

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • DECEMBER 2022

*A Time to  
Shine*  
FLAVORS OF  
THE SEASON



# Holiday Pear

*Nothing compares to this prized pick!*

The Holiday Pear has arrived! With its sweet, buttery, creamy texture, no pear can compare to these Holiday Pears.

First cultivated in the mid-1800s near Angers, France, it's known properly as the Comice pear. They came to the United States in the 1850s to Hood River Valley, Oregon. This area has the perfect climate for growing pears with its rich, volcanic soil, glacial springs, cool nights, and warm days. All of these good growing ingredients make these wonderful pears that hail from deep in the heart of Hood River Valley the best eating pear.

It is in Hood River Valley where you will also find the Duckwall family, our new Holiday Pear grower. This family has owned and operated a pear business for 102 years! Wow, that's a long time. Duckwall has been producing the highest quality Comice pears, with multiple generations laboring together to provide you with the best pears grown in the Pacific Northwest. These pears are the crème de la crème of fruit, as they say!

With a short window of a growing season, now is the moment to come on in and take a bite of this sweet explosion of a pear thanks

to the juices within. You better grab a napkin, too, because after one bite of these pears, you'll be hooked. Not only are they great for eating, but they are a pear to gift as well, so ask us about our Holiday Pear Gift Box. On our Holiday Pear displays, we include signs noting which pears are "ready today" or which are best in a few days. Once you grab one, you'll be ready for another, so you better grab at least a few! It's the best eating pear around and a true gift from nature to enjoy this holiday season while it's here!

*Michelle* | Produce Director



### PEARFECT

The climate near Hood River Valley, Oregon, is pearfect for the growing conditions of the extremely sensitive Comice pear. Cool nights and warm days result in this exquisite fruit.



### SIGNATURE GLAZE

Our signature blend of spices are layered on each Heavenly Ham® and sealed with an open flame.

### SPIRAL SLICED

For ease in serving, each ham comes spiral sliced. Simply release with a lengthwise cut around the bone.

### FULLY COOKED

Thanks to the slow-cure and mild hickory smoking process, it's ready to heat and enjoy.

### FLAVOR WITHIN

When glazed, the juices are sealed within, enhancing its natural flavor.

## A Signature Favorite Heavenly Ham®

Centerpiece success is yours with a Heavenly Ham®, a DLM signature favorite for decades and voted No. 1 by the *Dayton Daily News*. It's dressed with our signature glaze that's sealed in with a high-heat open flame! The result is a rich caramelization that locks in the flavor. Heavenly Ham® is fully cooked and ready to heat (if you wish) and serve for easy entertaining this holiday. Available in-stores or shipping nationwide!

### AMOUNT TO BUY

7-8 LB	HALF HEAVENLY HAM®	(SERVES 14-16 PEOPLE)
8-9 LB	HALF HEAVENLY HAM®	(SERVES 16-18 PEOPLE)
14-15 LB	WHOLE HEAVENLY HAM®	(SERVES 28-30 PEOPLE)
6-7 LB	HEAVENLY TURKEY	(SERVES 12-14 PEOPLE)
8-9 LB	HEAVENLY TURKEY	(SERVES 16-18 PEOPLE)

Reserve IN OUR MEAT DEPARTMENT OR AT [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp)

# It's Prime Time

U.S.D.A. Prime Rib—an exquisite, classy cut for your holiday table.

Reserve IN OUR MEAT DEPT. OR  
[DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp)



The main dish can seem like a daunting decision when it comes to your special holiday meal. If you are looking for the ultimate centerpiece, look no further than our DLM Natural Beef U.S.D.A. Prime Rib, also known as a Standing Rib Roast. It's a classic holiday roast for good reason as it adds instant elegance with its prized flavor thanks to that beautiful marbling. To put it into perspective, less than 2% of all cattle receive this top Prime grade, earning it a well-deserved spot at the center of a holiday meal. The resulting flavor is the true prize. With a firm texture and fine marbling ribboned intrinsically, it melts evenly when cooked, resulting in a deeply satisfying, juicy flavor.

Beyond receiving top marks from the strict grading process of the U.S.D.A., this cut is from our line of DLM Natural Beef. I had the pleasure of getting a closer look at this program this summer when Mike Chrisman, Meat & Seafood Director, and I visited the ranch.

[LEARN MORE ABOUT DLM NATURAL BEEF>>>](#)

Any good, quality meat gets its true distinctive attributes by how it is raised and the care it receives. The least amount of stress you can create for an animal, the better it will grade out and therefore the taste is much better. I was out on the ranch in Kansas this past summer and saw with my own eyes how this is done for our DLM Natural Beef. You may see 100 cows grazing on the nutrient-dense grass of 1,000 acres, which is deemed to be some of the best in the country. Just 10 acres per head of cattle is the minimum standard for these ranchers. As we made our way to the feeding corrals, I noticed that there are only 20 cows in this pen that could probably hold 200. "Why so few cows in each corral?" I asked. The answer was simple: cows need room to breathe and move freely without running into things.

