

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • SEPTEMBER 2021

Nature's Bounty Awaits
PACIFIC NORTHWEST

Journey to the Pacific Northwest *NATURE'S BOUNTY AWAITS*

What's not to like about the Pacific Northwest? From the beautiful rocky coastline to dense rainforests, the culinary treasures foraged from this region are thanks to its rivers and huge expanses of fertile farmland nestled between majestic mountains. Think salmon, halibut, and oysters along with hazelnuts, mushrooms, apples, world-renowned wines, and all sorts of summer berries. *The list goes on.*

Pike Place Market is often the highlight when visiting Seattle where the year-long market caters to everyone's inner foodie. Plus, there are plenty of gorgeous flowers and you'll be delighted by the theater of fish being tossed to and fro.

Considered the birthplace of America's coffee infatuation, the PNW is home to nationally recognized roasters, boutique espresso bars, and the smallest pop-up stands alongside the road. One can find a good cup of coffee literally everywhere!

Wineries dot the landscape in both Washington and Oregon, along with craft beer, award-winning cheese producers, and artisan charcuterie maker Olympia Provisions. All of these are available right here at DLM.

I was lucky enough to go to culinary school while I lived in the Seattle region and had a blast going to the market to buy what was seasonally available. Afterward, I'd roll up my sleeves and get busy cooking. Living here in Dayton, I get the same vibe whenever I walk into work.

It's nice to know that with DLM right down the street, we all can get a similar experience without boarding an airplane or trying to figure out how much it will cost to airship that salmon home. Plus, I don't have to cram all of those Chukar Cherries in my suitcase anymore. Almost all of those quintessential ingredients and items are available right here at our local year-round market!

Chef Carrie | Culinary Director



See Reverse for Recipes of This Pacific Northwest Menu From Chef Carrie

Pasta With Tuna, Capers, & Herbs

Makes about 3-4 servings

4 servings of Grist Provisions
Bucatini or your favorite dried
long strand pasta
3 Tbsp Vera Jane's Extra-Virgin
Olive Oil
3 garlic cloves, sliced
3 green onions, white and green
chopped separately
6-10 anchovies, chopped
3 Tbsp capers, drained
1 cup fresh herbs like parsley,
dill, or celery leaves, saving some
for garnish
1 can DLM Albacore Tuna (7.5-oz) in
olive oil, drained and broken into
large chunks
Pinch or two of red chili flakes

Cook pasta in well-salted boiling
water till al dente. Save 1/2-3/4 cup
cooked pasta water before draining.

In a large sauté pan, heat the
olive oil and briefly sauté the
garlic, chopped whites of green
onion, anchovies, and capers for
2-3 minutes. Add 1/2 cup cooked
pasta water and let reduce down
until about 2 Tbsp remain. Add
the hot drained pasta, chopped
green onion tops, torn herbs, and
tuna, tossing until well combined.
Add additional 1/4 cup pasta
water if desired.

Plate pasta for serving and garnish
with any additional herbs and a
sprinkle of red chili flakes.

Sesame Salmon With Pinot Noir Glaze

Makes 4 servings

4 salmon fillets (4- to 6-oz each),
no more than 1½ inches thick
Salt and pepper to taste
1/4 cup sesame seeds
3 Tbsp DLM Extra-Virgin Olive Oil
1 cup pinot noir
1 Tbsp DLM 100% Pure Honey

Season the fillets on both sides
with salt and pepper. Coat the
flesh side of the salmon fillets with
the sesame seeds, pressing lightly
to adhere. Drizzle top with a little
olive oil.

In a small pot, bring the pinot noir
and honey up to a boil. Lower the
heat to medium and let reduce by
half. Set aside.

In a large sauté pan, heat 2 Tbsp
olive oil over medium-high heat.
Place the sesame seed side down
in the pan. Leave alone and let sear
in pan at least 5 to 7 minutes so the
sesame seeds get seared into flesh
and are golden brown. Flip fillet
over carefully and cook for another
3-4 minutes. Lower the heat and add
the reduced pinot noir mixture. Let
cook another 5 minutes or until the
fish is cooked to your liking. Serve
with the reduced pan sauce.

