

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JANUARY 2020

Dazzling Eats

*From New Year's Eve
to New Year's Day*

+ our new line
of Beautiful
Bundt Cakes

NEW YEAR'S night

TOAST IN STYLE FANCY APPETIZERS AND FIZZY DRINKS ARE JUST THE WAY TO RING IN THE NEW YEAR IN STYLE.

SUSHI TRAY ALLOW OUR SUSHI CHEFS TO CREATE AN ARTFUL PARTY TRAY FOR YOU! WE ASK 24 HOURS NOTICE. [SUSHI](#)

SWEET TRADITION THE TRADITION OF EATING 12 GRAPES AT MIDNIGHT COMES FROM SPAIN—ONE GRAPE FOR EVERY CHIME OF THE CLOCK! [PRODUCE](#)

CHEESE & CHARCUTERIE AS YOU MEANDER THROUGH OUR STORES, GET CREATIVE AND PULL TOGETHER YOUR OWN CHARCUTERIE & CHEESE TRAY. [MEAT/THE DLM CHEESE SHOP/DELI](#) VIEW OUR CHARCUTERIE GUIDE: DOROTHYLANE.COM/CHARCUTERIE

GET THE RECIPE WASSAIL IS AN ENGLISH PUNCH-LIKE DRINK MEANING "GOOD HEALTH." DOROTHYLANE.COM/WASSAILRECIPE

GET THE RECIPE DLM BRIOCHE WITH CAVIAR. DOROTHYLANE.COM/BRIOHECAVIAR

ELEGANT OYSTERS ALWAYS IN STYLE, SEE WHAT VARIETIES WE ARE FEATURING AND RESERVE YOURS NOW FOR YOUR HOLIDAY ENTERTAINING! [SEAFOOD](#)

2019

NEW YEAR'S day

LET TRADITION SHINE NEW YEAR'S DAY IS FULL OF FOOD TRADITIONS FROM A MYRIAD OF CULTURES TO CELEBRATE THE YEAR TO COME. HERE ARE A FEW:

POMEGRANATE & APPLES DIPPED IN HONEY SWEET FOODS HINT TO A SWEET YEAR WITH THIS ROSH HASHANAH TRADITION.

COMING FULL CIRCLE EATING ANY RING-SHAPED TREAT (SUCH AS A DLM DONUT OR UNIQUE'S ROUND PRETZELS) SYMBOLIZES COMING FULL CIRCLE AND GOOD FORTUNE.

PORK & SAUERKRAUT CALL IT SUPERSTITION OR PERHAPS JUST A HANKERING FOR THIS MEMORABLE COMBO. THIS LONG-STANDING TRADITION IS SAID TO BRING GOOD LUCK. TRY OUR DUBRETON PORK & BARREL-CURED SAUERKRAUT.

CITRUS IN CHINA, CITRUS IS GIVEN AS A WISH OF PROSPERITY. ADDED BONUS IS THAT IT BOOSTS YOUR IMMUNE SYSTEM.

GET THE RECIPE BLACK EYED PEAS ARE A SOUTHERN STAPLE FOR WELCOMING THE NEW YEAR. DOROTHYLANE.COM/TEXASCAVIAR

WALKERS SHORTBREAD IN SCOTLAND, NEW YEAR'S EVE IS KNOWN AS HOGMANAY AND IT'S CUSTOM FOR THE FIRST PERSON TO ENTER A HOME IN THE NEW YEAR TO BRING A GIFT, LIKE SHORTBREAD (OR WHISKEY).

2020



NEW LOOK, NEW YEAR, NEW CLASSES!

We've ramped up our style and are bringing you a more modern look to match what we've got going on in the DLM Culinary Center. Love food and want to learn, talk, and share it with others? Our cooking classes, interactive dinner parties, and other events are a great way to have fun and eat some amazing food. Come in and see what we've got going on in 2020—it's absolutely delicious!

COOKING CLASSES

Our classes are designed for home cooks with busy lifestyles who have a passion for food. We offer both an intimate hands-on experience and demonstration classes covering a wide range of delicious topics, including kids' camps, family nights, couples dinner parties, 5-course food and wine events, to name a few! Now enrolling at 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 activity, 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.

MEETINGS & KITCHEN RENTALS

Get out of the same-old conference room and host your meeting here! Filled with plenty of natural light, the DLM Culinary Center can support your team throughout the meeting with breakfast, lunch, yummy snacks, and beverages.

Chef Camie | CULINARY DIRECTOR

UPCOMING CLASSES



FAMILY NIGHT: MAJOR MUNCHIES
HANDS-ON CLASS
SUNDAY, JANUARY 19
5-7:30 PM



CAKE DECORATING 101
HANDS-ON CLASS
TUESDAY, JANUARY 28
6-8:30 PM



MASTER YOUR KNIFE SKILLS
HANDS-ON CLASS
WEDNESDAY, JANUARY 29
6-8:30 PM



THE PARIS BISTRO: AFFORDABLE FRENCH FOOD & WINE
THURSDAY, JANUARY 30
6-8:30 PM

OUR FULL COOKING CLASS SCHEDULE CAN BE FOUND ONLINE AND IN OUR STORES.

