

DOROTHY LANE MARKET

the store that accommodates®

TABLE

OCTOBER 2024

Gourmet
**CARAMEL
APPLES**

& MORE TOP FALL FAVES



TOP 9 BAKERY FAVES

TO FALL FOR NOW

1 PUMPKIN CREAM CHEESE CRUNCH COFFEE CAKE

We took this popular seasonal item and made it even better! Using European-style butter, we start with a Made Right Here pumpkin-infused coffee cake base, featuring clean ingredients. The swoon-worthy cream cheese swirl is more pronounced than ever, made complete with a cinnamon streusel crumble.



2

GOURMET CARAMEL APPLES

Bite into the ultimate seasonal treat! These colossal caramel-dipped confections feature plump Granny Smith apples hand dipped into luscious, bubbly caramel! Available in varieties that are cloaked in caramel, drizzled in chocolate, or rolled in pecans and adorned with a chocolate swirl.



3 CARAMEL ICED PUMPKIN COOKIES

Fluffy pumpkin cookies rich with warming spices are generously iced with a thick layer of luscious caramel icing. The arrival of this seasonal favorite is always celebrated by customers and DLM associates alike!



4 PUMPKIN CHEESECAKE

Starting with a buttery graham cracker crust, we add a layer of decadent pumpkin-infused cheesecake and swirls of fresh whipped cream. This confection is then finished with a dusting of cinnamon and adorned with a delicate chocolate pumpkin.



5 SPICED PUMPKIN BREAD WITH CINNAMON STREUSEL

As you slice into this moist Spiced Pumpkin Bread, you're greeted by the inviting whirl of pumpkin, spices, and cinnamon that's made complete with a generous layer of sweet and buttery cinnamon streusel atop.

6 DLM ARTISAN APPLE CIDER SOURDOUGH



New from the DLM Bakehouse, this Artisan Bread features locally grown Red Fife Flour from Branstrator Farm, local DLM 100% Apple Cider, and morsels of apple added to our sourdough starter. It's then kneaded and shaped by hand before baking in our European hearth ovens.



love LOCAL



7 HARVEST APPLE TART
This stunning sweet features puff pastry filled with a luscious almond cream and finished with thinly sliced spiced apples rolled into a rose shape.



8 PUMPKIN CHEESE ROLL
Roll into harvest season with this pumpkin spice lovers' favorite! Soft pumpkin cake is rolled with a thick layer of decadent cream cheese icing to create a mesmerizing and mouthwatering swirl.



9 GRANDMA TOBIAS PUMPKIN PIE
Why wait till Thanksgiving to enjoy pumpkin pie that's this good! Creamy homemade pumpkin pie filling is nestled in a buttery, flaky crust. We've resisted taking shortcuts to make this recipe easier to bake and instead focus on making it the best tasting.

Pick of the Patch Locally Grown Pumpkins

Like so many of Love Local friends, farming is in the roots for Schulte Family Farm. Growing up on a family farm in Pandora, Ohio, Luke Schulte and his seven siblings all contributed at the farm, including at his family roadside markets. His wife Becky was raised on a row-crop grain farm not far from their current location in Cedarville, Ohio. It's no surprise, then, that the couple with their three children, Ellie, Ben, and Ana, perform nearly all the work that goes into growing pumpkins and watermelon at Schulte Family Farm. This includes weeding, irrigating crops, and transplanting plants to fields. They even manage their own roadside wagon for farmside sales.

Ensuring top picks from the patch means leaning into their past experiences of being raised on farms but also taking chances and trusting the science behind soil and crop management (Luke is a full-time agronomist, after all). For example, in 2023 they started planting in standing cereal rye to protect the pumpkins. They were met with several

unique challenges with this approach, but the end result was worth it with more attractive pumpkins that shine.

Luke first came to me two years ago and we had a wonderful conversation. We went over the seeds and varieties to see what was a good fit for DLM—I had no idea there were so many beautiful variations! And once you see the myriad of colors, textures, shapes, and even stems, it's hard not to fall in love with Schulte Family Farm pumpkins. So, come play in our pumpkin patch because the greatest pumpkins have arrived at DLM!

