

DOROTHY LANE MARKET

market report

December 2007

beer & wine



The Season for Bubbly

Are you aware that Champagne is a grape-growing region located in the Marne Valley of France? Look at a map, and you will see it in the northeastern part of the country. It is here that sparkling wine is made according to very strict rules. Only after tedious production methods is the label allowed to bear the word "Champagne." California, too, produces some world-class sparklers, as do a host of other wine-producing countries. While following the guidelines set by the French, the California producers tend to have a little more fruit to their flavor.

Domaine Carneros by Taittinger

This vintage California sparkler made by the famed Reims producer Taittinger is a real beauty! Full of pretty bread dough-like nose, some mid-palate weight, and a touch of oak, this elegant wine is sure to be a crowd pleaser. *\$25 save \$2*

Rene Geoffroy Cuvée Reserve Brut

High quality, great taste, and extremely underpriced! *\$50*

Jean Vesselle "Oeil de Perdrix" à Bouzy

Oeil-do-what? It means "eye of the partridge." The winemaker thought of the beautiful eyes of this bird when she cast her gaze upon the juice. Delicate, light salmon color, with a balanced cherry-almond fruit. *\$43 and \$24 for half bottles (please note that this is an amazing wine, and if you are a fan we've been informed that along with the "tanking dollar" the next container will go to \$45)*

Gruet Blanc de Noirs

This sparkling wine from New Mexico is made in the traditional French style by a family that has emigrated from France. It shows aromas of citrus and lemon-lime, plus a hint of dough in mid-palate, with a refreshing and clean finish. Also try either the Brut or Demi-Sec. *\$17*

De Faveri Sparkling Rosé Prosecco

A beautifully dry rosé that is pleasant with a touch of citrus fruit and a slight nuttiness. Perfect apéritif wine from Italy. *\$16*

Egly-Ouriet Brut Tradition à Ambonnay Grand Cru

Wow, this is easily one of my favorite Champagnes! The fruit dynamic is amazing, it is white wine in your glass, but the berries just exude from the perfume, as it is a Pinot-dominated wine! *\$66* Also look for some of the truly stunning rosé from this firm; there were only two cases shipped to Ohio! *\$85*

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Jean Milan Brut à Oger Blanc de Noir Grand Cru

This is flat out great Champagne! Its posh style invites you in with bright flavors and buttery, creamy accents that build on the palate and linger on the finish. Pair with fresh oysters for a sumptuous treat. \$45

Pierre Peters Blanc de Blancs Grand Cru à Le Mesnil-Oger

This 100% Chardonnay from Le Mesnil-sur-Oger is extremely fine with hints of butterscotch, walnut, and ripe fruit that linger in the palate! \$50

Duval-Leroy 1998 Blanc de Champagne

This is an exquisite sparkling wine from the folks that bring us the Paris bottling we are so fond of. Dry with great acid and fruit balance and that beautiful “French” bread dough nose. Not to be missed at your holiday get-togethers. \$48

Duval-Leroy Brut Champagne Paris Label

A beautiful bottle for a mouth-watering wine! The well-known artist LeRoy Neiman sketched the scene on the bottle on a napkin while visiting Paris. This Champagne is a harmonious balance of toast and candied berry flavors with creamy texture and mineral aftertaste. \$44

Gosset-Brabant Brut Tradition

The family-owned, estate-bottling Gosset-Brabant winery in the famous town of Aÿ creates a Pinot Noir-dominated cuvée that reflects its unique microclimate. It is, quite frankly, as complex and expressive a non-vintage Champagne as we know (for those concerned with what they drink rather than with what they are seen drinking). 750ml, \$46 • 375ml, \$28

Marc Hebrart Brut Premier Cru

Receiving 91 points from critic Robert Parker, this Pinot Noir and Chardonnay blend is a beautiful Premier Cru, showing minerality, strawberries, and toasted bread. Perfect for holiday celebrations. \$40

Aubry Brut Premier Cru à Jouy Les-Reims

This bubbly from France is the perfect anytime wine. Pair it with French cheeses and desserts. \$40

