

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • OCTOBER 2022

THE GOLDEN
GUERNSEY
**THE ORIGIN
OF OUR
DLM A2 MILK**



Draft Your Snack Playbook

When it comes to cheering on your favorite football teams, there is a lot to be excited about, including the food! Whether you are pulling out a portable grill and tailgating or creating a delicious spread at home, we've gathered together some inspiration to feed a variety of appetites, including some ideas that incorporate shortcuts. For instance, dive into our Smoked Right Here meats! Our pitmaster will put in all of the work (and flavor), and you get the credit by finishing it off with a special touch or favorite sauce. Next, stock up on all of our Made Right Here dips and spreads! Just think of all of the fun that can be had by pairing them with veggies, artisanal crackers and breads, DLM White Corn Tortilla Chips, and more! Have fun this season crafting your snack playbook!

Chef Camie | Culinary Director

SLIDER PRO TIP

DLM Gourmet Burgers are generous patties infused with creative combos of flavors! You can divide any into slider portions at home prior to cooking.



The Quarterback

PLAYBOOK

Huddle up with your team around this tailgating spread that has a touch of gourmet infused throughout!

ROSEMARY LAMB GOURMET SLIDERS

Try our Rosemary Lamb Gourmet Burger served with Cedar's Tzatziki or Labne and Brooklyn Delhi Tomato Achaar on our Ciabatta Roll.

CHICKEN LOLLIPOPS

A new way to purchase air-chilled chicken. Bake or grill and brush with Jack's Grill Honey Ginger Teriyaki Grilling Sauce.

INSTANT TOUCHDOWNS

Heat up some of our Smoked Right Here Baby Back Ribs and slather with your favorite BBQ sauce. You'll also score big with a cheese and charcuterie tray, Pumpkin Killer Brownie® quarters, Marcona Almonds, and a variety of crudités.

The Linebacker

PLAYBOOK

Curated with the strength and appetite of the linebacker in mind, this game day spread is sure to fuel the feast for your crew!

NACHO RECIPES

Chef Carrie has crafted several recipes that are not your average nachos. Check them out! DorothyLane.com/Nachos

BACON CHEESE-BURGER SLIDERS

Tried and true, these simple sliders shine with DLM Natural Ground Beef, DLM Uncured Bacon, and our Bakery's Slider Buns.

INSTANT TOUCHDOWNS

Smoked Right Here wings slathered with Jack's Grill Sweet & Smoky Grilling Sauce, pre-cut veggies, DLM Pimento Cheese Dip, DLM Guacamole, Bavarian-Style Pretzels with Beer Cheese, Grab 'N Go DLM Pizza, DLM Extra-Large Peanuts, Killer Brownie® Kitchen Sink Bites, and ready-to-grill Kebabs.



Made Right Here CHILLI CREATIONS

As the chill starts to set in, chili season is just getting started! Warm up with one of our many Made Right Here chilies. We love this humble concoction so much that throughout the year we make about eight different types of chili that are featured at various times on our Hot Soup Bar rotation. Why so many? Well, they each have different flavor profiles highlighting different types of both fresh and dried chiles. They also showcase various proteins, including our DLM Natural Ground Beef, Made Right Here chorizo, locally raised ground turkey, or DLM Air-Chilled Chicken. We even have our vegan version made with quinoa, black beans, and hominy. How many of the creative takes on chili have you tried?

This month, we'll be rotating in four of our best sellers at various times: Classic Chili, Chicken Chili, DLM's Cincinnati Style, and our Chorizo Hominy Chili. Our Hot Soup Bar is a lunchtime favorite that features soups Made Right Here fresh daily in each store's Kitchen. Enjoy and see what we're cooking today!

DOROTHYLANE.COM/SOUP *Chef Carrie* | Culinary Director

CINCINNATI-STYLE CHILI

Our take on the Queen City classic Made Right Here in our Kitchens with plenty of spices and fresh DLM Natural Ground Beef.

CLASSIC CHILI
Chock-full of DLM Natural Ground Beef, this family favorite chili has a mild flavor made with tomatoes and kidney beans.

