

DOROTHY LANE MARKET

the store that accommodates®

TABLE

NOVEMBER 2026



GATHER
with a
Free-Range
TURKEY

RSVP *yours*

The holiday season is a time for slowing down, making cherished memories, and gathering around the table to share good food with loved ones. We invite you to reserve the makings for an unforgettable holiday feast, including locally raised DLM Free-Range Turkey, fully cooked, homemade (by us) meals, pillowy soft Bakehouse Rolls, classic Grandma Tobias Pumpkin Pie, floral centerpieces, and more.

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

Fully Cooked Holiday Dinner Menu
RESERVE YOURS BY NOVEMBER 20

Grandma Tobias Pies, Rolls, & More
RESERVE YOURS BY NOVEMBER 20

Thanksgiving Floral Centerpieces
RESERVE YOURS BY NOVEMBER 20



Reserve Online

BY FRIDAY, NOV. 20
DOROTHYLANE.COM/RSVP





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 beloved 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.

Director of Bakehouse Operations



RESERVE ONLINE
BY FRIDAY, NOV. 20

DOROTHYLANE.COM/RSVP





A Homecooked (by us) Holiday

STRESS LESS WITH AUNT DOROTHY™

Are you hosting this year? My best advice is to pick your battles and decide what is worth your time in the kitchen. Do you make a great pie? Focus there and let Aunt Dorothy™ cook the turkey so you can stress less. Do you spend hours making your family's traditional stuffing? Pick up some of our bestselling mashed potatoes as a valuable and delicious time saver.

Did you run out of gravy last year? Having plenty of our bestselling turkey gravy on hand is such a relief. Just make sure you order enough to splash on leftovers, too! With Aunt Dorothy™ at your side, set yourself up for success by realistically figuring out how much prep time you actually have and how you want to spend it. We've got the rest!

Chef Carrie | Culinary Director

Old-Fashioned Cornbread Stuffing
Mellow and moist, our stuffing is a traditional combo of cornbread crumbs, celery, and onion. To quote my kids growing up, "DLM is the best, there is no weird stuff in there!"
Recommended 1/4 lb per person

Mashed Potatoes
I know I can make mashed potatoes, but why when DLM does it so well? We steam fresh potatoes until tender then whip them with heavy whipping cream, real butter, salt, and pepper.
Recommended 1/3 lb per person

Turkey Gravy
We've worked for years perfecting our turkey gravy. One taste and you'll know why we sell thousands of gallons every single year!
Recommended 4 oz per person

Green Beans Amandine
Perfectly steamed, freshly trimmed green beans tossed in salt, pepper, and toasted almonds. Simple, delicious, and a serious crowd pleaser every time.
Recommended 1/4 lb per person

Sweet Potato Casserole
We steam fresh sweet potatoes and mash them ourselves with butter, brown sugar, eggs, and cream. Topped with pecans, more butter, and brown sugar, what's not to like?
Recommended 1/3 lb per person

Cranberry-Orange-Walnut Relish
Simple and fresh is the best! Whole fresh cranberries, fresh oranges, sugar, and walnuts create a bright dish to balance out all of the rich flavors of Thanksgiving.
Recommended 4 oz per person

Cranberry-Raspberry Gelatin Salad
This style of cranberry salad features refreshing raspberries that really sweeten things up on your holiday plate! If you are looking for a nut-free relish, this is the one for you!
Recommended 4 oz per person

FULLY COOKED
DLM Free-Range Non-GMO Turkey
Fresh and perfectly cooked by the sous vide method, you can say goodbye to a dry bird! This cooking method concentrates the flavor with no moisture lost along the way. It's perfectly tender and comes with easy reheating instructions! We've got whole birds, whole breast, or sliced turkey breast.





WHY OUR TURKEY?

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

For decades, our DLM Free-Range Turkeys have been raised on a quiet stretch of farmland outside New Carlisle, where mornings begin with soft light over open pastures and the Bowman & Landes family stepping into a routine shaped by generations. Their work starts early, moving through fields where turkeys roam freely—stretching, exploring, and settling into the natural rhythm that builds strong muscle and reduces stress. Out here, farming is intentional: give the birds space, give them time, and give them respect. Inside the feed barn, the scent of locally grown grains fills the air. The feed is clean, vegetarian, and free from GMOs, antibiotics, hormones, or animal by-products. For the past nine years, Bowman & Landes has upheld Non-GMO Project Verified standards for us, returning to the same principles they followed more than half a century ago. Both the feed and the environment meet strict criteria. It's slower and harder, but it's honest.

