



Brentlinger's Farm Market

produce

- **Brentlinger's Farm Market:** Fresh, hand-picked corn seven days a week from New Carlisle.
- **Brickel Creek Organic Farm:** Sue Turner brings delicious organic raspberries from Jamestown.
- **Dale Stokes Berry Farm:** 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 is retired, but still grows blackberries for us in Xenia.
- **Fabulous Ferments:** Locally owned company producing raw fermented cultured veggies.
- **Harvey Eicher and Son:** Three generations of this Amish family bring us various vegetables from Adams County, Indiana.
- **Jon Branstrator Farm:** Located in Clarksville, Ohio, Jon grows asparagus and strawberries.
- **Orion Organics Produce:** Megan & Jon Paul grow a fabulous variety of organic fruits & vegetables for us on their farm near Yellow Springs.
- **Rosemary Eisenhauer:** This Bellbrook family provides us with Swiss chard, leaf lettuce, potatoes, beets, and radishes.

- **Volk Fruit Farm:** Family farm delivering peaches and apples from Champaign County.
- **Wesler Orchards:** This family operation produces our awesome DLM Apple Cider in New Paris.



Buckeye Grove Farm Cheese

the dlm cheese shop

- **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*.
- **Fair Oaks Cheese:** Located in Northwest Indiana, they have won numerous awards for their rBST-free and antibiotic-free milk cheeses.
- **Guggisberg Baby Swiss:** Produced in Millersburg, Ohio by Amish farmers. The Baby Swiss is smaller in size, and with a distinctively smooth and mild taste.

wine

Kinkead 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

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740 N. Main St.
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honestly local.

These are foods that are produced with care and love by local farmers with small, hands-on operations. Most come from within an hour's drive away, and at maximum distance leaving the farm at breakfast and arriving to us by lunch time.

Why Eat Local?

- Supports our local family-farming community
- Fruits and vegetables can ripen naturally
- Keep food miles to a minimum
- You know who is producing your food
- Enjoy food in season at its peak taste

When it comes to food, we love where we live! Why? One reason is the bounty of good food produced locally. When buying fruits and vegetables, you will often find the best quality is local produce in season. Thanks to the rich soil here in our area, and farmers who are educated and passionate, we have amazingly great food produced here in our back yard.

Some of our local producers have organic certification and others not. In all cases, however, we know the farmers personally. We partner with those who have small, hands-on operations and live close to the land.

Since we began as a fruit stand in 1948, Dorothy Lane Market has been locally owned and operated, and we have had lifelong relationships with local farmers. In this brochure, we list just a few of the many wonderful folks producing food locally, making life better right here at home! Look for these and other foods in DLM labeled “Honestly Local”, and feed your family from our local bounty.

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. Glass bottles prevent the absorption of unwanted chemicals from the container.
- **Morning Sun Organic Farm:** Dale Filbrun’s family raises all their own feed free of harsh chemicals and antibiotics, and raise their chickens on grass where they are allowed to roam free.
- **Mulberry Pheasantry:** During the spring we are able to get pheasant eggs from this Camden, Ohio farm. We also get pheasant year-round and is found in our Meat department.
- **Snowville Creamery:** The cows are grass-fed on a few small farms near Pomeroy, Ohio without the use of antibiotics or growth hormones. The milk is not homogenized, so the cream rises to the top.
- **Traders Point Creamery:** Certified 100% organic, grass-fed, non-homogenized yogurt from central Indiana.



deli

DLM All-Natural Turkey Breast is made with locally raised turkeys and is free of nitrates and nitrites. Available in Wood Smoked, Raspberry Chipotle, Oven-Roasted, Tellicherry Pepper, and Herb-Roasted.

grocery

- **DLM 100% Pure Honey:** Our friend Al Tuttle of Eagle Ridge Apiaries is a Miami Valley beekeeper who produces our very own private label honey. The honey is unprocessed and raw and is 100% local.
- **DLM Canned Tomatoes:** These beautiful tomatoes are from nearby friends who have been growing and canning tomatoes locally since the 1920s.
- **Irvin & Sons Raw Honey:** Robert Irvin, of Jamestown, Ohio, provides us with jars of honey and honey with comb.
- **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.

floral

DLM Bouquets: Picked fresh for us by the Little Miami Flower Company 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 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.
- **DLM Grass-Fed Beef:** We source local cattle which consume a grass-fed diet.
- **DLM Turkey Broth:** Made with DLM Fresh Turkeys raised in New Carlisle.



- **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.
- **Tea Hills Farms:** Gourmet chicken patties hand-crafted in Loudonville, Ohio and made with local all-natural chickens, local produce, local cheeses, and organic seasonings.
- **Vista Grand Ranch:** Buffalo raised along the Ohio River in New Richmond.
- **Wick’s Rabbit Ranch:** Don Wick from Bradford, Ohio raises New Zealand black and whites and provides us with rabbit jerky, snack sticks, and bratwurst.