

## FEBRUARY 2021 NEWSLETTER

### THIS MONTH'S INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE  
BEEN POSTPONED

### NEXT MONTH'S HOLIDAYS & EVENTS

*time to start planning!*

**MARCH 14** SPRING FORWARD

**MARCH 17** ST. PATRICK'S DAY

**MARCH 18** MARCH MADNESS  
BEGINS

**MARCH 18** SPRING EQUINOX

*all month long...*  
NATIONAL NUTRITION MONTH

#### ICON KEY:

Look for these icons throughout the newsletter for easy identification of attributes that may be important to you.

	<b>ALL-NATURAL</b>
	<b>ANIMAL WELFARE APR.</b>
	<b>CERTIFIED HUMANE</b>
	<b>DAIRY FREE</b>
	<b>EGG-FREE</b>
	<b>FAIR TRADE CERTIFIED</b>
	<b>GLUTEN FREE</b>
	<b>GRASS FED</b>
	<b>KOSHER</b>
	<b>LACTOSE FREE</b>
	<b>LOCAL</b>
	<b>LOW SODIUM</b>
	<b>NON-GMO / NON-GMO VER.</b>
	<b>NUTS FREE</b>
	<b>ORGANIC / USDA ORGANIC</b>
	<b>SOY FREE</b>
	<b>SUGAR FREE</b>
	<b>TRANS FAT FREE</b>
	<b>VEGAN</b>



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## THE EMERALD ISLE

St. Patrick's Day is quickly approaching! Whether you'll celebrate for just one day, or spread the Irish cheer out all March long, now is the time to prepare! As you plan your menus and stock your shelves, let's explore some of the exceptional items that are imported from, or simply inspired by, the Emerald Isle.

Start your day off with a full Irish Breakfast! The **Jolly Posh** range of bangers, bacon and puddings reflect owner Nick Spencer's Irish heritage, and are lovingly and locally made in America to his time-honored, traditional recipes. Add some



**Batchelors Baked Beans**

and you have a hearty start to your St. Patrick's holiday!

Looking for a lighter start to your day? Look no further than **Sticky Fingers Irish Soda Bread**. Although made in the United States, Irish Soda bread is a St Patrick's Day staple, and Sticky Fingers makes it easy with their just-add-water mix. Or, from the Emerald Isle itself, McCann's Irish Oatmeal is another classic way to start the day. From single serve Instant Oatmeal envelopes or cups to boxes and cannisters of Steel Cut Oatmeal, McCann's has you covered.

Another great way to greet the day is with Irish Breakfast Tea. The Irish are well-known for their love of strong teas, and the options from **Twinings** and **Taylors of Harrogate** are strong, full-bodied black teas that are rich in flavor and aroma. Or select a tea from

Ireland itself: **Barry's Gold Blend Tea** is considered *Ireland's Finest Tea Since 1901*.

#### Want more?

Click [here](#) to see more products from Ireland.



Sept 27-29, 2021

Jacob Javits Convention Center  
New York City



#### UPDATE

The Specialty Food Association announced that it will hold its in-person Fancy Food Show this September 27-29 at the Javits Convention Center in New York City.

# UNDER THE DOME

## Jeff Babcock, Cheese Specialist

### A CUT ABOVE

Times have brought new needs for solutions in labor and portion efficiencies, so we've increased some of our offerings in pre-cut cheese. Now, some of our favorites are available in great looking exact weight portions.



**Westminster Rustic Red** was a cheese that happened by mistake! A helveticus culture was added to a savory cheese recipe by accident. The cheesemaker noticed the error of his ways too late and

the cheese was made. Over time, the cheese matured into something magnificent. Sweet, nutty caramelized notes combined with a little savory bite makes Rustic Red a wonderful cheese. The helveticus culture (indigenous to the alpine region of Europe) creates a slightly shorter texture and its signature snap/crumble when bitten. It's the perfect cheddar for your cheese board. Try pairing

with spicy red wine, such as an aged Zinfandel or a Malbec. Rustic Red will pair well with most wines, but particularly these!