Michelle | Produce Director



PARENT & ME FLORAL PUMPKIN CLASS

Adult and child can each adorn a pumpkin with an assortment of dried flowers.

CLASS DATE
Saturday, Oct. 19 • 10 a.m.-noon
DOROTHYLANE.COM/CLASSES



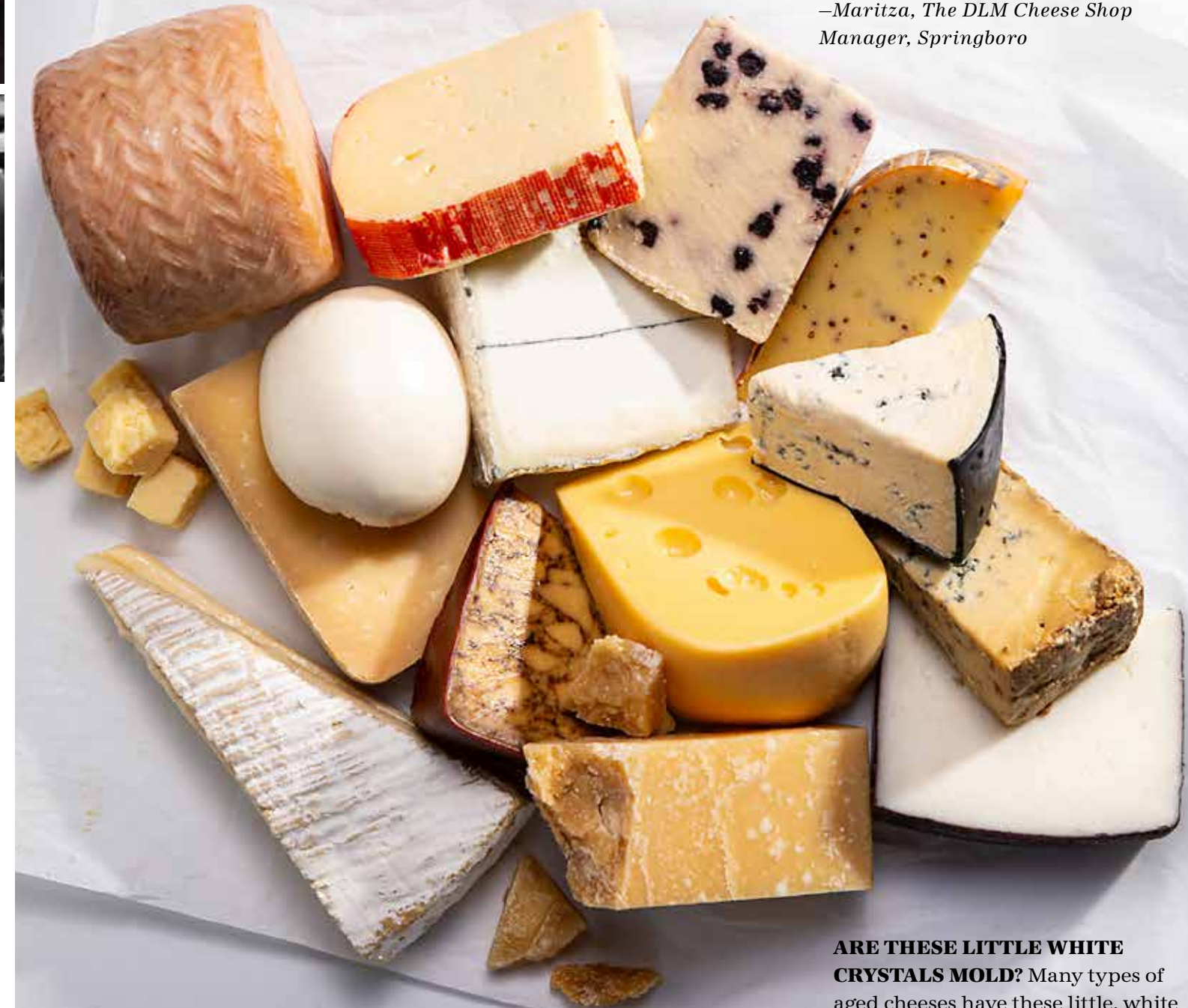
YOUR TOP QUESTIONS & OUR ANSWERS

IS CHEESE GLUTEN FREE?

