

"The Local Farey Tale of Dorothy Lynch Home Style Dressing"
Transcript

MENA SPRAGUE

It amazes me how people are saying, "Oh, when I come home to Nebraska I pick up a case of Dorothy Lynch's Dressing." And I'm very proud that she's a relative of mine.

Local Farey Tales music begins

NORA VETTER

Welcome to Local Farey Tales. I'm your narrator, Nora Vetter. What IS a local farey tale? It's the story of a fare, f-a-r-e, that can only be found in certain regions, states, cities and so on... Each tale will be told with the help of the voices that know it well; historians, creators, servers, festival organizers, super fans, etc.

Today's featured fare? Dorothy Lynch Home Style Dressing. You just heard from Mena Sprague, whose mother was first cousins with THE Dorothy Lynch. Now let's meet the rest of our Dorothy Lynch Home Style Dressing tale-tellers...

Tale-Tellers Intro

I'm Marilea Hull, the new CEO of Dorothy Lynch Salad Dressing; Dave Korger from Tasty Toppings, I've been Production Worker here for 43 years; Monty Lynch, Dorothy Lynch's oldest grandson; Cheri Schrader, Executive Director of the Platte County Museum in Columbus, Nebraska; Minnie Gail Forbes Sprague, my friends call me Mena, my mother, Doris Forbes and Dorothy Lynch were first cousins, Dorothy's Dad, Uncle Edd and my Grandmother were brother and sister; I'm Tiffany Stoiber from Grow Nebraska and you're listening...

DAVE KORGER

...and you're listening to the...

CHERI SCHRADER

...listening to the local...

MARILEA HULL

...the local farey tale of...

MENA SPRAGUE

...local farey tale of Dorothy Lynch Home Style Dressing...

MONTY LYNCH

...farey tale of Dorothy Lynch Salad Dressing...

TIFFANY STOIBER

...tale of Dorothy Lynch Home Style Dressing...

"The Local Farey Tale of Dorothy Lynch Home Style Dressing"
Transcript

1:57 - Music transition

MARILEA HULL

I'm Marilea Hull from Tasty Toppings and you're listening to the Local Farey Tale of Dorothy Lynch Salad Dressing.

People ask me that all the time. Especially now that I'm moving back to Nebraska and it isn't common in Illinois so everybody says, "What does it taste like?"

MONTY LYNCH

I would simply say it's a sweet and somewhat spicy French-type salad dressing.

DAVE KORGER

That's how I kinda describe it. It's kind of a French dressing. More or less a sweet, tangy dressing.

MARILEA HULL

I describe it probably as a mix between French and maybe a Catalina. Tomato based, slightly sweet, has spice...

MONTY LYNCH

One of the things that gives it kind of the unique flavor that it has is it has Celery Seed in it among all the other types of spices and so the combination of sweet and spicy is I think what attracts most people.

CHERI SCHRADER

It's more of a French style than you know Ranch or something like that. Uh, in fact, I just bought a new bottle yesterday.

MONTY LYNCH

One of our favorite things was to make just a regular iceberg lettuce salad with whatever things you'd like to go in it. Maybe some tomatoes, radishes, cucumbers, whatever things you would just like to put in a salad anyway. And then we would put Dorothy Lynch and also, Blue Cheese crumbles on top. And that was kind of a thing that our family enjoyed using the Dorothy Lynch with.

DAVE KORGER

Most of mine is used as salad dressing on lettuce myself. That's how I do it.

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MONTY LYNCH

Good Heavens! We would always hear all kinds of things you know people would use it for besides salads. And that was kind of the one thing that I remember was people were always telling us other stuff they used it for. You know, in recipes and things like that .

DAVE KORGER

But like I say, I have put, like make a hamburger or something like that sometimes and I'll just put that on it cause it's got the umm, pepper and the salt and the tomato paste and everything in it so it's just like a ketchup and that so...

CHERI SCHRADER

To be very honest with you, I kinda like it on salmon patties.

MONTY LYNCH

Some people just use it as a dip for vegetables and things...

