

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • FEBRUARY 2020

**So much  
to love**

**Radiant ROSES  
Chocolate-Covered  
STRAWBERRIES  
+ Celebrating 20 Years  
with Ghyslain**



# Maria Roses

A rose is just a rose, you say? Well let me tell you about the Maria Roses we carry. Ask Felipe Villamizar, President of Maria Roses based in South America, and he'll probably tell you about his mother Maria, the beauty of the Andes Mountains, and the graciousness of South American culture. He probably won't tell you though that Maria Roses can be found in the best markets in Europe. He won't brag that he can trace every rose bunch to the farm of origin and the day it was harvested. He probably won't even mention the razor-sharp logistics of shipping his roses worldwide. But what he will talk about is the beauty of the roses, the connections they help build, and making people happy.

Maria Roses are cutting edge, coming to us from farms in Ecuador and Colombia. The Ecuadorian farms are at higher elevations and the Colombian farms at lower. With different climates, Maria is able to grow more rose varieties. Poor weather or a production problem at one farm doesn't necessarily mean that the same problems are at another. Maria Roses cares about sustainability. As Felipe says, "It's our land, it's precious, and there is no more." He is very proud of his family's involvement, too, and will likely show you a photograph of his teenage son working at one of the farms last summer peering into a microscope in one of the laboratories.

Every few weeks, we get an email or call from Felipe asking if our customers like the Maria Roses we're getting. Felipe has never been to our stores but he's part of our family and culture and we are part of his.

*Stuart* | Floral & Plant Director



## FRESH FLOWER BASIC CARE TIPS

1. To keep your flowers fresh, place in water as soon as possible. If they'll be out of water for longer than one hour once you leave our store, let us know so we can wrap them accordingly.
2. Beware of extreme temperatures. Cut flowers in a hot car are doomed as are ones left exposed to the winter elements.
3. Fill a clean vase with cold, clean water and flower food. Trim stems with sharp knife or pair of scissors. Remove any foliage that will be below the water. Change water and re-cut stems every three days.
4. Find the perfect spot. Place your vase in an area that is away from sunlight, heaters, or drafts. These will cause your flowers to wilt quickly.



NEW LIMITED EDITION FLAVOR

## With Love Killer Brownie®

Blonde and chocolate brownie with a caramel center and Valentine's sprinkles on top.

Available at the DLM Bakery or  
DLMMailOrder.com

while supplies last



## celebrating 20 years of partnering with Ghyslain Chocolatier

Union City, IN

There's something to be said about a long-lasting business relationship in this industry that feels more like a well-oiled friendship. It was nearly 20 years ago that Ghyslain Maurais, chef and renowned chocolatier, crossed paths with DLM'S Scott Fox, VP of Bakery & Coffee Bar. "It's been quite a ride," says Ghyslain. Watching the two interact, you can see that friendship at play as they jest and riff off one another's creativity. Scott looks back on the start of it all around this time in 1999, and he knew that he had found a gem, not just in finding a unique product to bring to Dorothy Lane Market but in linking arms with a brilliant local partner with world-class experience.

### A One-in-a-Million Food & Friend Find

Ghyslain Chocolates are stunning hand-painted creations, many with a flavored ganache encased inside. Each is truly as spectacular as Ghyslain himself. Born in Québec City, Ghyslain spent several years as the head chef for the Québec ambassador at the Canadian Embassy in London and also in New York City. After using his vacation time to expand his knowledge and study chocolate making in Zürich, his creativity was truly unleashed in new ways at the embassy.

In the mid-nineties, Ghyslain was eager to make his way to the U.S. and saw a head chef position for the Ohio-based Inn at Versailles, which is heavily influenced by French culture. It was there that he met his wife Susan. The two moved to Union City, Indiana, where Susan's family was from, and Ghyslain started making his

chocolates from the kitchen of their farmhouse in 1998. Today, Ghyslain Chocolatier is a thriving business there in Indiana where he creates everything from chocolates to perfect croissants, which we also carry.

Dayton Daily News food critic Ann Heller caught wind of Ghyslain and wrote about him in 1999. Fox had to taste the chocolate and meet Ghyslain, and this was the start of our 20-year relationship.

