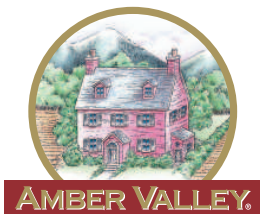




EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



**December
2013**

WHAT'S INSIDE

**Pg. 2
Under the Dome**

**Pg. 3
Wild & Unique
Foods**

**Pg. 4
For the Pastry Chef**

**Pgs. 5-6
New Grocery**

**Pg. 7
Changes &
Line Extensions**

**Back Cover
Specialty Grocery**

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

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**COCINA
SELECTA™**



**Cucina
Viva™**



It's Show Time!

It's that time again. It's time to plan your 2014 show schedule and figuring out what shows to attend couldn't be easier. The Fancy Food Shows are the shows to attend if you want to see all the hottest trends in specialty food. Start making your plans now. Following are the show details:

39th Winter Fancy Food Show

January 19-21, 2014
Moscone Center
San Francisco, CA
Booth # 3705



The West Coast's largest specialty food & beverage trade show will be in San Francisco from January 19 - January 21, 2014. Discover 80,000 on-trend and best-in-class products including confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. Connect with 1,300 exhibitors representing the latest in specialty foods and beverages from across the U.S. and 35 countries and regions. Plan accordingly, you may need all three days to see the unique products 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. And then visit us in booth #3705 to get started on your new product selections for the new year.

60th Summer Fancy Food Show

June 29 - July 1, 2014
Jacob Javits Center
New York, NY
Booth #1436



North America's Largest Specialty Food & Beverage Event will be in New York City from June 29 - July 1, 2014. Discover 180,000 products including confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. Connect with 2,400 exhibitors from 80 countries & regions. Register on-line at www.fancyfoodshows.com. And then visit us in booth #1436 to see all the exciting new products we have to offer.



Whatever holiday 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 Specialist

Grilled to Perfection!

Brunkow Cheese of Wisconsin

As the winter arrives, the thought of cooked cheese becomes ever enticing. Brunuusto, styled after the Finnish *juustoleipä*, is a partially cooked cow's milk cheese that looks like a piece of bread! With a squeaky, curdy texture, Brunuusto has become a bit of a cult following for us.



Brunkow Cheese is an old traditional Wisconsin cheese house in the rural rolling hills of the southwest corner of the state. They have been making cheese there for more than one hundred years, using milk from the surrounding region.

The cheese can be pan fried, open grilled or roasted over an open flame on a stick or skewer! An awesome appetizer, but added with some root vegetables it makes a great center of the plate piece for fall or winter. Very versatile, the cheese can be served with sweet or savory components.



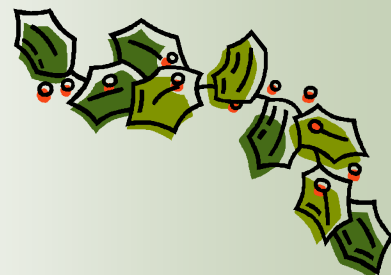
At breakfast it was often served with coffee, even dunked in it, but I like it with bacon and eggs. It is a great alternative for people not eating gluten!



All packed 12/8-10 oz random weight pieces:

2245557	Original Brunuusto
2245571	Garlic Brunuusto
2245589	Jalapeno Brunuusto

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



Imported Lamb Racks

Lamb is one of the hottest proteins on the market today. That's why European Imports is proud to introduce new premium quality Australian Opal Valley and New Zealand Spring Lamb Frenched Racks of Lamb. Nothing screams "special occasion" like a rack of lamb. A long-time favorite among chefs and restaurant goers alike, rack of lamb (or *carre d'agneau*, as the French would say) presents a fantastic opportunity for chefs to get creative. Whether seared, grilled or roasted, rack of lamb and lamb chops are extremely versatile, giving them a place on virtually any menu.



What sets Spring Lamb and Opal Valley Frenched Racks of Lamb apart is the fact that the animals are completely grass-fed and raised naturally on the grasslands of Australia and New Zealand. Not only does this translate to improved flavor and tenderness of the meat, but also reassures you and your customers that these animals were raised naturally and sustainably without the addition of antibiotics or hormones of any kind.