The farmers move with the same steady hands their parents used in 1948. They check fencing, water lines, pasture conditions, and the birds themselves. Their approach blends modern animal welfare knowledge with old fashioned know how: walk the barns, watch the flock, listen to the land, and never compromise on care. The birds respond. They grow naturally and consistently, developing tenderness and flavor that can't be rushed. Year after year, the quality deepens—bigger birds, richer flavor, exceptional texture. It's the kind of improvement that only comes from doing things the right way, every single day. Months later, when one of these turkeys reaches your kitchen, you're not just preparing a holiday centerpiece. You're sharing a story of thoughtful farming, local partnership, and a bird raised with intention.

Draw Executive Director Meat, Seafood, Prepared Foods, & Sushi

Dear Dorothy

TOP THREE TURKEY QUESTIONS

Should I brine my turkey?
DLM turkeys are great simply seasoned with salt and pepper, rubbed with a little fat, and roasted. Brining has become popular and many folks like the extra hit of moisture that a wet brine can give. Or try “dry” brining by generously seasoning the bird with salt and letting it dry in the fridge (uncovered) overnight for the crispiest crust.

Do I cook stuffing inside the bird?
Stuffing the turkey slows cooking time and has the potential for harmful bacteria growth. Try loosely filling the cavity with fresh aromatic herbs such as rosemary, sage, or thyme. Try adding about half of an onion as well.

How long do I roast my turkey?
There are many different ways to cook a turkey—low and slow, high heat and fast, or a hybrid. Your safest and smartest bet is to buy a good thermometer to ensure proper cooking temperature (165°F in the thigh) regardless of the cooking method. It takes the guesswork out. See our chart below for *basic* roasting times.

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 below 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!

LEARN MORE

Meet our turkey farmers & get leftover ideas! DorothyLane.com/Turkey



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 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 breast-bone. 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 it remains. *Place on a platter and serve.*

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	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

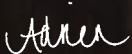
Reserve Online

BY TUESDAY, NOVEMBER 24
DOROTHYLANE.COM/RSVP



Refresh Your Relish

Four simple ingredients are all we need to make our signature Cranberry-Orange-Walnut Relish unforgettable. Made Right Here in-house, we use fresh, tart cranberries, zesty oranges, buttery walnuts, and sugar to bring a bright and fresh balance to this classic side dish. It's hard not to love! As one of our Holiday Dinner Menu bestsellers (Cranberry-Raspberry Gelatin Salad also available), it's the ultimate compliment to know that we've earned a spot on your Thanksgiving table.

As you plan how much to order, don't stress if you have leftovers. Transforming traditional Thanksgiving sides into something new is a fun challenge. We dabbled in our test kitchen and created three unique plates utilizing this beloved relish. These savory recipes give a fresh twist on a familiar favorite, and each brings something different to your post-Thanksgiving table! *Recipes shown: Cran-Brie Bacon Jalapeño Poppers, Cranberry Pistachio Whipped Feta, and Cranberry Kurobuta Chops.*  Executive Sous Chef

Cranberry Pistachio Whipped Feta *Serves 6-8*

8 oz feta cheese in brine
4 oz Greek yogurt
1 garlic clove, chopped
2 Tbsp fresh thyme leaves, chopped
Salt & pepper to taste
¼ cup pistachios, chopped
4 oz DLM Cranberry-Orange-Walnut Relish
Hot honey for drizzling

Place feta cheese including brine and Greek yogurt in a mixing bowl. Using the whisk attachment, whip on high for 2-4 minutes. Fold in chopped garlic, fresh thyme, and season with salt and pepper. Place in a serving dish and top with chopped pistachios, swirl in Cranberry-Orange-Walnut Relish, and drizzle with hot honey. Pair with a fresh DLM Baguette!



View all recipes shown here!
[DorothyLane.com/Leftovers](https://dorothylane.com/leftovers)





Tannins To Pair With TURKEY *For Your Table*

What wine to pair with the Thanksgiving feast is a common question here this time of year. We have always found Riesling to be a good choice for the meal. Its steely, honeyed mineral tones and palate-friendly raciness are perfect for wine aficionados and casual tasters alike! I've curated a list from some great producers that we have enjoyed visiting with in the past. If you are looking for red, a nice Burgundy or an Italian wine from Piedmont work very well! Do not overlook the traditional Beaujolais Nouveau, which is released the third Thursday of November.

WEINGUT ROBERT WEIL RIESLING TROCKEN

A classic, dry (Trocken) Riesling from the Rheingau, this wine is showing abundant tree fruit of apple, pear, lemon, and peach. Pairs equally well to a spicy Thai dish or a classic pork dish!

DÖNNHOFF ESTATE RIESLING

Vibrant, clean, and elegant with its peach and yellow apple fruits and hint of floral tones wrapped in a touch of baking spice. One of the legends in German wine and a star of the stunning Nahe Valley.

KRUGER-RUMPF RIESLING

Dry and fragrant with cherry and floral notes, this is a food-friendly wine. We love it with a cheese and charcuterie plate.

LEITZ DRAGONSTONE RIESLING

Grown in pure quartzite soil of the Rheingau, this wine has a salinity that's beautifully aligned with the orange-citrus nuances.

