

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • NOVEMBER 2023

Gather with
GRATITUDE
& DLM Free-Range
Non-GMO Turkey





*Our Fresh Turkeys are locally raised
for us at Bowman & Landes in New Carlisle, Ohio.*

GATHER

**With Gratitude &
DLM Free-Range Non-GMO Turkey**

It's the time of year to celebrate and give thanks with family and friends with a wonderful turkey dinner. It all starts with the bird and ours is the best fresh turkey you may ever eat. Our DLM Free-Range Non-GMO Turkey is the gold standard, as it's locally raised, free-range, and Non-GMO Project Verified. The turkeys are vegetarian fed and lifetime free of antibiotics and added hormones. This requires much dedication to do, and we are grateful for our friends at Bowman & Landes Turkeys in New Carlisle, Ohio, for partnering with us for many years, including making many modifications several years ago so our flock would meet the strict Non-GMO Project Verified criteria.

Over the years, this already perfect bird has continued to improve. The result is a turkey that is bigger, more tender, and better tasting. You can taste the difference and you can feel good presenting it at your table. As Carl Bowman once shared, a happy and healthy turkey is a flavorful one, too. We couldn't agree more and are proud to put our name on this turkey as we feel that it's the best around. The hard part has been done, raising a quality turkey. Now all you have to do is cook, carve, and enjoy together with your family and friends. Reserve your DLM Free-Range Non-GMO Turkey now so that we can best plan.

DLM

Executive Director Meat, Seafood,
Prepared Foods, & Sushi



Turkey BASIC PREP & SIZE CHART

Not sure how big of a DLM Free-Range Non-GMO Turkey to reserve or how long to cook it? See our chart below for some guidance and our five steps for basic turkey prep!

STEP 1: Remove the neck and gizzards and discard or place in the bottom of the roasting pan if you desire.

STEP 2: Rinse turkey, drain well, and pat dry.

STEP 3: Rub skin with Vera Jane's Extra-Virgin Olive Oil and season well with kosher salt and

DLM Grilling & Seasoning Rub. Fill the cavity with celery, onion, and a quartered lemon.

STEP 4: Add an inch of water to the pan and roast covered (uncover at end to lightly brown). Grab your meat thermometer and see below for cooking guidelines.

STEP 5: Pull when meat thermometer reads 165°F in the thigh. Let your turkey rest for 15-20 minutes before carving. It's that simple!

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.

6-10 Servings 10-14 lbs	2.5-3.5 hours
10-15 Servings 15-18 lbs	3.5-4.5 hours
15-20 Servings 19-22 lbs	4.5-5 hours
More than 20 Servings 23-26+ lbs	5-6 hours

Reserve Yours **DOROTHYLANE.COM/RSVP**

HOLIDAY DINNER MENU

FROM OUR KITCHEN
TO YOUR TABLE

As the holidays approach, our Kitchens are bustling with activity as everyone is doing what they do best—making memorable meals using treasured recipes and quality ingredients. That’s especially true with the release of our Holiday Dinner Menu, a fully cooked menu of Thanksgiving favorites that are available to order à la carte.

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. The Holiday Dinner Menu is your key to a hassle-free and home-cooked (by us) holiday. Now is the time to reserve your fully cooked Holiday Dinner, that’ll come with reheating instructions when you pick up. Since we make everything from scratch, we will be taking Holiday Dinner Menu reservations through Friday, Nov. 17, so we can best plan.

Reserve Yours
[DOROTHYLANE.COM/RSVP](https://dorothyLane.com/RSVP)

How it Works

- STEP 1:** Visit [DorothyLane.com/RSVP](https://dorothyLane.com/RSVP)
- STEP 2:** Select your items. You also will choose a pick-up date and store location.
- STEP 3:** Pick up your order on the indicated date. Check your confirmation email to confirm the location you selected and for instructions on where inside the store you’ll pick up.
- STEP 4:** Pay for your order at any register.



MASHED POTATOES

TURKEY GRAVY

GREEN BEANS
AMANDINE

OLD-FASHIONED
CORNBREAD
STUFFING

CRANBERRY-ORANGE-
WALNUT RELISH
*Cranberry-Raspberry Gelatin
Salad also available.*

SWEET POTATO
CASSEROLE

FULLY COOKED
DLM FREE-RANGE
TURKEY

New Grandma Tobias Pies & OUR PIE PROMISE

We promise to never compromise the flavor of a pie for the sake of convenience or for a more uniform, manufactured appearance. Our goal is to bake the best tasting pies that are Made Right Here with quality ingredients. We think they look beautiful, too, with glimpses of homemade character. Recently, we've enhanced several recipes, including our Grandma Tobias Fruit Pies and our crust—the foundation to any great pie.

