



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA SELECTA™



October
2014

WHAT'S INSIDE

Pg. 2
Under the Dome

Pg. 3
Wild & Unique
Foods

Pg. 4
For the Pastry Chef

Pgs. 5-7
New Grocery

Back Cover
Specialty

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

We have moved!
Our new address is:
European Imports, Inc.
600 East Brook Dr.
Arlington Heights, IL 60005
1-800-323-3464
orders@eilt.com
www.eilt.com

Today's New World

On October 12, 1492, two worlds unknown to each other met for the first time on a small island in the Caribbean Sea. While on a voyage for Spain in search of a direct sea route from Europe to Asia, Christopher Columbus unintentionally discovered the Americas. This discovery set in motion a chain of events that altered human history on a global scale.

There are numerous signs of the presence of Spain on the North American continent. Place names cover the land from Florida to California. Cities such as San Francisco, Los Angeles, San Diego, Santa Fe, El Paso, San Antonio, Pensacola, and St. Augustine are built on the foundations of presidios, missions and pueblos of the original Spanish settlers. Spain's contributions have been especially large in the area of farming and ranching, including the livestock the Spanish brought to the New World: horses, burros, cattle, sheep, goats and pigs; and crops such as wheat, barley, rice, coffee, bananas, sugarcane, olives and alfalfa, and a variety of fruits, including grapes.

In today's New World the Spanish influence is felt everywhere and especially in the culinary world. To meet the needs of our customers, European Imports, Inc. imports a variety of products from Spain. Our Spanish imports include Serrano Ham, Jamon Iberico Boneless Ham, and specialty cheeses such as Manchego, Mahon, Larra Roncal, Iberico and much much more. We also import specialty grocery items like olives, vinegar, olive oil, capers, almonds, pimentos; hand packed white tuna, saffron, artichokes, sweetypepps and sweetdrops from suppliers such as Ybarra, Casa



Pons, Jose Andres, Ines Rosales, Bonvallis, Palacios, Columela, Safinter and our exclusive line from Cocina Selecta.

When you think of Christopher Columbus, remember the vast gastronomic riches he brought to the new world and the Spanish influence that still inspires us today.

Under the Dome

Jeff Babcock, Cheese Specialist

PAUL DISCHAMP

MAÎTRE AFFINEUR EN AUVERGNE

- QUALITY SINCE 1911 -

In 1911, Jean Dischamp, son of a farmer, took over a cheese store and aging cave in Clermont-Ferrand. The seller agreed to train the new owner in the art of aging Saint Nectaire. After WWII, Dischamp's son, Paul, grew the business by developing the trade of all Auvergne cheeses. Today the third generation, represented by Jean-Luc Dischamp continues the tradition of "Maître Affineur" by aging the PDOs of Auvergne: Fourme d'Ambert, Bleu d'Auvergne and Saint Nectaire. Dischamp's cellars are located in Sayat, a small village in the foothills of Auvergne Volcanoes Regional Park.



AUVERGNE, THE LAST FRONTIER OF FRANCE

The French describe the Auvergne region as "*la France profonde*" (*deepest France*), a place where the country's values, represented by a closeness to the land and the pleasures of foods, are thought to be enshrined. Auvergne borders encompass a vast mountain range

of extinct volcanoes called Massif Central. They are covered with shaded green forests and pastures in which a wealth of flora thrives thanks to a pristine terroir which includes rich fertile soil and an abundant supply of pure mineral water. In those sparsely populated mountains exposed to harsh winter climates there is a long tradition of dairy farming and indigenous cow breeds produce top-quality milk. Cheese is regarded as a staple food and is a cornerstone of Auvergne's cuisine served today in most Parisian bistros. As early as the 1st century BC, the Romans were impressed by the quality of local cheeses and took them to Rome for the enjoyment of the wealthy citizens. Today, Dischamp cheeses are finally available to the U.S. consumers. *Auvergne with its rustic and traditional way of life is the very symbol of eternal France, peaceful and cheese-producing.*



"For over 100 years, Dischamp has been refining the soul of the Auvergne" Jean-Luc Dischamp



SAINT NECTAIRE (SAN NEHK-TERH) Saint Nectaire comes from the village with the same name in a region of untamed beauty. The pastures are high and the cheese reveals all the qualities of the rich flora watered by thermal springs. Saint Nectaires are frequently washed with brine and mature in old cellars excavated in volcanic rocks. While hardening, the rind grows an all-over coat of various mold. This cure gives Saint Nectaire its pronounced characteristic aroma of dead leaves and cavern. The leathery rind is colorful and the paste is pale yellow with occasional tiny holes. The texture is supple with a little chewiness. The paste alone has a sweet and grassy aroma with full round complex flavor of unsalted butter and hazelnut

