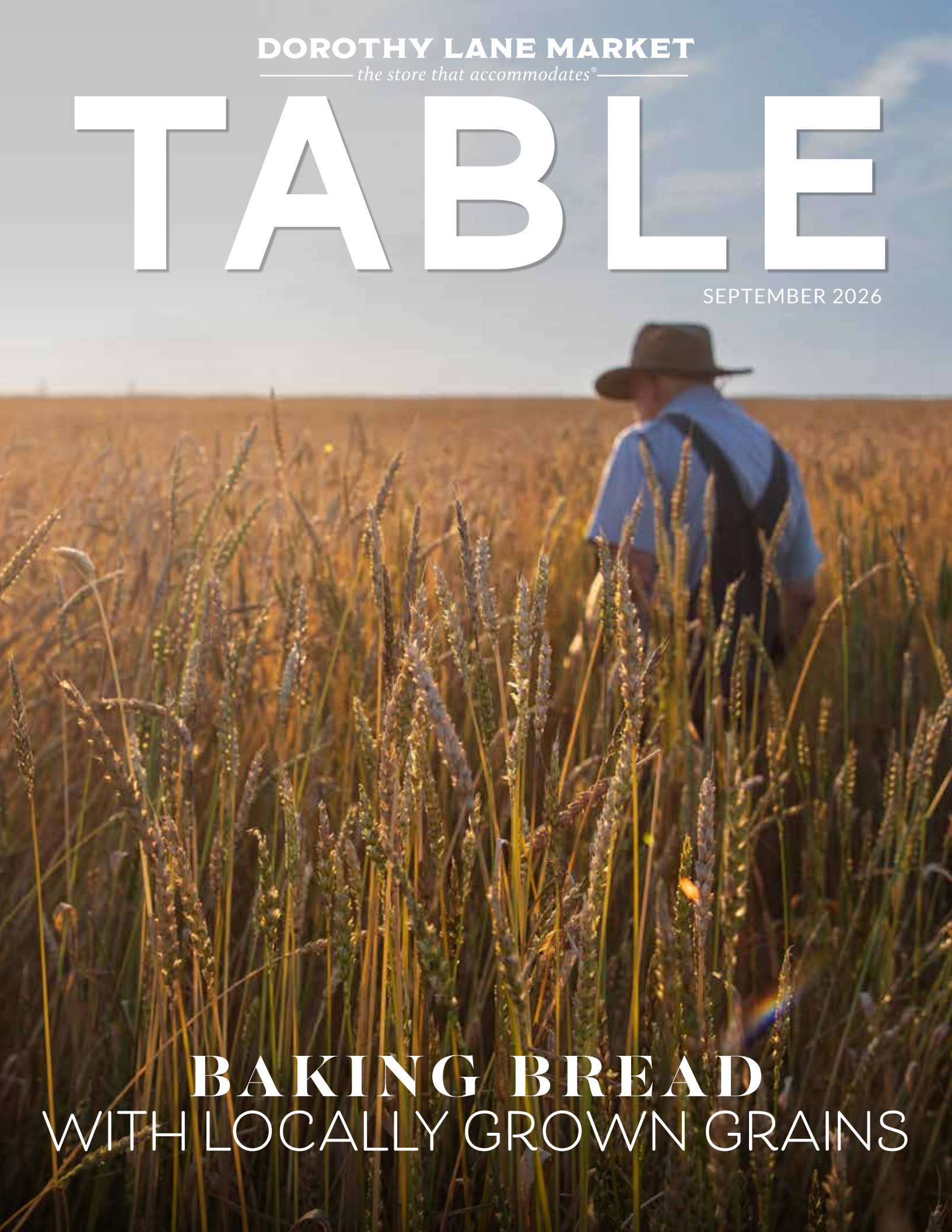


DOROTHY LANE MARKET

the store that accommodates®

TABLE

SEPTEMBER 2026



BAKING BREAD
WITH LOCALLY GROWN GRAINS



What's for Dinner?

