

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • JUNE 2020

**GREAT GRILLING  
EXPECTATIONS:  
USDA PRIME  
RIBEYE STEAK**

*+ Summer is Sweeter  
with Shortcakes*  
**2 WAYS TO SAVOR**



**D** *the DLM*  
**Difference**  
BRINGING PEOPLE TOGETHER  
WITH GOOD FOOD SINCE 1948

# SHORTCAKE SHORTCUTS

*From classic strawberry to other fruitful endeavors.*

Nothing says summer like a layered strawberry shortcake with ripe berries and real whipped cream. Our **Vera Jane's Shortcakes**, which are Made Right Here, are truly a DLM Difference. They are just the right size and aren't overly sweet, so they hold up well with summer's ripest berries and fruits. So let's forget the Twinkie-like sponge cakes and that gloppy red dye glaze. With our Vera Jane's Shortcakes by your side and some fresh ingredients, your summer shortcake options are plentiful. Here are a few ideas from the classic strawberry to other fruitful endeavors.

*Chef Carrie* | DLM Culinary Director



## 05 } Vera Jane's Shortcakes

### THE DLM DIFFERENCE



#### CLASSIC STRAWBERRY SHORTCAKE

*Serves 4*

- ½ cup DLM Freshly Squeezed Orange Juice
- 2-3 Tbsp strawberry preserves or more to taste
- 1 lb strawberries, sliced
- 4 Vera Jane's Shortcakes
- Isigny Sainte-Mère Crème for serving

Add the juice and preserves to the strawberries, then let macerate for at least 15 minutes to encourage a flavorful sauce. Cut the shortcakes in half lengthwise and pile on the berries with a spoonful or two of the liquid. Layer and top with whipped cream and dive in. *Allergens: milk, egg, wheat*

#### LEMON BLUEBERRY SHORTCAKE

*Serves 4*

- 1 pint fresh blueberries
- 4 Vera Jane's Shortcakes
- 1 cup lemon curd
- Isigny Sainte-Mère Crème for serving

Wash the blueberries and drain well. Cut the shortcakes in half lengthwise and thickly spread on some lemon curd. Top with the berries and a generous dollop of whipped cream. *Allergens: milk, egg, wheat*



#### PEACHES, CARAMEL, & CREAM SHORTCAKE

*Serves 4*

- 2-3 fresh peaches, sliced, or 3-4 cups DLM Old-Fashioned Peach Slices
- 2 Tbsp lemon juice
- 4 Vera Jane's Shortcakes
- DLM Sea Salt Caramel Sauce
- Isigny Sainte-Mère Crème for serving
- Chopped Pecans, for garnish

Toss the peaches with the lemon juice. Cut the shortcakes in half lengthwise and pile on the peaches. Drizzle with DLM Sea Salt Caramel Sauce to taste. Top with whipped cream, pecans, and serve. *Allergens: milk, egg, wheat, nut*



#### TROPICAL FRUIT SHORTCAKE

*Serves 4*

- 2-3 cups tropical fruit, sliced (like mango, kiwi, starfruit, and assorted berries)
- 2 Tbsp lime juice
- Pinch or two of sugar, to taste
- 4 Vera Jane's Shortcakes
- Isigny Sainte-Mère Crème for serving

Toss the fruit with the lime juice and a pinch of sugar to taste. Cut the shortcakes in half lengthwise and top with fruit and whipped cream. *Allergens: milk, egg, wheat*



- Another combo you can try is some fresh lime juice with a little honey or agave nectar to help create a little more juice for your cut fruit or berries.
- Try variations in whipped cream by adding a generous dollop of mascarpone cheese (try Vermont Creamery's) or some malted milk powder for a different flavor profile. Or, switch it up by replacing the cream with yogurt.



# BITE-SIZED WAYS TO CELEBRATE YOUR 2020 GRAD

We realize the class of 2020's school year isn't ending as anyone would have expected. In lieu of those grandiose grad parties, you will likely be instead focusing on a nice intimate dinner and celebration with your household. With that in mind, we wanted to take a moment to highlight some bite-sized options for celebrating your grad and making them feel special.



