

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • NOVEMBER 2021



**QUALITY
TURKEY**
FIT FOR YOUR
QUALITY TIME

The Secret to Our Turkey?

HINT, IT STARTS WITH A HAPPY & WELL-CARED FOR BIRD.

One of the greatest times of year for the family to really enjoy being together is Thanksgiving and the holiday feast isn't complete without the traditional Thanksgiving turkey. For DLM, our turkey tradition has included the Bowman and Landes families for more than 50 years. Being about 20 miles away up in New Carlisle, their farm has been a mainstay in the Dayton region for as long as Dorothy Lane Market. As a matter of fact, the partnership between the Bowmans and Landeses began in 1948, the same year we opened our doors at the original fruit stand at the corner of Dorothy Lane and Far Hills Avenue.

Our businesses also share other similarities. For four generations, the Bowman and the Landes families have been working together to farm their property and raise turkeys. The Mayne family has kept pace with their fourth generation now working in the stores bringing you the best foods available here at DLM!

While fortune has been on our sides, there have been a great deal of changes and tough decisions that we have both faced. As a testament to that, when I asked Jack Gridley, VP of Meat and Seafood here at DLM, what his favorite part of working with Bowman and Landes is, he said, "They are progressive and are always willing to talk about making changes for the future."

When Jack asked them many years ago about raising a vegetarian-fed bird, they switched their feed and made it happen. Then, just a few years ago, he went back and asked about doing a non-GMO bird. Cutting out any genetically modified organisms would be a challenging endeavor for the family to take on, but they were willing to give it a shot.



They knew there would be a huge increase in the cost of feed, difficulty in keeping the non-GMO birds separate from the conventionally raised birds in a free-range environment, and that it would be a struggle to get certification. It was tough, but they put their heads down, went to work, and figured it all out. For that, we are grateful. These birds have never seen hormones, antibiotics, or any animal byproducts as well. The results were even more impressive than we thought they would be. A bigger, more tender, and better tasting bird than we had before.

Jersey | Meat & Seafood

Reserve IN OUR MEAT DEPARTMENT OR AT [DOROTHYLANE.COM/TURKEY](https://dorothylane.com/turkey)



TUNE IN VIRTUALLY TURKEY TALK

TUESDAY, NOV. 16 • 4-5 P.M.
VIA FACEBOOK LIVE

To stuff or not to stuff the turkey? Do you cook it on low heat or high heat? How do you time everything just right so the turkey and the sides are hot? DLM's Culinary Director Chef Carrie has your answers and she's partnering with our resident turkey authority Jack Gridley, VP of Meat & Seafood, and more DLM experts for this Facebook Live event. To tune in, visit Dorothy Lane Market's Facebook page at the start of the event. Facebook.com/DorothyLaneMarket



YOU'VE GOT THIS

Turkey Prep

Demystified

I love all the November food magazines, blogs, and chefs claiming they have finally found the best way to cook a turkey. Truth is, there is no one and only best way to cook it. Deciding on the desired end results will help the home cook figure out which particular cooking method can get them there.

Lots of families want the whole roasted bird as the centerpiece of their holiday table. While others want crispy, crackly skin with juicy, tender meat inside, sans the stress of carving at the table. Some of us want a simple method that yields easy clean up, with just enough breast meat leftover for sandwiches. Others are in it for the adventure! Whatever you're looking for, here are three ideas for how to prepare your Non-GMO DLM Free-Range Turkey.

Chef Carrie | Culinary Director

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!

SPATCHCOCKED

The benefits are plenty—cut down on cooking time and maximize that crispy skin!

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.



5 TURKEY LEFTOVER IDEAS

If you are anything like us, one of the best things about roasting a turkey is the leftovers! So don't fret if that turkey is a pound (or few) more than what you were planning and transform those leftovers into exciting, flavorful dishes, like Turkey Pho!

DorothyLane.com/TurkeyLeftovers

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 turkey 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.



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.

HOW LONG DO I COOK EACH SIZE?

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

4-8 Servings 8-12 lbs	3-3.5 hours
9-15 Servings 12-20 lbs	3.5-4.5 hours
16-20 Servings 16-22 lbs	4-4.5 hours
More than 20 Servings 20-26+ lbs	4.5-5 hours

A MADE RIGHT HERE (BY US) HOLIDAY

As the holidays approach, our Kitchens are busier than ever doing what they do best—making memorable meals using chef-inspired recipes and quality ingredients. That’s especially true with Thanksgiving coming up and the release of our Holiday Dinner 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 Turkeys, Inc. to all the sides that make Thanksgiving so great, the Holiday Dinner Menu offers a hassle-free and home-cooked (by us) holiday.

Now is the time to reserve your fully cooked Holiday Dinner, which you can do online (DorothyLane.com/RSVP) or with our Deli. Since we make everything from scratch, please submit your order by end of day Thursday, Nov. 18, so we can best plan.

FULLY COOKED
DLM FREE-RANGE
TURKEY

OLD-FASHIONED
CORNBREAD
STUFFING

MASHED POTATOES

GREEN BEANS
AMANDINE

SWEET POTATO
CASSEROLE

CRANBERRY-RASPBERRY
GELATIN SALAD

CRANBERRY-ORANGE-
WALNUT RELISH

TURKEY GRAVY

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



GREEN BEANS
AMANDINE
Fresh green beans
and toasted almonds
lightly seasoned.

CRANBERRY-ORANGE-
WALNUT RELISH
A bright take on this
Thanksgiving must-have.

