the valley.

Hatch Chiles have to be hand-harvested because the plants have to be left intact in order to obtain multiple harvests during the growing season. Row after row of crops along the Rio Grande River was a sight to see when a few of us traveled there a few years ago. While there, we learned proper roasting techniques to fully harness the flavor of these anticipated chiles so we can roast them ourselves!

During the Hatch season you'll find creations throughout DLM where Hatch Chiles are a key ingredient, so be sure to try them all. Or you can choose to buy them raw or freshly roasted by the quart or even by the case and get creative with how you use Hatch at home. The season is short so make the most of this flavorful experience!

Michelle | Produce Director

Why We ♥ Hatch



DESERT GROWN

Hatch Chiles are named after the original growing area in Hatch, New Mexico.



PERFECT CONDITIONS

The intense sunlight and cool nights in the valley result in a uniquely flavored chile.



SMOKY HEAT

Hatch Chiles are a distant relative to the Anaheim with a meaty flesh and mild to medium-hot heat.



SUPERB FOR RECIPES

We're Hatch Happy and are integrating Hatch Chiles into recipes throughout our store. Look for the Hatch logo on signs as you shop!



ADD A LITTLE HATCH TO THIS AND THAT

Add roasted Hatch Chiles for free to any Jack's Grill order, Sandwich Station order, or Naples-Style Pizza while Hatch is available.



HATCH A SMOKY & SWEET SUMMER CHEESE BOARD

Summer is in full swing, so you know that means Hatch Chiles are coming soon! Hatch is a type of chile grown specifically in the Hatch Valley region of New Mexico and is prized for its unique flavor. This time of year, I embrace the summer heat (and the Hatch), and often bypass the oven as much as possible. Instead, I opt to make a full meal out of cheese and cured meats.

The best part about cheese is that it goes with nearly everything and fits any occasion. From the earthy, smoke-kissed, bright flavors of **Cypress Grove Hatch Chile Fresh Goat Cheese** to the creamy, smooth texture of **Sierra Jack Hatch Chile**, there's a level of heat for everyone. To add some depth, I've also added a wedge of **Sartori Hatch Chile BellaVitano** where the sweet heat of Hatch chiles meets the crumbly yet creamy, nutty flavors made for the pepper lover. I could have stopped there but that didn't sound like much fun, so I added the distinctive oak-smoked flavor of **Westminster Smoked Cheddar** along with the mellow flavors of the sweet, salted caramel-finish of **Point Reyes Bay Blue**.

Now that we have our cheese selection, it's time for meats. While I only chose two, you're welcome to add as many as you would like. The key is to choose a variety of different flavors, profiles, and textures. I opted for **Palacios Original Chorizo** and **Redondo Iglesias Jamon Serrano** to keep with the sweet and smoky theme.

Lastly, while some like to say that less is more, I feel it's difficult to make that call with all the bright flavors this time of year has to offer. Beautiful **tree-ripened peaches** are readily available, and they pair well with **Buffalo Blue Cheese Stuffed Olives**, **pickled carrots**, **Divina Greek Apricot Spread**, **cornichons**, and **Moonlight Mixes Spicy Original Wicked Mix** to bring the variety of savory, sweet, smoky, and spicy that I'm looking for.

Whether you're hosting a pool party or are just looking to beat the heat by skipping out on cooking, crank down the oven and crank up serving a DIY Summer Cheese Board that is sure to please!

W. Maritz

Cheese Shop Manager,
Springboro

Hatching Taco Tuesday

Looking to hatch some excitement for your Taco Tuesday? Once Hatch Chiles are available, add the unique flavor of these prized chiles to your spread with these fresh ideas. We have also come up with some ways that "Aunt Dorothy" can help expedite meal prep for go-to favorites.

Think about how easy Taco Tuesday will be at your house with Smoked Right Here DLM meats that are fully cooked, smothered in that perfectly smoky flavor, and ready to re-heat at home. We tend to these smoked meats for hours, using our premium duBreton Natural Pork, DLM Natural Beef, and DLM Natural Chicken that's air chilled. All of these options are lifetime free of antibiotics, added hormones, and raised humanely.

In the Produce department, we have a number of fresh salsas we recommend to minimize any slicing and dicing. Don't forget to grab a container of Hatch Chiles that we've roasted here at DLM to hatch-ify your taco!

We had fun "cooking" (really just shopping) for these fun, easy ways to have an amazing array of tacos. For the biggest flavor and smallest amount of stress, invite Aunt Dorothy along for the cart ride.

