

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JUNE 2021

the art of **THE
FRENCH
PICNIC**



FOOD EXPLORER

Pleasures of LE PICNIC

Sharing good food in the great outdoors—one of life's most idyllic moments. It's a beautiful concept shared by people everywhere, from a Hawaiian luau at sunset to an afternoon New England garden party. Now is the time to rediscover this most beautiful tradition, and lest we forget, International Picnic Day is June 18.

FRENCH ORIGINS

Particularly in France, picnicking is the fabric of summer pastimes. I once wrongly assumed they borrowed the word from us, you know, as they did in "*Le week-end*." Rather, it seems we adopted our English word "picnic" from the French "pique-nique," referenced as "a picking or nibbling of bits." The etymology is fun, but the eating is even better! A French picnic is elegant, tasty, and beautifully simple.

The French have always loved to eat outside. Over a century ago, Renoir captured the joy and camaraderie of it all in his famous painting *Dance at the Moulin de la Galette*. Do a search for images of "Paris picnic" and you'll see that outdoor gastronomy remains alive and well in French culture. If you do find yourself in Paris and are in the mood for creating your own *fête en plein air*, there are numerous venues to choose from. To start, head to the 7th district street market on La Rue Cler for baguettes, cheese, charcuterie, wine, and other provisions. A fifteen-minute walk in one direction is the large grassy field at the foot of the Eiffel Tower, the Champs de Mars. Or, even closer in the opposite direction is another sprawling lawn framing Napoleon's tomb at Les Invalides.

LOCAL ADVENTURES

Pending a trip to Paris ... why not kick off a great summer with a picnic at one of our area's appealing venues? We did just that at John Bryan State Park recently on a particularly pristine Sunday. We took a little hike to work up the appetite, and rewarded ourselves with crusty bread, cheese, fresh fruit, and charcuterie.

Indeed, French food in particular is so well suited for picnics, including ones here in southwest Ohio. The basic elements are bread, cheese, charcuterie, fruits, crudités, and summer beverages.

"Picnicking is the fabric of summer pastimes"

PLAN YOUR FEAST

Bread is obvious. We love our DLM Artisan French Baguettes for picnics, as well as its little sibling, the thinner, salted Ficelle. For heartier sandwiches, grab a loaf of Miche, which is our take on France's hearty, crusty sourdough bread.

Fromage? *Oui!* Start with a soft-ripened cheese, such as Fromager d'Affinois or the iconic Brie de Meaux, add a nutty Comté Gruyère from the French Alps, and finish your cheese plate with the famous funky blue, Le Papillon Roquefort. Charcuterie includes sliced cured meats from Madrange ham and Three Little Pigs Saucisson Sec to pâté of all sorts ... truffle mousse, duck rillettes, and chicken liver.

Stone fruits and strawberries are now in season, and they are perfect for a picnic. It's always nice to cut them into quarters and serve alongside the cheeses. As for crudités (veggies) such as carrots, celery, broccoli, asparagus, and cucumbers, they are good raw, but even better blanched. Immerse for just a few minutes in salted boiling water, and then transfer to ice water for a minute to stop the cooking. Rinse and dry before packing in your picnic basket, and bring some of our Deli's homemade dips.

For beverages, we have everything from our refreshing DLM Natural Spring Water to Lorina's French lemonade (mix lemonade equally with a lager to make a French summer favorite called *panaché*) to abundant choices of wines for summer.

Voilà ... let's go on a pique-nique!

Calvin E



FOOD EXPLORER

French Picnic Checklist

BAKERY

- Brioche Breads
- Croissant
- Éclair
- Ficelle
- Artisan French Baguette
- French Blueberry Loaf*
- French Boule*
- Fruit Tart
- Kouign Amann
- Le Pithivier
- Macaron
- Miche Bread*
- Napoleon
- Rustic Country Bread*

CHEESE SHOP

- Comté Saint Antoine Gruyère*
- DLM Herbs de Provence Marcona Almonds
- Fromager d'Affinois
- L'Epicurien Cheese Confit Gift Pack*
- L'Epicurien Confit*
- L'Epicurien Jam Confit Gift Pack*
- Le Papillon Roquefort
- Raclette*
- Three Little Pigs Pâté
- Three Little Pigs Saucisson Sec*
- Trésors Crispy French Crackers*