## KILLER BROWNIE® MINI TRAYS

These pre-packed 7-inch trays come with four different Killer Brownie® flavors quartered and ready to dig in. Available in stores.



## MINI SANDWICH TRAY

Did you know that our Deli can customize a small size tray of our Mini Sandwiches with your choice of croissants or mini rolls, meat, and cheese. For sandwiches, choose from a variety of lunch meats, cheeses, or DLM Deli salads, such as Tuna, Egg, Old-Fashioned Chicken Salad, or Chicken Pecan. Vegetarian option available. Minimum 10 mini sandwiches per order. *24-Hour Notice.*

## LAURA'S COOKIES

Whether you choose traditional grad cap designs or have something custom in mind, perhaps with your grad's school colors, Laura and team have you covered. Minimum custom order is one dozen. *72-Hour Notice.*



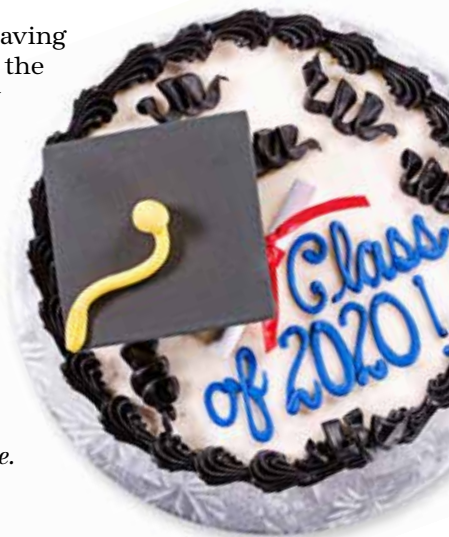
## GRADUATION CUPCAKES

With a number of cupcake and icing flavors to choose from, we are happy to bring something to life for your grad and customize it with an icing color and sprinkles with a nod to their alma mater. *24-Hour Notice.*



## GRAD CAKES

Just because you aren't having a big party doesn't mean the tradition of a celebratory cake has to be cancelled too. Check out some of our smaller sizes, like a quarter sheet or an 8-inch round cake. Both are perfect for a more intimate gathering. With this size, we can still accommodate photo printing and custom messaging. *24-Hour Notice.*



# Celebrating

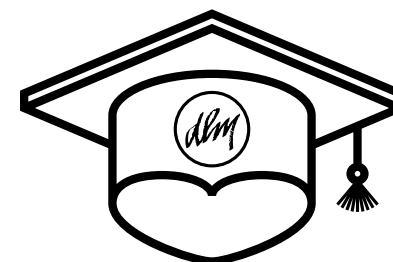


# DLM GRADS

Every year, we are extremely proud of the DLM associates who are graduating from high school or college. But this year's class of 2020 is one we want to take a moment to especially recognize for their dedication to DLM and their community. You see, they've not only worked hard achieving their academic goals, but they've been an essential part of the DLM family during a time in history that very few will have experienced from the front lines of the grocery store. For some, this is their first working experience.

This year's grads are among the DLM heroes who are dedicated to serving their community. You'll see them in roles doing everything from cashier and carryout to helping to sanitize carts, like Olivia at DLM Oakwood and Brandon at DLM Springboro, to name a few. Also, as the demand for DLM Drive-Up, our online shopping experience, exploded overnight, grads like Kira and Kelly at Washington Square also have raised their hand to help, allowing us to further serve more households.

"When I think of the class of 2020, I think of their energy, happiness, and resiliency in the face of unprecedented challenge. We congratulate them and celebrate with them! They will always hold a special place in our heart," says Calvin Mayne, DLM President. It's with great admiration that we celebrate our 2020 graduates here at DLM—a true class act. These young stars won't have the typical fanfare of graduation ceremonies, so please, take a moment to turn the page and view their smiling faces. And as you see them in the store, join us in congratulating them.



