

DOROTHY LANE MARKET

TABLE

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THE COMFORT OF COOKING

20+ Recipes
to Savor

*+ Elevate Your
Grilled Cheese to
Gourmand Status*



RECIPES TO SAVOR

from our Family to Yours

SWORDFISH INVOLTINI WITH SICILIAN TOMATO SALAD

Serves 6

INGREDIENTS:

2 oranges

1 cup fresh bread crumbs

¼ cup finely chopped fresh Italian parsley

¼ cup Vera Jane's Extra-Virgin Olive Oil

Kosher salt and freshly ground black pepper

(1) 2-lb skinless swordfish steak, cut horizontally into 6 thin slices (about ½-inch thick)

DIRECTIONS:

Grate the zest from the oranges; set aside. Segment out the oranges and set aside in a small bowl.

In a small bowl, combine the bread crumbs, parsley, reserved orange zest, 2 tablespoons olive oil, ½ teaspoon salt, and pepper to taste, mixing well with your hands or a fork.

Cut twelve 9-inch-long pieces of kitchen twine. Season each slice of swordfish with salt and pepper. Lay out on a work surface and divide the bread crumb mixture among the slices, spreading it evenly. Starting from a narrow end, carefully roll each one up like a jelly roll and

tie with 2 pieces of twine. Place on a plate and refrigerate for 20 to 30 minutes.

Preheat gas grill or prepare a fire in a charcoal grill. Brush the swordfish rolls all over with the remaining 2 tablespoons olive oil and season again with salt and pepper. Place on the hottest part of the grill and cook for 2 minutes. Gently turn over 90 degrees with tongs and cook for 1 minute, then repeat twice to cook on all sides.

To serve, season the tomato salad (recipe below) with a little salt and spread out on a platter. Place the involtini on the tomatoes, and garnish with the orange segments.

Allergens: wheat, fish

FOR THE SICILIAN TOMATO SALAD

INGREDIENTS:

1 lb ripe tomatoes cut into ¼-inch cubes

¼ cup salt-packed capers, rinsed and drained

¼ cup currants

2 Tbsp pine nuts, toasted until golden brown

1½ tsp hot red pepper flakes

¼ cup Vera Jane's Extra-Virgin Olive Oil

Kosher salt

DIRECTIONS:

In a bowl, mix together and adjust seasoning if necessary.

Allergens: nuts

CLASSIC POTATO GNOCCHI WITH PARMIGIANO CREAM SAUCE

Serves 8 as an appetizer or 4-6 as a main course

INGREDIENTS:

2 cups boiling water

1 oz dried shiitake or porcini mushrooms

4 Tbsp butter, divided

¾ cup red onions, sliced

2 Tbsp minced garlic

5 oz shiitake mushrooms, stems removed and reserved, caps sliced

¼ cup fresh parsley stems

1 cup dry white wine

2 cups heavy cream

2 oz prosciutto, cut into thin strips 1 inch long

1 cup stemmed and chopped Swiss chard leaves or spinach

4 Tbsp freshly grated Parmigiano-Reggiano

(1) 16-oz package gnocchi

2 Tbsp fresh parsley, finely minced

DIRECTIONS:

Pour the boiling water over the dried shiitake or porcini mushrooms and let soak until fully rehydrated, about 15 minutes. Lift them out with a slotted spoon and set aside. Strain the liquid through a coffee filter to remove any grit. Reserve 1 cup of the liquid for the sauce. Reserve

rehydrated mushrooms for another recipe.

Melt 2 Tbsp butter in a large saucepan over medium heat. Add the onions, garlic, mushroom stems, and parsley stems. Cook until softened but not browned, about 4 minutes. Add the wine and reserved shiitake liquid. Bring to a boil, then reduce to about ¼ of the original volume. Add the cream and reduce again until the sauce coats the back of a spoon. Strain into a bowl and set aside.

In a 12" fry pan, heat the remaining butter over medium-high heat until it is just beginning to brown. Add the fresh shiitake mushroom caps and sauté for 3 minutes. Return the cream sauce to the pan, along with the prosciutto, Swiss chard, and the Parmigiano-Reggiano. Cook over medium heat for 4 minutes. Season with ½ teaspoon Kosher salt and ¼ teaspoon freshly ground black pepper. Keep the sauce on low to keep warm.