Apple, Hazelnut, & Blue Cheese Salad With Brown Butter Vinaigrette

Makes 4 servings

Brown Butter Vinaigrette

1/4 cup butter
1 Tbsp Aunt Angie's Balsamic
Vinegar
1 Tbsp DLM Pure Apple Cider
Vinegar
1 tsp DLM 100% Pure Honey, or
more to taste
Salt and pepper to taste

Salad

1 container of your favorite
DLM Salad Greens
1 Gala apple, sliced
1/2 cup hazelnuts, toasted and
chopped
2-3 oz Rogue Creamery Smokey
Blue, crumbled

Brown butter by heating in a small
skillet over medium heat, swirling
often until color starts to turn
golden brown and smell nutty.
Remove and let cool before using.

In a small bowl, whisk both
vinegars, honey, salt, and pepper.
Slowly whisk in the brown
butter. When ready to serve, toss
the salad with the sliced apples
and hazelnuts. Drizzle with the
vinaigrette and top with the cheese.

Sautéed Mushrooms on Goat Cheese Toast

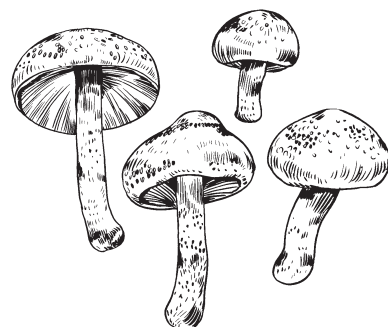
Makes 4-6 pieces

3 Tbsp butter
1½ lb assorted mushrooms, sliced
Salt and pepper to taste
1 tsp fresh thyme leaves
1 garlic clove, minced
2-3 Tbsp dry Sherry, dry Marsala,
or white wine
4 slices Artisan Rustic Country
Bread, toasted
Laura Chenel Goat Cheese

In a large sauté pan, heat butter
and add all the mushrooms. Sauté
for a good 8-10 minutes or until
mushrooms are starting to turn
golden brown. Season to taste with
salt and pepper.

Add the thyme and garlic and
saute briefly before deglazing the
pan with wine. Reduce until wine
is evaporated.

Meanwhile, smear the toast with
a little goat cheese. Top with the
warm mushrooms and garnish
with additional thyme if desired.



FOOD EXPLORER

Pacific Northwest Checklist

BAKERY

☐ Grandma Tobias
Cherry Pie*

BEER & WINE

☐ Deschutes Brewery
☐ Rogue Ales

CHEESE SHOP

☐ Rogue Creamery
Chocolate Stout
Cheddar*
☐ Rogue Creamery
Hopyard Cheddar*
☐ Rogue Creamery
Smokey Blue*
☐ Tillamook Sharp
Cheddar*
☐ Chukar Cherries
Dried Fruits*
☐ Dave's Killer Bread
☐ Fran's Organic
Dessert Sauces*
☐ Oregon Specialty
Fruit
☐ Sahale Snacks
☐ Seattle Chocolate Co.
Chocolate Bars*
☐ SpudLove Organic
Thick-Cut Potato Chips
☐ Steven Smith
Teamaker Tea*
☐ Stumptown Coffee
Roasters Coffee*
☐ Wildwood Chocolate
Bars*

DAIRY

☐ Ellenos Yogurt,
including Marionberry

FLORAL

☐ Dried Floral Products
☐ Market-Style Flowers

FROZEN

☐ Beecher's Handmade
Cheese entrées & sides*
☐ Tillamook Ice Cream
and Ice Cream
Sandwiches

GROCERY

☐ Bob's Red Mill
☐ Boss Dog Treats
☐ Bow Hill Blueberry
Confiture*
☐ Bow Hill Organic
Blueberry Juice*
☐ Caffé Vita Coffee
Roasting Co. Coffee*

PRODUCE

☐ Exotic Mushrooms,
*We are proud to partner
with a local grower for
vibrant mushrooms found
in many PNW recipes.*
☐ Idaho Potatoes
☐ Wenatchee Apples
☐ Wenatchee Pears,
assorted varieties

SEAFOOD

☐ Columbia River Wild
King Salmon
☐ DLM Albacore Tuna
in Olive Oil*
☐ Pacific Coast Rockfish
☐ Pacific Northwest
Coho Salmon
☐ Pacific Northwest
Oysters
☐ Sablefish

**indicates items that
ship via www.shop.dorothylane.com*

NEW! MARKET FLOWERS

Inspired by the famed Pike
Place Market, our Floral
department will have a
market mentality where you
can build a bouquet if you'd
like! We'll also continue
carrying a selection of
pre-curated bouquets.

