

DOROTHY LANE MARKET

the store that accommodates®

TABLE

NOVEMBER 2025



RSVP *yours*

RSVP *yours*



**DLM Free-Range Turkeys are locally raised for us
at Bowman & Landes Turkeys in New Carlisle, Ohio.**

NON-GMO PROJECT VERIFIED • LIFETIME FREE OF GROWTH PROMOTANTS & ANTIBIOTICS • VEGETARIAN FED

RESERVE ONLINE BY MONDAY, NOV. 24

DorothyLane.com/RSVP



As the gathering season begins, we're reminded of the joy that comes from sharing good food, heartfelt laughter, and cherished moments at the table. It's a time to slow down, reconnect, and savor simple pleasures. One of those is a meal that brings everyone together.

This year, we invite you to make your holiday centerpiece something truly special with a turkey raised with care, integrity, and tradition. For the past few decades, we've partnered with Bowman & Landes in New Carlisle, Ohio, to bring you DLM Free-Range Turkeys that are vegetarian-fed and never given antibiotics or added hormones. But we didn't stop there.

For eight years, we've returned to the way things used to be—raising turkeys to Non-GMO Project Verified standards, just like they were over 50 years ago. That means not only feeding them a non-GMO diet, but also ensuring their environment is free from GMO exposure. It's a level of dedication you can taste in every bite.

At Bowman & Landes, raising turkeys is more than a job—it's a legacy. They've been raising turkeys since 1948, blending modern standards with old-fashioned

know-how. Every step of the process reflects a commitment to animal welfare, environmental stewardship, and time-honored techniques. Turkeys roam freely in spacious outdoor pastures, encouraging natural movement and reducing stress. Their diet consists of locally produced grains grown on the farm, free from genetically modified ingredients, antibiotics, and animal by-products. These practices aren't just good for the birds, but they're also good for your table. The resulting turkeys are consistently more tender, flavorful, and raised with respect.

Each year, these birds continue to improve—growing bigger, more tender, and more flavorful. When you serve one at your table, you're not just offering a delicious meal. You're sharing a story of thoughtful farming, local partnership, and a commitment to doing things the right way.

We've done the hard part. Now it's your turn to cook, carve, and enjoy. Because the holiday experience starts with the bird and we've brought the best to you! *Draw* Executive Director Meat, Seafood, Prepared Foods, & Sushi

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.

6-10 Servings	10-14 lbs
10-15 Servings	15-18 lbs
15-20 Servings	19-22 lbs
More than 20 Servings	23-26+ lbs

HOW LONG DO I COOK EACH SIZE?

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

10-14 lbs	2.5-3.5 hours
15-18 lbs	3.5-4.5 hours
19-22 lbs	4.5-5 hours
23-26 lbs	5-6 hours



BASIC TURKEY ROASTING

Step 1: Remove the neck and gizzards; discard or place in the bottom of the roasting pan.

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 get cooking (see page 3 for basic roasting 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 TO CARVE

Before carving your whole roasted turkey, allow it to rest for at least 15-20 minutes.

Remove the legs. Keeping the turkey breast side up, use a chef's knife to slice through the skin between the leg and the breast to expose the hip joint. Pull the leg quarters away from the breast, then carefully cut through the now-exposed joint. There's a joint that runs between the drumstick and thigh. Cut through that joint on each leg quarter. You may choose to cut slices off from the thigh and leave the drumstick whole.

Remove the wings. Working on one side at a time, pull the wing away from the rest of the breast and cut through the joint between the wing and breast bone. Split the wings. Similar to the leg quarters, find the joint that connects the drumette and wingette and cut through that joint. These wing pieces can be served.

Remove the breasts. Carve each split breast off in one piece by running your knife along the curvature of the breastbone. Follow your knife along the breast plate, and continue cutting until each breast is off. Use a sharp chef's knife to slice the breast meat crosswise, holding the skin in place so that each piece gets a little bit of skin on it. *Place on a platter and serve.*



Serve up **Homemade Nostalgia**

We value the tried-and-true rules for making the best homemade pies and all baked goods for that matter. As any good baker knows, the pie crust is a crucial foundation, and ours is flaky yet firm and satisfyingly rich. The European-style butter brings the flavor and the lard helps make the crust tender yet flaky. The filling comes next and our Grandma Tobias Pumpkin Pie is made with simple and clean ingredients, such as real pumpkin purée, sugar, eggs, half & half, and a touch of warm spices. For Grandma Tobias Pecan Pie, you'll find the warming flavors of pecans, brown sugar, vanilla, and sea salt. The same focus on traditional, clean ingredients shines with other holiday favorites too!

