



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA™



Cucina  
Viva™



**December  
2012**

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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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## 2013 Trade Shows

Following are a few events we would like you to keep in mind when putting together your trade show schedule for 2013:

### 38<sup>th</sup> Winter Fancy Food Show

January 20-22, 2013  
Moscone Center  
San Francisco, CA  
Booth # 3705

This is the event to attend if you want to see all the hottest trends in specialty food. Plan accordingly, you may need all three days to see the more than 80,000 products from over 35 countries featured at this venue. Learn something new at one of the seminars, workshops, tours, tastings or cooking classes. Register on-line at [www.fancyfoodshows.com](http://www.fancyfoodshows.com). And then visit us in booth #3705 to get started on your new product selections for the new year.

### Southwest Foodservice Expo

June 23-24, 2013  
Dallas Convention Center  
Dallas, TX  
Booth #2200

This event is one of the largest foodservice shows in the nation. Plan to attend this show to see the latest culinary trends, equipment, food and techniques.

### 58<sup>th</sup> Summer Fancy Food Show

June 30 - July 2, 2013  
Jacob Javits Center, New York, NY  
Booth #1436

This event is similar to the Winter Fancy Food Show, but on a larger scale. See more and do more. Register on-line at [www.fancyfoodshows.com](http://www.fancyfoodshows.com).



### Happy Holidays

Whatever holidays you are celebrating, European Imports, Inc. would like to extend its wishes for a safe and happy season.



# Under the Dome by Jeff Babcock, Cheese Product Specialist

## The Luxury of Cheese

It is fun to think of cheese as luxury food, especially given its humble beginnings and as a staple that allowed man to preserve milk and have nutrient rich food year round. Over the years, it has become one of the most decadent of foods, even traded as currency, with stories about its origins in myth. Traditional peasant food has become iconic, an elite delight for a growing following.



Our first new cheese is from France, the heart of our cheese offerings, where goat cheese became an everyday offering long ago and an iconic gourmand treasure. So much so the word *Chevre* has nearly translated into our popular culture. Now the French have taken

*Chevre* and combined it with another of their iconic foods, *mousse*! What does this mean? Yes, *Chevremousse*! This special process allows extra fresh goat cheese to be spun and whipped, combined with goat cream, creating an ultra-silky, rich and airy cheese that is absolutely outrageous. A tremendous spread for sandwiches, a stellar starter course with Party Toasts, stuffed into crudité or just rolled in a sleeve of prosciutto. It is perfect naked, but you can also garnish with snippets of fresh chives or a garden mix of herbs, but don't forget about fresh fruits! *Chevremousse* with wine poached pears or grilled peaches for dessert, perfect.



**1743305 Chevremousse**

**6/4.42 oz**



Our second new cheese arrival is from Wisconsin, the heartland of American cheese-making, where Crave Brothers Farmstead has taken their *Petit Frere* cheese and uplifted it with the decadence of truffles! The cheese, being washed rind, has a sweet mild yeasty flavor

that pairs perfectly with the earthy glamour of truffle. Try it warmed; the cheese becomes unctuous and the truffle aroma magnifies. Then slather on toasted bread or crispy crostini, pair with a bottle of Prosecco. Melt over potatoes for a very earthy gratin or into a sauce for broccoli and you will be in heaven.

**1803509 Petit Frere with Truffles**

**8/8 oz**



From France to the Midwest, we strive to bring you new and exciting *fromage*. We hope these new luxuries are great additions for your holiday season.





# Wild & Unique Foods by Tim Doyle, Meat Product Specialist



## Jamondor Serrano

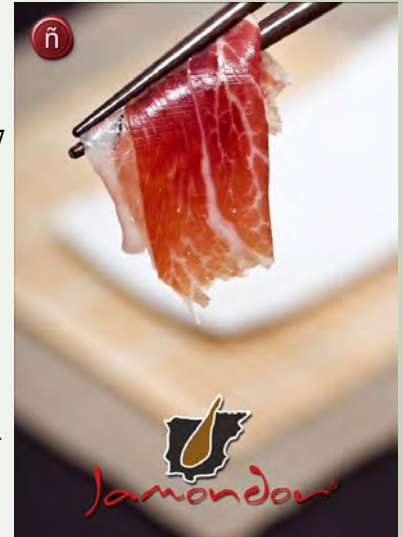
This aged 17 to 18 months Serrano ham will melt in your mouth. It is mildly sweet and very, very good! The name Jamondor is rooted in three words that also describe the brand's idea of excellence, "*Jamon de Oro*" or "Ham of Gold". Gold is a noble material symbolizing top quality and perfection, the very thing Jamondor strives for with their Serrano hams. They have raised the bar even higher with this ham they call Platinum.