Earn Bonus Points this month on select Food
Explorer products with your Club DLM card.
Get the list! DorothyLane.com/BonusPoints





The Pacific Northwest Wines & Charcuterie

The West Coast of the United States is what people usually think of when day-dreaming of wine country. California, naturally, but oh what wonderful vinous creations come from the terroir of Oregon and Washington, with an amazing array of red, white, sparkling, and rosé wines. I've had the pleasure of experiencing the wine scene in both states, and have been impressed!

WASHINGTON VINICULTURE

The Washington wine scene is primarily in the southeastern part of the state with the wine regions of Yakima Valley, Walla Walla, Red Mountain, Rattlesnake Hills, Horse Heaven Hills, and Columbia Valley being the shining stars. This area is so different than the other side of the Cascade Mountains as it enjoys 17 hours of sun reliably during the summer. The continental climate has proved to be excellent for ripening fine wine grapes—it's on the latitude between that of Bordeaux and Burgundy after all!

LESSONS LEARNED AT OREGON'S PINOT CAMP

Wine merchants, sommeliers, and restaurateurs from around the world convene in the Willamette Valley of Oregon to learn and taste the viniferous bounty of this state for what is fondly known as Pinot Camp. Although this is a tough business trip to explain to your spouse, it's an opportunity for wine professionals from around the globe to talk about wine and meet some of Oregon's best pinot noir (and other varietals) makers. You hear firsthand their insights on the technical and philosophical reasons for their passion in the Holy Grail on winemaking.

The daytime temperatures are enough to sufficiently ripen the fruit, but cool nights streaming in on ocean breezes allow for good acidity and complexity. The

Cascade Range to the east protects the vineyards from the hot and cold extremes of the continental interior. That protection is necessary to produce premium cool-climate varietals in Oregon, particularly pinot noir. Best practices that yield better wine in general include handpicking fruit in small containers, moving grapes on conveyor belts rather than using augers, destemming while keeping each grape cluster whole rather than crushing, cold maceration, moving must and wine with gravity rather than pumps, and not filtering long before this practice was vogue.

PACIFIC NORTHWEST WINES TO TRY

- Ken Wright Cellars Pinot Noir
Willamette Valley \$30
- Argyle Winery Pinot Noir
Willamette Valley \$32
- Chehalem Winery Chehalem Mountain
Pinot Noir \$30
- Elouan Pinot Noir Oregon \$34
- A to Z Wineworks Pinot Noir Oregon
\$19 *save \$6*
- Stoller Family Estate Dundee Hills
Pinot Noir \$30
- Alexandria Nicole Cellars Horse Heaven
Hills Gravity Merlot \$28
- L'Ecole No 41 Merlot
Columbia Valley \$32
- Revelry Vintners Merlot
Columbia Valley \$18
- Powers Kiona Vineyards Red Mountain
Reserve Cabernet Sauvignon \$30
- Quilceda Creek Winery Cabernet
Sauvignon Columbia Valley \$220
- Montinore Estate Borealis Willamette
Valley \$14 *save \$1*
- Acrobat Pinot Gris Oregon \$12 *save \$6*
- Château Ste. Michelle & Dr. Loosen
Eroica Riesling Washington \$22 *save \$3*
- Anne Amie Vineyards Pinot Gris
Willamette Valley \$25

TILLAMOOK SHARP CHEDDAR

Located in Tillamook County, Oregon, this cheesemaker is a farmer-owned co-op comprised of about 80 farming families.

ROGUE CREAMERY SMOKEY BLUE

This humble creamery started in 1933 in southern Oregon and produces award-winning cheeses. With a spicy-sweet flavor, Smokey Blue is cold-smoked for hours over Oregon hazelnut shells.

OLYMPIA PROVISIONS

Based in Portland, Oregon, this USDA-approved salumeria seeks to bring to life old-world artisanal charcuterie techniques seldom seen in the United States. *We carry a wide selection of products, including the Pork Rillettes, Finocchiona, and Saucisson Sec, pictured.*





Pacific Northwest Seafood Bounty

The Pacific Northwest is a region with an abundance of fresh, delicious seafood.

Travel up the coastal highway from southern Oregon to British Columbia and you will find coastal communities awash with fisherman's wharves selling the freshest of the day's catch, crab shacks, and upscale restaurants.