Cook gnocchi according to package directions. When all are cooked and drained, reheat them gently in the cream sauce over medium heat. Spoon into warm bowls and sprinkle with the chopped parsley and remaining Parmigiano-Reggiano.

Allergens: milk, wheat

**Please note that product availability may vary per store.*

Here we are, hunkered down at home, making the best of things. We all need to eat, so why not eat well?! Imagine a platter of steaming hot pasta. Or the aroma of a large pot of Beef Bourguignon wafting through the house. Here in this issue of TABLE, we wanted to give you a few ideas to share good food and good feelings in your home. Few pleasures in life compare to eating together, so let's savor it—with the people we love. We wish your family happiness and good health.

Calvin

SWORDFISH INVOLTINI WITH SICILIAN TOMATO SALAD

SPAGHETTI WITH LEMON-PARMIGIANO SAUCE

Recipe on next page

CLASSIC POTATO GNOCCHI WITH PARMIGIANO CREAM SAUCE

SPAGHETTI WITH LEMON-PARMIGIANO SAUCE

Adapted from Food 52
Serves 4

INGREDIENTS:

2 organic lemons, juiced and zested

1/3 cup Vera Jane's Extra-Virgin Olive Oil

1 cup grated Parmigiano-Reggiano, plus more for serving

1 pinch salt and pepper

1 lb spaghetti or angel hair pasta

20 large fresh basil leaves, thinly sliced

DIRECTIONS:

In a medium bowl, combine the lemon zest and juice, olive oil, cheese, 1/2 teaspoon salt and a few grinds of black pepper; mix vigorously so the cheese "melts" into the oil and lemon juice. Taste, adding more salt and pepper to your liking; set aside.

Bring a large pot of well-salted water to a boil (1 Tbsp of salt for every 6 cups of water). Cook the pasta according to the package directions for al dente. Drain, reserving 1 cup pasta cooking water.

Return the drained pasta to the hot, empty pot and pour over the lemon-Parmigiano sauce, tossing with up to 1/2 cup of the reserved cooking water (to start) to make a creamy sauce that clings to the strands, adding more water as necessary. Add the basil and toss once or twice just to incorporate. Serve immediately with more julienned fresh basil leaves and grated Parmigiano as desired.

Allergens: milk, wheat



PROSCIUTTO DI PARMA SALAD WITH PARMIGIANO-REGGIANO

Serves 4

INGREDIENTS:

1/2 lb Prosciutto di Parma, very thinly sliced, room temperature

1/4 cup Vera Jane's Extra-Virgin Olive Oil

1 Tbsp DLM Aged Balsamic Vinegar of Modena

Salt and freshly ground black pepper to taste

4 cups arugula leaves, washed, patted dry

8 oz large button mushrooms, stemmed and caps sliced very thinly

1 cup artichoke hearts, very thinly sliced

2 ripe plum tomatoes, cored, seeded, and finely diced

1/4 lb Parmigiano-Reggiano cheese, finely shaved

8 fresh thin bread sticks

DIRECTIONS:

Arrange the finely shaved prosciutto slices decoratively around the edges of four salad plates.

In a small bowl, combine olive oil, balsamic vinegar, salt, and pepper.

In a salad bowl, toss the arugula leaves with 1/2 of the prepared olive oil/balsamic vinegar dressing. Place the arugula leaves in the center of the four individual serving plates. In the same bowl, toss the mushrooms with artichoke hearts in the remaining 1/2 of the olive oil/balsamic vinegar dressing.

Arrange the mushrooms and artichoke hearts over the arugula leaves. Top with the diced tomatoes and shaved Parmigiano-Reggiano cheese. Serve with two breadsticks on each plate, if desired.

