

**February  
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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our newest products and our  
Buyers' Deals of the Month.  
Click on the NEWS tab and then  
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### **Valentine's Day**

Well here it is. Another holiday quickly approaches. Valentine's Day is just a few short days away. While many people believe Valentine's Day is nothing more than a holiday exploited by card makers in an effort to increase profits in an otherwise slow time of the year, but the truth is, it is a holiday that dates as far back as 250 AD. Whether or not you believe the story of St. Valentine you can still use the day as an occasion to lavish loved ones with gifts of chocolate that express your feelings of love and admiration.

European Imports Ltd. offers a substantial selection of chocolate for a variety of applications. From couverture chocolate from around the world to the tastiest chocolate bars made right here in Chicago.

#### **Couverture / Pastry**

Belcolade from Belgium  
Cacao Barry from France  
Callebaut from Belgium  
Valrhona from France  
Van Leer from Canada



#### **Cost and Labor Saving Chocolate Products**



Truffles from Life in Provence  
Cakes from Symphony  
Croissants from Lecoq  
Decorations from Callebaut  
Cups and Decorations from Mona Lisa

Chocolate Puff Pastry Dough from Dufour Pasty Kitchens

#### **Retail Baking Chocolate for the Home Baker**

Callebaut Callets  
Ghirardelli Baking Bars  
Ghirardelli Baking Chips  
Scharffen Berger Baking Bars  
Valrhona Cocoa Powder

#### **Bars and Confections**

After Eight  
Bovetti  
Dagoba  
Flyer  
Ghirardelli  
Lake Champlain  
Lindt  
Perugina  
Rausch  
Scharffen Berger  
Valrhona  
Vosges



## Under the Dome by Marcia Suchy, Cheese Category Manager



It is so rewarding to find new products to add to our American Artisan Cheese selection and even more rewarding when that cheese is an exquisite “local”.

Illinois is the proud home of our newest Artisan, Farmstead cheeses and the families that create them.

In addition to the Marcoot “Jersey” Creamery from Greenville, Illinois, we are adding our second local dairy, Ludwig Farmstead Creamery located in Fithian, Illinois.

Ludwig Farmstead sits on Feathercreek Farm, a 150-acre, fifth-generation family farm originally settled in 1866. Located in an area formed by glacial activity, the top soil is fertile with natural drainage making for excellent grazing pastures. The milk producing herd on the farm is comprised of blue-ribbon, high pedigree, purebred Holstein dairy cattle (bred and raised by the Ludwig family since 1936).



Initially the vision of Jacob Ludwig, the handcrafted traditional artisan cheese produced right on the farm is now in the hands of Fons Smits who continues Jake's dream.

As creamery manager, Smits brings extensive technical knowledge and practical experience in small-scale creamery operation. He has developed a line of European-style, raw milk cheeses which became available in June 2011.

**European Imports Ltd. now carries one of Ludwig's natural-rinded, aged cheeses.**

**Raw Milk Kickapoo** - This cheese is inspired by the German Butterkäse, then the recipe is tweaked and mixed with special cultures resulting in a semi-soft to semi-hard cheese. The cheese is made using traditional European methods yet always having subtle creative differences that set them apart. The flavor of this cheese is surprisingly fresh. It has a long lingering finish that is full, nutty with hint of pineapple flavor, similar to the great Italian cheese Piave. The texture is tight-knit with a bit of resiliency. Aged a minimum of 60 days. The wheel, shaped in traditional Gouda style is thinly coated with green wax.



**409067 Ludwig Kickapoo 1/9.5 lb**

There are other great cheeses produced by Fons Smits for Ludwig Farmstead. We hope to expand our selection from this family farm in the near future.



# Wild & Unique Foods by

Tim Doyle, Meat & Game Category Manager



The traditional flavors of Europe are the inspiration for Piller's Black Kassel. For centuries, majestic castles commanding views of the rivers Rhein and Mosel have

inspired legends. The craftsmen who lived in these regions used recipes handed down from generations to produce what is believed to be the best European salami.

Piller's began in 1957, as a small butcher shop using these same traditional European methods. They continued to expand their loyal customer base and now own a plant in Kitchener Waterloo Ontario. Their success comes from never forgetting to use the finest ingredients. Today, even with modern production facilities, they still use the same natural aging, curing and smoking processes.