We have an answer.

The kids are back to school and fall activities are in full swing. It's about this time of year that many families may begin feeling overwhelmed when it comes time for figuring out "What's for Dinner?" This is an age-old question and something we've gotten pretty good at having an answer to. September is also dubbed "Family Meals Month" by the Food Marketing Institute, and we like to join the initiative to bring families together at the dinner table with nourishing food. Every Monday, we feature a new What's for Dinner display featuring recipes with quick prep as our solution to "fast food", DLM-style. Got even less time? Just peruse our Gourmet Takeaway for Made Right Here, fully prepared options that just need re-heated. Or, grab a perfectly cooked and still warm DLM Rotisserie Chicken! Check out these new What's for Dinner recipes, which we'll be featuring in-store throughout the fall. Or, visit us online for our archive of What's For Dinner recipes! WWW.DOROTHYLANE.COM/WHATSFORDINNER

Chef Camie | Culinary Director

Sheet Pan Korean-Style Chicken & Root Vegetables

Makes 4 servings

- 3 Tbsp gochujang (Korean Chili Paste)
- 3 Tbsp soy sauce
- 1 Tbsp fresh ginger, peeled and grated
- 3 Tbsp DLM Pure Olive Oil, plus more for drizzling
- 1½ -2 lbs pre-cut DLM Root Vegetable Mix
- Salt to taste
- 8 bone-in, skin-on chicken thighs
- Handful of green onions, sliced thin on the diagonal for serving

Preheat oven to 425°F. Combine gochujang, soy sauce, ginger, and oil in a medium bowl. Add the root vegetables and toss to coat. Season with salt and transfer to a rimmed baking sheet. Season the chicken with salt and toss to coat in whatever is left of the glaze in the bowl. Arrange the chicken pieces skin-side up between the vegetables on the sheet.

Roast until vegetables are tender and the chicken is cooked through with crispy skin that is browned in spots, about 40 minutes. Garnish with green onions and serve with steamed rice.

Sausages With Butternut Squash, Browned Butter, & Sage

Makes 4 servings



- 1 lb butternut squash, peeled and diced (or grab pre-cut & peeled from our Produce dept.)
- 2-3 Tbsp DLM Extra-Virgin Olive Oil
- Salt and pepper to taste
- 4 links DLM Mild Italian Sausage
- ¼ cup milk
- 2 tsp DLM 100% Pure Maple Syrup
- Pinch of cayenne pepper
- 4 Tbsp butter
- ¼ cup fresh sage leaves
- 1 garlic clove, minced

Preheat oven to 425°F. Place cut squash on a sheet pan, drizzle with the olive oil, and season to taste with salt and pepper. Add the sausage links to pan and turn to coat in oil. Roast in oven for 25 to 30 minutes until the sausages are browned and cooked through, tossing about halfway through. Remove from oven and transfer the squash to a bowl. Add the milk and mash with a potato masher; season to taste with maple syrup, cayenne, and more salt and pepper if needed. Meanwhile, heat the butter in a small saucepan until fragrant and fry the sage leaves with garlic until golden. To serve, place the sausages on top of the mashed squash and drizzle with the browned butter, sage, and garlic.

Salisbury Steak

Makes 4 servings



- For the gravy:**
- 8 oz sliced mushrooms
 - 1 Tbsp flour
 - 1 cup beef stock
 - ½ cup milk
 - Additional Worcestershire and ketchup as desired.

Add about ¼ cup of the minced onion to a bowl and save the rest for the gravy. Add the ketchup, Worcestershire, brown sugar, and egg to the onion in the bowl; season with salt and pepper. Add the ground beef and panko, and gently mix to combine. Form into 4 large oval-shaped patties about 1-inch thick. In a large sauté pan over medium heat, heat the oil until hot and add the steaks; let cook until well browned, about 3 minutes per side. Remove from pan and set aside. In the same pan over medium heat, add the remaining onion and mushrooms, seasoning well with salt and pepper. Cook until soft and golden, stirring occasionally. Sprinkle the flour over mixture and stir well. Stir in the beef stock and milk, and bring up to a simmer over medium-high heat; scrape the bottom of the pan and stir occasionally. Adjust seasoning to taste adding more of the ketchup, Worcestershire, and brown sugar.

