

**May  
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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Visit our website monthly to view a short video showcasing our newest products and our Buyers' Deals of the Month. Click on the NEWS tab and then click on the video link.

**2012 Holiday Catalog**

This just in...our 2012 Holiday Catalog is hot off the presses. Contact your sales representative to request your copy today.



There are two exciting shows coming up this summer, and we want to remind you that now is the time to start making plans to attend them:

**58th Summer Fancy Food Show**

June 17-19, 2012  
Walter E. Washington  
Convention Center  
Washington, DC  
Booth # 801



Work on the Jacob Javits Center in New York takes North America's largest Specialty Food & Beverage event to Washington, DC again this year. 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 180,000 products from over 80 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).

**Southwest Foodservice Expo**

June 24-25, 2012  
Dallas Convention Center  
Dallas, TX  
Booth #200



This event is one of the largest foodservice shows in the nation. The Expo brings together all aspects of the industry for two days of business, networking, education and fun. Plan to attend this show to see the latest culinary trends, equipment, foods and techniques. Register on-line at [www.swfoodexpo.com](http://www.swfoodexpo.com).

# Under the Dome by Jeff Babcock, Cheese Category Manager

## Colorful Traditions from Southern Europe

At the foothills of the Alps is the province of Piemonte, here a tremendous tradition of cheese making has existed for centuries. The small artisan dairy Caseificio dell Alta Langa has created wonderful works of art, such masterpieces as *La Tur* and other beautiful variations on Robiola. Today we bring you *Rosso di Langa*, a Robiola of



amazing quality and satisfying flavor, a mix of cow and ewe's milk from the local farms in Langa. The cheese has a slight wash, granting a mild aroma and salty nuance to the creamy and unctuous paste, but also giving it an ever slight *rosso* hue. *Rosso di Langa* is not an overpowering or 'punch in the face' washed rind, rather a savory mild cheese easily accepted by most. As the cheese ripens, the paste will become gooey, nearly running out of the red skin, ready to be sopped up by a piece of warm crusty bread. An assortment of raw crudité is an even better accompaniment to the creamy briny flavor of the cheese, as fresh slices of carrot, celery and mild peppers add a crisp dimension and savory dualism. Pair with a Prosecco or *frizzante*, as the effervescence plays nicely with the creaminess of the cheese and the saltiness is balanced by the sweetness of the fruit.



Of the great monastic cheeses and traditions of the shepherds of southern France, we bring you *Abbaye de Belloc*, a beautifully aged

Ossau-Iraty, one of the oldest known cheeses in the world. This special recipe was developed and carefully guarded by the Benedictine monks of the Abbey of Notre Dame de Belloc who passed it on; even now it continues to be made in that traditional farmhouse-style with local Manech ewe's milk and aged approximately six months to a wonderful pronounced rich flavor. The rind of the cheese is dry, dotted with colorful molds and micro flora, natural artistry that gives the cheese a dramatic presentation but also sublime flavor. The cheese is dense and rich, the full fatty character of the ewe's milk taking on caramel tones and exceptional earthy flavors made distinct by the living flora so abundant on its exterior. Sweet or savory, you cannot go wrong in pairing, as it is suited so well to food and drink. The wines of southern France would always be wise, but a wheat beer is also fun.



Built upon ancient traditions, these colorful cheeses make dynamic additions to any menu or cheese selection.

<b>241057</b>	<b>Robiola Rosso di Langa</b>	<b>8/7.76 oz</b>
<b>010989</b>	<b>Abbaye de Belloc</b>	<b>2/4.3 kg</b>

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

## Angel's Salumi

*Divinely made in Los Angeles*



Angel's Salumi & Truffles of Los Angeles is on a mission to handcraft and cure authentic European-style salumi, following the finest traditions and using the best all-natural meats. They blend the flavors of the Mediterranean region in all of their gourmet salumi. All the pork used in this selection is 100% purebred Berkshire.



### **605068 Soppressata Piccante 12/12 oz**

The classic dry-cured Italian salame with a little spice. Seasoned with fennel and hot spices. Fermented with red wine and grappa. Aged for three months. Perfect with a Pinot Grigio.

### **605079 Black Truffle Salame 12/12 oz**

This unique salame is made with the most tender and sweet Berkshire meat and 5% black

winter truffles for a very strong truffle flavor. The little saltiness combined with red wine, Armagnac and spices provide for an unforgettable taste.

### **605080 100% Duck Salame 28/7 oz**

Made with 100% duck meat, certified cage-free. This rich French-style duck salame is flavored with red wine and black peppercorns, and has a tender bite.