## DLM GRAD CELEBRATION WEEK

*DLM Grads are invited to wear a special button and their graduation caps if they wish June 1-7. Keep an eye out for our DLM Grads and join us in congratulating them!*

# Congratulations 2020 Grads!



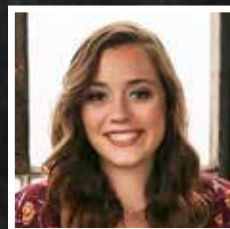
**Aleksandra Thomas**  
Springboro H.S.  
DLM Springboro



**Alyssa Vloedman**  
Springboro H.S.  
DLM Springboro



**Amanda Arnold**  
Archbishop Alter H.S.  
DLM Springboro



**AnnMarie Pangallo**  
Centerville H.S.  
DLM Washington Square



**Brandon Thomas**  
Springboro H.S.  
DLM Springboro



**Calvin Ross**  
Kettering College  
DLM Washington Square



**Chris Brady**  
Springboro H.S.  
DLM Springboro



**Danielle Brode**  
Bellbrook H.S.  
DLM Oakwood



**David Slivinski**  
Fairmont H.S.  
DLM Oakwood



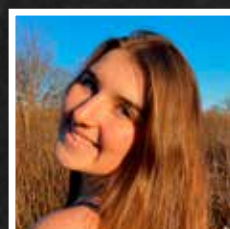
**Elise Pevoar**  
Bowling Green State University  
DLM Springboro



**Elly Cross**  
Miami University  
DLM Washington Square



**Emily Sloan**  
Home Schooled  
DLM Springboro



**Emma Chriswell**  
Fairmont H.S.  
DLM Oakwood



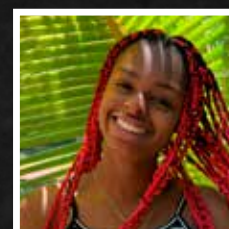
**Hannah Centers**  
Springboro H.S.  
DLM Springboro



**Hannah Jahn**  
Oakwood H.S.  
DLM Oakwood



**Isabella Bachman**  
Springboro H.S.  
DLM Springboro



**JaDoria McClendon**  
Dayton Early College  
Academy  
DLM Oakwood



**James Daniels**  
Franklin H.S.  
DLM Springboro



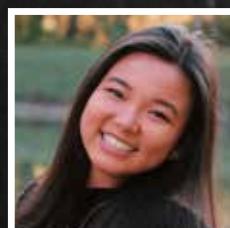
**James Ramsey**  
Springboro H.S.  
DLM Springboro



**Jeremy Hehman**  
Springboro H.S.  
DLM Springboro



**Kelly Shawler**  
Centerville H.S.  
DLM Washington Square



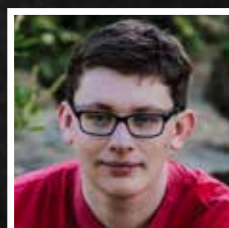
**Kira Yoakum**  
Centerville H.S.  
DLM Washington Square



**Levi Linville**  
Centerville H.S.  
DLM Washington Square



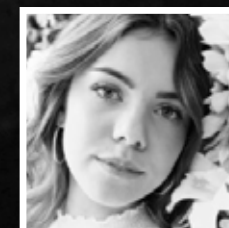
**Lindsey Gross**  
Archbishop Alter H.S.  
DLM Springboro



**Logan Hoffman**  
Springboro H.S.  
DLM Springboro



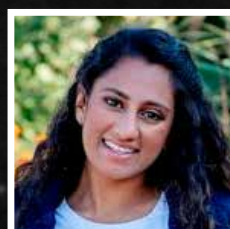
**Makenna Korzan**  
Archbishop Alter H.S.  
DLM Washington Square



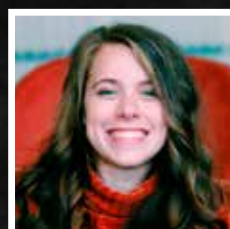
**Manon Blackman**  
Springboro H.S.  
DLM Springboro