Most cheeses are gluten free. However, some cheeses, especially processed ones or certain blue cheeses, may have gluten, so it is always important to read the labels. —Erika, The DLM Cheese Shop Manager, Washington Square

WHAT IS THE ONE-HOUR RULE?

While you can eat cheese straight out of refrigeration, its flavor is best at room temperature. Pull it out of the fridge one hour prior to serving for the best eating experience! —Maritza, The DLM Cheese Shop Manager, Springboro



THE VAULTED SECRETS OF OUR CHEESEMONGERS

As your cheesemongers, we take our craft very serious. When choosing cheeses, quality is especially important. We aim to find the best of the best when it comes to what we sell. One prime example of this is our Parmigiano-Reggiano, sourced from a single farm in Modena, Italy. For decades, we have worked directly with the Minelli family, who owns farm #1477 as designated by the Parmigiano-Reggiano Consortium. You will never see another farm number stamped on our wheels, just ask and we'd be happy to show you. Several of us here at DLM have visited the Minelli family's farm, even taking a peak inside the aging room, meeting the cows, and of course, enjoying a beautiful meal together.

In choosing our Parmigiano-Reggiano, we fell for the flavor of parm aged at least 24 months, so you'll never see a wheel here younger than that. Consistency in quality and flavor is the No. 1 reason this is so important. With flavor, we passionately believe that slow and steady wins the race and allowing a wheel to take its time to develop results in the best product to share with our customers.

WHEN WE SAY "FRESH," IT'S NOT A STRETCH

When we say something is fresh, we mean it's FRESH. Each of The DLM Cheese Shops have their own mozzarella maker, producing fresh mozzarella several times a week on site—where you can see it taking shape—for a variety of our in-house recipes as well as for our customers to enjoy. Made Right Here favorites also include our party-pleasing cheese spreads and new compound butters.

In addition to what we craft in-house, we'd be remiss if we didn't recognize the massive selection of cheeses from around the world. Roughly 90% of what you see is cut and wrapped

by us. This is important because it allows us to better accommodate our customers. Whether it's trying something before you buy it or only buying what you need, the cut-and-wrap program gives us the liberty to try product with our customers as well as offer custom cuts of cheese with minimum waste. As your cheesemongers, it's our job to know our product and we go to great lengths to stay educated on how they're made and what they pair with, so never hesitate to ask questions or ask for a taste!



CAN I EAT THE RIND OF MY CHEESE? First, check to see if the rind is wax, which you would not eat. Otherwise, natural rinds are edible and are another layer of flavor that you're missing out on if you skip. You can either slice the rind to enjoy with the cheese or use it in another recipe. For example, the Parmigiano-Reggiano rind adds great flavor in soup. —Alex, Cheesemonger, Washington Square

ARE THESE LITTLE WHITE CRYSTALS MOLD? Many types of aged cheeses have these little, white crunchy bits that are often mistaken for mold. While these bits may be alarming at first, these lactate crystals are a product of aging and an indicator that you're about to eat a really good cheese. —Maritza, The DLM Cheese Shop Manager, Springboro

Sheet Pan SUPPER

Protein and veggies ready at the same time, plus easy cleanup? There's so much to love about a sheet pan supper! These two crowd pleasers fit the bill on flavor with less stress. [VIEW RECIPES AT DOROTHYLANE.COM/WHATSFORDINNER](http://DOROTHYLANE.COM/WHATSFORDINNER)

MAPLE-ROASTED CHICKEN

This sheet pan recipe features sweet potatoes and Brussels sprouts that get roasty-toasty. It's finished with chewy bits of dried cranberries and toasted pecans.

EGGPLANT PARMESAN

Typically, this dish has a three-step breading process, deep frying, and then baking. Who has time for that? This version skips all of that breading and frying, but accentuates flavor by broiling the eggplant first. Serve it with a side salad and boom—dinner is done!