Add the seared steaks back to the gravy and let simmer another 4 to 5 minutes. Excellent served with mashed potatoes or egg noodles, and your favorite veggie on the side.

- 1 onion, minced
- 3 Tbsp DLM Ketchup, or more if needed
- 3 Tbsp Worcestershire Sauce, or more if needed
- 1 tsp brown sugar, or more if needed
- 1 egg
- Salt and pepper to taste
- 1 lb DLM Natural Ground Beef
- ½ cup panko breadcrumbs
- DLM Pure Olive Oil
- Mashed potatoes or egg noodles, for serving



Pork Tenderloin With Cider Sweet Potatoes

Makes 4 servings

1 lb duBreton Pork Tenderloin, cut into 4 equal-sized pieces
Salt and pepper to taste
2 Tbsp DLM Pure Olive Oil
2 Tbsp Dijon mustard
Juice of ½ lemon
2 Tbsp DLM 100% Pure Maple Syrup

Season pork generously with salt and pepper. In a sauté pan, heat 2 Tbsp olive oil over medium heat. Sauté the pork on all sides until golden brown and registers 145°F. Set pork aside. In same pan over low heat, whisk the mustard, lemon juice, and maple syrup until well combined; drizzle over pork for serving. Pair with your favorite vegetable and cider sweet potatoes.

Cider Sweet Potatoes

Makes 4 servings

1 lb sweet potatoes, peeled and diced
2 Tbsp butter
3 Tbsp sour cream or plain yogurt
4 Tbsp DLM 100% Apple Cider, or more to taste
Salt and pepper to taste

In a sauce pan, cover sweet potatoes with water and bring to a boil. Lower heat to a simmer and cover. Simmer until potatoes are tender, about 10 to 12 minutes. Strain potatoes and mash with butter and sour cream or yogurt. Season to taste with the apple cider, salt, and pepper. Serve with the pork tenderloin.

***Hungry for More? View all
What's For Dinner Recipes***
DorothyLane.com/WhatsForDinner



Local HARVEST DINNER

October 22 • 6 p.m. • \$75
DLM Springboro

Sit down to a family-style meal that celebrates the best of what's in season now alongside the farmers whose bounty we carry. *Limited seats available.*

*Tickets Available Online Only Starting
Tuesday, Sept. 15 at 9 a.m.*
DorothyLane.com/LocalHarvestDinner

DOROTHY LANE MARKET

FOOD & WINE SHOW

NOVEMBER 5 • 7-9:30 P.M.

\$150 • DLM SPRINGBORO

OUR CROWN JEWEL EVENT

For one night, our annual Food & Wine Show steals the show as we feature a dazzling selection of 200+ wines from around the world and host a bevy of knowledgeable sommeliers and wine experts from some of the best producers. It's truly an experience unlike any other! On top of that, DLM's finest come together to create a gustatory experience of elevated food stations, offering everything from freshly shucked oysters, cracked lobster meat, and caviar, to a USDA Prime Beef Roast carving station, a plethora of pastries and charcuterie, and a chef-driven menu of hors d'oeuvres and food stations for you to enjoy! This ticketed event sells out fast, so act quickly if you wish to be our guest for this memorable evening!

Tout

VP Wine, Beer, &
The DLM Cheese Shop

TICKET DETAILS

Although the event is not until November 5, 2026, tickets go on sale online only at 8 a.m. Thursday, Sept. 10, and sell out quickly.