Piller's 3 top-selling specialty salami items under the Black Kassel line are available in 6 ounce chubs which are shelf stable and 4 ounce retail sliced packages (the same wonderful flavor just retail packed for convenience). These salamis are gently smoked with secret blends of hardwood and are dry cured with a legacy of practiced patience. This patience has won Piller's numerous gold medals at the International European Food Fair. You will love at least one of these 3 flavors.



## Black Kassel

*The art of good taste*

**600228 Gypsy Salami Chub 8/6 oz**

**600340 Gypsy Salami Sliced 18/4oz**

Black Kassel Gypsy Salami is made from a fine blend of pork with cayenne pepper to give the salami a semi-hot flavor. It is smoked with natural beech and maple hardwood for 7 days then dried for 21 days to give it a great European flavor. If you like a little smoke with some heat, try this salami. It is a gold medal winner for sure!

**600217 Mustard Seed Salami Chub**

**8/6 oz**

**600384 Mustard Seed Salami Sliced**

**18/4 oz**

A lean mixture of pure pork, finely ground with mustard seed, and a hint of garlic; very good sliced paper fine.

**600239 Old Forest Salami Chub 8/6 oz**

**600251 Old Forest Salami Sliced 18/4oz**

Made from a blend of lean ground pork, this salami is Black Kassel's top seller. The heavy smoke flavor and coarsely ground pepper produces a unique heat. It would be worth a try for your next party.

My recommendation is to slice it thin and let sit at room temperature to get the best flavor. Enjoy, of course, with your favorite beverage and cheese. You won't be disappointed!



# For The Pastry Chef by

Karl Helfrich, Pastry Category Manager

**Bridor breakfast pastries** are produced in Brittany, France using the famous butter from Charente. Simply defrost them and bake in a 360° oven for 15-17 minutes for perfectly flaky, buttery breakfast pastries. Exceptional quality and simple preparation make these perfect for your breakfast table:



**820867 Medium Croissant**  
70/2.12 oz



**821234 Assorted Danish Pack**  
140/1.12 oz  
(mini cranberry twist, mini chocolate twist, mini cinnamon swirl, mini custard croissant)



**820878 Large Raisin Croissant** 60/3.7 oz



**820923 Large Chocolate Croissant** 90/2.5 oz



**821312 Mini Raisin Croissant**  
260/1 oz



**820978 Mini Apple Lattice**  
100/1.4 oz



**820956 Mini Croissant**  
225/.9 oz



**821190 Assorted Croissant Pack** 135/1.12 oz  
(mini croissant, mini chocolate croissant, mini raisin croissant)



**820934 Mini Apple Turnover**  
255/1.4 oz



**820912 Mini Chocolate Croissant** 210/1.2 oz



**820967 Mini Cherry Lattice**  
100/1.4 oz

# New Grocery

## *Carmelina Brands®*

Now you can enjoy the same tomatoes and beans Italians have enjoyed for years. Introducing Carmelina Brands. Inspired by the Italian passion for good food and family, Carmelina Brands was founded on the principle of bringing high-quality, all-natural, traditional and fresh packed canned ingredients to North America from Italy.

Carmelina Brands Italian Tomatoes have been meticulously cultivated, grown and inspected for quality by the same family for over one hundred years. It has been a family affair and will continue in the traditional Italian way for generations to come.

The flavor and color of their full-bodied tomatoes comes from years of cultivating the soil of the San Marzano Valley in the shadow of Mount Vesuvius. The combination of rich volcanic soil, a rainy spring and warm summer months create the uniqueness of Carmelina Brands Italian tomatoes which cannot be duplicated in any other region of the world.

Carmelina Brands tomatoes are vine ripened to maturity giving them a true tomato flavor, sweeter and lower in acid, lending to a more natural tasting finished product. Their tomatoes are all natural with no added salt or preservatives.



Carmelina Brands beans are suitable for use straight from the can. Say goodbye to soaking dried beans overnight and enjoy the natural flavor of Carmelina Brands Italian beans. All Carmelina Brands Italian beans are packed "lessati", Italian for lightly salted water. This simple, but effective packing process maximizes the taste and health benefits of the beans. Furthermore their beans are cooked "al dente" like Italian pasta, so they will retain their firmness and shape without the addition of artificial ingredients.

