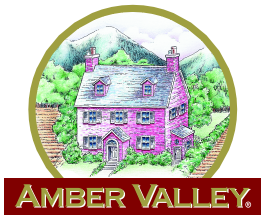




EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



COCINA
SELECTA™



Cucina
Viva™



**November
2012**

WHAT'S INSIDE

**Pgs. 2-3
Under the Dome**

**Pg. 4
Wild & Unique
Foods**

**Pg. 5
For the Pastry Chef**

**Pgs. 6-7
New Grocery**

**Back Cover
Specialty Grocery**

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

European Imports, Inc.
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European Imports, Inc.'s Annual Turkey Review

The Thanksgiving turkey is an indispensable part of the American Thanksgiving tradition. 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.



Our fresh and frozen all natural Amish raised turkeys come from Peacock's Poultry Farm. These birds are raised without the use of growth hormones or antibiotics. Our Amish Turkeys are easy to prepare and ensure the perfect holiday turkey every time!

| | | |
|---------------|---------------------------|-------------------|
| Fresh: | | |
| WG8475 | Turkey Hen Natural | 4/8-16 lb |
| WG8480 | Turkey Tom Natural | 2/16-26 lb |

| | | |
|----------------|---------------------|-------------------|
| Frozen: | | |
| WG8470 | Amish Turkey | 1/15-21 lb |

Our ready-to-cook, boneless, skin-on whole-muscle turkey breasts are very versatile. These turkey breasts are the choice of chefs for carving stations and picture-perfect presentations.

| | | |
|-----------------------|--|-----------------|
| Ready to cook: | | |
| 604199 | Turkey Breast RTC 18% | 2/9 lb |
| 701577 | Harvest Provisions Turkey Breast RTC Foil Wrapped | 2/8.5 lb |

We also have an impressive selection of turkey products from Plainville and Applegate. Create your own hot or cold signature dishes with ease and confidence knowing that you are always serving a tender, juicy and superior quality turkey product. Check with your sales rep for the complete list of the turkey products available from European Imports, Inc.

Happy Thanksgiving!

Under the Dome by Marcia Suchy, Cheese Product Specialist

Triple Crème Blue from Illinois



Ludwig Farmstead Creamery sits on 30 acres of the Feather Creek Farm (155 acres) situated on a fertile glacial ridge in Fithian, Illinois. The land, having fertile top soil and natural drainage, provides excellent grazing pastures.

It is here where nationally-recognized cheese maker, Fons Smits, makes **VERMILLION RIVER BLUE** exclusively from day-fresh milk using traditional European methods.

This unusual blue cheese, a triple crème, made with raw milk, is aged for about 3 months allowing the cultures to fully develop and show the total quality of the high-pedigree, pure-bred Holstein milk.

A special recipe was developed for the creation of this cheese. Unlike a stereotypical triple crème, this blue remains firm, slightly crumbly with random veins of blue and even a rusty-pinkish hue in the veins and surrounding curd. This, resulting from a high-fat, raw milk cheese recipe. The exterior has a thin black coating. The true flavors of the cheese are released when it is eaten

at room temperature and all of the flavor locked into the cream is released.

In the mouth, the cheese turns to a buttery smooth texture that melts with a luxurious finish. It begins with the sweet hints of milk and cream, then, there is a bit of a kick from the blue veining, finishing with a richness that lingers, begging for more. The blue veining is not overpowering and is truly enhancing to the mouth-feel and total profile of the cheese. I LOVE THIS CHEESE! And for those of you who know me, you know that blue cheese does not agree with me. I have

always had a difficult time with texture and pungency of various blue cheeses so this is a revelation. Fons agrees. He says because of the true balance of flavors, it can be enjoyed by those who love blue cheese as well as by those, like me, who are not blue cheese fans.

Enjoy Vermillion River Blue with your favorite light stout, a crisp Riesling or a mild Sauvignon Blanc. It is a terrific partner on any cheese board selection and of course can be enjoyed solely with crisp bread or warm toast.

