

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • NOVEMBER 2022



**QUALITY  
TURKEY**

THAT'S FIT FOR  
QUALITY TIME  
**RESERVE YOURS**



# A Turkey Fit for Tradition

## DLM FREE-RANGE TURKEY

When I was a child, family always gathered at our house and we would say thanks for another year. Mom would prepare the turkey and dad carved the bird. It wasn't always pretty, but it was enjoyed by all. Family members coming over would all bring something from their kitchens, resulting in a variety of sides and desserts. The table was filled with more food than we could ever eat, giving us the opportunity to test the theory some say that leftovers are better.

Today, things have changed some. Mom doesn't have to do the cooking and I carve the turkey at my house for the family, but the celebration is still the same. One constant is that our turkey is a DLM Free-Range Turkey, locally raised from our friends at Bowman & Landes in New Carlisle, Ohio.

Every year, an already perfect bird continues to improve, resulting in a free-range turkey that is vegetarian fed and never administered antibiotics or added hormones. Then, a few years ago, Bowman & Landes agreed to raise our flock to Non-GMO Project Verified standards, requiring much dedication for which we are grateful. You can tell the difference in the taste and you can feel good presenting it at your table.

We first partnered with Bowman & Landes many years ago, and the relationship that we share is truly special. The resulting bird is one that we are proud to put our name on as we still feel after all of these years that it is the best turkey in town.

*Mike* | Meat & Seafood Director



OUR DLM TURKEYS ARE LOCALLY RAISED FOR US AT BOWMAN & LANDES IN NEW CARLISLE, OHIO.

Founded in 1948 (coincidentally, the same year as DLM), Bowman & Landes is comprised of two families who have ushered the business through multiple generations. We've long admired them, prizing a healthy turkey raised humanely above all else. As Carl Bowman once told us, "a happy turkey is a healthy turkey. ... We translate a healthier turkey to a more flavorful one." We couldn't agree more.

## Reserve YOUR TURKEY NOW

Let us know what size Non-GMO DLM Free-Range Turkey we can reserve for you this holiday. But remember, our turkeys are raised with pride (not manufactured) so we will do our best to meet your specifications.

### HOW BIG OF A BIRD DO I NEED?

A good rule of thumb is 1 to 1.5 lbs per person, depending on desired leftovers.

### HOW LONG DO I COOK EACH SIZE?

Preheat oven to 325°F. Insert thermometer into thickest part of thigh. Cook to 165°F.

4-8 Servings 8-12 lbs

3-3.5 hours

9-15 Servings 12-20 lbs

3.5-4.5 hours

16-20 Servings 16-22 lbs

4-4.5 hours

More than 20 Servings 20-26+ lbs

4.5-5 hours

Reserve IN OUR MEAT DEPARTMENT OR AT [DOROTHYLANE.COM/TURKEY](https://dorothylane.com/turkey)

# Top 8 Turkey Questions Answered!

## DO I NEED TO BRINE A TURKEY?

Our Non-GMO DLM Free-Range Turkey is great simply seasoned with salt, pepper, and rubbed with a little fat (like a good butter) before roasting. Brining has become popular and many folks like the extra hit of moisture that a wet brine can give. Or try dry brining by seasoning generously with salt and letting the bird air dry (uncovered) in the fridge overnight for the crispiest crust.

## TO STUFF OR NOT TO STUFF: WHAT SHOULD I DO?

Stuffing the turkey slows cooking time and has the potential for harmful bacteria growth. Try loosely filling the cavity with fresh herbs, like aromatics, such as rosemary, sage, or thyme. I like to add half of an onion as well.

## DO I HAVE TO TRUSS MY TURKEY?

Don't truss a turkey (aka, tie its wings). Tying it up tight will only lengthen cooking time. Try tucking the wing tips gently under themselves to prevent them from burning.

## HOW CAN I HAVE THAT PICTURESQUE TURKEY?

The Norman Rockwell turkey dinner looks so good because the skin is perfectly golden. Rub the exterior evenly with DLM Pure Olive Oil or butter to help achieve this.

## WHAT IS THE BEST WAY TO COOK A TURKEY?

There are so many different ways to cook a turkey, such as slow and low, high heat and fast, or a hybrid of both.

Pick your method based on the results you would like on your plate. Your safest and smartest bet is to buy a good meat thermometer to ensure proper cooking temperature regardless of which recipe you choose to follow. This removes the guesswork. See the chart on *page 3* for some general cooking guidance based on the size of bird. Remember when reserving a turkey that our fresh Non-GMO DLM Free-Range Turkeys are grown locally, not manufactured, so sizes will vary!