*Jamon Serrano* is a product that is deeply rooted in the history of Spain and is considered an essential part of the Spanish culture. The Celts considered the pig to be a sacred object and pork was the main element of their diet. The first written evidence of salting and preserving pork dates back to the 2nd Century B.C., during the Roman Empire (wow, they have had a lot of experience doing this). The traditional method of curing pork developed over centuries, making the best of the cold, dry mountain air and creating this exceptional product called Jamondor Platinum.



The current process used to produce Serrano ham is the same process used throughout the centuries. To prepare *Jamon Serrano*, the following is necessary: quality raw materials, fresh white pork and ham that complies with the origin specifications and techniques (i.e. leg weight and fat content level). The 17 to 18 month curing process then starts with salting and post-salting the ham. The purpose of this step is to add sea salt to the fresh piece of ham which promotes dehydration and preservation. During the drying and maturation process, the temperature at which the ham cures is gradually raised while the humidity is reduced. This process achieves a natural fusion from the fats, obtains an even distribution of the fats throughout the muscle tissue, and develops the sensory characteristics of color, aroma and taste (remember, fat is flavor). Enjoy this great ham!



**1648918      Platinum Serrano Ham      1/11 lb**





## For the Pastry Chef by Karl Helfrich, Pastry Product Specialist



'Tis the season for creating both traditional and innovative holiday desserts and Nielsen Massey extracts have been a big part of the flavor and aroma that define the holidays. Their vanilla extracts are legendary for quality and consistency and their other extracts live up to their name.



The standard bearer for the Nielsen Massey line is of course their Madagascar Vanilla Extract. Their proprietary cold extraction process gently draws out and preserves the vanilla's over 300 flavor compounds. The result is a sweet, creamy, mellow flavor with velvety after-tones, perfect for cooking and baking both sweet and savory dishes. An exceptional "all-purpose" vanilla. It is available in both 32 oz and 1 gallon sizes.

**NM0163 Madagascar Vanilla Extract 1/32 oz**  
**14264-5 Madagascar Vanilla Extract 1/1 gal**

Their vanilla bean paste has also become very popular with pastry chefs. It is crafted with their Madagascar Bourbon Pure Vanilla Extract and real seeds from the vanilla pod. Due to its thick consistency similar to molasses, this culinary paste enables you to add more delicious vanilla flavor without thinning out your batters or sauces. It's also ideal for recipes, such as crème brûlée and ice cream, in which you want to add the enticing visual flair of vanilla seeds.

**14262-3 Madagascar Vanilla Bean Paste 1/32 oz**



Their peppermint extract is also a holiday classic. Crafted from the finest mint oils under the strictest quality standards, their Pure Peppermint Extract is ideal for use in such winter holiday classics as candy canes, ice creams and cookies. Both products are Kosher and Gluten-Free Certified as well as All-Natural and Allergen-Free.

**599197 Peppermint Extract**



**6/18 oz**



Dufour Pasty Kitchens manufactures some of the best raw dough products in the USA. Their award winning all-butter puff dough is an industry standard in flavor, flakiness and consistency. It is packed in convenient half-pan size and is already sheeted to 1/8".