Pumpkin Cheese Roll

We start with our made-from-scratch pumpkin cake recipe that's packed full of pumpkin and spice flavor. It's then layered with our dreamy cream cheese icing and rolled by hand, all while making sure there's the perfect amount of cream cheese icing-to-cake ratio throughout each roll.

Bakehouse Rolls

Just one bite and it's easy to see why our Bakehouse Rolls are stars on their own. Featuring clean ingredients and a slow proofing process for a lingering yeast flavor, these rolls have a soft and pillowy interior perfect for nestling butter.

RESERVE ONLINE
BY FRIDAY, NOV. 21

[DOROTHYLANE.COM/RSVP](https://dorothy-lane.com/rsvp)





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Holiday Dinner From Our Kitchen to Your Table

Whether you are the host or the lucky guest attending, gathering for a perfect Thanksgiving holiday dinner has never been so easy thanks to "Aunt Dorothy"! You'll never have to stress again about cooking the turkey or getting the stuffing and gravy just right because we've done it for you with our fully cooked Holiday Dinner Menu! When you order from this selection, rest assured that you're still serving a home-cooked holiday meal that's Made Right Here by us in our state-of-the-art in-store Kitchens. Reserve the full meal or choose side dishes for an assist!

If you are like me, it's all about the traditional flavors. We've been making your favorites from scratch for decades. From our Old-Fashioned Cornbread Stuffing and popular Sweet Potato Casserole to the brightly flavored, fresh Green Beans Amandine, we can help fill your table with everyone's favorites that are homemade. For example, when it comes to our Mashed Potatoes, we steam fresh Idaho potatoes until tender and whip with real butter and plenty of cream! *Reserve your favorites by Friday, November 21.*

Chef Carrie | Culinary Director

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 Organic 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

Tart cranberry relish combined with crunchy walnuts and the zest of orange. *Recommended 4 oz per person*

FULLY COOKED

DLM Free-Range Non-GMO Turkey

Fully cooked, locally raised turkey that's oven-roasted. Choose from: *Whole Turkey, Whole Turkey Breast, or Sliced Turkey Breast.*

Turkey Dinner for Two

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



Leftovers

REPEAT THE FEAST

The day after Thanksgiving may be known for blurry-eyed shopping before the sun rises, but it's also a day to break out the Tupperware containers and repeat the feast! Yes, this is one meal where leftovers are part of the tradition, and we've got you covered with creative ways to enjoy Thanksgiving leftovers for days to come.

Chef Camie | Culinary Director

Stuffing Stuffed Mushrooms

Makes 12

2 Tbsp DLM Extra-Virgin Olive Oil
12 large cremini mushrooms, wiped, stemmed, & scooped
½ tsp garlic powder
¼ tsp onion powder
Salt and pepper to taste
2 cups stuffing
½ cup Gruyère or Emmental cheese, grated
1 large egg, beaten
1 Tbsp minced fresh parsley, for garnish if desired

Preheat oven to 400°F and lightly brush a large rimmed sheet pan with olive oil. Brush the tops of the trimmed mushrooms with a little olive oil and season with the garlic powder, onion powder, salt, and pepper to taste. Flip the mushrooms so they are cut-side down and roast for 10 minutes or until they have released their liquid. Remove from heat and set aside.

In a bowl, mix the stuffing with the cheese and egg. Mound a spoonful of the mixture on each mushroom cap and place back on the sheet pan. Bake until stuffing is hot, about 12 to 15 minutes. Sprinkle with parsley if desired before gobbling up.

Thanksgiving Redo

Makes 4 servings

3 cups stuffing
2½ cups cooked turkey, cut into thick strips
2 cups green beans or frozen cut green beans, thawed
1-2 cups turkey gravy
2-3 Tbsp cranberry sauce, if desired
Salt and pepper to taste

Preheat oven to 350°F. In a buttered casserole dish, place stuffing in an even layer. In a bowl, toss turkey and green beans with gravy and place on top of the stuffing. Dollop with some cranberry sauce if desired and season to taste with salt and pepper. Cover and bake until heated through, 30-35 minutes.



Turkey Shepherd's Pie

Makes 4 servings

2 Tbsp DLM Extra-Virgin Olive Oil
1 onion, chopped
1 cup mushrooms, diced
1 tsp DLM Poultry Seasoning
Salt and ground black pepper to taste
2 cups cooked turkey, shredded
1 cup veggies like carrots, peas, green beans, or a mix
2 cups turkey gravy
2 cups mashed potatoes
2 Tbsp butter, melted
Chopped parsley for garnish, if desired

Preheat oven to 375°F. In a sauté pan, heat the olive oil over medium-high heat and sauté the onion and mushrooms until softened. Season to taste with the poultry seasoning, salt, and pepper. In a large bowl, mix the sautéed onion and mushrooms with the turkey, veggies, and gravy.