Allergens: milk, wheat



*Spring has sprung
and we've pulled together
some of our favorite recipes
to help you make the most of
time with your loved ones.*

Whether you are looking to channel your inner Julia Child and try your hand at Beef Bourguignon or are craving more simple classics, we've got you covered. Find even more recipes at DorothyLane.com/Recipes

PATTY MELT

Serves 4

INGREDIENTS:

8 slices DLM New York Rye Bread

1 lb DLM Natural Beef Ground Chuck

4-8 slices Cheddar cheese

DLM Yellow Mustard

DIRECTIONS:

Shape burgers a little larger than the size of the rye bread slice. On a griddle or nonstick pan, cook the burger and onions until desired doneness seasoning both with a little salt and pepper to taste. Keep burger and onions warm when assembling sandwich. Spread mustard on one side of both slices of bread. Place 1-2 slices of Cheddar cheese on top of the mustard.

Place both sides of bread on the griddle and assemble the burger and onions on top of one side. Close the sandwich and toast until both sides are golden brown and cheese is melted.

Allergens: wheat, milk



BEEF BOURGUIGNON

Serves 6-8

INGREDIENTS:

3 lbs DLM Natural Beef Chuck, cut in 2-inch chunks

Salt and pepper to taste

5 Tbsp DLM Pure Olive Oil

½ cup Cognac

4 large carrots, roughly chopped

1 large yellow onion, cut in chunks

4 large garlic cloves, smashed

(1) 750ml bottle full-bodied red wine

1 cup beef stock

6 oz DLM Tomato Paste

2 tsp dried thyme

3 large carrots, peeled and cut into nice bite-sized shapes

10 oz pearl onions, peeled. If frozen, pat dry.

½ lb white mushrooms, halved (quartered if large)

1 Tbsp brown sugar

DIRECTIONS:

Preheat oven to 325°F. Pat meat dry. Season all over with salt and pepper. Heat 2 tablespoons olive oil in an oven-proof pan with lid over medium-high heat. Working in batches, add beef to pan in one layer. Brown on all sides. Transfer beef to a bowl. Add Cognac to pan and deglaze pan over medium-high heat, scraping up bits. Allow to reduce by half. Pour Cognac over beef.

Heat 2 tablespoons olive oil in same pan. Add rough chopped carrots, onions, and garlic. Sauté three minutes over medium heat. Add beef with Cognac, wine, stock, tomato paste, and thyme. Bring to a boil, reduce heat to low, and cook two minutes. Cover and place in oven. Bake until meat is very tender, 2½-3 hours.

ABOUT 30 MINUTES BEFORE BEEF IS DONE

Steam or blanch carrots until crisp tender; drain. Heat 1 tablespoon olive oil in skillet over medium

heat. Sauté pearl onions and mushrooms until light golden brown.

Remove beef from oven. Strain liquid from stew into a saucepan. Separate beef from the cooked vegetables and discard over-cooked veggies if desired. Boil liquid until reduced by half and thickened to a sauce consistency, skimming fat from surface. Add brown sugar and season to taste with salt and pepper.

Add back the beef and fresh round of blanched carrots, pearl onions, and mushrooms to stock. Simmer 15 minutes until heated through. Yes, it's better the next day. Cover and refrigerate. Before reheating, discard any solidified fat from surface. Reheat over medium-low heat on stove top or in an oven at 325°F.



SMOKED SALMON & EVERYTHING SPICE STRATA

Serves 6-8

INGREDIENTS:

1 Tbsp butter

1 red onion, thinly sliced

4 DLM Plain Bagels, cubed

8 oz thinly sliced lox or smoked salmon, crumbled

8 oz cream cheese, cut into cubes

2 Tbsp capers

2 Tbsp dill, chopped

8 large eggs

2 cups half and half

Salt and pepper to taste

Everything Blend seasoning

DIRECTIONS:

In a sauté pan, heat the butter and sauté red onions until golden; set aside. Butter a 9x13-inch dish and layer bagel cubes, salmon, sautéed onions, cream cheese, capers, and dill. In a large bowl, whisk eggs and half and half together. Season lightly with salt and pepper. Pour over layered casserole and garnish top with Everything Blend seasoning. Cover and let sit at room temperature for at least 45 minutes or in fridge overnight. Bake at 350°F until eggs are set, about 45-60 minutes. Let rest 15 minutes before cutting and serving.