TURKEY GRAVY
Thick and rich, some
people say that it is better
than Grandma's gravy!

OLD-FASHIONED
CORNBREAD
STUFFING
A traditional stuffing
recipe.

SWEET POTATO
CASSEROLE
Mashed sweet potatoes
decked out and baked
with crunchy pecans
and brown sugar!

CRANBERRY-RASPBERRY
GELATIN SALAD
A festive favorite made
with raspberries.

MASHED
POTATOES
Creamy, smooth,
and whipped to
white peaks.

SET YOUR TABLE
WITH GRATITUDE

THE BAKEHOUSE ROLLS

It's hard to resist the temptation to reach across the table and grab a soft roll that is begging to be noshed while you're waiting patiently for the turkey to be carved. There's something about this key component—the roll—to a holiday meal that also doubles as a gravy or butter vessel (or both if you are feeling especially mischievous).

We first introduced our Bakehouse Rolls a few years ago and they've been an instant hit—thanks to their soft and pillowy interior and melt-in-your-mouth yeast flavor. "To me, it's the smell, the texture that make it such a great roll. I liken them to the rolls my grandma made and it reminds me of being a kid," says Scott Fox, our VP of Bakery. Bakehouse Rolls are Made Right Here in the DLM Bakehouse, hence the name, using clean ingredients and a slow proofing process. "We take our time here to do it right," says Scott. Look for our Bakehouse Rolls on the weekends and during the holidays in our Bakery. Keep in mind that they come in an oven-safe box for reheating if you wish.

Jessie | Marketing & Communications Director

Aunt Dorothy has you covered with Made Right Here Bakery favorites, from our soft and pillowy Bakehouse Rolls to Grandma Tobias Pumpkin and Pecan Pie, and more! **RSVP** by Monday, Nov. 22, to guarantee yours this holiday.

Reserve
IN OUR BAKERY OR
DOROTHYLANE.COM/RSVP



EVERYTHING'S BETTER WITH

Butter

With a wide assortment of butters to choose from, it can be hard to know which butter is best! There's rich, high-quality butter that's essential for your baking endeavors and artisanal salted butter perfect for slathering on a roll or topping some piping hot mashed potatoes. Or, try some herb-infused selections to add richness and a boost of flavor to your finished dishes. Here are some of my favorites for all of your holiday butter needs!

Chef Carrie | Culinary Director

- A.** Président Butter (*baking*)
- B.** Hartzler Family Dairy Butter Roll (*perfect for holiday brunch: slather on toast or add to your pan of scrambled eggs*)
- C.** Isigny Sainte-Mère Butter (*spread on bread and rolls*)
- D.** DLM Shallot and Herb Butter (*use in stuffing or on turkey*)
- E.** DLM Roasted Garlic Butter (*great in gravy or over veggies*)
- F.** DLM Salted Artisan Butter (*potatoes or just about anything*)

Grandma Tobias PUMPKIN PIE

There's something so comforting about a slice of good homemade 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. Well, we assure you that it is very much home-made and we don't skip a beat. We've resisted the temptation to take shortcuts in the baking process that may make it easier to bake so many at once. The result is a rich yet creamy pumpkin pie that doesn't just taste great, but it looks good, too, thanks to that all-butter crust—the foundation to a good pie! Although we will be featuring our Grandma Tobias Pumpkin and Pecan Pies in our Bakery throughout the holiday, we recommend you RSVP now to guarantee yours. We'll see you soon!

VP Bakery Operations

Reserve IN OUR BAKERY OR
DOROTHYLANE.COM/RSVP



Top Bubbly Picks

Are you aware that Champagne is a grape-growing region in the Marne Valley of France? Look at a map, and you will see it in the northeastern part of the country. It's here that sparkling wine is made according to very strict rules. Only after tedious production methods is the label allowed to bear the word "Champagne."

California, too, produces some world-class sparklers as do a host of other wine-producing countries. While these producers follow the guidelines set by the French, the resulting bottles tend to have a flavor nuance. For example, California sparklers have a little more fruit to the flavor; the Spanish hold a hint of oak; and of course, French Champagne bears that classic hint of bread-dough yeastiness that is so good. **Here are a few Champagnes and sparklers to stock up on for the holidays!**

VP Wine & Beer

G.H. Mumm Grand Cordon Brut (France)
Veuve Clicquot Ponsardin Brut (France)
Schramsberg Blanc de Blancs (Napa Valley, CA)
Mumm Napa Brut Rosé (Napa Valley, CA)
Korbel Brut or Extra Dry (Sonoma, CA)
Taittinger Brut La Française (France)
Canard-Duchêne Brut (France)
Laurent-Perrier La Cuvée Brut (France)

"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

Join our culture of
food enthusiasts.



DOROTHYLANE.COM/CAREERS





GIFT GOURMET

Ohio Artisan Box & More Business Gifts

We've curated a collection of artisanal Ohio favorites, perfect for your gifting needs.

Shipping a large quantity? Let our corporate gifting connoisseur help. DorothyLane.com/BusinessGifts

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DOROTHY LANE MARKET

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ADDRESS SERVICE REQUESTED

Approximately **\$35,496**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN SEPTEMBER



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)

HOLIDAY DINNER MENU* (GOURMET TAKEAWAY)

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

* Holiday Dinner Menu orders must be received by Thursday, November 18, and Bakery orders must be placed by Monday, November 22, so we can best prepare.

Reserve online **DOROTHYLANE.COM/RSVP**

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 11/30/21. 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.