Gramona 2004 Gran Cuvée

We’ve long been fans of this Spanish estate’s white wine, and now we have this beautiful cava that rivals nice Champagne at a fraction of the cost. 70% of the cavas produced in the Penedès region are released after a scant nine months; the Gramona family releases theirs after thirty months of ageing! Made from Xarel-lo, Macabeo, and Parellada, this is a dry, rich, and quite pleasant wine that is perfect for holiday get togethers. \$20

Paringa Sparkling Shiraz

A 100% Shiraz from Australia with a dark ruby color, a wonderful fruitiness, and just a touch of oak. A firm, clean finish rounds out this Shiraz and makes it a delightful wine to pair with a variety of dishes! \$10

Piper Sonoma Brut & Blanc de Noirs

These two California sparkling wines are really nice values. Both are dry with an abundance of apply fruit and crisp finish. Both are a blend of Chardonnay, Pinot Meunier, and Pinot Noir, with the Blanc de Noirs being a bit less creamy. \$18

Bortolotti Prosecco Extra Dry

A super value in Italian sparkling wine, this effort shows wonderful “tree fruits” and a lively body without being sweet or dry. Great for entertaining. \$15

Domaine Ste Michelle Blanc de Noirs, Blanc de Blancs, Extra Dry, Brut, and Frizzante \$12 save \$2



Ring in the Holidays

At the Marketplace at Settlers Walk

Join us Saturday, December 8 • 1–4 p.m.
for our second annual Holiday event
in Springboro

Enjoy horse and carriage rides,
family fun, and holiday festivities!






Savory Almonds

An adapted recipe from *The Almond Board of California*

This simple recipe is a tasty snack to have on hand for holiday entertaining. Make them ahead of time; the flavor intensifies after being stored for a day. Store in an airtight container for a week.

- 1 egg white
- 1 tsp sea salt
- 1 tsp ground cumin
- ½ tsp La Chinata smoked paprika
- ½ tsp Cayenne pepper
- 2 cups whole blanched almonds

Preheat oven to 350°F. Line a baking sheet with parchment paper. Whisk together egg white, salt, cumin, paprika, and pepper in a medium bowl. Add the almonds and toss to coat. Spread almonds on prepared baking sheet and roast for 10 minutes. Stir and continue roasting 15 to 20 minutes or until golden and fragrant. Transfer almonds on parchment to a rack and cool completely. Loosen with a spatula and store in an airtight container. **Makes 2 cups** 

Per ¼ cup serving: 215 calories (72% calories from fat); 18g total fat; 1g saturated fat; 0mg cholesterol; 308mg sodium; 8g total carbohydrates; 8g protein

Grilled Cheese Tartines with Balsamic Glaze

A customer from Columbus, Ohio shared this recipe with me. It had been published in Betty Rosbottom's column in *The Columbus Dispatch*.

Balsamic Glaze

- 1 cup Aunt Angie's Balsamic Vinegar of Modena
- 2 Tbsp unsalted butter, chilled and diced

Sandwiches

- 8 slices DLM Unbleached White Sandwich Bread
- 1 cup (about 4 oz) shredded Gruyère cheese
- 1 cup (about 4 oz) shredded Grafton White Cheddar
- 4 Tbsp unsalted butter, melted

For the glaze, place the vinegar in a small, heavy saucepan over medium heat. Reduce to ½ cup, about 5-10 minutes. Remove saucepan from heat and add the diced butter. Stir until mixture is smooth. (Glaze can be made a day ahead. Cool, cover, and refrigerate. Reheat just to warm over medium heat.)

To make sandwiches, arrange a rack at center position and preheat oven to 375°F.

Place 4 bread slices on a work surface. Toss the shredded cheeses together. Divide the cheese mixture evenly and spread on top of each slice. Top with remaining bread slices. With a pastry brush, generously coat the top of each sandwich using half of the melted butter. Place a large skillet or a griddle over medium-high heat. When hot, place the sandwiches, buttered sides down, in the pan. Brush the top sides of the sandwiches with remaining butter. Cook until the bottoms of the sandwiches are golden brown, about 1 to 2 minutes. Turn and cook until browned on the other side, too. Transfer the sandwiches to a baking sheet and place in the oven to heat through and melt the cheese completely, 6 to 8 minutes. Remove the sandwiches from the oven and cut each into 8 equal triangles. Arrange on serving plate along with a small ramekin of the warm balsamic glaze.