TIFFANY STOIBER

The first time that I can remember Dorothy Lynch being a thing was probably in grade school. So, in Nebraska, uh, ya know when you go through and you get carrots or celery or whatever the vegetable is for that day when you're getting lunch you also then get a choice of whether you want Ranch dressing or Dorothy Lynch. And they're in those big bottles and so uh, when I was in 5th grade actually, uh, they let us do this thing where 5th graders could help serve lunch and help do the dishes and that was fun and exciting for some reason. But everybody would always fight over the job of pouring the different salad dressings for your friends or for the littler kids and so I just remember that being super duper fun and remember Dorothy Lynch being like super popular. And I remember being like, "What is this? I've never heard of this before?" But just everybody loved it and so...ya know and I thought that was just a normal thing. That Dorothy Lynch was everywhere.

MONTY LYNCH

One of them that seemed to be really popular was people would say that they would put it on pizza or taco salads. We seem to hear that a lot.

DAVE KORGER

And then when you do some barbequing there it makes like, for chicken, it makes real good when you get your chicken cooked and then put that on there and that...

MARILEA HULL

My favorite actually is grilled chicken. Marinate the chicken, umm, I put a little spice or jalapeño with it and then grill the chicken. It's good.

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DAVE KORGER

A lot of times people use it for meatloaf instead of just puttin' tomato paste in their meatloaf they'll put Dorothy Lynch.

MONTY LYNCH

You know, some people use it in tuna casseroles...

TIFFANY STOIBER

The cool thing about Dorothy Lynch and something that we really try to showcase here at Grow Nebraska is that it really can just be a key ingredient in a lot of different recipes. So, if you go onto BuyNebraska.com and go on our recipe blog you will see recipes for like, "Sloppy Dorothys". So it's like a sloppy joe but instead of using like a can of Manwich or you know, whipping up some sort of like a BBQ-y dressing you'd use Dorothy Lynch as a key ingredient.

DAVE KORGER

They got like, which is a good idea, labels on our bottles, the sleeves, they got recipes on there and that. And it gives everybody different recipes to use...I tasted a real good macaroni and salad with that Dorothy Lynch in it.

MARILEA HULL

What was it called? Dorothy Lynch Sunrise. It's uh, it's like a Blood Mary with Dorothy Lynch. A cocktail! Yes! Which I haven't tried but I think would be fun!

MONTY LYNCH

Just all kinds of stuff. There was almost no end to it.

7:10 - Music transition

MENA SPRAGUE

I'm Mena Sprague and you're listening to the Local Farey Tale of Dorothy Lynch Home Style Dressing

Dorothy was the daughter of Edd and Meda Petersen. And it's spelled E-d-d. Her father was actually born in Denmark. And she had one brother, Amos. And Edd, he was County Sheriff in the 30s and I think just one term. And they lived in Cushing which is a small little community that is northeast of St. Paul. And I believe Uncle Edd probably had the gas station and the bar because then Amos ended up with that. By the way, the gas station is no longer there, however the bar is. The Lynches were from St. Paul and Dorothy was from Cushing. Art's two brothers owned a jewelry store on Main Street at one time. And then, they both left and Art and Dorothy stayed.

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CHERI SCHRADER

My Grandpa was the Postmaster and ya know, I just think they knew Dorothy and Art for years and years and years. I don't know how they ever met except that in a town the size of St. Paul, particularly back in the 40s or earlier, you pretty much knew everybody.

MENA SPRAGUE

Mom and Dorothy, I think there was about 7 years difference in age. And Mom and Dorothy were very close. And my Dad and Art worked together at the Ordinance Plant in Grand Island, Nebraska during World War II.

CHERI SCHRADER

Well, I just happen to have the cook book written by her daughter...

MENA SPRAGUE

Sally did publish a cook book called, "Recipes from Dorothy Lynch".

CHERI SCHRADER

It tells the whole story. And it was a case of where they took over the Legion Club in St. Paul in 1948...

MONTY LYNCH

They managed the American Legion Club, in St. Paul. My Grandmother and Grandfather managed it together and it was a popular place. Gosh, it was a great place to go to eat and have steak, seafood, chicken, kinda your basics back then...

MENA SPRAGUE

On Main Street, on the west end of Main Street, on the north side of the road is a big brick building and that was the American Legion Club. The upstairs is a dance hall and there's a little bar. And the downstairs is where the Supper Club was.

MONTY LYNCH

And back in those days, it was kind of an event to go out to eat maybe on the weekend. Ya know, to take your wife out to eat with the family or the kids...

CHERI SCHRADER

Lawrence Welk was always on the TV because it was Saturday night...

