

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • SEPTEMBER 2020

Rotisserie Chicken
PERFECTED



D ^{the DLM} Difference

09 } Rotisserie Chicken

THE DLM DIFFERENCE

IT ALL STARTS WITH A BETTER, BIGGER BIRD



It's a delicious sight to see our massive rotisserie oven powered up and spinning. As one rack rises to the top of the spindle, the drippings from the whole plump chickens fall, splashing onto the racks below basting the meat. The result is an ultra-moist and tender DLM Rotisserie Chicken that doesn't disappoint. But the real secret to this DLM Difference starts before they even enter the oven.

The secret is the chicken. Like all of our chicken, it's air-chilled, lifetime free of antibiotics and hormones, and fed a 100% vegetarian diet. But there's more than just that. We start with a bigger bird, which not only results in more meat, but a juicier and more tender finished product.

Jack | VP of Meat & Seafood

KEEPING THE ROTISSERIE ROLLING

When you get a DLM Rotisserie Chicken you'll probably first notice the evenly golden skin. Patty Comley, who makes sure the rotisserie at DLM Washington Square keeps up with the daily demand at that location, is quick to point out that the golden skin is just right—never too crispy, but perfectly browned. That's the beauty of how the rotisserie oven cooks. It gently turns slowly allowing the bird to be cooked evenly on all sides. Prior to starting the rotisserie, Patty generously adds a dry rub, containing no MSG, to the breast of each chicken. She then loads the oven so that one rack will be positioned below the other as it rises to the top, to catch those rich drippings.

She's always careful to never cook too many birds at once and to keep cooking them throughout the day so that customers can have the best eating experience and they aren't grabbing one that has been sitting in the warmer too long. She'll routinely check to see how they're moving to gauge how many she needs to reload. If a chill hits the air or she senses that people are needing a break from cooking, she knows that the demand may be greater. That hunger for DLM Rotisserie Chicken is what has elevated this to a DLM Difference mainstay over the years.

Patty likes to get two meals out of her DLM Rotisserie Chicken when she brings one home. The first meal is just the chicken with some simple sides, like mashed potatoes, coleslaw, corn on the cob, or green beans. The second is a new meal entirely using the leftover chicken, like chicken and noodles.

WINNER, WINNER CHICKEN DINNER!

Got a recipe calling for chicken, but short on time? Quicken your meal prep with a DLM Rotisserie Chicken. **Here are some ideas!**

- + Chicken with Thai Peanut Noodles
- + BBQ Chicken Sandwiches
- + One Pan Chicken Enchiladas
- + Chopped Chicken Salad
- + Chicken Tortellini Soup

For recipes, visit DorothyLane.com/ChickenRecipes



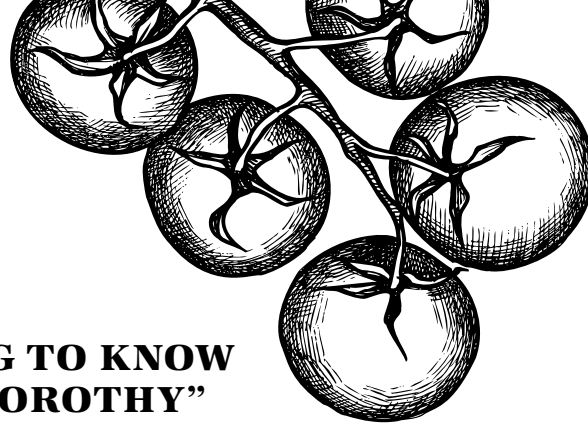
10 } Gourmet Takeaway

THE DLM DIFFERENCE

At DLM, we aren't just your pantry. We're also an extension of your Kitchen when you need us to be. You've likely heard us say the words "Made Right Here" or seen them stickered on a DLM package. These are words that mean something to us and guide us in a number of departments. Take for instance our Gourmet Takeaway selection, brimming with ready-made possibilities. When you peer into this case, you're greeted with an entire visual menu of chef-driven recipes that are ready to heat and eat. From sides like Twice-Baked Potatoes that are stunningly swirled on top, to entrées like Roasted Beef Tenderloin, featuring USDA Prime DLM Natural Beef, your eyes will dance with delight. As you stand there, you'll also see a state-of-the-art Kitchen on the other side of the counter that's bustling with amazing people who are chopping, poaching, baking, searing, and sautéing real food (our Oakwood Kitchen is the only one not visible from the retail floor).

