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New items listed are  
scheduled to arrive by the  
month titled on the front of  
the newsletter.

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## Flavors of Autumn



The summer has come to a close and the falling leaves stir our desire for the comfort foods of Autumn. Our desire for light summer salads quickly turns to cravings for the hearty traditional foods of the season such as squash and pumpkin, soups and stews. Cucina Viva Pumpkin Seed Oil provides the “essence of fall in a bottle”. The dark green oil provides the aroma of roasted pumpkin seeds with subtle pumpkin flavors. Combine the oil with a bit of brown sugar and butter to serve on squash, mix with apple cider vinegar for a marinade or salad dressing, drizzle on vegetables or create a sauce for filled pasta.

**13932-0**

**Cucina Viva Roasted Pumpkin Seed Oil**  
**6/8 oz**



Other pumpkin suggestions:

<b>08476</b>	<b>Great Skott Organic Pumpkin Seeds</b>	<b>6/10 oz</b>
<b>0810516</b>	<b>Great Skott Pumpkin Seeds R&amp;S Hulled</b>	<b>6/10 oz</b>
<b>0810607</b>	<b>Great Skott Pumpkin Seeds Raw</b>	<b>6/11 oz</b>
<b>470208</b>	<b>Dagoba Organic 68% Cacao with Hemp, Pumpkin and Sunflower Seeds Bar</b>	<b>12/2 oz</b>



Autumn's favorite fruit – the apple is available from European Imports Ltd. in a variety of forms. The best form is apple cider. The best apple cider is from Le Village. It is available in a non-alcoholic and a hard version (read more about Le Village on the back cover). We also have apple juice from Martinelli, traditional and flavored applesauces from LeRoux Creek as well as the kid friendly

Smashies and Apple Cinnamon Scone Mix from Sticky Fingers (on promo in October).

Check with your sales representative for more ideas to add a touch of fall to your store.

# Under the Dome by Marcía Suchy

## Spanish Cheese: An Ancient Art



A rich kaleidoscope of Spanish cheese is born as a result of enriched terroir melding with a myriad of climates. Spain is blessed with the great fortune to have multiple climate levels from the salt air of balmy islands, to fresh, crisp air of the chilled Alpines, to arid dessert plains and to the golden sun-lit bounty of valleys and meadow lands. Cows, goats and sheep yield to weathered shepherds and farmers allowing their ancient arts and traditions to turn milk into treasures of many forms. These are the cheeses of Spain, ancient art for the modern world.



Within this vast mosaic of ample roaming area of specific origins are specific breeds of sheep. Respect for these geographic origins is shown in the protection of many of the sheep cheeses through regulatory councils and the Denomination of Origin Protection agreement. These cheeses will have the D.O.P. seal of that region and are secured from being duplicated in any other European Union country or area.

Some of the truly special Spanish sheep cheese found at European Imports include:

### RAW MILK VALDEHIERRO MANCHEGO D.O.P.

We carry the pasteurized 12 month and 3 month Gran Valle Manchego, though this raw milk Manchego is artisanally produced in small batches and is dry cured up to 12 months. Serve as tapas with Chorizo and olives, or as dessert with quince paste or honey. Made with Manchega sheep milk.  
SP1207      2 x 6.6 lb wheels

### LARRA RONCAL D.O.P.

The raw milk of the Latxa or Navarra sheep and the jealously guarded production methods by the Larra family are ingredients for this spectacular Roncal. Aged 100 days in the mountain air of Spanish Pyrenees in Roncal valley. Dense, nutty, olivey profile.

Try it with Serrano ham and Marcona almonds.  
SP1400      2 x 6.6 lb.



### ZAMORANO D.O.P.

Made with the raw milk of Churra sheep in the region of Zamora, Castilla y Leon. Aged 6 to 12 months Zamorano has bold flavor is meaty with buttery and walnut tones. Perfect with autumn fruits and hearty red wine.

SP1730      2 x 6.6 lb.



### IDIAZABAL D.O.P.

Crafted as a semi-firm cheese with raw sheep milk in the Basque region of the Spanish Pyrenees. The flavor is rich with grassy tones and a nutty finish. (This version is not smoked). Delicious melted and served with grilled meat.