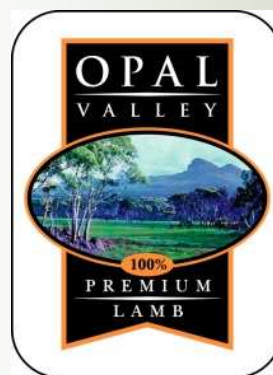


Spring Lamb Frenched Racks boast some of the best meat-to-bone ratios of any lamb chops on the market. These racks are the perfect choice for quick preparation and unmatched flavor.

2491482 Lamb Frenched Rack Frozen
12/2/12-14 oz

2491498 Lamb Frenched Rack Frozen
10/2/14-16 oz

0701268 Lamb Frenched Rack Frozen
10/2/16-18 oz



Australian Opal Valley Frenched Racks are typically larger than New Zealand racks offering a slightly larger portion size on the plate. Australian racks also feature a slightly higher fat content for great quality marbling resulting in naturally basted meat.

2513952 Lamb Frenched Rack Frozen
14/2/26-28 oz



For the Pastry Chef by Karl Helfrich, Pastry Specialist



PatisFrance Mirror Plus

Neutral Glaze

Mirror Plus Neutral is a cold-process clear glaze that adds shine and protects your pastry creations.

- Perfect shine and real mirror effect
- Forms a clean cut
- Possibility to have thin or thicker layer
- Ideal for non-horizontal surfaces: stays on the edge of the dessert
- Sets in a short time: does not leak off
- Very good stability and shelf life
- Excellent freeze/thaw stability: keeps its shininess
- Allows small and delicate decoration work
- Suitable for fine and delicate products
- Possible to add coloring to create your own glaze



Mirror Plus is ready to use from the bucket – no dilution necessary. It can be used cold or heated slightly to pour over your entremets. Everything from mousse cakes to cheesecakes can benefit from a shiny, freezer stable mirror coating!

4341111 Mirror Plus Neutral 1/17.1 lb



Introducing **FlaxSnax** dry muffin mix, a highly nutritious and delicious alternative to regular breakfast pastries. Flax Snax muffin mix is made with ground brown flax seeds

which not only gives it a nutty flavor and moist texture, but also make it an incredible source of Omega-3 fatty acids. Omega-3's are proven to lower cholesterol, lower blood pressure and fight inflammation! One muffin has more Omega-3's than a serving of wild salmon!



Flaxseed is known for:

- Lowering cholesterol & blood pressure
- An excellent source of fiber
- Better brain function
- Anti-inflammatory
- Helps balance hormones
- Prostate health
- Rich in anti-oxidants
- Anti-aging properties at a cellular level!

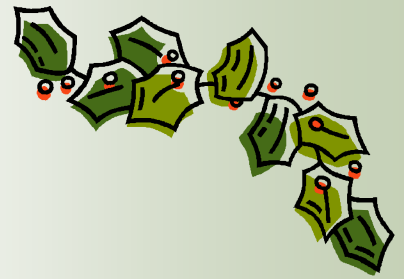


Each muffin contains the needed flaxseed to promote the wellness benefits provided by this ancient grain.

It is simple to use, just combine the mix with eggs, oil, honey, applesauce and your choice of nuts

and dried fruits to create a unique, delicious, moist and flavorful muffin.

0797334 Original Muffin Mix 1/28.3 lb



Potato Chips Imported from Ireland



For 200 years the Keogh family has worked the rich fertile lands of North County Dublin and turned the craft of potato growing into an art. Now a new generation of the Keogh family has come up with a novel idea. Why not use their fantastic potatoes to create Ireland's finest chips right on their farm?

So they converted an old potato store into a crisping house, and travelled the world to find out how to make proper potato chips, you know, the way they used to taste. They carefully slice each potato extra thick and gently hand cook them, skins and all, in fresh sunflower oil using a very old American kettle. While still warm, they carefully season each crisp using natural flavors, many of which are sourced local to their farm and then pack them in foil lined bags so they're real fresh for consumers to enjoy. During harvest their potatoes can be dug in the morning and turned into delicious fresh chips by lunchtime.

From Crop to Chip, grown and cooked with love in Ireland. Keogh's potato chips are now available from European Imports, Inc. in three delicious flavors:

Keogh's Shamrock and Sour Cream Potato Chips combine the delicious tangy taste of Sour Cream with the freshness of traditional Irish Shamrock. Their Shamrock is grown in Ballinskelligs, Co. Kerry by Livingshamrock. This area has produced fresh Shamrock for the American President on St Patrick's Day since 1952.