To eat, dip tartines into the balsamic glaze. **Makes 32 tartines** 

Per tartine with glaze: 74 calories (54% calories from fat); 4g total fat; 3g saturated; 13mg cholesterol; 90mg sodium; 6g total carbohydrates; 3g protein





Great Cheeses from Neal's Yard Dairy and Westcombe Farm

Neal's Yard Dairy began as a small cheese producer and retailer located in the heart of London in 1979. With their meticulous attention to detail and their passionate determination to give their customers what they wanted, Neal's Yard soon became well known for the quality of the cheese they sold. After about a year of only selling the cheese they made in-house, Neal's Yard began buying cheese from farms all over the British Isles. Owner Randolph Hodgson soon realized that these new cheeses lacked the passion and attention to detail that was a key ingredient in everything Neal's Yard Dairy made on-site, and set out to change that.

Randolph began traversing the entire length of Britain, meeting farmers and establishing relationships with them. Once he found a producer that fit into the philosophy of Neal's Yard Dairy, he would hand-select several wheels and bring them back to London to be sold. Westcombe Cheddar and Westcombe Red are two cheeses that exemplify this passionate pursuit of more than the ordinary. Both cheeses are made on the Westcombe farm, located in Somerset near the town of Cheddar, by Richard Calver and Bob Bramley. Like many farms in the area, they had switched to making block Cheddar during the 1960s, and finding that they couldn't compete on price in a commodity market, had given up making cheese altogether by the 1980s.

Richard, inspired by the nearby Keen and Montgomery farms, decided to start making cheese again, but this time to make a clothbound, raw milk, traditional Cheddar. He called in help from Randolph in order to make cheese of the quality he wanted. After what must have been a long and infuriating three years, during which Randolph visited every two months to taste and comment on their cheese, without buying anything, finally Neal's Yard Dairy started selling Westcombe Cheddar in February 2003. It tastes gentle and fruity, but has a depth and complexity of flavor also.

Westcombe Red, however, is the Calver family's answer to a farmhouse Red Leicester. The idea arose during a conversation with the English food writer Sarah Freeman, who was bemoaning the demise of farmhouse Red Leicester. When she wrote in her book that Westcombe Farm was going to revive this cheese, Richard decided he'd better go into production! Aged for six months, Westcombe Red has sweet and fruity flavors alongside a nice, cool, lactic acidity with a texture that is creamy and silky smooth.

Josh

mail order



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Nikki

DLM Gift Cards

Looking for a great stocking stuffer or the perfect thank you gift for the mailman or babysitter? How about a **Dorothy Lane Market Gift Card!** Available in any denomination from \$5 to \$500, these can be redeemed for any products in our stores.





New York Strip Roast with Garlic-Herb Crust

From the December 2000 issue of *Bon Appétit*.

This elegant and impressive roast is perfect to serve for holiday dinner parties and special occasions along with a bottle of Villa Calcinaia 2004 Chianti Classico. Chef Carrie Walters featured this succulent cut of beef at the 2006 DLM Food and Wine Show.

- 4 garlic cloves
- 8 fresh sage leaves
- 4 tsp fresh thyme leaves
- 4 tsp Vera Jane's Extra-Virgin Olive Oil
- 4 tsp kosher salt
- 1½ tsp freshly ground black pepper
- 5 lb boneless Coleman New York Strip Roast, fat trimmed to 1/8 to ¼ inch

With the machine running, drop the garlic into a food processor and blend until finely chopped. Add sage, thyme, oil, salt and pepper, and process until a wet paste forms.

Pat meat dry with paper towels. Rub meat all over with the herb paste. Wrap the roast tightly with plastic wrap and then refrigerate overnight or at least 3 hours.