The new crust has a rich and buttery flavor that's perfectly flaky, never chewy. Although our Grandma Tobias Pumpkin and Pecan Pies take center stage at Thanksgiving, we're excited to debut enhanced recipes of our line of fruit pies this holiday season.

Lindsey | Director of
Central Bakery

FEATURED GRANDMA TOBIAS PIES THIS THANKSGIVING

From top left: Apple, Caramel Dutch Apple, Caramel Dutch Apple Cheesecake, Pumpkin, Pecan, Cherry, and Dutch Apple.



Reserve Yours [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/RSVP)

The **BAKEHOUSE ROLL** & More Holiday Favorites

It's hard to resist the temptation to reach across the table and grab a soft roll while waiting patiently for the turkey to be carved. There's something about this key component to a holiday meal—the roll—that also doubles as a gravy or butter vessel. From the moment we introduced our Bakehouse Rolls, they've been an instant hit—thanks to their soft and pillowy interior and melt-in-your-mouth yeast flavor.

Bakehouse Rolls are Made Right Here in the DLM Bakehouse, hence the name, using clean ingredients and a slow proofing process. "We take our time here to do it right," says Scott Fox, VP of Bakery. As you make plans for your table this Thanksgiving, reserve your Bakehouse Rolls, Aloha Rolls, Bread Baskets, Cranberry Turkey Red Wheat Bread, and more!

FEATURED ROLLS & BREADS TO RESERVE

From top left: Bakehouse Rolls, Aloha Rolls, Cranberry Turkey Red Wheat Bread, and our Bread Basket filled with assorted rolls.



Holiday Favorites to Crave **DECADENT DESSERTS**

If you've ever made a Pumpkin Cheese Roll at home, you know that we're not kidding when we say that it can take all day. Each layer needs to be timed and textured just right to achieve that lovely swirl when sliced. Our Pumpkin Cheese Roll is a very special product and we are very proud of it for so many reasons.

We feel that it not only looks amazing, but it has clean, simple ingredients that really shine in the flavor. We love our recipe because it's rich and decadent, but it's not over-the-top sweet, as the cream cheese icing swirls simply with the pumpkin cake. **Reserve your Pumpkin Cheese Roll and more Bakery favorites by Friday, Nov. 17!**

MUST-HAVE SWEETS

From top left: Pumpkin Cheesecake, Pumpkin Cheese Roll, and Killer Brownie® Trays.



Reserve Yours
DOROTHYLANE.COM/RSVP

Reserve Yours **DOROTHYLANE.COM/RSVP**

THANKSGIVING

Reservations Guide

PLACE ORDERS AT [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp)

FULLY COOKED HOLIDAY DINNER MENU RESERVE ONLINE BY FRIDAY, NOV. 17

Old-Fashioned Cornbread Stuffing

A combination of cornbread crumbles, celery, and onion resulting in a classic savory stuffing. *Recommended 1/4 lb per person*

Mashed Potatoes

Real potatoes with a blend of cream, butter, pepper, and salt. Then, we whip to fluffy peaks with a velvety finish. *Recommended 1/3 lb per person*

Turkey Gravy

Elevate the savory flavors of Thanksgiving with our bestselling rich and indulgent turkey gravy. *Recommended 4 oz per person*

Green Beans Amandine

Crisp green beans are steamed, tossed with finely sliced almonds, adorned with a touch of DLM Olive Oil, and seasoned just right. *Recommended 1/4 lb per person*

Sweet Potato Casserole

Sweet potatoes dance with a delightful combination of pecans and brown sugar. This dish serves as a candied complement to any holiday meal. *Recommended 1/3 lb per person*

Cranberry-Raspberry Gelatin Salad

Whole raspberries meld with refreshing cranberries for a vibrant, sweet side. *Recommended 4 oz per person*

Cranberry-Orange-Walnut Relish

This tart cranberry relish comes fused with crunchy walnuts and the zest of orange. *Recommended 4 oz per person*

FULLY COOKED

DLM Free-Range Non-GMO Turkey

Fully cooked, our locally raised turkey is oven-roasted and available to order in the following forms: *Whole Turkey, Whole Turkey Breast, and Sliced Turkey Breast.*

Turkey Dinner for Two

Includes sliced DLM Turkey Breast, Old-Fashioned Cornbread Stuffing, Gravy, Mashed Potatoes, Green Beans Amandine, and Cranberry-Orange-Walnut Relish. *Each bag serves 2 people*

DLM FREE-RANGE TURKEY

- Non-GMO Project Verified
- Lifetime Free of Antibiotics & Added Hormones
- Locally Raised • Vegetarian Fed

THE MAIN DISH

DLM Free-Range Turkey

WHOLE TURKEY, TURKEY BREAST, HERB-BRINED WHOLE TURKEY.

