

**April  
2013**

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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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### **Spring Has Sprung**

Ah, spring is finally upon us. What's not to love about Spring, everything old is new again! It is a time of growth, renewal and new life. Now, let your imagination take you away to one of the most beautiful places on earth in spring, Paris.

We have all the French products you need to recreate the feeling of Paris right in your store or dining room. Start with croissants and breakfast pastries. We have three terrific lines to choose from: **Lecoq, French Gourmet** and **Bridor**. A very Parisian way to start the day.



At midday you might be thinking about lunch and French street food. The first thing that comes to mind is a traditional French ham sandwich. For this you will need a delicious crusty baguette, for that we suggest **Tribeca Oven's** French baguette. Next up we need sweet creamy butter. Here we have a couple of options such as butter from **President** and **Isigny Ste. Mere**. And, lastly the ham. Sliced as thin as possible we



suggest you try **Raisin River Jambon**. You could add cheese, but with ham this delicious we think it has all the flavor you could want. Grab a bottle of **LeVillage** lemonade and you are ready to go.

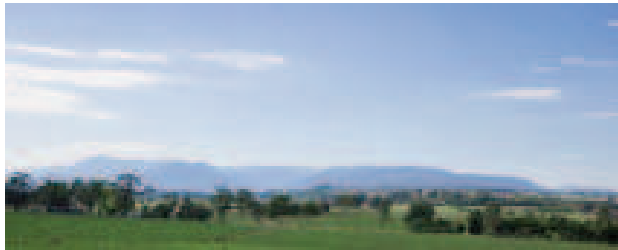
Now if a sweet treat is what you desire, we have that covered too, from frozen petits fours and macarons to all the French ingredients you need to make your own creations. Our French pastry ingredient selections include chocolate from **Valrhona**, frozen fruit purees from **CapFruit**, glazes and mixes from **PatisFrance**, lady fingers from **Cantreau** and much more.



Please contact your sales representative to place an order or to find out more about these great products from France.

# Under the Dome by Jeff Babcock, Cheese Product Specialist

Yarra Valley Dairy is part of the property known as "Hubertswood", owned by the Mooney family. Named after one of the early settlers and vigneron, Hubert de Castella, the property is now used for producing fine quality farmhouse cheeses in what is known as one of the premium wine and dairy regions of Australia. The region in which "Hubertswood" is situated has a long and well established history of dairying. When early settlers came to the area, a cheese factory and buttery was established, supplying the area with fresh local products. The neighboring farms still produce fine quality, rich milk which is used to produce the exceptional cheeses at Yarra Valley Dairy.



Yarra Valley produces an exceptional Fetta, made in a rich silky style, not dry and crumbly. It is marinated with olive oil, fresh herbs, whole garlic and pepper. It is a perfect topping for summer tomatoes, a medley of roasted vegetables or a beautiful composed salad of spicy green. However, just spoonfuls straight from the container with crusty bread are amazing.



We've recently expanded our selection to include a foodservice size container and their new flavor, a zesty chili pepper spiced version in the retail cup. We started many years ago with Yarra Valley Dairy; it continues to hold a loyal fan base. Their original tin finds a home in many places with a sort of retro style with an upscale look.



Although the same recipe goes in, we always have people who say it tastes better and constantly ask what the difference is!

**020126 Persian Fetta Tins 12/8 oz**  
**SUPC: 5857687**



**1810078 Marinated Chilli Feta Cups**  
**SUPC: 1810078 12/6.35 oz**

**020155 Marinated Feta Cups**  
**SUPC: 1836715 12/6.35 oz**



**020168 Marinated Feta Tubs 4/6.6 lb**  
**SUPC: 1692122**

# Wild & Unique Foods

## Alex Yilmaz, Meat & Game Buyer

### New from Fra' Mani

Fra' Mani's mission is crafting salumi in the finest Italian pastoral traditions, using the highest-quality pork. Their pork comes from family farmers committed to the well-being of their animals and their land. The hogs are never given antibiotics, artificial growth hormones, growth-promoting agents or meat by-products. They eat only the finest grains and natural feed. This old-fashioned way to raise hogs produces pork of outstanding quality, which is the essential ingredient in all Fra' Mani salumi.



Fra' Mani Salame Piemontese is a small format dry salame whose flavor profile is commonly found in the Piedmont region in Northern Italy. As is typical in the foothills of the Italian Alps, this dry salame is characterized by the warm, aromatic spices of cardamom, ginger and clove.



**1985946 Salame Piemontese 16/5 oz**  
**SUPC: 1985946**

Fra' Mani Salame Calabrese is a small size, spicy, dry salame inspired by the region of Calabria in Southern Italy. Their unique version combines Italian wild fennel seed, sweet and hot Calabrian peperoncino and chili flakes.



