

DOROTHY LANE MARKET®

market report

FEBRUARY 2012



Le Pithivier and Other Wonders of Puff Pastry

Stereotypes can be inaccurate whether it comes to people or food. Take French versus Mexican cuisine. French dishes are sometimes dismissed as fancy and Mexican as simple. However, armed with a few ingredients and a whisk, you can make a perfect French vinaigrette in seconds. Meanwhile, a homemade Mexican mole sauce can take you the better part of a day to make from scratch...with all the roasting, grinding, and mixing of dozens of spices, nuts, chiles, etc. I happen to love both, and here I would like to make a case for one of the great simple foods of France, enjoyed by millions daily: puff pastry.

Interestingly, the French word for puff pastry, *feuilletage*, is related to the word for leaf, a fitting description for the ultra thin, ethereal layers of flour and butter that flake off and melt in your mouth. That's why I begin my morning dipping a flaky almond croissant from our Bakery into a Boston Stoker tall latte (with whole milk, please). Puff pastry is made with a short list of ingredients: butter, flour, salt, and water. The beauty is in the method, combining the ingredients into a dough, then rolling and folding into layers quickly, preferably on a cold marble surface. *Oui*, French ingredients can be simple but the proper technique can be a little *compliqué*. You see why the designation *pâtissier* is so respected in France when you watch someone such as our friend Ghyslain Maurais work up a batch of puff pastry with the dexterity of a classical pianist.

Puff pastry and all of its outcomes are so beautiful, so tasty, so authentically French. And you will find many examples right here in our Bakery; from the croissants of various types to our Napoleon (called *mille feuille* in France, or "thousand leaves") in the pastry case, and my personal favorite of them all, Le Pithivier. The Pithivier is named for the town in the storied Loire region of France, famous for its imposing castles and full-bodied white wines. The roots of our Pithivier recipe date back to the 18th century. It is about the size of a pie, with a golden glazed top of egg wash and sugar. It is in fact fairly light, and wonderful for breakfast with a cup of coffee or as a dessert. It is another simple use of *feuilletage*; in this case the puff pastry is married with a light filling of heavenly almond cream, then finished off with a bit of burnt sugar glaze similar to a *crème brûlée*.

Our Bakery staff, under friend Ghyslain's guidance, introduced our Pithivier years ago. We are bringing it back for you now; a happy treat to enjoy during these cold winter months. Kim, Yolie, and others in our Pastry Shop make it right here from scratch and keep the ingredients clean and true, using organic eggs, high fat natural butter, etc. It's marvelous! So authentic, so simple, so beautiful. Enjoy this and all the other wonderful puff pastry we offer in the DLM Bakery.

Calin VP of Food

Italian Cheeses & Wines for Good Winter Eating

PARMIGIANO-REGGIANO EXTRA

This extraordinary cheese comes from the milk of cows who eat foliage from the rolling hills near Modena, Italy. It's made traditionally with only local milk. The cows are never treated with antibiotics or growth hormones. We've visited the farm a couple of times, and we think it is the best grana cheese ever! We were won over by its beautiful texture and flavor. Eat it by the chunk, grate it over pasta and salads, and use it in your cooking. Making soup? Don't forget the rind. Parmigiano-Reggiano rinds are great for flavoring stocks, pasta water, soups, and sauces. Use them the same way you would use a bone or stock vegetables, and remove them before serving. They will impart that one-of-a-kind flavor that is sure to please!

FONTINA VAL D'AOSTA

The original, famous Fontina, named after the valley from which it comes, is one of the heralded cheeses of Italy. Rich, smooth cow's milk cheese with a golden brown rind and a mild, nutty flavor, coupled with the fact that it easily melts, makes it perfect for nearly any use. This is a cheese that is particularly good with Nebbiolo wine from Piemonte.

TALEGGIO

This semi-soft cheese from the Italian region of Lombardy gains flavor, and accompanying odor, as the cheese ages...but oh, what flavor! The crust is pinkish-gray, and the paste is white, supple, and fruity. Taleggio is an amazing cheese for a dessert plate or with salad greens and a wine such as a Dolcetto or La Barbera.

LA SPINETTA 2008 BARBERA CA D'PIAN

100% Barbera, this wine is dark in color and quite full bodied with tons of black currant, blueberry fruits, and that wonderful Italian acidity! A great food wine that pairs easily with red meats and strong cheeses. \$30

LA SPINETTA 2006 VINGNETO STARDERI BARBARESCO

A huge wine, this is 100% Nebbiolo from the Starderi vineyard in Neive, the most famous area for growing Barbaresco. It is deeply complex with blackberry, black cherry, licorice, oak, and a long, long finish. This wine is drinking really well now, but will easily last 30 years. It is best paired with grilled food, lamb, or wild game. We also have the 2006 Vingneto Valeirano and 2006 Vingneto Gallina Barbaresco available. Each of the three are \$90 save \$30.