### **605102 Venison & Berkshire Salame 12/12 oz**

A mixture of venison and Berkshire pork meat, seasoned with red wine, juniper berries and black peppercorns. Its unique flavor goes very well with a rich red wine.

### **605113 Rosette de Lyon 10/2.3 lbs**

An all-natural version of the most classic dry-cured French sausage called Rosette de Lyon. It has a sweet, mild flavor, seasoned with a little garlic and white wine. Perfect with a good Burgundy, a freshly baked baguette and cornichons.



### **605124 Salame Nostrano 10/2.3 lbs**

The classic Italian home-style salame, Nostrano has all the flavor of northern Italy. Coarsely ground with a mild pepper and wine flavor. Perfectly paired with melons or figs.

## For The Pastry Chef by Karl Helfrich, Pastry Category Manager



Introducing frozen French macarons from Bridor. These beautiful meringue “cookies” are made in France and have the classic delicate shell with a soft pillowy meringue interior. They are filled with fruit confiture or ganache. The flavors include chocolate, lemon, raspberry, blueberry, coffee and pistachio. They are beautifully packaged in twelve sealed clear plastic trays with twelve pieces each. Perfect for afternoon tea, petit four displays or even retail sales, these are truly authentic macarons that will delight all who try them.



**820991 Bridor Mini Macarons 12/12 ct**



Introducing Madhava organic light agave nectar. Ten years ago, when Madhava Natural Sweeteners was the first company to introduce organic agave to the U.S. market, it was a little known "super sweetener" from Mexico. The all-natural, organic, Non-GMO Project Verified sweetener has continued to grow in popularity.

### How It's Made

Madhava Organic Agave Nectar is made from the natural juice (aguamiel) of the agave plant, organically grown and sustainably farmed in the Sierra Madres region of Mexico. The heart of the plant is pressed to extract the agave juice. The juice is then filtered to remove any plant debris

and heated to about 140 degrees to achieve the sweet nectar. The nectar is then filtered again to produce different flavor profiles.

This Organic Agave is gluten- and allergen-free, vegan, and has a low Glycemic Index, so you can avoid energy spikes that may occur with other sugars. Because agave is 1.4 times sweeter than sugar, you can use less and reduce calories - making agave a healthy, easy, natural choice!



**151624 Madhava Light Agave Nectar 6/46 oz**



**PatisFrance** has introduced a new cold-process pastry cream powder with the seduction of real vanilla beans.

**Delicecream** is deceptively easy to use, but yields a rich tasting pastry cream with vanilla bean flecks that is perfect for fruit tarts, napoleons, mousselines, etc.

Simply add 250 to 300 grams of Delicecream to 1 liter of whole or skim milk, mix on low speed to incorporate, then on high speed for four minutes.

The taste and texture is sure to be a hit with your customers, and it is sure to be a real labor-saver for you.

**361432 PatisFrance Delicecream 1/5 kg**



# New Grocery

## Fuel to Keep You Going!



This story starts with an adventurous young woman that made her own energy bars to keep her going during her long days of skiing. Her name is Kate Schade.



Kate is an avid skier. Kate worked in the evening so she could spend her days on the ski slopes. Because Kate didn't want to sacrifice any of her ski time with eating, Kate started making her own energy bars. She made the bars from whatever ingredients she had in her pantry and sized them to fit in her pocket so she could eat them while waiting in line for the Tram. And so, the Tram bar is born. She shared her homemade bars with friends in the tram line. They loved the bars so much they soon began to encourage her to go into business making and selling the bars.

Kate wasn't quite ready to give up her playtime, but after years of suggestions and coaxing she finally decided to go for it! She started slowly, gaining placement in local sports shops and gradually grew the business to what it is today.



Kate's bars are truly something different. We are not talking snack bars here. We are talking real healthy, quality food! Her bars are made with organic ingredients, are Kosher and certified Organic by the Idaho Department of Agriculture. These bars provide energy that lasts. Each bar is between 260-360 calories and provides a wholesome addiction of textures and flavors!