1915325 **Saint Nectaire** 2/3.75 lb
BLEU D'AUVERGNE (BLEUH-DOH-VEHRN)



Bleu d'Auvergne is a full bodied blue cheese inspired by Roquefort but made with cow's milk in the heart of the Massif Central. It is produced in a short cylinder. The rind is thin and the paste is rich and creamy with a

pretty ivory color. There are a few holes scattered throughout the paste and well-defined and distributed greenish-blue veining. The cheese has a sharp aroma and a spicy flavor rich and full with a hint of herbs and melted butter. The overall flavor is piquant but not sharp: a cheese with an extraordinary personality.

1915335 **Bleu d'Auvergne** 2/6 lb

FOURME D'AMBERT

(FOORM DAHN-BEHR) This cheese takes its name from the mold traditionally used to shape cheeses around the village of Ambert. Legend has it that Gallic druids used it in their rituals! The rind is rough gray to reddish. The



paste is pale yellow with erratic patches of really blue mold. The texture is rich and buttery with a subtle flavor of roasted hazelnut. This cheese is more supple and dense than most blues with perfume of fruit and wood and a savory nutty flavor. Very mild, it is often referred to as the "connoisseur's blue cheese" because its flavor works well with all other cheeses.

1915345 **Fourme d'Ambert** 2/4.5 lb

Wild & Unique Foods

Tim Doyle, Meat & Game Specialist

La Quercia Salami Borsellino



Acorns have long been associated with the production of dry cured hams. La Quercia – The Oak – is a traditional symbol of Parma, Italy – renowned for its prosciutto. The oak is also the state tree of Iowa – home to La Quercia.

La Quercia has replicated the Italian traditions of crafting fine salumi – cured meat (primarily pork) products – at home, here in the USA. Already famous for their prosciutto, La Quercia is increasing the production of their highly acclaimed Borsellino salami.



All varieties are best served simply; just add some tasty cheese, crusty bread, and wine for the ultimate picnic or quick meal.

1966882

Salami Borsellino Original

6/6 oz

The original Salami Borsellino is mild and meaty with a touch of fennel. It pairs best with sharp cheddar and aged sheep's milk cheeses; and light red wines, rich white wines and lager style beer.

1942038

Salami Borsellino Spicy

6/6 oz

The spicy Salami Borsellino is richly spiced with Spanish pimenton and red chili. It pairs best with sharp cheddar, manchego and aged gouda, and, red wine and a wide variety of beers.



Sustainability is a priority of La Quercia. Foremost, their pork comes from sustainable producers who treat their animals and their land responsibly. La Quercia sources their raw material, the pork, from right there in Iowa. The vast majority of the meat La Quercia uses comes from within 200 miles of their plant. The pork is all antibiotic free and vegetarian fed. La Quercia uses organic spices whenever possible. Their supplier, Oregon Spice Company, has rigorous safety controls to ensure the purity and integrity of their spices. They use sea salt from the United States.

For the Pastry Chef by Karl Helfrich, Pastry Specialist



Now in stock – Miller Baking “Pretzilla” hamburger buns and bites!

Since 1923, Miller Baking Company of Milwaukee, Wisconsin, has been hand-crafting old world recipes. It's only fitting they've taken a 12th-century invention -the pretzel- and turned it into the most delicious bun of our time.

The beautiful exterior and soft chewy interior of the **Pretzilla hamburger buns** make them a perfect vehicle for gourmet burgers,



pulled pork, even deli sandwiches. Each case contains 10 blister packs of six sliced buns so you only

have to pull what is necessary for each service period. It's time to take your burger to the next level!
2687212 Pretzel Hamburger Bun 10/6 ct

...And now for something completely different...

Pretzel Bites!

These soft chewy nuggets are great for snacking, serving with



fondue or dipping sauces, or tossing into salads as a

unique crouton. And of course, they are essential for making

“**Pretchos**”!

They can even be sliced and made into a “micro” version of



everything from a slider to a Reuben for passed hors d'oeuvres. Let your imagination be your guide in creating fun and profitable dishes, using Pretzilla pretzel bites!

1356355

Soft Pretzel Bites

3/2 lb



Autumn cocktails from Capfruit!

The mixologist's best friend – Capfruit purees are colorful, flavorful and versatile.

Their consistent flavor and

brix make them ideal for cocktail creations with any type of spirit.