Todd Director of Beer, Wine, and The DLM Cheese Shop

Whole Foods Cooking 101

EXPLORING WHOLE FOODS FOR A HEALTHIER YOU
PRESENTED BY ROBIN GENTRY MCGEE, CHHP

SATURDAYS, FEBRUARY 11–MARCH 3 • NOON–1:30 P.M.

\$50.00 PER SESSION OR \$180.00 FOR SERIES

DLM SCHOOL OF COOKING

Robin Gentry McGee is a whole food cooking instructor, chef, and health coach, as well as creator of our new line soups: **Just Great Foods from a Conscious Kitchen**. She will explore a different menu each week while discussing how to read labels and identify hidden ingredients to avoid. The healing properties of foods and the benefits of eating a plant-based organic diet will also be covered. Robin will also offer an optional Dorothy Lane Market store tour.



CLASS 1 — THE BASICS OF WHOLE FOODS COOKING

The first class will focus on stocking the whole foods kitchen and the benefits of eating an organic whole food-based diet. We will discuss a “healthy kitchen makeover” and create our very own high powered morning smoothie and fresh vegetable juice cocktail. We will also create quick and healthy snacks for those on the go.

CLASS 2 — ART OF SOUP

The kitchen will fill with fabulous aromas as we prepare Three Bean Chili, Vegetarian Vegetable, and Creamy Carrot Coconut.

CLASS 3 — WHAT DO I DO WITH BEANS AND LEGUMES?

We will create four different high-powered meals simply using a base of black beans and rice.

CLASS 4 — PUTTING IT ALL TOGETHER

Our final class will focus on a five-course feast: a healthy cocktail, soup, salad, main course, and a healthy & delicious dessert!

Seating is limited, so please register early online at www.dorothylane.com, or contact Joy Kemp (937) 434-1294 or Joanna Adams (937) 748-6800.

Joy Healthy Living Director | facebook.com/dlmhealthyliving



This simple but elegant dessert is a great choice for your Valentine's dinner. It uses Limoncello which is an Italian lemon liqueur that is traditionally served chilled as an after-dinner digestive. When you mix it with fresh berries, fresh mint, and fresh basil it takes on a whole new taste. Serve it on our Bakery's Lemon Crunch Loaf with just a dollop of whipped cream.

Mixed Berries with Limoncello on Lemon Crunch Loaf

SERVES 2 | PREP 5 MIN | TOTAL TIME 10 MIN

- 4 cups mixed berries (strawberries, raspberries, and blueberries)
- 2 Tbsp Limoncello
- 2 Tbsp fresh mint leaves, finely chopped
- 2 Tbsp fresh basil leaves, finely chopped
- 4 thick slices DLM Lemon Crunch Loaf
- Whipped cream

Combine the first four ingredients in a medium bowl. Toss to combine. Spoon onto a thick slice of DLM Lemon Crunch Loaf and top with a dollop of fresh whipped cream.



Calories 531, Protein 8g, Carbohydrates 77g, Total Fat 23g, Sat Fat 12g, Cholesterol 172mg, Sodium 420mg

Jill Director of Customer Resources

Kids' Club Corner

from your friend Oliver, oliveredorothylane.com



Produce of the Month: Broccoli

Broccoli is high in vitamin C, as well as dietary fiber. It also contains multiple nutrients with potent anti-cancer properties!



Hey kids, if you are looking for a simple project to make for that special Valentine, try this project from items you have at home. I'm making one for my favorite Valentine!

Scoop of Love

Laundry detergent scoops

Either Conversation Hearts or Hershey's Kisses and/or Hugs

Cellophane bag (Valentine design)

Ribbon (Red, Pink, or White)

Wash and dry scoops well. Fill the scoops with your choice of candies. Cover with cellophane bag and tie with ribbon. Add a message on a heart shape tag if you like: **For Conversation Hearts:** "a scoop full of love for you", Love (name). **For Hershey's Kisses:** "a scoop full of kisses for you", Love (name). **For both Hugs and Kisses:** "a scoop full of hugs and kisses for you", Love (Name).

Cold Weather Comfort Food

Who wants a cold lunch when we have so many hot options? I am always in a hurry, so I like to grab one of our microwavable bowls available in our cases. No matter if I am in the mood for Indian, Asian, or Italian, my cravings can be satisfied! Lately I've been hooked on our **Salmon Teriyaki Bowl**. It's not only good for you, it's delicious! This Asian bowl has our fresh-grilled salmon glazed with teriyaki sauce and served with steamed rice and broccoli. My kids like the **Chicken Tikka Masala Bowl** that is full of tender DLM Chicken and veggies with a sauce that "rocks."