CHICKEN CHILI

Full of sweet bell peppers, pulled DLM Air-Chilled Chicken, tomatoes, and a touch of Sherry.

CHORIZO HOMINY CHILI

Housemade fresh chorizo sausage and ground beef flavor this bold chili made with dark beer and golden hominy.

THE GOLDEN GUERNSEY

The Origin of Our DLM A2 Milk

The sky seems bluer as you inch closer to the landscape of Berlin, Ohio, where farmer Edward Keim and his family are in partnership with ORIGIN Milk and operate a dairy farm that specifically fuels our line of DLM A2 Guernsey Milk. It's a unique milk that we love and our connection to it grew even deeper upon visiting Edward's 110-acre farm recently. Time-honored methods that hold quality over quantity go into this great product. The humble herd of 27 milk-producing Guernsey cows, a heritage breed, is more docile than expected, coming close enough to pet as their gentle handler and visitors from DLM near, including Tim Smith, DLM Washington Square Dairy Manager, and Dave Osner, DLM Grocery/Frozen/Dairy Director. From April through November, weather permitting, Edward likes to let the cows graze freely in the pasture on nutrient-dense grass as much as possible. They come to the barn to be milked just twice each day—sunrise and sundown—and feed on non-GMO grain to supplement their diet at that time. Seeing these cows grazing on the pasture, it's clear that they live in harmony with nature, and their gift of the milk with the golden hue is a product of that circle. "I like a healthy and happy cow," Edward says.

WHY GO GUERNSEY?

"What is the advantage of milk from a Guernsey cow with the A2 protein?" asks Tim Smith, DLM Washington Square Dairy Manager. The answer to this is two-pronged. ORIGIN founder Adrian Bota explains it best. First, the Guernsey breed itself carries with it a long legacy for producing prized golden milk, tracing back to the Isle of Guernsey in the English Channel where the heritage breed was kept pure by monks for many years. News of their golden milk spread and the Guernsey eventually came to the United States during the late 1800s, with reports of the "golden Guernsey milk" even being featured in the early days at the Waldorf Astoria.

"These cows produce a superior milk," says Adrian. "We're just incidentally here. It's really the cows. You leave them alone—meaning no human intervention ... It's better for the cows, better for the milk." Simply put—Guernsey is good.

For Edward, the decision to start raising Guernsey cows was influenced by one of his six children experiencing lactose intolerance. Milk with the A2 protein can sometimes be a solution for people with a range of digestive issues experienced with conventional milk. The Guernsey breed traditionally is one of the remaining dairy cows that is more likely to have

retained its A2/A2 genetics over the years. Most dairy cows have gone from A2 to A1 milk proteins in a noted shift over the years. "I know that all of my cows are A2/A2 because I've genetically tested them," says Edward assuredly.

GOLDEN IS GOOD

Although there is ample fenced in land on the farm, Edward systematically manually moves partitions of fencing back about 30 feet each day, revealing a new strip of the land's lush and long green grass, clover, and alfalfa mix that is waiting to be "mowed" by the Guernsey appetite. John Suh, Origin COO,



explains that this way of moving the herd intentionally to areas of pasture with new growth gives the land the ability to rest and regenerate both from the grazing

"The hue is from the beta-carotene coming from the sun into the grass that's eaten by the cow and goes into the milk."

—John Suh, ORIGIN COO

and the wear and tear from the animals. "This is key to keeping the land alive ... that way, the grass can grow."

He further explains that the grass is good for the cow, which is good for the milk, resulting in what some note as that "different" golden color of milk. "The hue is from the beta-carotene coming from the sun into the grass that's eaten by the cow and goes into the milk," says John. "This soil is a true rich and living thing. This is the most natural way to do it."

The cream that can sometimes be seen at the top is simply a result of the minimally processed milk. "Cream is flavor," says Adrian, noting that it harkens back to milk of past generations. Cream is milk fat that accumulates at the top when milk sits and a simple shake re-distributes it.





"I like a healthy and happy cow."