They also make very high quality pre-formed raw pastry shells in tins made with butter brisée (pie) dough. They are very thin and flaky and come in 1.5", 3" and 4" diameters. The 1.5" shell is perfect for savory hors d'oeuvres as



well as bite-size desserts, and the 3" and 4" shells make excellent individual quiches and savory pot pies as well as pies and tarts for dessert. Each tart shell comes sandwiched between two aluminum tins to make par-baking a snap – just tray them upside

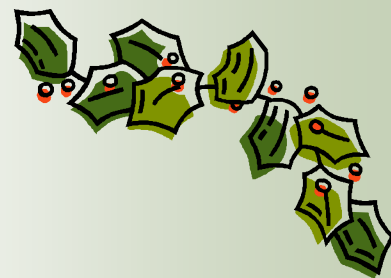
-down, weigh the tops with a sheet pan and bake; perfectly formed pie shell will emerge every time!

<b>BK7036</b>	<b>Butter Puff Pastry</b>	<b>1/12 ct</b>
<b>BK7035</b>	<b>1.5" Brisée Tart Shell</b>	<b>1/228 ct</b>
<b>700560</b>	<b>3" Brisée Tart Shell</b>	<b>1/112 ct</b>
<b>BK7037</b>	<b>4" Brisée Tart Shell</b>	<b>120/4"</b>



# New Grocery Harvest Song

## 100% Natural Artisanal Preserves



Introducing Harvest Song preserves. Each jar of Harvest Song preserves begins with the fertile ground of the Ararat Valley, famed as the landing site of Noah's Ark. All their ingredients are grown in nutrient-rich, pesticide-free volcanic soil and nourished with the surrounding natural spring water. The thin air and direct sunlight found at the valley's high altitude help to ensure the purest, most succulent fruit possible.

The co-founder of Harvest Song, Sylvia Tirakian, dedicates herself to maintaining a close relationship with the farmers that help make Harvest Song's farms grow and thrive. She is committed to tasting each and every small batch to personally approve all preserves, maintaining Harvest Song's long-time standing of quality and freshness in each of their products.

At their cannery, Harvest Song adheres to the highest quality control in accordance with the strict international standards. The hand-picked fruits and vegetables are inspected, one by one. The perfect ones are carefully cut by hand to avoid bruising. All their foods are minimally processed with no additives, no preservatives, no pectin and no artificial coloring. The produce is prepared in small batches according to time-honored recipes. Then their preserves are vacuum sealed in distinctively packaged, glass jars to preserve the fresh taste and the nutritional value of their preserves.

Great detail has gone into designing their sophisticated packages. Their minimalist label and glass jar is accented with original, sun-dried, handmade rice paper from Kathmandu, Nepal.

We think Harvest Song preserves will sing to you just as they have to us. Try them and you will taste why we added them to our selections. Now available:

### 1770017 Fresh Walnut 12/18.9 oz

*This preserve is great for baking and makes the perfect garnish for game dishes, pate and foie gras. It also pairs nicely with hard cheeses.*



### 1770009 Apricot Preserves 12/10.2 oz

*A NASFT Award Winner for 2006, this preserve is made with sweet, sun-ripened apricots. It is wonderful served on warm crusty bread and great for baking. Try pairing it with Parmigiano Reggiano for a taste sensation.*



### 1770029 Golden Fig Preserves 12/10.2 oz

*From the sub-tropical part of Armenia, these figs are known for their sweetness. They burst with flavor after being drenched in their own natural syrup.*



### 1770035 Peach Preserves 12/10.2 oz

*Succulent, sun ripened, juicy peaches that are bursting with harvest flavor. These preserves are a knock out when served with cheddars.*



### 1770046 Quince Preserves 12/10.2 oz

*The Queen of all winter fruits. Serve this preserve with Spanish cheeses such as Manchego, Roncal and Zamorano.*



### 1770058 Sour Cherry Preserves 12/10.2 oz

*Sweet, tart and chunky Artisanal Preserve formulated by Harvest Song. Serve this preserve with sheep's milk cheeses.*



### 1770066 Tea Rose Petal Preserves 12/10.2 oz

*Over 300 delicate Tea-roses in one jar complete with their natural aroma. Perfect for desserts or as an accompaniment to fresh Goat's milk cheeses.*



### 1770070 Wild Strawberry Preserves 12/10.2 oz

*Delicate little wild strawberries picked in small baskets and immediately preserved. Serve this delicious preserve with Sheep's milk cheeses.*





## Changes & Line Extensions



New to the line:

**432113 Zwieback 10/8 oz**  
*Zwieback is a crispy, sweetened bread made with eggs and is baked twice. It is sliced before it is baked for the second time, which results in a crispy, brittle slice that closely resembles melba toast or rusk.*

Mini snack toast from Brandt. Extra mini, extra crunchy, extra tasty!