6161 FAR HILLS AVENUE
DOROTHYLANE.COM/
CULINARYCENTER
937.535.5696



Bundt, Bundt Baby!

The beauty of the bundt cake goes beyond its sleek curves. This is a cake, after all, that has to stand alone. Although it may be finished with a chocolate coating or shower of powdered sugar, depending on the flavor, the rich, moist cake must be so good that the memory of a thick coating of icing is washed away.

It's with this challenge in mind, that the masterminds and DLM pastry chefs Amy Brown and Lindsey Lucas, have crafted an exquisite new line of DLM Bundt Cakes. True to the bravo of bundt cakes, we bake these rich, dense, moist cakes in aluminum pans.

Not only are they a sight to behold, but each unlocks a whole new flavor profile. Approximately 6-inches and one pound each, mainstay flavors will be Hummingbird and Cinnamon Walnut.

We'll also feature a third seasonal flavor as well (like this month's Chocolate Peanut Butter Bundt Cake). The size makes them perfect for a hostess gift, small get-together, or an addition to your brunch or party spread.

Cinnamon Walnut Bundt Cake

Rich coffee cake layered with brown sugar and walnut streusel.

Hummingbird Bundt Cake

This delicious cake is filled with bananas, pecans, and pineapple then dusted with donut sugar!

Chocolate Peanut Butter Bundt Cake

Chocolate bundt cake with peanut butter chips encased in a peanut butter chocolate shell.

Jessie | Marketing & Communications



morning sun organic farm



The drive out to Morning Sun Organic Farm, located near West Alexandria, Ohio, weaves through hilly, quaint towns on a beautiful autumn day. Our mobile directions fail us and we concede to the fact that we'll be late to joining the lunch invitation extended by the Filbrun family. We get back on track after the technology fail. Soon, we are heading down the long driveway toward the Filbrun family's farm, where we are then warmly greeted (despite being late) by both the scenic farm and our hosts, the Filbrun family. The kids run to and fro, with the youngest finding solace from the myriad of new faces (a group of us from DLM, including the Dairy managers) in the arms of her grandfather, Dale Filbrun. I quietly reach my hand into my pocket and switch my mobile to silent, not wanting the interruptions that come with it as we spend time with these kind people.

PURITY STARTS WITH TRANSPARENCY

DLM has had a relationship with Morning Sun Organic Farm for more than 20 years when Dale walked into DLM Oakwood with a dozen eggs and introduced himself to Larry Fourman, DLM Oakwood's longtime Dairy manager. The yolk of a longtime friendship with DLM started that day.

Dale and his son Daren explain that the purpose of their invitation, beyond sharing our company over a meal, is transparency in how they do things. There is a purity that shines through as they delve into their belief of their product and practices. With great pride, they walk us through the inner workings of their 160-acre farm, where they have about 8,500 chickens laying approximately 7,250 eggs per day. The chickens are certified organic and cage-free, meaning that the numerous red barns that line the



farm each have multiple openings with fans running constantly, allowing for ample ventilation, and open access to green space where the chickens can roam.

The natural feel of chickens clucking contently marries well with some modern advancements that the Filbruns have made over the years, like a conveyor belt that brings the eggs laid in nesting houses to a gathering spot. Young Daniel, age 4, doesn't hesitate to take a break from playing to jump up and begin carefully placing the eggs in carriers. Nobody asks him to do so; he just saw the eggs and his eyes lit up, happy to help in his own way. As a parent, I can admire the sense of responsibility these children are learning. Although these tasks are carried out on a daily basis by the adults, the lifestyle is a part of them.

"We used to be washing the eggs by hand," Daren remarks, as he carries Daniel's sorted eggs to a machine that carefully suctions the top of each egg so that they can be cleaned. They then travel down a line to undergo a process called candling, where a bright light shines through each egg, and they're sorted for quality and size (hence large vs. jumbo), and then finally packaged. Next step is delivery, with Morning Sun Organic Farm bringing their eggs to pockets of restaurants and retail locations, like ours.

THE SECRET TO A GOOD EGG

Daren points out how nicely the chickens are feathered, noting that they aim to not overcrowd the

individual areas. In addition, each of the red barns where the chickens lay eggs has its own designated pasture, rather than a shared one.