2421453	Shamrock and Sour Cream Potato Chips	24/1.76 oz
2421628	Shamrock and Sour Cream Potato Chips	12/4.4 oz

Keogh's Atlantic Sea Salt and Cider Vinegar Potato Chips are hand cooked in small batches on their farm using their delicious Irish Potatoes, pure fresh Sunflower oil and carefully seasoned with a sprinkling of Atlantic Sea Salt and Llewellyn's Irish Cider Vinegar locally sourced from their orchard in Lusk, Co. Dublin. Carefully selected to complement the delicious natural flavor of their potatoes, **Llewellyn's Irish Cider Vinegar** is made from local Irish apples and is not filtered, but naturally allowed to clear with time. Its rich amber color and excellent flavor creates the delicious tangy taste of Keogh's Atlantic Sea Salt and Irish Cider Vinegar Potato Chips.



2421465	Sea Salt & Irish Cider Vinegar Potato Chips	24/1.76 oz
2421598	Sea Salt & Irish Cider Vinegar Potato Chips	12/4.4 oz
2421479	Sea Salt & Irish Cider Vinegar Potato Chips in Drum	12/3.52 oz

Keogh's Irish Atlantic Sea Salt Potato Chips are lightly seasoned with a sprinkling of O'Neill's Irish Atlantic Sea Salt. O'Neill's award winning Irish Atlantic Sea Salt is handcrafted on the Beara Peninsula in West Cork. Pristine Oceanic waters produce a pure sea salt flake full of natural flavor. The O'Neill's are passionate about their gourmet sea salt flakes and have spent years perfecting their production process that blends age old salt making methods with energy efficient production techniques, to produce Irish sea salt flakes that are 100% pure and natural. Keogh's Irish Atlantic Sea Salt Potato Chips are an ideal treat for those who prefer a more natural potato chip flavor.



2421612	Sea Salt Potato Chips	24/1.76 oz
2421632	Sea Salt Potato Chips	12/4.4 oz



New Grocery

Sweet Hot Jelly

Introducing **Peggy's Pepper Jelly**. Peggy's Pepper Jelly is a sweet, hot concoction made from a blend of peppers such as jalapeno, serrano and banana peppers. Peggy's Pepper Jelly is made from an old family recipe, a traditional staple served at the creator's family gatherings. Pepper jelly is just like regular fruit jelly, except it is spicy as well as sweet. Pepper jelly is a versatile product, and once you start using it, you will find there is no end to the possibilities such as:

Glaze – You can use pepper jelly as a spicy glaze on vegetables and meat such as ham and pork chops. Pepper jelly is a nice complement to chicken wings, salmon, shark steaks and swordfish.

Dip – You can use pepper jelly as a dip. Dunk vegetables like fried zucchini or onion rings in pepper jelly. You can also combine the pepper jelly with cream cheese for a smooth and spicy dip, or mix in some sour cream for cool and spicy dip.

Peggy's Pepper Jelly is now available from European Imports, Inc. in two spicy sweet flavors:

2479539
Regular Pepper Jelly
12/9 oz



2479527
Mango Pepper Jelly
12/9 oz



Italian Whole Grains



Reinforcing confidence

Introducing **Pedon** grains from Italy. Pedon is a family business established in Italy in 1984. Pedon produces a superior range of grains that are all natural, kosher, vegan, vegetarian and 100% GMO free.

Pedon grains are gently pre-cooked. This makes their grains real time savers. Their gentle pre-cooking brings new life to these amazing grains, giving you the opportunity to taste their wonderful flavors without spending hours in the kitchen. They cook in just 10 minutes! Three varieties are now available from European Imports, Inc. in both retail and foodservice sizes.

Retail Selections:



2212813	Italian 5 Grains	7/8.8 oz
2212829	Bulgur and Quinoa	7/8.8 oz
2212832	Italian Farro	7/8.8 oz

Foodservice Selections:



2212796	Italian 5 Grains	6/3 Lb
2212890	Bulgur and Quinoa	6/3 Lb
2212803	Italian Farro	6/3 Lb

Changes & Line Extensions

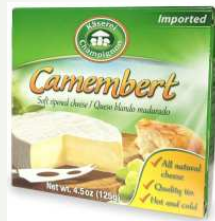


A New Look for: Champignon Brie and Camembert Tins

Champignon has changed the look of their Brie and Camembert in tins. If you know Champignon, then you know the flavor and quality of their Brie and Camembert in a convenient tin is outstanding! With 105 years of tradition and quality milk from Germany, they offer their Brie and Camembert in a tin which ensures the original buttery taste is unchanged from the date of packaging. With all natural ingredients, you can count on a great experience every time. Perfect for taking on a hike, cycling, picnics...the opportunities are endless!!