The Weekender

1.5 oz Bombay sapphire gin

1 oz Capfruit blood orange puree

2 tablespoons honey

3 mint leaves

Shake with ice vigorously

Top with tonic

1440365

Blood Orange Puree

2/1 kg



5980042

Hob Knob

2 oz Knob Creek

1 oz sweet vermouth

.5 oz blackberry puree

3 dashes bitters

Shake and strain into martini glass or serve on the rocks in highball

Garnish with a sage leaf and blackberry

Blackberry Puree

2/1 kg

New Grocery

The Fruit & NO-NUT Bars

Introducing The Good Bean's Fruit & No-Nut Bars! Fruit & nut bars are the ideal healthy snack any time of day, and the growing popularity of this category is testament to how much people love them. Here's a bar with all the textures, flavors, and wholesomeness of fruit & nut bars, but without the fat and allergens of nuts! The Good Bean's bars are packed with seeds, fruits, and chocolate – are truly delicious, and pack a nutritious wallop.



3085679 Apricot Coconut Fruit & No Nut Bars
10/1.41 oz

Nutty whole roasted chickpeas, apricots, sweet toasted coconut, and creamy white chocolate. 8 grams of protein and only 140 calories.

3085687 Chocolate Berry Fruit & No Nut Bars
10/1.41 oz

Whole roasted chickpeas, cranberries, cherries, and sweet blueberries, and dark chocolate. 8 grams of protein and only 140 calories.

3088566 Trail Mix Fruit & No Nut Bars 10/1.41 oz
Whole roasted chickpeas, tangy cranberries, and crunchy pumpkin seeds. 8 grams of protein and only 140 calories.

Also available from The Good Bean are their all natural roasted chickpea snacks:



3088521 Cracked Pepper Chickpea Snack
12/2.5 oz

3088539 Sea Salt Chickpea Snack 12/2.5 oz

3088548 Smoked Chili Lime Chickpea Snack
12/2.5 oz

3088554 Sweet Cinnamon Chickpea Snack
12/2.5 oz

All-Natural Coconut Water

Introducing Harvest Bay Coconut Water. Harvest Bay Coconut Water is not from concentrate and never frozen. Harvest Bay Coconut Water features a unique blend of pure coconut water from Thailand. Harvest Bay sources only fresh young, green coconuts that are naturally sweet and nutrient rich. Delicious all by themselves and a great base for new flavors, these refreshing, thirst quenching, natural isotonic beverages help your body hydrate and recover faster after exercise. Packing over 390 mg of potassium with no fat or added sugar, they have just what your body craves to keep you moving.



3067644 Coconut Water 12/1 L
3067651 Coconut Water 12/8.45 oz

Harvest Bay Flavored Coconut Waters

Harvest Bay also has three all-natural flavors of coconut water. They have taken their special blend of not-from-concentrate coconut water and infused it with great tasting juices for a sweet, low calorie drink you are sure to love. All the benefits of coconut water with low calories and carbohydrates make these delicious, on trend flavors a great alternative to sugar-loaded drinks.



3067618 Coconut Water with Pineapple 12/8.45 oz
3067620 Coconut Water with Pomegranate 12/8.45 oz

3067636 Coconut Water with Orange Mango
12/8.45 oz

All of Harvest Bay Coconut Waters are Non-GMO Project Verified, have an 18 month shelf life and come in display ready boxes perfect for case stacks.

New Grocery

A Carbon Neutral Beverage Company

A proud member of the global Carbon Trade Exchange, FOUND Beverage Co. was the first fully registered Carbon Neutral Juice Company when established in 2007. Practicing a transparent and fully sustainable approach to their business and personal lives is of the utmost importance. They take nature's gifts of fruit and water to bring products to consumers. Making sure these precious resources are able to properly and naturally be replenished, as intended, without adverse effects of global warming or unnatural land erosion is why their passion for a zero carbon footprint and activity supporting various carbon reducing programs is unwavering.

Found Waters are packed in glass artisan designed bottles. They are ready to drink or make great mixers. Now available from European Imports, Inc. in five delightful flavors:



3137753 Cucumber & Mint Water 12/11.2 oz

This recipe was created many many years ago, during one of those dry hot Mediterranean summers, the Nonna's (grandmothers) cold infused water with cucumbers overnight then served it first thing in the morning with a few sprigs of mint for a refreshing start to the day.

3137769 Elderflower Water 12/11.2 oz

The fragrant elderflower is not only beautiful visually and in aroma, but also offers a very subtle and refreshing taste.