**432135 Micro Mini Almond Zwieback 16/2.8 oz**  
**432479 Micro Mini Milk Cocoa Zwieback 16/2.8 oz**  
**432480 Micro Mini Sesame Zwieback 16/2.8 oz**

New to the Honest Tea line:



**649039 Just Green Tea 8/59 oz**  
*In this bottle, you'll taste just the pure flavor of organic green tea.*  
**1788019 Mango Acai White Tea 8/59 oz**  
*White tea with mango and just a tad sweet.*  
**1649019 Lori's Lemon Tea 8/59 oz**  
*This tea has just the right balance of simple ingredients: pure cane sugar, fine black tea from India and lemon juice.*

New to the Mariner line:

**1815578 Bite Sized Stoned Wheat Crackers 12/8.8 oz**

*All natural, non-GMO, vegan, saturated and trans-fat free, and OU pareve. Enjoy these crackers with your favorite cheese, spreads, hummus or right out of the box.*



**1675105 House Dressing 6/12 oz**  
*Replaces 111688 packed 6/12.5 oz*

New to the Baci line:

**1681700 Baci Dark Chocolate Bag 12/5 oz**

*Dark chocolate with whole and chopped hazelnuts. Individually wrapped chocolates. Baci means "kisses" in Italian. Chocolate wrapped in love.*



New to the Vignette line:

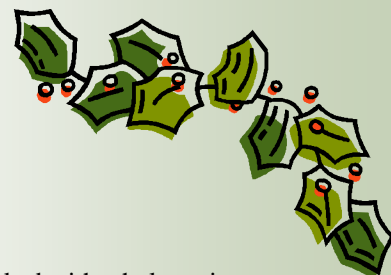
**1782000 Pinot Noir 12/25.4 oz**

*A uniquely sophisticated non-alcoholic beverage made from the juice of California varietal wine grapes. This Pinot Noir variety is bright with juicy berry flavors and aromas.*





# Changes & Line Extensions



## New to the Sticky Fingers Bakeries line Gluten Free Scone Mixes

No artificial flavors or colors.  
No trans-fats or saturated fats.  
Kosher certified.  
Certified gluten-free.

**1738824**  
**Apple Oat Gluten Free**  
**Scone Mix**  
**6/14 oz**



**1661740**  
**Meyer Lemon Gluten Free**  
**Scone Mix**  
**6/14 oz**



**1661754**  
**Blueberry Gluten Free**  
**Scone Mix**  
**6/14 oz**



**1661760**  
**Original Gluten Free Scone Mix**  
**6/14 oz**



## New to the line:



**1787995**  
**Fine English Charcoal Squares**  
**12/4.4 oz**

*Charcoal crackers were first made in England in the mid-19<sup>th</sup> century as an aid to digestion. Today they are served with cheese because they look stylish and taste good. These are made with all-butter and have a crumbly texture and delicate flavor that makes them a natural and gentle partner for any cheese.*

## New to the Nairn's line:

All natural and wholesome, baked with whole grains oats:

**432624**  
**Roughly Milled Oat Crackers**  
**12/8.8 oz**  
*Replaces 07601-X*



**432635**  
**Sunflower Oat**  
**Crackers**  
**12/6 oz**



**432980**  
**Cheese Oat Crackers**  
**12/7.1 oz**



## Foodservice / Bulk Additions:

<b>1697984</b>	<b>Mighty Leaf</b> <b>Organic Breakfast Tea</b>	<b>1/1 lb</b>
<b>7348782</b>	<b>Monin Blood Orange Syrup</b>	<b>4/1 L</b>
<b>0984035</b>	<b>Colavtia Extra Virgin</b> <b>Olive Oil</b>	<b>240/25 ml</b>
<b>0983611</b>	<b>Colavita Balsamic Vinegar</b>	<b>240/25 ml</b>
<b>1661770</b>	<b>Regnoli White Anchovy Fillets</b> <b>in Sunflower Seed Oil</b>	<b>2/67 oz</b>
<b>4045159</b>	<b>Heinz Chicken Consomme</b>	<b>12/48 oz</b>