I also noticed large tarps hanging overhead on large poles and hoses with sprinkler heads attached, so I ask another question: "What are those for?" The tarps provide shade for the cattle so they don't have to stand in the direct sun and the sprinklers provide a cool mist to make the cows more comfortable if they are hot. The attention to the needs of keeping the cattle comfortable is very important to the ranchers. This results in overall healthier cattle, a difference that not only is the right thing to do, but also results in a more flavorful cut.

*Draw* | Executive Director  
of Meat & Seafood

## DECK YOUR PRIME RIB

Looking to serve with an au jus or fresh horseradish cream sauce? See recipes at [DOROTHYLANE.COM/PRIMERIBPRIMER](https://dorothyLane.com/PRIMERIBPRIMER)



## PRIME RIB PRIMER

By slow roasting and letting it rest before searing, your patience will be rewarded. It yields a much rosier and juicier prime rib.

### SEASON GENEROUSLY

The day before you plan to cook, season generously with sea salt and DLM Prime Rib Rub. Didn't plan ahead? Take the roast out of the fridge at least two hours before cooking. The goal is to get it close to room temperature before cooking.

### ROAST IT LOW AND SLOW

Roasting slow at a low temp (around 250°F) is the way to go, so plan time accordingly and use a meat thermometer! Keep in mind that the roast will continue to rise another 5-10 degrees when it rests (an important step).

Let the roast rest for at least 30 minutes or up to an hour depending on size. Then, when you are just about ready to serve, pop it into a hot oven (500°F) to sear it for just 6-10 minutes, watching closely.

*Chef Carrie* | Culinary Director

# THE LAND OF Sweets

The DLM Bakery case is aglow this time of year, dancing with a wonderland of Pâtisserie creations and sweets. Like the awe of glistening, new fallen snow, the beauty of each is unmatched and almost too good to eat. *Almost.* It's with great care that our Pâtisserie chefs craft a seasonal menu for this special time that is so whimsical, that you'll find yourself transported into a dreamland of sweets that's paved with pâte à choux and lined with ganache!

*From bottom left to right!*

**SNICKERDOODLE ÉCLAIR** Cinnamon and sugar dusted pâte à choux is filled with a nutmeg and cinnamon pastry cream and topped with a snickerdoodle crumble.

**CINNAMON ROLL CHEESECAKE** Creamy cheesecake swirled with cinnamon-infused cream, cinnamon roll pieces, and topped with whipped cream.

**PEPPERMINT KILLER BROWNIE®** A generous layer of peppermint cream folds with creamy caramel and white chocolate chips nestled between two fudge brownies.

**HOLIDAY OPERA CAKE** Exquisitely layered balance of pistachio frangipane cake, fresh raspberry jelly, and white chocolate crème.

**DULCE DE LECHE CREAM PUFF** A pristine pastry featuring a pâte à choux shell filled with a dulce de leche cream and freshly whipped cream, finished with a chocolate top.

**WHITE CHOCOLATE CRANBERRY TART** A fantastic finale for any meal. Cranberry compote is drizzled with white chocolate ganache all sitting in a cashew and almond crust blended with sea salt and dates. *Gluten Free*



*A Made Right Here*

# Holiday Brunch

**T**he best time during the holidays is when all of the running around, planning, cleaning, cooking, gifting, and general craziness is over and you can relax and enjoy. Let us help you slow down and be present to enjoy it all with some of our favorite Made Right Here festive brunch additions.

To start, brew yourself a good cup of coffee. My favorite bean this year has been our DLM La Pastora Yellow Honey Coffee. Smooth and balanced, it's a great way to start your day. Have a houseful of family? You may want to also grab Boston Stoker's Highlander Grogg as it is everyone's favorite during the holidays. Or, looking for a little glitz? Craft a festive mimosa with Champagne, pomegranate juice, and a rosemary and pomegranate seed garnish.

Now, on to breakfast. Our DLM Cinnamon Rolls are a special holiday treat at my house. My adult children heat them so they are warm and gooey before inhaling them. You'll love them served alongside one of our DLM Quiches for the main dish. Made Right Here with an all-butter crust and local organic eggs, try bestsellers like classic Quiche Lorraine featuring DLM Uncured Smoked Ham, Swiss cheese, and DLM Uncured Bacon nestled within!