### 20<sup>TH</sup> ANNIVERSARY COMMEMORATIVE HEART BOX

That very first Valentine's Day with Ghyslain, we featured a stunning dark chocolate heart that was hand painted red and held six beautifully crafted chocolates. You can see it photographed in the 1999 article by Ann Heller. This year, to celebrate our 20<sup>th</sup> anniversary of working with Ghyslain, we are bringing the chocolate heart back, but with some special touches for the occasion.

You'll find the chocolate heart made from ruby chocolate, an exciting new innovation in the chocolate-making world, which is aptly timed for this occasion. The inside of the heart reveals three ruby pink chocolates filled with a ruby chocolate cream and Champagne ganache, and three platinum chocolates filled with a salted caramel ganache. The 20<sup>th</sup> Anniversary Ruby Heart Box comes enclosed in a platinum box as a nod to the milestone. It'll be available seasonally just in time for Valentine's Day, along with some other ruby creations by Ghyslain because every good friendship is worth celebrating.



Jessie | Marketing & Communications Manager





# Think Pink With Ruby

*All-natural color and flavor, one of the biggest innovations in chocolate is happening now.*

The biggest innovation that's happened with chocolate in the past 80 years is here, and we couldn't be more excited to have some fun with it. We all know and love white, milk, and dark chocolate, but now there is a fourth variation on the horizon and it's unlike any other we've ever tasted. Ruby chocolate has subtle berry notes intertwined into its melt-in-your-mouth chocolate flavor.

Ruby launched across the globe in 2018 in limited quantities, only appearing in the U.S. market in more recent months. "What you taste and see comes from the cocoa bean," says Miriam Madrigal with Barry Callebaut Chocolate, explaining that the unique flavor and color of ruby is all natural. Some fresh cocoa beans are more white inside, but a vast majority are a dark reddish pink color. Through a different way of processing the beans, ruby cocoa was created. Once you add a bit of milk and sugar to the process, the color moves into a stunning pink direction.

The DLM Pâtisserie has created two scrumptious, limited-edition desserts utilizing ruby, which will make an appearance the first few weeks of February. **Ruby Cocoa Rocky Road Bars** start with a no-bake cookie crust, which is topped with a mixture of toasted almonds, pistachios, housemade marshmallows, freeze-dried raspberries, and shortbread cookies folded within the ruby chocolate. We're also featuring a **Ruby Ganache Tart**, composed of pistachios in a gluten-free crust, ruby chocolate ganache, fresh whipped cream, toasted pistachios, and ruby chocolate curls. In addition, our dear friend Ghyslain has made some limited-edition ruby creations to be featured at DLM, including the Ruby Slipper! (Read more on page 3.)

*Jessie* | Marketing & Communications Manager



## You're Invited

Our Wedding Showcase is unlike any other wedding event as our goal is to inspire you by bringing together several mini vignettes from the table settings and flowers to the wedding dress and cake. This year's international theme is truly out of this world, as each of our designers has chosen a country to inspire their cake design and resulting wedding day vision for you to see. In a way, it's like an extension of the Food Explorer journey we took DLM customers on last year. As you plan your special day, come see a world of stunning wedding day cake design trends and more. This event is free and all attendees will receive a 10% off wedding cake coupon and are eligible to enter to win a special drawing for \$300 off a wedding cake from Love Cakes by DLM. We'll see you there, Sunday, March 1, 11 a.m. to 3 p.m. at DLM Springboro! *Sabrina* | Love Cakes Manager

- 1. IRELAND** Love Cakes' newest designer Kaytlyn Stanuszek's Celtic roots led her to the trinity heart knot and other adornments, including gold throughout.
- 2. MEXICO** Designer Tiara Shackelford is drawn to Latin American culture and looked to vibrant Mayan tiles and the bride and groom sombrero tradition for design elements. Also, keep an eye for varying textures on her final cake!
- 3. UNITED STATES** Love Cakes' manager Sabrina Fiffe looked to fill her "blank canvas" with a painterly style brimming with textures. In addition, she'll also be showcasing other creations featuring top trends she is seeing now.