### **Kate's Mission Statement:**

**Kate's exists to provide people with delicious, real food. Grow, promote and support outdoor play. And support sustainable organic farming.**

### **422402 Tram Bar 12/3 oz** ***Peanut Butter Milk Chocolate Trail Mix***

*The original, tried and true recipe, has been tweaked since the early 90's to come to what it is now...a crunchy, chewy, chocolaty sweet and salty meal, with a new experience in every bite! Packed with real food, the Tram Bar is sure to keep your body fueled and your taste buds happy as you pursue your passions! Watch out, they're addicting!*

### **422380 Handle Bar 12/2.2 oz** ***Dark Chocolate Cherry Almond***

*Tart cherries, smooth dark chocolate and crunchy almonds make the Handle Bar an instant favorite among bar connoisseurs! With 260 calories and only 8 ingredients, this bar is loaded with nothing but delicious, real food energy. This bar is sure to do the job of fueling your next adventure, and with a taste that will keep you coming back for more!*

### **422391 Grizzly Bar 12/3 oz** ***Peanut Butter Dark Chocolate Trail Mix***

*The combination of smooth dark chocolate, sweet blossom honey, chewy dried fruit, and creamy peanut butter make the Grizzly Bar an adventure in every bite! With real food packed into this tasty calorie dense bar, you're sure to get the energy you need to push to the top of the mountain or just through the end of the work day. Since taste and quality are Kate's top priorities, you'll get the amazing energy you're looking for without sacrificing taste! Say hello to your new addiction.*

### **422413 Stash Bar 12/2.2 oz** ***Peanut Butter Dark Chocolate with Flax & Hemp***

*Kate's Stash Bar is real food at its finest. With only 8 simple ingredients, this nutty flavored bar will keep you fueled and satisfied for hours. The natural sugars and protein provide sustained energy; while the amino acids from the hemp seeds help your body utilize it. The flax seeds give you an added boost of omega 3 and antioxidants. Plus, the taste can't be beat!*

**Real Food. Real Energy. Real Play. Real Living.**

# New Grocery

## Mother Rucker's

Mother Rucker's is a new line of unique cookies. If the name doesn't put a smile on your face the cookies certainly will. Mother Rucker's cookies are made from a secret family recipe. They use simple, wholesome ingredients to create these taste sensations. Rucker family members and a team of expert bakers taste and judge the flavor, color, texture and crunch of the cookies daily to maintain their incomparable quality and taste.

To protect these hand-cut, triangular cookies and ensure peak freshness when the craving hits, Mother Rucker's Cookie Brittles are hand packed in a custom-fit cookie tray and then inserted into a gas-flushed vacuum sealed pouch. You will find Mother Rucker's Cookie Brittles to be versatile cookies that pair well with coffee, tea, dessert wines, ice cream, sorbet and fresh fruits. They also make a scrumptious pie crust and crumble for cheese cakes, pies and cobblers. Now available in three tempting flavors:



**450402 Almond Cookie Brittle 6/8 oz**  
This is the original Cookie Brittle flavor and the one that started the "Cookie Brittle" craze. To this day it's Mother Rucker's favorite cookie (and yes, there really is a Mother Rucker). A buttery, crunchy cookie with just the right amount of almondy goodness that is sure to satisfy your sweet craving.

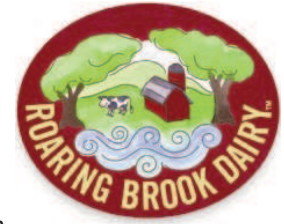
**450413 Cinnamon Cookie Brittle 6/8 oz**  
The sweet, warm sensation of the most aromatic cinnamon available is baked into each lightly-spiced bite of goodness.

**450424 Lemon Cookie Brittle 6/8 oz**  
This full-bodied lemon cookie sensation is made with pure lemon oil and will brighten your palate and your day!

## Make a Better Butter!

You've probably never considered making your own butter, but why not? With Roaring Brook Dairy's Butter Making Kit it's quick and easy.

You supply only the fresh cream, the kit includes all the other supplies you need to make fresh sweet, salted or herb butter in about 20 minutes. Each kit contains: the shaker, flaked salt, cinnamon-sugar, herbs de provence, butter spreader, detailed instructions and a ramekin for storing your freshly-made butter.



Roaring Brook Dairy founder Leslie Kozupsky, a veteran of the cheese business, enjoys sharing her love of high quality foods by creating kits that combine homemade and delicious in a fun and educational way. Her new Homemade Butter Making Kit is a nice complement to her already successful Mozzarella Cheese Making Kit and both kits are now available from European Imports Inc.

**NEW!!**  
**100157**  
**Homemade Butter Making Kit**  
**12/8 oz**



Also available:



**100033**  
**Mozzarella Cheese Making Kit**  
**9/8 oz**  
**100145**  
**Cheese Making Kit Refill**  
**8/1 ct**

# Changes & Line Extensions



Introducing 34° Degrees new Sweet Crisps. 34° Crisps are seriously flavorful, all-natural crackers that are baked to thin, crisp perfection in Boulder

County, Colorado. The crisps are made from just a few of the finest quality ingredients. The result is an exceptionally crunchy cracker distinguished by a delicious purity of flavor and lightness on the palate.