COFFEE BAR

- Café au Lait
- 1883 Maison Routin Syrups*

DELI

- Artisanal Olives
- DLM Dijon Vinaigrette Dressing
- Ficelles, including the French Picnic Sandwich of the Month!
- French Ham Naples-Style Pizza of the Month
- Madrange Jambon Maison Natural Ham
- Marinated Grilled Veggies
- DLM Homemade Quiche*

GROCERY

- Bonne Maman Fruit Spreads*
- Edmond Fallot Cornichons*
- Edmond Fallot Mustards*
- Jacques Gonidec Sardines*
- J. LeBlanc Vinaigre à la Framboise*
- J. LeBlanc Walnut Oil*
- Karine & Jeff Fine French Cuisine Soups*
- Le Chocolat des Français Bars*
- L'Epicurien Tapenades
- Les Comtes de Provence Jams*
- Life in Provence Extra-Virgin Olive Oil*
- Lorina Artisanal Sparkling Lemonades
- Maille Cornichons
- Maison Pébeyre Truffle Oil Duo*
- Maison Pébeyre Truffle Mayonnaise*

- Nina's Paris Teas*
- St. Michel Madeleines*
- St. Michel Galettes*
- Vinegar de Banyuls*
- 1883 Maison Routin Dessert sauces*

MEAT/SEAFOOD

- Alexian Pâté
- Beef Onglet, commonly known as Hanger Steak
- Grey Sole, popular in Sole Meunière recipe
- Olympia Provisions Pâté
- Olympia Provisions Pork Rilette
- Rotisserie Chicken

PRODUCE

- Crudités, like butter radishes, carrots, asparagus, cucumbers
- Chanterelle Mushrooms
- DLM Frilly Leaf Frisée
- Fresh fruit, like grapes and stone fruits (*think plums, apricots, peaches*)
- Haricots Verts, French Green Beans

WINE

- Bieler Père & Fils Provence Rosé
- Château de Campuget Costières-de-Nîmes
- Château Gravelle-Lacoste Graves Blanc

- Ferrandière Grenache Gris
- French Pool Toy Rosé
- Gaujal de Saint Bon Picpoul de Pinet
- Louis Jadot Beaujolais-Villages

FRENCH PICNIC GEAR

- Caspari Napkins/Plates
- French Linen Tea Towels (Culinary Center)
- Laguiole Cheese Knives & Spreader
- Market Basket (Culinary Center)
- Stasher Bags

RECIPE

SIMPLE FRENCH VINAIGRETTE

Whisk together 1 Tbsp Vinegar de Banyuls, 1 tsp Edward Fallot Dijon Mustard, 4 Tbsp J. Leblanc Walnut Oil. Season with salt and freshly cracked pepper to taste and serve over DLM Frilly Leaf Frisée.

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

Pan Bagnat

A Picnic-Perfect Sandwich

Pan Bagnat is the iconic French make-ahead sandwich that's perfect for outdoor eating. Think Salade Niçoise, but in sandwich form. We love making it on our DLM French Boule, but you also can build this luscious Provençal French-style sandwich on our DLM Artisan French Baguette or Ciabatta. From there, a good quality tuna packed in oil partners up with the flavors within, melding with the sliced egg, ripe tomato, olive tapenade, and slivered onion. The magic happens though when it's made ahead of time, even overnight. Wrap it tightly before refrigerating so that all of the flavors can beautifully mingle to season the sandwich.

Chef Carie | Culinary Director

Pan Bagnat

Makes 4-6 wedge-shaped sandwiches

- 1 DLM French Boule
- 4-5 slices of ripe tomato
- 4 Tbsp DLM Extra-Virgin Olive Oil, divided
- Salt and pepper to taste
- 4 Tbsp Divina Kalamata Olive Spread, divided
- 2 hard boiled eggs, sliced
- (1) 7.5-oz can DLM Albacore Tuna, drained and flaked
- Small handful slivered red onion or shallot

Cut DLM French Boule in half horizontally. On bottom half, scoop out the inside leaving about a 1-inch shell. Leave the top un-scooped. Brush inside of both halves with 1 Tbsp olive oil. Spread 2 Tbsp olive spread on each half of loaf. Set aside top half.