We use ingredients we are not only proud of but that taste good—this is what we call a Flavor First food mentality. "We use the foods we sell in our stores," says Chef Carrie Walters, DLM Culinary Director, citing that when local tomatoes are available, you'll see those intertwined. Her counterpart, DLM Food Service Director Jason Belcher, elaborates on the proteins. "DLM Air-Chilled Chicken, USDA Prime DLM Natural Beef, and sustainably caught salmon or farm-raised the right way" are all at play when you view the selection of ready-made entrées in our Gourmet Takeaway, like best-seller Asiago Encrusted Chicken. "It's Made Right Here by our Kitchen staff every day," he says with confidence and pride.

Jessie | Marketing & Communications Director



GETTING TO KNOW "AUNT DOROTHY"

We often use the words "Aunt Dorothy" when talking about the home-cooked foods streaming from our Kitchens. **But who is Aunt Dorothy?** DLM Springboro's Kitchen Manager Jessica Prior says it best. "Aunt Dorothy is all of us," referring to her cooking professional comrades at all of the Kitchens. "We take a lot of pride in cooking it, so we make it look beautiful, too," Prior says, noting that the "wow" first impression is what they strive for when a customer steps up to admire the selection.

Each store's Kitchen works closely with the Deli managers so that they can keep the selection as fresh as possible each day, and making more as needed. As you go from one store to another, you'll likely notice not only consistency in the selection but also in the taste and recipes behind it all. That is where Chef Carrie comes in.

To know Chef Carrie is a cool thing. She isn't the type of chef who relishes in always repeating familiar favorites. She is on trend and is constantly experimenting to take us to that next great food find here at DLM. In her free time, she enjoys jetting across the globe to experience new foods, cultures, and top restaurants. When she's not traveling, you'll find her pouring over food magazines, staying connected with local restaurateurs, and popping up on the local food scene's industry events like this past year's TedxDaytonSalon focused on conversations about food. She channels all that inspiration into the vast selection of prepared foods here at DLM, as well as sharing her recipes and expertise with you either through cooking classes at the DLM Culinary Center or on the pages of *Table* (see pages 5 and 6 for some of her favorite ways Gourmet Takeaway Entrées can quicken your meal prep)! For her, the thrill is in the discovery. "It's exciting for me to see new things in the case and watch our customers fall in love with something new that they try," says Chef Carrie.

So as you peer into the Gourmet Takeaway case, know that at some point there was a very elaborate tasting and exploration process behind what you see, likely headed up by Chef Carrie. Take that Asiago Encrusted Chicken for example. We tested several different iterations before we landed on one. After a recipe is selected, the ingredients are mainly sourced from the same foods we sell to you and our cooking professionals use classic cooking methods every day to bring those recipes to life. **Now that's Made Right Here the right way.**



GOURMET TAKEAWAY OPTIONS

Any Gourmet Takeaway item can be ordered à la carte. **Here are some great ways to enjoy!**



DINNER DEALS

Choose one entrée and two sides for a great price. We love this option because everyone wins and gets what they really want for dinner.



DINNER FOR TWO BAG

Want to skip the service case? **Check out our Dinner for Two bags featuring curated meals made from our Gourmet Takeaway items.** Simply grab what sounds good for dinner tonight.

GOURMET TAKEAWAY REMIX!

5 WAYS TO QUICKEN MEAL PREP

With all of the good food that is already prepared here at DLM, why not look at them as sources for not only inspiration but as components of dinner? These Made Right Here dishes are made with high quality ingredients and can save you so much time in the kitchen!