Ludwig Farms has bred top-of-the-line, high pedigree Holsteins since 1936, and raises them with health and longevity in mind. The cows' superior genes and comfortable, healthy lifestyle result in exceptional milk, with a higher protein and butterfat content than conventionally raised Holsteins. Just recently Ludwig Farmstead Creamery was honored with official certification for the humane treatment of their animals. Buying and breeding the highest quality cows, they put their cow's well-being first. The animals are raised with care, kindness, and careful attention to their health, comfort and nutrition. Ludwig Farmstead is now officially "Certified Humane".



1675097 Vermilion River Blue Triple Cream
1/4.5 lb Wheel



Vermillion River Blue

Under the Dome

Fetta from Whey Down Under



Introducing:
Yarra Valley Marinated Persian Fetta in Food-service Tub



Australia's first marinated fresh cheese was created by Mary Mooney and the Yarra Valley Dairy team 15 years ago. The Yarra Valley Dairy is a small family business started by Mary and Leo Mooney in 1995, on their dairy farm in one of the most picturesque wine regions of Australia. The property carries 200 top quality cattle.



Calving takes place late in winter so that the cows benefit from the spring growth. Several of the paddocks are irrigated in summer so that the supply of green fodder is available all year.

The cattle are milked in a herringbone milking shed twice daily, in early morning and late afternoon after which they are led to a fresh pasture to feed overnight. The milk is run from the milking shed directly to the cheese factory via an underground line. Here it is pasteurized and then run into vats for the process of "fresh cheese making" to begin.



"We are makers of fine quality handmade farmhouse cheeses." The cheeses are made using non animal rennet and are GM free.

Yarra Valley Dairy:

Using cow's milk taken straight from the farm's milking shed, they created a soft and creamy feta cheese they marinated in an extra-virgin olive oil blend with fresh sprigs of thyme and whole cloves of garlic. The marinade gives this much-loved cheese a warm rich finish, soft, smooth and luscious.

The uniqueness of this cheese begins with a two week brining period in which the cheese develops its rich flavor and softer texture. It is then removed from the brine, washed to remove extra salt, and finally marinated in the olive oil and herbs. The savory goodness is packed into small tins or tubs for retail, and is now available in the food-service tub.

020168

Marinated Fetta Pails

4/3.1 kg

Can be ordered by the piece (1 pail)
Under \$50 for 1 pail of 6.8 lbs

Yarra Valley Persian Fetta has won a number of awards, including a gold medal at the London World Cheese Awards.

"Images courtesy of Yarra Valley Dairy 03 9739 1222"



Wild & Unique Foods by Alex Yilmaz, Meat & Game Buyer



Fabrique Delices is well known for their great tasting and high quality artisanal charcuterie. They place an emphasis on sourcing quality ingredients including, and most importantly, humanely and naturally raised meats. Their team of French transplants have brought their expertise and the tradition of producing great charcuterie from France to California, offering fine American-made, French-style charcuterie.

8067579 Saucisson Sec 8/10-12 oz

This rich, flavorful French-style dry sausage has an excellent balance of seasoning and flavor. The pork is blended with fresh garlic, sea salt and black pepper-corn in an all-natural beef casing, cured 30 days and then hand-tied.



1651078 Duck Fat 6/7 oz

Better than butter! Use this rendered duck fat to make your own confit and to sauté potatoes and other vegetables.

Raisin River has expanded its line of all-natural sausages with the following selections.



803580 Lamb Merguez 12/12 oz

803613 Lamb Merguez 4/3 lb

This spicy Mediterranean-style lamb sausage is available in both retail and bulk packages. It is perfect when cooked on the grill, where the strong lamb flavor becomes more delicate.



803602 Boudin Blanc 10/1 lb

Boudin Blanc, a traditional French-style sausage, is made from chicken and pork, and flavored with milk and a touch of brandy.

1648905 Chorizo 10/1 lb

This Mexican-style sausage is made from pork and flavored with chili peppers and paprika.