**433146 Caramel Crisps 18/4.5 oz**

Pairs well with fresh chevre, triple crèmes and thinly sliced aged Gouda.

**433157 Chocolate Crisps 18/4.5 oz**

Pairs well with Comté, mild creamy blues and soft-ripened, washed rind cheeses.

**433168 Cinnamon Crisps 18/4.5 oz**

Pairs well with Mascarpone, ricotta and fresh Chevre.

**433357 Graham Crisps 18/4.5 oz**

Pairs well with fresh chevre, Camembert and thinly sliced aged cheddar.



Changes:

**424146 Manjari Orange 10/3.5 oz**

*Replaces 023819 packed 15/3.5 oz*

**424157 Guanaja Grue 10/3.5 oz**

*Replaces 023820 packed 15/3.5 oz*



Changes:

**691780 Pompelmo Sparkling Grapefruit Beverage 12/11.15 oz**

*Replaces: 69177 packed 4/6/11.15 oz*



**691802 Aranciata Rossa Sparkling Blood Orange Beverage 12/11.15 oz**

*Replaces: 69174-3 packed 4/6/11.15 oz*



**691813 Limonata Sparkling Lemon Beverage 12/11.15 oz**

*Replaces: 69173-0 packed 4/6/11.15 oz*



Changes:

**803802 Organic Penne Rigate 12/12 oz**

*Replaces 803396 packed 20/16 oz*

**803813 Whole Wheat Spaghetti 12/13.25 oz**

*Replaces 88314-0 packed 20/17.5 oz*

**803879 Whole Wheat Linguine 12/13.25 oz**

*Replaces 88342-1 packed 20/16 oz*

**803880 Whole Wheat Fusilli 12/13.25 oz**

*Replaces 88351-6 packed 20/16 oz*

**803891 Whole Wheat Penne Rigate 12/13.25 oz**

*Replaces 88352-7 packed 20/16 oz*

# Cucina Viva Breadsticks, Now Better Than Ever



Cucina Viva breadsticks are back and they are better than ever with new and improved flavors. Cucina Viva's Breadsticks are a traditional Italian product made in the Piemonte region of Italy. These wonderful spindles of crispy bread are simple yet incredibly tasty. They are a great item to keep in the pantry for a tasty, crunchy accompaniment to a plate of anti-pasti or charcuterie or simply nibble with a drink. Now available in four delectable flavors:

**431878**  
**Classic Torinese Breadsticks**  
**12/4.23 oz**

*These crispy thin traditional breadsticks are made in Italy. They pair well with soups, salads, Parma ham, cheese or as a snack. All natural. Each box comes with two cello packages of breadsticks.*



**431890**  
**Sesame Torinese Breadsticks**  
**12/4.23 oz**

*These thin crispy & fragrant breadsticks are chock full of sesame seeds. They have sesame seeds baked in them giving them a robust sesame flavor. All natural. Each box comes with two cello packages of breadsticks.*



**431889**  
**Garlic Torinese Breadsticks**  
**12/4.23 oz**

*These breadsticks are crisp and crunchy with a delicious hint of garlic. Not too strong, but definitely Italian! All natural. Each box comes with two cello packages of breadsticks.*



**431902**  
**Truffle Torinese Breadsticks**  
**12/3.53 oz**

*These breadsticks have the earthy aroma and flavor of black truffles. Great for dipping or with thinly sliced prosciutto wrapped around it.*



More crunchy delights available from Cucina Viva:



Cucina Viva Crostini are flavorful Italian crackers (or little toasts as the exact translation suggests) imported from Italy.

- |         |                            |         |
|---------|----------------------------|---------|
| 490239  | Black Pepper Crostini      | 12/7 oz |
| 49020-2 | Traditional Crostini       | 12/7 oz |
| 49022-4 | Rosemary Crostini          | 12/7 oz |
| 49021-3 | Fennel Crostini            | 12/7 oz |
| 490242  | Parmesan Pecorino Crostini | 12/7 oz |
| 490276  | Spicy Bloody Mary Crostini | 12/7 oz |
| 490264  | Black Olive Crostini       | 12/7 oz |



Cucina Viva Taralli are a healthy Italian snack that are light and perfect for any time of the day. Serve as a snack paired with hard or soft cheeses, or try them dipped in honey or mustard.

- |        |                                |             |
|--------|--------------------------------|-------------|
| 490309 | Onion Taralli                  | 15/10.58 oz |
| 490298 | Fennel Taralli                 | 15/10.58 oz |
| 490287 | Extra Virgin Olive Oil Taralli | 15/10.58 oz |
| 490454 | Red Pepper Taralli             | 15/10.58 oz |