

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JULY 2021

**35
REASONS
TO LOVE LOCAL**
at Dorothy Lane Market



Reasons We Love Local

It was at the Carriage Market House where Calvin D. Mayne, an entrepreneur in the wholesale fruit and vegetable business, and Vera Pacey began their courtship before they were married in 1941. The market was abuzz with excitement, as two-wheelers stacked high with produce whizzed by. On August 12, 1948, after the birth of their son Norman, their dreams came true to open a humble market. Rooted with a sense of duty to their local community and a desire to always do the right thing, Dorothy Lane Market was born. Over the years, DLM has become known as a gourmet destination, but that dedication to local continues to stand strong by featuring fruits, vegetables, meats, and more from local farmers and vendors within a morning's drive to our stores. *So come Love Local with us!*

1

Brentlinger's Sweet Corn

Ray Brentlinger's sweet corn is synonymous with summer and he's a legend here in Dayton! In 1978, DLM began its long-standing relationship with Brentlinger's Farm Market, located in New Carlisle. Look for this sweet corn debuting at DLM sometime around July 4.

2

Brickel Creek Organic Farm

Herb goddess Sue Borton fell for a 69.5 acre farmhouse in Jamestown, where she grows organic herbs, spinach, and spring mixes year-round for us.



Local tastes good!
Get the recipe.



3

Guided by Mushrooms

We love the rich umami flavor that a good exotic mushroom brings to any dish. We source an exquisite collection from Dayton's own Guided by Mushrooms, such as oyster, lion's mane, and chestnut mushrooms.

6

Peach Mountain Organics

When you meet Leslie Garcia, she is graciously humble and clearly a hard worker (as all flower farmers are). But upon further digging, you realize that she is also deeply dedicated to growing certified organic flowers. Her majestic farm, Peach Mountain Organics in Spring Valley, is filled with vibrant colors, such as the geometrically detailed and dazzling dahlias that she grows with great care. "We've been certified organic since 1992 and we are certified because we believe in organic so much that we want to be counted," she says. "Flowers are beautiful and fleeting, kind of like life... It's what I've done almost my entire adult life."



7

Bowman & Landes

There's something to be said about our DLM Free-Range Turkey, and how two local friends, DLM and Bowman & Landes Turkeys, Inc., have come together for many years. Our flock is raised locally for us in New Carlisle, Ohio. Not only is it free-range, antibiotic free, and fed a 100% vegetarian diet, but it's also Non-GMO Project Verified.



4

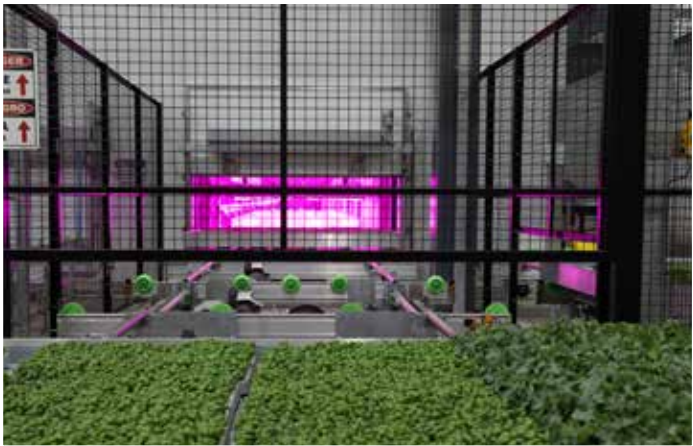
Foxhole Farm

Brookville-based Foxhole Farm has a mission "to live a good and happy life by growing nourishing, flavorful food for our community." We appreciate that as well as their microgreens!

5

Grim Organic Farm

Located in Arcanum, Michael and his son grow organic vegetables, such as certified organic corn coming to us this month.



8 80 Acres Farms
The new age of farming is happening now, just a short trek south in Cincinnati at 80 Acres Farm. Not only do they grow year-round thanks to indoor farming techniques, but they use zero pesticides, food miles are kept to a minimum, and they use 100% renewable energy. Thanks to vertical farming techniques, they are able to grow the equivalence of a much larger traditional farm. We are grateful to partner with the passionate and brilliant minds at 80 Acres for our DLM Salad Blends, which feature curated selections of lettuces, such as frisée and red romaine, and microgreens.