## DOESN'T BREAST MEAT GET DONE FASTER THAN DARK MEAT?

Breast meat cooks faster than dark meat, so it's smart to cover the breast meat with foil after the skin is golden brown. This will help slow the cooking of this area down a bit while letting the dark meat catch up.

## HOW WILL I KNOW WHEN THE TURKEY IS DONE?

We all need to make sure our turkey is cooked to an internal temperature of 165°F, with the meat thermometer placed in the thickest part of the thigh. Even when following cooking time recommendations, be sure to ultimately use your meat thermometer as ovens can vary. You've got this!

## WHEN IS IT TIME TO CARVE?

Allow the bird to rest before carving. Remove it from the oven and loosely cover it with foil while it rests for at least 15-30 minutes. This extra time allows the turkey to retain natural moisture after cooking.

*Chef Camie* | Culinary Director

## HOW TO HANDLE LEFTOVERS

- Refrigerate all leftovers promptly.
- To save a lot of refrigerator space, pull the turkey meat off the carcass before you refrigerate it. Don't forget those two tender little "oysters" of dark meat hidden on the underside. Use your hands (they're quicker and more efficient than a knife).
- Cover the turkey tightly so that it stays as moist as possible. Of course, you may still want to moisten the leftover meat with a little turkey or chicken broth when reheating.
- Cooked turkey, stuffing, and gravy will keep for a few days in the fridge; cranberry sauce and cranberry relish, with their natural acidity, will be good for at least a week.

# Unsung Heroes of the Holiday Dinner Table

Most of the talk leading up to the big meal is around the turkey (which we agree is a big topic), the stuffing, the rolls (like our DLM Bakehouse Rolls), and discussions about who is bringing what. But there are many other ingredients that come to the table to round out that warming Thanksgiving meal. Let's hear it for some of the unsung heroes that all play important roles at crunch time. We've rounded up a peek into the cupboard of some of our favorites to have on hand this holiday season!

CRANBERRIES | KING ARTHUR ALL-PURPOSE FLOUR | DLM 100% PURE MAPLE SYRUP | DLM A2 GUERNSEY HEAVY CREAM | LOCALLY GROWN FRESH HERBS | MORNING SUN FARM ORGANIC EGGS | DLM A2 GUERNSEY MILK | DLM SALTED ARTISAN BUTTER | DLM PREMIUM TURKEY BROTH | BRUSSELS SPROUTS | BULK WALNUTS | ISIGNY SAINTE-MÈRE WHIPPED CRÈME | HONEYCRISP APPLES | A VARIETY OF HOUSEWARES PRODUCTS ARE ALSO PICTURED BELOW.



# A MADE RIGHT HERE (BY US) HOLIDAY

As the holidays approach, our Kitchens are busier than ever doing what they do best—making memorable meals using chef-inspired recipes and quality ingredients. That’s especially true with Thanksgiving coming up and the release of our Holiday Dinner Menu! Whether you want to customize a whole holiday meal made by “Aunt Dorothy,” or if you’re looking to cook the turkey yourself and supplement sides to go along with it, we can help. From fully cooked DLM Free-Range Turkey raised locally at Bowman & Landes, to all the sides that make Thanksgiving so great, the Holiday Dinner Menu offers a hassle-free and home-cooked (by us) holiday.

Now is the time to reserve your fully cooked Holiday Dinner, which you can do online ([DorothyLane.com/RSVP](http://DorothyLane.com/RSVP)) or with our Deli. Since we make everything from scratch, we will be taking orders through Friday, Nov. 18, so we can best plan.

FULLY COOKED  
DLM FREE-RANGE  
TURKEY

OLD-FASHIONED  
CORNBREAD  
STUFFING

MASHED POTATOES

TURKEY GRAVY

GREEN BEANS  
AMANDINE

SWEET POTATO  
CASSEROLE

CRANBERRY-RASPBERRY  
GELATIN SALAD

CRANBERRY-ORANGE-  
WALNUT RELISH

**CRANBERRY-ORANGE-WALNUT RELISH**  
A bright take on this Thanksgiving must-have. Also available, Cranberry-Raspberry Gelatin Salad.  
*Gluten Free*