MENA SPRAGUE

Yes, Saturday night and the place would be packed.

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CHERI SCHRADER

And Art always made us “red drinks”. The kids got “red drinks”. I learned later it was 7-Up with red food coloring but it made us feel very special that we had “red drinks” and our Moms and Dads and Grandmas and Grandpas couldn’t have them.

MONTY LYNCH

They had a huge amount of business from Grand Island which was about 30 minute drive to the south of them. So, yep, it was a popular place where people knew they could always go and have a really enjoyable meal.

CHERI SCHRADER

And it says that she kept 3 bottles of salad dressing on the tables and she didn’t like the French she was serving so she decided to create her own.

MONTY LYNCH

The story had always gone that...and this is what was written in newspapers and so on and so forth clear back in the day that it was gaining popularity. And that story was, that Dorothy wasn’t satisfied with the dressings that they were buying for the restaurant so she came up with this recipe of her own.

MENA SPRAGUE

And Dorothy created this salad dressing. People from Grand Island and from all around would come to St. Paul to eat. They’d taste that salad dressing and they’d say, “Oh my, can I just have a little to take home with me so I can share it at home.”

MONTY LYNCH

Every one just kinda got on it to where it was such a craze at the time that once they tried the Dorothy Lynch Home Style Dressing everything else kinda pales in comparison with the kinda burst of flavor that it had I suppose. So, just a regular French dressing from the grocery store it just wasn’t quite what they were becoming used to and enjoyed so much after a lot of them first sampling it at the Club.

CHERI SCHRADER

And then people started swiping the bottles off the tables.

MONTY LYNCH

You know, people would ask if they could buy a jar of it to take home or something and sometimes people would simply swipe the bottle off of the table and take it home in their purse anyway without even asking about it. So that’s when my Dad said, “Hey, you know, I think we could sell this stuff.”

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MENA SPRAGUE

And so the house that she lived in, about a block and a half from the Legion Club, in her basement, as I remember, they were making the salad dressing.

MARILEA HULL

From what I know, her son started bottling it out of their basement?

MONTY LYNCH

They actually started bottling it in 1954. My Dad kinda took off with the idea of bottling it on his own. My grandparents were on a trip to Europe at the time. And so he just kinda took it upon himself and started doing it in the basement of their home. They had a nicely finished basement area. But he decided that's where he was gonna set up shop to start bottling the dressing. And he had 2 sizes at the time. One was a small 8 oz bottle. Which was a vinegar bottle. It was a common shape bottle. It was an 8 oz bottle. And he also had a 16 oz bottle. The cases were 24 bottles in a case. And he started bottling it and just taking it around in his car to grocery stores around the state of Nebraska to begin with. And my grandparents were quite upset when they came home because the entire house smelled like vinegar. The thing was, he had already gotten such good response in selling the dressing that they finally decided, "Okay, we'll make a business out of it."

MENA SPRAGUE

Dorothy called Mom one day and said, "Doris, ya gotta come see what I've got going on in my basement."

CHERI SCHRADER

So they decided to go into business and sell it.

MONTY LYNCH

In fact, he took the backseats out of the car he had at the time so he could get more cases in there. And he would just take off in different directions. He would hit all the towns and grocery stores on different routes. Like, heading out west of course he would hit Kearney and every place to the Colorado line. He would go north to Valentine. South to Hastings. And all those little towns he had no trouble at any place he went selling the dressing. And he would go til he was out and come back home. It was a different time back then of course. You know, lots of the grocery stores from surrounding area, the people that owned the grocery store, also would maybe go out to eat and go to the American Legion Club or Lynch's Supper Club. And they were real familiar with the dressing. So when my Dad finally said, "What the heck. We should start bottling this stuff." When he went out and approached the grocery store owners he had no problem selling it to them because they were already familiar with it and they liked it themselves. Everything was word of mouth back then.

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CHERI SCHRADER

They were at the Legion Club until 1965. They did run the Elks Club in Columbus for a couple of years. And then they built the Supper Club in St. Paul.

MONTY LYNCH

They had employees that worked at their restaurants that would also, you know, come in and help produce and make batches of salad dressing to bottle.

CHERI SCHRADER

And we continued, if we were visiting Grandma and Grandpa, we continued Saturday nights at the Supper Club.