Allergens: milk, wheat, fish, egg



SPRING ASPARAGUS SAUTÉ

Serves 6-8

INGREDIENTS:

4 oz pancetta, minced

1 Tbsp butter

1 lb asparagus, ends trimmed & cut into 2-inch pieces

1 cup leeks, thinly sliced (white and green parts only)

2 cloves garlic, minced

Zest of one lemon

Zest of one orange

2 Tbsp pine nuts, toasted

2 Tbsp parsley, chopped

Salt and freshly ground pepper to taste

DIRECTIONS:

In a large sauté pan, cook pancetta over medium heat until crisp and lightly golden, stirring frequently.

Add 1 tablespoon butter to pan. Add asparagus and leeks and sauté until asparagus is tender crisp, about 3-4 minutes.

Add garlic, lemon and orange zest, toasted pine nuts, and parsley and sauté for one more minute. Season to taste with salt and pepper and serve.

Allergens: milk, nuts

BAKED PASTA WITH CAULIFLOWER & SWISS CHARD

Serves 6-8

INGREDIENTS:
4 Tbsp unsalted butter, separated

2 Tbsp sliced garlic (from 3 to 4 cloves)

12 oz Swiss chard, stems sliced, leaves torn into 2-inch pieces

1 lb cauliflower, cut into small florets (4 cups)

1 Tbsp fresh sage leaves, chopped

Kosher salt and freshly ground pepper

1 lb pasta

2 Tbsp unbleached all-purpose flour

1 cup sour cream

8 oz Gruyère cheese, grated (2 cups) and separated

DIRECTIONS:

Preheat oven to 425°F.

In a large, straight-sided skillet, melt half of butter over medium-high heat. Add garlic, chard stems, cauliflower, and sage; season with salt and pepper. Cook until garlic is golden, 2 minutes. Add ½ cup water; cover. Cook until cauliflower is just tender, 5 minutes. Transfer to a bowl; stir in chard leaves.

Cook pasta in a pot of salted boiling water until al dente. Drain, reserving 1½ cups water. Add remaining butter and flour to skillet; cook over medium-high heat, whisking, until toasted, 1 minute. Slowly whisk in pasta water until smooth. Bring to a boil; cook, whisking, until mixture coats the back of a spoon, about 2 minutes. Reduce heat to low; whisk in sour cream and 1½ cups cheese. Stir in pasta and chard mixture, pour into a lightly greased baking dish and top with remaining cheese. Transfer to oven; bake until cheese melts, about 10 minutes.

Allergens: milk, wheat



INSTANT POT/ MULTICOOKER STEEL-CUT APPLE- SPICED OATMEAL

Serves 4

INGREDIENTS:

1 Tbsp butter
1 cup gluten-free steel-cut oats
2 apples chopped, peeled
1 tsp vanilla
½ tsp cinnamon
Ground nutmeg, sprinkle to taste
Pinch of salt
2½ cups water or apple juice (3 cups for stove top or slow cooker)

ADD-IN IDEAS:

Milk or cream
¼ cup brown sugar
¼ cup raisins
Nuts

DIRECTIONS:

INSTANT POT/MULTICOOKER:

Turn your Instant Pot/multicooker to “sauté or brown”. Melt the butter in the pot and add the oats. Stir until the oats are fragrant. Add the apples, vanilla, cinnamon, nutmeg, and water/apple juice. Stir well. Close and lock the lid and cook on manual, high pressure, for 10-14 minutes. Use the quick release.

For chewier oats, cook for 7-10 minutes, for softer oats cook for 10-16 minutes.

If it's watery, let it stand for a few minutes to thicken up.

SLOW COOKER:

Turn slow cooker to low and add all ingredients. Give the ingredients a quick stir. Cover and cook on low overnight for 7-8 hours. Remove cover and stir to combine ingredients evenly.

STOVE-TOP:

Bring salt, butter, and water/juice to a boil. Add steel-cut oats, spices, and apples to boiling water and reduce heat to medium low, and cook, stirring occasionally, for 15-30 minutes (15 minutes for chewier oatmeal, 30 minutes for soft, creamy oatmeal). Remove from heat, add vanilla extract and let stand for 5-10 minutes.

Allergens: milk, nuts

"DINER-STYLE" BUTTERMILK PANCAKES

Serves 4

INGREDIENTS:

2 cups all-purpose flour
3 Tbsp sugar
1½ tsp each of both baking powder and baking soda
1 tsp salt
2½ cups buttermilk
2 large eggs, cracked into a small bowl
3 Tbsp butter, melted
Veggie oil for the pan

DIRECTIONS:

Preheat oven to 250°F for keeping pancakes warm.

