

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • NOVEMBER 2020

## SLICE OF COMFORT

*Reserve your feast favorites now.*

+ HOLIDAY SHOPPING  
TIPS INSIDE



# SHOPPING TIPS THIS HOLIDAY

## 5 THINGS TO KNOW

### 1. SHOP EARLY

Typically the few days prior to Thanksgiving are among the busiest. If you can, we encourage you to get as much of your non-perishable shopping done as possible before then. We'll likely be reaching our customer limits at times, so please be mindful of the number of household members in your party.

### 2. OUTDOOR TURKEY TO-GO STATION

ALL LOCATIONS 9 A.M. TO 5 P.M.

TUESDAY, NOV. 24 & WEDNESDAY, NOV. 25

To help give you options, we will have an outdoor station at each store where you can get your fresh DLM Turkey, turkey breast, or Heavenly Ham® without having to enter the stores. In addition, you can still find these products in our Meat department.

### 3. MAKE A LIST

A thorough list can make you a more efficient shopper, especially if organized by department. Download our printable shopping list and view our aisle guide for a reference on where to find common items used in preparing a Thanksgiving feast.

[DOROTHYLANE.COM/SMARTSHOPPING](http://DOROTHYLANE.COM/SMARTSHOPPING)

### 4. WE'RE ALL IN THIS TOGETHER

We're excited to help you make this holiday delicious! We thank you for helping us to maintain a safe shopping experience for our beloved customers and our DLM family of associates alike.



13} DLM Turkey  
FREE RANGE • NON-GMO

# Give Thanks

In today's world, it's easy to get caught up in the negativity and mayhem. Reflecting back, the worse investment I've made this year was a 2020 planner! Every event has been turned upside down it seems. Do not let this happen to this year's Thanksgiving Day.

Thanksgiving Day is meant to be a day (and hopefully for some time after) of reflection and gratitude. The gratitude of a successful harvest season and the wonderful bounty we have at our dinner tables. Giving thanks for the foundation of our great nation and the humanity of all people.

Give thanks at your Thanksgiving table by sharing this meal with your immediate family. Maybe you always cook the bird or maybe it is your first attempt. Either way, it's a wonderful way to spend time together. Here at DLM, we are grateful for the opportunity to share with you a very special turkey. It's locally raised, free-range, never administered antibiotics, and fed a non-GMO diet. It truly is a DLM Difference that we hope you'll enjoy.

Jack | VP of Meat & Seafood



The DLM Difference

## 5. UPDATED STORE HOURS

LOOK FOR THE FOLLOWING EXTENDED STORE HOURS FRIDAY, NOV. 20, THROUGH WEDNESDAY, NOV. 25.

ALL DLM LOCATIONS 6 a.m. to 11 p.m.\*

\*Please continue to reserve the first hour of shopping for seniors and immunocompromised individuals.

WE WILL BE CLOSED THANKSGIVING DAY so our associates can rest and spend the day with their loved ones.

ON FRIDAY, NOVEMBER 27 hours resume to 7 a.m. to 9 p.m.



Reserve IN OUR MEAT DEPARTMENT OR AT [DOROTHYLANE.COM/RSVP](http://DOROTHYLANE.COM/RSVP)



# Prepping for Success



## THE TRADITIONAL WAY

- Step 1:** Remove the neck and gizzards and discard or place in the bottom of the roasting pan if you desire.
- Step 2:** Rinse turkey, drain well, and pat dry.
- Step 3:** Rub skin with Vera Jane's Extra-Virgin Olive Oil and season well with Kosher salt and DLM Grilling & Seasoning Rub. Fill the cavity with celery, onion, and a quartered lemon.
- Step 4:** Add an inch of water to the pan and roast covered (uncover at end to lightly brown). See below for cooking guidelines or use prep tips on turkey bag.
- Step 5:** Pull when meat thermometer reads 165°F in the thigh. Let turkey rest for 15-20 minutes before carving. It's that simple!

## TURKEY BREAST

- This is a great way to go if you are looking for something smaller or are a white meat fan. Here are simple instructions for roasting.
- Step 1:** Rub turkey with an herb butter, either making your own or using DLM Herb Butter from The DLM Cheese Shop. Rub all over the outside and even tuck some under the skin!
- Step 2:** Choose a pan that's slightly larger than your breast. Add about an inch of liquid to it. Try DLM Premium Turkey Broth or channel your inner Ina Garten and use white wine.
- Step 3:** Cook low and slow to keep meat from drying out. Preheat oven to 325°F and cook until it reaches 165°F.