**7135575**

**Westminster Rustic Red Precut**  
**10/5.3 oz.**

Stocked in IL and TX; Non-stock in VA and CA



Red Dragon forms part of **Somerdale's** 'Heraldic' range of specialty blended cheddars. Creamy Cheddar is carefully blended with whole grain mustard seed and ale, providing a

wonderful bite without being overpowering. Red Dragon is a great addition to any cheese board and makes for a fantastic burger topping or grilled sandwich filling. A natural drink pairing would be a brown ale or a full-bodied wine such as Shiraz or Zinfandel.



**7135573**

**Somerdale Red Dragon**  
**12/5.3 oz.**

Stocked in IL, TX, VA and CA



When you take a bite of **Beehive Cheese**, it melts like butter in your mouth. That's because Beehive Cheese is made from some of the creamiest milk in Utah and lovingly crafted into superior cheese by a family who shares a passion for the artisan way of life.

**Barely Buzzed** is the perfect party cheese. It's easy to pair, stunning to look at, and always the center of attention on the cheese board. The espresso and lavender rub imparts notes of butterscotch and caramel, which are prevalent near the rind, but find their way to the center of the cheese. This is a full-bodied cheese with a nutty flavor and smooth texture.

**7140596**

**Beehive Barely Buzzed Wedge**

**10/4 oz.**

Stocked in IL, TX, VA and CA

**Red Butte Hatch Chile** is creamy and smoky with a proper balance of heat. Red Butte Hatch Chile is proving to be one of Beehive Cheese's most popular cheeses. The cheese is creamy and smoky with a proper balance of heat. The coriander in the rub on the rind gives Red Butte a mellow lemony undertone. The New Mexico Hatch Chiles in the paste provide depth and smokiness.

**7140532**

**Beehive Hatch Chile Wedge**

**10/4 oz.**

Stocked in IL, TX, VA, CA





# WILD AND UNIQUE FOODS

## Tim Doyle, Meat & Game Specialist



### #CRAZYTASTY FOR A REASON

Shannon and Erik Duffy are two crazy brothers who grew up in Iowa with a fanatical love for tasty pork. One day, they asked themselves: Why is it so hard to find really good bacon?

Not good bacon, but *really* good bacon. And so they started meeting with local heritage breed pork farmers, trying out tons of unique dry rub recipes, and experimenting with different hardwood smoke techniques. Eventually, **Tender Belly** was born in 2010 with a singular mission: Bring happiness to hearts and bellies by crafting the most #CrazyTasty pork on planet earth. The team has grown some since those days, but their unwavering commitment to bringing you #CrazyTasty pork has only become stronger.

Tender Belly operates on the not-so-crazy belief that people deserve **responsibly-raised, premium pork** that is **crafted with zero fake stuff** and **flavored with real ingredients** that tastes ridiculously, insanely delicious.

#### RESPONSIBLY RAISED PREMIUM PORK

Tender Belly starts with pork made from Heritage breed pigs raised to higher standards than most others. They only partner with sustainability-focused farmers who raise the pigs:

- On a 100% vegetarian diet
- In a crate-free environment

#### CRAFTED WITH ZERO FAKE STUFF

The pork contains no antibiotics, no hormones, no MSG and no high fructose corn syrup.

#### FLAVORED WITH REAL INGREDIENTS

Tender Belly uses freshly ground spices and premium ingredients — no cheap enhancers go near their pork. Ingredients like fresh juniper berries, chili flakes and Vermont maple sugar, plus real hardwood smoking, flavor Tasty Belly bacon.

#### The final secret? **NO WATER ADDED**

Adding water to bacon is a cheap shortcut. Tender Belly doesn't do it. They rub their pork bellies with freshly ground spices, let the tasty dry rub soak in for 12 days, and then slow smoke them for 8 hours with real cherry wood. The end result? A meatier tasting bacon with more protein packed in and less shrink after cooking.



**7150562**

Signature Blend  
Uncured Bacon  
**12/12 oz.**

Stocked in IL, TX, VA and CA

The rich and hearty  
flavor of the out-

standing Heritage Breed pork needs no bells and whistles, although Tender Belly's signature dry-rub certainly adds the impeccable zip their flagship bacon has become famous for.