ALSO AVAILABLE

Heavenly Ham® or **Heavenly Turkey Breast** (HALF OR WHOLE)

RESERVE AT [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp) BY TUESDAY, NOV. 21

BAKERY PIES, ROLLS, & MORE!

RESERVE ONLINE BY FRIDAY, NOV. 17

Grandma Tobias Pies

Proudly Made Right Here, all of our Grandma Tobias Pies start with a buttery and flaky crust that tastes like home. Whether you choose a pumpkin, pecan, or one of our revamped fruit pies, they are all made from scratch in our DLM Bakehouse.

Bakehouse Rolls, Aloha Rolls, & Bread Basket

Whether you seek our bestselling soft and pillowy Bakehouse Rolls or our sweeter Aloha Rolls, rest assured that they are Made Right Here. Or, go big and order an ornate DLM Artisan Bread Basket that has a combination of multiple types of rolls.

Laura's Cookies pictured right & Killer Brownie®

Hand-rolled and festively decorated Laura's Cookies can be ordered by the dozen. Or, grab a tray (or two) of an assortment of bite-sized Killer Brownie® flavors.

Unseasoned Stuffing Mix

Looking for an excellent foundation to create your own homemade stuffing? This stuffing mix combines an array of our DLM Artisan Breads that have been dried.



The Side Dish Refresh

COURTESY OF THE DLM CULINARY CENTER

DLM Culinary Center manager Peggy

Neary shares some flavorful takes on

Thanksgiving side dishes with new recipes!

[DorothyLane.com/Sides](https://dorothyLane.com/Sides)

HARVEST BRUSSELS SALAD

4-6 Servings

- ½ large red onion, diced small
- 2 Tbsp Aunt Mary's Italian White Wine Vinegar
- 2 tsp ground sumac
- ¼ tsp kosher salt, plus more to season to taste
- 2 cups shredded Brussels sprouts
- ½ cup fresh pomegranate seeds (approximately 1/2 of a large pomegranate)
- 1 Honeycrisp apple, peeled, cored, and diced
- Juice of half a lemon, or more to taste
- 2 Tbsp DLM 100% Pure Local Honey, or more to taste
- ¼ cup Vera Jane's Extra-Virgin Olive Oil
- ¾ cup toasted walnuts, coarsely chopped
- Red chile flakes to taste

Combine red onion, white wine vinegar, sumac, and ¼ teaspoon kosher salt in a small dish and set aside while you prepare the other ingredients (ideally 15 minutes). Combine all salad ingredients, including red onions and their pickling liquid, in a medium bowl and season to taste with salt and red pepper. Add more honey, vinegar, olive oil, and lemon to your liking.



GET MORE THANKSGIVING SIDE DISH RECIPES ONLINE

CAULIFLOWER-BACON GRATIN pictured
right, DLM ARTISAN RUSTIC COUNTRY
STUFFING, PARMIGIANO-REGGIANO
GREEN BEANS, & MORE!
[DOROTHYLANE.COM/SIDES](https://dorothyLane.com/sides)



November 2023

View all events at DorothyLane.com/Events

SUN	MON	TUE	WED	THU	FRI	SAT
29	30	31	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



On Sale Starting at 8 a.m. Wednesday, November 15! Champagne Soirée Tickets

DLM Oakwood • 6–8 p.m. • Thurs., Dec. 28 • \$100
We're excited to share that our Champagne Soirée is back! Featuring an assortment of sparkling wines from around the world as well as a generous selection of exquisite hors d'oeuvres.
Get tickets: DorothyLane.com/Champagne

5 SUN Greek Island Brunch

DLM Culinary Center • 1–3 p.m. • Couples' Class
Join DLM Culinary Instructor Harriet Argue for a wonderful meal with flavors inspired by Greek tradition merged with the much-loved American brunch theme.
Register here: DorothyLane.com/Classes

17 FRI Thanksgiving Made Easy

DLM Culinary Center • 6–8 p.m.
From the main dish to dessert, Mary Cooney will teach you some of her favorite tips and tricks for a delicious and stress-free holiday dinner.
Register here: DorothyLane.com/Classes