MONTY LYNCH

Lynch's Supper Club was quite well known back in those days.

MENA SPRAGUE

The Supper Club is located on Highway 281. Just across 281 on Howard Avenue and that is now an Auto Parts Store. But that was their Supper Club. When she built it, she had a dance floor and a stage for bands and most weekends there were dance bands there. She had a good, good business.

MONTY LYNCH

And of course, Art and Dorothy back in those days, heavens, they were doing quite well in the restaurant business. And things were so much different back then. It wasn't hard for small business owners to make a good living. They were actually, what people would say these days is, "livin' the dream" clear back then. They loved to vacation. They traveled around the world - Europe and China and different places. My Grandfather took me on spectacular fishing trips. And you know, it was just a different time. There were no credit cards. Everything was cash or check. And they made good money in the restaurant business.

MENA SPRAGUE

Dorothy was a person that was happy. Her voice carried. She greeted people as they came in. She was usually at the desk. She seated people. And I can guarantee you, if you ate at the Supper Club your table was visited by Dorothy, asking how the food was, how the service was... She treated everyone with respect and as a valued person in her life. And I feel that's one of the main reasons that she was such a success is because she was such a good business woman. She was a success at doing that. She ran it very well and then they did sell it.

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MONTY LYNCH

They finally did sell it to another person and it became Paul's Supper Club. So, I don't know... They had it for probably at least 18 or 20 years. And then you know, my Grandparents retired and then you know, my Dad went on to other things...

CHERI SCHRADER

You know they were friends and she had salad dressing. The total impact of it didn't hit me 'til much later.

MENA SPRAGUE

Dorothy had always wanted Mom to go down and see the making of the salad dressing and Mom said, "And I never took the time to do it." I guess we're good procrastinators, you know. She always knew that she could do it. She just never did do it.

MONTY LYNCH

It was something he enjoyed though. Because you know, it was something that he pretty much started from scratch and was watching it grow exponentially in a short amount of time. So, it was just well received. And my Dad was quite a personable, likeable guy. And at that time he was, ya know, in his early and mid 20s and people just, took a likin' to him. And so it pretty much was a pretty easy thing for him to sell. There would have never actually been any Dorothy Lynch Salad Dressing in the stores ever if it wasn't for my Dad taking off with it and promoting it. Neal Lynch basically started the Dorothy Lynch Salad Dressing. It's just that simple really.

18:57 - Music transition

MONTY LYNCH

I'm Monty Lynch and you're listening to the Local Farey Tale of Dorothy Lynch Salad Dressing.
Yeah, I think it was 1964.

MARILEA HULL

Yeah, it started in 1964 so I grew up...completely with it around, constantly.

MONTY LYNCH

And the people that bought it were from uh, Columbus...

MARILEA HULL

So my Mom is originally from Columbus and that's where my Grandfather and his family lived. So I assume, they were living in Lincoln at the time, mainly cause he was in law school uh, but I think Columbus just because that's where my Mother's family is from.

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MONTY LYNCH

And they were familiar with it and it was bought with the initial idea it was to simply create a business for one of the family members at the time.

MARILEA HULL

It ended up my grandfather, Gilbert Behlen, discovered it. He was an entrepreneur and my dad, Gordon Hull, was just getting out of law school and he agreed to run the business. He started it with my grandfather and my grandfather's family.

MONTY LYNCH

At the time when they sold the salad dressing, they also included about 5 other recipes for really good salad dressings and barbecue sauce and things that they had made at the restaurant. Those recipes also went along with the Dorothy Lynch Home Style Dressing so the company that bought 'em actually acquired about 5 or 6 different recipes for other dressings. One was a poppy seed...

MARILEA HULL

Back in the day, we I was very young, he did make a Poppy Seed Dressing.

MONTY LYNCH

One was a Roquefort like Blue Cheese type dressing and another one was for a Barbecue Sauce...

MARILEA HULL

And they paid royalties to the Dorothy Lynch family for I don't know how many years but quite some time.

MONTY LYNCH

At the time when it was sold, I don't remember the exact cash up front that they received. When I say, "they", it was my grandfather, Art, my grandmother, Dorothy and my dad, Neal that put the whole deal together with what is now known as Tasty Toppings.

DAVE KORGER

I've had some people deliver stuff and they say, "Oh, I thought Tasty Toppings was ice cream toppings or something." And I says, "No, it's salad dressing."