SP1120      2 x 6.6 lb



# Wild & Unique Foods by Alex Yilmaz

## Nueske's Wild Cherrywood Smoked Bacon



Created in the Nueske's Northeastern Wisconsin smokehouse, using the same traditional smoking methods as their famous Applewood Smoked Bacon, we now introduce Nueske's Wild Cherrywood Smoked Bacon. This new flavor addition is smoked just as the classic Nueske's Applewood Smoked Bacon is; for a minimum of 24 hours, but this time, the bacon is smoked over the glowing embers of robust Wisconsin Wild Cherrywood. Whereas applewood produces a sweeter and mellow flavor, wild cherrywood lends a robust, bold smoke for a different flavor profile.



The folks at Nueske's spent years perfecting this new style of bacon. Much time was spent taste-testing and testing shelf life and product quality to make sure that this product met Nueske's high standards. What Nueske's offers you now is a new flavor and a new, no-nitrites-added recipe with an impressive refrigerated shelf-life of 90 days.

Nueske's uses only all natural ingredients to make their Wild Cherrywood Smoked Bacon. This bacon is uncured and contains no added nitrites or nitrates – except those which occur naturally in its ingredients of celery juice and sea salt. And Nueske's bacon never contains MSG or gluten.



Nueske's Wild Cherrywood Smoked Bacon is available bulk packed in a 2 x 5 lb case, convenient for food service applications, with a yield of 16-20 slices per pound. The savory, smoky bacon adds a pleasantly intense, full-bodied flavor to everything from BLT sandwiches and quiche to salads and delicate appetizers.



**601765 Nueske's Wild Cherrywood Smoked Bacon 2/5 lb**



# For the Pastry Chef by Karl Helfrich



In praise of **Superpomme**. For those of you who have never had the pleasure of working with this incredible product, it is about time you discovered the fantastic taste and workability of this truly “super” apple product. It is much more than an applesauce; it is a concentrated apple

compote (38% solids compared to 22-24% solids of regular applesauce) that is made from fresh apples, glucose and sugar. Because of its high solids content you can pipe it directly into danish dough, turnovers, tarts, etc. and bake it off without fear of soaking your product. Its fresh apple flavor is also great for strudels and pies.

## **PatisFrance Superpomme**

Item # BK420, 1/10.25 lb can

Another “rock star” product from PatisFrance is their inimitable **Gelstar** apricot glaze. It has a clean apricot taste, beautiful shine and a pleasant light yellow apricot color that works well in a number of applications.

It is a hot process glaze, meaning that it must be boiled with water to use.

For fruit tarts, dilute it with 30% water, to glaze danish, frangipan tarts, and other baked goods, use slightly less water. It also can be used as a mirror glaze for the top of entremets; just dilute 1:1 with water and color to your preference, then cool over an ice bath until almost set up. Pour into the top of your cake mold to achieve a soft, shiny mirror glaze.



## **PatisFrance Gelstar Apricot Glaze**

Item # BK355 35 lb bucket

I have recently re-discovered a most delicious milk chocolate from **Valrhona**. A “Grand Cru de Terroir”, or single origin chocolate, their **Tanariva 34% Milk Chocolate** is made from beans sourced from the island of Madagascar and has the most unique flavor of any milk chocolate I’ve ever tasted. It explodes on the palate with a strong BUTTERSCOTCH flavor that is stunning

and unmistakable, and then finishes with creamy chocolate notes. It stands alone in its unique flavor profile among milk chocolates, going beyond flavors of malt and caramel into new territory. Pair it with coffee flavors, spices like cinnamon and cardamom, or just feature it with another subtle vanilla component. One taste and you’ll be hooked!

## **Valrhona Tanariva 34% Milk Chocolate**

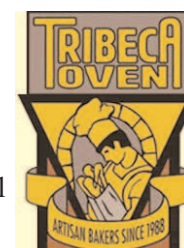
Item # 469482, 1/ 6.6 lb bag



Did you know that European Imports Ltd. is a distributor for the entire line of **Silpat** silicon baking sheets

and **Flexipan** silicon molds from Demarle? You can choose from any of their professional grade molds, forms, etc. and order them through your European Imports rep. The items will be shipped directly to you from Demarle and you will receive an invoice from EIL. It’s never been easier to order these essential pastry items, and our prices are very competitive!

Finally, we have partnered with **Tribeca Oven** to bring you their artisanal dinner rolls at a new low price! Their rolls have a hearty crust and a soft interior and the full flavor that only a roll that has undergone a slow



fermentation can achieve. We offer the Assorted Dinner Roll pack (French, Multigrain and Seeded French) and the straight French Dinner Roll pack. Your guests will notice the difference in quality; it’s never been more affordable to bring an artisanal roll in your bread basket.