9 Hartzler Family Dairy
Sure you love Hartzler's seasonal egg nog (who doesn't), but check our Dairy case year-round for their milk, and whimsical single-serve flavored milks.

10 Tracey Rae Farmer Florist
Always on-trend, Tracey Rae's stunning local bouquets are truly something to behold. She curates must-have combinations featuring the best of the season, from ranunculus and anemones to peonies and snapdragons. Located in Midland, Ohio, we clamor to see what she's brought us when she pulls up with our delivery.



11 Cedar Ridge Trails Lavender
There's something special about this locally grown cut lavender. The connection between Cedar Ridge Trails and DLM goes all the way back to DLM founder Calvin D. Mayne, who was raised in the house on the farm.



Relaxation is yours with this cut lavender, a lavender sugar scrub, lavender calming linen spray, lavender and rose soaking salts, and eucalyptus lavender bath fizz.

12 Local Grass-Fed Beef
Our DLM Local Grass-Fed Beef Program is possible thanks to Love Local farming families raising grass-fed cattle in the Miami Valley. All of these families work with us to ensure that they abide by our program's best practices, meaning they are fed a 100% grass-fed diet and are lifetime free of antibiotic and added hormones. As the cows graze on the lush spring grass, the flavor profile of the beef changes dramatically causing the Omega-3s and CLAs to surge. Not to mention, it fuels the local economy for an added benefit. We started this program in 2010 as a way to provide the health benefits of grass-fed beef locally by linking arms with area farming families. At Hanna Family Farms (lower photo) in Cedarville, the farm sits on a wooded setting that opens up to 101 acres of pasture. Meanwhile, at Clark Family Farm (top photo), there are 90 acres of pasture land where the Scottish Highland, Wagyu, and Aberdeen Angus Cattle roam.



13 Morning Sun Organic Farm Eggs
After visiting Morning Sun Organic Farm, located near West Alexandria, Ohio, we noticed one more hidden layer to what makes a good egg—the Filbrun family! We've carried their certified organic, cage-free eggs for 20+ years, working with multiple generations of the Filbrun family. Dale Filbrun says that a good egg starts with a happy, healthy chicken, which is a result of its environment. The chickens feed both on the bounty of the pasture and on organic (and therefore non-GMO) grain that the family grows, containing no animal by-products.

14 Eagle Ridge Apiaries
DLM 100% Pure Honey glistens, thanks to Al Tuttle of Eagle Ridge Apiaries, a Miami Valley beekeeper who produces our unprocessed raw honey. He tends to about 70 hives with each having 50,000-60,000 bees.



15 Wesler Orchards
Apple splendor awaits at Wesler Orchards in New Paris, Ohio, and each batch is freshly pressed into DLM Apple Cider, a fall time treat here. The ingredients? 100% pure apples, reflecting the variety of apples that are picked at their peak.



16 VanMeter Family
What we love most about the VanMeter Family Farm (besides their sweet farm-fresh strawberries and watermelon) is that they grow with heart. Trish and Danny VanMeter see farming as a way to share their corner of the world with others.





17

Ohio Gifts

There's a fervent appreciation for iconic Ohio goods, like those that we ship in gift sets via shop.dorothylane.com. The Ohio Nostalgia Box, right, features mainstays, while the Ohio Artisan Box has the most delicious gourmet twist.



21

That Guy's Farm

"That Guy" is Guy Ashmore and it so happens that his daughter, Nellie, runs "That Girl's Flowers," No. 23. Farming alongside one another, That Guy's Family Farm brings us certified organic sweet potatoes, kale, arugula, beets, and more from their Clarks-ville-based farm.



18

Orion Organics

When you meet Jon Paul of Orion Organics in Yellow Springs, you'll find that his enthusiasm and knowledge for organic, healthy produce is contagious. From squash to sweltering summertime red tomatoes and peppers, we look forward to a variety of hometown produce streaming in all summer long.

22

Local Coffee

For many years, we've had a wonderful relationship with Dayton's beloved Boston Stoker Coffee, featuring high-quality beans sourced directly from farmers and roasted in small batches. Enjoy whether you're picking up a bag or stopping by our DLM Coffee Bar! Find more local coffee by heading down our coffee aisle, where you'll find more local gems: *Erie Island Company*, *Crimson Cup Coffee*, *Silver Bridge Coffee Company*, *Reza's Roast*, *Twisted River Roaster*, *Rooted Grounds Coffee Co.*, *Zingerman's Coffee Company*, and *Yield Coffee Roaster*.