*Chef Carrie* | Culinary Director



## GIFT A CULINARY EXPERIENCE

*Food connects us and sharing a culinary class with someone is a treasured experience to remember. With each class, we aim to not only showcase chef-driven menus, but to share our knowledge and passion for the class topic. It's our distinct pleasure to bring people together to share great food with one another. Come cook with us soon!*

### COOKING CLASSES

Our classes are designed for home cooks with busy lifestyles who have a passion for food. We offer both intimate hands-on experiences as well as demonstration classes covering a wide range of delicious topics, including kids' camps, family nights, couples dinner parties, and five-course food and wine events, to name a few! Now enrolling at [DOROTHYLANE.COM/CULINARYCENTER](http://DOROTHYLANE.COM/CULINARYCENTER)

### PRIVATE EVENTS & COOKING PARTIES

Whether your goal is to entertain VIP clients, celebrate a family birthday, or host a shower, we can offer a fun, educational, and unique experience. We can create any combination of hands-on or demonstration activities, or just simply support your event by catering in our unique space. As with any event at the DLM Culinary Center, you choose your level of culinary participation.

### CORPORATE & TEAM BUILDING EVENTS

Our professional chefs help your colleagues work together in a cohesive, positive, and efficient way to create a delicious meal together. Not only will your team learn some cooking skills, but they'll have fun working together.

### GIFT A CULINARY CENTER CLASS

You can either register a loved one for an upcoming class or gift them a DLM Gift Card that they can apply to a future class. Although any DLM Gift Card is valid at the DLM Culinary Center, ask for a DLM Culinary Center gift card enclosure!

*Chef Carrie* | Culinary Director

## CULINARY CENTER OPEN HOUSE SALE!

*OUR BIGGEST SALE OF THE YEAR! SAVE ON SEASONAL GIFTS, KITCHEN TOOLS, AND MORE!*

SATURDAY, DECEMBER 3  
10 AM-5 PM

## SCHEDULE PREVIEW

*REGISTRATION FOR OUR WINTER/SPRING SCHEDULE OPENS DECEMBER 19. STAY TUNED!*



### BIG REDS, SMALL PLATES

JAN. 26  
6-8 PM



### COOK THE BOOK

*AROUND MY FRENCH TABLE*

APRIL 25  
6-8 PM

6161 FAR HILLS AVENUE  
[DOROTHYLANE.COM/CULINARYCENTER](http://DOROTHYLANE.COM/CULINARYCENTER)  
937.535.5696



# Happy Times With Bubbly

Occasions to break out the sparkling wine evoke anticipation and result in special memories, whether celebrating an anniversary, a new beginning, or a toast at a holiday gathering. “Bubbles” are a happy beverage and they pair beautifully with darn near any dish! We believe that all sparkling wine in any number of varying styles and originating regions can be a magical addition to any meal or event. Here are a few of our favorites!

*Today* | VP Wine & Beer



**UNFORGETTABLE FROMAGE:**  
No holiday event is complete without brie! Belletoile Triple Crème Brie is rich and creamy pairing well with charcuterie, fruit preserves (try Divina Fig Spread), or with a sliced DLM Baguette.