- 4. JAPAN** Designer Emma Ward combines Japanese gardens and ornate kanji lettering with hand-painted haikus for an exquisite look featuring textures and metallics.
- 5. HOLLAND** Looking to the classic designs of Dutch glazed pottery for inspiration, designer Nicol Yukon pulls in Delft blue hand-painted floral patterns.
- 6. INDIA** Designer Whitley Rohrig was drawn to the bold patterns and colors of India, even integrating piped henna patterns.
- 7. SWITZERLAND** Designer Stacy Felumlee is evoking the winter and rustic beauty of Switzerland—something to keep in mind for winter weddings. Look for greenery and a natural palette.



# The Golden Age of GOOD MILK

*Quench your craving for an  
old-fashioned milk - DLM Milk.*



When I was a kid, milk played a starring role in our family food culture. We always had a gallon or two in the fridge. Not the jug, but the big, boxy container that required both child-sized hands to pour. We all had milk and cereal for breakfast in those days, and after school on special occasions my mom treated us to the wonders of warm chocolate chip cookies and milk. My dad was an accomplished milk drinker as well; he would play baseball all day with his buddies on the streets in Dayton View, and afterward Grandma would make him a bologna sandwich, washed down with a nice glass of ice-cold milk. I inherited my grandma's cookie jar, which sits as a memento in the corner of my office right now.

So what happened to those idyllic days of dairy consumption? As we get older, it seems harder to enjoy. Maybe it makes you feel a little bloated. And then, much of popular health culture has turned against milk, decrying its difficult digestibility, its fat content, and questionable nutritional value. And yet there are cultures that, unapologetically, still thrive on dairy: from France with its innumerable cheeses, to India with its ghee and cream, to the mighty Maasai of East Africa who are prodigious consumers of pure whole milk. What gives? Could it have something to do with the type and quality of milk?

Yes, and that brings us to proudly introduce you to our new Dorothy Lane Market A2 Guernsey Milk. This is not milk from the good old days—it's better, much better! Richer in flavor, higher in nutrition, and easier to digest than any milk we've ever had.

Our new milk is the brainchild of our friend Adrian Bota who grew up in Romania drinking milk from the family's cow as a child. Adrian attended Akron University, met his wife, and settled in Northern Ohio. When their first daughter came along, he wanted to give her the gift of good milk so he set on a journey to make it happen. Through his research, he learned that most cow's milk in the U.S., including organic, comes from factory farms and contains a protein known as A1. This protein is linked with lactose intolerance. However, certain cow's milk, specifically with the A2 protein, is much more digestible, similar to goat's milk, which also has A2 protein.

So what's so special about A2? Adrian explains, "A2 milk harkens back to the way milk was before natural & human intervention caused cows to develop A1 proteins in their milk. All other mammals produce A2 milk, including humans, which means A2 milk offers a closer experience to drinking the milk that humans are supposed to have. The difference between the milk protein in A1 and A2 milk is only one amino acid—but this impacts how our bodies digest the milk. Research shows that a large number of people who think they are lactose intolerant are actually A1 intolerant and can thus drink A2 milk and not experience adverse health issues." Although A2 milk can be found in some chain stores, most however is still from factory farms and standard breeds such as the Holstein, a breed that produces large volumes of lower fat, less-flavorful milk.

Adrian's story converges with my own education. I remember as a kid my dad would speak with reverence about the best milk in the world coming from two heritage breeds from the British Channel Islands of Jersey and Guernsey. Their milk, according to my dad, was the ultimate! So you can imagine how proud and excited we are that our DLM milk is entirely Guernsey A2 milk! It's produced not far from here in cooperation with Adrian by two Amish family farms, the Keims and the Yoders.

These fine folks raise their cows on their own grass pastures and entirely avoid the use of growth hormones, antibiotics, or GMO feed. They represent generations of farming wisdom and a love for their work. Their beautiful brown-speckled Guernsey cows are smaller and produce less volume, but a more nutritious, rich milk. In fact, compared to regular milk, ours contains 33% more vitamin D, 25% more vitamin A, 15% more calcium, 12% more protein, and a whopping 300% more Omega-3 fats! Our milk is low-heat vat pasteurized and non-homogenized—yes with the gorgeous cream on top. Its beautiful golden tinge reflects its superior nutrition and unequalled rich, creamy flavor.

If you abandoned milk long ago, maybe it's time to give ours a try. We are proud to make this milk a prominent part of our food culture once again. Yes, right now at DLM this is milk's golden age.