MONTY LYNCH

And if you can imagine any company doing this today, they actually gave the Lynches a 1% of total gross royalty for the use of the Dorothy Lynch name for 50 years. Now that's a penny off of every dollar. Nobody would do that these days it's an outrageously high amount of royalty. But that was what was agreed to.

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And of course, early on it was a small amount but as the years went on and the dressing was sold more and more throughout the country, that royalty became quite a huge amount.

DAVE KORGER

They bought the dressing recipe from her there and that and ever since that's how they've been goin'. They started small and kinda got big as we're goin' here now so....

MARILEA HULL

My earliest memories of Dorothy Lynch are going out to the factory to watch my Dad mix the spices, make the salad dressing, playing in the factory, cause he was there day and night. So if we had to see our Dad we had to go to the factory to see him.

DAVE KORGER

I started in January of 1978. I walked up to the plant and Mac happened to be outside. I didn't know the guy too good but he said, "Yeah, you can start tonight." And I don't even think I filled out an application. When I first started I was a mixer and then clean up crew. We were in a little plant in Columbus there and then I worked there 2 years. Then we moved over here in Duncan so we could be along the railroad track and plus he owned some land here and made a bigger plant that we could produce more and everything. We moved over here, to Duncan, in 1979 of November. And then we've been over here ever since.

MARILEA HULL

It's been a long time, but I spent my Summers working in the factory. Dave worked there when I worked in the factory. He was there.

DAVE KORGER

He was really out to help college kids. Like my 2 daughters worked here during the Summer. He liked to encourage them to work out here for money and maybe gave them a little willpower to go to college cause ya know, factory job isn't for everybody so... But um, Marilea she was in high school and then she was working out here during the Summer months and then she would go back to school then in college in the Fall. So, Marilea's got her one of her boys working out here now...

MARILEA HULL

So I'm very familiar with how it's produced but I'm new to the management role.

DAVE KORGER

If you had a boss that you wanted to set an example by he was one that he got in and worked.

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He was a worker there cause he'd be out here at 3 o'clock in the morning loading trucks and then you'd get in it and deliver and like I say, I'm not trying to brag on the boss but I mean, he was a good worker. You know and now he's in his early 80s like that but I mean he set a good example for everybody for working.

MARILEA HULL

He still coming in occasionally to do some work. He can't, he can't get out of it completely.

DAVE KORGER

Our main office is in Columbus, Nebraska above Dusters.

MARILEA HULL

The business offices have always been in Columbus so they were located in a building downtown until 1994. Uh, my Dad had a, and currently has a restaurant downtown. He owned this old building. It was the Gottberg Building that used to be an auto company. It really required a lot of restoration so once it was restored he opened up a restaurant called Dusters and then Gottberg Brew Pub on the bottom and moved Tasty Toppings offices to the top floor. In total there are only actually 23 employees.

DAVE KORGER

But out here there's about 10 people that do the production work. I come from Columbus which is 22,000 and then over here in Duncan it's just a small little town it's only like about 350 people that live here. And then there's people that drive from oh, we got some from Ulysses that come here and then Genoa, a couple from Columbus. 20 miles roundtrip. 10 miles here and then 10 miles back home. So everybody comes from little towns to work here so like I say, there isn't that many, there's only 10 of us. But we work four 10 hour days. Monday through Thursday. So I come in at 3 in the morning and I work til 1 in the afternoon. I just got a system when I first get here there and that. I start getting everything ready. I make the spices and everything up in the morning. And I'll get the oil and vinegar and preservatives ready. We kinda run in shifts here so I kinda get stuff ready so when the Mixers get here everything is ready for them to use and everything so when they get here they start mixing the product up. Then we got another shift that comes in a little bit later and they start bottling the product then. So we got probably about a two hour delay shifts for everything and that. We probably do about oh, about 25 batches a day we do. Which is about 112 gallons per batch. And it takes oh, about 8 minutes per batch to do. We do about 2800 gallons a day.

MARILEA HULL

There's Light and Lean which came as a result of dietary fad. Back in the day, everybody was worried about fat you know. So he created a low fat version of Dorothy Lynch. So that's the Light and Lean. And then the Original...

