

**DOROTHY LANE MARKET**

*the store that accommodates®*

# TABLE

SEPTEMBER 2025

**FLAVORFUL TWIST**

CELEBRATE ICONIC FOODS THAT ARE MADE RIGHT HERE



# Celebrate Oktoberfest WITH A DLM TWIST

"Oh, that's how they do it," I quipped to Jennifer, trying to catch my breath getting up to speed as we peddled our rented bicycles through Munich toward the BMW Museum at Olympic Park. Do what? Stay healthy while eating rich meals, that is. Have you ever come back from a visit to Europe a few pounds lighter? Me too, despite long days of purposeful eating, as is our custom. Well, let's call it research ... we are food professionals, after all.

There are few things that nourish the soul like daily outdoor exercise and eating well. On that trip a few summers ago, we made our way through Austria and eventually ended up at Munich. We filled our days eating all the classic local foods: generous plates of schnitzel, bratwurst, and all other manner of tasty Germanic proteins slathered with spicy mustard. And with a balance of gut-healthy sauerkraut piled up on the side, lip-smacking potato salads, and cold steins of beer to wash it down. I think my Teutonic ancestor Johann Georg would've been proud.

Everybody loves Oktoberfest. And in our region, especially Cincinnati, it's every bit as big of a deal as it is in Bavaria. It's just so fun! We think it's even better when you serve Olympic-level quality food, and that's how we do Oktoberfest at Dorothy Lane Market. Visit us for some of the best Bavarian-style dishes this side of Neuschwanstein Castle as we roll out the Oktoberfest festivities later this month.

Take for example our Bakery's Bavarian-Style Pretzels. Our artisan bakers make them from scratch using traditional methods. And our flaky German Apple Strudel is magnificent for a weekend morning.

In the old-world style, our skilled butchers make authentic, tasty sausages, including various wursts using heritage breed pork that's humanely raised, lifetime free of added hormones and antibiotics. My favorite is a beer bratwurst incorporating locally brewed Warped Wing beer. At this moment, I'm craving a bite, slathered with mustard and sauerkraut piled high on a feathery-soft DLM Golden Hot Dog Bun!

Our talented chefs make tons of potato salads from scratch in our Kitchens every day, including the vinegary and slightly sweet German Potato Salad. And my favorite new item from the Kitchen is our tasty Chicken Schnitzel made with DLM Natural Chicken that's free range, air chilled, and deep fried in beef tallow.

Check out our grocery section for an abundance of German mustards, sauerkraut, and other condiments. We bring in barrels of fresh sauerkraut that you can't miss! Our beer experts are up to date on the best from local craft producers to a wide range of authentic German brews, so come to us for a curated selection including cold beer on tap that you can enjoy as you shop. Not to mention some outstanding German white wines we've curated for you.

Leaves will soon be turning, bringing crisp evenings and beautiful sunsets. Come see us for Oktoberfest foods and you'll be loving good eating this fall!

## DLM BAVARIAN-STYLE PRETZELS & DELICIOUS DIPPERS TO TRY

A true Bavarian pretzel is dipped in a lye bath and wears a tougher, more flavorful dark crust yet still has that soft (never sticky) interior indicative of a soft pretzel. Another distinguishable difference with our pretzels is that they contain no oils, such as soybean, that a lot of pretzels use. Rather, we prefer baking with a more flavorful European-style butter.

Looking for a flavorful twist to accompany your pretzel? Try these suggested tart mustards, savory dips, and more!

### ❑ DLM BEER CHEESE

A blend of mature Somerset Cheddar, ale, and spices results in a creamy spread with a piquant flavor. (DLM Cheese Shop)

### ❑ LÖWENSENF BAVARIAN MUSTARD

This German mustard is a natural mate to our Bavarian-Style Pretzels. (Grocery)

### ❑ DLM PIMENTO CHEESE DIP

This Made Right Here bestselling dip is nothing short of amazing. (Deli)

### ❑ TERRAPIN RIDGE FARMS GARLIC KRAUT MUSTARD

Mouthwatering mustard combined with sauerkraut for an intense flavor. (Grocery)