**7150676**

No Sugar Signature  
Blend Uncured Bacon  
**12/12 oz.**

Stocked in IL, TX, VA and CA

For this edition, Tender Belly pulled a dis-

appearing act, losing the added sugar which allows the distinguished flavors of the pork and other high-quality, dry-rub ingredients to do all the talking.



**7150563**

Spicy Habanero  
Uncured Bacon  
**12/12 oz.**

Stocked in IL, TX, VA and CA

Tender Belly skipped the nitrates and add-

ed the heat! Their habanero blend has a serious kick and is made for the bold.



**7150722**

Signature Blend  
Breakfast Sausage  
**12/10 oz.**

Stocked in IL, TX, VA and CA

Tender Belly is taking breakfast to a whole new level with their Signature Uncured

Breakfast Sausage. Their mouthwatering breakfast sausage is hardwood-smoked and packed in lamb casing. Fully cooked and ready to eat — just heat and serve!

# SPECIALTY GROCERY

## Salima Ghariani, Grocery Specialist

### HONEY WITH A KICK

**Mike's  
HOT  
HONEY®**

Mike's Hot Honey started with a passion for creating and sharing the perfect fusion of two of nature's most unique and wonderful flavors: honey and chili peppers. Mike's Hot Honey founder Mike Kurtz made the first batch of his signature hot honey to share with friends and family in 2004, and its unique combo of sweetness and heat made it an immediate hit.

Mike started the company out of a pizzeria in Brooklyn called Paulie Gee's where he worked creating Neapolitan style pizzas. One day while working in the pizzeria, Mike brought in a bottle of his hot honey for owner Paulie to try. He liked it and decided to put it on a pizza, which they called "The Hellboy," featuring soppressata picante and a post oven drizzle of Mike's Hot Honey. The pie became an instant hit!

Soon after, Mike began selling bottles of his honey off the bar at the pizzeria. Eventually, he ramped up production and began selling to other pizzerias, restaurants and retailers across the country. Today, Mike's Hot Honey is America's #1 hot honey.

The honey is made by infusing high-quality honey with chile peppers for a heat that hits you on the back of your palate. With Mike's Hot Honey, you don't need a recipe. Make something you enjoy, drizzle some Mike's Hot Honey on it, and you've got a winner. Breakfast, lunch, dinner, dessert, and cocktails: it's a quick and easy way to give all your favorite foods a perfect kick. It's perfect on pizza, but also goes great when paired with cheese and charcuterie; drizzled on chicken and waffles, fried chicken sandwiches, ribs, roasted vegetables, or even ice cream; and mixed into cocktails. The possibilities are truly endless!

Here's some tips when using Mike's Hot Honey:

- Always drizzle just before serving for the best flavor experience.
- For pizza, always drizzle post-oven and post-slicing.
- For cocktails, make a simple syrup by mixing 1 part water with 1 part honey.

How does a pizzeria make money when using Mike's Hot Honey?

- Build the price of the honey into the menu or allow customers to add it for an upcharge.
- Feature the honey in multiple menu items, like pizza, wings and cocktails
- Offer dip cups as an add-on menu item
- Promote Mike's Hot Honey by brand name

Discover the entire assortment of Mike's Hot Honey products available to you:



#### Back of the House:

**7022265**

24 oz Chef's Bottle

**4/24 oz.**

Stocked in IL, TX, VA and CA

Designed for busy kitchens.

**7056981**

192 oz Jug

**1/192 oz.**

Stocked in IL, TX, VA and CA

Bulk value for restaurants and bars.

#### Delivery/To-Go:

**7022282**

Squeeze Packets (Bulk)

**2/12/0.75 oz.**

Stocked in IL, TX, VA and CA

Perfect as an add on at the register.

**7022281**

Squeeze Packets (Caddy)

**100/0.75**

**oz.**

Stocked in IL, TX, VA and CA

Convenient for delivery and takeout, especially to drizzle over pizza.

**7137967**

Dip Cups

**90/1 oz.**

Convenient for delivery and takeout, especially with chicken tenders.

Stocked in IL, TX, VA and CA

#### Restaurant Dining Room & Retail:

**7022264**

12 oz Bottle

**6/12 oz.**

Stocked in IL, TX, VA and CA

For use on restaurant tabletops or to purchase in stores.