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DAVE KORGER

Well, the Home Style is our biggest product so we can do that like maybe one week and then maybe like the next we might have the our line clean and then we'll do the Light and Lean for about one day and then we'll go back to our Home Style again and...

MARILEA HULL

Today, I think people are more worried about sugar so we're hoping to come out with yet another version, Sugar Free.

DAVE KORGER

Like I say, we used to take a spatula and scrape out each soup can into a container and that. That's, so many of them equal one batch and we had to do it that way and the sugar we kinda hand measured and everything and then the spices, then we'd put a little vinegar into it or oil and now it's automated there where it just comes right to the mixers. We just push it and then it just all goes automatic now and everything so that way I seen it change a big way right there so...

MARILEA HULL

You know, over the years, the recipe has changed and they had food scientists trying to maintain the taste and as it wasn't a result of wanting to change the recipe it was as a result of tomato soup differences and you know as you get different suppliers those tastes change. Different chemical reactions in the dressing caused at one point they were using beet sugar it caused it all the sudden started exploding so they had to change to cane sugar. They had to change the recipe. You know, it was more of a changing the recipe out of necessity.

DAVE KORGER

We've had glass and now we have plastic ones now. Everything that we use now is plastic.

MARILEA HULL

Yeah, it was glass and it did transition to, it's recyclable plastic.

DAVE KORGER

Well, we have 4 sizes. We have our 8 ounce is a beginner one. It seems like we have that where like when we get some people that want to try it they'll say, "Okay, I'll start with an 8 ounce. I'll start small..." And then you know they like it and they go to the bigger size. 16 ounce, quarts...for households, pints and quarts do the best. And gallons. Our restaurants and schools they'll buy the gallons. And then we do have gallons set up in the grocery stores, too and that cause a lot of people if they have like a wedding reception or something they'll buy a gallon at a time. I like the plastic myself. I think that helps for shipping and everything. Everything when we load a truck it can be a lot lighter and everything and...

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MARILEA HULL

So when we were little. We'd go on family vacations. First of all, we would have to drive in these big vans and loaded with Dorothy Lynch Salad Dressing. And we would have to stop and personally deliver salad dressing. So my sister and I we'd make furniture. Like little chairs that we would sit in out of the Dorothy Lynch. And then slowly it would ya know, or a bed, we'd play house with the boxes. That was always fun. But then also whenever we would go on vacation there wasn't a time where you didn't have to stop at stores so Dad could check the shelf space. Gotta check the shelf space! Gotta see! So we were always, it was never a time when we weren't on vacation with Dorothy Lynch wasn't part of our vacation. Oh and he loved to drive trucks! We still have truck drivers on staff.

DAVE KORGER

We got about 4 truck drivers...

MARILEA HULL

Plus we do some contract distribution.

MONTY LYNCH

Even here in Montana, where I live. Every grocery store I go to. Everybody has it.

MARILEA HULL

I believe 28 states. Many of those very small distribution. We're hoping to try to get the distribution back up and expand into further states.

DAVE KORGER

When they first started, they would use little trailers to go around deliver so it started kinda slow and that there then. People couldn't get it. And then like now out here people in different states they say they can't get it so they have it mailed to 'em and...

TIFFANY STOIBER

Time and time again, Dorothy Lynch is one of our top sellers. Whether that's on BuyNebraska.com or Amazon. And so we get pallets of this stuff in. Like every month and every two weeks in just all different sizes. We've got you know, just a tiny like 12 ounce size which, you know, I don't know who's getting that they're gonna go through it so quick. But um, we just get tons and tons of this product in every single month and we sell through it just constantly. Like it seems like we can't get enough. Often times we will run out of the shipment that we actually get and we have go to another local distributor here in Kearney and pick up more from them so that we can actually go and ship it out to make sure that people are getting their Dorothy Lynch. And the cool thing about it is that you know, if you live in Nebraska you probably are buying your Dorothy Lynch at a grocery store because