Chef Carrie | Culinary Director

Ready to Hatch something
delicious? Find recipes online!
DorothyLane.com/Hatch



BREAKFAST TACO
Rise & shine with DLM Storemade Chorizo (found in the Meat dept.) sautéed with diced potatoes and Hatch Chiles. Garnish with fresh cilantro.

**CHICKEN TACOS
OR CHICKEN QUESADILLA**
DLM Smoked Pulled Chicken with slivered roasted Hatch Chiles, DLM Roasted Tomato Salsa, and Cotija cheese served in a fried corn tortilla or made into a quesadilla.

CHIPOTLE BEAN TACO
Thickly spread warmed DLM Chipotle Bean Dip inside a soft flour tortilla. Add sautéed bell peppers, roasted Hatch Chiles, and DLM Smokey Corn Salsa.

SMOKED PORK TACO
On a time crunch? Layer Smoked Right Here DLM Pulled Pork, DLM Salsa Verde, roasted Hatch Chiles, and DLM Pickled Red Onion on a soft flour tortilla.

CLASSIC BEEF TACO
DLM Natural Ground Beef cooked with taco seasoning, topped with DLM Pico de Gallo, diced roasted Hatch Chiles, and sour cream.
Pro tip: When blending the ingredients for a margarita, add a little Hatch!

FRESH FISH TACO
We love preparing fresh tilapia with fish taco seasoning and piling it on crunchy Mazunte Tostadas. Top with DLM Cucumber Mango Salsa and a cabbage slaw (try mixing a bag of coleslaw with DLM Salsa Verde and diced Hatch Chiles for an extra kick).



DLM COFFEE BAR
Featuring locally roasted coffees, the DLM Coffee Bar baristas are excited to craft something especially for you! Download the DLM App and place a mobile order from your favorite location! DorothyLane.com/App

Made Right Here BREAKFAST

Breakfast is anything but boring when it comes to the Made Right Here options that we have for you. Whether you are stretched on time and looking for something that requires no reheating, want to grab something to reheat when you get to the office, or need something hot and ready to eat, we have ideas! What we love about breakfast is that there are so many scrumptious options that are packed with protein, whether it be from the cage-free eggs that we use, thick-cut oats, or Greek yogurt. Our Overnight Oats and Chia Seed Pudding are oh-so lovely layered with fresh ingredients and ready to grab & go on a busy day. Meanwhile, it's an experience to have our Naples-Style Pizza station craft a frittata in front of you that heats under an open flame! Dig in to all the ways you can breakfast, DLM-style!

Chef Carrie | Culinary Director

GRAB & GO Overnight Oats, Parfait, & Chia Seed Pudding

For the sweltering dog days of summer, choose one of the Deli's Grab & Go options featuring perfectly delicious doses of protein and fiber in one cool, sweet bite! All three feature Greek yogurt to help you start your day with a healthy protein, and feature ingredients designed to keep you feeling fuller for longer. Each is layered with fun flavors to start your day off the right way! AVAILABLE IN DELI GRAB & GO

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|---|---|--|
| OVERNIGHT OATS
Greek yogurt with oats, almond milk, honey, and cinnamon are topped with a variety of flavors. | CHIA PUDDING
Chia seeds, almond milk, Greek yogurt, and honey with various toppings, including fresh fruit or nuts. | YOGURT PARFAIT
Plain Greek yogurt topped with fresh berries and DLM Blueberry Granola. |
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MADE RIGHT HERE DLM Egg Bites

We love these new protein powerhouses! Made with a base of local, cage-free DLM Organic Eggs and cottage cheese, each delicious bite packs a punch of protein and will help fuel your day! Available right now in two fantastic flavors: **Bacon Cheddar Chive**, featuring DLM Uncured Bacon, and a vegetarian **Spinach Feta**. AVAILABLE IN DELI GRAB & GO OR THE DLM COFFEE BAR



Breakfast Sandwiches

There's nothing better than a breakfast sandwich made with quality ingredients: our own local DLM Organic Eggs, Made Right Here All-Butter Croissants, and natural meats including DLM Uncured Bacon, housemade chorizo, and more. Check out our selection of sandwiches and quesadillas, including an Of the Month menu feature. AVAILABLE IN DELI GRAB & GO OR THE DLM COFFEE BAR



NAPLES-PIZZA STATION Frittatas

These are perfect for a relaxed morning as we craft these open-faced, Italian-style frittatas to order featuring imported cheese, high-quality meats, and fresh veggies. AVAILABLE AT THE NAPLES-STYLE PIZZA STATION *select locations*

August 2026

View all events at DorothyLane.com/Events

SUN MON TUE WED THU FRI SAT

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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