# SPECIALTY GROCERY, CONTINUED

## Salima Ghariani, Grocery Specialist

### THE BEST OF ITALY



More than 100 years of experience in the production of Gragnano Pasta make the Di Martino family the reference point in the world market of Protected Geographical Indication

(P.G.I.) high-quality pasta. Their production site is in Gragnano at the beginning of the marvellous Sorrento Coast. This ancient town is surrounded by the Lattari Mountains. There, the sea breeze and the mild climate conditions make this place perfect for pasta production. Their products cover a vast range: from whole wheat and organic, to regional favorites and original products, all the way to the vintage hand-wrapped line for a total of over 120 pasta shapes. Today, the **Di Martino** Company produces 8 million portions of pasta every day and exports to 36 Countries.

Di Martino pasta is made by the successful combination of 100% Italian durum wheat semolina with the purest local spring water. The bronze die extrusion and the slow drying process at low temperature are keys to categorizing this as PGI Gragnano Pasta. The result is a rough and tasty product, able to perfectly hold sauces and return the intense aroma of wheat. The best Italian raw materials are carefully selected from national fields to bring to the table all the flavors and tastes of real Italian cuisine. Containing an incredible 14% protein, Pasta Di Martino is 40% more resistant to breaking down while cooking and is highly digestible. Di Martino is engaged in the production of good, clean and fair pasta, which has led to their deserving selection as a Slow Food Official Supporter. Since 2017, Pastificio Di Martino has been the Official House Purveyor of James Beard Foundation of New York.



Paccheri



Tortiglioni



Spaghetti Lunghi



Manfredine

The below items feature the following attributes:



<b>7096625</b>	<b>Farfalle</b> <i>Stocked in IL, TX, VA and CA</i>	<b>6/1 lb.</b>
<b>7096632</b>	<b>Linguine</b> <i>Stocked in IL, TX, VA and CA</i>	<b>20/1 lb.</b>
<b>7096626</b>	<b>Macaroni</b> <i>Stocked in IL, TX, VA and CA</i>	<b>12/1 lb.</b>
<b>7096691</b>	<b>Rigatoni</b> <i>Stocked in IL, TX, VA and CA</i>	<b>10/1 lb.</b>
<b>7096700</b>	<b>Tagliatelle</b> <i>Stocked in IL, TX, VA and CA</i>	<b>6/12 oz.</b>
<b>7097013</b>	<b>Penne Mezzani Rigate</b> <i>Stocked in IL, TX, VA and CA</i>	<b>12/1 lb.</b>
<b>7096874</b>	<b>Paccheri</b> <i>Stocked in IL, TX, VA and CA</i>	<b>6/17.64 oz.</b>
<b>7132042</b>	<b>Manfredine</b> <i>Stocked in IL, TX, VA and CA</i>	<b>12/17.64 oz.</b>
<b>7132041</b>	<b>Bucatini</b> <i>Stocked in IL, TX, VA and CA</i>	<b>24/1 lb.</b>

The below items feature the following attributes:



<b>7096689</b>	<b>Pappardelle</b> <i>Stocked in IL, TX and VA; Non-stock in CA</i>	<b>12/8.82 oz.</b>
<b>7096698</b>	<b>Spaghettoni</b> <i>Stocked in IL, VA and CA; Non-stock in TX</i>	<b>20/1 lb.</b>
<b>7096695</b>	<b>Spaghetti</b> <i>Stocked in IL, TX, VA and CA</i>	<b>20/1 lb.</b>

The below item features the following attributes:



<b>7132259</b>	<b>Pennoni</b> <i>Stocked in</i>	<b>10/1 lb.</b>
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The below item features the following attributes:



<b>7132043</b>	<b>Mezzi Rigatoni</b> <i>Stocked in IL, TX, VA and CA</i>	<b>6/1 lb.</b>
<b>7097754</b>	<b>Shipper Display (Empty)</b> <b>1/1 ct.</b> <i>Stocked in IL and VA; Non-stock in TX and CA</i>	

Attributes not applicable for the following item:

# FOR THE PASTRY CHEF

## Cat Carp Wall, Pastry Specialist

### OUTSTANDING QUALITY, MADE PERFECTLY SIMPLE



*Reliable partners in innovation*

Puratos is an international group offering a full range of innovative products, raw materials and application expertise to the bakery, patisserie and chocolate sectors. Their headquarters is just outside Brussels in Belgium, where the company was founded in 1919. A century later, their products are available in over 100 countries around the world. Above all, they aim to be “reliable partners in innovation,” helping their customers around the world to deliver nutritious and tasty food to their local communities.

