

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • NOVEMBER 2024



RSVP *yours*

RSVP yours

Grandma Tobias Pies Nostalgia In Each Bite

As a little girl, I'd sit on the edge of grandma's counter with my feet dangling off the side, and watch as she would mix her pie crust by hand. I'd anxiously wait until it was time for my job of helping roll the crust out and crimp the edges around the side of the pan. She taught me the importance of not over mixing the dough and making sure to use real butter or, even better, lard.

From those pies I used to make with grandma to the roughly 7,000 pumpkin and pecan pies our DLM Bakehouse bakes each fall, we value the tried-and-true rules to making the best pies.

Our DLM Homemade Pie Crust is made with the best of both worlds, butter and lard. The rich European-style, high-fat butter brings the flavor

and the lard helps make the crust tender yet flaky. Our pumpkin filling is made with simple and clean ingredients: real pumpkin purée, sugar, eggs, half & half, and a touch of warm spices. Like the pumpkin, we use traditional and clean ingredients in our pecan pies. The flavor combination of pecans, brown sugar, vanilla, and sea salt encompass a perfect fall dessert.

This year we hope you pick up one (or a few) of our pies for your family gatherings. Although we choose to keep our ingredients simple, they might bring back memories of your childhood and keep the tradition of classically made pies that even grandma would approve of.

Lindsey Central Bakery Director

A Masterful Delight Pumpkin Cheese Roll

For most, the changing of seasons means a change in the weather and a new variety of colors in the trees. For us here at the DLM Bakehouse, it means a change in what we are making. If you made your way through our baking hub, you would be entranced by the smell of pumpkin spice in the air as our team is working hard on all the pumpkin desserts for the season. To put it in perspective—we will use around 12,000 pounds of pumpkin from mid-August through Thanksgiving!

A fan favorite each year is our Pumpkin Cheese Roll. Like all the best baked goods, we start with our made-from-scratch pumpkin cake recipe. It's light, moist, and packed full of pumpkin and spice flavor. Once it's baked, we top the cakes with our dreamy cream cheese icing and roll each one by hand, all while making sure there's the perfect amount of cream cheese-to-cake ratio throughout each roll. The logs are each iced again by hand and topped with a dusting of pumpkin pie spice.

Lindsey Central Bakery Director

RESERVE ONLINE
BY FRIDAY, NOV. 22
[DOROTHYLANE.COM/RSVP](https://dorothylane.com/RSVP)

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RSVP *yours*



As you gather with family and friends this Thanksgiving, experience one of the best-tasting turkeys. Our DLM Free-Range Turkey is raised locally to our Non-GMO Project Verified standards, vegetarian fed, and lifetime free of antibiotics and added hormones. It requires much dedication to do any one of these attributes, and we are grateful to our friends at Bowman & Landes Turkeys in New Carlisle, Ohio for achieving all of these with our flock.

Over the years, this already perfect bird has continued to improve, resulting in a turkey that is bigger, more tender, and better tasting. The final step though—Non-GMO Project Verified—was taken several years ago.

My predecessor Jack Gridley knew that this bird could be an even better experience if they could be raised non-GMO. It's not just about the diet of each bird, but it's about ensuring that the turkeys aren't exposed to other GMOs in their free-roaming environment, and that they are properly separated, for instance, from birds that aren't on the non-GMO diet. With the immense support of Bowman & Landes, these steps were taken for our flock.

The hard part has been done, raising the best turkey to the highest standards. Now all you have to do is cook, carve, and enjoy this wonderful experience!

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

TURKEY Basic Prep & Size Chart

STEP 1: Remove the neck and gizzards; discard or place in the bottom of the roasting pan.

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). Grab your meat thermometer and see below for cooking guidelines.

STEP 5: Pull when meat thermometer reads 165°F in the thigh. Let your turkey rest for 15-20 minutes before carving. It's that simple!



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.

