

European Imports Ltd.'s
Annual Turkey Review

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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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Turkey is the main entrée of nearly every American Thanksgiving dinner. This simple fact makes your turkey selections one of the biggest decisions you will make this season. We have tried to simplify your decision by offering only the best fresh and frozen turkeys on the market. From the delectable fresh turkeys to the equally delicious time saving economical RTC (ready to cook) turkey breasts, we have the right turkeys for you and your customers. Limited quantities are available check with your sales rep today.



Fresh:		
WG8475	Turkey Hen Natural	4/8-16 lb
WG8480	Turkey Tom Natural	2/16-24 lb
Fresh pre-cooked:		
601496	Shady Brook Farms All Natural Oven Roasted Turkey Breast	3/3.5 lb
604176	Plantation All Natural Dry Roasted Turkey Breast	2/9-9.5 lb
Frozen:		
WG8470	Amish Turkey	1/15-21 lb
Frozen pre-cooked:		
604186	Turkey Breast, Mesquite Smoked	2/7.5 lb
Ready to cook:		
WG8460	Turkey Breast RTC 18%	2/8 lb
WG8410	Turkey Breast RTC Foil	2/9 lb
701553	House of Raeford Foil Wrapped Raw Turkey Breast	2/8-9 lb
601484	Petite Turkey Breast RTC	4/4-5 lb

Another popular option for Thanksgiving is ham. European Imports Ltd. offers a wide selection of hams from the traditional French hams from Madrange to the smoky flavor of Nueske's applewood smoked hams and much much more. Any of these hams will be a hit this Thanksgiving or any time.



MP3021	Madrange Le Buffet Plain Ham	2/6 lb
MP3020	Madrange French Ham	1/16.5 lb
MP3040	3 Pigs Jambon de Paris	1/11.5 lb
MP3015	Abraham Black Forest Ham	4/3.5 lb
MP1415	Citterio Roasted Ham with Rosemary	2/6 lb
WG7565	Nueske's Honey Glazed Spiral 1/2 Ham	2/6-9 lb
600395	Nueske's Boneless Smoked Ham	2/7 lb
600518	Leoncini Ham	1/16.5 lb
601054	Fra'Mani Rosemary Ham	2/4 lb

Read more about Fra'Mani Rosemary Ham on page 3.

Happy Thanksgiving!

Under the Dome

It Takes a Village by Jeff Babcock



In the beautiful rural countryside of Vermont, the Green Mountain State, small quaint towns and historic villages dot the land. Even the bigger towns, like Burlington, have a small town rustic feel and cultural identity that seems to have existed since the founding days of our country. No other state has its largest city as small as Burlington!

Vermont has a great history of cheese-making and is one of the premier states producing cheese today. The mild climate and pastoral settings provide milk of extremely high quality. In the small village of Grafton, cheese-making was started up long ago by local dairy farmers in an effort to use up their surplus milk and bring value to what they would lose without refrigeration; a major reality in the history of cheese.

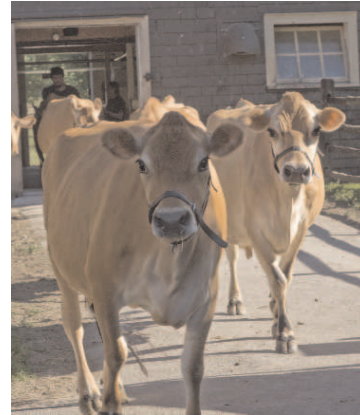


This was the foundation of the Grafton Village Cheese Company we know today.

The original cheese factory burned down in 1912, a major loss to the small town. The Windham Foundation, a not-for-profit organization started by a prominent businessman who had family ties to Grafton, stepped in several decades later to rebuild the creamery and re-establish cheese-making in the small village. Rebuilding and promoting rural Vermont is their mission statement, but bringing back some great cheese has been a wonderful result of their work.

Today, Grafton Village Cheese Company hand-crafts artisanal cheddars from local raw cow's milk, mostly Jersey cattle and all from small Vermont farms. The higher butterfat content in this milk gives the cheese a smooth rich quality and a decidedly great flavor; continually award winning. Because the milk is so fresh and local, it is always made using unpasteurized whole milk without growth hormones. Unlike our neighbors in

Wisconsin, Grafton makes its cheese without the addition of annatto, so a bit more traditional to the farmhouse-style and natural look.