## SPATCHCOCKED

- Step 1:** Remove the turkey's backbone using a good pair of kitchen shears.
- Step 2:** Flatten turkey in pan, breast-side up, pushing down on breast bones. Pull thighs outward.
- Step 3:** Rub with Vera Jane's Extra-Virgin Olive Oil and season with sea salt and freshly ground pepper on both sides! Or, use a dry brine for extra crispy skin. Sit turkey uncovered overnight in the fridge.
- Step 4:** Cook to 165°F. To carve, remove legs, wings, and slice breast meat, paying attention to cut away from breastbone.

## HOW BIG OF A BIRD DO I NEED?

A good rule of thumb is 1 to 1.5 lbs per person, depending on desired leftovers.

4-8 Servings 8-12 lbs

9-15 Servings 12-20 lbs

16-20 Servings 16-22 lbs

More than 20 Servings 20-26+ lbs

## HOW LONG DO I COOK IT?

Preheat oven to 325°F. Insert thermometer into thickest part of thigh. Cook to 165°F.

3-3.5 hours

3.5-4.5 hours

4-4.5 hours

4.5-5 hours

# Leftover Ideas

## TURKEY PHO

Serves 3-4

Take your taste buds in a whole new direction with this turkey creation.

- 1 onion, halved and peeled
- (1) 2-inch piece of ginger
- 6 cups DLM Premium Turkey Broth
- 2-3 Tbsp fish sauce
- 1 star anise
- 1 Tbsp brown sugar
- 1 package dried rice vermicelli
- 2 cups leftover turkey, shredded
- ½ cup cilantro, chopped
- 4 green onions, sliced

### Garnish Plate

- Bean sprouts
- Lime wedges
- Jalapeño, sliced
- Fresh herbs (basil, mint)
- Sriracha or Hoisin Sauce

Char the cut onion and ginger under the broiler until blackened in spots. Remove from heat and cool. In a large soup pot, combine the charred onion and ginger, turkey broth, fish sauce, star anise, and brown sugar. Bring to a boil and let simmer for 25 minutes. Cook the rice noodles according to package directions, rinse well with cold water, drain, and set aside. Arrange the garnish plate to your liking. When ready to serve, strain the solids from the stock and add the shredded turkey into the broth and simmer briefly. Divide the noodles, cilantro, and green onion in serving bowls. Ladle with the hot turkey broth and serve alongside the garnish plate.



## STUFFING CRUSTED TURKEY POT PIE

Serves 4-6

All the traditional flavors of Thanksgiving dinner baked right in.

- 3 Tbsp butter
- 1 onion, chopped
- 2 ribs celery, chopped
- 3 Tbsp flour
- 2 cups DLM Premium Turkey Broth
- ½ cup cream
- Salt and pepper to taste
- 1 cup frozen peas and carrots, thawed
- 4 cups leftover turkey, shredded
- 3 cups leftover stuffing
- 1 egg, lightly beaten

Pre-heat oven to 450°F. In a large saucepan, heat butter over medium heat. Add onion and celery and sauté until soft, about five minutes. Stir in flour and let cook briefly, then slowly whisk in broth and cream and continue to cook for another 5-10 minutes or until thickened. Add the peas, carrots, and turkey, season to taste with salt and pepper. Remove from heat.

In a bowl, combine the egg and stuffing and place mixture between two sheets of parchment paper. Pat or roll stuffing into a shape that will fit the top of your casserole or deep pie plate. Fill a buttered 8"x8" casserole dish or a deep pie plate with turkey pot pie filling. Place rolled crust on top. Score crust into serving size pieces before placing in the oven. Bake until stuffing is golden brown and filling is bubbly and hot, about 13-15 minutes.





# OUR POETIC TAKE ON COFFEE CAKE

“*Sur ce doux nom, une tache de beurre!* Upon his sweet name, a spot of butter!” cries out the pastry chef Ragueneau in the famous French play *Cyrano de Bergerac*, upon seeing children walking out of his shop with beautiful buttery pastries wrapped in torn out pages of his beloved poetry book. Butter-stained poetry, perfectly understandable to a French audience. Butter is a staple in France, showing up in everything from sauces to sandwiches to the most elegant of pastries.

Paradoxically, can you believe that margarine was invented in France about 150 years ago? By the 1950s, in part due to our eagerness to adopt fashionable food trends, margarine had also become popular here,

eventually overtaking butter, sold as a “healthy substitute.” And so manufactured fats, including the worst—trans fats—found their way into cookies and crackers and all sorts of baked goods. Thank goodness we’ve gotten past that. We are enjoying natural fats again, like lip-glistening, totally satisfying real butter. I don’t know about you, but I do love butter! We go through pallets of it, literally, in our bakery operations, where we use it unapologetically in everything from scones to pie shells to our famous Killer Brownie®.