6-10 Servings 10-14 lbs	2.5-3.5 hours
10-15 Servings 15-18 lbs	3.5-4.5 hours
15-20 Servings 19-22 lbs	4.5-5 hours
More than 20 Servings 23-26+ lbs	5-6 hours

DLM Free-Range Turkeys are locally raised for us at Bowman & Landes Turkeys in New Carlisle, Ohio.

NON-GMO PROJECT VERIFIED • LIFETIME FREE OF ANTIBIOTICS & ADDED HORMONES • VEGETARIAN FED

RESERVE ONLINE BY TUESDAY, NOV. 26

DOROTHYLANE.COM/RSVP



RSVP *yours*
BY FRIDAY, NOV. 22
DOROTHYLANE.COM/RSVP

Holiday Dinner From Our Kitchen to Your Table

Whether you are the host or the lucky guest attending, gathering for a perfect Thanksgiving holiday dinner has never been so easy thanks to "Aunt Dorothy"! You'll never have to stress again about cooking the turkey or getting the stuffing and gravy just right because we've done it for you with our fully cooked Holiday Dinner Menu!

Whether it's the whole bird, the turkey breast, or just the right amount of sliced turkey, we've got you covered. Worried about gravy? You don't have to be when our talented cooks in our Kitchens spend hours every day during the season making a great tasting, rich gravy! After all, we do make roughly 580 gallons of it during the month of November!

If you are like me, it's all about the traditional Thanksgiving sides. We've been making your favorites from scratch for decades. From our Old-Fashioned Cornbread Stuffing and popular Sweet Potato Casserole to the brightly flavored, fresh Green Beans Amandine, we can help fill your table with everyone's favorites.

For our Mashed Potatoes, we steam fresh Idaho potatoes until tender and whip with real butter and plenty of cream! Can't make up your mind on cranberries? Choose from Cranberry-Orange-Walnut Relish or Cranberry-Raspberry Gelatin Salad. Our Holiday Menu offers plenty of options for your meal!

Chef Carrie | Culinary Director

THANKSGIVING

Reservations Guide

ORDER ONLINE [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp)

FULLY COOKED HOLIDAY DINNER MENU RESERVE ONLINE BY FRIDAY, NOV. 22

Old-Fashioned Cornbread Stuffing

A combination of cornbread crumbles, celery, and onion resulting in a classic savory stuffing. *Recommended 1/4 lb per person*

Mashed Potatoes

Real potatoes with a blend of cream, butter, pepper, and salt. Then, we whip to fluffy peaks with a velvety finish. *Recommended 1/3 lb per person*

Turkey Gravy

Elevate the savory flavors of Thanksgiving with our bestselling rich and indulgent turkey gravy. *Recommended 4 oz per person*

Green Beans Amandine

Crisp green beans are steamed, tossed with finely sliced almonds, adorned with a touch of DLM Olive Oil, and seasoned just right. *Recommended 1/4 lb per person*

Sweet Potato Casserole

Sweet potatoes dance with a delightful combination of pecans and brown sugar. This dish serves as a candied complement to any holiday meal. *Recommended 1/3 lb per person*

Cranberry-Raspberry Gelatin Salad

Whole raspberries meld with refreshing cranberries for a vibrant, sweet side. *Recommended 4 oz per person*

Cranberry-Orange-Walnut Relish

This tart cranberry relish comes fused with crunchy walnuts and the zest of orange. *Recommended 4 oz per person*

FULLY COOKED

DLM Free-Range Non-GMO Turkey

Fully cooked, our locally raised turkey is oven-roasted and available to order in the following forms: *Whole Turkey, Whole Turkey Breast, and Sliced Turkey Breast.*

Turkey Dinner for Two

Includes sliced DLM Turkey Breast, Old-Fashioned Cornbread Stuffing, Turkey Gravy, Mashed Potatoes, Green Beans Amandine, and Cranberry-Orange-Walnut Relish. *Each bag serves 2 people*

DLM FREE-RANGE TURKEY

- Non-GMO Project Verified
- Lifetime Free of Antibiotics & Added Hormones
- Locally Raised • Vegetarian Fed

THE MAIN DISH

DLM Free-Range Turkey (uncooked)
WHOLE TURKEY, TURKEY BREAST,
HERB-BRINED WHOLE TURKEY.