Working with the bottom side, distribute tuna evenly over olive mixture and drizzle with remaining 2 Tbsp olive oil. Arrange tomato slices and onion over tuna. Season to taste with salt and pepper. Then, place egg slices over tomato. Place reserved top half on sandwich. Press down gently on sandwich and wrap tightly in plastic wrap. Place in refrigerator and weight the top down with something to help press sandwich and mingle flavors. Press for 2 to 24 hours. Before serving, bring to room temp and cut into wedges.

PICNIC-PERFECT SIDE RECIPES

Complete your picnic with the perfect sides! Try our recipes for a French-Style Potato and Green Bean Salad and Celery Root Salad, available online: DorothyLane.com/Picnic

DOROTHY LANE MARKET

Congratulations 2021 Grads!



Abbey Harnen
Centerville H.S.
DLM Washington Square



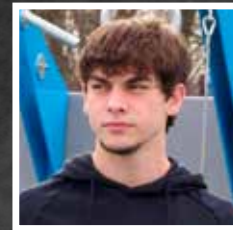
Alec Gouge
Fairmont H.S.
DLM Washington Square



Allison Bertke
Chaminade Julianne H.S.
DLM Washington Square



Allison Bishop
Lebanon H.S.
DLM Springboro



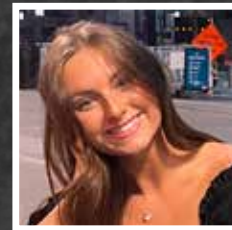
Andy Jackoby
Springboro H.S.
DLM Springboro



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Ava Chiudioni
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Bellbrook H.S.
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Christian Hinegardner
Northmont H.S.
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Colin Blum
St. Xavier H.S.
DLM Springboro



Colin McLaughlin
Fairmont H.S.
DLM Oakwood



Connor Yoakum
Wright State University
DLM Washington Square



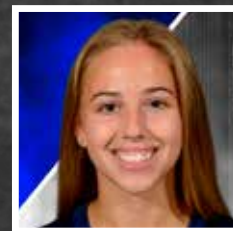
Elizabeth Schneider
Fairmont H.S.
DLM Oakwood



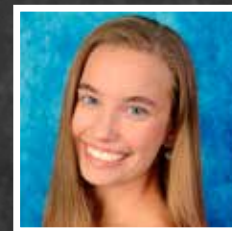
Ella Mohl
Home Schooled
DLM Washington Square



Ellie Spiewak
Centerville H.S.
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Emi Godale
Fairmont H.S.
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Emma Timmerman
Centerville H.S.
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Evan Foster
Springboro H.S.
DLM Springboro



Fengning Liu
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Gavin Copsey
Carlisle H.S.
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Graham Hrenko
Ohio Connections Academy
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Grayson Zahora
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Harrison Freels
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Ian Cobb
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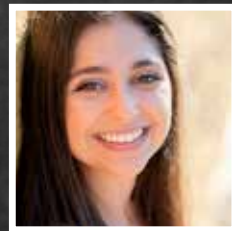
Jack Austin
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Katie Kress
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Kennedy Borcoman
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Kenny Hughes
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Lilly Clark
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Mac Weatherspoon
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Madeline Frasure
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Maya Hammond
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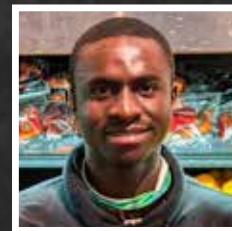
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Michelle Dixon
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DLM Washington Square