One of the foundations of great seafood from the Pacific Northwest and of our Native American culture is the Pacific wild salmon (*pictured above*). Both Wild King Salmon from the mighty Columbia River returning to spawn and ocean troll-caught salmon are both sustainably fished. Wild King and Coho Salmon possess some very high fat content making them the perfect choice for grilling, cedar planking,

or smoking. Simple and fresh is the best way to enjoy this wonderful bounty.

Pacific Coast Rockfish (*pictured below*) can be one of 12 varieties sold commercially. It's the most common nearshore fish of North America's coast and is normally classified as a Red or Black Rockfish. They all are firm, lean, and mild flavored with a flaky texture, which makes them versatile for any style of cooking. They take the added flavor of seasoning well and are excellent for a crudo or ceviche.

Our canned **Dorothy Lane Market Albacore Tuna** is another gem from the coast. Made from young hook and line caught Albacore tuna from the Oregon coast and canned locally in olive oil and Jacobsen Sea Salt. These tuna are caught as juveniles before they have accumulated mercury from years at sea.

Pacific Northwest shellfish are in abundance all year round. Check out the oysterology of the many types and harvest areas to choose from. Just like a fine wine, these shellfish pick up the flavor and texture based on water salinity, tidal exchange, and action of the surf.

You don't have to make an expedition to the Pacific Northwest ... let us bring it to you!