For the Pastry Chef by Karl Helfrich, Pastry Product Specialist



With winter right around the corner, it's time to think of the flavors that comfort, and citrus will always have a place in winter desserts (and savory dishes too).

Capfruit's blood orange puree has the depth of flavor and beautiful color to add a bright acidity and rich red-orange hue to many items from pâte de fruit to sauces. And they're higher in antioxidants than other oranges! While perhaps best known for their high-quality fruit



purees, Capfruit also has the highest quality frozen whole fruits. Their IQF whole raw, peeled chestnuts are perfect for poaching and pureeing, candying, or using in savory applications such as stuffings, risottos, and sauces. If you've ever

struggled with peeling fresh chestnuts, you will definitely appreciate the convenience and quality of these!

| | | |
|---------------|-----------------------------------|---------------|
| DF118 | IQF Whole Peeled Chestnuts | 5/1 kg |
| 300340 | Blood Orange Puree | 2/1 kg |



Mona Lisa's chocolate cups and decorations have been part of holiday parties for over 20 years! Their elegant shapes and thin walls make a delicious container for everything from mousses to fresh berries. They make many different styles to suit your party theme or type of dessert you're serving.

The classic Marble Tulip is available in both a dark/white swirl or pastel swirl. It has a 3 oz capacity and is the perfect size for an individual dessert. Layer berries, whip cream and sponge cake for an elegant shortcake, or perhaps a rich dark chocolate mousse with dark chocolate shavings for a decadent treat!



Mona Lisa's Tuxedo Tulip adds a dash of debonair to holiday parties. Transform your tiramisu or trifle into a dessert that won't be forgotten! From functions of 10 guests or 1000, you can have a beautiful, consistent presentation. For grab-and-go and buffet

presentations, Mona Lisa also has petit-sized cups that work perfectly! The Small Coffee Cup has a 1.5 oz capacity and makes a great presentation for cappuccino mousse or even coffee granita, and is a perfect "two bite" size.



Their Mini Dark Assortment features four classic shapes, each with a 1 oz capacity. These make a beautiful buffet presentation filled with mousse, crème brulee, berries, etc.

| | | |
|---------------|-----------------------------|-----------------|
| 472097 | Pastel Tulip | 1/36 ct |
| BKTUX1 | Tuxedo Tulip | 1/36 ct |
| 432352 | Mini Dk Coffee Cup | 1/45 ct |
| 432330 | Mini Dark Assortment | 1/200 ct |



New Grocery

Golden Goodness from Ireland

This golden goodness comes to us from Sarah's Wonderful Honey. Imported from Ireland, Sarah's Wonderful Honey range was developed by Mileeven Fine Foods to bring variety and innovation to the honey category. Mileeven Fine Foods was established in 1988, by Eilis Gough from a hobby of beekeeping. Still based in the rolling Irish countryside of Co. Kilkenny, Mileeven is now run by Eilis and her daughter Sarah.

Sarah's Wonderful Honey is great for honey lovers as it adds variety but also great for those who are not too keen on honey as it offers new flavors and a change from the norm.

All of Sarah's honeys can be used as regular honey – on toast, bread or oatmeal, but they are also great on pancakes, in yogurt, in herbal teas and in savory recipes like roasted vegetables, salad dressings or stir-fries.

Sarah's Wonderful Honey uses only pure honey and fruit. They do not add any artificial colors or preservatives so the consumer is still getting all the benefits of honey.

Sarah's Wonderful Honey brings variety and innovation to the US honey market and it is now available from European Imports, Inc.:

221257

Zesty Honey with Ginger

6/8.82 oz

This superb Honey has a Zingy kick. A wonderful addition to stir-fries, roast vegetables, or use it in place of barbeque sauce for a sweet zippy punch of flavor.



221213

Honey with Blueberries

6/7.76 oz

Whole blueberries suspended in delicate Acacia honey. Ideal on toast or pancakes, in smoothies or with yogurt or oatmeal.



221224

Honey with Cinnamon

6/8.82 oz

Pure, smooth, creamy honey with a kick of cinnamon. Try it on baked apples, French toast or waffles.



