

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • JULY 2020

## *Just Peachy*

JOIN US TO  
CELEBRATE  
OUR ANNUAL  
DLM PEACH  
PARTY!

+ 6 WAYS  
TO SAVOR

*Sweet Corn*

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



## 05 } Prima® Peaches

### THE DLM DIFFERENCE

# The Sweetest Peach Around

If you're like me, one of the things you love about summertime is all the fresh fruit we have at peak condition. Think fragrant, juicy melons, plump plums, and nectarines. Nature's candy jar of fruit is overflowing. For many years here at Dorothy Lane Market, we've brought in something so wonderful and perfect for summer that we call it a "PARTY" when it arrives and we celebrate its flavor. What is this summertime food that's so good it has us grinning from ear to ear? Peaches! But we're not talking just any peach, we're celebrating the Prima® Peach! They're so sweet and juicy, you may not even notice the delightful nectar running down your chin. It makes my mouth water just thinking of that first bite ... so delicious!

Enjoy!

*Michelle* | Produce Director

## PRIMA® PEACHES ARE PERFECT AS-IS

They're also great cooked (try poaching, baking, and even grilling) or over top of a salad. When cooked, the sugar caramelizes resulting in an even sweeter peach!

**Look for products throughout DLM, from the Bakery to the Deli, featuring this sweet summer fruit!**

## Peachy Clean

Always rinse your peaches in clean water, rubbing the skin gently with your hands or a vegetable brush right before you're ready to eat or prepare them.

THE 17<sup>TH</sup> ANNUAL DOROTHY LANE MARKET  
PEACH PARTY IS

# Just Peachy



## WHY WE LOVE PRIMA® PEACHES

### TREE-RIPENED TO PEACHY PERFECTION

Tree-ripened means that these peaches are left on the tree longer and picked at their peak to maximize sweetness (aka a higher Brix). This also results in a superb mouthfeel.

**DID YOU KNOW:** Although harvesting prematurely ensures less blemishes on a peach, it will never reach its ultimate sweetness. Great care is taken with each tree-ripened Prima® Peach after they are picked to preserve the peaches' integrity.

# 12+

**BRIX LEVEL**

Brix is a way to measure the innate sweetness. All Peach Party Prima® Peaches have a Brix level of 12 or greater!



### PREMIUM PACKAGING:

Prima® Peaches arrive individually cradled in a special single-layer box to protect the prized fruit within. Each box is then personally signed by the individual who packed it.

## GROWN IN California

Coming from the San Joaquin Valley, DLM Prima® Peaches are grown on the Gerawan family farm.



## MAKING THE GRADE

Once a Prima® Peach is carefully harvested, it is also graded. A very small percentage will make the cut to be sent to our Peach Party.

## CHECK THE SIGN

When the tree-ripened peaches arrive at DLM, our Produce managers carefully inspect them once more and measure the Brix. Check our Brix sign to see what it is today!