ALSO AVAILABLE

Heavenly Ham® or **Heavenly Turkey Breast** (HALF OR WHOLE)

RESERVE AT [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp) BY TUESDAY, NOV. 26



BAKERY PIES, ROLLS, & MORE!

RESERVE ONLINE BY FRIDAY, NOV. 22

Grandma Tobias Pies

Proudly Made Right Here, all of our Grandma Tobias Pies start with a buttery and flaky crust that tastes like home. Whether you choose a pumpkin, pecan, or one of our revamped fruit pies, they are all made from scratch in the DLM Bakehouse.

Bakehouse Rolls, Aloha Rolls, & Bread Basket

Whether you seek our bestselling soft and pillowy Bakehouse Rolls or our sweeter Aloha Rolls, rest assured that they are Made Right Here. Or, go big and order an ornate DLM Bread Basket that has a combination of multiple types of rolls.

Laura's Cookies pictured right & Killer Brownie®

Hand-rolled and festively decorated Laura's Cookies can be ordered by the dozen. Or, grab a tray (or two) of an assortment of bite-sized Killer Brownie® flavors.

Unseasoned Stuffing Mix

Looking for an excellent foundation to create your own homemade stuffing? This stuffing mix combines an array of DLM Artisan Breads that have been dried and cubed.



CHAMPAGNE

Soirée

DEC. 27 • 6-8 P.M. • \$100 • DLM OAKWOOD

Champagne is one of the most esteemed wines in the world. Produced in the Champagne region of France, it is made by traditional methods with specific grapes grown in designated areas. It is the most famous type of sparkling wine but by no means the only one. Sparkling wines are made all over the world in many different styles.

From the first pop of the cork, they make every moment a little more special. German actress Marlene Dietrich wrote: "Champagne gives you a Sunday feeling, and better days seem just around the corner."

At our annual Champagne Soirée, we aim to delight with a festive atmosphere brimming with a large selection of Champagnes and sparkling wines from around the globe. It's all accompanied by hot and cold hors d'oeuvres, seafood, specialty cheeses, and charcuterie. It's a great time to mingle and celebrate the memorable moments of this past year, and raise a glass to new beginnings. Whether you are looking for a fun night out with family visiting for the holidays or a unique gift idea, the Champagne Soirée is just that.

Stephanie | Beer & Wine Manager, Oakwood

Tickets Available Online Only Starting at 8 a.m. Thursday, Nov. 14
[DorothyLane.com/Champagne](https://dorothyLane.com/Champagne)

November 2024

View all events at DorothyLane.com/Events

SUN	MON	TUE	WED	THU	FRI	SAT
27	28	29	30	31	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

The Good Neighbor Sack Is Back

Throughout the years, we're continually humbled by the unwavering support of our community as we follow Vera Jane Mayne's example. Her words "Always do the right thing" are echoed in DLM's values, mission statement, and in our Good Neighbor Program.

The Good Neighbor Sack is a way to give directly to area food pantries during the holiday season, featuring food items recommended to us by local food banks. Once a Good Neighbor Sack is purchased at our stores, we coordinate the donation with area food banks and they distribute the items to those in need.

To participate, simply let your cashier know and they will ring up your gracious donation. **The Good Neighbor Sacks are \$20 each or 2,000 Club DLM Rewards points.** We want to thank everyone for their support and for helping us continue Vera Jane Mayne's initiative!





