

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • DECEMBER 2020



SERVE UP A
COZY HOLIDAY

with Heavenly Ham[®], Killer Brownie[®], and more!



16 } *Killer Brownie®*
THE DLM DIFFERENCE

A Dayton Treasure, Enjoyed Near & Far

People often ask me where it all started when it comes to our Killer Brownie®. Sure we started selling them at DLM in the early 80s, but in some ways it began in 1953 with chocolate-covered ants. I know that sounds strange, but my father and DLM's founder, Calvin D. Mayne, knew how to catch people's attention and make a memorable experience. I noticed as a kid that he'd bring unique items to DLM that you couldn't get anywhere else—and every aisle had something truly special—whether it was a goat cheese from Norway, the best selection of coffee in town, or those chocolate-covered ants. So the mentality that started with my dad was instilled into me and the DLM culture very early on. It was that "killer strategy" that resulted in the Killer Brownie® and many other signature favorites that we've developed over the years.

The first time I tasted that double layered brownie nestled with pecans, velvety caramel, and powdered sugar ... I knew it was something special. So we very humbly baked these in the basement at DLM Oakwood. We realized that our Box Lunches wouldn't be complete without one of these for dessert, so word started to spread and the rest is history because all it takes is just one bite. Fast forward 40 years and millions of brownies later. Thanks to hard work by plenty of good people, it's now grown into a sister company to DLM run by my daughter Chimene and her husband Matt Ross. So although we don't sell those chocolate-covered ants anymore, we sure do have great brownies. Thank you, Dayton, for loving them as much as we do.

Dorothy Lane

Peppermint Killer Brownie®

It truly is the most wonderful time of the year as this seasonal favorite is back! A generous layer of peppermint cream topped with white chocolate chips is sandwiched together with creamy caramel between two fudgy brownies. So good! Find them in the DLM Bakery or send some to someone special!
shop.dorothylane.com



The Original

Tried-and-true recipe of fudgy brownie folded with pecans and layered with signature caramel.



Not-a-Nutter

Rich chocolate brownies hug a layer of signature caramel that's sprinkled with chocolate chips and finished with more chocolate chips.



Cookie Dough

Golden chocolate chip cookie on fudge brownie with a layer of luscious signature caramel.



Confetti

Rainbow sprinkles folded in a blonde brownie featuring creamy caramel and white chocolate chips.



Salted Caramel

Coarse sea salt is sprinkled in signature caramel between decadent brownies, and finished with chocolate curls.



Peanut Butter

Creamy peanut butter hugs signature caramel between layers of chocolate brownies folded with roasted peanuts.



German Chocolate

Sweet German chocolate icing of coconut and pecan is nestled between layers of fudgy brownies and generously spread on top.



Blonde Ambition

Blonde brownie with Macadamia nuts, layered with white chocolate chips and creamy caramel, then finished with crunchy toffee.



Cookies & Cream

Mouthwatering cookie cream nestled between chocolate brownie and signature caramel, topped with Oreo® pieces.



The Heavenly Ham® A Timeless Tradition

The thing about tradition is that it brings us comfort, even as many of our typical holiday plans are shifting. This is why at DLM, we continue to do what we do best this holiday season, which is to provide Honestly Better® food and service every time. So no matter how different your holiday looks this year, the pleasure of a good meal is a tradition to hold tight. Our Heavenly Ham® is one of those food traditions at so many households, earning it a place on our list of treasured DLM Differences for plenty of good reasons.

Not only is it dressed with our signature glaze of a sweet, rich honey and delicate spices, but it's all sealed in with a high-heat open flame. The result is a rich caramelization that locks in the juices and enhances the

natural flavor within. The hams are slowly cured and hickory smoked, making them ready to heat and serve at a moment's notice.

We first embarked on bringing such a treat to DLM in the early 80s with the help of a good friend who taught us a thing or two. Norman Mayne tells the story best as we sought to bring our ambition to life: "We ruined so many hams, but eventually (with help) we got it right. Millions of toothpicks later and after our first holiday season ... they loved it." Before we knew it, Heavenly Ham® was one of our holiday season bestsellers, eventually expanding to also ship via shop.dorothylane.com and embraced as a corporate gift. Heavenly Ham® certainly is a tradition we'll hold on to.

Jack | VP of Meat & Seafood

Bringing home a Heavenly Ham® is a smart way to fill your table for days to come. Dinner? Done. Brunch? You betcha! Or, you'll be covered when you get that hankering for a late-night sandwich. If you're lucky to have leftovers, check out our recipe below and even more creative meal ideas at DorothyLane.com/HeavenlyMealIdeas.