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that's where it's available. But so when we're selling Dorothy Lynch we're actually going and shipping it all over the country. And we even have a subscription program where you can subscribe and you do save a small percentage. But you can subscribe and get it shipped to you every week, every month or something like that. It's all customizable. And so people can actually just subscribe to Dorothy Lynch to make sure that they never run out and we do get people that do that. And so it's just really cool to see something so quintessentially Nebraskan be so popular outside of Nebraska. Grow Nebraska is a non-profit educational 501C3 that exists to basically help small businesses in Nebraska grow and get bigger. So something that we like to say is that if you make a purchase on BuyNebraska.com, 100% of that goes to help a small business owner in Nebraska. So and that's a chunk because a good amount of your profit is actually going right back to them. Um, but then we do take a just small percentage of that if they're selling it in the store or they're selling that online with us and that's what we're able to funnel into our program. So we do all of Tasty Toppings shipping for them. We are the place where if you want to buy Dorothy Lynch online you come to us and you either go to BuyNebraska.com or you go through Amazon which is another thing that we help Tasty Toppings set up. So it's really cool to see that we can benefit somebody as big as Tasty Topping and a product as big as Dorothy Lynch as well as helping out somebody who's maybe more in the beginning stages of their business journey.

DAVE KORGER

Luckily you know like we'll when you have a place there they'll say, "Well, machines take over and we gotta lay people off or get rid of people" but no it's usually around 10, 12, 13 people that we've always had here and he's pretty good at keeping the employees working. So, I'm thankful for that. It's a good place to work.

33:57 - Music transition

CHERI SCHRADER

I'm Cheri Schrader from the Platte County Historical Society Museum in Columbus, Nebraska and you're listening to the Local Farey Tale of Dorothy Lynch Home Style Salad Dressing.

It was just one of those things that was always a part of my life. I know my folks had it in their refrigerator for as long as I can remember and when I went off on my own house and got married and everything else I have it in my refrigerator. And until I started working at the museum and you know I see this Tasty Toppings business display that features Dorothy Lynch and I realize that it's made in Duncan and the main office is just a few blocks from the museum and things like that, that's probably when it really hit me.

"The Local Farey Tale of Dorothy Lynch Home Style Dressing"
Transcript

MARILEA HULL

One time I was at school, I went to University of Nebraska, and I was in the salad line and the girls in front of me were getting their Dorothy Lynch and one of them said to the other, "Do you know Dorothy Lynch is made in Nebraska?" So they had just figured it out you know.

TIFFANY STOIBER

I used to work in the newspaper industry and I worked in Milwaukee for a while because I went to school in Chicago and then I moved back home to Nebraska. And when I came back I remember reading a really cool article that was just like, "12 things you didn't know were made in Nebraska" and Dorothy Lynch was one of those. And I like sat back in my chair and I was just like, really? Because I do feel like I like I've always know that this existed. And you know, I've heard other people even not people from Nebraska talk about Dorothy Lynch and so surely it's not just you know, a Nebraska thing but it is and it's like such a Nebraska thing. And I'm like, "Wow", like I did not realize that you know something that is made in Nebraska it really is something that you know is making waves outside of Nebraska. And I just, that's really, really cool.

MENA SPRAGUE

It was kinda strange it was my cousins in Colorado that said, I've told my children they have 2 very famous relatives. On Mom's side we have Dorothy Lynch and on Dad's side we have Bruce Bartlett. And then it dawned on me. I have a famous relative that I just considered family.

MONTY LYNCH

Gosh. As years went on you know, it was almost like my Dad being somewhat of celebrity status because he had created and marketed and started the Dorothy Lynch Salad Dressing that you know, if he mentioned it anywhere around the country you know, they'd be like, "You gotta be kidding! I grew up on Dorothy Lynch Salad Dressing." And you know it was just pretty interesting, uh, to, you know, to hear people themselves saying how much they enjoyed it and how their family was hooked on it.

DAVE KORGER

One time they were telling me that the that Athletic Director for Nebraska, Bill Moos, well, for a little while yet, that's all he asks for when he goes out to eat they said so... If that's true or not I don't know.

MARILEA HULL

Why? Why don't they have Dorothy Lynch here? He, even he, but he did it as a joke more. Course I want Dorothy Lynch and then they'd say, "We don't have it." "Well, why not?" You know...

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DAVE KORGER

I guess I want all the business we can get but I'll go in some places and they'll say, "Oh, we don't have Dorothy Lynch" and I, I don't know, I get kinda frustrated but I guess you know I just wish everybody could have it but... That would help our business too I guess that's probably what I'm thinking of. That's how we kinda get into places just alotta word of mouth. People wanna try our dressing so the warehouses will give us a chance and then it goes over pretty good for us.