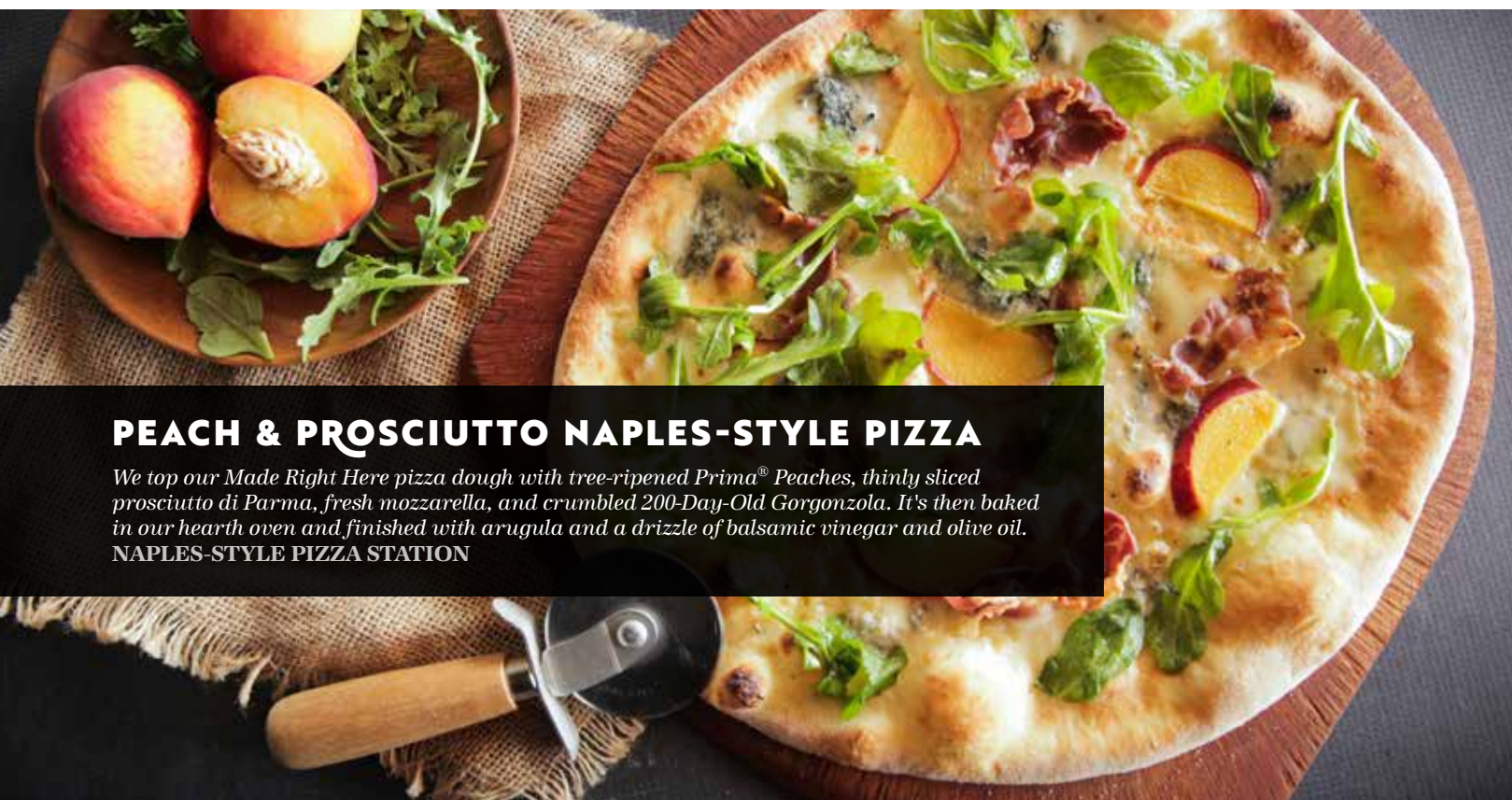
**Look for "Ready Today" & "Ready Tomorrow" Signs** on our Peach Party display so you can plan your peach feast accordingly. We recommend that you utilize our sign system when picking your peaches.



# Feeling Peachy

## WITH THESE 8 PICKS

We're feeling super **PEACHY** and we can't help but celebrate our Peach Party this month by highlighting some perfectly peachy concoctions, Made Right Here sweets, and just all-around good eats featuring peaches.



### PEACH & PROSCIUTTO NAPLES-STYLE PIZZA

We top our Made Right Here pizza dough with tree-ripened Prima® Peaches, thinly sliced prosciutto di Parma, fresh mozzarella, and crumbled 200-Day-Old Gorgonzola. It's then baked in our hearth oven and finished with arugula and a drizzle of balsamic vinegar and olive oil.

NAPLES-STYLE PIZZA STATION



### FRESH PEACH TART

Starting with a tart shell that's painted with white chocolate and dipped in toasted almonds, it's then filled with sweet pastry cream, decorated with sliced peaches that are arranged in a rosette shape, and finished with an apricot glaze.

BAKERY



### DLM OLD-FASHIONED PEACHES

Locally produced for us in Holmes County, Ohio, our peaches are sweet, juicy, and excellent with ice cream, pound cake, or straight from the jar.

GROCERY



### PEACH SALSA

Made fresh in our Produce department, this salsa features the best this season has to offer. It's filled with diced peaches, tomatoes, red onion, and jalapeños. It's sweet with a little kick! We love it scooped up with chips or as a topping on tacos.

PRODUCE



### BLPEACH SANDWICH

The perfect combination of sweet and salty, this sandwich is composed of juicy tree-ripened Prima® Peaches, fresh arugula, savory DLM Uncured Bacon, and Basil Mayo piled high between slices of DLM Farmhouse Bread.

SANDWICH STATION



### PEACH & BLUEBERRY SALAD

Tons of freshly sliced Prima® Peaches and sweet blueberries tossed in a fresh ginger syrup. This salad is bright, flavorful, and the epitome of summer!