—Edward Keim, Farmer



GROWING OUR LINE OF DLM GUERNSEY

Together, the folks at ORIGIN and Edward share that deep respect and fascination for this breed, both for the A2 genetics remaining intact, thanks to the great care generally taken with the legacy of the Guernsey heritage breed, and for the good flavor of the cows' milk.

The resulting golden milk with cream on top is a minimally processed milk—hence a shorter shelf life—from cows that spend as much time as possible grazing on green

pasture. It's the product of local partners finding and supporting one another. Yes, it's a milk that may be better tolerated by the gut, but it's also a milk that tastes good and that you can feel good about putting on the table.

DLM Dairy Director Dave Osner has seen a growing interest in shoppers toward our DLM milk since we first launched it about three years ago. To answer, together with ORIGIN, we've lovingly grown our DLM A2 Guernsey Milk from half gallons and pints at first of Whole, 2%, Skim, and Chocolate

milk to now also include gallons. We've also added DLM A2 Salted Artisan Butter, Heavy Cream, and Half & Half to the line of products and we have plans to introduce a buttermilk soon! Tim says that the DLM Dairy Managers, including himself, usually call with orders and receive them within two days. With minimal processing, this ensures that a fresh product is always top of mind.

"The soil, the cows, the farmer, the grocer, and the consumer are all a part of this local eco-system," says Adrian.



THE BIG COOKIE IS BACK!

Our colossal chocolate chip cookie served warm.

Our quest for the perfect chocolate chip cookie has been a noble one. After launching The Big Cookie several years ago at the DLM Coffee Bar, we decided to take a moment and ask ourselves: How can we make it better?

After lots of taste testing (and cookies), the answer was clear—more chocolate! In fact, technically speaking, half the weight of each cookie is chocolate. It's with great pleasure that we re-introduce The Big Cookie, which we are sure will be a fan favorite. It's served warm like all the best chocolate chip cookies and features a gooey inside with a perfectly baked outside. **Available daily at the DLM Coffee Bar starting at 11 a.m. until 6 p.m. While supplies last.**



RICH DARK CHOCOLATE

Featuring more chocolate chunk-to-cookie ratio than any chocolate chip cookie we've ever baked.



SEA SALT DUSTING

A light dusting of coarse sea salt on the exterior is perfect!



TOASTED WALNUTS

We take the time to toast the walnuts for maximum flavor!

CHOCOLATE PUDDING

Serves 4

- 2 large egg yolks
- 2 Tbsp cornstarch
- 2 cups DLM A2 Guernsey Whole Milk, divided
- 6 Tbsp sugar
- 1/4 cup unsweetened cocoa powder
- 1/4 tsp salt
- 2 oz bittersweet chocolate
- 2 tsp vanilla extract

In a medium bowl, whisk egg yolks for a minute or so. They'll turn a lighter yellow color and increase in volume. Then, whisk in cornstarch and 1/4 cup milk. Whisk until smooth and set aside.

Place sugar, cocoa, salt, and remaining milk in a saucepan and bring to a scald over medium-high heat. Bubbles will form around the sides of the pan but does not reach a full boil (about 180°F). Remove from heat. Slowly temper a ladle of hot cocoa mix into egg mixture, whisking constantly. Repeat with another ladle while whisking and slowly tempering. Pour everything back into the saucepan and cook over medium-



high heat, whisking constantly, until the pudding comes to a full boil. Reduce heat to a simmer and continue whisking for a couple minutes until the pudding is thickened.

Remove pudding from heat and stir in the chocolate and vanilla extract. Pour pudding into a bowl and press plastic wrap directly on the surface of the pudding so a skin doesn't form. Refrigerate for an hour or two until chilled.



SHIP A COOKIE TO SOMEONE YOU LOVE





1.

2.

3.

1. Pumpkin Spice Latte

Cozy up to this seasonal superstar that features organic pumpkin purée, housemade pumpkin syrup, DLM A2 Guernsey Milk, and fresh whipped cream.

2. Caramel Iced Pumpkin Cookie

Our soft, cake-like pumpkin cookie is adorned with a thick layer of decadent caramel icing.