Our Bakery's latest creation is another butter-centric pleasure ... DLM Classic Coffee Cakes! When you eat a slice (or two) you get that wonderful butter

sensation on your palate, and it feels good in your tummy, unlike eating overly sweet treats that make you queasy and regretful. We mix a few ingredients such as local organic eggs, sugar, flour, and of course French-style butter. We then bake the cakes in classic Bundt pans to a perfectly caramelized crust with a moist, dense interior. These new coffee cakes were developed and are lovingly baked by our talented pastry chefs, headed up by Amy Brown.

To debut, we have three flavors for you: Zesty Lemon Poppy Seed, Double Chocolate, and Toasted Walnut Cinnamon (my fave). Enjoy them for breakfast with a hot cup of DLM 1948 Classic Dark Roast Coffee, a chilled glass of DLM A2 Guernsey Milk, or a latte from our DLM Coffee Bar. Have a slice with an afternoon cup of tea, or even serve for dessert. However you enjoy them, that genuine “spot of butter” flavor from our DLM Classic Coffee Cakes will have you waxing poetic.

*Calin* | President

**ZESTY LEMON POPPY SEED**  
Bright with each bite, the zest of lemon dancing with poppy seeds shines through this morning starter.

**DOUBLE CHOCOLATE**  
A Belgian cocoa base with a hint of espresso erupts with bits of chocolate couverture for absolute decadence. Dessert or breakfast, the choice is yours.

**TOASTED WALNUT CINNAMON**  
A ribbon of cinnamon and brown sugar swirled within combine with toasted walnuts for a comforting taste of home.

*DLM Classic Coffee Cakes are perfectly giftable! Ship them to friends, loved ones, or your team!*  
[shop.dorothylane.com](http://shop.dorothylane.com)



# 15 } Grandma Tobias Pumpkin Pie

THE DLM DIFFERENCE

## Slice of Comfort

There's something so comforting about a slice of good pumpkin pie. Perhaps it's the memories that it evokes of special family members and their treasured recipes? Or, maybe it's the great care that you can taste when you know a pie is baked from scratch?

We often hear that people love our Grandma Tobias Pumpkin Pie so much because *it tastes* homemade. The truth is that *it is* homemade, and we don't skip a beat. We've resisted the temptation to take shortcuts in the baking process that may make things easier for us when making so many pies at once. For instance, Morgan Chrisman, Central Bakery Manager, notes that a good pumpkin pie batter when done right is very messy (as it should be). "Most places add so much flour to their pumpkin pie batter to make them easier for baking, but that results in less flavor when eating," he says.

Central Bakery's Greg Tyzzer adds that a great pumpkin pie not only should taste rich yet creamy, but it should look good, too. He's gone to great lengths to test and slightly tweak our recipe to achieve a smooth and slightly glossy top with a golden brown crust that's buttery and flaky. Speaking of crust, it's the foundation to any good pie and we start with an all-butter crust.

No matter what Thanksgiving looks like for you, we hope that you find comfort in our Grandma Tobias Pumpkin Pie.

 VP Bakery Operations

**Grandma Tobias Pumpkin Pie**  
The Mayne family's Grandma Tobias sure did love to roll out dough and make pies, which is why we knew the name would be a fitting tribute.

**Grandma Tobias Pecan Pie**  
All-butter crust baked with our traditional pecan pie filling that's gooey, sweet, and chock-full of pecans.

# HOLIDAY MENU

Whether you want to customize a whole holiday meal made by "Aunt Dorothy," or if you're looking to cook the turkey yourself and supplement sides to go along with it, we can help. From fully cooked DLM Free-Range Turkey and turkey breast raised locally at Bowman & Landes to all the sides that make Thanksgiving so great, the Holiday Dinner Menu offers a hassle-free and home-cooked (by us) holiday.

**SWEET POTATO CASSEROLE**

**CRANBERRY-RASPBERRY GELATIN SALAD OR CRANBERRY ORANGE-WALNUT RELISH** gluten free

**OLD-FASHIONED CORNBREAD STUFFING**  
Last year, we sold 2,574 lbs!

**GREEN BEANS AMANDINE**  
gluten free

**MASHED POTATOES**  
gluten free

**TURKEY GRAVY**  
Best seller! We typically sell about 406 gallons.

Reserve IN OUR BAKERY OR  
[DOROTHYLANE.COM/RSVP](https://dorothyLane.com/RSVP)

Reserve IN OUR DELI OR  
[DOROTHYLANE.COM/RSVP](https://dorothyLane.com/RSVP)









# 20% OFF Home & Gift Sale

## Culinary Center Included\* November 2-15

\*some exclusions may apply.