CHAMPAGNE Soirée

DEC. 27 • 6-8 P.M. • \$100 • DLM OAKWOOD

It's time to pop the bubbly as we get ready for our Champagne Soirée! Featuring Champagnes and sparkling wines from around the world as well as a generous selection of exquisite hors d'oeuvres.

Tickets Available Online Only Starting at 8 a.m. Thursday, Nov. 14 DorothyLane.com/Champagne

5 Better Than Ever Thanksgiving!

TUES DLM Culinary Center • 6-8 p.m.
Whether this is your first time hosting or you're a seasoned pro, you're sure to love this class taught by DLM Culinary Center instructor Mary Cooney. She'll teach you her favorite way to prep turkey and share her beloved side dish recipes. [Register here: DorothyLane.com/Classes](https://DorothyLane.com/Classes)

22 Let's Do Lunch! Flavors of Deep Autumn

FRI DLM Culinary Center • Noon-1 p.m.
Fall for the flavors of the season as DLM's Chef Carrie demonstrates how to make flavorful fall-inspired recipes. [Register here: DorothyLane.com/Classes](https://DorothyLane.com/Classes)

15 Fat Head's Pint Night

FRI DLM WSQ Wine Bar • 5-7 p.m.
Join us as we welcome our friends from Fat Head's Brewery for a fun night filled with great brews on tap. Plus, when you buy a pint, you'll get to keep the glass.

24 Family Night Magnificent Meatloaf

SUN DLM Culinary Center • 5-7:30 p.m.
You'll enjoy making and learning how to craft a scrumptious supper centered around a comfort food classic—meatloaf. [Register here: DorothyLane.com/Classes](https://DorothyLane.com/Classes)

17 Set the Table With Hester & Cook Holiday Entertaining With Style!

SUN DLM Culinary Center • 1-3 p.m.
Get inspiration for the most dazzling holiday tablescapes while learning design tips, appetizer shortcuts, and more. [Register here: DorothyLane.com/Classes](https://DorothyLane.com/Classes)

30 Floral Workshop Dried Holiday Wreath

SAT DLM Culinary Center • 10 a.m.-Noon
Create a beautiful, everlasting holiday wreath boasting a selection of dried flowers and seasonal additions. [Register here: DorothyLane.com/Classes](https://DorothyLane.com/Classes)

Holiday Hours

Thursday, Nov. 28
We will be closed on Thanksgiving Day so our associates can spend time with their loved ones.

Friday, Nov. 29
We will resume normal business hours and open at 6 a.m.

Monthly Must-Haves

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

SANDWICH OF THE MONTH
The Gobbler

FICELLE SANDWICH OF THE MONTH
Alpine on Ficelle

BREAKFAST SANDWICH OF THE MONTH
Taylor Ham

CURD OF THE MONTH
Gruyère 1655

NAPLES-STYLE PIZZA OF THE MONTH
La Zucca

GRAB & GO PIZZA OF THE MONTH
Chicken Bacon Alfredo

SAUSAGE OF THE MONTH
DLM Breakfast Sausage



The Gobbler Sandwich of the Month

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!

Led by a professional travel guide and a DLM ambassador, 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





CARAMEL MACCHIATO *Killer Brownie*®

Coming soon! A coffee-infused rich chocolate brownie meets a buttery blonde brownie with creamy caramel and white chocolate chips in the middle.

Now taking pre-orders for online gifting!





DOROTHY LANE MARKET
•established 1948•

(866) 748-1391
DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

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ADDRESS SERVICE REQUESTED

\$33,049

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN SEPTEMBER.



THANKSGIVING RSVP *yours*

DLM Free-Range Non-GMO Turkey
RESERVE YOURS BY NOVEMBER 26

Fully Cooked Holiday Dinner Menu
RESERVE YOURS BY NOVEMBER 22

Grandma Tobias Pies, Rolls, & More
RESERVE YOURS BY NOVEMBER 22



RESERVE ONLINE
DOROTHYLANE.COM/RSVP



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