HEAVENLY HAM® SKILLET

Makes 4 servings

4 strips of DLM Uncured Applewood-Smoked Bacon
1 lb potatoes, cooked and diced
Salt and pepper to taste
DLM Extra-Virgin Olive Oil, if needed
1 onion, chopped
2 tsp DLM Pure Apple Cider Vinegar
12 oz Heavenly Ham®, sliced or diced
1 package DLM Shaved Brussels Sprouts
Hot sauce and snipped chives, for serving if desired

Heat a large sauté pan over medium heat and cook the bacon until golden brown. Remove the bacon with a slotted spoon and set aside. Sauté the potatoes in the bacon fat until lightly browned, seasoning with salt and pepper. You may need to add a little olive oil if the pan gets too dry.

Add the onions and continue to cook until softened. Stir in the vinegar. Add the ham, reserved bacon, and the shaved Brussels sprouts and cook until sprouts are bright green and ham is hot. Season to taste with salt and pepper. Garnish with hot sauce and snipped chives, if desired.

Delicious by itself or serve with freshly cooked eggs and some good toast!



Reserve IN OUR MEAT DEPARTMENT OR AT DOROTHYLANE.COM/RSVP

POUR OVER THESE PICKS

From Your DLM Wine Experts.

The Society of Wine Educators was founded in 1977 and is internationally recognized and regarded for both its quality and relevance to the industry. One such program that they offer is the CSW or Certified Specialist of Wine. We're proud to have several CSW graduates here at DLM.

What is this program? It's a rigorous exam that tests a candidate's wine knowledge and mastery of key elements within the worlds of viticulture and wine production. Some specific topics tested include: physiology of taste, wine composition & chemistry, faults, viticulture & enology, labels, laws & wine regions, wine etiquette, and service. Candidates who achieve a score of 75% or better are distinguished as CSWs, and the pass rate is only about 30%, making it a great honor for those who complete this prestigious certification.

So next time you're looking for a great everyday dinner wine or a rare special something, feel confident in asking the team at DLM for help—we love to talk about food & wine!

Todd | VP of Wine & Beer



Todd Templin, CSW
VP of Wine & Beer

Best Kept Secret: Hands-down, the people. They want you to have the best experience with food and wine at any price point and they have the ability to pair wine with a dinner as an accompaniment to make both better!

Holiday Pairing Picks: For Heavenly Ham®, an Oregon Pinot Noir, like Chehalem Pinot Noir from Willamette Valley (\$25). If Prime Rib is the star, Raymond Vineyards Reserve Selection Merlot Napa Valley (\$30) is a beautiful choice.

Festive Champagne Pick: Aubry Brut Premier Cru (\$45) is a "farmer fizz" meaning it's made by a family that also farms the grapes.

Sparkling Wine for Brunch: More like a "frizzante," I love La Spinetta Moscato d'Asti (\$23) for brunch. Its fizzy, super lovely fruit has a touch of sweet and is low in alcohol ... so it's really perfect for continuing past brunch!

Favorite Big Red: Titus Cabernet Sauvignon Napa Valley (\$50) from the Titus family. They're making such great wine that most wineries would be charging double for.

Best Picks Under \$15: Domaine de Nizas Le Clos (\$10) from Languedoc in the south of France is a blend of Syrah, Grenache, and Mourvedre that's full of bright fruit and some gumption.



George Punter, CSW
Wine & Beer Manager, DLM Washington Square

Best Kept Secret: Renzo Masi Chianti Riserva 2016 (\$16).

Holiday Pairing Picks: For Heavenly Ham®, I'd recommend a dry Rosé from France. For Prime Rib, go for a big Napa Valley Cabernet Sauvignon.

Festive Champagne Picks: Pehu-Simonet Extra-Brut Champagne (\$59) and Marc Hébrart Champagne Rosé (\$62).

Sparkling Wine for Brunch: Dibon Cava Brut (\$12).

Favorite Big Red: Groth Cabernet Sauvignon Napa Valley (\$60) or Darioush Cabernet Sauvignon Napa Valley (\$122).

Best Picks Under \$15: Benziger Cabernet Sauvignon Sonoma County (\$15) and Fontaleoni Vernaccia di San Gimignano (\$14), a Tuscan white wine that is both crisp and minerally without being heavy and oily. Perfect with a cheese plate, seafood, or light fowl.