### ❑ ERIKA'S PANTRY MUSTARD STEIN

This is a medium-hot German mustard that is sold in a mini stein. (Grocery)





# Alpine Delight Champignon Grand Noir

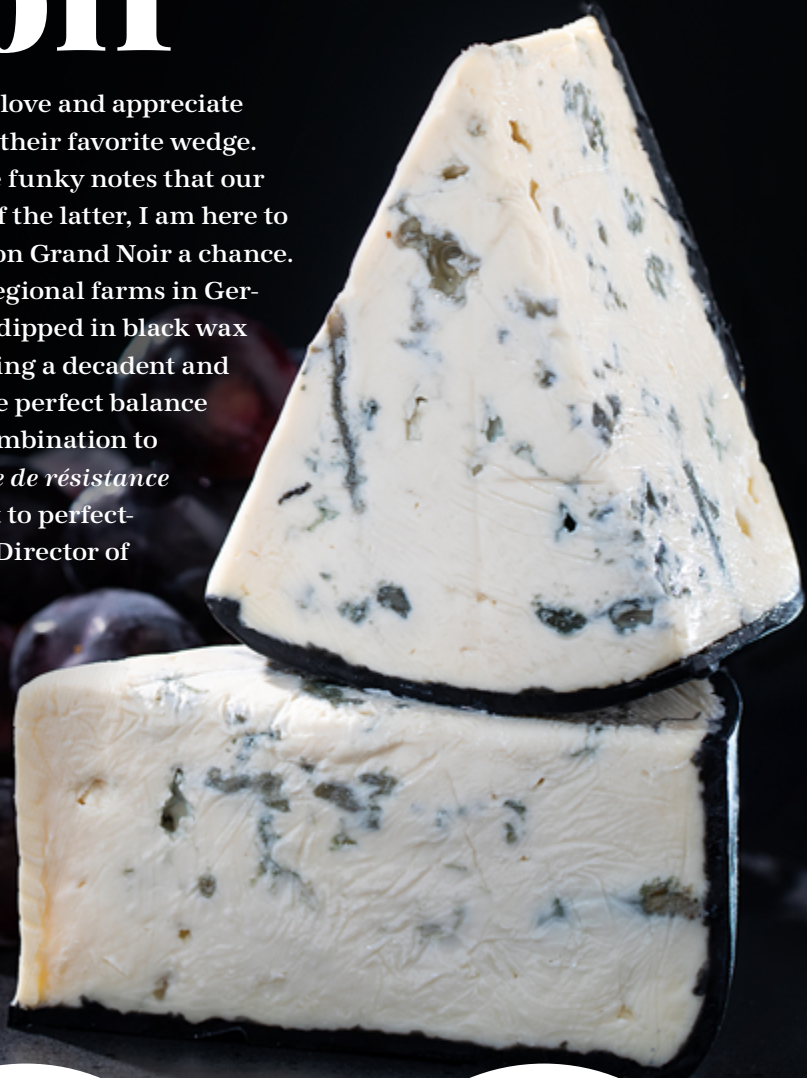
Blue cheese is often a divisive topic. There are those who love and appreciate the earthy, pungent flavors that unfold while diving into their favorite wedge. Then there are those who just can't seem to vibe with the funky notes that our blue-veined friend has to offer. If you happen to be part of the latter, I am here to convince you to rethink your stance and give Champignon Grand Noir a chance.

This elegant blue cheese starts with fresh milk from regional farms in Germany's southern Alpine region of Bavaria. It is carefully dipped in black wax and then aged at cool temperatures for eight weeks creating a decadent and creamy texture with bold blue notes. The end result is the perfect balance of sweet, savory, and buttery flavors creating the right combination to please any cheese fanatic. The smooth texture is the *pièce de résistance* making it a show stopper on any cheeseboard. The secret to perfecting Grand Noir's distinction, according to Flynne Wiley, Director of Administration and Marketing for Champignon North America, is the quality of the milk and the careful affinage of the cheese.

The blend of flavors that Grand Noir has to offer pairs with a bold red wine or even a crisp Champagne. This multi-faceted cheese can be served at room temperature with a crusty baguette, paired with delicious Effie's Homemade Cocoa Biscuits topped with honey, or even melted over a beautifully cooked steak. Or, try one of the tasty bites Chef Carrie crafted below showcasing this blue beauty.