## **Tribeca Oven French Dinner Roll**

Item # 820883, 180 pc/cs

## **Tribeca Assorted Dinner Roll**

Item # 820894, 180 pc/cs

# New Grocery

## New Confections from Italy

Introducing four new licorice treats from Italy. Licorice (*Glycyrrhiza glabra*) is a flavorful herb that has been used in food and medicinal remedies for thousands of years. Also known as "sweet root," licorice root contains a compound that is roughly 50 times sweeter than sugar.

The first three products are Leone's Licorice Bits. The licorice juice used in Leone's licorice comes from Calabria and is noted as being one of the finest on the market. This line of licorice gems has no added sugar and a low calorie count. All of Leone's licorice gems are packed in pocket sized metal tins with a portion control feed inside in a display ready case.



<b>470276</b>	<b>Leone Pure Licorice</b>	<b>24/.4 oz</b>
<b>470287</b>	<b>Leone Mint Licorice</b>	<b>24/.4 oz</b>
<b>470298</b>	<b>Leone Anise Licorice</b>	<b>24/.4 oz</b>

The fourth product is Ferndale Licorettes. Ferndale Licorettes are round soft gum pastilles. They are made with the highest quality natural Acacia Gum so it doesn't stick to your teeth. They are sugar free and tooth friendly. They come packed in a pocket sized flip top box.



<b>470243</b>	<b>Ferndale Licorette Pastille</b>
<b>12/.88 oz</b>	

## Aged Black Garlic



Introducing Black Garlic from **Black Garlic, Inc.** Black garlic, originally intended as a healthy diet supplement, has become one of the hottest most interesting ingredients to hit the market in years. It has a tender, almost jelly-like texture with a melt-in-your mouth consistency similar to a soft dried fruit. The flavor is wonderfully complex. Black garlic is sweet meets savory, a perfect mix of molasses-like richness and tangy garlic undertones.

Black garlic is produced by fermentation. Black Garlic, Inc. starts with the finest garlic from California, garlic is the only ingredient used. The garlic is then placed in Black Garlic, Inc.'s patented machine where an experienced technician monitors the heat and humidity for three weeks, regularly sampling the garlic for quality and consistency.

The black garlic is then placed on special racks to cool and dry over the course of one week. Again, an expert samples the products as it dries for quality assurance. After cooling the garlic is sorted and packed by hand to ensure that only the best of the best make it to you.

European Imports Ltd. is offering Black Garlic in two forms:

<b>151565</b>	<b>Black Garlic Bulb</b>	<b>20/1 lb</b>
Each pack contains approximately 16-18 bulbs. It must be kept in cool and dry storage conditions.		

<b>151632</b>	<b>Peeled Black Garlic</b>	<b>10/1 lb</b>
Each pack contains one pound of peeled black garlic. It must be kept in cool and dry storage conditions. Pre-peeled black garlic is ideal if you are going to use a lot of black garlic or if you need to have it quickly at-hand.		

# New Grocery

## Marcy's Gourmet Style Croutons

Introducing Marcy's Gourmet Croutons and Stuffing Mix.

Marcy Mihalcheon founded MeMeMe Inc. in 1999, inspired to start a company with a difference. Excellence, originality, value and integrity are the cornerstones of MeMeMe Inc. And these qualities inform every aspect of the company.

Marcy's Gourmet Style Croutons are a great example of those cornerstones. They are made with all natural Calabrese bread. This is an artisan bread that is deliciously crusty, has a nice porous texture, delicate to chew, is premium in the bread world and unique to Marcy's.

Marcy's croutons are baked to perfection using all natural ingredients including the finest spices and canola oil. They are trans-fat free, saturated fat free and cholesterol free.

These croutons really satisfy. They are substantial in size and flavor. Eat them right out of the bag or add them to salads, soups or stuffing. After all, you pick out the best ingredients available for your soups and salads, why not top them with a great tasting, all natural crouton.