**G.H. MUMM GRAND CORDON**  
Hints of vanilla, dried fruit, and honey with a long finish. *\$36 save \$24*

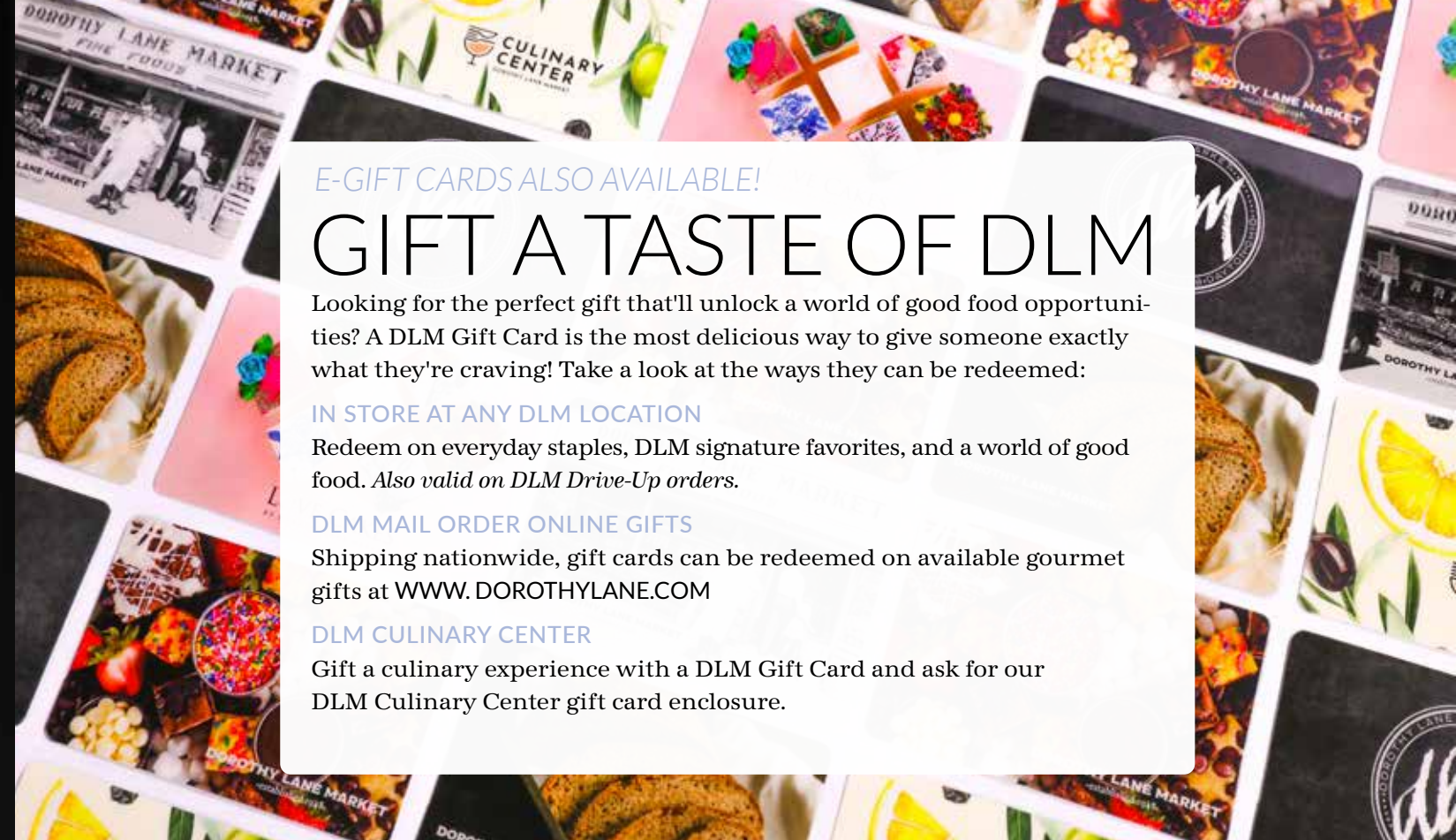
**TAITTINGER BRUT LA FRANÇAISE**  
A classic, dry French Champagne. *\$68 save \$2*

**CANARD-DUCHÊNE BRUT**  
One of our favorites that's classic in style; a blend of Pinot Noir, Pinot Meunier, and Chardonnay. *\$40 save \$10*

**BANFI ROSA REGALE**  
A sweet, sparkling Italian wine that can set a festive mood! *\$20 save \$2*

**BISOL JEIO PROSECCO BRUT**  
Fun, festive, and full of bubbles, this Italian Prosecco is dry and flavorful. *\$13 save \$7*

**GRUET BRUT**  
Dry, elegant, and a go-to for us. Green apple and citrus notes with a long finish. *\$21 save \$3*



E-GIFT CARDS ALSO AVAILABLE!

## GIFT A TASTE OF DLM

Looking for the perfect gift that'll unlock a world of good food opportunities? A DLM Gift Card is the most delicious way to give someone exactly what they're craving! Take a look at the ways they can be redeemed:

**IN STORE AT ANY DLM LOCATION**

Redeem on everyday staples, DLM signature favorites, and a world of good food. Also valid on DLM Drive-Up orders.

**DLM MAIL ORDER ONLINE GIFTS**

Shipping nationwide, gift cards can be redeemed on available gourmet gifts at [WWW.DOROTHYLANE.COM](http://WWW.DOROTHYLANE.COM)

**DLM CULINARY CENTER**

Gift a culinary experience with a DLM Gift Card and ask for our DLM Culinary Center gift card enclosure.

**HOW TO GET A DLM GIFT CARD?** DLM GIFT CARDS CAN BE PURCHASED IN STORES OR ONLINE! IN ADDITION TO PHYSICAL GIFT CARDS, SEND AN E-GIFT CARD! [WWW.DOROTHYLANE.COM/GIFTCARD](http://WWW.DOROTHYLANE.COM/GIFTCARD)

*“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](http://DOROTHYLANE.COM/CAREERS)





# SEASONAL TWIST

## Peppermint Killer Brownie® Is Here!

Peppermint cream swirled with white chocolate chips and velvety caramel.




Shipping nationwide while supplies last.

**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.



# A HOLIDAY TO REMEMBER

Dazzle with every bite this holiday season. Reserve holiday favorites online, by phone, or at the department indicated below.

**HEAVENLY HAM® (MEAT)**

**U.S.D.A. PRIME RIB, BRISKET, & MORE (MEAT)**

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

**KILLER BROWNIE® & MORE (BAKERY)**

\* Holiday Dinner Menu and Bakery orders must be received by 11:59 p.m. Tuesday, December 20, so we can best prepare.

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

**Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800** • Prices and offers herein are valid through 12/31/22. 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.