I encourage you to stand in front of our Gourmet Takeaway case and come up with your own dinner plans. Here are a couple of my favorites.

Chef Carrie | DLM Culinary Director



MADRAS CHICKEN CURRY

INGREDIENTS:

Marinated & Grilled Italian Chicken Breast, sliced (*Gourmet Takeaway*)

Fresh Grilled Vegetables, pick your favorites and slice (*Gourmet Takeaway*)

Bollywood Cauliflower Rice (*Gourmet Takeaway*)

Maya Kaimal Madras Curry Indian Simmer Sauce (*Grocery*)

DIRECTIONS:

Preheat oven to 350°F. On a foil-lined sheet pan, place chicken, veggies, and cauliflower rice in rows. Heat until hot, about 10-12 minutes. Meanwhile, heat sauce in a pot over low heat. Place chicken, veggies, and cauliflower rice on a plate and top with curry sauce.

Total time: 20 minutes

Total time when made from scratch: 3 hours

Time saved: 2 hours and 40 minutes

TEXMEX PORK

INGREDIENTS:

Chile-Rubbed Pork Loin (*Gourmet Takeaway*)

Southwest Quinoa (*Deli*)

Mazunte Roasted Tomato Salsa (*Produce*)

DIRECTIONS:

Preheat oven to 350°F. On a foil-lined sheet pan, heat pork loin slices until hot, about 7-10 minutes. Place quinoa in center of plate and top with sliced pork. Spoon salsa on top.

Total time: 15 minutes

Total time when made from scratch: 45-50 minutes

Time saved: 30-35 minutes



CHICKEN WITH ARUGULA

INGREDIENTS:

Asiago Encrusted Chicken (*Gourmet Takeaway*)

Arugula (*Produce*)

DLM Dijon Vinaigrette (*Deli*)

Grape tomatoes (*Produce*)

Lemon (*Produce*)

DIRECTIONS:

Preheat oven to 350°F. Place chicken on a foil-lined sheet pan. Place in oven and cook until hot, about 10-12 minutes. In a bowl, toss the arugula with the vinaigrette and tomatoes, then season to taste with salt and pepper. Top chicken with salad right before serving and place a wedge of lemon for seasoning on plate.

Total time: 20 minutes

Total time when made from scratch: 40 minutes

Time saved: 20 minutes

SALMON NIÇOISE

INGREDIENTS:

Green Beans Amandine (*Gourmet Takeaway*)

Grape tomatoes (*Produce*)

Hard boiled eggs (*Deli*)

Grilled Salmon (*Gourmet Takeaway*)

Roasted Red Skin Potatoes with Rosemary (*Gourmet Takeaway*)

Olives (*Deli*)

DLM Dijon Vinaigrette (*Deli*)

DIRECTIONS:

Cut the green beans, tomatoes, and eggs into smaller pieces. Plate salmon in center of plate and scatter the beans, tomatoes, potatoes, olives, and eggs around it. Drizzle with dressing and season to taste with salt and pepper.

Total time: 15 minutes

Total time when made from scratch:

1 hour and 15 minutes

Time saved: 1 hour



FIESTA DINNER

INGREDIENTS:

Cilantro Lime Rice (*Gourmet Takeaway*)

Carne Asada (*Gourmet Takeaway*)

Elote-Style Corn Salad (*Deli*)

DLM Pico de Gallo (*Produce*)

Mazunte Tostadas, broken into smaller pieces (*Produce*)

DIRECTIONS:

Heat rice in microwave until hot. Sauté Carne Asada strips briefly in a little oil until hot. Plate the rice and steak. Serve with the Elote-Style Corn Salad, DLM Pico de Gallo, and some tostadas.

Total time: 20 minutes

Total time when made from scratch:

1 hour and 30 minutes

Time saved: 1 hour and 10 minutes



*Items in the Gourmet Takeaway case may vary.