Their Premium Cheddar, aged for approximately one year, is rich with sharp notes and a dense smooth texture; still young enough to slice. Try it with apples and arugula on grilled sourdough, melted into sauces or baked into a rich polenta. With quite a bit more sharpness, the Classic Reserve is aged for two years. This additional year of aging brings a drier, firmer and more crumbly texture to the cheese, concentrating the distinct and robust flavors in the cheese. Best eaten out of hand, it can kick-up any recipe due to its intense nature; a little goes a long way! The indigenous maple trees in Vermont give Grafton the ability to do their own naturally smoked cheddar with a wonderful local flare. It is aged four to six months and bathed in cool smoke for several hours, giving it a pleasant flavor and not overpowering. Try it with roasted tomatoes as a smoked grilled cheese, shredded into mashed potatoes or stuffed into a chicken roulade.

We're excited to have these classic quality cheeses added to our selection and hope you will be too. Not only do we get to support great cheese, we get to help support rural Vermont and build the Village of America.



- 400510 Grafton Premium 1 Year Cheddar 1/10 lb**
- 400509 Grafton Classic 2 Year Cheddar 1/10 lb**
- 400554 Grafton Maple Smoked Cheddar 2/5 lb**

Wild & Unique Foods by Alex Yilmaz



Fra' Mani Handcrafted Salumi was founded in California by renowned chef Paul Bertolli in 2006, with the mission of crafting salumi in the finest Italian pastoral traditions, using the highest-quality ingredients. This pork comes from family farmers committed to the well-being of their animals and their land. The hogs are never given antibiotics, artificial growth hormones, growth promoting agents or meat by-products. They eat only the finest grains and 100% vegetarian natural feeds. Fra' Mani Salumi never contain added nitrates, nitrites or MSG and are gluten-free.

600187 Salametto 12/12 oz

A small, coarse-ground dry salame seasoned with sea salt, black pepper, garlic and red wine. Rich color, full flavor and garlic aroma. Perfect for home entertaining and picnics. Aged one month.



601076 Salame Gentile 12/2 lb
The distinctive *budello gentile* casing gives this salame a pronounced pork aroma. Seasoned with sea salt, black pepper, garlic and white wine. Traditionally sliced on a pronounced bias. Aged 60 days.

601109 Salame Nostrano 10/2 lb

"*Nostrano*" (meaning "our own") is Fra' Mani's version of a classic northern Italian salame seasoned with sea salt, black pepper, garlic and white wine. Pairs well with figs and melons. Mild and relatively less salty. Aged 50 days.

601143 Salame Toscano 4/5 lb

Made with sea salt, black pepper, garlic and red wine, this lean-textured and deep burgundy-colored salame pairs well with unsalted bread, as in the Tuscan tradition. Slice thinly for the best presentation. Aged 90 days.



600432 Soppressata 4/6 lb

Coarsely ground and mildly seasoned with clove, salt, pepper and white wine, this salame is hand-crafted in the tradition of the *sopressa vicentina* found in Vicenza, Italy. Best sliced thin for a supple texture. Aged 120 days.

600176 Salametto Picante 12/12 oz

This small salame is similar to a Spanish dry chorizo. Seasoned with *pimenton de la Vera* and brick red in color. Use in recipes for paella or serve with Marcona almonds, olives and dry cheeses. Aged one month.

601132 Salame Rosa 4/6 lb

This type of *salame cotto* ("cooked salame") is made using coarsely ground pork shoulder, studded with pistachios and is slow-roasted with a hint of fruitwood smoke. Ideal for sandwiches; pairs especially well with mustard and cornichons.



601009 Classic Mortadella 4/6 lb

Select cuts of pork leg, shoulder and belly are finely ground, speckled with pork jowl, mildly seasoned and slow roasted for this classic. In keeping with the traditional *Mortadella di Bologna*, it contains no pistachio nuts.

601054 Rosemary Ham 2/4 lb

This whole muscle ham is lightly brined, studded with rosemary, hand-formed, trussed and lightly smoked over natural hardwood and slowly roasted for a light pink complexion and moist, delicate texture. No water added. Pure ham!



600987 Little Ham 3/3 lb

This single muscle ham from the knuckle of the pork leg is lean and dark in color. Lightly smoked over natural hardwood and very slowly roasted. Special order only.