Place everything in a buttered deep pie dish or casserole. Top with mashed potatoes, swirl with a fork, and drizzle with the butter. Bake in the preheated oven until the topping is lightly browned and bubbly, about 30 minutes.



Turkey Cobb Salad

Makes 2-3 servings

4-6 cups baby spinach
4 strips cooked bacon, crumbled
1 cup cooked turkey breast, cubed
1 cup roasted butternut squash or sweet potatoes
2 hard boiled eggs, quartered
2 Tbsp dried cranberries
2 Tbsp pecans, chopped
¼ cup goat cheese, crumbled

APPLE CIDER VINAIGRETTE

3 Tbsp DLM Extra-Virgin Olive Oil
2 Tbsp apple cider vinegar
½ Tbsp DLM 100% Pure Honey
¼ tsp DLM Classic Dijon Mustard
1 clove garlic, minced
Salt and pepper to taste

In a large salad bowl, layer the spinach with bacon, turkey, roasted butternut squash (or potatoes), boiled eggs, cranberries, pecans, and goat cheese. To make the vinaigrette, add all the ingredients in a small bowl and mix until combined. Drizzle salad with vinaigrette.



November 2025

View all events at DorothyLane.com/Events

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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. The Good Neighbor Sack is a way to give directly to area food pantries as they're packed full with food items recommended to us by local food banks.

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!

9 **Brunch Ideas for the Family**

SUN *DLM Mason Culinary Center • 1-3 p.m.*
Get ideas for creating a comforting family brunch featuring elevated takes on breakfast classics.
Register: DorothyLane.com/FamilyBrunch

11 **The Crane Assembly Wine Dinner**

TUES *DLM Washington Square Culinary Center • 6-8 p.m.*
An evening of exquisite wines from Napa Valley served alongside a memorable menu from DLM's Chef Carrie.
Register: DorothyLane.com/CraneAssembly

12 **Cook the Book:** **Dorie Greenspan's Greatest Hits**

WED *DLM Mason Culinary Center • 6-8 p.m.*
Enjoy the timeless recipes of award-winning author Dorie Greenspan with *Edible Ohio Valley* editor Bryn Mooth.
Register: DorothyLane.com/CooktheBook

13 **Roadmap to Less-Stressful Holiday Meal Planning**

THURS *DLM Mason Culinary Center • 6-8 p.m.*
Discover a menu boasting seasonal ingredients and smart prep techniques for joyful holiday hosting.
Register: DorothyLane.com/HolidayMealPlanning

14 **Toxic Brew Co. Pint Night**

FRI *DLM Washington Square Wine Bar • 5-7 p.m.*
Our taps will be flowing with a selection of craft beers from Dayton's own Toxic Brew Co. Buy a pint, keep the glass. (While supplies last.)

21 **Streetside Brewery Pint Night**

FRI *DLM Washington Square Wine Bar • 5-7 p.m.*
Enjoy some seasonal rarities and collaborations from local Streetside Brewery! Plus, when you buy a pint, you'll get to keep the glass! (While supplies last.)

Culinary Center classes are registration required.

Holiday Hours

Thursday, Nov. 27

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

Friday, Nov. 28

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, DLM shoppers that meet 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 Friday, December 5. **Apply here:** DorothyLane.com/CAB

Monthly Must-Haves

NAPLES-STYLE PIZZA
Brussels & Balsamic
GRAB-&-GO PIZZA
Chicken Bacon Alfredo

SANDWICH
The Gobbler
FICELLE
Alpine
BREAKFAST SANDWICH
Taylor Ham
FRITTATA
Bacon & Brussels Sprouts

CURD
Comté Gruyère
DIP
Calabrian Cheese Dip
SAUSAGE
Warped Wing Bratwurst



Alpine
Ficelle of the Month



CHAMPAGNE SOIRÉE

DEC. 27 • 6-8 P.M. • \$100 • DLM OAKWOOD

*It's time to pop the bubbly as we get ready for our Champagne Soirée!
Featuring Champagnes and sparkling wines from around the world as well
as a generous selection of exquisite hors d'oeuvres.*

Tickets Available Online Only Starting at 8 a.m. Thursday, Nov. 13
DorothyLane.com/Champagne



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)



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•established 1948•



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WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN SEPTEMBER



THANKSGIVING
RSVP *yours*

DLM Free-Range Non-GMO Turkey
RESERVE YOURS BY NOVEMBER 24

Fully Cooked Holiday Dinner Menu
RESERVE YOURS BY NOVEMBER 21

Grandma Tobias Pies, Rolls, & More
RESERVE YOURS BY NOVEMBER 21



Reserve Online
DOROTHYLANE.COM/RSVP



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

Prices and offers herein are valid through 11/30/25. 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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