Marcy's croutons are now available from European Imports Ltd. in these four great flavors:



**432187**  
**Balsamic Calabrese Croutons**  
**12/4.4 oz**

**432198**  
**Rosemary & Garlic Croutons**  
**12/4.4 oz**



**432209**  
**Caesar Croutons**  
**12/4.4 oz**

Marcy's also makes a fantastic stuffing mix. The mix is made with richly seasoned, fresh baked Calabrese bread with dried cranberries and orange rind. This delicious stuffing can be used as stuffing with turkey or chicken or served as a side dish.

Now available from European Imports Ltd.:

**432167**  
**Slightly Spiced Croutons**  
**12/4.4 oz**



**432232**  
**Cranberry Orange Stuffing Mix**  
**12/10.5 oz**



## New Grocery

### Not Just Any Tonic Water

That's right Q Tonic is unlike any other bottled water. What makes Q Tonic different? To start with it is tonic water and unlike other tonic waters, Q Tonic is made with:

- Hand picked quinine from the Peruvian Andes.
- Organic agave as the sweetener.
- 60% fewer calories than regular tonic water.
- All natural ingredients.
- No high fructose corn syrup.
- 85% lower glycemic rating than other tonic waters.

Q Tonic has returned the essence of tonic water- Peruvian quinine. They custom blend Q Tonic with all natural ingredients, including hand picked Cinchona bark grown in its native habitat, the slopes of the Peruvian Andes. As a result, Q Tonic is a better tasting, healthier, and more authentic tonic water.

Q Tonic tastes clean and crisp, as tonic water was intended, with a quick sharpness and a gently rounded sweetness. This superior tasting tonic water is the perfect compliment for the gin, vodka or rum you choose to mix it with.



**691843 Tonic Water**

**6/4/6.32 oz**

## Line Extensions



**470032 Five Star Granola Bar 16/1.9 oz**

*Crunchy maple granola made with cranberries, roasted almonds and oats – combined with almond praline and covered in dark chocolate. The ultimate power snack.*



**492410 Garlic Romano WheatStick 12/4 oz**

*All natural, crunchy, whole grain wheat, garlic and Romano cheese cheesestick.*

**492421 Jalapeno Cheddar WheatStick 12/4 oz**

*All natural, crunchy, whole grain wheat, jalapeno and cheddar cheese cheesestick.*

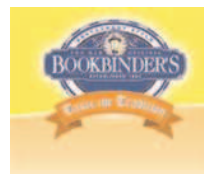


**024487 Mo's Bacon Chocolate Chip Pancake Mix 12/16 oz**

*An original recipe pancake mix with pieces of Mo's bacon bar chips.*

**024510 Mo's Dark Chocolate Bacon Bar 12/3 oz**

*Applewood smoked bacon, alderwood smoked salt and dark chocolate.*



**830209 Hot N Spicy Breadcrumbs 12/8 oz**

*A zesty breadcrumb mixture baked with hot red pepper.*

**830210 Spicy Crab & Shrimp Seasoning 12/8 oz**

*A tasteful, spicy blend of red pepper, salt, and imported spices. Great on crab, shrimp, crab cakes, poultry and much more.*



# The Flavor of Fall: Sparkling Apple Cider



Nothing marks the arrival of fall better than a great apple cider. Le Village has two great ciders to kick off the season, a Sparkling Apple Cider and a Hard Cider.

Encouraged by the success of its sparkling French Lemonades, and surfing the trend of all-natural fruit beverages, Le Village extended the line to include a very unique and delicious old-fashioned Sparkling Apple Cider. Le Village Sparkling Apple Cider is a non-alcoholic sparkling beverage. It is made out of 100% pure apple juice from France. No added preservatives, no added sugar or sweetener of any kind, no concentrate and no water are added either. With only 18g of natural apple sugar, Le Village Sparkling Apple Cider simply tastes better, cleaner and fresher.

Le Village Apple Cider is an all-natural, clear-filtered beverage. This sparkling cider comes in a 25.4 fl. oz glass bottle as well as a convenient single serving 11.1 oz bottle.



**573942 Sparkling Apple Cider**  
**24/11.1 oz**

This fancy 25.4 oz bottle makes a decorative addition to fall festival tables.



**570253 Sparkling Apple Cider**  
**12/25.4 oz**

Now let's move on to the hard stuff. Hard Cider that is. Le Village's Hard Apple Cider has a deep apple flavor with a bit of a bite and an alcohol content of 4%.



**570442 Hard Cider**  
**24/25.4 oz**

October is the best month to add Le Village's Ciders to your beverage selection as it is on promotion all month and ad and demo support is available.