DLM Difference: THE COFFEE BAR

It's an exciting time here at the Coffee Bar at Dorothy Lane Market. We've decided to take the time to really focus on the quality of the drinks that we serve. The quality has always been great, but like many things here, we often take a moment to pause and ask *how can it be even better?*

 Coffee Program Manager

GETTING TO THE BOTTOM OF A GREAT CUP

To start, we decided to take a look at our menu and do a thorough tasting of everything, from our lattes to cappuccino, so we could make necessary adjustments for a better experience. Some recipes we kept the same while others we tweaked to tone back over-sweetness in an effort to highlight the great coffee that we use as a base.

That great coffee comes to us from locally owned and operated Boston Stoker, a longtime friend. Boston Stoker prides itself on having a great product that is focused on quality and freshness, matching up perfectly with our philosophy at Dorothy Lane Market. I've worked primarily at our Oakwood location for 12 years, but six of those early years were as a Boston Stoker associate. I can tell you firsthand that they pay close attention to the details as they roast their coffees to that perfect taste to highlight the innate qualities of the bean. As we tweaked recipes, we also took a look at how we brew each particular roast that we rotate as our featured drip coffees. We adjusted the weights that we use so the results would be a cleaner, more balanced flavor for each. We hope that these subtle nuances are ones that you notice and enjoy!

While we were at it, we also made another exciting decision to use our new DLM A2 Guernsey Milk! This golden milk comes to us locally from grass-pastured Guernsey cows that carry the A2 milk protein, which is easier to digest. We love its creamier flavor that you'll find used in everything from frappés to cappuccinos.



TRY THIS!



La Minita
{*Rainforest Alliance*
& *Direct Trade*}

Bright, balanced, savory La Minita comes from a direct-trade farmer in Costa Rica. Ask your managers about their visit!

scale 1-10	ACIDITY	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	BODY	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	SWEETNESS	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	ROAST	○ ○ ● ○ ○ ○ ○ ○ ○ ○ ○
NOTES		<i>Lemon / Citrus / Chocolate / Sugar cane</i>

DLM Blend

A mix of Central and South American coffees that is full-bodied with simple sweet notes. Brighter than most blends, but calms down well with cream.

scale 1-10	ACIDITY	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	BODY	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	SWEETNESS	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
	ROAST	○ ○ ● ○ ○ ○ ○ ○ ○ ○ ○
NOTES		<i>Clementine / Walnut / Barley</i>

1948 Classic

Our DLM 1948 Classic Dark Roast is as rich as our history! Named for the year of our founding, this dark roast blend will please every coffee drinker. 1948 is a blend of South and Central American beans. Its character is full-bodied, dark, chocolaty, muddy, and astringent, with subtle notes of cherry, toasted nuts, and rich cocoa powder. We are so proud to offer you this as your everyday, reliable, morning wake-up cup of Joe. Enjoy!

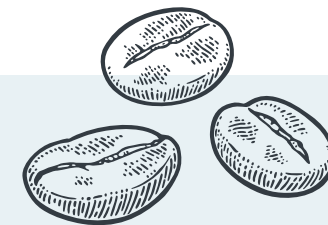
scale 1-10	ACIDITY	○ ● ○ ○ ○ ○ ○ ○ ○ ○ ○
	BODY	○ ○ ○ ○ ● ○ ○ ○ ○ ○ ○
	SWEETNESS	● ○ ○ ○ ○ ○ ○ ○ ○ ○ ○
	ROAST	○ ○ ○ ○ ○ ● ○ ○ ○ ○ ○
NOTES		<i>Dark chocolate / Cherry / Nuts</i>

POURING OUR PASSION INTO WHAT WE DO

One of my favorite things about being a barista is that I love the personal aspect of it and the relationships that you form with customers by creating a drink for them. Like wine, coffee can be incredibly complex as you dive deep into technique and the journey of each bean. My goal as the new training manager is to help build up that knowledge of every Coffee Bar associate so they can talk to customers with ease and share that knowledge and their expertise.