**1985961 Salame Calabrese 16/5 oz**  
**SUPC: 1985961**

Properly stored, Fra' Mani's dry salami products do not have an expiration date, similar to aged cheeses. In general, the longer you store the salame, the more firm and dry it will become.

Mold is beneficial to the aging of salame. All of Fra' Mani's dry salami are enclosed in natural hog casings that are inoculated with a harmless mold to help in the aging process. Their salami can have both white mold (penicillin nalviogense) and blue/green mold (penicillin glaucum). Both are harmless strains, similar to the mold found on cheese. Depending on storage conditions, mold may change in color and increase or decrease in quantity. We recommend peeling back the natural casing before slicing and eating. This will also remove the mold.

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



Taste It Presents, Inc. is one of the largest, independently-owned dessert manufacturing companies in the US, with operations in New York and New Jersey. Considered one of the best-kept secrets in the business, they've been creating high quality desserts for over 18 years.

Because they specialize in making only a select number of items (as opposed to trying to be all things to all people), they are able to hand-craft their desserts, and use only the finest, all-natural ingredients from around the world. The mascarpone and ladyfingers are from Italy, the chocolate is from Belgium, and their gluten-free desserts are created with the same high quality standards as their other desserts.



Italy's most famous dessert, Tiramisu ("Pick-Me-Up" in Italian) is an elegant treat that's not too sweet or too filling. This Tiramisu is handcrafted the old-fashioned way using the finest imported, authentic ingredients;

Starting with layers of imported mascarpone cream and authentic ladyfingers, then delicately soaked in espresso with a hint of liqueur and finished with a dusting of cocoa powder.

Countless variations exist, but this one is unmatched in authentic flavor & melt-in-your-mouth quality.



**BK9500 Tiramisu 2/4.25 lb**  
**SUPC: 7453541**

Taste-It's Toasted Almond Cake is a one-of-a-kind dessert that offers something smooth, crunchy, sweet and creamy in one satisfying bite!



A refreshingly unique dessert with a mild but distinctive almond flavor and crunchy-sweet topping that makes a

memorable experience for your guests.

A delectable combination of imported ladyfingers lightly soaked in amaretto syrup, layered with Italian

mascarpone and topped with crushed amarettini cookies and roasted California almonds.



**BK9504 Toasted Almond Cake 2/4.25 lb**  
**SUPC: 8249955**



Taste-It's Gluten-Free Flourless Chocolate Cake will delight gluten and non-gluten-free customers alike. It is made with the finest Belgian semi-sweet chocolate, butter,

cocoa powder and vanilla. Unlike other flourless chocolate cakes which can be gritty, flakey or dry, this cake is delicately rich and bursting with a smooth, moist, and creamy texture. This cake can be served warm or chilled, and topped with anything from a dollop of whipped cream and raspberry coulis sauce to chocolate shavings and ganache. It is a 10" cake and is pre-cut into 14 portions.

**0616084 Gluten-Free Flourless Chocolate Cake 2/4 lb**  
**SUPC: 0616084**

# New Grocery

## Naturally Satisfy Your Chocolate Craving

What do you do when your young son comes to you and asks why he can't have the same type of treats as all his friends. With this request Bahram Shirazi set out to create a healthy candy bar that tastes great. Taking inspiration from his wife Isabel, who taught Bahram all about good, wholesome and healthy foods, he created Q.bel Foods.



Q.bel Foods is an all natural treat company. Q.bel treats are a delicious mix of crispy crunchy wafers, delectable fillings, and rich chocolate.

Each colorful Q.bel package contains two all-natural, whole grain chocolate-covered wafer bars. The bars are free of hydrogenated oils, trans fats and other artificial additives. Q.bel chocolate wafer rolls have a creamy filling and a rich Belgian chocolate coating and are available in five delicious flavors.

There is more to feel good about Q.bel. Their packaging is made from 100% recycled and recyclable paper. They also work with responsible suppliers who engage in "green" energy practices and support their communities with their employment practices.

Q.bel's wafer bars are wholesome and delicious and they come from a company with a clean conscience. What more could you ask for in candy bar? Now available:



**2054924 Minty Mint Wafer 16/1.1 oz**  
**SUPC: 2054924**

*Mint and Dark Chocolate covered whole grain wafers. The filling is sweet and has a light, fresh mint flavor.*



**2054934 Double Dark Chocolate Wafers 16/1.1 oz**  
**SUPC: 2054934**

*Whole grain wafers with dark chocolate filling and a dark chocolate coating. This bar is fresh, crispy and crunchy with a nice, slightly bitter chocolate flavor.*