*Calvin* | President



# JUST FOR THE HALIBUT

My favorite fish to cook is halibut, hands down! Why? It's a crowd-pleasing white fish that is firm, but not as firm as swordfish or mahi mahi, and is meaty in texture. Because of these characteristics, it is more versatile in options for cooking methods.

Whether you're in the mood to grill, bake, poach, or broil, fresh halibut can take on a lot of bold spices and ingredients but also shines when prepared

simply sautéed with Vera Jane's Extra-Virgin Olive Oil, sea salt, and fresh lemon. Check out the recipe below for my new favorite way to cook halibut.

With the Lenten season beginning Feb. 26, and spring right around the corner, adding more fresh seafood to your diet just makes good sense. You won't find fresher fish and seafood than right here at DLM. Ask our well-informed fishmongers for their ideas

on what's for dinner tonight. Or have our talented chefs at Jack's Grill cook up the freshest catch while you wait.

Want to learn how to cook a couple of our favorite seafood dishes? Look for the DLM Culinary Center's Seafood Supper Club events on March 6 and 20 where you'll learn how to cook Scallop Piccata and classic Shrimp and Grits!

*Chef Carrie* | Culinary Director

## PAN-SEARED HALIBUT with Mushrooms and Brussels Sprouts

Serves 4

- (4) 6-8 oz halibut fillets
- Salt and pepper to taste
- 2 Tbsp Vera Jane's Extra-Virgin Olive Oil, plus more if needed
- 2 Tbsp shallots, finely chopped
- 2 cups fresh chanterelles or other mushrooms, chopped
- 1 cup Brussels sprouts, leafed or shredded
- Zest and juice of a lemon, divided
- 1/4 cup white wine
- 2 Tbsp butter

Season the fish with salt and pepper. In a sauté pan, heat the oil over medium-high heat and add the fish (making sure not to overcrowd the pan) when hot. If you are using fillets with skin, sear the meat side first, not the skin side. Figure about 6 minutes per inch total cooking time. Remove the fish and keep warm. In the same pan, adding more oil if necessary, sauté the shallots, mushrooms, and Brussels sprouts. Cook, stirring often, for 3-4 minutes. Add the lemon zest and toss to combine. Add the white wine immediately and turn up the heat to high. Scrape up any browned bits on the pan with a wooden spoon. Let this boil furiously until the wine is nearly gone. Turn off the heat and add the butter and lemon juice. Swirl to combine and adjust seasoning if necessary. Serve the sauce and vegetables on a plate topped with the fish. *allergens: fish and milk*



# GAME DAY DIPS SNACKING PLAYBOOK

*Score a touchdown during the big game with this playbook of dips. You'll find seasoned MVPs and new recruits.*

### DILL DIP

This classic dip is creamy, filled with fresh dill, and always in style.



### BACON DIP

Chock-full of DLM Uncured Bacon, this dip is slightly smoky and great with potato chips.

### CHIPOTLE LIME DIP

Scoop it up with tortilla chips or try tossing it with coleslaw to dress up your fish tacos.



### CALABRIAN DIP

Made with bright and hot Calabrian chiles and Cheddar for balance, this dip is wicked good. *New!*

### BUFFALO CHICKEN DIP

A game-day favorite! This dip is perfect for veggies or chips. Pro tip: serve warm for the ultimate experience.

### EVERYTHING BAGEL DIP

Who doesn't love that tasty combo of toasty sesame seeds, onion, garlic, and salt? *New!*



### SPINACH DIP

Our best-selling dip! Always an excellent choice for that party, family get-together, or to snack on while the game is playing.


### DLM WHITE CORN TORTILLA CHIPS

Made with local non-GMO corn, these chips are the perfect vessels for your dipping needs.