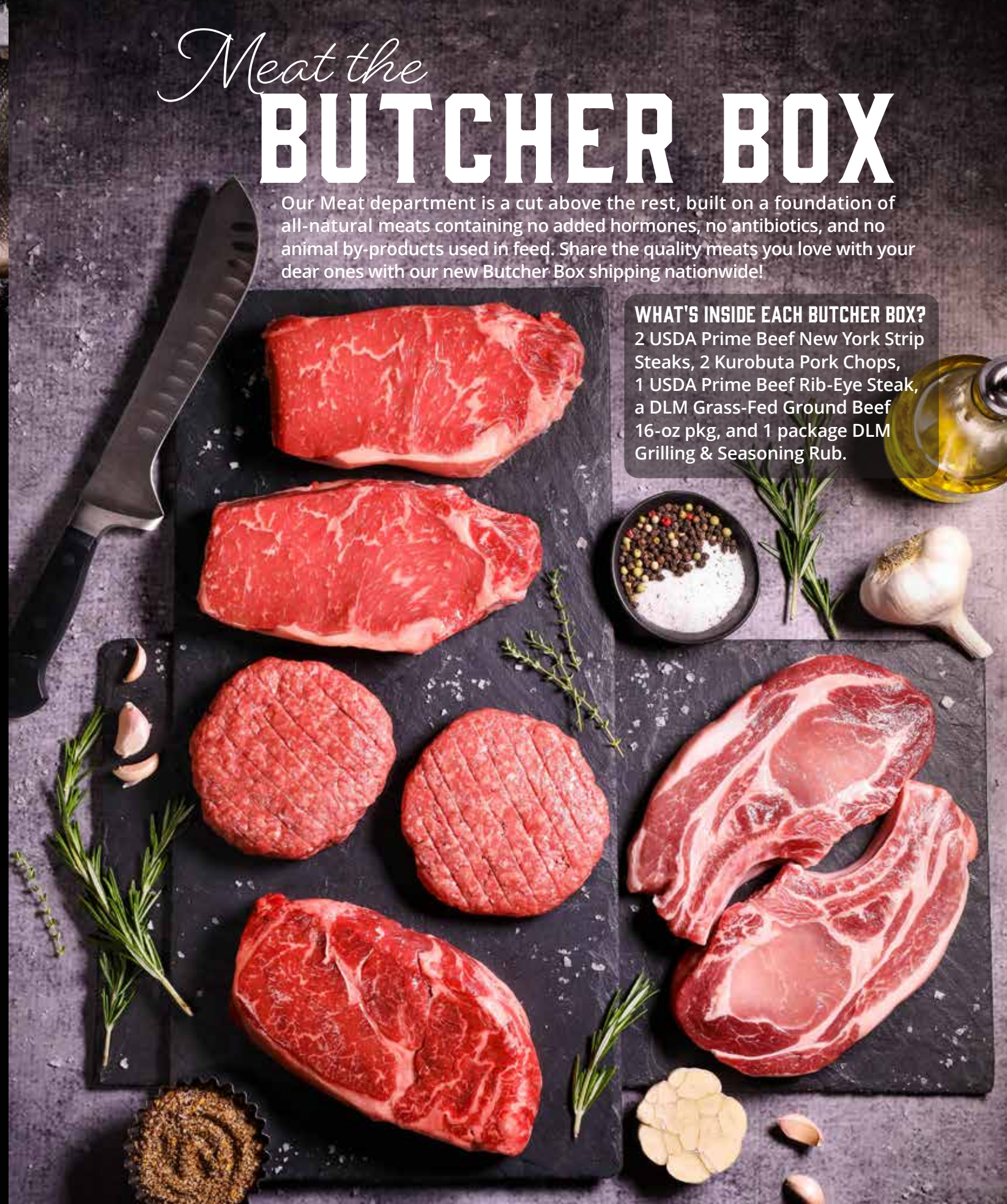
Jack | VP of Meat & Seafood

Meat the BUTCHER BOX

Our Meat department is a cut above the rest, built on a foundation of all-natural meats containing no added hormones, no antibiotics, and no animal by-products used in feed. Share the quality meats you love with your dear ones with our new Butcher Box shipping nationwide!

WHAT'S INSIDE EACH BUTCHER BOX?

2 USDA Prime Beef New York Strip Steaks, 2 Kurobuta Pork Chops, 1 USDA Prime Beef Rib-Eye Steak, a DLM Grass-Fed Ground Beef 16-oz pkg, and 1 package DLM Grilling & Seasoning Rub.



NOW SHIPPING VIA [SHOP.DOROTHYLANE.COM](https://shop.dorothylane.com) • Items available individually in our Meat department.

LOVE AND PASTA

First came love, then came pasta for Grist Provisions co-owners and chefs, Casey and Patrick Van Voorhis. After tasting their handmade, ready-to-cook pasta, we knew we had to offer it at DLM. Their pasta, in many ways, embodies the heart of entrepreneurship and sheer talent, the fire ignited when drive meets ambition, and the story of a family coming together.

Located on a quaint corner in downtown Dayton, natural light streams into Grist Provisions seemingly from every direction. Thoughtful touches can be found throughout the space, such as Casey's succulent-framed art and the farm-fresh eggs that her mom brings weekly to help fuel their pasta making. Using only the yolks, they find that a higher egg-to-flour ratio yields a more supple flavor and more elastic pasta.

The chef duo met about ten years ago at The Culinary Institute of America in New York City and later worked in Michelin-starred restaurants in California. Lucky for us, they decided to hone their craft and bring it here to Dayton—Casey's hometown. "I've always had a love for making pasta," Patrick says, who first learned when he was a teenager thanks to his Italian roots. Together with Casey, they've made their dream come true to have a place to call their own.

On a quiet afternoon, their baby girl sleeps nearby as the duo makes homemade pasta from scratch, getting ready for the week to come. Look for their Pappardelle with Fresh Herbs, Spinach Tagliatelle, and Bucatini (vegan) right here at Dorothy Lane Market.

WHAT'S FOR DINNER? Grist Fresh Pasta, of course! Look for recipes and serving suggestions at DorothyLane.com/GRIST