In a bowl, whisk the flour, sugar, baking powder, baking soda, and salt. Using the whisk, make a well in the center. Pour the buttermilk and eggs into the well and then pour the melted butter on top.

Starting in the center, whisk everything together, moving towards the outside of the bowl, until all ingredients are just incorporated. Don't overmix-there will be some lumps.

Heat a large nonstick griddle or skillet, over low heat for about 5 minutes. Add 1 tablespoon oil to the skillet. Turn heat up to medium-low and using a measuring cup, ladle ⅓ cup batter into the skillet. Don't overcrowd the pan. You will need to do this a couple more times based on the size of the pan.

Be ready to flip when bubbles rise to the surface, about 2-3 minutes. Flip and cook on other side till golden brown. Transfer to a racked sheet pan and keep warm in preheated oven until all pancakes are cooked and you are ready to serve.

Allergens: wheat, milk, egg



The Amazing ROASTED CHICKEN

We are always on the lookout for some delicious meal shortcuts. As one of our go-tos, a whole roasted chicken is amazingly versatile as it can be used in a variety of meals. **Here are 5 ideas!**

№ 1: THAI PEANUT NOODLES

Pull chicken off the bone and slice into thin strips. Toss the strips with some pasta (we like either rice noodles or spaghetti for this). Add to it any of these mix-ins: Thai peanut or sweet chili sauce, a splash of soy sauce, julienned carrots, diced green onions, and chopped DLM Extra-Large Peanuts.

№ 2: BBQ CHICKEN SANDWICHES

Shred the roasted chicken and mix it up with some of our DLM Original Barbecue Sauce. Gently reheat if necessary and pile into a hamburger bun. Try it topped with briny pickles, smoked Gouda, or coleslaw.

№ 3: ONE PAN CHICKEN ENCHILADAS

In a non-stick skillet, layer your favorite enchilada sauce, a couple corn tortillas, and a container of DLM Roasted Tomatillo Salsa. Top with shredded roasted chicken and some shredded Monterey Jack cheese. Cover and gently simmer for about 15-20 minutes. Finish under the broiler for a delicious cheesy crust and serve with a little sour cream and a dollop of DLM Homemade Guacamole.

№ 4: CHOPPED CHICKEN SALAD

Grab your favorite bagged leaf salad (we like a spinach and arugula mix) and toss in some shredded roasted chicken. Throw in a couple of your favorite add-ins, such as drained black beans, green onions, chopped tomatoes, shredded Cheddar, and crunchy tortilla strips. Then, toss it all together with ranch dressing and a dollop of your favorite DLM Salsa.

№ 5: CHICKEN TORTELLINI SOUP

Shred chicken and set aside. In a soup pot, sauté a small amount of soup veggie starters, such as chopped onion, celery, and carrots, in a little Vera Jane's Extra-Virgin Olive Oil until soft. Add several cups of your favorite stock and season with salt and pepper. Bring to a boil and then lower heat. Add a package of tortellini and the shredded chicken; let simmer until tender. Serve with some crusty DLM Artisan Farmhouse Bread.

Get more recipe ideas & information here:
DOROTHYLANE.COM/RECIPES



Grilled Cheese GOURMAND

There's nothing quite as comforting and satisfying as that childhood favorite, a grilled cheese sandwich. With each nostalgic bite, you're met with buttery, perfectly toasted bread and lots of ooey, gooey cheese. Here are some ideas to add some excitement to your traditional sandwich and make it epic!



FOGGY BOTTOM

Raisin Walnut Bread meets **Humboldt Fog** goat cheese and a few slices of **Prosciutto di Parma** for a delightfully salty-creamy bite.

CAPRESE

This layered favorite is a take on the caprese salad: **DLM Handmade Mozzarella**, thinly sliced **Roma tomato**, fresh basil leaves, and **Ciabatta Bread**.

THE RETRO

The retro flavor of **DLM Pimento Cheese Dip** pairs perfectly with **DLM Uncured Bacon**. Pile between buttered slices of **Farmhouse Bread**.