Morgan Miller
Fairmont H.S. & Sinclair
Community College
DLM Oakwood



Moses A Otuvedo
University of Jos
DLM Washington Square



Natalie Brun
Sinclair Community College
DLM Springboro



Nicole Prior
Miamisburg H.S.
DLM Springboro



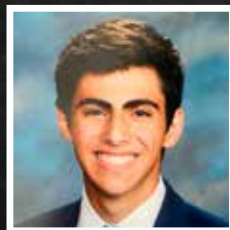
Nolita Palomar
The Miami Valley School
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Olivia Meintel
Centerville H.S.
DLM Washington Square



Owen Halburnt
Springboro H.S.
DLM Springboro



Peter Tsatalis
Centerville H.S.
DLM Washington Square



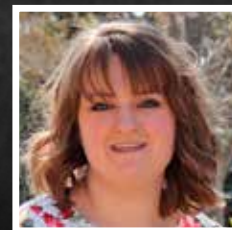
Renee Heilman
Springboro H.S.
DLM Springboro



Riley Post
Miamisburg H.S.
DLM Springboro



Ryan Trawick
Springboro H.S.
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Sammi Jeckering
Wright State University
DLM Washington Square



Tarik Odeh
Springboro H.S.
DLM Springboro



Thomas Ferris
Springboro H.S.
DLM Springboro



Tristan Lu
Centerville H.S.
DLM Washington Square



Zachary Weber
Springboro H.S.
DLM Springboro

THE FRENCH Connection

You don't have to look far once you step in our doors to get a taste of France. You see, like an artist paints when they are inspired, we never forget a good meal or glass of wine when we travel. That inspiration comes to life within Dorothy Lane Market in so many ways.

Take for instance our Miche Bread. In the fascinating world of French bread, if the baguette is a big city slicker, then the Miche is its soulful country cousin. The word derives from an old French word for 'loaf', and it's the type of country sourdough that was once baked in large, stone communal ovens in France, but is now made famous by Parisian bakers. Our beloved Miche was inspired by our travels to the bakery-lined streets of Paris. We simply knew we must make our own so that you could enjoy it, too.

Properly crafted Miche such as ours is one of the world's great sourdough breads, with a dark, chewy crust and complex, moist interior. The magic happens when the living dough marries the sweetness of wheat and backbone of rye. The sourdough taste is subtle, but enough to leave you craving more!

It's great products like our Miche that bring a taste of the world to your plate here at DLM.

Below: Miche Bread. More French food finds, opposite page from top left: Edmond Fallot Mustards, Fruit Tart, French Boule, Madrange Ham, Rotisserie Chicken (yes, the name is derived from the French word "rôtisserie," meaning "to roast"), Jacques Gonidec Sardines, Ficelle Sandwiches from the Sandwich Station, Croissants from our friend Ghyslain, Stone Fruit (like juicy plums), French wines, fromage, and Macarons from Ghyslain.



Welcome Summer With French Wines

Early summer is a perfect time for dining al fresco in the Miami Valley, so let's take a cue from the French and practice picnicking in style! From every corner of this country comes a gastronomical wonder that just simply delights the senses and makes time in the fresh outdoors with good company that much better. Whether you're slathering some Isigny Ste-Mère Butter on a DLM Artisan French Baguette or enjoying a bit of pâté with a cornichon, you must have a beverage to amplify the senses on the palate.

Speaking of the perfect beverage, National Rosé Day just happens to be June 12! For the ultimate safe poolside or picnic basket friendly pick, there is French Pool Toy, a wonderfully dry and flavorful rosé that's in a recycled plastic bottle ... no glass to break! Keep reading for some other wonderful food friendly yet simply pleasing wines.

Today | VP Wine & Beer

LE GRAND BOUQUETEAU CHINON ROSÉ

A pink wine from the Loire Valley that is simply stunning! (\$17)

CHÂTEAU DE CAMPUGET COSTIÈRES-DU-NÎMES

From the southwest region of France, this dry wine was one of our favorites on a visit, featuring an abundance of fresh berry fruit and a floral bouquet! (\$13, save \$2)

CLARENDELLE BORDEAUX ROSÉ

A rare rosé from the prestigious region of Bordeaux, this wine is actually sourced from its owner, the famous Château Haut-Brion! (\$15, save \$5)