Chef Camie | Culinary Director



MAPLE-ROASTED CHICKEN

- | | |
|---|---|
| 2 Tbsp DLM 100 % Pure Maple Syrup | 1 lb Brussels sprouts, trimmed & halved |
| 2 Tbsp DLM Classic Dijon Mustard | 4 bone-in chicken thighs |
| 1 Tbsp fresh thyme, minced | 1/4 cup pecans, chopped & toasted |
| 4 Tbsp DLM Pure Olive Oil | 1/4 cup dried cranberries, chopped |
| 1 lb sweet potatoes, peeled & cut into 1-in cubes | Salt and pepper to taste |

Preheat oven to 425°F and line a sheet pan with parchment or foil. In a bowl, combine maple syrup, mustard, thyme, and olive oil; season to taste with salt and pepper. Toss in potatoes, Brussels sprouts, and chicken; coat well. Place on pan and season again with salt & pepper. Roast in oven 30-35 minutes, or until veggies are tender and chicken registers 165°F. Remove from oven and garnish with toasted pecans and cranberries.

FALL IS FOR FOOTBALL & SHELLFISH

The time to indulge in shellfish is now! As the weather changes, so do our taste buds, and shellfish are at their prime as they take on a whole new personality of brine and texture. They're plump, having put on weight to carry them through the winter, and they play well with all the fall flavors.

One of the most anticipated catches is Alaska crab, and we should have some fun, exciting varieties for you to try. Red King is the largest and most sought-after crab in the world (it can grow 5 feet in length and weigh up to 24 lbs). It has a sweet, rich, buttery flavor that is firm and juicy with a coarser texture. Gold King is slightly smaller and known for its excellent texture and milder, sweeter taste. Snow Crab has meat that is more delicate, fragile, and has a mildly briny flavor.

As the days are getting shorter and the nights cooler, we're starting to think about fire pits and the next football game. Instead of backyard barbecues, we're looking for new ideas for tailgating and gatherings. For a fun dinner party, try one or two of our Clambake Buckets. We fill a 5-gallon bucket with potatoes, fresh corn, carrots, celery, onion, Andouille sausage, clams, mussels, and shrimp, and you select either beer or wine as a base to fill out the can.

RESERVE YOURS: DOROTHYLANE.COM/CLAMBAKE

Draw | Executive Director Meat, Seafood, Prepared Foods, & Sushi



DOROTHY LANE MARKET
FOOD TOUR
Come travel with us!

Explore legendary food cities like never before with our Food Tours, featuring behind-the-scenes tours and tastings along the way.

Led by a professional travel guide and a host from DLM, Food Tours accommodate 10-12 travelers and include unique experiences, hotel accommodations, several group meals, and travel between tour stops on the itinerary. *Airfare not included.*

View Our 2025 Destinations
DorothyLane.com/FoodTour



DOROTHY LANE MARKET
•established 1948•

Oakwood (937) 299-3561
Washington Square (937) 434-1294
Springboro (937) 748-6800

October 2024

View all events at DorothyLane.com/Events

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

Experience

The DLM Cheese Shop October 1-31

Join us for special DLM Experiences with The DLM Cheese Shop at all locations on Fridays at 11 a.m., 2 p.m., & 4 p.m.!

- 1 Shop The DLM Cheese Shop 6 days this month and earn 500 Bonus Points. October 1-31, 2024, with purchases taking place on 6 different calendar days.
- 2 Spend \$50 in The DLM Cheese Shop this month and earn 500 Bonus Points. We'll add up all of your purchases from The DLM Cheese Shop during the month.
- 3 Purchase 3 out of 4 of the following Cheese Shop items and earn 500 Bonus Points: Parmigiano-Reggiano, DLM Handmade Fresh Mozzarella, a DLM Cheese Spread, and DLM Italian Mini Toasts.

Complete all three experiences and unlock an exclusive e-mail coupon for \$20 off any purchase from The DLM Cheese Shop (valid November 4-17).

DLM Experience Bonus Points and an e-mail coupon for qualifying Club DLM card members will be sent on Nov. 4, 2024



Weekly Events

Cook-Ins

Get ready for a night of great food and company during our weekly Cook-Ins! Check our website within a few days of the Cook-In for an update on what's being served! DorothyLane.com/Events

DLM OAK

Fridays • 5-7 p.m.