3137787 Apple & Cinnamon Water 12/11.2 oz

Although unique for a beverage, the apple and cinnamon combination has been used in the culinary arts for centuries. The fruit and spice combination extrudes a beautiful aroma and a subtle yet flavorful taste.

3137811 Lemon Water 12/11.2 oz

One of the world's most popular and refreshing combinations ever created, sparkling water and lemon. The infused sparkling mineral water will cool you down on a hot day and cleanse any stress away with lemon's natural and detoxifying properties.

3137823 Pomegranate Juice 12/8.45 oz

Enjoy the juice of three ecologic pomegranates in each bottle. Found only juices the seeds, so the result is a smooth texture and an even balance of tart and sweet.

St. Michel French Biscuits Since 1905

Once upon a time in Saint-Michel (France) lived a master pastry chef named Joseph Grellier. He had a secret recipe for round, meltingly soft and golden biscuits called "Gallettes St Michel" that he lovingly baked in his wood-fired oven. One day in July 1905, his wife Constance had the idea of selling these biscuits from her cart to the beautiful Parisian ladies who came to bathe in the sea and enjoy the seaside.

From there the family biscuit business prospered and new specialties appeared. St Michel never stops innovating but always with respect for the environment, its employees and, most important of all, the quality of the ingredients. Still today, the St Michel Company is an independent, family-owned French company. It employs a thousand people in eight production sites in France and continues to pass on the taste of lovely pastries and cakes to new generations. Now available from European Imports, Inc.:

Cocottes - A French biscuit with strong traditional values made from traditional French recipes with all natural ingredients. A French biscuit with cereal.



2795340 Grain Cocottes 10/4.93 oz



2795353 Chocolate Chip Cocottes 10/4.93 oz

Madeleines - A petite French cake. A sweet sponge cake with a touch of almond flavor. Authentic French Madeleine recipe made with all natural ingredients.

2795368 Mini Madeleines 12/6.17 oz



2795373 Mini Chocolate Madeleines 12/6.17 oz

2795385 Madeleines, 10 ct 9/8.81 oz



New Grocery

100% Pure Juices from Chile

These Chilean juices come to us from Tamaya Gourmet. Tamaya is a fully integrated company located in a unique and immaculate valley in Northern Chile. Their production starts by cultivating the plants and continues with the harvesting, bottling and finally the commercialization of their juices and gourmet products.

The Limari Valley, where Tamaya is located, is 250 miles north of Santiago, just south of the driest place on earth, the Atacama Desert, and near the limpid waters of the Pacific Ocean. This particular location allows Tamaya Gourmet to take advantage of the perfect combination of climate and soil.

The bottling facilities at Tamaya Gourmet are located adjacent to the fields where the fruits are grown. This element allows them to harvest and conserve the fruits and gourmet products with ultimate quality and freshness. Now available from European Imports, Inc.:



- 2646184 Blueberry Juice 12/8.45 oz**
This delicate 100% pure Blueberry Juice is produced with a blend of 3 different blueberry varieties from the South of Chile. The outcome is a Super Premium Juice with a smooth and slightly sweet natural taste.
- 2646191 Moscatal Grape Juice 12/8.45 oz**
This unique 100% pure Moscatal Grape Juice is produced with a blend of Moscatal de Alexandria and Pink Moscatal grapes from the Northern Chilean territory. The outcome is a Super Premium Juice with a sweet and delicate natural taste and a beautiful fruity aroma.
- 2646200 Sauvignon Grape Juice 12/8.45 oz**
This unique 100% pure Sauvignon Grape Juice is produced with Sauvignon Blanc Grapes from the Northern Chilean territory. The outcome is a Super Premium Juice with a herbal and green-fruit taste with a pleasant aroma.
- 2647911 Raspberry Juice 12/8.45 oz**
This outstanding 100% pure Raspberry Juice is produced with a unique raspberry variety which grows in the Southern Chilean territory. The outcome is a Super Premium Juice with a strong and flavorful natural taste, which is also a healthy source of antioxidants.
- 2646246 Baby Pears 6/8.45 oz**
This Baby Pear was brought to Chile by the Jesuits in the 1600's. The European trees were lost during the Great Freeze in 1710, and only wild trees survived until Tamaya Gourmet began cultivating the variety. This pear grows only two inches high, has a soft seed interior, a tender texture, a unique taste and a beautiful aroma.