DorothyLane.com/FoodWineShow

Growing a Local Grain Culture Farm to Oven

The idea of growing heritage grains and milling them into flour farmside is something that first captured the imagination of local farmer Jon Branstrator in the 1980s when he bought a small mill. At that time, there just wasn't enough interest from area bakers, as conventional flours offer a level of consistency when baking bread that is hard to sacrifice. "I was too early, so I shut it down," Jon recalls. He pursued other ventures, and in the early 1990s he returned to the Clarksville-based, 170+ acre farm that's been in his family for multiple generations. It wasn't easy at first, but Jon was determined to find the right mix of crops. "I was worried I'd have to get another job to support my habit of farming." But Jon dug in, leaning into the local farming community to form connections and never compromising on his values for how to farm with soil health top of mind. He eventually found much success over the years with growing pumpkins, fall gourds, and spring asparagus, among other crops. About 15 years ago, Jon began his relationship with DLM, bringing in samples of strawberries and his beloved donut peaches to retired longtime DLM Produce director José Manzano. Jon's vibrant produce was a seasonal star here at DLM for many years.

Something still tugged at Jon to revisit his passion for growing and milling heritage grain and corn. He decided the timing was better, and with DLM bakers already working with other nearby local farmers for locally grown wheat, he knew there was a chance he could potentially contribute a different crop for other types of artisan bread. So in true Jon fashion, nearly 30 years after his first venture into growing and milling heritage grains, he was ready to dig in—all in.



MAKING THE LOCALLY GROWN GRAIN LEAP

Jon sees farming as a puzzle with many pieces, so switching primarily to local grains was something new to solve. "(With farming), you have to be so optimistic it doesn't make sense. You have to go down every wormhole to learn everything to make your plants as healthy as possible," he says. "Soil health relates to the plant health, which relates to the health of the food you eat." This is why Jon chooses not to use chemicals and insecticides, as he sees the microbiome of the soil as the foundation to any crop.

There is more to growing heritage wheat and corn to be used in baking as it must be balanced with a meticulous attention to the milling process. The yielded flour needs to not only be flavorful and chock-full of health benefits, but desirable for bakers.

As Jon prepared to level up his presence, he sought seeds of knowledge to make his endeavor more successful. That took him to Oaxaca, Mexico, to study the corn farming culture. "I also studied tacos and tequila," he says with a laugh. From there, he went to milling and local grain conferences across the country. The Artisan Grain Collaborative also sent him to milling class in South Dakota, where he formed many valuable connections with farmers and millers that are still in place.

Next, he bought a mill. He also knew that he'd have Mother Nature to contend with so choosing the right crops was important. This led him to Red Fife wheat, a hard red wheat that is not only flavorful, but it is not as susceptible to certain diseases. The resulting crop also boasts a higher protein, with the most recent harvest clocking in at a 14% protein level.

"I bought a mill and planted Red Fife wheat. I took it to (farmer) Jay Brandt to clean the grain... that was the genesis of the Ohio Grain Hub," he says. Today, Jon grows about 40 acres of Red Fife wheat among other varieties of heirloom corn, and he mills about 100,000 lbs of flour to bring to DLM alone. This includes heirloom wheat and ancient grains grown from other nearby farmers.

LOCAL ENDEAVOR GIVES RISE TO COMMUNITY

About three years ago, Jon dug in even deeper to the milling side and upgraded to a New American Stone Mill with massive 200-lb stones. "I wasn't completely happy with the flour I was getting with my antique mill," he says, explaining that the massive stones grind everything together, including the right amount of bran and wheat germ oil to maximize flavor and healthful benefits of the resulting bread. This past year, Jon also underwent a voluntary process so that his milling operation could be FDA-approved.

Becoming a part of growing Ohio's local grain community as a whole was just as much of a goal as growing and milling his own wheat and cornmeal. "I want to uncomplicate the process for others. Plus, it's a way to be more consistent for the bakers," says Jon, who mills flour in small batches for our Bakehouse a few times a week. With each delivery, he'll stop by the Bakery and grab a loaf or two of Artisan Bread. "It's about having the right product at the right time and that's pretty joyful," he says. "I'm proud of what I do. But it was complicated getting there. Finally, I have all the parts of the puzzle."