**Mazie Rion**  
Miamisburg H.S.  
The Killer Brownie® Co.



**Meera Pema**  
Springboro H.S.  
Love Cakes by DLM



**Miley Azbill**  
Archbishop Alter H.S.  
DLM Washington Square



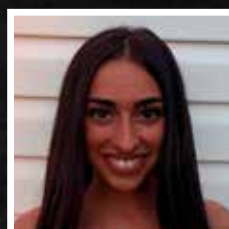
**Natalie Brun**  
Miamisburg H.S.  
DLM Springboro



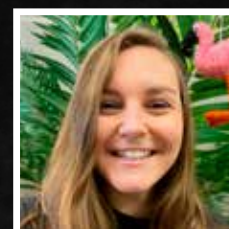
**Nicholas Scheimann**  
Archbishop Alter H.S.  
DLM Springboro



**Olivia Weymouth**  
Fairmont H.S.  
DLM Oakwood



**Rachel Bachman**  
Miami University  
DLM Springboro



**Paulie Herlihy**  
Kettering College of Medical Arts  
DLM Washington Square



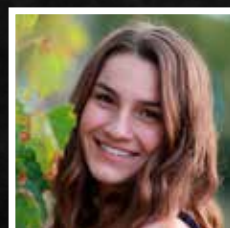
**Sam Orme**  
Dayton Christian H.S.  
DLM Springboro



**Samantha Ross**  
The Modern College of Design  
DLM Springboro



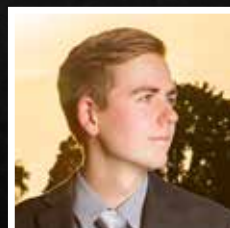
**Samantha Schimmoller**  
Springboro H.S.  
DLM Springboro



**Sophie Leen**  
Archbishop Alter H.S.  
DLM Washington Square



**Vincent Angelo Sberna**  
Springboro H.S.  
DLM Springboro



**Wil Welch**  
Springboro H.S.  
DLM Springboro



**Yazmin Soulati**  
Centerville H.S.  
DLM Washington Square



**Zachary Anders**  
Springboro H.S.  
DLM Springboro

# 04 } USDA Prime Ribeye Steak

## THE DLM DIFFERENCE

### THE PERFECT RIBEYE

When you ask someone what they would like to have grilled, I bet the No. 1 answer will be a steak, so let's talk about it! We're not lusting for just any kind of steak; we want one coming off the grill that's dripping and oozing with flavor and deliciousness. That vision is a **USDA Prime DLM Ribeye Steak**.

Hold off on the fancy sauces and compound butter. If you buy a high-quality steak, you want to taste the amazing flavor of the beef. By combining well-marbled Prime Beef, salt, fire, and a few simple rules, you will be the perfect grill sergeant.

1. Source quality beef and the right cut. Ask your butcher.
2. Brush with olive oil and season liberally with Kosher salt or a coarse sea salt. Let the beef warm up and absorb the salt before grilling.
3. Steaks are made for fire! We're talking serious hot heat to get that caramelization of the meat and that rich, complex flavor. We eat with our eyes, so sear for two minutes and then rotate the steak 45 degrees and sear for another two minutes to get the perfect grill marks. Flip the steak with tongs and repeat the process on the other side. Then move the steak to the indirect or low heat side of the grill to finish cooking.
4. Use a meat thermometer to get the right internal temperature (to start, 120-125°F for a rare steak). Pull the steak and let it rest for 10 minutes to re-absorb the juices. Pay attention to your cooking ... timing is everything.