New Foodservice Selections

Japan's Best has Arrived at EI

That's right, Japan's best sauces are now available from European Imports, Inc. Started in Japan in 1971, Nippon Shokken is now the top producer of liquid seasonings in Japan and now they produce their wonderful sauces right here in the USA. Now available from European Imports, Inc.:

2617167 Japanese Dressing 6/60 oz

A soy sauce based dressing with a hint of wasabi. You will find a myriad of applications for this all purpose dressing. It is wonderful on salads, meat and seafood.



3047699 Teriyaki Sauce 6/5.4 Lb

The authentic flavor of teriyaki straight from Japan. An original blend of soy sauce and prune juice for extra sweetness. This thick sauce easily sticks to anything! Use it as a marinade or glaze for meat, poultry or fish.



3047713 Peanut Sauce 6/4.4 Lb

The rich taste of roasted peanuts are well blended into this golden sauce. The hint of lemon juice seals the deal with this sauce. A labor saving alternative to making your own sauce, use it as a dipping sauce, glaze or dressing.



More Than Gourmet 

- 3170303 Demi-Glace Gold 1/10 Lb**
Rich beef taste with a tomato, vegetable and wine background. Use this gluten-free thick paste as a foundation to make integral sauces for your signature dishes.

DIVINA

New to the line:

- 2447748 Sliced Pepperoncini 4/3.3 Lb**
Packed with flavor, yet delicately spicy, this rich and luscious pepper is a crunchy indulgence.
- 7742069 Pitted Kalamata Olives 2/5 Lb**
This firm and meaty olive comes packed in two food grade plastic bags in a cardboard box with unit and case labels.

Specialty Spanish Style Cheese



One of America's fastest growing trends is also an expanding colorful and lively community. The 'spicy' lifestyle of the Hispanic culture has lured many to experience a myriad of foods that reflect the festive style of both Mexican and Latino cultures. This 'Spanish' and Southwestern flair has influenced our restaurant world with lively foods and it doesn't end at the restaurant scene. A vast selection of cheeses, spices, produce and more can now be found in most grocery stores.

Who among us hasn't whipped up an instant party at home with a platter of enchiladas, burritos, quesadillas or tacos? That is precisely why we couldn't pass up the opportunity to bring you the cheeses of this culture. We have found a manufacturer that has authenticated the Hispanic Quesos with accuracy in taste, texture and performance. Quality and dedication in providing authentic precision in all characteristics convinced us to proceed with the creation of the Cocina Selecta Hispanic Cheese Selection, offering six familiar profiles:



Queso Blanco

Fresh, sweet, mild and moist. Becomes soft and creamy when heated, but it won't melt. It is perfect for stuffing meats, peppers, enchiladas and burritos. It is also delicious fried on a hot, non-stick skillet.



1698861	Queso Blanco	1/43 lb
1698905	Queso Blanco	1/10 lb
1698796	Queso Blanco	1/10 lb RW

Queso Quesadilla



Semi-soft, creamy, buttery and mild. A family favorite. Melt on tortillas. Grill the perfect cheese sandwich. Use on nachos, hamburgers, enchiladas and sandwiches.

1698842	Queso Quesadilla	1/43 lb
1698899	Queso Quesadilla	1/10 lb
1698768	Queso Quesadilla	1/10 lb RW



Queso Fresco

Fresh, sweet, hand-ground with a crumbly texture. Popular crumbled over salads and re-fried beans. Top favorite dishes, tacos, meats, fruits, desserts or between lasagna layers.



1698889	Queso Fresco	1/45 lb
1836796	Queso Fresco	1/10 lb
1841729	Queso Fresco	1/10 lb RW

Cotija



Dry, firm, crumbly cheese with more of a robust finish. Use to liven up any dish. Sprinkle on top of salads, pasta, vegetables and soups.

1698879	Cotija	1/43 lb
8073009	Cotija	1/10 lb
1698804	Cotija	1/10 lb RW

Asadero

A smooth, soft, mild cheese with great melting qualities. Popular for snacking or enhancing sandwiches. Use much like Quesadilla, expecting a milder flavor profile.



1698859	Asadero	1/43 lb
6447389	Asadero	1/10 lb
1698784	Asadero	1/10 lb RW

Oaxaca

Oaxaca is distinctive in its braided appearance. Wound into a ball it can be pulled apart and eaten like string cheese. Often referred to as a melting cheese, of mozzarella style.



1698838	Oaxaca	12/12 oz RW
----------------	---------------	--------------------

These Hispanic style cheeses make it easy to add flare to your favorite dishes

600 E. Brook Dr.

Arlington Hts., Illinois 60005
(P) 800.325.3464

1001 Santerre Dr.

Grand Prairie, Texas 75050
(P) 972.468.1800