**2054912 Simply Milk Chocolate Wafers 16/1.1 oz**  
**SUPC: 2054912**

*Crisp and light whole grain wafers covered in creamy Belgian milk chocolate.*



**2054902 Silky Dark Chocolate Wafers 16/1.1 oz**  
**SUPC: 2054902**

*Crisp whole grain wafers with dark chocolate filling, covered with luxurious Belgian dark chocolate.*



**2054891 Peanut Buttery Wafers 16/1.1 oz**  
**SUPC: 2054891**

*These wafer bars are just the right combination of light and airy whole grain wafers, with layers of real peanut butter, covered with exceptional and delicious Belgian chocolate.*

# New Grocery

## Good Old Fashion Irish Oatmeal

Flahavan's oatmeal is now available from European Imports, Inc. Flahavan's has been milling oats at the family mill in Kilmacthomas, Co. Waterford for over 200 years. The first family connection to the Flahavan's name can be traced back to about 1785, when Thomas Dunn took over the mill. Dunn was the great-great-great-grandfather of John Flahavan who is the Managing Director of the company today.

Enjoy the taste of Ireland's favorite Oatmeal. Their oats are grown and harvested locally in small batches to capture the rich, delicious flavor that is their original Irish Oatmeal. Their unique way of milling is what gives their oats their full rich texture, sealing in the natural aroma and giving their oatmeal its distinctive creamy taste.

Flahavan's Irish Oatmeal delivers some strong health benefits such as protein and fiber and it has no cholesterol, sodium or added sugar. Enjoy Flahavan's Irish Oatmeal with honey, cream, yogurt, crème fraiche, maple syrup, brown sugar or chopped fruit (such as apple, strawberry or banana). It is also terrific in cookies and other recipes for added texture. Now available:



**0767931 Irish Quick Cooking Steel Cut Oatmeal 6/24 oz**

**SUPC: 0767931**

*Irish Steel Cut Oatmeal in a "quick to cook" variety that is ready in just 5 minutes.*

**0767887 Irish Oatmeal 6/16 oz**

**SUPC: 0767887**

*These traditional Irish oats have a distinctive, less processed texture that creates a delicious creamy taste.*

**0767869 Irish Steel Cut Oatmeal 6/28 oz**

**SUPC: 0767869**

*Irish Steel Cut Oatmeal with a traditional cooking time and hardy taste.*

## Truffle Caviar

Tartuflanghe is the Italian producer of truffle specialties, hailing from the famed mushroom and truffle region of Piedmonte, Alba.

Harvesting the fruit of the earth since 1980, their company has carried on the family tradition of truffle processing, and combined it with innovation and technology. Delving into the realm of molecular cuisine, they have introduced 'Truffle Perlage', pioneering a new frontier for truffle use. Since its launch, Truffle Perlage has been awarded the prize "Innovations et Tendences" at SIAL 2010, Paris.

Truffle Caviar is one of the most unique and luxurious ingredients from Tartuflanghe. Made from black winter truffle juice, obtained directly from fresh truffles during cooking, the juice is reduced into small pearls through the sophisticated technique of "spherification".

These pearls have the taste of truffle, with the same color and texture of caviar.

Truffle caviar can be served on crostini and blinis; used to garnish fresh cheese, foie gras, fish carpaccio; as a topping on soups, vegetable creams, cheese fondue, eggs, potato cream; and used with sushi and all dishes which truffles are traditionally paired with.

Now available in two sizes from European Imports, Inc:



**1820663 Truffle Perlage 6/1.76 oz**

**SUPC: 1820663**

**1820677 Truffle Perlage 1/12 oz**

**SUPC: 1820677**

# Line Extensions

New to the Sahale line:

**2040802**

**Pomegranate Pistachio Premium Blend**

**6/4 oz**

**SUPC: 2040802**

*Exotic, yet accessible tastes combine in this blend inspired by some of Morocco's best-loved flavors: pistachios, pomegranate and lemon with a hint of pepper, complemented by cherries and almonds for an irresistible balance.*



**2043947**

**Maple Pecan Premium Blend**

**6/4 oz**

**SUPC: 2043947**

*The traditional flavors of North American comfort: pecans, walnuts, cherries and apples, blended and delicately glazed with maple and cinnamon. Fragrant with maple, crunchy, loaded with dried whole cherries, this rich blend is delightfully addicting.*



**2040826**

**Almonds with Honey, Cranberries & Sea Salt Nut Blend**

**6/4 oz**

**SUPC: 2040826**

*Sahale starts with whole almonds and the finest orange blossom honey, adds their naturally dried cranberries and tops them with toasted sesame seeds and sea salt for an exquisite salty-sweet symmetry. Their light glaze adds just the right amount of sweetness.*



**2040840**

**Cashew Pomegranate Nut Blend**

**6/4 oz**

**SUPC: 2040840**

*Sahale has created the perfect combination of sublime flavors: Pomegranate, Vanilla, and Cashews.*