601043 Roasted Turkey Galantine 2/6 lb

Made from turkeys sourced exclusively from Dietsel Family Turkey Ranch in Sonora, California, this unique deli turkey combines both light and savory dark meat. Seasoned only with salt and pepper, and slowly oven-roasted to retain its juiciness. Special order only.

For the Pastry Chef by Karl Helfrich



New from **Pidy**: three all-natural tart shells with modern shapes and a great taste!

We are happy to launch three new sweet tart shells – all of them are 2.75”, and are made with all butter. They are the perfect shape for retail and buffet presentations of fruit tarts, lemon curd tarts, ganache tarts, etc. Their geometric shapes and clean edges will



really stand out in your case or display. Choose the triangle, square or round shapes to suit your individual preference; their clean lines really show off what’s inside and lend a very modern look to your desserts.



Pidy Sweet 2.75” Triangle Shell

Item # 437654, 96 pc/cs

Pidy Sweet 2.75” Round Shell

Item # 437632, 96 pc/cs

Pidy Sweet 2.75” Square Shell

Item # 437643, 96 pc/cs



New from IBC Belgium:

Transfer sheets and colored cocoa butter!

We have brought in three new patterns of transfer sheets for the discerning pastry chef.

First, there is the “**Blue & Grey Dots**” transfer sheets. These can be used on either white or dark



chocolate for a modern “splattered” look.

IBC “Blue & Grey Dots” Transfer Sheets

Item # 428021, 30 sheets/cs

Next, we have the “**Pink Retro Flakes**” transfer sheets. These too can be used on dark or white chocolate to add “sparkle” to your bon bons or desserts.



IBC “Pink Retro Flakes” Transfer Sheets

Item # 428032, 30 sheets/cs



Finally, we have the “**Violet Swirl**” transfer sheets. Very modern and stylish; give your pastries an Art Nouveau feel!

IBC “Violet Swirl” Transfer Sheets

Item # 427921, 30 sheets/cs

We have colored cocoa butter in stock!

There are five great colors to choose from; just heat the plastic squeeze bottle in the microwave and use to paint or spray candy molds, color white chocolate, or create your own transfer sheets!

IBC colored cocoa butter is shelf stable, and ready to use for any fat-soluble application.

Your imagination is the only limit when creating eye-catching truffles, bon bons, and decorations.



IBC Flame Red Cocoa Butter

Item # 428098, 1/8.64 oz bottle

IBC Green Cocoa Butter

Item # 428132, 1/8.64 oz bottle

IBC Orange Cocoa Butter

Item # 428121, 1/8.64 oz bottle

IBC Royal Blue Cocoa Butter

Item # 428398, 1/8.64 oz bottle

IBC Yellow Cocoa Butter

Item # 428387, 1/ 8.64 oz bottle

IBC White Cocoa Butter

Item # 428087, 1/8.64 oz bottle

New Grocery

Crisp, Cracker Perfection



Introducing Urban Oven crackers. Urban Oven thinks a cracker should be perfectly crisp, surprisingly sturdy and most importantly, delicious. Their line of crackers possess all those attributes and more. Urban Oven crackers are all natural, never processed. They use only the freshest and highest quality ingredients, like extra-virgin olive oil and farm fresh milk and then they bake each cracker to perfection.

Urban Oven crackers are baked in small batches to ensure their hand-crafted crackers are perfect every time. They hand weigh and pack each box, a reflection of their attention to quality and details. For a snack unlike any other, enjoy them with your favorite cheese, tapenade, dip or as side for soups or salads. We think you will see that Urban Oven crackers are unique crackers and they will quickly become your go to crackers for any application. They are available in five great flavors, in stock and ready to go on your next order. Enjoy!

432798 Olive Oil with Sea Salt 12/7.5 oz
Urban Oven uses only the finest cold-pressed extra virgin olive oil for this truly unique cracker. Incorporating farm-fresh butter creates a smooth and creamy texture that provides the ideal compliment to your favorite cheese. Try it with a variety of sharper cheeses like Cheddar (item US3474), Gouda (item 400142) or Gorgonzola (item IA3010).



432809 Rosemary Parmesan 12/7.5 oz
Bursting with distinctive rosemary flavor, this bold cracker is infused with a generous amount of fresh

parmesan. Delicious on their own, these crackers also pair nicely with Brie (items FR1150 or FR1195), Manchego (item SP1200) or Parmigiano Reggiano (item IT865).