23

That Girl's Flowers

Nellie Ashmore is "That Girl" and she is making a name for herself in the organic flower farming industry. Growing up, she'd help on the family farm and accompany her parents to farmers' markets. Several years ago, after completing college, she started her own business, bringing to us beauties like larkspur, sunflowers, and celosia.



19

Look for Local in Our Recipes

It's hard for any chef to resist quality local produce at its peak of the season, which is why you'll notice a number of our Made Right Here creations from our Kitchens, Sandwich Station, and Naples-Style Pizza Station featuring local produce when available.



20

Harvey Eicher & Sons

Just a morning's drive away in Adams County, Indiana, Harvey Eicher Jr. and his Amish friends bring us fresh vegetables regularly, including the plumpest, juiciest tomatoes around. They grow in hoop houses to extend the growing season, which means more local tomatoes!



24

Old Soul's Farm

A pristine, climate-controlled greenhouse allows the kind souls at Old Soul's Farm to grow all year using hydroponic techniques. We are grateful for ample supply of our DLM Basil & Living Basil, DLM Arugula, and more.

25

More Local Flowers!

We've worked hard to extend our local connections to include more flower farmers over the years. In addition to those mentioned, we also carry a variety of local splendor from more area growers, like Hungry Toad Farm and The Flower Field!

26

Local Lamb

Veterinarian Paul Hunter started Loramie Lamb in the 1980s fully aware he'd be an anomaly, as lamb is not as mainstream as other meat items. That doesn't stop Paul though from continuing to raise this lesser-known red meat that's rich in protein.

27

Maverick Chocolate

With a bean-to-bar approach, Cincinnati-based Maverick has received accolades from the International Chocolate Awards. Former mechanical engineer Paul Picton has delved into the biz together with his son, Ben.



31

DLM Gelato & Sorbetto

We know you love Columbus-based Jeni's Splendid Ice Creams and Cincinnati's Graeter's (and so do we!). But enjoy carefree, quintessential Italian moments with our DLM Gelato and Sorbetto in hand, made for us locally using traditional Italian recipes and methods.



28

DLM Private Label

You've surely noticed our DLM products while you shop, which wear our name because we simply love both how they taste and how they are made. Many of these DLM private label items are produced locally for us, like our jarred fruits, pickles, sauces, 1948 Classic Dark Roast Coffee, and more. For some, the connection goes quite deep, such as our DLM Uncured Grass-Fed Beef Hot Dogs, utilizing beef from our local DLM Grass-Fed Beef Program. Then, there's our DLM Bone Broths, nutrient-rich and good for the soul, the beef flavor is made from the bones of the DLM Grass-Fed Beef cattle; the same with the DLM Turkey Bone Broth—using turkey bones from Bowman & Landes.



32

Turkey Red Wheat Bread

Turkey red wheat is a hard winter wheat that's not predominately grown in Ohio, but thanks to three local farmers—Edward Hill (pictured below), Dale Friesen, and Danny Jones—we have a local crop that's milled farmside. From the harvest, we bake Turkey Red Wheat Bread. Dale's grandparents were among the German Mennonites who brought with them the seeds of turkey red wheat when they fled Russia to the U.S. years ago. He's overcome with emotion to see the crop of his ancestors growing on Ohio soil.



33

DLM A2 Milk

The golden age of good milk is now. Our DLM A2 Guernsey Milk is rich in flavor, high in nutrition, and easy on digestion. It's the brainchild of local collaborator Adrian Bota, who sought to create a cow's milk featuring the A2 milk protein found in a breed of cows known as Guernsey.



29

Culinary Center Local Instructors

Local chefs, cookbook authors, and personalities keep guests happily fed and entertained at the DLM Culinary Center! Take for instance Bryn Mooth, *Findlay Market Cookbook* author, and her upcoming class on Tuesday, July 20. DOROTHYLANE.COM/CLASSES



30

Local Beer

Within a stone's throw in any direction, Dayton and Cincinnati are lucky to be brimming with local breweries that are crafting some amazing beers. Cool down at your cookout with some local brew, such as: *Warped Wing Brewing Co.*, *The Dayton Beer Company*, *Yellow Springs Brewery*, *Rhinegeist Brewery*, and *MadTree Brewing* to name a few. Come visit us to see even more local brews!