# FEBRUARY 2020

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<b>Chocolate-Covered Strawberry Dipping</b> <b>February 13 &amp; 14 • 11 a.m.-6 p.m.</b> Strawberries dipped in decadent milk or white chocolate and then rolled in toppings. <i>While supplies last.</i>				<b>1</b> Rise & Shine Yoga—Free (S) 9-10 a.m.  Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
<b>2</b>	Flower of the Month <b>Roses</b>	<b>4</b> PETITE CHEFS' HANDS-ON CLASS GRADES 1-3 Comfort Food (CC) 4:30-6 p.m.	<b>5</b> Oyster Happy Hour / Wine Tasting (W) 4-7 p.m.  Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	<b>6</b> Chefs' Plates/ Wine Tasting (W) 5-8 p.m.	<b>7</b> Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.  Taste of Brazil (CC) 6-8:30 p.m.	<b>8</b> Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
<b>9</b>	<b>10</b>	Sandwich of the Month <b>French Dip</b>	<b>12</b> Oyster Happy Hour / Wine Tasting (W) 4-7 p.m.  Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	<b>13</b> Strawberry Dipping 11 a.m.-6 p.m.  Girls' Night Out: Galentine's Day (CC) 6:30-8 p.m. +	<b>14</b> Strawberry Dipping 11 a.m.-6 p.m.  Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m. +	<b>15</b> Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
<b>16</b>	Naples-Style Pizza of the Month <b>Potato Bacon</b>	<b>18</b>	<b>19</b> Oyster Happy Hour / Wine Tasting (W) 4-7 p.m.  Banfi Wine Dinner (CC) 6-8:30 p.m. +	<b>20</b> Chefs' Plates/ Wine Tasting (W) 5-8 p.m.  Ladies' Spa Night (CC) 6:30-8 p.m. DOROTHYLANE.COM/SPANIGHT	<b>21</b> Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.	<b>22</b> Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.
 <p><i>You're Invited</i>                      Our Wedding Showcase, presented by Love Cakes by DLM, explores a world of inspiration. This event is FREE and attendees receive a 10% off wedding cake coupon.</p>		<b>26</b> Oyster Happy Hour / Wine Tasting (W) 4-7 p.m.  Pizza & Pint Night (W/S) 11 a.m.-9 p.m.	<b>27</b> Chefs' Plates/ Wine Tasting (W) 5-8 p.m.	<b>28</b> Oyster Happy Hour / Wine Tasting (S/O) 4-7 p.m.  Some Like it Hot! (CC) 6-8:30 p.m.	<b>29</b> Wine Tasting (W/S) Noon-5 p.m. (O) 2-6 p.m.	



## DLM CULINARY CENTER EVENT Banfi Wine Dinner

For more than three decades, Castello Banfi has been ranked as one of the leading North American wine importers. Join Chef Carrie and wine educator George Punter as they host an evening with our friends from Banfi. They will share their expert knowledge of their excellent wines, and Chef Carrie will prepare delicious dishes to complement them. It will be an enjoyable evening you won't want to miss.

FEB 19 • 6-8:30 P.M. • THE DLM CULINARY CENTER • \$90  
 REGISTER AT [DorothyLane.com/CulinaryCenter](http://DorothyLane.com/CulinaryCenter)

## HEALTHY LIVING EVENT Ladies' Spa Night

Enjoy an evening of pampering at Ladies' Spa Night! Relax with a chair massage from licensed massage therapist Candice Karsch and a Keys moisturizing hand treatment by Anne Otis, Keys' Director of North American Sales, while learning some easy aromatherapy tips to improve your health in the new year from Patti McCormick, RN, PH.D, of the Institute of Holistic Leadership. A special pairing of seasonal wine and cheese from The DLM Cheese Shop is included.

FEB 20 • 6:30-8 P.M. • THE DLM CULINARY CENTER • \$25  
 REGISTER AT [DorothyLane.com/SpaNight](http://DorothyLane.com/SpaNight)



*We're Hiring!*

**Sharpen Your Passion.**

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

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**View all events at [DorothyLane.com/Events](http://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 February 2020 to redeem.

VALID THROUGH 2/29/2020. 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.



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DOROTHY LANE MARKET



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And so are brownies, cookies,  
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## DLM GIVES BACK

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WORTH OF PRODUCTS  
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FOOD BANKS IN DECEMBER



# CHOCOLATE- COVERED Strawberry DIPPING

**FEB 13 & 14 • 11A.M. - 6P.M.**

Fresh strawberries dipped in  
decadent milk or white chocolate  
and then rolled in toppings.

ALL DLM LOCATIONS • *While supplies last.*

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 2/29/20.  
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