*Joel* | VP of Meat & Seafood

### Picnic Perfect

## 3 NEW DELI SUMMER SIDES

Our Deli has always been our pride and joy. There are so many classics as well as fun, modern sides that you just can't find anywhere else. Why are we simply the best? Flavor. We don't skimp on quality ingredients or take shortcuts as they are all Made Right Here in our Kitchens and you can taste it in every bite. Take our Classic Potato Salad for instance. We steam the potatoes fresh and use Hellmann's mayo because we believe it just tastes better. Yes, we've spent a lot of time blind tasting a variety of mayonnaise, including one made from scratch, and Hellmann's won, hands down! I'd be remiss if I didn't mention our Chicken Salad as well, using freshly poached DLM Air-Chilled Chicken. In addition to these classic mainstays, get ready to make a little more room at your next picnic for these summery additions!

*Chef Carrie* | DLM Culinary Director



### LOWCOUNTRY COLESLAW

Nothing says summer side dish more than coleslaw, and we have a feeling that this one is going to be a hit! No mayo in this one—just bright flavors that are perfect for an outdoor picnic. Made with both green and red cabbage tossed with some diced carrots in a dressing that's not too sweet and has a little kick from fresh ginger and jalapeño.



### AVOCADO SALAD

It's not guacamole! Big chunks of fresh avocado and sweet grape tomatoes are tossed in a housemade lime vinaigrette made with fresh cilantro, garlic, and a smidge of DLM Classic Dijon Mustard. **Added bonus? It's VEGAN.**

### LEMON PASTA SALAD

This clean and simple pasta salad screams summer. We toss al dente orecchiette with fresh lemon, basil, and a touch of roasted garlic. Try it served at room temperature as a base for grilled chicken or fish.



# DLM PARTNERS WITH 80 ACRES FOR NEW SALAD BLENDS

We are excited to work closely with Cincinnati-based 80 Acres, the next generation of fresh and locally grown produce. Not only are their lettuces, microgreens, and tomatoes grown year-round thanks to indoor farming techniques, but they use zero pesticides, food miles are kept to a minimum, and they use 100% renewable energy.

Big vision, right? Well, they've done it and they call it 80 Acres. The name comes not from the number of acres it takes to grow, but in how much food can be grown in a smaller space utilizing vertical farming techniques. This is a super-efficient method for growing that yields the equivalent of a farm with 80 acres of land, give or take.

It's easy to see why we became fast friends. When talking to 80 Acres founders Mike Zelkind and Trish Livingston as well as Samantha Bergman, one of the first 80 Acres team members, it's clear that they are doing what they love. Samantha joined the company when it was just a big vision—nearly 4.5 years ago. She had an immediate connection to 80 Acres Farms' mission. Years ago, while living in Chile, Samantha experienced the benefits of fresh, locally grown food as she shopped in the markets. She felt better physically, but she also developed a deep emotional connection to the community that grew it. She knew that 80 Acres Farms was her opportunity to make that magic happen in her own community while making a positive impact on the planet.

Samantha was the first grower at the farm in Cincinnati. As the farm grew, she moved into the farm manager role and eventually found the path to business development. She realized that as much as she loved the plants, what she really enjoyed was finding the perfect partners for 80 Acres products and building relationships with them. From the early beginnings, she knew that Dorothy Lane Market would be a great partner and now she's very excited to bring 80 Acres into the family of Dorothy Lane Market's brand.

For that, we are grateful. We are excited to debut three new varieties of DLM Salad Blends together with 80 Acres. The **Gem City Mix** has crispy green ice lettuce and radish microgreens. **Buckeye Bliss** features green incised lettuce, green frilled lettuce, green and red romaine, with a dash of Dijon mustard microgreens. Then we have **Frippy Leaf**—green incised lettuce that will remind you of a frisée lettuce.