Dale is quick to add that a good egg starts with a happy, healthy chicken, which is the result of its environment, even down to the soil. "In addition to scratching in the pasture for bugs and worms, they also get organic (and therefore non-GMO) grain raised by us," Dale says. "We have been following the organic standards since 1992, before it was popular, because we believe in raising nutrient dense food, whether it's for my family or our chickens." By doing so, he says this gives Morning Sun total control over what the chickens are fed—whole grains and no animal by-products. "That's very important," Dale says.



After touring the farm and meeting the family and team behind Morning Sun Organic Farm, I notice one more hidden layer to what makes a good egg—the Filbrun family. Together at lunch sit four generations, from Dennis and Doris to Dale and Evelyn, Daren and Holly, and their children, joined in business as well by good friends Shane, Ellen, and Myron. Evelyn's contagious laugh lights up any room and the kids contentedly play all the while while we enjoy conversation. As Dale says of the chickens, "birds of a feather flock together," and so does this close-knit family.

Jessie | Marketing & Communications Manager

BACONFEST 20

GO PIG OR GO HOME 20
JAN. 25+26



DOROTHY
LANE
MARKET



Time to savor 11:00 A.M. — until — 4:00 P.M.

TASTE BACON BLISS AS YOU SAMPLE BACON-TASTIC CREATIONS AND MARVEL AT PRODUCTS WHERE BACON IS THE SHINING STAR. PLUS, GET A FREE BACON UPGRADE ON ANY JACK'S GRILL, SANDWICH STATION, OR NAPLES-STYLE PIZZA ORDER DURING BACONFEST.



Crawl

A COFFEE TASTING EVENT

JAN 18 • 11 A.M.—3 P.M. • WASHINGTON SQUARE

Coffee roasters will be on site at DLM WSQ only; tastings will be at all locations.

Calling all coffee lovers! Let's come together to warm up around the ultimate comfort cup—coffee! Our Coffee Crawl is an in-store tasting event where you can try several different local roasts, meet the vendors, and complete our tasting challenge to be entered to win door prizes. Although the coffee roasters will be at DLM Washington Square only, we'll feature tastings of their coffees at all stores.

Sip on this MEET OUR PARTICIPATING COFFEE CRAWL FRIENDS

"Founded by a crew of four coffee enthusiasts (a TV producer, a photographer, a ferry boat captain, and, thank goodness, a Starbucks's manager) ... with the opening of their first shop on Kelleys Island." **ERIE ISLAND COMPANY**

"Roasting coffee is both art and science, and our master roasters use decades of experience and enhanced technology to identify the perfect roasting curve for each coffee."

CRIMSON CUP COFFEE

"Minerals in the soil influence the body and acidity of coffee; higher altitude makes for a sweeter, higher-quality coffee (on account of lower temperatures, rather than the elevation itself)." **ZINGERMAN'S COFFEE COMPANY**

"Our flavored coffees are free of solvents and chemicals often used to flavor coffee. They are gluten free, vegan friendly, and Kosher certified." **SILVER BRIDGE COFFEE**

"I worked at the student-run coffee shop on UD's campus when I was a business student and fell in love with coffee. Reza is my middle son's middle name and when I started this business, I had 3 little boys under five who I would drag along to the roastery with me while I roasted and bagged coffee. They had their own little play room there. The boys have traveled all over the world with me to visit coffee farms we buy from. ... I am proud to provide Dayton with high quality, ethically sourced coffee that I roast fresh each week." **REZA'S ROAST**

"Harnessing coffee at its peak flavor starts with finding the best quality beans through direct sourcing and supporting the farmers who grow them. Better care for the farmers means better conditions for the crops, means better coffee for you. We roast more than 150,000 lbs of coffee annually in small batches ranging from 25 to 150 lbs. All orders are roasted fresh daily and cupped by our quality control team. Each roast is designed to capture each varietal of coffee at its peak flavor. From start to finish, a better bean."

BOSTON STOKER COFFEE CO.

"We were founded with an unusual mission—to create a new model of bringing the best coffee from farmers to consumers in a manner that's direct, fair, and sustainable to all involved: the environment, the farmers, our employees, and customers."

EQUAL EXCHANGE FAIRLY TRADED COFFEE

"Roasting coffee in small batches gives us more control in the roast profile of the beans. More control means that we are able to pull out the natural flavors of each coffee."

TWISTED RIVER COFFEE ROASTER

"Over the years we've supported amazing causes, such as The Marvin Lewis Community Fund, The Flying Pig Charities, Bogg Ministries, UC Foundation, Kettering Foundation, Feed the Children and The Second & Seven Foundation. Giving back is at the very core of who we are. When you purchase Rooted Grounds Coffee, you are helping us help others."