**GREEN BEANS AMANDINE**  
Fresh green beans and toasted almonds lightly seasoned.  
*Gluten Free*

**MASHED POTATOES**  
Creamy, smooth, and whipped to white peaks.  
*Gluten Free*

**SWEET POTATO CASSEROLE**  
Mashed sweet potatoes decked out and baked with crunchy pecans and brown sugar!

**OLD-FASHIONED CORNBREAD STUFFING**  
A traditional stuffing recipe.

**TURKEY GRAVY**  
Thick and rich, some people say that it is better than grandma's gravy!

**FULLY COOKED DLM FREE-RANGE TURKEY**  
Oven browned, locally raised non-GMO free-range turkey. *Gluten Free*

Reserve IN OUR DELI OR  
[DOROTHYLANE.COM/RSVP](http://DOROTHYLANE.COM/RSVP)

# Made Right Here GRANDMA TOBIAS PUMPKIN & PECAN PIES

There's something so comforting about a slice of good, homemade pumpkin or pecan pie. Perhaps it's the memories that it evokes of special family members and their treasured recipes? Or, maybe it's the great care that you can taste when you know a pie is baked from scratch?

We often hear that people love our Grandma Tobias Pumpkin and Pecan Pies so much because they taste homemade. The truth is that they are homemade, and we don't skip a beat. We've resisted the temptation to take shortcuts in the baking process that may make things easier for us when making so many pies at once. For instance, Morgan Chrisman, Central Bakery

manager, notes that a good pumpkin pie batter when done right is very messy (as it should be). "Most places add so much flour to their batter to make them easier for baking, but that results in less flavor when eating," he says.

Bakehouse manager Greg Tyzzer adds that a great pecan or pumpkin pie not only should taste rich and creamy, but it should look good, too. The crust is the foundation to a good pie, and we start these pies with an all-butter crust that lightly browns in the oven, is perfectly flaky, and is brimming with buttery goodness. Although we'll be featuring our Grandma Tobias Pumpkin and Pecan Pies in our Bakery throughout the holiday, RSVP now to guarantee yours.

*Scott* VP Bakery Operations

**WHO IS GRANDMA TOBIAS?**  
The Mayne family's Grandma Tobias sure did love to roll out dough and make pies, which is why the name is a fitting tribute.



## TOP 5 PICKS *Tannins & Turkey*

The most American of dishes, a turkey can be a fun challenge when pairing wine! When selecting a wine for your Thanksgiving meal, consider how you are preparing the turkey. If you add some spice and flavorful stuffing, you have some complexity on your side. If you go the standard route, a nice Sauvignon Blanc or Riesling will work well, but don't forget lighter reds such as Pinot Noir and Beaujolais. If you choose an aggressive stuffing, the possibilities are even greater as you can pair a wine to match the food—Merlot and Nebbiolo are some nice bets. Also, it would be a shame to discount some great dry rosés as they tend to be the perfect accompaniment to the bird! Here are some of our favorites this year.

*Total* VP Wine & Beer

**PALLADINO BARBERA D'ALBA SUPERIORE BRICCO DELLE OLIVE**  
This full bodied, yet beautifully bright Italian Barbera exudes black cherry fruit, nutmeg, and a bright acidity finished with a touch of leather and earth. \$25

**LUCIEN ALBRECHT PINOT BLANC**  
From Alsace, France, this wine is well structured with aromas of apricot, hazelnut, and a long, elegant finish. Also wonderful paired with oysters! \$16

**CASTLE ROCK WINERY PINOT NOIR**  
Perfect paired with turkey or ham, this is full of cherry, tea, and herbal spice tones with a smooth, silky texture. A great value in California Pinot Noir that is varietally correct! \$15 *save* \$7

**SAN SIMEON VIOGNIER PASO ROBLES**  
Bright and luscious with ripe peach flavors and tropical notes. This structured and well-balanced wine shows a lengthy finish with a hint of spice. \$20

**BIELER PÈRE & FILS AIX-EN-PROVENCE ROSÉ**  
A wonderfully dry pink wine from Provence that is full of red fruits, bright acidity, and a long finish. \$15 *save* \$9



Reserve IN OUR BAKERY OR [DOROTHYLANE.COM/RSVP](https://dorothylane.com)

# Dayton's First Certified Organic Produce Department

Since 2005

Years ago, we were the first produce department in the area to be Certified Organic and we've maintained that certification now for 17 years! Why do we make the extra effort to do this? We want to provide our customers the highest quality organic foods from both local and afar. Although our Produce department offers both conventional and organic options, the organic certification is a distinction that ensures that we properly handle and store organic produce. We know that for some customers an organic lifestyle is very important, and we are passionate about supporting this, taking every step to provide the best. When shopping in our Produce department, you'll find 200+ certified organic items. We are proud to have maintained that certification and offer such a robust selection of organic produce.