*Their whole roasted Cashews are teamed with Pomegranate and Apple, and balanced with pure Vanilla bean. Their light glaze adds just the right amount of sweetness.*



**Returning favorites:**

**2040667 Sing Buri Nut Blend**

**6/5 oz**

**SUPC: 2040667**

*Lemongrass, Soy glazed Cashews, Pineapple, Peanuts, and Sesame seeds lightly dusted with mild Chinese chili make up this exceptional, aromatic blend reminiscent of a great Thai dish.*

**2040719 Soledad Nut Blend**

**6/5 oz**

**SUPC: 2040719**

*This delectable snacking experience features almonds, apples, and flax seeds, tickled with date, balsamic vinegar and cayenne.*



New to the line:

**2057657 Gourmet Premium Gherkins 12/19.6 oz**

**SUPC: 2057657**

**2057665 Gourmet Red Baby Beets 12/19.6 oz**

**SUPC: 2057665**

**2057679 Gourmet Onions 12/19.6 oz**

**SUPC: 2057679**

New to the Lindt line:

**2047399**

**Excellence Caramel with a Touch of Sea Salt Dark Chocolate Bar**

**12/3.5 oz**

**SUPC: 2047399**



**The much loved Bremner wafers are now available in a single serve pack:**

**2050753 Bremner Wafers**

**48/2 oz**

**SUPC: 2050753**



New to the Rao's line:

**2054367 Four Cheese Sauce 12/24 oz**

**SUPC: 2054367**

*This sauce is a delicious blend of Italian vine-ripened tomatoes with Aged Parmigiano-Reggiano, Pecorino Romano, Grana Padano and Asiago cheeses. A good source of vitamins A and C. This flavorful sauce is prepared without onions or garlic.*

**2054355 Roasted Garlic Sauce 12/24 oz**

**SUPC: 2054355**

*This sauce is a delicious blend of vine ripened tomatoes imported from Italy and slow roasted garlic. The caramelized roasted garlic lends a subtle sweetness to the sauce. Suitable for vegetarians. Gluten free, a good source of vitamin A, and excellent source of vitamin C.*

# Spring in a Bottle

LeVillage sparkling lemonades and fruit juices are like spring in a bottle. Bubbles make anything more fun and LeVillage's drinks are a light and fruity breath of fresh spring air.

Sparkling French lemonade initially appeared back in the XIXth century and was sold on the street by "limonadiers". Naturally flavored, these sweet, traditional French sparkling beverages have always been popular for their simple qualities, enjoyed by kids & adults alike.



**693720 Blood Orange Lemonade 24/11.18 oz**  
**SUPC: 1411778**  
**575431 Blood Orange Lemonade 12/25.4 oz**  
**SUPC: 1021409**

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

**693708 Lemonade (Cloudy) 24/11.18 oz**  
**SUPC: 1021353**  
**693640 Lemonade (Cloudy) 12/25.4 oz**  
**SUPC: 0413118**

*This lemonade is the sparkling version of traditional home-made lemonade with an added hint of lime. It has a tart lemony flavor and it is not too sweet.*

**693719 Orange Sparkling Lemonade 24/11.18 oz**  
**SUPC: 1674987**  
**693639 Orange Sparkling Lemonade 12/25.4 oz**  
**SUPC: 1675012**

*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.*

**693753 French Berry Lemonade 24/11.18 oz**  
**SUPC: 1265832**  
**570764 French Berry Lemonade 12/25.4 oz**  
**SUPC: 1431513**

*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**  
**SUPC: 1411804**  
**693628 Sparkling Pink Lemonade 12/25.4 oz**  
**SUPC: 1021379**

*Another delicious sparkling lemonade with a refreshing citrus taste and all natural grapefruit flavor.*

**693697 French Lemonade 24/11.18 oz**  
**SUPC: 0871745**  
**693617 French Lemonade 12/25.4 oz**  
**SUPC: 0871758**

*A more neutral version of lemonade, this sweet sparkling beverage is a delicate combination of lemon and lime. It makes an excellent mixer for cocktails.*

**693742 Pomegranate Lemonade 24/11.18 oz**  
**SUPC: 1119971**  
**575442 Pomegranate Lemonade 12/25.4 oz**  
**SUPC: 1323165**

*With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit.*

LeVillage sparkling fruit juices are the perfect complement to any spring celebration. 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.

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**  
**SUPC: 1739964**  
**693800 Organic Sparkling Peach Juice**  
**SUPC: 1675028**  
**693766 Organic Sparkling Pear Juice**  
**SUPC: 1675034**  
**693777 Organic Sparkling Pomegranate Juice**  
**SUPC: 1675046**  
**693788 Organic Sparkling Raspberry Juice**  
**SUPC: 1675058**