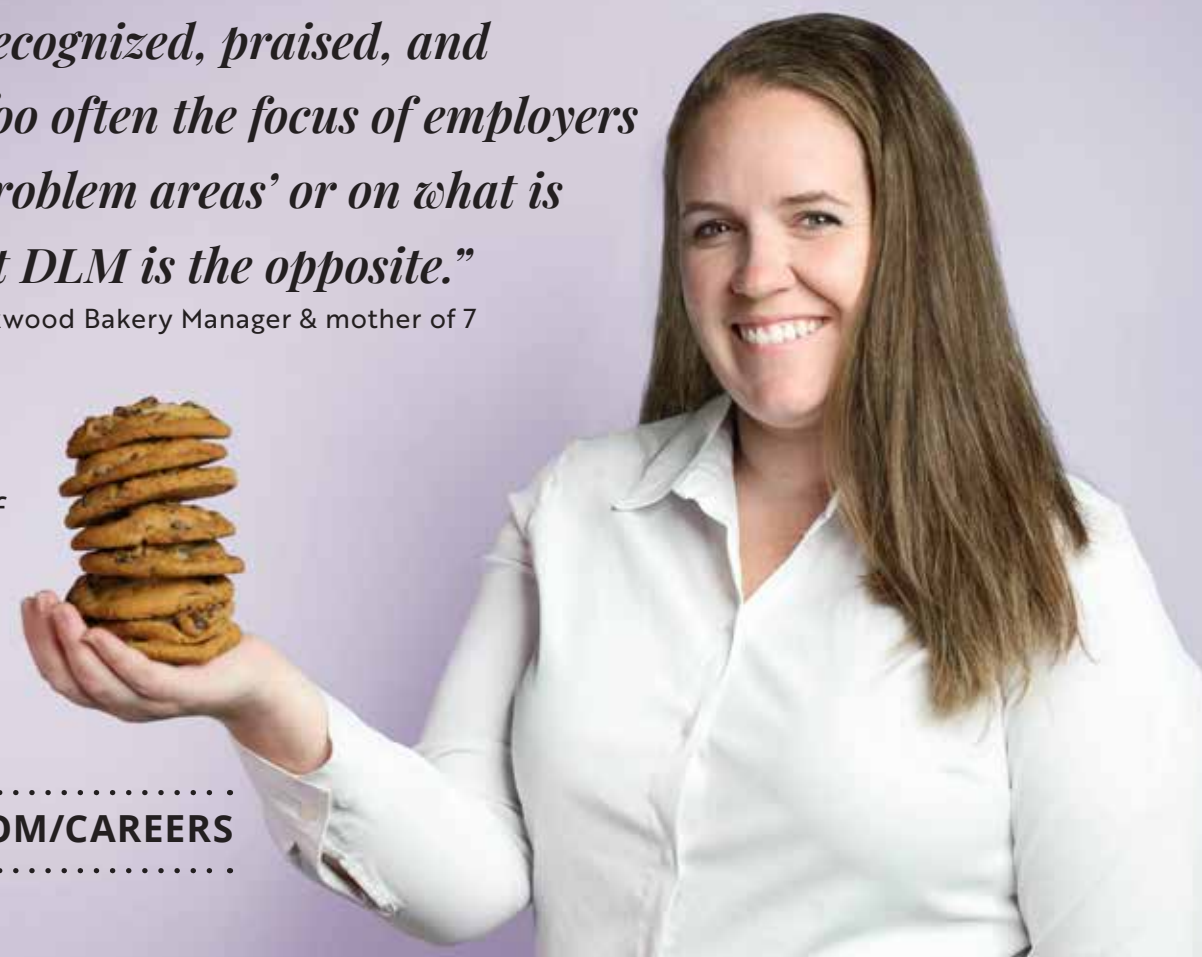
"Hard work is recognized, praised, and compensated. Too often the focus of employers can be on the 'problem areas' or on what is going wrong, but DLM is the opposite."

—Jessica Alvarez, DLM Oakwood Bakery Manager & mother of 7

We're Hiring!
Join our culture of food enthusiasts.



DOROTHYLANE.COM/CAREERS



NAPLES-STYLE PIZZA

Curbside Pick Up Now Available!

Order your Naples-Style Pizza via our app and choose curbside pick up from DLM Washington Square or Springboro. When you arrive, simply tap, "I'm Here" in the confirmation email and we'll bring your pizza to your car.



Download the app by scanning the QR code or look for it in the App store.

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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 September 2021 to redeem.

VALID THROUGH 9/30/2021. NO CASH VALUE. Excludes wine, beer, postage stamps, and gift cards.
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is back as well as other pumpkin fan favorites!



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LOCAL FOOD BANKS IN JULY



Look Out for the COOKOUTS

11 a.m. to 6 p.m.

Sept. 11 Smoked Brisket Sandwich

Sept. 18 Beeler's Brats

Sept. 25 DLM Jumbo Hot Dog
with Sauerkraut or Chili

*All cookouts are subject to
change, while supplies last,
and weather dependent.*



Culinary Center CLASSES

Savor every bite this fall!
Now enrolling for fall classes at
the DLM Culinary Center!

- Learn a new skill
- Lunch with us
- Explore the world
with your plate

DorothyLane.com/
CulinaryCenter



Whole SALMON

Sidewalk Sale

Saturday, September 4

11 a.m. to 5 p.m.

While Supplies Last

Get your Whole Wild Coho
Salmon filleted or cut into
steaks to your liking!



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 9/30/21.
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