*W. Maritz*

Cheese Shop Manager,  
Springboro



## Beef & Blue

Layer slices of steak onto DLM Italian Mini Toasts with Grand Noir and a drizzle of DLM Aged Balsamic Vinegar of Modena.



## Perfect Bite

End your meal with a sweet and savory combo of a good bittersweet chocolate bar and a small piece of Grand Noir.



## Nutty & Sweet

Effie's Homemade Walnut Biscuit melds beautifully with Grand Noir, a drizzle of local honey, and a walnut.





# OKTOBERFEST & GERMAN WINES

This year, Munich, Germany, will celebrate the 190<sup>th</sup> Oktoberfest. In our own celebration of sorts, we're featuring German wines. From sweet to dry and red to white, we're highlighting them all.

Starting with the Pfalz region in southern Germany, there's Villa Wolf with their white Pinot Gris and red Pinot Noir. Germany is the third largest Pinot Noir and Pinot Gris growing country in the world, and both of these wines are dry, light, and fresh.

Next is Rheinhessen and a stop at Weingut Wittmann, a family-owned winery founded in 1663. They practice organic and biodynamic farming to

produce a Pinot Blanc that is clean, crisp, and has a softer finish. In the Mosel River region, there are a couple wineries to note. First is Dr. Loosen and their entry-level Riesling that is vibrant, refreshing, and fruit driven with some sweetness. There's also Fritz Haag Riesling, which is off-dry with some sweetness, but finishes on the drier side.

Finally, in the Rheingau region on the Rhine River is Robert Weil. Their Riesling Tradition tastes like fresh apples with a hint of sweetness and a clean, long finish. Enjoy these offerings from Germany's wine country.

Wine Education  
& Development



Spread thick with an apple filling  
sweetened with rum-soaked raisins.

## German Apple Strudel

Light and flaky puff pastry sets a perfect foundation. It's Made Right Here by our Pastry chefs layer by layer—2,000 to be exact!

Featuring our housemade almond cream crafted with European butter and eggs from locally raised, cage-free chickens.





# *sehr gut* GERMAN WINES

The prospect of warm weather and sitting out on the patio is here. Why not enjoy it with some refreshing rosés? I personally enjoy rosés all year, but the summer months are especially a great time for this light, fruity wine. Rosé gets its distinctive blush color from the grape skins, but not enough to be considered a red. The hue can range from pale salmon to ruby, and its flavor profile can include red fruits, such as strawberries or raspberries, as well as citrus, lime, and melon.

Rosés are one of the most versatile wines, pairing well with all things summer, from fresh fruits and

salads to your favorite summertime meats. It may also be one of the oldest known types of wine. Provence in the south of France is the epicenter of rosé, but the rest of the world has caught on and we now have rosés from all over. This month, I would like to introduce wines from France, Spain, and the U.S.

Ehenissi re explit volo te pro quae ius, sum harcia idendis et, con nus, inustempos is nam qui solor aut quatio dus sam ex exceatur?

Xerunt voloreris  
eumquid el int.

Wine Education  
& Development

## *Anatomy of a Cream Puff*

In a large sauté pan, heat 2 tablespoons olive oil over medium-high heat. Add the dre

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# What's for **DINNER**

Nourishing, flavorful meal ideas that are ready and on the table in about 30 minutes!



## ***Dijon Pork Tenderloin With Apples***

*Makes 4 to 6 servings*

2 lbs pork tenderloin  
Salt and pepper to taste  
4 Tbsp DLM Classic Dijon Mustard, divided  
DLM Pure Olive Oil  
4 Granny Smith Apples, peeled, cored,  
and cut into 8 wedges  
Juice of 1 lemon  
½ cup chicken stock  
½ cup cream

Preheat oven to 450°F. Season the pork tenderloin with salt and pepper. Spread mustard on all sides of the tenderloins and place in a shallow, oiled roasting pan.