Soup is classic, cold weather comfort food and we have the best around. Did you know that each one of our stores have several hot soups to choose from every single day? Everyone has their favorites, and this winter a couple of mine are the **Shrimp Tomato Basil, Pork Posole,**

and Black Bean Pumpkin. They are made from scratch every day in our kitchens and you can find out what each store has simmering by checking our website www.dorothylane.com/soups

For a fast dinner, I will sometimes pick up the fixings for turkey hot shots or French Dip sandwiches. I can get them on the table fast and everyone is happy.

Or you can order any one of your favorite sandwiches to go and heat them up at home when everyone is settled down and ready to stay in for the night.

Another option is grabbing a couple of our **DLM Dinner Deals**. You can pick out what you like, and with choices like with Asiago Chicken or Parmesan Tilapia how can you go wrong? We even offer our popular Chicken Tenders in our Dinner Deals with the quality that can't be beat anywhere. Did you know we make them everyday in all of our stores from fresh DLM Chicken? That means no freezer and no nasty ingredients; just great flavor and freshness.

Let us help you create some cold weather comfort by filling your tummies with some delicious food!

Chef Cassie Corporate Chef



Crab Cake Sandwiches are Back!

Every Friday for Lent we are featuring our Chesapeake Crab Cake Sandwich. Our warm Chesapeake-Style Crab Cake is made with 100% real crab and barely enough Hellmann's Mayo and fresh breadcrumbs to hold it together. We top it off with remoulade sauce, fresh tomato, and crisp lettuce piled on our Bakery fresh bun. It's a perfect sandwich that you can eat here or take home for either lunch or dinner.

It's a great deal at \$6.99, plus it comes with DLM Kettle Cooked Potato Chips and a pickle. C'mon in and try it—I think you'll love it!

Chef Cassie Corporate Chef

floral



Don't Forget The Roses!

We all enjoy the tenderness of love, and there are so many types of love to savor and celebrate! This Valentine's Day celebrate with flowers from the DLM Floral Shop. There will be a large variety of bouquets and arrangements to choose from. We would also love to customize something beautiful for your special someone! Renew your love and friendships this Valentine's Day with flowers from DLM!

Asharah Floral Manager, Washington Square



This is my favorite cake recipe. Something about the coffee really brings out the flavor. The recipe is from the Collins family (Peach Tree Tea Room of Fredericksburg, Texas) recipe collection, and it's very easy to make. For Valentine's Day, put it in a heart shaped pan and give it to someone special.

Collins Family Chocolate Cake

SERVES 20 | PREP 20 MIN | COOK 30 MINS

- 4 oz unsweetened baking chocolate
- 1 cup (8 oz) butter
- 1 cup brewed coffee, cooled
- 2 cups sugar
- 2/3 cup buttermilk
- 1 tsp baking soda
- 2 large eggs
- 1/2 tsp DLM Cinnamon
- 2 tsp vanilla extract
- 2 cups all-purpose flour

Preheat oven to 350° F. Butter a 9"x13" pan. In a large saucepan, combine chocolate, butter, and coffee. Heat until chocolate and butter are melted. Add sugar and continue cooking over low heat until sugar is dissolved. Combine buttermilk, baking soda, eggs, cinnamon, and vanilla. Stir into the chocolate mixture. Let cool and then stir in flour, blending well.

Pour into prepared 9"x13" pan. Bake 30 minutes or until a toothpick inserted in the center comes out clean. Frost with Collins chocolate frosting.

COLLINS CHOCOLATE FROSTING

- 1/2 cup (4 oz) butter, softened
- 3/4 cup cocoa
- 3 cups powdered sugar
- 1 tsp vanilla extract
- 1/4 cup brewed coffee, cooled

Using an electric mixer cream butter. Add cocoa and blend well. Blend in powdered sugar and vanilla and continue blending. Add coffee, a little at a time, until spreading consistency.



Calories 391, Protein 4g, Carbohydrates 54g, Fiber 2g, Total Fat 20g, Sat Fat 12g, Cholesterol 65mg, Sodium 243mg

Cafe School of Cooking Director



GLUTEN-FREE
FOOD LOVERS' CLUB

Guests: Tom Arvan, Seasonings of Salonica will be cooking at Washington Square and Springboro. We'll also have a Skype interview and samples with New Planet Beer at all three meetings!