DELI



### PEACH BLACKBERRY BAKWELL TART

Uniquely square, our Bakewell Tart is a British born pastry that is Made Right Here. We start with a sweet almond cream nestled in an all-butter shortbread crust and then layer with the prized Prima® Peaches and blackberries.

BAKERY



### AVIVÉ PEACH WINE

Light and refreshing, this slightly sweet sparkling wine from France boasts peach flavor. It pairs perfectly with light appetizers and a sunny day.

BEER & WINE



# 06 } Brentlinger's Sweet Corn

## THE DLM DIFFERENCE

### A LOVE LOCAL SUMMER STAPLE

The sound of towering corn husks rustling in the wind on a July morning is the music of nature at its best. Once the harvest starts later this month, Ray Brentlinger, a local farmer whose beautiful land sprawls in New Carlisle, Ohio, will wake early to meet his crew and get picking. Afterwards, he heads to Dorothy Lane Market with a truckload of corn, making deliveries to each of our stores. He always greets us with a chuckle and we part ways with his sweet corn in hand, still damp with morning dew. This continues daily until the season subsides.

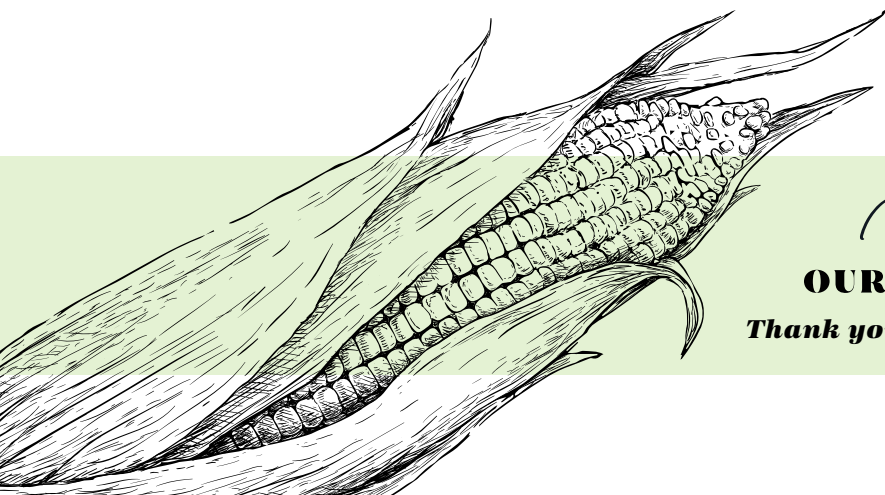
As our local sweet corn season nears (we can almost taste it), we feel a deep sense of appreciation for Ray and everyone at Brentlinger Farm. Not only does Ray sell exclusively to DLM besides his local farmstand, but our relationship with his family is our longest-standing local tie to any farm. In 1978, DLM founder Calvin D. Mayne first bought sweet corn from Ray Brentlinger's father. We are so grateful for friends like the Brentlingers, who have truly mastered the art of growing farm fresh sweet corn. If there's anything we can count on this summer, it's local treasures like this. *Look for Brentlinger Sweet Corn coming to DLM around mid-July or shortly after!*

Jessie | Marketing & Communications Director



Watch our video about this sweet corn superstar!

[DorothyLane.com/SweetCorn](https://dorothylane.com/SweetCorn)



We love  
OUR LOCAL CORN  
Thank you Ray Brentlinger!



### SWEET CORN COOKING TIPS & TRICKS

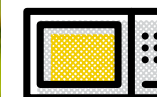
There's no better way to celebrate summer than with Brentlinger's Sweet Corn. Nothing beats corn on the cob served steaming HOT with all the fixins' (*Don't forget our new DLM Salted Artisan Butter*). Here are 3 ways to cook your corn!

Michelle | Produce Director



#### BOIL

This is the classic way! First, take off the husks and silks. Using a taller stock pot, fill it with enough water to cover the corn. Bring corn to a boil and cook for 5-10 minutes. Use tongs to remove corn, serve hot, and add your choice of toppings.



#### MICROWAVE

Yep, you read that right! This is a great option if you are doing just an ear or two. First, rinse corn and leave it in the husk. Then, microwave two at a time on high for 4-6 minutes. The corn will steam in the husk. Remove from microwave with oven mitts—they will be hot. Let them cool enough to handle, and then strip off the husk and silk. It's so easy!