MONTY LYNCH

It probably wouldn't even have worked these days if this is when it would have came out. At this date and time when my Dad took the salad dressing around to these stores he did happen to have one guy that says, "Well, we already have 8 different types of salad dressing. Why do I need one more?" Now, if you can imagine. Back then if they only had 8 different kinds of salad dressing. Heavens! You go into the grocery stores now and there's you know several dozen different flavors and brands. So, it was just the perfect time back then for it to really take off.

DAVE KORGER

Like now you know there's, you look at the salad dressing row and it's just so many different kinds anymore and that there so I think we're pretty fortunate to keep going this many years they way we're doing so...

MARILEA HULL

Dusters does serve Dorothy Lynch. I think what we outta do with Dusters is get some more recipes though with Dorothy Lynch. Only serves Dorothy Lynch. We need some of these fan favorite recipes on the menu.

CHERI SCHRADER

One thing I do have is a recipe card in my Grandma's handwriting that says Dorothy Lynch French Dressing original recipe.

MONTY LYNCH

The original letter and all the documents that went with the sale of the dressing and I have all the recipes to all those dressings that were sold to them clear back at that time.

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CHERI SCHRADER

I have actually made it with that recipe a time or two and it's, it's obviously not exactly like the Dorothy Lynch we know now but it's pretty darn good, good dressing and I don't know if it was the original original or remodified or whatever but it's kinda fun to have it my Grandma's handwriting and if I get in real trouble I could try to make my own if I have the ingredients.

MONTY LYNCH

I have the, you know large batch recipes and I have small batch recipes. And actually anybody that would simply Google the recipe for Dorothy Lynch Salad Dressing uh, there's a couple variations but very slight variations on the internet that are really uh, basically the right recipe. I mean if you were to make that recipe that's on the internet uh, it would, you would not be able to tell much difference from the ones that are bottled today. Basically, you know, our family still really enjoys it and heck, it's a lot easier for me to just buy a few bottles at the store from time to time than it is for me to make it.

40:37 - Music transition

MONTY LYNCH

That's what the original story was that this is where the recipe came from was that Dorothy created it to her own taste and liking for their customers at the restaurants. So, that's all anyone knew. That's all we knew. But even back at that time, there was only 4 people that knew a slightly different part of that story. And that was, Dorothy and Art, her husband and my Mom, Janice and my Dad, Neal. 4 people knew that there was something a little different to the story. Actually I should say that there's 5. That's one other person that I don't know their name or who they are. Years and years later, I happened to be with my Mom and we were riding in the car together and she just simply comes out and says to me, "You know, the recipe for the salad dressing wasn't Dorothy's." And I'm a grown adult at this time, and I said, "What?!" And she said, she shook her head and said, "No." And she said, "Dorothy had a cousin in Wyoming who corresponded and as they did back in that day maybe they included recipes and she had gotten this recipe from a cousin of hers in Wyoming and that was the dressing that she made. Lo and behold it was delicious. Everybody liked it. And that was the recipe for the Dorothy Lynch Dressing. And I said to my Mom, I said, "Well, what about the person that actually sent her the recipe? Didn't they ever say anything?" And she shook her head again and said, "Nothing was ever mentioned." And that was it. I actually, it wasn't quite it, I had one more comment and that was, "Wow."

42:54 - Music transition

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NORA VETTER

And that, is the Local Farey Tale of Dorothy Lynch Home Style Dressing. More information about Dorothy Lynch Home Style Dressing and the Dorothy Lynch Home Style Dressing Tale-Tellers can be found at [localfarey \(farey\) tales \(tales\).com](http://localfarey(farey)tales(tales).com) and be sure to follow LocalFareyTalesPodcast on Facebook and Instagram to share your tales about Dorothy Lynch Home Style Dressing or other local fare.

And if you don't know much about your local fare? Ask! There are tale tellers everywhere. Bottles full of Gratitude to Marilea Hull, Dave Korger, Monty Lynch, Cheri Schrader, Mena Sprague and Tiffany Stoiber for sharing their time and Dorothy Lynch Home Style Dressing knowledge. Concept, Production and Editing by me, Nora Vetter, Music by Anisha Thomas, and Artwork by Jonathan Reich. More Local Farey Tales are coming soon so be sure to subscribe on your favorite place to listen to podcasts.

44:12 - End of episode