To accomplish this, we've built an in-house training bar exclusively for our Coffee Bar associates where we can really focus on teaching, training, and creating new menu items. In addition, we even created a beautiful new manual with the help of some really amazing people (*special thanks to our friend Noah Walters!*). The training manual is just fantastic and a wealth of knowledge to help each and every barista feel confident about the product they are serving you.

With this new training program and recipe adjustments we've made, each barista has the knowledge and tools to be able to make great drinks every time. We promise you that when you step up to our Coffee Bar, you'll get a beautifully handcrafted drink every time, whether you are ordering a menu item or having us customize your drink just the way you like it. We are here to make your day better by putting love and care into your drink.



TIPS FOR THE HOME BREWER

- + To keep your coffee fresh, grind your beans as you go. The longer you keep your coffee whole bean, the fresher it will be.
- + It is a common misconception that you should freeze or refrigerate your coffee. Moisture can get into the coffee if this is done and can affect the taste. It is best to store your coffee in an airtight container or bag in a cool part of your cupboard.
- + We suggest that you use 1-1.5 tablespoons of coffee for each cup of coffee that you want to make.

THE DLM DISH



CALLING ALL FOOD LOVERS

We invite you to get in the kitchen and have some fun by joining the DLM Culinary Center team as an instructor! As a DLM Culinary Center instructor, you'll have the opportunity to share your love of food through leading classes as well as adding your culinary expertise to our current selection of diverse cuisine specialties. If you're interested in becoming an instructor, please contact Peggy@DorothyLane.com and Carrie@DorothyLane.com and tell them why you'd love to teach at our Culinary Center.

We're Hiring!

Sharpen Your Passion.

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

DOROTHYLANE.COM/CAREERS



INTRODUCING DLM NetNutrition

We're excited to kick off a new program with our friend and local farmer Cindy Cassell! Not only is she dedicated to raising buffalo at Vista Grand Ranch, but she's also a nutrition and dietetics professional with 20 years of experience. DLM NetNutrition offers virtual nutrition counseling in which Cindy will discuss with you individualized food and nutrition options based on your needs. She can connect with you by phone, Facetime, Zoom, or whatever platform you feel the most comfortable with! Simply pre-register by visiting (DorothyLane.com/NetNutrition). After registering, you'll receive an intake questionnaire and confirmation from Cindy so that she can come ready with recommendations for your virtual session.

\$50 per 50-minute session • DorothyLane.com/NetNutrition

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

FEATURED THIS MONTH

NAPLES-STYLE PIZZA OF THE MONTH
Available at Washington Square & Springboro
Amatriciana

SANDWICH OF THE MONTH
Harvest Chicken

CURD OF THE MONTH
Comté St. Antoine Gruyère
a cow's milk cheese from the French Alps

We're Hiring!

Sharpen Your Passion.

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

DOROTHYLANE.COM/CAREERS



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 September 2020 to redeem.

VALID THROUGH 9/30/2020. 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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Buon Appetito!

Gather the family for a comfort food classic! **Italia Grilled Cheese Kit** features the time-tested pairing of pesto, tomato, DLM Handmade Fresh Mozzarella, Parmigiano-Reggiano, & DLM Pane Toscano Bread. Available only at:



shop.DorothyLane.com
866.748.1391



DOROTHY LANE MARKET

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ADDRESS SERVICE REQUESTED

DLM GIVES BACK

Approximately

\$40,496

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN JULY.



Made Right Here Favorites

Our Gourmet Takeaway case and flavorful Rotisserie Chicken offer endless meal possibilities.

Enjoy more time with your crew this National Family Meals Month™ with these homemade (by us) meal options that are designed to take the prep work out of cooking.

the DLM Difference
BRINGING PEOPLE TOGETHER
WITH GOOD FOOD SINCE 1948

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