Toss the apples in the lemon juice and tuck them into the roasting pan around the pork. Roast for 10 minutes and then turn the pork and apples over. Continue to roast for another 12 to 14 minutes, or until pork reaches 145°F. Remove from oven and set pork aside. Set roasting pan on stove top over low heat. Add chicken stock and additional tablespoon of mustard, incorporating the softened cooked apples until they meld into the sauce. Add cream and season with salt and pepper. Slice the pork and serve with the sauce. Excellent with DLM Egg Noodles.



## ***Sheet Pan Sausage, Potatoes, & Cabbage***

*Makes 4 servings*

1-2 Tbsp DLM Pure Olive Oil  
1 lb fingerling potatoes, larger ones cut in half lengthwise  
1 small purple cabbage, cut into 8 wedges  
1 yellow onion, thinly sliced  
3 garlic cloves, minced  
Salt and pepper to taste  
14 oz Pederson's Sweet German Smoked Sausage  
Fresh thyme sprigs  
Löwensenf Bavarian Mustard, for serving

Preheat oven to 400°F. Oil the baking sheet and add the potatoes, cabbage, onion, & garlic. Drizzle with additional oil and gently toss the veggies; season with salt and pepper to taste. Slice sausage into four pieces and place in an even layer along with the veggies; sprinkle with thyme. Cook for 35 minutes or until potatoes are tender and golden brown. Serve with a German mustard!

***View more recipes online at [DorothyLane.com/WhatsforDinner](http://DorothyLane.com/WhatsforDinner)***



# A LOOK INSIDE *DLM Mason Now Open*



**O**n August 20, 2025, doors opened to our newest location, marking a moment in DLM history we will forever treasure. Together, Calvin & Norman Mayne greeted a steady line of new friends, welcoming them to the DLM Experience. We give many thanks to every associate and project contributor whose passion was poured into this day and this store. In addition, we are so grateful for the support of the City of Mason every step of the way. We look forward to being your local Dorothy Lane Market in Oakwood, Centerville, Springboro, and now in the Mason/Cincinnati area, too!

## **Come See Us Soon!**

7200 Mason Montgomery Road  
Mason, Ohio 45040

Open 6 a.m. to 9 p.m. daily



**DOROTHY LANE MARKET**

# FOOD & WINE SHOW 2025

**NOVEMBER 6**

7-9:30 P.M.

DLM SPRINGBORO • \$150

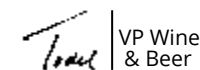
*Tickets available online only  
Monday, Sept. 8, at 8 a.m.  
[DorothyLane.com/FoodWineShow](https://DorothyLane.com/FoodWineShow)*



## A True Celebration of Food & Wine

For 25+ years, our annual Food & Wine Show has been a gustatory experience unlike any other. For one night, the entire DLM Springboro location transforms into an event space, bringing together a community of food and wine enthusiasts. It's an evening that is not only looked forward to by our guests (yes, you), but by so many of us here at DLM who can't wait to delight you with each year's show!

A ticket to this annual sell-out show unlocks the opportunity to taste from nearly 200 wines from some of the best producers from around the world and to talk to many knowledgeable sommeliers on site. In addition, you can enjoy exquisite food prepared by DLM's best. It'll be an evening to remember as food and wine stations are available to discover at every turn, from freshly shucked oysters and a USDA Prime New York Strip Roast carving station to charcuterie galore, chef-driven hors d'oeuvres, pâtisserie stations, sushi platters, and more. We hope to see you there!



## TICKET DETAILS

Although the event is not until November 6, 2025, tickets go on sale online only at 8 a.m. Monday, Sept. 8, and sell out quickly.

**[DorothyLane.com/  
FoodWineShow](https://DorothyLane.com/FoodWineShow)**



# DOROTHY LANE MARKET

established • 1948

# September 2025

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	1	2	3	4

## Weekly Events

### 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](https://DorothyLane.com/Events)

#### DLM SPR

Tuesdays • 5-7 p.m.

#### DLM WSQ

Wednesdays • 5-7 p.m.

#### DLM OAK

Fridays • 5-7 p.m.

### Wine Tastings

At the DLM Wine Bar, you'll find a variety of wines from around the world. Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

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

**DLM Oakwood:** Saturdays • 3-7 p.m.

# FOOD & WINE SHOW 2025

NOVEMBER 6 • 7-9:30 P.M.