ROOTED GROUNDS COFFEE

Free Seminar
DLM Culinary Center

1 P.M. • NOT ALL
FAIR TRADE IS
CREATED EQUAL

Presented by
Charlie Brandes,
Equal Exchange
Fairly Traded Coffee

JANUARY 2020

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BACONFEST 2020 GO PIG OR GO HOME 11:00 A.M. - 4:00 P.M. DOROTHY LANE MARKET		JOIN US JANUARY 25 + 26  FOR OUR CELEBRATION OF ALL THINGS BACON!		2	3 Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.	4 Rise & Shine Yoga—Free (S) 9-10 a.m. Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
5	Flower of the Month Sea Holly 	7	8 Oyster Happy Hour / Wine Tasting (W) 4-7 p.m. Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	9 Chefs' Plates/ Wine Tasting (W) 5-8 p.m.	10 Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.	11 Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
12	13	Sandwich of the Month The Whistlestop 	15 Oyster Happy Hour / Wine Tasting (W) 4-7 p.m. Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	16 Chefs' Plates/ Wine Tasting (W) 5-8 p.m. Off to a Great Start! Breakfast to Go (CC) 6-8:30 p.m.	17 Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.	18 Coffee Crawl (W) 11 a.m.-3 p.m. Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
19 HANDS-ON CLASS Family Night: Major Munchies (CC) 5-7:30 p.m.	20	21 A Modern Dinner Party (CC) 6-8:30 p.m.	22 Oyster Happy Hour / Wine Tasting (W) 4-7 p.m. Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	23 Chefs' Plates/ Wine Tasting (W) 5-8 p.m.	24 Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m. Three Kings' Day: A Puerto Rican Celebration (CC) 6-8:30 p.m.	25 BaconFest 11 a.m.-4 p.m. Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
26 BaconFest 11 a.m.-4 p.m. COUPLES' HANDS-ON CLASS To Our Health (CC) 1-4 p.m.	Naples-Style Pizza of the Month Sausage & Rapini 	28 HANDS-ON CLASS Cake Decorating 101 (CC) 6-8:30 p.m.	29 Oyster Happy Hour / Wine Tasting (W) 4-7 p.m. HANDS-ON CLASS Master Your Knife Skills (CC) 6-8:30 p.m. +	30 Chefs' Plates/ Wine Tasting (W) 5-8 p.m. The Paris Bistro: Affordable French Food & Wine (CC) 6-8:30 p.m.		



Congratulations to our 2019 Associates of the Year and our newest 25-Year Club Members!

Back row, left to right: Jack Barker*, Springboro Produce; Cody Officer, Oakwood Meat; Paul West, Oakwood Front End; Will Mintler, Washington Square Deli; Nicholas Nawroth, Support Staff; Mark Nabor*, Oakwood Deli. **Front row, left to right:** Norman Mayne; Teal Prior, Springboro Front End; Stacy Felumlee, Love Cakes; Alyssa Dimbath, Springboro Bakery; Leah Presutti, Human Resources Director; Sandy Lekan*, Washington Square Scanning; Calvin Mayne. **Not photographed:** Amy Grove, Oakwood Kitchen; Connie Halter, Springboro Floral; and Denny Behnke, Washington Square Grocery. *Denotes 25-year members.

We're Hiring!

Sharpen Your Passion.

Join our culture of food enthusiasts in a variety of positions!

DOROTHYLANE.COM/CAREERS



View all events at DorothyLane.com/Events

Unless otherwise indicated, events are at all stores. (O) Oakwood (W) Washington Square (S) Springboro (CC) Culinary Center (registration required) + Find additional events for this day online. Events are all subject to change based on weather and availability.



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PICK-YOUR-OWN 10-POINT DAYS!

EARN 10 POINTS FOR EVERY \$2 SPENT!

Today is my 10-Point Day!

Bring this coupon in any day in January 2020 to redeem.

VALID THROUGH 1/31/2020. NO CASH VALUE. Excludes wine, beer, postage stamps, and gift cards. Club DLM card must be presented at time of purchase. Not combinable with any other offers.



DOROTHY LANE MARKET

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DOROTHY LANE MARKET

HAVE A SNOW DAY YOUR WAY.

Curl up with a cup of cocoa and let DLM Drive-Up take care of grocery shopping.

TAKE \$10 OFF \$80 WITH CODE SNOWBALL19

Limit 1 • Expires 01/31/2020 • Excludes delivery or shopping fees



EST 1948

DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

DLM GIVES BACK

Approximately

\$38,465

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN NOVEMBER

NEW LOOK, NEW YEAR, NEW CLASSES!

**COME STIR YOUR PASSION FOR GOOD FOOD
WITH US AND SEE WHAT'S COOKING.**

NEW CLASSES NOW AVAILABLE

Sharpen your skills, embrace a new cuisine, or dine in style.

DOROTHYLANE.COM/CLASSES



CULINARY CENTER

DOROTHY LANE MARKET

6161 FAR HILLS AVENUE

[DOROTHYLANE.COM/
CULINARYCENTER](http://DOROTHYLANE.COM/CULINARYCENTER)

937.535.5696

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 1/31/20. 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.