FEB 6 • 6 p.m. • Oakwood
FEB 11 • 3 p.m. • Washington Square
FEB 15 • 6 p.m. • Springboro

ca@dorothyane.com
facebook.com/dlmglutenfreeclub

"I frequent each of the stores—the Oakwood store almost daily. All the employees in the Meat and Seafood departments (in all the stores) are 'first class.'"
 —Susan Herman, Dayton

Be “Sweet” to your Valentine with DLM Pâtisserie

Our French Pâtisserie Shop is offering beautiful, scrumptious tasting delights for your Valentine. As always, the items from



our Pâtisserie are made with European-style butter (which is higher in butterfat and very smooth), real sugar, and organic eggs. We wouldn't dream of messing these creations up with hydrogenated oils! Available only for Valentine's Day, we are offering a cheesecake made from scratch, sculpted into the shape of a heart, and tied up

with a ribbon perfect for sharing. If your sweetie loves a box of good, high-quality chocolates, our very talented and good friend Ghyslain's handpainted chocolates will certainly do the trick! Each chocolate is made by hand and “painted” with colored cocoa butter to achieve a one-of-a kind experience. Oh, and don't forget the Champagne!



“Let Them Eat Cake” – King Cake, That Is!

February 21 is Fat Tuesday. For the event, make sure to get one of our made-from-scratch Mardi Gras King Cakes! Customer Tammy Logsdon Smith raves “I just wanted to say your Cream Cheese King Cakes are awesome. I'm a southern girl and never thought I would find a place up here that can make them so good. Thank you, thank you, thank you!” Other varieties include plain, apple, cherry, and raspberry.

Jennifer Bakery Manager, Washington Square

New Club Merchant: Knapke Cabinets

6105 FAR HILLS AVE. CENTERVILLE, OH 45459 • (937) 298-6545

WWW.KNAPKECABINETS.COM

HOURS: MONDAY–FRIDAY 8 A.M.–5 P.M.

(EVENINGS AND WEEKENDS BY APPOINTMENT)

For more than 19 years, Knapke has been serving greater Dayton with the area's finest cabinetry.



Recently they moved their design

studio to Washington Square shopping center. They specialize in quality, solid woodwork for your kitchen and bathroom, plus custom cabinetry and semi-custom cabinetry jobs that will add style and flair to any room!

Stop by Knapke Cabinets' design showroom and design studio in Centerville to discuss your specific cabinetry needs. Bernie Knapke and their in-house designers will sit down with you and turn your dream into a reality! They use the latest computer design technology, talent, and creativity to produce a workable 3-dimensional design that will reflect your home's gorgeous final design.

Knapke has a wide variety of laminate and man-made solid or granite surfaces to choose from, along with a wide-range of edge profiles and contours.

Their comprehensive services include complete installation and remodeling services for your unique kitchen and bathroom cabinetry project. Take a look for yourself at one of Knapke Cabinets' recent jobs on their website to see why they've been the last word in quality cabinetry for almost two decades!

Show your Club DLM card and receive 5% off any kitchen or bath remodels.





Bridal Event

February 26, 2012 * Noon–4 p.m.
DLM Springboro * Free Admission

Samples * Meet with local vendors * Door prizes

WHAT CLUB DLM DOES FOR YOU!

DOROTHY LANE MARKET
CLUB DLM 

- Saves you money on the great food you buy at DLM.
- The more you spend with us, the better deals you get.
- We can notify you quickly about recalled products.
- Our Good Neighbor Program rebates a percentage of your purchases back to your favorite nonprofit organization.
- You are entered in our monthly sweepstakes every time you use your Club DLM card.
- Get great discounts at other local businesses who are “Club DLM Merchants”.
- If you lose your keys with an attached Club DLM key fob, it can be mailed to us, and we can then return them to you.

Remember, Club DLM is a true loyalty card. That is, the more you purchase with your Club DLM card, the better your offers!



Send DLM
Artisan Bread
to Someone
You Love...

www.shopDLM.com
1-866-748-1391

FEBRUARY CLUB DLM PRIZES

- 1) \$50 Gift Card to Wild Birds Unlimited at Marketplace at Settlers Walk in Springboro
- 2) \$50 Gift Certificate for Rue Dumaine Restaurant
- 3) St. Patrick's Day Basket (value \$50)

Each time you scan your Club DLM card, you'll be entered in our monthly drawing. One set of prizes will be awarded at each store location. No purchase necessary to enter.

DOROTHY LANE MARKET

6177 Far Hills Ave. • Dayton, OH 45459



 www.dorothyane.com

 www.shopDLM.com

 facebook.com/dorothylanemarket

 @dorothylanemkt

ADDRESS SERVICE REQUESTED



Congratulations to Our 2011 Associates of the Year!

back row from left to right: **Dennis Chrisman**, VP of Human Resources; **Jim Tompkins**, Washington Square Kitchen; **Josh Hibbard**, Oakwood Meat; **Nick Pfeiffer**, Washington Square Meat; **Cheryl Shie**, Administration; **Norman Mayne**.

front row from left to right: **Lacy Wade**, Springboro Front End; **Doris Blackford**, Washington Square Guest Services; **Lifetime Achievement** — **Mary Hieb**, **Jenny Maisch**, Springboro Receiving; **Kim Kahler**, Oakwood Produce; **Calvin Mayne**, VP of Food.