221235

Honey with Lemon

6/8.82 oz

Pure, smooth, creamy honey with a lemony twist. Ideal in tea or yogurt or as an ingredient in salad dressings.



221246

Honey with Orange

6/8.82 oz

Creamy, pure honey with minced orange pieces. Ideal on toast or as a glaze for duck, vegetables or



New Grocery

Handmade Preserves from Ireland



Introducing Crossogue Preserves. Crossogue Preserves is a family run company which makes a variety of jams, marmalades, chutneys and curds. It is based on the Molloy family's farm in Ballycahill, County Tipperary.

Crossogue preserves are hand-made in small batches to give their products a unique and distinctive, full-flavor. They are made using traditional cooking methods and contain no artificial colorings, flavorings or preservatives.

Crossogue preserves have won many awards over the years, and once you taste them you will know why. Now available from European Imports, Inc.:

221268 Irish Harvest Fruit Chutney 6/8 oz

A delightful mixture of chunky harvest fruit, this chutney is a delicious accompaniment to cheddar cheese and cold meats.



221279 Irish Coffee Curd 6/8 oz

This curd tastes like an Irish Coffee. With its unique blend of whiskey and coffee, this is a curd with a difference. Equally delicious on breads, scones and pancakes, it is an unbeatable scrumptious addition to ice cream, banana splits and yogurt.



221280 Lemon Curd 6/8 oz

Prestigious 3 Gold Star winner of the Great Taste Awards, this curd is delicious on toast, muffins and scones.



221291 Irish Whiskey Marmalade 6/8 oz

The Irish whiskey, made by Ireland's oldest distillery, gives this marmalade a sensational tangy flavor that is unique. Made with Seville oranges, this marmalade is a pantry must have for people that love strong flavors.



221302 Strawberry Jam with Champagne 6/8 oz

A romantic cocktail in a jar.



221313 Blackcurrant Jam with Guinness 6/8 oz

This Great Taste Award winner is a combination of delicious flavors. Blackcurrants, Guinness, and sugar are the only ingredients needed to satisfy your taste buds.



Economical Truffle Options



Life in Provence presents an economical way to get the flavor of truffles in to your dishes all year around. Introducing Life in Provence Truffle Peelings and Winter Truffle Juice.

Life in Provence Truffle Peelings and Winter Truffle Juice are imported from France. Life in Provence truffles come from the best truffle territories in the south of France where they start picking them in mid-November. After picking, the truffles are brushed and sorted for processing.

Life in Provence Truffle Peelings provide a cost-effective way to get the appearance of sliced or chopped truffles in your dishes. The peelings are simply the shaved outer layer of the whole truffle that have been preserved for out-of-season use. Life in Provence Truffle Peelings have a mild and subtle truffle flavor. They make a dramatic garnish, and they are the perfect ingredient to use in sauces, mashed potatoes or to make a truffle omelet.



135422 Truffle Peelings 1/7 oz

Truffle juice is the natural liquid obtained from the first cooking of the truffles for preservation. With a mild and subtle earthy truffle flavor, it's a great ingredient to add a touch of truffle flavor without burning through your culinary budget. Life in Provence Winter Truffle Juice will be the "secret" ingredient in your broths and reductions. It is also an excellent base for pasta, risotto and other sauces.



135435 Winter Truffle Juice 12/13 oz

Another economical truffle option is Cucina Viva's Truffle Butter. For years, chefs at the finest restaurants in Italy, France and America have been cooking with truffle butter. Cucina Viva brings this heady, aromatic treasure directly to you! Finish sauces, or create the richest tasting mashed potatoes you've ever had. Pasta dishes become sublime when just a little is added to their composition. Use it like a traditional compound butter for presentation on grilled fish, meat or game. As an ingredient in a recipe or enjoyed by itself, Cucina Viva Black Truffle Butter will take your culinary creations to a whole new level.



BT9804 Truffle Butter 12/4 oz
BT9808 Truffle Butter 6/8 oz