DELISH

Sweet yet savory, this sandwich calls for slices of **Deer Creek's The Doe** stacked between slices of **Sesame Seed Bread** that is slathered with **apricot preserves**.

THE ULTIMATE

Comté St. Antoine Gruyère and **Barber's 1833 Vintage Cheddar** piled onto our classic **Unbleached White Sandwich Bread**. So simple and so delicious!

CHICKEN FRICASSEE WITH EDMOND FALLOT TARRAGON DIJON MUSTARD

Serves 4

INGREDIENTS:

8 chicken thighs
Salt and pepper
1/3 cup all-purpose flour
3 Tbsp unsalted butter
7 oz small white pearl onions
2 Tbsp chopped fresh herbs (thyme, parsley, tarragon), divided
2 cups chicken stock
7 Tbsp fresh cream
2 Tbsp Edmond Fallot Tarragon Dijon Mustard

DIRECTIONS:

Season the chicken thighs with salt and pepper and dust with flour.

Heat a large sauté pan over medium heat and melt the butter. Add thighs skin side down and cook until golden brown. When golden brown, turn chicken over and cook for another 3 minutes or so. Then add pearl onions, chopped herbs, and chicken stock, being careful not to moisten the top of the chicken thighs with the stock. Bring to a boil. Reduce to a simmer and cook for 35 minutes or until the chicken registers 165°F. Remove the thighs and onions to a serving platter and keep warm. With the heat on medium, add the cream and tarragon mustard to the pan and combine well. Bring to a boil. Season according to taste. Pour the sauce over chicken thighs and sprinkle with additional chopped herbs.

Allergens: wheat, milk



SPRING PEA, ASPARAGUS, & PECORINO SALAD

Serves 4-6

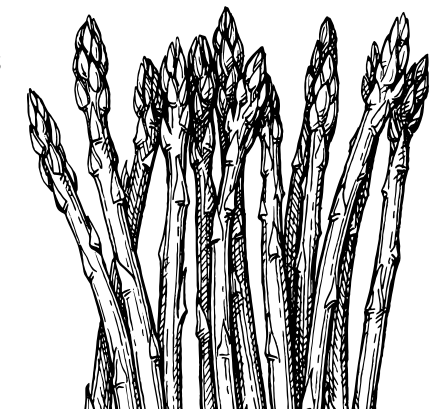
INGREDIENTS:

2 cups peas, thawed if frozen
2 cups edamame beans, thawed if frozen
5 thick stalks fresh asparagus
6 oz Pecorino Romano
1 1/2 cups fresh herb mix of 3 or more of the following; mint, parsley, pea shoots, tarragon, chives
1/2 tsp fleur de sel or other fine finishing salt
Black pepper to taste
1/4 cup Vera Jane's Extra-Virgin Olive Oil

DIRECTIONS:

Mix the peas and edamame together in a bowl. Trim asparagus of its tough, woody ends and shave paper-thin using a mandoline or vegetable peeler. Roughly chunk up the Pecorino Romano into small pieces and add herb mix. Sprinkle with salt, black pepper, and olive oil and toss gently. Eat immediately.

Allergens: milk



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Serves 4

INGREDIENTS:

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- Salt and pepper
- 1/3 cup all-purpose flour
- 3 Tbsp unsalted butter
- 7 oz small white pearl onions
- 2 Tbsp chopped fresh herbs (thyme, parsley, tarragon), divided
- 2 cups chicken stock
- 7 Tbsp fresh cream
- 2 Tbsp Edmond FalLOT Tarragon Dijon Mustard

DIRECTIONS:

Season the chicken thighs with salt and pepper and dust with flour.

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Allergens: wheat, milk



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 April 2020 to redeem.

VALID THROUGH 4/30/2020. 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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WE ARE *Family.*
& WE ARE *here for you.*



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Dear friends of DLM,

As your local grocer, we want to assure you that we are here for you and are doing everything we can to give you our very best. We thank you for understanding the modifications we need to make at this time to better serve you.

Part of the very fiber of our culture is to always do the right thing. We are your local grocer. We live here with you. We eat the same wonderful food that we sell to you. We love you and we will get through this together.

Yours truly, 