While "certified organic" may sound like a simple statement, it's a big commitment. Organic certification for retailers who sell organic produce is not required, but our Produce departments made a commitment to take the extra steps necessary to become certified years ago. Why? Because it's the right thing to do when selling organic produce!

How does all of this work? It begins here in our Produce departments, ensuring that everything you buy that says organic stays organic. DLM gets re-certified every year, our last re-certification taking place last month, so we are always up to date. These are some of the compliances we are audited on at that time:

- **Traceability of Products.** We only label produce organic if the farms selling it are compliant, meaning the farms need to be certified organic. For example, when certified organic produce is coming from a local farmer, we log the field and date that it was harvested.
- **Proper Handling & Storage.** Organic produce can never be mixed with non-organic. Once delivered, organic produce is stored separately. Associates are trained to switch gloves and wash hands before handling organic produce.
- **Education of Our Associates.** All of our Produce associates are specially trained on handling organic produce according to standards. After training, we require our associates to take a test.

*Michelle* | Produce Director



**SANDWICH OF THE MONTH**  
**THE GOBBLER**  
The flavors of the holiday table collide in this sandwich! DLM Oven Roasted Turkey Breast, housemade Cranberry-Orange-Walnut Relish, Scallion Cream Cheese spread, and leaf lettuce piled high on our Turkey Red Wheat Bread.



**CURD OF THE MONTH**  
**COMTÉ GRUYÈRE**  
Gruyère is generally aged for six months or longer and is made from whole cow's milk. This cheese is known for its rich, creamy, salty, and nutty flavor and adds a distinct creamy texture and subtle sweetness to any cheese-infused comfort food.



**PIZZA OF THE MONTH**  
**BRUSSELS & BALSAMIC**  
Our Made Right Here pizza dough topped with Vera Jane's Extra-Virgin Olive Oil, melty fontina cheese, shaved Brussels sprouts, crispy DLM Uncured Bacon, and a drizzle of balsamic vinegar. Available at DLM Washington Square and Springboro.



**SAUSAGE OF THE MONTH**  
**WARPED WING CRAFT BEER BRAT**  
This storemade pork sausage features a big swig of local Warped Wing Brewing Company Ermal's Belgian Style Cream Ale mixed right in. Roast alongside harvest veggies and serve on a DLM Golden Hot Dog Bun.



## BEING A GOOD NEIGHBOR

With a grateful heart and a desire to give back to the community, Vera Jane Mayne, wife of DLM founder Calvin Mayne and former President of DLM, set in motion the Good Neighbor Program.

Throughout the years, we're continually humbled by the unwavering support of our customers and the community as we follow Vera Jane Mayne's example. Her words "Always do the right thing" are echoed in DLM's values and mission statement.

The Good Neighbor Sack is a way to give directly to area food pantries this year as you shop during the holiday season. These sacks are packed full with food items recommended to us by local food banks. Once they're purchased at our stores, we coordinate the donation with area food banks and they distribute the items to those in need.

To participate, simply let your cashier know, and they will ring up your gracious donation. The Good Neighbor Sacks are \$15 each or 1,500 Club DLM Rewards points. We want to thank everyone for their support and for helping us continue Vera Jane Mayne's initiative!





# GIFT GOURMET

## Ohio Artisan Box & More Business Gifts

We've curated a collection of artisanal Ohio favorites, perfect for your gifting needs.

Shipping a large quantity? Let our corporate gifting specialist help. [DorothyLane.com/BusinessGifts](http://DorothyLane.com/BusinessGifts)

**DOROTHY LANE MARKET** | (866) 748-1391  
 •established 1948• | [DorothyLane.com](http://DorothyLane.com)



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

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

ADDRESS SERVICE REQUESTED

## DONATE A GOOD NEIGHBOR SACK!

Filled with items recommended to us by a local food bank. \$15 or 1500 points.



# RSVP YOUR FEAST FAVORITES NOW

With the holidays approaching, we're busily preparing. For some of our most popular holiday items, reserve them online, by phone, or with the department indicated below.

**NON-GMO DLM FREE-RANGE FRESH TURKEY (MEAT)**

**HOLIDAY DINNER MENU\* (GOURMET TAKEAWAY)**

**GRANDMA TOBIAS PUMPKIN & PECAN PIE, BAKEHOUSE ROLLS, BREAD BASKETS, & MORE\* (BAKERY)**

\* Holiday Dinner Menu orders must be received by Friday, November 18. Meat and Bakery orders must be placed by Tuesday, November 22.

Reserve online [DOROTHYLANE.COM/RSVP](http://DOROTHYLANE.COM/RSVP)

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