Preheat oven to 450°F. Place the roast, fat side up, on rack in a roasting pan. Roast meat 15 minutes and then reduce the oven temperature to 350°F. Roast until an instant-read thermometer

inserted into thickest part of meat registers 130°F for medium-rare, about 35 minutes (or 140°F for medium, about 40 minutes). Remove from oven; let stand 20 minutes. Cut crosswise into 1/3-inch-thick slices. Arrange slices on platter and garnish with sprigs of fresh herbs. **Makes 10 servings**

During the testing process we discovered we like this roast best when prepared with a double batch of the garlic-herb crust (do not double the salt). Be sure to make ahead and marinate 24 hours or overnight for best flavor.

Leftover Tips

This prime cut of beef makes great sandwiches! We made small plate sandwiches (perfect for holiday parties) using our petite DLM Bakery Mini Hard Rolls (look for them beside the DLM sandwich bread). Slice the rolls horizontally and mound with several thin slices of the Garlic-Herb Roast. With the garlic-herb crust, this meat has so much flavor these sandwiches really don't need to be served with a condiment, but a dab of cranberry relish would be tasty. Serve warm or at room temperature. If you like lots of leftovers, then order a larger 6 or 7-pound roast and definitely double the herb crust seasonings. **Deb**

Need a Stocking Stuffer?

Give the gift of cooking lessons to someone special during this holiday season!

- Gift cards available in any dollar amount.
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- It's easy to use the gift card online for January registration!

DLM Gift Cards do not expire!

Winter Registration is Coming Soon!

The Winter – Spring 2008 Schedule of Classes will be available January 9.

Registration begins at 10 a.m. on Wednesday, January 16

For more information visit www.dorothyane.com or contact Deb Lackey, School of Cooking Director, at 434-1294 or cooking@dorothyane.com.

department news

kids' club

Produce of the Month: Navel Orange

Orange Bowls (With adult help)

Recipe from *Incredible Kid Edibles*

- 4 Oranges
- 2 cups vanilla yogurt
- 1 cup raisins

Cut off tops of oranges. Scoop out the pulp, and mash.

Mix mashed pulp with yogurt and raisins, and stuff inside the orange peels. **Makes 4.**

Jill

grocery

Good Neighbor Sack

As you shop the aisles of our stores this month, be on the lookout for our Good Neighbor Sacks. We hope you will join us in helping to feed the hungry this holiday season by purchasing one of these sacks.



Each Good Neighbor Sack contains non-perishable food items recommended by our local food bank. We have done the shopping for you and assembled the Good Neighbor Sacks, ready for purchase and donation. A cashier will ring up your donation, then you may place the sack in our food bank collection bin in the front of the store. *Thank you for your generosity!*

Store Closings for December Christmas — Tuesday, December 25

All stores will close at 7 p.m. on Monday, December 24 and will reopen at 7 a.m. on Wednesday, December 26. (Oakwood at 6 a.m.)

New Year's Eve — Monday, December 31

All stores will close at 9 p.m. on Monday, December 31 and will reopen at 7 a.m. on Tuesday, January 1, 2008. (Oakwood at 6 a.m.)

bakery

Killer Brownie® the Ultimate Gift

Anyone to whom I have ever given a Killer Brownie® has instantly fallen in love with them. If you have ever treated a friend to the gift of one of our 1/3 lb Killer Brownie® brownies, you know that they leave people speechless! We have done all of the work for you by packing four of our layered Killer Brownie® brownies into a gift tin and wrapping it up with a bow. Complete and perfect for any food or chocolate lover on your gift list! Or, pick one up if you're in a pinch for a last-minute gift. Watch the look on their faces when they try their first bite: to die for! By itself or warmed and topped with vanilla ice cream, this is one gift you might just keep for yourself! Our Killer Brownie® brownies are not only a Dayton tradition, but are world famous! Killer Brownie® tins are available in our bakeries or ship one to a friend at www.dlmmailorder.com. \$20

Jennifer



In Search of the Perfect Stollen!

I was fortunate enough to be asked to attend ANUGA, the "world's most important trade fair for the world of food and beverage". The trip was sponsored by *Gourmet Retailer* magazine, working in accordance with the German Agriculture Board to introduce several "foodie" type stores from the states to Germany's finest products.

We visited many manufacturer's booths and one of the first ones was a stollen producer. I thought the stollen was terrible, and thought well, "the next one will be better". A few booths later, the same thing! It was then I realized that I was spoiled by the stollen that we already sell in our own stores.