7433899
Brie in Tins
12/4.5 oz



5038739
Camembert in Tins
12/4.5 oz

- The product inside the tins will not change.
- The case configurations are as before: 4x12 inches.
- UPCs did not change.
- The tin is now visible from the back of the package.



Tillen Farms' Pink Blush Maraschino Cherries are now available in a bulk jar:

2471128 Pink Blush
Maraschino Cherries 6/64 oz



New to the line from Ireland:

2071007 Red Onion Marmalade 6/8 oz
2071027 Red Pepper Chilly Chutney 6/8 oz



The wildly popular Pirates Booty White Cheddar Puffs are now available in a new pack size:

2202019 Pirates Booty 12/7 oz

New to the Cardini's line:

2506097
Garlic Lemon Caesar Dressing
6/12 oz

Cardini's gave two of the boldest ingredients in Caesar dressing center stage. The result is a salad dressing your taste buds won't soon forget.



2506139
Red Jalapeno Caesar Dressing
6/12 oz

Caesar Cardini invented the Caesar salad and dressing in his Tijuana, Mexico restaurant. That's where Cardini's drew the inspiration for this spicy new take on a classic.



New to the line:

2225797 Tuxedo Sesame Seeds 12/3.75 oz
2225769 Sweet Soy Sauce 6/10 oz
2225781 Tuxedo Sesame Seeds 4/1.25 Lb
2224943 Mirin 6/.5 Gal

Bulk Up on Olives for the Fourth Quarter



le Village



Love of Fare



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 onions. 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, Inc. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports, Inc. 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:

Retail:

5398753	Black Oil Cured Olives with Herbs de Provence	12/4.5 oz
1725946	Pitted Provencal Olive Mix	12/3.53 oz
8141327	Green Picholine Olives	12/4.5 oz
6354690	Olive Nicoises	12/4.5 oz

Bulk:

7107568	Black Oil Cured Pitted Olives	1/8.8lb
4920736	Green Pitted Olives with Herbs	1/11 lb
3993441	Pitted French Olive Mix	1/11 lb
0857771	Nicoises Olives	1/11 lb
4551156	Pitted Nicoises Style Olives	1/11 lb
5136342	Green Picholine Olives	1/11 lb
4703056	Tapas Cocktail Olives	1/11 lb
8066447	Andalusian Olive Mix	1/11 lb
8651590	Pitted Provencal Olive Mix	1/8.8 lb



Cocina Selecta Olives imported from Spain:

Retail:

1699527	Pimento Stuffed Olives	12/3 oz
9010067	Onion Stuffed Olives	12/3 oz
4582284	Almond Stuffed Olives	12/3 oz
7410731	Whole Queen Olives	12/10 oz
8185308	Pimento Stuffed Queen Olives	12/10 oz

1004975	Garlic Stuffed Olives	12/4.5 oz
6638979	Blue Cheese Stuffed Olives	12/10 oz

Bulk:

5634757	Pitted Queen Olives	4/66 oz
1700188	Blue Cheese Stuffed Olives	4/80 oz
2189906	Chipotle Stuffed Olives	4/80 oz
1700176	Pimento Stuffed Olives	4/80 oz



Cucina Viva Olives imported from Italy:

Bulk:

8660443	Green Nocellara Olives Tub	2/5 lb
8559815	Black Cerignola Olives Tin	4/5.5 lb
6415630	Red Cerignola Olives Tub	2/5 lb
8284939	Black Oven Baked Olives Tub	2/5 lb
6552166	Green Cerignola Olives Tub	2/5 lb
6415489	Green Castelvetro Olives Tub	2/5 lb

6489953	Ligurian Olives Tub	2/5 lb
1401381	Pitted Italian Olives with Oil & Spices Tub	4/4.4 lb
1441387	Pitted Antipasto Olives Tub	4/4.4 lb
8070464	Gaeta Olives Tub	2/5 lb

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