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.**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.**1 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.**1 SAT** **Cookout: Rib-Eye Steak Sandwich**
11 a.m.-6 p.m. • All locations
Grilled USDA Prime DLM Natural Beef Rib-Eye Steak is served on a DLM Golden Hamburger Bun.**1 SAT** **Corn Roasting**
11 a.m.-6 p.m. • DLM Oakwood
Roasted Brentlinger's Sweet Corn is topped with melted butter, or served Elote-style with mayo, Cotija cheese, cilantro, chili powder, & lime!**5 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.**7 FRI** **Belgium Pint Night**
5-7 p.m. • DLM Washington Square Wine Bar
Enjoy a fine selection of Belgian beers on tap! Plus, buy a pint & keep the glass (while supplies last).**8 SAT** **Cookout: Wagyu Beef Burger**
11 a.m.-6 p.m. • All locations
Rich, juicy Wagyu Beef Burgers are served on DLM Golden Hamburger Buns with fresh toppings.Cookouts are while supplies last, weather dependent, & subject to change. View all upcoming events at DorothyLane.com/Events**Anniversary
CELEBRATION**This month, we are celebrating DLM's 78th anniversary & our Mason location's 1st anniversary!**FRIDAY, AUGUST 14** all locations

- Anniversary Sale kickoff

SATURDAY, AUG. 15 all locations

- Anniversary Sale
- Pulled Pork Sandwich Cookout, 11 a.m.-6 p.m.
- Kids' Club Fun + Cupcake Walk, 11 a.m.-2 p.m.

SUNDAY, AUG. 16 all locations

- Anniversary Sale
- DLM Classic Car Show, 11 a.m.-2 p.m.

Want to participate in the car show? VISIT DorothyLane.com/CarShow

We look forward to seeing you there!

22 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. Add Hatch Chiles!**29 SAT** **Cookout: Smoked Brisket Sandwich**
11 a.m.-6 p.m. • All locations
Smoked Right Here & served with Jack's Grill Grilling Sauces.**Monthly Features**NAPLES-STYLE PIZZA
**Local Tomato
& Burrata**GRAB-&-GO PIZZA
BBQ ChickenFRITTATA
**Local Tomato
& Burrata**QUICHE
**Santa Fe
With Hatch Chiles**DIP
MillionaireSANDWICH
SammamishFICELLE
Shrimp & CrabBREAKFAST SANDWICH
Avocado & EggCURD
Sierra Jack Hatch ChileGELATO (MASON LOCATION)
WatermelonSAUSAGE
Hatch Chile BratwurstJACK'S GRILL BURGER
Rio Grande Hatch BurgerCAVIAR
Royal Belgian Platinum Caviar



LOVE CAKES BY DLM *Designer Wins Competition*

Each year, a team of leaders within DLM attend a top industry event known as IDDBA. One part of the multi-day event is the Cake'd Challenge, a competition where the creativity of competing cake designers is on full display. Leading up to the multi-day competition that takes place on the exhibit floor of the conference, designers across the country submit a portfolio for consideration and four finalists are selected to compete live at the event, which took place in Orlando, FL, June 6-9.

Love Cakes by DLM designer Debbie Spies was one of those competitors and she took on the two-part challenge with excitement, creativity, and confidence, resulting in her winning the competition! Debbie joins the ranks of two of her colleagues, LeeAnn France and Kaytlyn Behnken, who co-competed in 2022 and won.

For the first part of the challenge, each designer was randomly assigned a holiday for which they had to create four unique cakes that fit specified criteria. Debbie's holiday was Thanksgiving, which she personally loves due to the warming feeling that it evokes. For the second part, they had to create a multi-tier cake representing the Sunshine State. She melded the beauty of Florida beaches with flora and fauna, key limes, and beloved manatees. To top it off, she nodded to NASA with the top tier's design including a handmade rocket representing the Artemis program.



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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](https://DorothyLane.com/FoodTour)



DOROTHY LANE MARKET
•established 1948•



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FOOD & WINE SHOW



NOV 5

7-9:30 P.M. • \$150
DLM SPRINGBORO

Tickets available online only
8 a.m. Thursday, Sept. 10
DorothyLane.com/FoodWineShow

Look Out for the COOKOUTS

11 a.m. to 6 p.m.

Aug 8 Wagyu Beef Burger

Aug 15 Pulled Pork Sandwich

Aug 22 DLM Natural Beef Burger

Aug 29 Smoked Brisket Sandwich

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



Anniversary CELEBRATION

This month, we are celebrating
DLM's 78th anniversary
and our Mason location's
1st anniversary!

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

Prices and offers herein are valid through 8/31/26. 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.
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