DOMAINE DE PAJOT LES 4 CÉPAGES

This white from the South of France is a blend of Sauvignon Blanc, Colombard, Ugni Blanc, and Gros Manseng. Perfectly balanced, it's crisp, clean, dry, and extremely friendly! (\$11)

CLOS NORMAND BRUT CIDER

A delightful sparkling cider that's dry, flavorful, and perfect with pâté and charcuterie. (\$7)

LA MAXIMUS COTEAUX BOURGUIGNONS

From the southern edges of Burgundy, this red wine is a super-pleasing blend of Pinot Noir and Gamay. It's very food friendly and does not have the heavy alcohol-laden tones of a bigger wine. (\$10, save \$5)

HOW TO MAKE PANACHÉ

Looking for a twist on your French lemonade? Mix half of Lorina Sparkling French Lemonade with Kronenbourg 1664 French Lager. Serve over ice for a refreshing summer drink!



A Taste of France at the DLM Culinary Center

Come along with us on a culinary adventure as we explore classic French cuisine. From cake-like cookies, known as madeleines, to traditional French Riviera dishes, treat yourself to a true taste of France with these incredible DLM Culinary Center classes.

- **Madeleines Savory & Sweet**
Sunday, June 13 • 1-3 p.m.
- **Riviera Food and Wine**
Wednesday, June 23 • 6-8:30 p.m.

REGISTER AT [DOROTHYLANE.COM/CULINARYCENTER](https://dorothylane.com/culinarycenter)

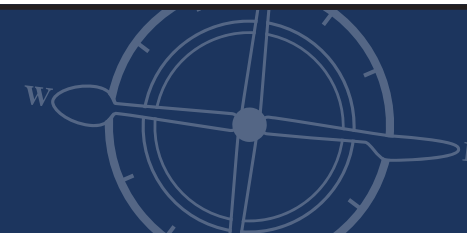
Virtual Wine Tasting Picnic-Perfect French Wines

Join DLM CSWs George Punter and Teresa Borros-Kearney as they share their love of wine, knowledge, and stories with this virtual wine tasting! Looking for wines to pair with your French-inspired picnic? Explore a selection of French wines with us, tasting along from home.

FRIDAY, JUNE 11 • 6:30-7:30 P.M. • FACEBOOK LIVE
[DOROTHYLANE.COM/VIRTUALWINETASTING](https://dorothylane.com/virtualwinetasting)



FOOD EXPLORER French Picnic



French cheeses, freshly baked Miche bread, exquisite mustards, and more — *très bien!* We'll ship French picnic essentials to your door.



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WHISKEY + BROWNIE Dad's Not Gonna Share

Give dad the best of both worlds with
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Approximately **\$33,190**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN APRIL



Look Out for the COOKOUTS

11 a.m. to 6 p.m.

June 5 Smoked Brisket Sandwich

June 12 Grass-Fed Beef Burger

June 19 Smoked Ribs

June 26 DLM Jumbo Hot Dog

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

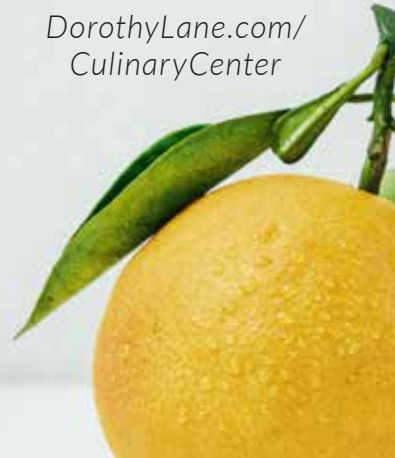


Culinary Center CLASSES

Savor every bite this summer!
Now enrolling for Summer Classes
at the DLM Culinary Center!

- Learn a New Skill
- Lunch With Us
- Explore the World
With Your Plate

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



Virtual TASTING

Friday, June 11

6:30-7:30 p.m.

Tune in virtually with us at
[Facebook.com/DorothyLaneMarket](https://www.facebook.com/DorothyLaneMarket)

Ready your picnic blanket and
explore French Wines with
DLM CSWs Teresa Borros-
Kearney & George Punter!