34

Ghyslain Chocolatier

Truly an art, our dear friend and chocolatier Ghyslain Maurais in Union City, Indiana, sends us his hand-painted chocolates.



35

More Local Splendor

Truth is, when you do a list like this, you can't include everything, or else we'd be publishing a novel. All our local vendors make DLM special. **Come Love Local, and enjoy earning Bonus Points on local products this July! DorothyLane.com/BonusPoints**



How Sweet It Is! Our 18th Annual PEACH PARTY

What summertime food is so good it has us grinning from ear to ear? Peaches! Not just your everyday peaches, though. We're talking about tree-ripened Prima Peaches®—peaches so sweet and juicy, just one bite and nectar starts running down your chin.

But what really makes these peaches stand out? When harvest time arrives, the fruit is hand-harvested, with pickers passing through the orchard three times looking for fruit that's at its peak. From there, the carefully selected fruit gets hydro-cooled (quickly cooled to stabilize them), sorted, packed into boxes, and then shipped!

At DLM, each Produce manager has a refractometer, a device used to measure the Brix level of the fruit daily. Remember, higher Brix means more sugar, which means more flavor. Whereas the Brix of the average peach lands in the 8 to 10 range, our tree-ripened peaches register at 12 and even higher! The PEACH is KING all month long, with the much-anticipated arrival of the sweetest peaches of the season filling our stores. Look for all the delicious peachy foods throughout the store that will make your taste buds dance. Come join the party! I will bring the peaches.

Michelle | Produce Director

Why We Love Prima® Peaches



Tree-Ripened to Peachy Perfection

Tree-ripened means these peaches are left on the tree longer and picked at their peak to maximize sweetness (aka a higher Brix). This also results in a superb mouthfeel.

12+

Brix Level

Brix is a way to measure the innate sweetness. All Peach Party Prima® Peaches have a Brix level of 12 or greater! Check our Brix sign to see what it is today!



Making the Grade

Once a Prima® Peach is carefully harvested, it is also graded. A very small percentage will make the cut to be sent to our Peach Party.



Grown in California

Coming from the San Joaquin Valley, Prima® Peaches are grown on the Gerawan family farm.

Look for "Ready Today" & "Ready Tomorrow" signs on our Peach Party display so you can plan your peach feast accordingly. We recommend that you utilize our Brix signs when picking your peaches.



Join us! Whole Salmon Sidewalk Sale

As you make your plans the days leading up to the Fourth of July, factor in the Whole Salmon Sidewalk Sale, which is back! We'll be selling fresh wild Alaska Whole Sockeye Salmon sustainably caught by fishing families and flown in overnight. Take it home whole, or we'll cut it into steaks or fillets for no extra charge. While supplies last. Thursday, July 1 & Friday, July 2 • 11 a.m.-5 p.m.

New! Let's Do Lunch at the DLM Culinary Center

Looking for a unique lunch idea? Join us for a new type of intimate dining experience, in which you'll enjoy a three-course meal while our Culinary Center instructors demonstrate the recipes. We'll do our best to get you in and out in an hour, and you'll take home the recipes!

- Let's Do Lunch! Herb Party, Friday, July 9 • 12-1 p.m.
- Let's Do Lunch! Summer Picnic, Friday, July 23 • 12-1 p.m.

REGISTER NOW! [DOROTHYLANE.COM/CLASSES](https://dorothyLane.com/classes)



Local Makes Summer Taste So Good!

So many of our local farming friends, like Brickel Creek Organic Farm, make summer shine with the foods that they bring to our stores. Stop by today to keep your plate local!



Ship the Best of the Buckeye State

OH-IO! Send friends and family a curated selection of Ohio favorites with Ohio gifts that ship!

dLM shop.dorothylane.com
866.748.1391



DOROTHY LANE MARKET

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ADDRESS SERVICE REQUESTED

Approximately **\$37,489**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN MAY



Come Love Local at Dorothy Lane Market

Our definition of local is simple:
*Can you get there in
a morning's drive?*

Earn Bonus Points this month on select local products when you use your Club DLM card.
Get the list! DorothyLane.com/BonusPoints



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