LOOSEN BROS. DR. L SPARKLING RIESLING

Bursting with nuances of apple, melon, and peach, this is a full, beautiful sparkling wine made from Riesling at this historic estate.

FRITZ HAAG RIESLING

Made in a slightly off-dry style that balances the crisp acidity beautifully, it is a chance to taste history as this family, with current winemaker Oliver Haag, is documented on this property since 1605!



VP Wine, Beer, &
The DLM Cheese Shop

DOROTHY LANE MARKET

established • 1948

November 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					



Donate a Good Neighbor Sack

Packed full of items recommended to us by a local food bank. Ask your cashier to ring up your donation at checkout.

\$20 OR use 2,000 points

4 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.

10 TUES **Explore Napa With BonAnno Winery**
6-8 p.m. • DLM Mason Culinary Center
An evening of exquisite wines from Napa Valley served alongside a four-course dinner from DLM's Chef Carrie.
Register: DorothyLane.com/BonAnnoWineDinner

11 WED **Taste of Tuscany: Historic Italian Winemaker Dinner**
6-8 p.m. • DLM Washington Square Culinary Center
Join the Antinori Marketing Manager & DLM Wine Expert George Punter as they present iconic wines during this very special wine dinner prepared by Chef Carrie.
Register: DorothyLane.com/TasteofTuscany

13 FRI **3 Floyds Brewing Pint Night**
5-7 p.m. • DLM Mason Wine Bar
Our taps will be flowing with a selection of craft beers from this iconic brewery. Buy a pint, keep the glass (while supplies last)!

13 FRI **Bell's Holiday & Stout Pint Night**
5-7 p.m. • DLM Washington Square Wine Bar
If you love the gentle warmth of cold-weather beers and ales, then come join us as we enjoy some of this brewery's best holiday & stout offerings. Buy a pint, keep the glass (while supplies last)!

Culinary Center classes require registration.

16 MON **TICKETS ON SALE FOR OUR CHAMPAGNE SOIRÉE**
Online only starting at 8 a.m.
Ring in the holiday season with our Champagne Soirée, happening Sunday, December 27 at DLM Oakwood! This beloved event features about 50 Champagnes and sparkling wines, plus a bevy of hors d'oeuvres to enjoy.
Get tickets: DorothyLane.com/Champagne

18 WED **Southern Italy: A Food and Wine Pairing Dinner**
6-8 p.m. • DLM Mason Culinary Center
Join DLM's Chef Carrie to explore the culinary traditions that make southern Italy, with its hillside vineyards and global influences, so uniquely special.
Register: DorothyLane.com/SouthernItaly

19 THUR **Everything Burgundy: A Food and Wine Pairing Dinner**
6-8 p.m. • DLM Mason Culinary Center
Enjoy a curated selection of wines from France's premier wine region paired with traditional Burgundian cuisine from Chef Carrie.
Register: DorothyLane.com/EverythingBurgundy

Holiday Hours

Thursday, Nov. 26

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

Friday, Nov. 27

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

Monthly Features

NAPLES-STYLE PIZZA
Brussels & Balsamic

GRAB-&-GO PIZZA
Chicken Bacon Alfredo

FRITTATA
Bacon & Brussels

QUICHE
French Onion

DIP
Crab Rangoon

SANDWICH
The Gobbler

FICELLE
Duck Confit

BREAKFAST SANDWICH
Taylor Ham

CURD
Mackenzie Creamery Cognac Fig Chèvre

GELATO (MASON LOCATION)
Walnut

SAUSAGE
Kielbasa

JACK'S GRILL BURGER
Zesty Horseradish Cheddar

CAVIAR
Dorothy Lane Market Founder's Reserve Ossetra Caviar



DEC. 27 6-8 P.M. • \$100
DLM OAKWOOD

*Taste a large selection of
CHAMPAGNE,
SPARKLING WINE, &
HORS D'OEUVRES.*

Festive cheer rings clear as glasses
clink with joy at our annual celebration,
the Champagne Soirée. Join us for
an enchanted evening featuring
Champagne, sparkling wine, and
a robust menu of hors d'oeuvres.

Tickets Available Online Only
Starting at 8 a.m. Monday, Nov. 16
DorothyLane.com/Champagne



Explore legendary cities like never
before with our Food Tours, featuring
sightseeing, 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 experi-
ences, hotel accommodations, several group meals, and transpor-
tation between tour stops on the itinerary. *Airfare not included.*

***View Upcoming
Destinations***
[DorothyLane.com/
FoodTour](http://DorothyLane.com/FoodTour)



DOROTHY LANE MARKET
•established 1948•



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Shop bestselling gourmet gifts that ship nationwide,
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\$41,506

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN SEPTEMBER



THANKSGIVING RSVP *yours*

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

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