#### GRILL

Now this is my favorite. Roasting corn on the grill gives it a nice smoky flavor. Peel back the husk and remove the silk, leaving each husk attached at the stem. Brush the cobs with olive oil and cover the corn back up with the husks. You can secure them closed with a piece of aluminum foil. Roast the ears of corn over a medium to hot grill, occasionally turning until the outer husks are charred and toasted. It takes about 15 minutes. Let cool enough to strip back the husk and bite in!



# 6 WAYS TO SAVOR Sweet Corn

## Nº 1 SUMMER CORN PUDDING

*Serves 4*

<b>INGREDIENTS:</b>	1 Tbsp flour
2 Tbsp butter	1 cup whole milk
2 tsp garlic, minced	1 tsp salt
2 cups fresh corn kernels (about 2-3 ears)	½ Tbsp black pepper
4 green onions, chopped	⅛ tsp cayenne
¼ cup poblano or jalapeño, finely chopped	½ cup + 2 Tbsp sharp Cheddar cheese, grated
3 eggs	¼ cup fresh basil, chopped
1 Tbsp DLM 100% Pure Honey	

**DIRECTIONS:**  
Preheat oven to 350°F and grease a 1-quart baking dish. In a large sauté pan, heat the butter over medium heat and sauté the garlic, corn, green onion, and finely chopped pepper for 3 minutes. Remove from heat and set aside. In a large bowl, beat the eggs and add honey, flour, milk, and spices, whisking to combine. Add the corn mixture, ½ cup cheese, and basil; stir to combine. Pour the pudding into the prepared baking dish and sprinkle the top with the remaining cheese. Bake for 40 minutes and let pudding rest for 15 minutes before serving.

## Nº 2 RAW CORN & RADISH SALAD WITH HOT HONEY DRESSING

*Serves 4*

<b>FOR THE SALAD:</b>	<b>FOR THE HOT HONEY DRESSING:</b>
4 cups fresh corn kernels (about 3-4 ears)	2 Tbsp fresh lime juice
6 medium radishes, halved and thinly sliced crosswise	1 small jalapeño, seeded and coarsely chopped
½ cup flat-leaf parsley, coarsely chopped	2 Tbsp Mike’s Hot Honey
¼ small red onion, thinly sliced	¼ tsp cumin
	¼ cup grapeseed oil
	Salt and freshly ground pepper to taste

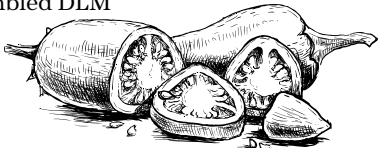
**DIRECTIONS:**  
In a blender, purée the lime juice, jalapeño, honey, and cumin. With the machine on, add the oil. Season with salt and pepper. In a large bowl, toss the corn with the radishes, parsley, red onion, and dressing. Season the salad with salt and pepper, transfer to plates, and serve.

## Nº 3 FRESH CORN MUFFINS

*Makes 12 Muffins*

<b>INGREDIENTS:</b>	2½ tsp baking powder	2 large eggs
Butter or spray for greasing muffin tin	¾ tsp baking soda	¾ cup sour cream
1½ cups all-purpose flour	2¼ tsp Kosher salt	⅔ cup milk
1¼ cups cornmeal	1½ tsp freshly ground black pepper	½ cup melted butter, cooled
¼ cup + 2 Tbsp sugar	2 cups fresh corn kernels	Flaky sea salt

**Mix-ins or toppers:** chopped green onions, shredded Cheddar, minced jalapeños, or cooked, crumbled DLM Uncured Bacon



**DIRECTIONS:**  
Preheat oven to 400°F. Generously coat a standard 12-cup muffin pan with butter or non stick spray. Whisk flour, cornmeal, sugar, baking powder, baking soda, Kosher salt, and pepper in a large bowl. Stir in 1½ cups corn saving rest for top. Lightly whisk eggs in a medium bowl, then whisk in sour cream, milk, and butter. Create a well in the center of dry ingredients. Pour egg mixture into well and stir with a wooden spoon until batter is just combined. Add any additional mix-ins if desired. Divide batter among prepared muffin cups. Top with remaining ½ cup corn, then sprinkle with sea salt. Bake muffins until tops are golden brown and a tester inserted into the center comes out clean, 18–20 minutes. Let cool slightly in pan. Transfer muffins to a wire rack and eat while warm or let cool completely.