432821 Classic White 12/7.5 oz
An all-time favorite made from quality ingredients. Using farm-fresh butter and sprinkled with sea salt, this cracker is refined in its simplicity; it is Urban Oven's most versatile cracker. It works well any time of the day, with fruit preserves for breakfast, with cheese and dips for lunch and as the perfect side to soups and dinner salads. You'll want to keep Classic White on hand ready for any occasion.



432810 Asiago Cheese 12/7.5 oz
Made from the finest Asiago cheese, the subtle flavor of this cracker makes it the best choice for a variety of occasions. Its simple elegance makes it a perfect choice for entertaining. Try them paired with fruit red wine or cheese like Port Salut (item FR6180), Edam (item HD207) or Gruyere items (FR8100, SZ145 and SZ131). This versatile Asiago cracker is sure to become a favorite.



432876 Lemon Black Pepper 12/7.5 oz
A taste sensation, this bold cracker offers a unique flavor for those who enjoy a little spice. This standout combination offers a wonderful balance of zesty lemon and sharp black pepper. Try with creamy cheeses like Havarti (items 164117 or DK4053) and Brie. For the adventurous, pair with a bold blue cheese (items 010529 or 321187) for a burst of extra intensity.



New Grocery

Sweet and Savory Olive Oil Tortas

Ines Rosales Tortas

In 1910, a woman named Ines Rosales started making olive oil tortas by hand and sold them at the train station in Seville, Spain. Soon, she could not keep up with the demand, so she employed the women of a local village to assist her in producing these delicate crisp treats. She used local ingredients, including extra virgin olive oil. In a short period of time, this Andalusian specialty became well known and enjoyed throughout Spain.



Today, the tradition continues. Ines Rosales Sweet Olive Oil Tortas are still made by hand with the same recipes Ines Rosales created almost one hundred years ago. Women from the local village are still employed to hand flatten and hand wrap the tortas that are made in small batches.



Ines Rosales Tortas are:

- All-Natural
- Crisp, Delicate Pastries
- Made with Extra Virgin Olive Oil
- Handmade and Hand-wrapped
- Perfect with Cheese, Coffee and Tea
- Is a genuine example of traditional Andalusian confectionery which has lost none of its freshness over time, since it has all the characteristics to ensure its popularity among future generations of consumers.

Now available from European Imports Ltd. Each flavor is packed in cases of ten 6.34 oz packages. Each clear package contains six round tortas individually wrapped with waxed paper.

- 361620 Sweet Olive Oil Tortas**
- 361643 Sesame & Sea Salt Savory Olive Oil Tortas**
- 361632 Rosemary & Thyme Savory Olive Oil Tortas**
- 361610 Seville Orange Sweet Olive Oil Tortas**

Line Extensions

TATE'S BAKE SHOP

139898 Whole Wheat Dark Chocolate Cookies 12/7 oz

A version of Tate's famous chocolate chip cookies made with white wheat flour and dark bittersweet chocolate.

139909 Chocolate Chip Walnut Cookies 12/7 oz

A nutty version of Tate's famous chocolate chip cookies.

139910 Chipless Wonder Cookies 12/7 oz

Tate's omitted the chips from this cookie to create a cookie that is a thinner and crisper version of a sugar cookie.



492432 Cheddar-Asiago CheeseCrisps 1/7 lb



023932 White Chocolate Bar with 100% Colombian Coffee Bits 10/2.46 oz



432110 Original Organic Baby Mum Mum 6/1.76 oz

432143 Original Organic Toddler Mum Mum 6/2.12 oz

432154 Organic Strawberry Toddler Mum Mum 6/2.12 oz



144209 Tuna Ventresca in Olive Oil 6/6.7 oz
Replaces 144053 packed 12/6.7 oz

LES FOLIES FROMAGES

469565 Pear & Walnut with Honey Spread 10/4.23 oz

Fruit spread to be paired with Brie and other soft cheeses.

GREAT SKOTT

571354 Buttered Toffee Peanuts 6/15 oz

571365 Wasabi Peanuts 6/10 oz

HONEST KIDS

693298 Appley Ever After 4/8/6.75 oz

An organic thirst quencher for kids from Honest Tea.



Tillen Farms™
Pickled to perfection

367321 Crispy Bean Swizzle Stick 12/26.5 oz
Six inch long hot and spicy pickled bean sticks. Made with all natural ingredients, preservative free and gluten free. Chill before serving. Can be used in classic or mock cocktails and for appetizers.