*Michelle* | Produce Director



## Kids' Club Father's Day Cookie "Pizza" Deco Kits

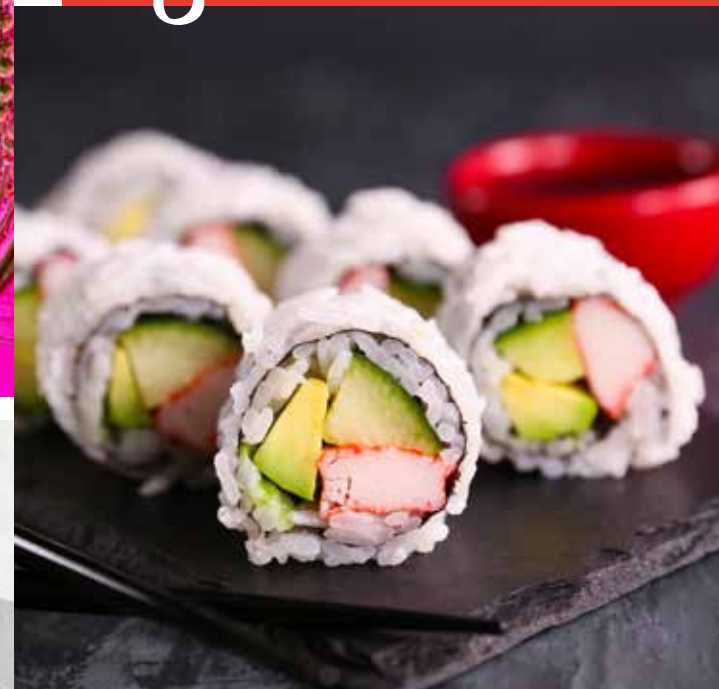
Create a special (and delicious) memory for your dad this Father's Day, June 21, with our annual Father's Day Cookie Decorating tradition, but with some smart—and fun—modifications.

This year, instead of holding an in-store event, we are featuring a Father's Day Cookie "Pizza" Decorating Kit, each coming with a 12-inch Chocolate Chip Cookie and an assortment of sweet toppings that look like pizza toppings (think white chocolate curls, red icing, gumdrops, and chocolate krispie crumbles). The kit contains everything you need so that your little cookie "pizza" chef can get creative and have some fun.

Look for these in stores at our Bakery, ready to ship at [DLMMailOrder.com](http://DLMMailOrder.com), and online at [DLMDriveUp.com](http://DLMDriveUp.com). We will be carrying these all month leading up to Father's Day on June 21.

Share Your Experience: [#DLMKidsClub](https://twitter.com/DLMKidsClub) [f](https://www.facebook.com/DLMKidsClub) [i](https://www.instagram.com/DLMKidsClub) [t](https://www.tiktok.com/@DLMKidsClub)

# Summertime SUSHI TIME



So fresh, so good, and so summery! Beautiful days are meant to grab a picnic blanket to enjoy a meal outdoors. So why not keep things easy and go with DLM Sushi? Our Sushi case is always brimming with possibilities and we pride ourselves on a sushi experience that is restaurant quality (aka, this isn't your average grocery store sushi!). Try Spicy Tuna Roll and California Roll, for instance. Or, order something custom to your liking.

Authentic sushi is truly an art, and we quickly learned a few years ago that it all starts with a skilled sushi chef. We are beyond grateful to have such expertise when it comes to DLM Sushi.

Ingredient is the next secret to our sushi. Just like anything at DLM, we are looking to raise the bar, and sushi is no exception. We've always prided ourselves on sourcing the best and the freshest fish for our Seafood department. It only made sense to use that same philosophy for sourcing fish used for our Sushi, as well as other ingredients. So grab your blanket and soak in some sunshine with DLM Sushi by your side.



# Oh, It's a Tie!

Dad might actually get excited about neckwear with our **Laura's Father's Day Cookie Box.**



**DLMAILORDER.COM**  
(866) 748-1391



## DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

## DLM GIVES BACK

Approximately  
**\$32,156**

WORTH OF PRODUCTS  
DONATED TO LOCAL  
FOOD BANKS IN APRIL



# DLM Box Lunch

*It's hip to be square, so say hello to this lunch solution.*

DLM Box Lunches come individually boxed with each containing a sandwich, side dish, DLM Kettle Cooked Potato Chips or baby carrots, and a dessert.

**CALL TO ORDER (937) 535-5665.**

**View Full Menu at  
DorothyLane.com/BoxLunch**