



## produce

- **Brentlinger's Farm Market:** Ray Brentlinger brings us fresh, hand-picked corn seven days a week from New Carlisle.
- **Brickel Creek Organic Farm:** A certified organic farm located in Jamestown owned by the Borton family, who deliver their fruits and vegetables daily when in season.
- **Dale Stokes Raspberry Farm:** Black raspberries and strawberries grown near Wilmington.
- **Dave Stolz:** DLM has been buying his cantaloupes and pumpkins, grown in New Carlisle, for over 30 years, first from his dad John, and now from Dave.
- **Don Moore:** DLM's original hydroponic tomato farmer. He grew his tomatoes in Xenia about 30 years ago. He is retired but still has a patch on which he grows the blackberries that we buy from him during the growing season.
- **Harvey Eicher and Son:** Grow various vegetables in Adams County, Indiana, about 100 miles north-west of Dayton.
- **Jon Branstrator Farm:** Located in Clarksville, Ohio, Jon grows asparagus and strawberries.
- **Logan Organic Produce:** Henry and his group of fellow Amish farmers are new to Dorothy Lane Market, as of 2007. Each farmer specializes in different fruits and vegetables. So be on the lookout for wonderful local organic produce from Logan, Ohio this season.

- **Preble County Farms:** Specializing in tomatoes, cantaloupes, and other vegetables.
- **Orion Organics Produce:** Certified organic produce from Yellow Springs, specializing in various fruits and vegetables.



## specialty cheese

- **Buckeye Grove Farm Cheese:** Handmade in the European tradition, these grassland cheeses are made from unpasteurized whole Jersey milk. These artisanal cheeses were rated outstanding on *thenibble.com*.
- **Guggisberg Baby Swiss:** At the age of 16, Alfred Guggisberg started making cheese in the high pastures of the Swiss Alps. After moving to Millersburg, Ohio, Amish farmers began seeking him out to make a new cheese. He developed a Baby Swiss that was smaller in size, and with a distinctively smooth and mild taste.

## wine

**Kinthead Ridge Winery:** Located in Ripley, Ohio and owned by Ron Barrett and Nancy Bentley, who make ultra-premium, estate-bottled wine from the Ohio River Valley appellation.

## DOROTHY LANE MARKET

[www.dorothyane.com](http://www.dorothyane.com) • [www.dlmmailorder.com](http://www.dlmmailorder.com)

Oakwood  
2710 Far Hills Ave.  
(937) 299-3561

Washington Square  
6177 Far Hills Ave.  
(937) 434-1294

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



Food locally grown or raised within a 250-mile radius of Dayton

## WHY EAT LOCAL?

- Supports the livelihood of our local family-farming community
- Food is fresher
- Fruits and vegetables can ripen naturally
- Reduces our carbon footprint
- You know who is producing your food
- Farm to table traceability
- Enjoy food in season at its peak taste

Buying local foods **does not** mean giving up all food coming from afar, but favoring local foods when available and in season. When buying produce, you should look for locally grown over organic. More than 70% of what we eat in the U.S. comes from outside the country. A large portion of the food we eat today has traveled 1500-2000 miles before it gets to our tables, leaving a rather large carbon footprint on the Earth. Due to its high cost, becoming certified organic isn't practical for many local small farms. However, many do in fact use natural forms of pest control and sustainable farming practices.



Did you know that Dorothy Lane Market carries many items from our local farmers? Since 1948, when DLM first began as a local fruit stand, DLM has developed a strong relationship with local farmers, seeking out the newest, freshest items. Throughout our stores, you will find products in all the departments that traveled only short distances to get to us.

## dairy

- **Hartzler Family Dairy:** This milk from Wooster, Ohio is certified chemical free, pasteurized but not homogenized; as a result the cream rises to the top. The milk is packaged in glass bottles, which enables it to remain at a cooler temperature, and prevents the absorption of unwanted chemicals from the container.
- **Morning Sun Organic Farm:** Dale Filbrun has been delivering his eggs to us for years from his

farm in Preble County. His family tries to be as self-sustainable as possible, raising all of their own feed free of harsh chemicals and antibiotics, and raising their chickens on grass where they are allowed to roam free.

## deli

**Bowman & Landes Turkey and Bone-In Breasts:** From turkeys locally raised in New Carlisle.



## grocery

- **DLM 100% Pure Honey:** Our friend Al Tuttle is a Miami Valley beekeeper who is now producing our very own private label honey. The honey is unprocessed and raw and is 100% local.
- **Irvin & Sons Raw Honey:** Robert Irvin, of Jamestown, Ohio, provides us with jars of honey and honey with comb.
- **Mint Brook Meadow Mint Teas:** From the herbal tea fields of Amish country in Dalton, Ohio. They are dedicated to upholding the standards of quality craftsmanship and respectful land use. It is the only air-dried mint plantation in the U.S. that markets its own estate herbs under its own name.
- **Sunny Slope's Apple Sauce:** Near Navarre, in Ohio's Amish country, Sunny Slope Orchard was founded in 1929 by Russel and Noma Baker. Today, this family business grows a variety of apples

and is known for their apple-specific varieties of applesauce such as Golden Delicious, MacIntosh, and Sugarless Golden Delicious.

## floral

**DLM Bouquets:** Picked fresh for us in Yellow Springs and delivered to our three stores within 24 hours.

## meat

- **Bowman & Landes Turkey:** Locally raised free-roaming turkeys from New Carlisle.



- **DLM Artisan Butters:** Made for us by Britt Decker of Bradford, Ohio, these finishing butters are made in small batches with Hartzler Milk.
- **DLM Fresh Turkeys:** These turkeys are raised especially for DLM by Bowman & Landes Farm in New Carlisle. Guaranteed to be free roaming; raised without antibiotics, hormones, or growth stimulants; and vegetarian fed—with no animal by-products.
- **Hill Family Farm:** Ed Hill of Xenia researched how to raise a bird that would be prized for its moist, large breasts with the flavor of "way back when". As a result, Hill's free-roaming chickens are raised on a diet free of antibiotics and animal by-products.
- **Two Old Hens and Their Chicks:** Their chickens, raised on a farm near Piqua, are fed an all-organic diet with no added hormones or antibiotics.
- **Vista Grand Ranch:** Buffalo raised along the Ohio River in New Richmond.