DLM WSQ

Fridays • 5-7 p.m.

DLM SPR

Tuesdays • 5-7 p.m.

Wine Tastings

Head to the DLM Wine Bar to sample a variety of wines from around the world.

*Enjoy a rotating selection of beer and wine at the DLM Wine Bar daily.

DLM Oakwood: Saturdays • 3-7 p.m.

DLM Springboro: Tuesdays • 5-7 p.m.

DLM Washington Square: Saturdays • 12-4 p.m.

5 SAT First Saturday Love Local Day

11 a.m.-3 p.m.

Come meet some local vendors and try their products as we conclude this monthly series. We are local and we love all of the local vendors whose products we carry!

5 SAT Rib-Eye Steak Sandwich Cookout

11 a.m.-6 p.m. • \$18 each

This sizzling cookout stars grilled USDA Prime DLM Natural Beef Rib-Eye Steak on a Kaiser roll finished with your favorite toppings.

11 FRI New Holland Pint Night

5 p.m.-7 p.m. • DLM Washington Square Wine Bar

Come celebrate the harvest season with New Holland Brewing out of Holland, Michigan. Buy a pint, keep the glass as you enjoy some wonderful fall brews!

24 THUR Culinary Class: Meatball Madness

6 p.m.-8 p.m. • The DLM Culinary Center

This is your exclusive chance to learn top meatball recipes from DLM's Chef Carrie, just in time for football season! Register here: DorothyLane.com/MeatballMadness

Monthly Must-Haves

Limited-time, chef-driven creations that are here this month.

SANDWICH OF THE MONTH

Harvest Chicken

FICELLE SANDWICH OF THE MONTH

Montparnasse

BREAKFAST SANDWICH OF THE MONTH

The Gold Coast

CURD OF THE MONTH

Red Witch

FALL FEST

Saturday, October 12

11 a.m.-4 p.m. • All Locations

Join us as we celebrate quintessential fall favorites. Purchase seasonal treats, like freshly dipped **Caramel Apples**, warm **DLM 100% Apple Cider**, and a bowl of our **Chili**. Plus, let us snap a **Free Family Photo** at our harvest backdrop! Be sure to stop by for Fall Fest.



25 FRI Land-Grant Pint Night

5 p.m.-7 p.m. • DLM Washington Square Wine Bar

Join us and our local friends from Land-Grant Brewing Company as our taps will be flowing with their favorites.



Harvest Chicken SANDWICH OF THE MONTH

NAPLES-STYLE PIZZA OF THE MONTH

Potato Bacon

GRAB-&-GO PIZZA OF THE MONTH

The Meatball

SAUSAGE OF THE MONTH

Italian Cheese Sausage

SAVOR A CULINARY EXPERIENCE

Now enrolling fall classes!

All of our classes feature carefully curated menus that are centered around sharing great food with good company.

[DOROTHYLANE.COM/CLASSES](https://DorothyLane.com/Classes)



GRILLED CHEESE KITS & MORE!

Save 10% on Gifts That Ship
WITH PROMO CODE FALL10
Online only. Not to be combined with other offers. Through Oct. 16, 2024.





DOROTHY LANE MARKET

DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

\$35,406
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN AUGUST



Fall Fest

Featuring Our Caramel Apple Dipping

SATURDAY, OCTOBER 12
11 A.M. TO 4 P.M. • ALL LOCATIONS

Fall food fare is mighty delicious as the flavors of pumpkin and apple dance with delight. Join us for Fall Fest as we celebrate quintessential fall favorites.

Classic Chili \$6 (12-oz bowl)

Corn-off-the-Cob Pan Bread \$3 (7 oz)

DLM 100% Apple Cider \$4 (12-oz cup)

Fall Family Photo *FREE*

Buy a Pumpkin Spice Latte or Pumpkin White Mocha at the DLM Coffee Bar & get a free Caramel Iced Pumpkin Cookie with Club DLM card.

Plus, make sure to stop by our annual Caramel Apple Dipping, which will be happening during Fall Fest.



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 10/31/24. 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.