Our stollen is made by Servatii's Pastry Shop in Cincinnati. Servatii's is a fourth generation family bakery owned by the Gottenbusch family. Each generation has produced certified Master Bakers, and their stollen is one of the few in the world that has earned the Meister label as defined by German law. Servatii's Meister Stollen is a made with a blend of rich dough filled with the highest quality almonds, butter, raisins, and currants. After traveling to Germany and tasting stollen there, I honestly believe that Servatii's is by far the best, and I am very proud to offer it to my customers!

Scott

meat

Prime Rib or New York Strip Roast on Your Holiday Table

Prime Rib is the most famous of the holiday roasts, and getting a supply of the very best is no easy matter. The word “prime” in the name “prime rib” is a term to indicate this particular cut of beef, but does not necessarily mean the meat is graded USDA Prime. We start the selection process by looking for cattle that have been raised naturally, without the use of antibiotics or growth hormones, ever! From these cattle we select only those that have received the USDA Prime grade. Less than 2% of all cattle receive this top grade. The meat will have a creamy white fat, firm texture with fine marbling dispersed throughout the eye of the meat, and a light, cherry-red coloring. The marbled fat melts evenly when cooked, leaving the meat juicy and tender. Now for your Butcher’s tip of the day: With all the popular demand for the rib roast comes some very good opportunities. In Meat 101 you learn that for every rib sold, one must sell an equal amount of the other primal cuts. This simple case of supply-and-demand economics gives us an opportunity to offer a whole New York Strip roast at a very attractive price. The Strip Lion is a boneless cut of beef, USDA prime grade, and can be roasted just like a Prime Rib. It is boneless, so it is easy to serve and the cooking time will be less because the roast is not as thick. Steaks can be cut to achieve the proper size roast. So, if you are looking for the most juicy, tender, clean taste in beef to serve your holiday guests, choose USDA Prime Grade Prime Rib or New York strip roast for your gathering. It truly is something to celebrate. *Jack*



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Your offers are now better than ever – more personalized to your shopping with ten offers each and every week, and no need to clip coupons.

To get your personalized offers, simply visit the Pay by Touch offer kiosk in the store. Then use your finger and 10-digit code (or scan your Club DLM card) to print out your offer sheet. You may also have your weekly offers delivered to you directly via e-mail—you can sign up to do so at www.dorothylane.com. Once you get your e-mail from **Club DLM 2.U** every Wednesday, be sure to click on “Click to Activate Your Offers!” to activate your offers. You can print out your offers if you like and use it as a shopping list. To use Pay by Touch, it’s easy to sign up at the Enrollment Kiosk.

If you prefer to get your offers without signing up with Pay by Touch, no worries...you can still get all your offers by e-mail or by scanning your Club DLM card at the offer kiosk.

“ All I need is my index finger and phone number and away I go, quick & easy. For me, the greatest advantage is the DLM electronic offers and couponing offered with Pay-by-Touch. I know I’m getting real value with more than 7 times the coupons offered previously in the Market Report - and I don’t have to clip them ”

Bob - DLM Customer



Did you know DLM donates \$75,000 to our community?

Part of Dorothy Lane Market's mission is to support our community in a variety of ways. The Good Neighbor Program is one of the ways in which we give back. Even though DLM donates the money, you help determine where it goes.

You can help us decide how the money is donated by enrolling in the Good Neighbor Program and registering with your favorite organization. Enrollment forms are included in this Market Report or online at www.dorothyane.com.



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Springboro 740 N. Main St., Springboro, OH 45066, (937) 748-6800

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DECEMBER CLUB DLM 9.11 PRIZES

- 1) 4 Tickets to the January 26 performance of The Dirty Sock Funtime Band at the Victoria Theatre
- 2) 4 Gift Certificates for a Full Service Car Wash
Oakwood Auto Wash & Detailing (OAK), Soft Touch Car Wash (WSQ), Yankee Station Auto Bath (SPR) (value \$40)
- 3) DLM School of Cooking Class Certificate (value \$65)

Each time you scan your finger or 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.

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