**All Natural and Organic Hard Candies**  
**Available by pre-order from Torie & Howard:**  
**464302 D'Anjou Pear & Cinnamon 5/5 lb**

# A Celebration in a Bottle



LeVillage



Love of Fare



Bubbles make anything more fun. Let LeVillage sparkling lemonades and fruit juices liven up your festivities this holiday season. LeVillage sparkling lemonade is the original party beverage, in a gift presentation. It is perfect for year-round celebrations, cocktails, and wedding festivities.

Sparkling French lemonade initially appeared back in the XIXth century and was sold on the streets by "limonadiers". Naturally flavored, this sweet traditional French sparkling beverage has always been popular for its simple qualities; enjoyed by kids & parents alike.



**693720 Blood Orange Lemonade 24/11.18 oz**

**575431 Blood Orange Lemonade 12/25.4 oz**

*Drink this naturally flavored blood orange sparkling beverage over or ice or use it as a mixer.*

**693708 Lemonade (Cloudy) 24/11.18 oz**

**693640 Lemonade (Cloudy) 12/25.4 oz**

*This lemonade is the sparkling version of the traditional home-made lemonade with an added hint of lime. It has a tart lemony flavor and it is not too sweet. Because it is not too sweet, it can be served with meals as a water or wine substitute.*

**693719 Orange Sparkling Lemonade 24/11.18 oz**

**693639 Orange Sparkling Lemonade 12/25.4 oz**  
*Natural orange flavor, sparkling water and sugar come together to create this fruity sparkling beverage. The sweet orange flavor is sure to make it a popular choice for kids. Serve it chilled or over ice for a refreshing sweet treat.*

**693753 French Berry Lemonade 24/11.18 oz**

**570764 French Berry Lemonade 12/25.4 oz**

*A refreshing lemonade made of carbonated water, beet sugar, citric acid and the natural flavor of berries.*

**693731 Sparkling Pink Lemonade 24/11.18 oz**

**693628 Sparkling Pink Lemonade 12/25.4 oz**

*Another delicious sparkling lemonade with a refreshing citrus taste and all natural grapefruit flavor. The soft pink color of this beverage is eye-catching. Popular with kids and adults alike.*

**693697 French Lemonade 24/11.18 oz**

**693617 French Lemonade 12/25.4 oz**

*A more neutral version of lemonade, this sweet sparkling beverage is a delicate combination of lemon and lime. It is an excellent mixer for cocktails. Try it mixed with Gin or Vodka. Create a kiddy cocktail by mixing it with grenadine and a cherry. For a simple refreshing beverage, serve it chilled over ice with a cherry or lemon wedge.*

**693742 Pomegranate Lemonade 24/11.18 oz**

**575442 Pomegranate Lemonade 12/25.4 oz**

*With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit. Serve it chilled alone or use it when preparing cocktails.*

LeVillage sparkling fruit juices are dressed and ready for any occasion. Imported from France, each juice is packed in an elegant Champagne-style bottle with a cork and metal cap. These non-alcoholic beverages are a great alternative to beer, wine and champagne. LeVillage Organic Sparkling Fruit Juices are the beverages to serve to everyone for any special occasion.

Each of these juices starts with a base of organic apple juice. LeVillage uses a blend of sweet, tart dry and bitter apples. Unlike regular apples, the apples used to make these juices are specifically selected for their rich Tannin contents. Each type of apple has its own unique essence, highlighting either their sweet, bittersweet, bitter or acidic components. The organic apple juice is then mixed with pure sparkling water and other fruit juices, and the end result is an organic fruit juice beyond compare.

LeVillage sparkling fruit juices are best when served chilled.



**Packed 12/25.4 oz:**

**693799 Organic Sparkling Apple Juice**

**693800 Organic Sparkling Peach Juice**

**693766 Organic Sparkling Pear Juice**

**693777 Organic Sparkling Pomegranate Juice**

**693788 Organic Sparkling Raspberry Juice**

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