367332 Merry Maraschino Cherries 6/64 oz
Finally a Maraschino Cherry made with natural ingredients. No artificial colors, flavors, sulfites or preservatives. This is a "clean" tasting, not overly sweetened Cherry with a rich cherry flavor. Can be used as a dessert topping, in classic or mock cocktails and in baking.

Specialty Olives from France, Spain and Italy to Your Table

Olives are one of the world's oldest fruits. Varieties number in the dozens and vary in size and flavor. All fresh olives are bitter and the final flavor of the olive depends on how ripe it is when picked and the processing it receives. Unripe olives are always green, ripe olives may be black or green. They are available pitted and unpitted. They may be packed in brine, dried in salt, marinated in oil with herbs and spices or even stuffed with pimentos, almonds or anchovies. Olives packed in brine stay plump, smooth, and relatively firm. Salt- or oil-cured olives become dry, wrinkled, and pleasantly bitter in flavor, and the best obtain a silky texture and rich flavor. Unopened olives can be stored at room temperature for up to two years. Opened olives will keep in the refrigerator for several weeks if stored in their own fluid and in a non-metal container.

Olives are the perfect ingredient to keep on hand for holiday entertaining. Whether you are looking for a new olive for the shelf or your olive bar we have the olives for you. European Imports Ltd. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports Ltd. Each brand offers a variety of tastes and textures so there is surely one to please the olive lover in you.

Life in Provence Olives imported from France:

37074-5	Black Oil Cured Olive with Herbs de Provence	12/4.5 oz
370829	Pitted Provencal Olive Mix	12/3.53 oz
37075-6	Green Picholine Olives	12/4.5 oz
37072-3	Olive Nicoises	12/4.5 oz
37046-9	Black Oil Cured Pitted Olives	1/11 lb
37047-0	Green Pitted Olives with Herbs	1/11 lb
37085-8	Green Olives with Herbs	1/11 lb
37079-2	French Olive Mix	1/11 lb

The french olive mix includes a combination of pitted olives, red & yellow peppers, lemon, vegetable oil, water and salt.

37086-9	Nicoises Olives	1/11 lb
<i>Nicoise olives are small, brownish black olives from Provence. Brine-cured, then packed in oil with lemon and herbs.</i>		
37089-2	Pitted Nicoises Olives	1/11 lb
37088-1	Green Picholine Olives	1/11 lb

Picholine olives are medium sized, green, smooth, and very salty olives from France.

37091-4	Tapas Cocktail Olives	1/11 lb
<i>These cocktail olives are a combination of green and black olives, lupine seeds, peppers and herbs de provence sauce.</i>		



Cocina Selecta Olives imported from Spain:

These stuffed olives are green Manzanilla olives. The Manzanilla olive has a large, rounded-oval shape and they come packed in a light brine, have a bright flavor with a firm texture.

37005-6	Pimento Olives	12/3z
37006-8	Onion Olives	12/3z
37007-1	Olives with Almond	12/3z
37008-3	Anchovy Olives	12/3z

Queen Olives are large traditional Spanish olives. They are dark green, oval shaped, have a crisp, firm texture and come packed in a salt brine. The Queen olive is meaty with a tangy flavor.

37009-2	Pitted Queen Olives	4/66z
37014-3	Whole Queen Olives	12/10z
37015-5	Pimento Stuffed Queen Olives	12/10z
370326	Garlic Stuffed Olives	12/4.5 oz
370359	Jalapeno Stuffed Olives	12/4.5 oz



Cucina Viva Olives imported from Italy:

371030	Green Nocellara Olives Tub	2/5 lb
370974	Black Cerignola Olives Tin	4/5.5 lb
371052	Red Cerignola Olives Tub	2/5 lb
370985	Black Oven Baked Olives Tub	2/5 lb
371029	Green Cerignola Olives Tub	2/5 lb
370996	Green Castelvetrano Olives Tub	2/5 lb
371041	Ligurian Olives Tub	2/5 lb
371007	Cerignola Olives Tub	2/5 lb
371209	Pitted Italian Olives with Oil & Spices	4/4.4 lb
371454	Pitted Antipasto Olives	4/4.4 lb

All of these olives can be served alone or with other olives for an attractive appetizer. They can be used on meat and cheese platters, crudités, sandwiches, salads or in cocktails. Whatever your application we are sure one of these olives will be perfect!