#### CACAO-TRACE PROGRAM

Puratos is committed to a sustainable future for chocolate. What sets their sustainable cocoa sourcing program apart is that their main focus is on taste and creating value for everyone, from the cocoa farmers to your customers, through taste improvement. The proof of the program is in the tasting, and in the improved quality of life for cocoa farmers.

Traditionally in chocolate, different quality cocoa beans are bulk-blended to get a standardized quality and taste. This is where Cacao-Trace takes a different approach. Cocoa beans are selected for their character and their quality is carefully checked. Years of research has led Puratos to redefine the criteria for fermenting their beans. As this process is key in chocolate taste development, this makes the difference between an average or superior quality.

More than any other program, Cacao-Trace benefits the cocoa farmers. By working side by side, Cacao-Trace empowers cocoa farmers in Ivory Coast, Vietnam, The Philippines, Papua New Guinea and Mexico to obtain the highest possible income and to manage their plantations with greater autonomy.

In combination with training and fair and predictable payments, Cacao-Trace cocoa farmers receive an additional premium linked to the quality of their cocoa beans. Delivering wet beans to the post-harvest centers instead of fermenting and drying themselves, gives cocoa farmers more time to spend on any other activities on their plantation. On top of the quality premium, cocoa farmers receive an additional Chocolate Bonus for

every kilo of Cacao-Trace chocolate that is sold. This often adds up to the equivalent of an extra month's salary for them.

#### CARAT COVERLUX

**Carat** is Puratos' range of premium compound coatings and chips, produced in Kenosha, Wisconsin. They use carefully selected ingredients such as 100% Cacao-Trace certified cocoa powder, RSPO certified palm oil, sunflower lecithin and bourbon vanilla to create the best tasting products. All of the Carat coatings have also been formulated to provide a shiny finish without the need for shock cooling.



*Compound coating* refers to all types of chocolate that do not meet the definition of real chocolate. Developed with the Puratos know-how in chocolate processing and suitable for multiple applications, the Carat range of compound coating is made of cocoa powder and vegetable fats and guarantees superior products with excellent taste, texture and viscosity.

The Coverlux line of hard coatings is very convenient to use—just melt to 120 degrees Fahrenheit, stir and apply! The coatings are great-tasting and perfect for bark, dipping, enrobing, drizzling, ganache, mousse or molding. It provides a nice shine and snap.

**7150726** Coverlux Dark  
Stocked in IL, TX, VA and CA

**1/25 lb.**

**7150793** Coverlux Milk  
Stocked in IL, TX, VA and CA

**1/25 lb.**

**7006917** Coverlux White  
Stocked in IL, TX, VA and CA

**1/25 lb.**





# INDUSTRY TRENDS

## Retail & Foodservice

## 2021 TOP RESTAURANT TRENDS

2020 was a year unlike any other for the foodservice industry. It tested the limits of operator innovation, accelerated trends, and confirmed that customers miss their restaurant experiences.

The following food and menu trends didn't offset the industry's devastation; it's down nearly \$240 billion in sales and nearly 2.5 million employees are still out of work. But they do show restaurateurs' resiliency, innovation and commitment. The following were the top operating means by which restaurants survived 2020, from a survey of 6,000 operators and consumer preferences from a survey of 1,000 adults.

### 1. STREAMLINED MENUS

Fullservice operators got lean fast, reducing inventories and developing menu items they could make well with a smaller staff. These items had to travel well and be what customers craved. Expect menus to stay trimmed in coming months.