3. Clambake Bucket

The ultimate tailgate? Our Clambake Bucket! Perfect choice for feeding a crowd. Reserve yours! DOROTHYLANE.COM/RSVP

4. Pumpkin Killer Brownie®

A ribbon of rich, velvety caramel and white chocolate chips sandwiched between two blonde brownies studded with pecans.

4.

5.

6.

TOP 6 FOODS
To Fall For

5. Sandwich of the Month: Harvest Chicken

Boar's Head Rotisserie Seasoned Chicken Breast, Barber's 1833 Vintage Reserve Cheddar, tangy honey mustard, and crisp apple-Brussels slaw layered between slices of DLM Farmhouse Bread. Each bite sings with the flavors of fall!

6. Naples-Style Pizza of the Month: Potato Bacon

This hearty pizza features thin slices of tender potato, savory DLM Uncured Bacon, crumbled goat cheese, and fresh rosemary baked in our Naples-Style Pizza oven. We add a sprinkling of salt and pepper along with a drizzle of balsamic vinegar for the finishing touch. *Available only at DLM Washington Square and Springboro.*



Pork Tenderloin With Apple Cider Jus

SERVES 3-4

- 1 lb pork tenderloin
- 1 Tbsp vegetable oil
- Salt and pepper to taste
- 2 Tbsp butter
- ½ onion, cut into slivers
- 1 cup DLM 100% Apple Cider
- 2 Tbsp DLM Pure Apple Cider Vinegar
- 2 tsp DLM Classic Dijon Mustard
- 1 tsp DLM 100% Pure Maple Syrup

Preheat oven to 375°F. Season trimmed tenderloin generously with salt and pepper. In a sauté pan over medium-high heat, heat oil and brown pork on all sides. Remove from pan and place on a baking sheet. Place pork in oven and cook until it reaches 145°F (about 10 to 14 minutes). Let rest before slicing.

Meanwhile, place the sauté pan back on the stovetop over medium heat. Add the butter and sauté the onions. Season with salt and pepper and cook until onions soften and start to turn golden.



FIND AN AUTUMN SIDE DISH
Search our robust collection of recipes online for side dishes, like Roasted Brussels Sprouts & Sweet Potatoes.



Add apple cider and vinegar. Raise heat to medium-high and let reduce by half. Add the mustard and the maple syrup and adjust seasoning if necessary. Slice the tenderloin against the grain and serve with the sauce.

“Hard work is recognized, praised, and compensated. Too often the focus of employers can be on the ‘problem areas’ or on what is going wrong, but DLM is the opposite.”

—Jessica Alvarez, DLM Oakwood

Join our culture of food enthusiasts.



DOROTHYLANE.COM/CAREERS



Made Right Here DLM CLASSIC COFFEE CAKE

*Our flavorful take on the humble coffee cake!
Now baking: Double Chocolate, Toasted Walnut
Cinnamon, & Pumpkin Spice.*

**ONLINE ONLY 10% OFF
WITH CODE FALL10**

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DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

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Approximately **\$36,401**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN AUGUST



Dorothy Lane Market FALL FEST

Outdoors, weather permitting, we'll be serving up WARM APPLE CIDER and our Made Right Here CLASSIC CHILI with cornbread! Plus, be sure to pose for a FALL PHOTO and grab a DLM Kids' Club craft as you enter the store.

**Saturday, October 8
Noon-4 p.m.
all DLM locations**



CARAMEL APPLE Dipping

11 a.m.-5 p.m.

Oct. 8 Springboro

Oct. 15 Washington Square

Oct. 22 Oakwood

Bakery associates will dip crisp apples in smooth, velvety caramel and finish each with toppings! While supplies last.



Culinary Center CLASSES

Now enrolling for fall classes at the DLM Culinary Center!

- Evening food & wine experiences
- Flavors of the season
- Explore foods from around the world
 - Family style
 - Lunch with us!



**DorothyLane.com/
CulinaryCenter**

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 10/31/22. 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.