Stephany Madliger, CSW
Wine & Beer Manager, DLM Oakwood

Best Kept Secret: The Prisoner Wine Company Unshackled Cabernet Sauvignon 2018 (\$25).

Holiday Pairing Picks: For Heavenly Ham®, J.L. Chave Mon Coeur Côtes-du-Rhône 2018 (\$25). For Prime Rib, go for Andronicus Red Blend 2018 (\$35).

Festive Champagne Pick: Château de Bligny Blanc de Blancs (\$51).

Sparkling Wine for Brunch: Gratien & Meyer Crémant de Loire (\$17).

Favorite Big Red: Jordan Cabernet Sauvignon 2016 (\$65).

Best Picks Under \$15: Fontaleoni Vernaccia di San Gimignano (\$14) and Les Garrigues Côtes-du-Rhône 2017 (\$12).

Wine selections may vary per store.



Elliot Spitler, CSW
Wine & Beer Manager, DLM Springboro

Best Kept Secret: The Fine Wine Room. Out of sight from the main pathways through the department, many customers don't even know it exists. Temperature controlled at 55°F, there are many luxury items in there in addition to very moderately priced ones, too.

Holiday Pairing Picks: For Heavenly Ham®, Pahlmeyer Jayson Pinot Noir (\$50). With Prime Rib, Turley Old Vines Zinfandel (\$37).

Festive Champagne Pick: Taittinger Brut Champagne (\$55).

Sparkling Wine for Brunch: Biutiful Cava Brut Nature (\$12), also available in a Rosé.

Favorite Big Red: Grgich Hills Cabernet Sauvignon (\$70).

Best Picks Under \$15: Kalpela Vineyards Red Blend (\$11) and Elizabeth Spencer Sauvignon Blanc (\$15).



Teresa Borros-Kearney, CSW
Beer and Wine Consultant, DLM Washington Square

Best Kept Secret: We have a wide selection of cocktail ingredients, including bitters, liqueurs, and vermouths, as well as many specialty non-alcoholic mixers.

Holiday Pairing Picks: I like a riesling with Heavenly Ham® and a nice California Cabernet Sauvignon with Prime Rib.

Festive Champagne Picks: Marc Hébrart Brut Rosé and the Mumm Cordon Champagne Rouge.

Sparkling Wine for Brunch: I like Cavas from Spain as they're made in the traditional style. Biutiful Cava Brut Nature (\$12) and Juvé & Camps Cava (\$18) are both very nice and made in a very dry style.

Favorite Big Red: A Barolo from Piedmont, Italy, and a California Cabernet Sauvignon.

Best Picks Under \$15: Hyatt Vineyards Rattlesnake Hills Cabernet Sauvignon Columbia Valley, Washington (\$12), and Domaine de Pajot Les 4 Cépages White Blend Gascogne, France (\$11).



Virgil Clark, Aspiring CSW
Beer and Wine Consultant, DLM Washington Square

Best Kept Secret: Our selection of Amber wines from Georgia or Slovenia.

Holiday Pairing Picks: For Heavenly Ham®, try a dry sparkling wine like a Brut Champagne or Cava. For Prime Rib, I would recommend a Cabernet Sauvignon from California or a Zinfandel.

Festive Champagne Pick: Juvé & Camps Cava, Spain (\$18).

Sparkling Wine for Brunch: Indigenous Prosecco Brut Italy (\$15).

Favorite Big Red: Sequum Kidd Ranch Zinfandel Napa Valley (\$41).

Best Picks Under \$15: Cune Crianza Rioja Spain (\$15), and Clos des Grands Primos Muscadet Loire Valley (\$14).

Wine selections may vary per store.

HOLIDAY COZY COMFORTS CHARCUTERIE AT HOME

After all the shopping, planning, cooking, wrapping, and decorating, it's finally time to close the door and dig into cozy time spent with your loved ones to enjoy it all. This is why I like to balance out my more elaborate meals with some no-stress, no-cooking ideas to have on tap for the holidays. Not quite ready for dinner or don't feel like making another fussy meal? Open up a good bottle of wine and set out a charcuterie board with some holiday touches. Happy holidays to you (and me)!

4 STEPS TO BUILD A CHARCUTERIE BOARD

STEP 1: Start by placing small bowls or ramekins on your board or platter. These are for things like nuts, olives, mustards, dips, etc.

STEP 2: Place your cheeses and crackers or flatbreads that pair together near them.