## Nº 4 CORN & CRAB CARBONARA

*Serves 4*

<b>INGREDIENTS:</b>	2 garlic cloves, thinly sliced	1 tsp DLM Creole Seasoning
7 ears of corn, shucked	1 lb spaghetti	½ lb jumbo lump crab meat
2 Tbsp butter	1 Tbsp fresh lemon juice, plus finely grated zest for garnish	Vera Jane’s Extra-Virgin Olive Oil
4-oz package of Niman Ranch Diced Pancetta	Salt and pepper to taste	
2 medium shallots, minced		

**DIRECTIONS:**  
Cut the corn kernels off of the cobs and place in blender or food processor. Purée until smooth. Strain the purée through a fine sieve, pressing on the solids. Set the juice aside and discard the pulp. In a sauté pan, heat the butter and cook the pancetta until golden brown. Add the shallots and garlic and cook, stirring, until softened, about 3 minutes. Cook the pasta in salted boiling water until al dente, reserving 2 cups of the cooking water before draining. Place drained pasta back in pot. Add the strained corn purée, pancetta mixture, 1½ cups of the pasta water, and the lemon juice and zest. Bring back to medium heat and let cook until thick and creamy, about 4-6 minutes. Add more of the pasta water if needed. Season with the creole seasoning and salt and pepper to taste. Gently fold in the crab and serve.

## Nº 5 CORN GAZPACHO

*Serves 4*

<b>INGREDIENTS:</b>	5 cups English cucumber, peeled	1½ Tbsp sriracha
4 yellow bell peppers	1 serrano chili pepper	¾ cup DLM Extra-Virgin Olive Oil
6 cups yellow cherry tomatoes	1½ Tbsp salt	3 cups vegetable stock
8 cups frozen charred corn		
5 Tbsp apple cider vinegar		

**DIRECTIONS:**  
Roughly chop veggies and mix together in a large bowl with vinegar, salt, and sriracha. Combine olive oil and broth in a separate bowl. Using a food processor, purée veggie mixture in batches until almost smooth, adding some of the liquid per batch to help blend. Mix all batches and any remaining liquid together. Chill.

## Nº 6 CORN & LOBSTER FRITTERS

*Makes 12-14 Fritters*

<b>INGREDIENTS:</b>	1 cup flour	2 eggs
1 stick butter, divided	1 tsp of baking powder, paprika, and Old Bay Seasoning	½ cup half and half
1½ cups freshly shucked corn kernels	Salt to taste	Remoulade sauce for serving
4 green onions, thinly sliced		
12 oz lobster meat, diced		

**DIRECTIONS:**  
In a sauté pan, heat about 2 Tbsp of butter over medium heat. Briefly sauté the corn and green onions until softened, about 3 minutes. Stir in the lobster and turn off the heat. In a wide, shallow bowl, mix the flour, baking powder, paprika, Old Bay, and salt to taste. Make a well and crack the eggs into it. Whisk with a fork and add the half and half. Mix all together until it resembles a thick pancake batter. Fold in the corn and lobster mixture. Heat a couple of tablespoons of the butter over medium-low heat. For each fritter, drop 2 Tbsp of batter into the hot butter and let cook for 2-3 minutes per side, or until gold brown. Repeat process until all the fritters are cooked. These are delicious with remoulade sauce for dipping or a little Sriracha mayo!



## THE DLM DISH



### NOW AVAILABLE! CULINARY CENTER CLASSES

We've missed you all so much at the DLM Culinary Center! That's why we're excited to get back in the kitchen, with some smart modifications, starting with a limited number of classes in July. Please note that all classes will have a max of 16 attendees and guests who arrive together will be seated six feet from other guests. We're also focusing classes on instructor demonstrations with a resulting menu for guests to enjoy, learn from, and be entertained. **REGISTER AT [DOROTHYLANE.COM/CULINARYCENTER](https://dorothyLane.com/culinarycenter)**



### TUNE IN! VIRTUAL WINE EXPLORATION

Let's come together (virtually) to share our passion for good wine! Join DLM wine experts George Punter and Teresa Kearney, CSWs, for a unique show & tell of wines that are new to DLM Washington Square. Look for the featured wines displayed on the Wine Bar at DLM WSQ only! This is a Facebook Live event. Download a list of the new wines at [DorothyLane.com/VirtualWineShowTell](https://DorothyLane.com/VirtualWineShowTell)  
**Thursday, July 16 • 6:30-7:30 p.m.**  
**[Facebook.com/DorothyLaneMarket](https://Facebook.com/DorothyLaneMarket)**

### GOOD DEEDS BY GOOD NEIGHBORS

Good Deeds is a way to reach area charities as you checkout at registers if you wish. Currently, donations made through Good Deeds will fuel the efforts of the Foodbank of Dayton and Franklin Area Community Services. These funds will be donated directly to those organizations to help those in our community who need it. Simply ask your cashier how you can contribute a Good Deed!