Jessie | Marketing & Communications Director



THE ART OF OUR *Handmade Sausage*



Celebrate Oktoberfest WITH A DLM TWIST

Everyone loves Oktoberfest, from the festive attire and atmosphere to traditional food and drink! Can't make it to Munich this year? Bring the flavors of German-inspired fare to your table with a spread complete with soft pretzels, sausages, Deli salads, German mustards, and more specialties.

OKTOBERFEST FAVORITES

❑ BULK BARREL-CURED SAUERKRAUT & STOREMADE SAUSAGE

Tangy sauerkraut is the perfect pairing for our housemade sausages. (Meat)

❑ BAVARIAN-STYLE PRETZELS & OBATZDA DIP OF THE MONTH

Dunk chewy Made Right Here pretzels in this creamy dip crafted with Brie, caraway seeds, onion, butter, and paprika for a festive bite. (Bakery & Deli)

❑ GERMAN POTATO SALAD

A classic combination of tender red potatoes, savory bacon, onions, and mustard. (Deli)

❑ GOETTA

This regional breakfast sausage is made with seasoned beef and pork, steel-cut oats, and a blend of spices. (Meat)

Grab & Go Pizza of the Month

❑ SAUERKRAUT PIZZA

Serve up a slice of this flavorful pizza layered with sauerkraut and German smoked sausage. (Deli Grab & Go)

❑ CREAMY DILL CUCUMBER SALAD & AUTHENTIC GERMAN-STYLE BREAD

Our crisp and refreshing cucumber salad is excellent served with a classic German-style pumpernickel bread. (Deli & Grocery)

❑ CHICKEN SCHNITZEL

Chicken breast is lightly breaded, seasoned, and fried until golden brown. (Gourmet Takeaway)

❑ ARTISAN SALT RYE BREAD

Sprinkled with Kosher salt and baked in our European hearth ovens. (Bakery)

Sausage isn't just a product here—it's a living craft. It's something our butchers return to again and again throughout the day, adjusting seasoning, grinding fresh batches, and linking new ropes as the store fills with customers. While most grocery stores rely on factory-made links shipped in boxes, ours are made just hours before they reach the case. No shortcuts. No fillers. No mystery ingredients. Just honest cuts of meat, fresh spices, and the kind of hands-on care you only get when you make it yourself.

It begins with the meat, and we use premium cuts from farmers who raise their animals with care and integrity because that matters to us. Then comes the grind. We always grind fresh in house to keep the texture tender and the flavor clean. It's the difference between sausage that simply cooks ... and sausage that sings. From there, the work becomes part skill, part tradition. Our butchers season by hand, mixing warm spices, herbs, and aromatics until the blend smells exactly right. Not too bold, not too shy—just balanced in that unmistakable DLM way.

As customers shop, new batches are being mixed, ground, and linked. It's a quiet choreography happening behind the scenes, driven by people who care deeply about flavor and texture. That flavor evolves with the seasons. Right now, our butchers are leaning into tradition and creativity with a lineup of seasonal offerings that reflect both heritage and curiosity. You'll find the warm, nostalgic comfort of classic bratwurst—sometimes infused with beer, sometimes brightened with herbs—alongside old-world staples like mettwurst and kielbasa. And for those who love a little culinary adventure, our currywurst brings a gentle spice and a nod to German street food culture. Each flavor is crafted with the same DLM integrity, the same fresh grind, the same hands-on care. In the end, our sausage tastes the way good food should: simple, honest, and made by hand. It's a reflection of the people who make it, the farmers who raise the animals, and the customers who appreciate food with a story—a story we're proud to tell, one fresh batch at a time.

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

September 2026

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	1	2	3

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 Monday

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.

**2
WED**

Wine & Cheese Wednesday

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.

**5
SAT**

Whole Salmon Sidewalk Sale

10 a.m.-5 p.m. • All locations
Featuring wild Alaska Whole Coho Salmon sustainably caught by fishing families and flown in overnight. Take it home whole or we'll cut it into steaks or fillets at no extra charge.