### 2. OFF-PREMISES TAKES PRECEDENCE

Prior to the pandemic, 80% of fullservice restaurant traffic was on-premises. Then in March 2020, most restaurants were forced to shut down on-premises dining. In what's likely the fastest pivot in industry history, focus quickly shifted to off-premises, via takeout and delivery.

### 3. BLENDED MEALS, A TEAM EFFORT

Homebound, customers like to mix up meals—maybe make the main dish but order appetizers, sides or dessert from a restaurant. Millennials are especially big fans of the blended meal.

### 4. BUNDLED MEALS? CONSIDERED DEALS!

Why do any cooking? Customers' restaurant choices can be influenced by the offer of a bundled meal that perhaps includes an appetizer, entrée and dessert in either family packs or for individual meals.

### 5. MEAL KITS MAKE COOKING FUN

More than half of adults surveyed say they'd likely purchase a meal kit if it was offered by one of their favorite restaurants. That percentage rises to 75% for both millennials and Gen Z adults. Kits package pre-measured ingredients and instructions to make the restaurant meal at home.

### 6. MEAL SUBSCRIPTIONS

Customers sign up to get meals during the month for pickup or delivery—at a discounted price. More than half of consumers surveyed say they'd sign up if their favorite places offered this option.

### 7. SELLING GROCERIES

Seems like anything that saves a trip gets a thumbs up. More than half of consumers surveyed would buy groceries (fresh, uncooked food items such as meat, produce, dairy, bread or pasta) if restaurants offered them.

### 8. ALCOHOL TO GO

A third of off-premises customers (ages 21+) say they included an alcoholic beverage with a takeout or delivery order since the beginning of the COVID-19 outbreak, and they'll continue to in the future.

### 9. COMFORT FOODS

Consumers say menus that offer a good selection of comfort foods influence their restaurant choice. From haute to homey, a third of fine dining operators surveyed are adding more comfort items—think burgers, pot pies, lasagna, soups, curries, sandwiches, pizza and noodle dishes.

### 10. HEALTHY AND DIET-SPECIFIC FOOD

To the same degree the availability of comfort foods influences restaurant choice, so do healthful menu options. Diet-specific items (gluten-free, vegan, etc.) however, are less important right now.

### WHAT CUSTOMERS CRAVE.

Each year, the NRA publishes its annual What's Hot Culinary Forecast to identify the menu trends to watch in the coming year, as identified in a survey of American Culinary Federation chefs. This year, to identify what's truly selling best during the pandemic, we asked restaurant operators for their single most popular menu item right now. The vast majority say their current top-selling food and beverage items were already on menus prior to the coronavirus outbreak.

#### TOP SELLERS

##### *Fullservice*

1. Burgers
2. Seafood Items
3. Pizza

##### *Limited Service*

1. Sandwiches/Subs/Wraps
2. Pizza
3. Burgers

Source: The National Restaurant Association

# CHEESE FROM THE EMERALD ISLE

Cheese may not be the first food thought of when it comes to St. Patrick's Day menus, but there's certainly a wealth of options reigning from the Emerald Isle. Choose from these options to create an Irish Cheese Board or incorporate into Mac and Cheese.

The Cahill family has been farming and cheesemaking for over four generations in Ireland. All of their delicious, artisan, flavored cheeses—from Porter and Whiskey to Ardagh Wine and Irish Cream—would make perfect additions to any festive cheese case or cheese board this March.

- 7216254** Cahill's Ardagh Wine Cheddar  **1/5 lb.**  
*Stocked in IL, TX and VA; Non-stock in CA*
- 7020079** Cahill's Irish Cream Cheddar    **1/5 lb.**  
*Stocked in IL and VA; Non-stock in TX and CA*
- 1993355** Cahill's Porter with Stout  **1/5 lb.**  
*Stocked in IL, TX, VA and CA*
- 1444599** Cahill's Porter with Stout  **1/10 lb. RW**  
*Stocked in IL and VA; Non-stock in TX and CA*
- 1954082** Cahill's Whiskey Cheese  **1/5 lb.**  
*Stocked in IL, TX, VA and CA*
- 7133676** Cahill's Whiskey Cheese  **10/8 oz.**  
*Stocked in IL, TX and VA*