Now available:

Retail Tomatoes:



<b>365878</b>	<b>Cherry Tomatoes</b>	<b>24/14.28 oz</b>
<b>365901</b>	<b>Organic Chopped Tomatoes</b>	<b>24/14.28 oz</b>
<b>365923</b>	<b>Organic Whole Peeled Tomatoes</b>	<b>24/14.28 oz</b>
<b>365890</b>	<b>Chopped Tomatoes</b>	<b>12/28 oz</b>
<b>365912</b>	<b>Whole Peeled Tomatoes</b>	<b>12/28 oz</b>

Foodservice Tomatoes:



<b>365889</b>	<b>Cherry Tomatoes</b>	<b>6/91 oz</b>
<b>576688</b>	<b>Chopped Tomatoes in Puree</b>	<b>6/91 oz</b>
<b>664867</b>	<b>Crushed Tomatoes in Puree</b>	<b>6/91 oz</b>
<b>576675</b>	<b>Whole Peeled Tomatoes</b>	<b>6/91 oz</b>

Retail Beans:



<b>879589</b>	<b>Butter Beans</b>	<b>24/14.28 oz</b>
<b>879545</b>	<b>Cannellini Beans</b>	<b>24/14.28 oz</b>
<b>879578</b>	<b>Garbanzo Beans</b>	<b>24/14.28 oz</b>
<b>879534</b>	<b>Lentils</b>	<b>24/14.28 oz</b>

Foodservice Beans:



<b>879512</b>	<b>Butter Beans</b>	<b>6/91 oz</b>
<b>879412</b>	<b>Cannellini Beans</b>	<b>6/91 oz</b>
<b>879434</b>	<b>Garbanzo Beans</b>	<b>6/91 oz</b>
<b>879401</b>	<b>Red Kidney Beans</b>	<b>6/91 oz</b>

Start working magic in the kitchen with these delicious, easy to use ingredients from Italy.

# New Grocery

## Something New to Chew On

Indulge in a refreshing natural ginger experience that will put a smile on your face. Introducing Chimes Ginger Chews.

What started out as a local Indonesian treat has now grown to an international phenomenon as Chimes candies are shared around the world. Using the time-honored technique of stone grinding, Chimes extracts the purest ginger essence that gives the chews its unique warming sensation. Hard work helps to maintain their heritage by using the best ingredients, ensuring that what you enjoy today is as authentic as the herbalist's original recipe from almost a century ago!



Chimes Ginger Chews provide the perfect balance of sweetness and spiciness. They induce serenity and provide energy, stimulation and relaxation. Chimes Ginger Chews are available in five unique flavors:

**Original** – refreshing ginger treats that are a natural and healthy escape from the ordinary.

**Mango** – tropical mango blends with original ginger for an exotic treat.

**Orange** – orange citrus flavors combined with original ginger for an uplifting experience.

**Peanut Butter** – creamy peanut butter tames the original ginger for a sticky smooth taste sensation.

**Peppermint** – lively peppermint elevates the cool in ginger for an exciting flavor awakening.

Chimes ginger chews are all natural, gluten and trans-fat free. They have no additives or preservatives and all of Chimes Ginger Chews are individually wrapped.



1.5 oz convenience packs - packed 12 per case:

- 473789 **Original Ginger Chews**
- 473812 **Ginger Mango Chews**
- 473767 **Ginger Orange Chews**
- 473801 **Ginger Peanut Butter Chews**
- 473790 **Ginger Peppermint Chews**



2 oz stylish tins - packed 20 per case:

- 473756 **Original Ginger Chews**
- 473678 **Ginger Mango Chews**
- 473667 **Ginger Orange Chews**
- 473734 **Ginger Peanut Butter Chews**
- 473690 **Ginger Peppermint Chews**



5 oz bags - packed 20 per case:

- 473778 **Original Ginger Chews**
- 473712 **Ginger Mango Chews**
- 473689 **Ginger Orange Chews**
- 473723 **Ginger Peanut Butter Chews**
- 473701 **Ginger Peppermint Chews**

Chimes Original Ginger Chews are also available in a bulk pack:

- 473745 **Original Ginger Chews** 4/5.5 lb

# New Grocery

## It's A Wrap

European Imports Ltd. now has the ultimate ingredient for multi-taskers. We are talking about one ingredient that can be used for a wide variety of applications. This ingredient is an indigenous paper-thin Lebanese bread from Australia called Mountain Bread™.