6 MON Dried Centerpiece Arrangement

DLM Culinary Center • 5–7 p.m. • Floral Workshop
Create a stunning, seasonally inspired dried centerpiece perfect for all of your fall entertaining with the help of Jamey Clemens of the locally-based Blooming House.
Register here: DorothyLane.com/Classes

26 SUN Italian Fall Table

DLM Culinary Center • 1–3 p.m. • Couples' Class
This is a wonderful meal for cooler days when comforting food is a requirement! You'll enjoy watching Mary Cooney demonstrate making some of her favorite dishes.
Register here: DorothyLane.com/Classes

Holiday Hours

Thursday, Nov. 23

We will be closed on Thanksgiving Day so our associates can spend time with their loved ones.

Friday, Nov. 24

We will resume normal business hours and open at 6 a.m.

Accepting Applicants!

DLM Consumer Advisory Board

Do you love good food? Do you have strong opinions about shopping? We are now accepting applications for our Consumer Advisory Board, a group of DLM shoppers that meets several times throughout the year to voice their opinions, concerns, and offer suggestions for improvement. Apply online now if you're interested in a two-year term with our board! *Applications are due Saturday, December 9. **Apply here: DorothyLane.com/CAB***

Monthly Must-Haves

Limited-time, chef-driven creations that are here this month.

SANDWICH OF THE MONTH
The Gobbler

FICELLE SANDWICH OF THE MONTH
The Copenhagen

BREAKFAST SANDWICH OF THE MONTH
El Grande

CURD OF THE MONTH
Rogue Creamery Rogue River Blue Cheese

NAPLES-STYLE PIZZA OF THE MONTH
La Zucca

GRAB & GO PIZZA OF THE MONTH
Thai Chicken

SAUSAGE OF THE MONTH
Chipotle Chicken Sausage with Cherries

PASTRY OF THE MONTH
Pumpkin Tiramisu Bowl



The Gobbler Sandwich of the Month



Wine Pairings FOR THANKSGIVING

The most American of dishes, turkey can be a fun challenge when pairing wine! When selecting, consider how you are preparing the turkey and stuffing.

THE BOLD BIRD If you add some spice to your turkey seasoning and are opting for a more flavorful stuffing, you have complexity on your side, opening the door to Italian reds or southern French blends. **TRY THIS:** *Scarpetta Barbera del Monferrato DOC*

THE STANDARD ROUTE If you enjoy a more classic turkey prep, a nice Sauvignon Blanc or Riesling will work well, but don't forget lighter reds, such as Pinot Noir and Beaujolais. **TRY THIS:** *De Stefani Prosecco DOC, Château de Cary Potet Montagny Les Bassets White Burgundy, Matthew Fritz Pinot Noir Santa Lucia Highlands, and Schlosskellerei Gobelsburg Kamptal Riesling.*

FLAVORFUL TWISTS If you choose an aggressive stuffing or a flavorful profile not listed above, the possibilities are even greater as you can pair a wine to match the food—Merlot, Nebbiolo, or Zinfandel are some nice bets. **TRY THIS:** *Château Ste. Michelle Indian Wells Merlot or Vietti Barbera d'Asti.*

Toddl | VP Wine, Beer, & Center Store



THE GOOD NEIGHBOR SACK IS BACK

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

The Good Neighbor Sack is a way to give directly to area food pantries during the holiday season, featuring food items recommended to us by local food banks. Once a Good Neighbor Sack is 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 \$20 each or 2,000 Club DLM Rewards points.** We want to thank everyone for their support and for helping us continue Vera Jane Mayne's initiative!





DLM BIG *Bakery Box*

Mail order exclusive! Graze for days on popular favorites from the DLM Bakery and a few local friends. Perfect gift for an office or while everyone is home for the holidays!

10% OFF Online Only with promo code: BAKE10

DOROTHY LANE MARKET
•established 1948•

(866) 748-1391
DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$34,196

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN SEPTEMBER.



RSVP Your Feast Favorites Now



Reserve Yours

DOROTHYLANE.COM/RSVP

With the holidays approaching, we're busily preparing. For some of our most popular holiday items, we encourage you to reserve them online!

DLM Free-Range Non-GMO Turkey (Meat)

Holiday Dinner Menu (Gourmet Takeaway)

**Grandma Tobias Pumpkin, Pecan, & Fruit Pies,
Bakehouse Rolls, Bread Baskets, & More (Bakery)**

* Fully Cooked Holiday Dinner Menu & Bakery reservations must be received by Friday, November 17. Meat department reservations must be placed by Tuesday, November 21.



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 11/30/23. 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.