**5
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.

**7
MON**

Holiday at Home Parade

Parade start time 10 a.m.
Be on the lookout for the DLM Umbrella Brigade in the parade as we dance and twirl our umbrellas!
www.HolidayAtHome.org



**11
FRI**

Streetside Brewery Pint Night

5-7 p.m. • DLM Washington Square Wine Bar
Enjoy brews from this Cincinnati-based brewery. Buy a pint, keep the glass (while supplies last)!

**12
SAT**

Lobster Roll Cookout

11 a.m.-6 p.m. • All locations
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.

**19
SAT**

Oktoberfest at DLM

11 a.m.-4 p.m. • All locations
Enjoy a festive atmosphere while you visit with Oktoberfest-inspired tastings, Bavarian-Style Pretzels, German wines & beers, and more. Plus, wear Lederhosen to shop and get a Bavarian-style Pretzel on us!

**20
SUN**

**25
FRI**

Sierra Nevada Brewing Pint Night

4-7 p.m. • DLM Mason Wine Bar
Our taps will be flowing with a variety of beers from this popular brewery!

**26
SAT**

DLM Italian Sausage Cookout

11 a.m.-6 p.m. • All locations
We're grilling up our handcrafted DLM Italian Sausage and serving it on DLM Golden Hot Dog Buns with an assortment of toppings.

Cookouts are while supplies last, weather dependent, & subject to change. View all upcoming events at DorothyLane.com/Events

Monthly Features

NAPLES-STYLE PIZZA
Potato Bacon

GRAB-&-GO PIZZA
Sauerkraut Pizza

FRITTATA
Potato Bacon

QUICHE
Sausage & Cheddar

DIP
Obatzda

SANDWICH
**Crazy Ludwig
Pretzel**

FICELLE
Barcelona

BREAKFAST SANDWICH
The Goetta

CURD
'Nati Gouda

GELATO (MASON LOCATION)
Apple & Cinnamon

SAUSAGE
Currywurst

JACK'S GRILL BURGER
Avocado Ranch Turkey Burger

CAVIAR
**Dorothy Lane Market
Grand Select Ossetra**



Hungry for Adventure?

Explore legendary food cities like never before with behind-the-scenes tours, sightseeing, 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



Classes now available
 at both DLM Mason &
 Washington Square
 Culinary Centers

REGISTER FOR CLASSES TODAY!

Celebrate the bounty of the season and hone your culinary skills with our curated selection of classes.



VIEW SCHEDULE & REGISTER FOR CLASSES
DOROTHYLANE.COM/CLASSES

DLM Box Lunch

THINK INSIDE THE BOX.

Personalized group lunches never tasted so good! Choose from generous sandwiches or salads with our storemade dressings. Box Lunches are freshly made the day of your event.

Placing a Box Lunch order is easy!
DOROTHYLANE.COM/CATERING





PUMPKIN CREAM CHEESE *Coffee Cake*

Made Right Here, this classic features a rich coffee cake enlivened with pumpkin, ribboned with a cream cheese filling, and topped with a brown sugar streusel.

IN-STORES & SHIPPING NATIONWIDE



DOROTHY LANE MARKET
MAIL ORDER

(866) 748-1391
DorothyLane.com



DOROTHY LANE MARKET

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DorothyLane.com    

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\$37,496

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN JULY



Celebrate Oktoberfest

September 19 & 20
11 a.m. to 4 p.m.

Enjoy a festive atmosphere while you visit with Oktoberfest-inspired tastings, Bavarian-Style Pretzels, German wines & beers, and more. Plus, wear Lederhosen to shop and get a Bavarian-Style Pretzel on us!



Look Out for the **COOKOUTS**

11 a.m. to 6 p.m.

Sept. 12 Lobster Roll

Sept. 19 DLM Bratwurst w/Sauerkraut

Sept. 26 DLM Italian Sausage

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



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

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

Prices and offers herein are valid through 9/30/26. 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. ©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.