DLM SPRINGBORO • \$150

Tickets available online only Monday, Sept. 8, at 8 a.m.  
[DorothyLane.com/FoodWineShow](https://DorothyLane.com/FoodWineShow)



## 5 Jackie O's Pint Night

WSQ Wine Bar • 5-7 p.m.

Join us as we invite our friends from Jackie O's Brewing over to enjoy a great selection of their beers on tap! Revisit favorites, taste something new, & keep the glass.

## 19 Oktoberfest Pint Night

WSQ Wine Bar • 5-7 p.m.

Celebrate Oktoberfest at Dorothy Lane Market with a cold Oktoberfest beer! Featuring a selection of our favorite local craft fest beers and classic German imports.

## 6 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.

## 20 Oktoberfest at DLM

11 a.m.-4 p.m.

Enjoy a taste of Oktoberfest, DLM-style! Look for festive samples, DLM Bratwurst with sauerkraut at our cookout, Bavarian-Style Pretzels, & German Apple Strudel.

## 13 Lobster Roll Cookout

11 a.m.-6 p.m.

Our Lobster Rolls feature pieces of Maine lobster tossed with celery, green onion, parsley, and mayonnaise & tucked into a buttery, toasted DLM Golden Hot Dog Bun.

## 27 DLM Italian Sausage Cookout

11 a.m.-6 p.m.

We're grilling up our handcrafted DLM Italian Sausage and serving it on DLM Golden Hot Dog Buns with an assortment 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

Potato Bacon

GRAB-&-GO PIZZA

Sauerkraut

SANDWICH

Crazy Ludwig Pretzel

FICELLE

Alpine

BREAKFAST SANDWICH

The Goetta

FRITTATA

Prosciutto di Parma

CURD

Gouda with Mustard Seeds

DIP

Obatzda

SAUSAGE

Warped Wing Bratwurst



Crazy Ludwig Pretzel  
Famous Deli Sandwich of the Month





# Local HARVEST DINNER

October 21 • 6 p.m. • \$65  
DLM Springboro

Enjoy a multi-course, family-style meal celebrating the best of what's in season now with local farmers whose bounty we carry. *Limited seats available.*

*Tickets Available Online Only*

**Monday, Sept. 15 at 9 a.m.**

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



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

**View Upcoming  
Destinations**  
[DorothyLane.com/  
FoodTour](http://DorothyLane.com/FoodTour)



**DOROTHY LANE MARKET**  
•established 1948•





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## PICK-YOUR-OWN 10-POINT DAYS!

Earn 10 points for every \$2 spent!

### Today is my 10-Point Day!

Bring this coupon in any day in September 2025 to redeem.

VALID THROUGH 9/30/2025. NO CASH VALUE. Excludes wine, beer, postage stamps, and gift cards. Club DLM card must be presented at time of purchase. Not combinable with any other offers.



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online exclusive  
**Bavarian-Style  
 Soft Pretzels**

SAVE 10% WITH CODE **FALL10**  
 VALID THROUGH SEPTEMBER 30, 2025

**DOROTHY LANE MARKET**  
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(866) 748-1391  
 DorothyLane.com



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$36,146

WORTH OF PRODUCTS DONATED TO  
 LOCAL FOOD BANKS IN JULY



## Celebrate Oktoberfest

Saturday, September 20  
 11 a.m. to 4 p.m.

Enjoy a festive atmosphere while  
 you visit with Oktoberfest-  
 inspired tastings, grilled DLM  
 Bratwurst with sauerkraut at our  
 cookout, Bavarian-Style Pretzels, &  
 German Apple Strudel!



## Look Out for the COOKOUTS

11 a.m. to 6 p.m.

**Sept. 13** Lobster Roll

**Sept. 20** DLM Bratwurst w/Sauerkraut

**Sept. 27** DLM Italian Sausage

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



## FOOD & WINE SHOW 2025

THURSDAY, NOVEMBER 6  
 DLM SPRINGBORO • 7-9:30 P.M.

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



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

Prices and offers herein are valid through 9/30/25. 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.  
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