**Kerrygold** dairy cattle graze on the lush green countryside of Ireland, bringing you truly exception cheeses in their crowd-pleasing Cashel Blue, Dubliner and Aged Cheddar cheeses

- 9943135** Kerrygold Cashel Blue    **2/3 lb.**  
*Stocked in IL, TX and VA; Non-stock in CA*
- 1702499** Kerrygold Dubliner   **2/5 lb.**  
*Stocked in IL, TX, VA and CA*
- 1952694** Kerrygold Dubliner Wedges   **1/10 lb. RW**  
*Stocked in IL and VA; Non-stock in TX and CA*

**Oscar Wilde**, named after the Irish poet of the same name, is made from the milk of pasture grazing cows. It has a distinctively sweet and tangy cheddar flavor with a creamy texture, making it great on a cheese board, melted in omelets or shredded over apple pie. This St. Patrick's Day, pair this aged cheddar with a cabernet or dark oatmeal stout.

- 3474028** Oscar Wilde Cheddar (2 Year)    **1/10 lb. RW**  
*Stocked in IL and VA; Non-stock in TX and CA*
- 2745004** Oscar Wilde Cheddar (2 Year)    **1/42 lb.**  
*Stocked in IL, TX and VA; Non-stock in CA*

**Tipperary** Vintage Cheddar is made with milk from cows that feed on rich, fertile grass. Aged 12 months, this cheese has a rich, creamy texture and a delicious, sharp taste.

- 9918764** Tipperary Irish Cheddar  **1/11 lb.**  
*Stocked in IL, VA and CA; Non-stock in TX*
- 1788516** Tipperary Irish Cheddar  **1/45 lb.**  
*Stocked in IL and VA; Non-stock in TX and CA*
- 3054145** Tipperary Irish Cheddar  **1/10 lb. RW**  
*Stocked in IL, TX and VA; Non-stock in CA*

Other favorites reigning from Ireland include Daru, Bandon Vale Vintage, and Carrigaline Beechsmoked Cheese:

- 7889292** Darú  **1/7.7 lb.**  
*Stocked in IL; Non-stock in TX, VA and CA*

Darú is made from pasteurized cow's milk by the Maher family in the heart of Tipperary. Boasting a natural mottled-mold rind that's grey and has a dusty appearance, this semi-hard cheese features a yellow paste with small air holes. The flavor is mild but buttery with notes of earth and cellar coming through the rind.

- 7216308** Bandon Vale Vintage  **1/8 lb.**  
*Stocked in IL and VA; Non-stock in TX and CA*

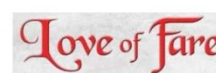
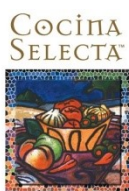
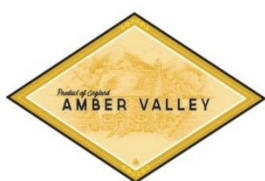
Made in the heart of the rich west County Cork dairy region, Bandon Vale Vintage Cheese is made with pasteurized cow milk and aged for 12 months. It is a mature cheddar with a rich, nutty flavor. Pair with red wine.

- 4285702** Carrigaline Beechsmoked   **1/4 lb.**  
*Stocked in IL, TX and VA; Non-stock in CA*

Another option from County Cork Ireland comes from the Carrigaline Farmhouse, a family-run business for over 30 years. Buttery and creamy with a distinct smoked flavor, this cheese is great as part of a cheese board, on sandwiches, in salads — the options are plentiful!

Looking for a selection of these cheese to feature in a cheese board? Featuring Cahill's Irish Vintage Cheddar, Cahill's Cheddar with Irish Porter, Carrigaline Irish Beech-Smoked Cheese and Daru, this carefully curated group of cheeses are the perfect solution for an Irish themed cheese board this March (or year-round).

- 9912077** Irish Farmhouse Cheese  **1/7.5 lb.**  
*Stocked in IL, VA and CA; Non-stock in TX*



European Imports, Inc.  
600 E. Brook Dr.  
Arlington Hts., Illinois 60005

Phone: 800.323.3464  
Fax: 847-631-6001  
Website: [www.eiltd.com](http://www.eiltd.com)