STEP 3: Add cured meats, such as Prosciutto di Parma, serrano ham, sopressata, or chorizo.

STEP 4: Place dried or fresh fruits (like grapes, berries, and pomegranate), pickled veggies, and a few sprigs of fresh rosemary. Fill any gaps and arrange

to your liking so that a variety of colors and textures show

through. It makes eating all the more fun!

Chef Camie
Culinary Director



Look for gourmet gifts that ship, like our Charcuterie and Cheese Board. shop.dorothylane.com/charcuterie

HOLIDAY COZY COMFORTS SWEET NOSTALGIA

This winter, revel in all the cozy comforts of home and pull out special holiday goodies from your stash! You'll never regret stocking up on **old-fashioned candy canes** like the handmade varieties from **Hammond's**, **imported European cookies, candies**, **Yoder's Peanut Brittle**, and an assortment of chocolate covered pretzels and popcorn from our Holiday Display. For me, nothing is as cozy or melts the icy chill of the winter air after a brisk walk or round of snow shoveling like a steaming mug of our **DLM Handmade Hot Cocoa Mix**, made by us with rich cocoa powder and disks of French chocolate that melt right in. You also can't go wrong grabbing some festive **Thumbprint Cookies** or **Servatti Pastry Shop Stollen** in our Bakery. Last but not least, make sure you grab a pint of your favorite **Jeni's Splendid Ice Creams** holiday flavors, like White Chocolate Peppermint or Sugar Plum. Now where are my slippers?

Chef Camie
Culinary Director



Dennis Chrisman (right) with Michael Naumes, of the renowned family of pear growers in Rogue River Valley, Oregon.

The First Bite of Sweet Holiday Pearfection

"Try this one," said Michael Naumes, as he tossed me a Comice pear. "You're gonna need a towel," he said as I take my first bite. My first meeting with the Naumes family years back started just like that. We were on a search for the juiciest, sweetest, most luscious pear we could find. And that journey took me to their orchard where I found the Naumes family's Holiday Pear, also known as the Comice pear.

We had heard rumors that there was a family in Rogue Valley, Oregon, that grew the best Comice pears and the rumors certainly were true. After that first bite, I knew we had come to the right place. We started offering these pears to our customers a few years ago and we're excited to report that they're back, just in time for your holiday gifting.

They truly are the sweetest, juiciest pears around. Look for displays in the stores along with perfectly packed gift boxes.

Dennis | VP of Produce

Being a Good Neighbor

With a grateful heart and a desire to give back to the community, Vera Jane Mayne, wife of DLM founder Calvin Mayne and former President of DLM, set in motion the Good Neighbor Program.

We are humbled by the continued support of our customers and the community as we follow Vera Jane Mayne's example. Her words "Always do the right thing" are echoed in DLM's values and mission statement. Through the DLM Good Neighbor Program, Club DLM card members are able to choose a non-profit organization they'd like to have credited with a percentage of their purchases. At the end of the year, DLM distributes a donation amongst participating charities under the Good Neighbor Program, based on how customers choose (learn more here: www.DorothyLane.com/GoodNeighbor).

Another way customers can join us in giving back to the community is by donating a Good Neighbor Sack. These are packed full with food items recommended to us by local food banks. Once they're purchased at our stores, food banks distribute to those in need. To participate, simply let your cashier know, and they will ring up your gracious donation. **The Good Neighbor Sacks are \$15 each or 1,500 Club DLM Rewards points.** We want to thank everyone for their support and for helping us continue Vera Jane Mayne's initiative.






Dennis Chrisman (right) with Michael Naumes, of the renowned family of pear growers in Rogue River Valley, Oregon.

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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 December 2020 to redeem.

VALID THROUGH 12/31/2020. 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.



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Prime Rib Roast

This classic holiday roast is graded U.S.D.A. Prime, earning it a center spot at your table. Lifetime free of antibiotics and hormones, less than 2% of all cattle receive this top grade resulting in a firm texture with fine marbling that melts evenly when cooked. The resulting flavor is juicy and tender—truly something to celebrate.

Reserve IN OUR MEAT DEPT. OR DOROTHYLANE.COM/RSVP



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

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DLM GIVES BACK

Approximately

\$36,901

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN OCTOBER

MERRY & BRIGHT

Family gatherings might look a little different this year, but keep traditions alive and make spirits bright by shipping hometown favorites like Heavenly Ham®, Killer Brownie®, & more!



**DOROTHY LANE MARKET
ONLINE SHOP**
shop.dorothylane.com



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