The Mountain Bread Company is a family business that specializes in the production of a unique flatbread. Their Mountain Bread™ is made with three simple ingredients: flour, water and salt. That's it. No yeast, cholesterol, milk or

eggs. No added fat, oil or sugar and just 70 calories per sheet.

Mountain Bread™ has a thin, dry and soft texture that is not doughy like other breads. The most obvious use for Mountain Bread™ is wrapping up sandwiches, but it can also be used to:

- Replace lasagna noodles.
- Make a light and healthy pizza. Spread ricotta, drizzle with olive oil, top with tomatoes, salt and pepper and heat for a few minutes in the oven – delicious!
- Make homemade chips and serve them with your favorite dip, hummus or cheese.
- Replace tortillas.
- Make sweet wraps (crepes) with chocolate sauce, cream cheese and fruit.
- Replace egg noodles.
- Create sweet and savory tarts and strudels.



Mountain Bread can be stored frozen for up to 12 months or for 60 days after thawing (shelf stable). Keep refrigerated after opening and use within 5 to 7 days. Now available in five fantastic flavors:

**821512**  
**Whole Wheat Wraps**  
**15/7.05 oz**



**821556**  
**Oat Wraps**  
**15/7.05 oz**



**821601**  
**White Wraps**  
**15/7.05 oz**



**821567**  
**Corn Wraps**  
**15/7.05 oz**



**821590**  
**Rice Wraps**  
**15/7.05 oz**



- No milk, egg or sour dough products.
- No added sugar, oil or fat.
- No artificial ingredients.
- Cholesterol-free.
- Yeast-free.
- Kosher.

# Specialty Vegetables from Ecuador

Delicate pleasures from the rich soils of Ecuador. Introducing Cocina Selecta's Hearts of Palm and Artichoke Tapenade.

Hearts of palm are vegetables harvested from the soft core of a palm tree. Ecuador is now one of the main producers of hearts of palm. Cocina Selecta's hearts of palm are grown under Ecuador's tropical sun where they develop their rich and refined flavor. Cocina Selecta's hearts of palm are harvested from cultivated plants, not wild palm trees which protects the environment. These trees have multiples stems, allowing farmers to harvest the hearts while allowing the rest of the tree to live.

A slender white vegetable, hearts of palm is encased in a tough cylindrical, ivory husk. Inside is a velvety, tender flesh that is delicately flavored. Tasting somewhat like an artichoke, it has the appearance similar to that of white asparagus. About four inches in length, individual hearts may be as thin as a pencil or measure nearly one to one-and-one-half inches in diameter.



- One cup of canned hearts of palm provides you with 25% of your daily requirement for Iron. The same portion also contains 19% of the Vitamin C you need every day, which aids in the absorption of Iron.

- Hearts of palm are a rich source of potassium, which contributes to normal cellular functioning including that of the heart, the nervous system and your muscles.

- A one cup serving of hearts of palm contains 14% of the daily requirement for fiber, helping to keep you full longer and aiding in digestion. What's more, the same serving size provides you with 4g of protein with zero cholesterol and less than 1 gram of fat.

- Hearts of palm are naturally gluten-free.

- In just a 1 cup serving of hearts of palm, you will get 102% of your daily requirement for Manganese, a mineral essential in maintaining a healthy bone structure and in regulating blood sugar levels, among other functions.



Now Available:



**366501 Hearts of Palm**

**12/14 oz**

**366512 Hearts of Palm**

**12/28 oz**



**366534 Hearts of Palm Salad Cuts**

*Pre-sliced and recipe ready.*

**12/14.5 oz**

**366489**

**Hearts of Palm  
Marinated Salad**

**12/7.5 oz**

*Hearts of palm  
salad is a light and  
refreshing  
marinated salad.*



*Use as a bruschetta topping, on a crisp salad or  
as an ingredient in a pasta salad.*

Thanks to the unique geography of Ecuador, Cocina Selecta is able to provide exquisite artichokes with a fresh and delicate flavor. Their artichokes are the only ones in the world to be grown and harvested from a high altitude in the mountains, due to the distinct climate of the Ecuadorian sierra. Cocina Selecta's Artichoke Tapenade is prepared with artichokes chopped extra finely and then blends them with a marinade and spices. This delicious tapenade can be used as a bruschetta topping, in pasta, dolloped on pizza or as a topping for grilled meat, seafood or vegetables.



**366490 Artichoke Tapenade**

**12/7.5 oz**