### FEATURED THIS MONTH

#### NAPLES-STYLE PIZZA OF THE MONTH

Available at Washington Square & Springboro

#### **Peach and Prosciutto**

#### SANDWICH OF THE MONTH

#### **BLPeach**

#### CURD OF THE MONTH

#### **Youngsters First Milk Gouda**

a cow's milk cheese from The Netherlands

## Whip Up This Fresh Peach Recipe

### HEIRLOOM TOMATOES WITH PEACHES & WHIPPED FETA

**Serves 4**

#### INGREDIENTS:

¾ cup crumbled feta cheese  
¼ cup whole milk  
2 tsp DLM Extra-Virgin Olive Oil, plus more for drizzling  
2 peaches, quartered and sliced into wedges  
1 lb heirloom tomatoes, sliced 1/2-inch thick and halved  
¼ cup Marcona almonds, chopped  
¼ cup fresh mint, coarsely chopped  
¼ cup flat-leaf parsley  
Flaky sea salt for serving

#### DIRECTIONS:

In the bowl of a small food processor, combine the feta with the milk and olive oil, and process until smooth. Press the cheese through a fine mesh strainer set over a small bowl to discard any cheese crumbles. The mixture should be very smooth. Spread the whipped feta on a large serving plate and top with the peaches and tomato slices. Add the almonds to top and drizzle the fruit lightly with olive oil. Finish by garnishing with chopped mint, parsley, and a sprinkling of flaky sea salt to serve. The whipped feta cheese can be made in advance and stored in an airtight container up to 5 days.



## 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](https://DorothyLane.com/BoxLunch)**





# Whip Up This Fresh Peach Recipe

## HEIRLOOM TOMATOES WITH PEACHES & WHIPPED FETA

*Serves 4*

### INGREDIENTS:

¾ cup crumbled feta cheese

¼ cup whole milk

2 tsp DLM Extra-Virgin Olive Oil, plus more for drizzling

2 peaches, quartered and sliced into wedges

1 lb heirloom tomatoes, sliced 1/2-inch thick and halved

¼ cup Marcona almonds, chopped

¼ cup fresh mint, coarsely chopped

¼ cup flat-leaf parsley

Flaky sea salt for serving

### DIRECTIONS:

In the bowl of a small food processor, combine the feta with the milk and olive oil, and process until smooth. Press the cheese through a fine mesh strainer set over a small bowl to discard any cheese crumbles. The mixture should be very smooth. Spread the whipped feta on a large serving plate and top with the peaches and tomato slices. Add the almonds to top and drizzle the fruit lightly with olive oil. Finish by garnishing with chopped mint, parsley, and a sprinkling of flaky sea salt to serve. The whipped feta cheese can be made in advance and stored in an airtight container up to 5 days.



## 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 July 2020 to redeem.**

VALID THROUGH 7/31/2020. 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.



EARN 10 POINTS FOR EVERY \$2 SPENT!

### Today is my 10-Point Day!

**Bring this coupon in any day in July 2020 to redeem.**

VALID THROUGH 7/31/2020. 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.





# Fun in the sun sale!

Stock up on summer essentials like lip-smacking ice cream toppers, gourmet grilling kits, & more.

>>>\$10 off \$50 with code **SUMMERFUN**



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

Limit 1 • Expires 07/31/2020  
Merchandise total of \$50+  
Not combinable with other offers



EST 1948

## DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

## DLM GIVES BACK

Approximately

**\$38,409**

WORTH OF PRODUCTS  
DONATED TO LOCAL  
FOOD BANKS IN MAY



## 05 } Prima® Peaches

**THE DLM DIFFERENCE**

*It's Peach Party time,  
and we are celebrating  
the sweet return of the  
Prima® Peach. Tree-  
ripened and carefully  
selected, we long await  
its arrival.*

**#DLMDIFFERENCE**

**Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800** • Prices and offers herein are valid through 7/31/20. 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.