### FREE

#### ANY DLM FREE-RANGE TURKEY

Non-GMO Project Verified, locally raised, gluten free, vegetarian fed, and no antibiotics.

Expires November 30, 2020 • No Cash Value

To order, call Oakwood 937-299-3561, Washington Square 937-434-1294, or Springboro 937-748-6800, or via [DorothyLane.com/RSVP](http://DorothyLane.com/RSVP)



DOROTHY LANE  
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## Today is my 10-Point Day!

Bring this coupon in any day in November 2020 to redeem.

VALID THROUGH 11/30/2020. 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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Earn 10 points for  
every \$2 spent!



# 20% OFF Home & Gift Sale

## Culinary Center Included\* November 2-15

\*some exclusions may apply.

### \$35 off

#### ANY DLM FREE-RANGE TURKEY

Non-GMO Project Verified, locally raised, gluten free, vegetarian fed, and no antibiotics.

Expires November 30, 2020 • No Cash Value

To order, call Oakwood 937-299-3561, Washington Square 937-434-1294, or Springboro 937-748-6800, or via [DorothyLane.com/RSVP](http://DorothyLane.com/RSVP)



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DOROTHY LANE  
MARKET

Earn 10 points for  
every \$2 spent!



# 20% OFF Home & Gift Sale

## Culinary Center Included\* November 2-15

\*some exclusions may apply.

### \$30 off

#### ANY DLM FREE-RANGE TURKEY

Non-GMO Project Verified, locally raised, gluten free, vegetarian fed, and no antibiotics.

Expires November 30, 2020 • No Cash Value

To order, call Oakwood 937-299-3561, Washington Square 937-434-1294, or Springboro 937-748-6800, or via [DorothyLane.com/RSVP](http://DorothyLane.com/RSVP)



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Club DLM card must be presented at time of purchase.  
Not combinable with any other offers.



DOROTHY LANE  
MARKET

Earn 10 points for  
every \$2 spent!



# 20% OFF Home & Gift Sale

## Culinary Center Included\* November 2-15

\*some exclusions may apply.

### \$25 off

#### ANY DLM FREE-RANGE TURKEY

Non-GMO Project Verified, locally raised, gluten free, vegetarian fed, and no antibiotics.

Expires November 30, 2020 • No Cash Value

To order, call Oakwood 937-299-3561, Washington Square 937-434-1294, or Springboro 937-748-6800, or via [DorothyLane.com/RSVP](http://DorothyLane.com/RSVP)



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Bring this coupon in any day in November 2020 to redeem.

VALID THROUGH 11/30/2020. NO CASH VALUE.  
Excludes wine, beer, postage stamps, and gift cards.  
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Not combinable with any other offers.



DOROTHY LANE  
MARKET

Earn 10 points for  
every \$2 spent!



# 20% OFF Home & Gift Sale

## Culinary Center Included\* November 2-15

\*some exclusions may apply.

### \$20 off

#### ANY DLM FREE-RANGE TURKEY

Non-GMO Project Verified, locally raised, gluten free, vegetarian fed, and no antibiotics.

Expires November 30, 2020 • No Cash Value

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DOROTHY LANE  
MARKET

Earn 10 points for  
every \$2 spent!





# Let's Talk Turkey.

Ship elements of a great meal, including Heavenly Turkey, right to your front door.

*dLM* [shop.dorothylane.com](http://shop.dorothylane.com)  
866.748.1391



**DOROTHY LANE MARKET**

6135 Far Hills Ave. Dayton, OH 45459

[DorothyLane.com](http://DorothyLane.com)    

ADDRESS SERVICE REQUESTED



## RSVP YOUR FEAST FAVORITES NOW

With the holidays approaching, we're busily preparing. For some of our most popular holiday items, reserve them online, by phone, or with the department indicated below.

**NON-GMO DLM FREE-RANGE FRESH TURKEY (MEAT)**

**GRANDMA TOBIAS PUMPKIN & PECAN PIE, BAKEHOUSE ROLLS, & MORE (BAKERY)**

**HOLIDAY DINNER MENU\* (DELI/GOURMET TAKEAWAY)**

\* Holiday Dinner Menu orders must be received by 6 p.m. Sunday, Nov. 22, so our Kitchens can best prepare.



Reserve online [DOROTHYLANE.COM/RSVP](http://DOROTHYLANE.COM/RSVP)

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