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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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From Mundane to Delicious



Running out of ideas for quick summer meals? Tired of the same old mundane summer salads? We have an alternative that is all natural, quick and easy to prepare, and absolutely delicious. Give **Raisin River** sausages a try. **Raisin River** sausages are made without by-products and they are gluten free. Preparation couldn't be simpler, just a few minutes on the grill and they are ready to serve with your favorite side dish.



803442 **Chicken Sausage with Apples** **12/12 oz**
607598 **Chicken Sausage with Apples** **2/5 lb**

This sausage has a sweet apple flavor that does not cover up the natural chicken flavor. Fully cooked.

803486 **Sweet Italian Chicken Sausage** **12/12 oz**
Nice chicken flavor with a hint of fennel and spices to give it the traditional Italian sausage flavor. Fully cooked.

803453 **Thai Style Chicken Ginger Sausage** **12/12 oz**



Sausage with a sweet chicken flavor, with fresh ginger and lemon grass and a slight curry (not overpowering) flavor to round off the flavor. Fully cooked.

803476 **Chicken Andouille Sausage** **12/12 oz**
This all natural chicken sausage is made with Cajun seasonings and fresh garlic and onion. Fully cooked.

803431 **Andouille Sausage** **12/12 oz**
803420 **Andouille Sausage** **2/5 lb**

Flavor galore and great back of the mouth heat, this sausage has it all. Natural casings are used which give the sausage a snap when you bite into it.



Under the Dome by Jeff Babcock

The Blue Velvet of Cantal



The vibrant blue skies dotted with velvety clouds over the Cantal plateau lead us in the direction of our next addition to *Life in Provence*. This is a rich and ancient region with eroded volcanic peaks, high hills and river gorges. Part of the greater Auvergne province, Cantal is one of the least populated and isolated regions of France; situated in the south-central

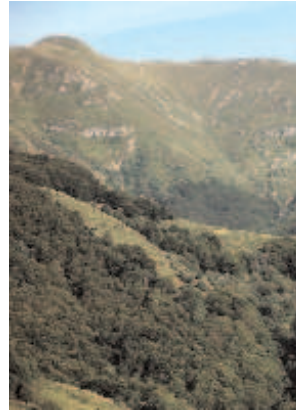


portion of the country. This distinct rural and undisturbed quality has made it a destination for tourism, especially those

seeking escape from urbanization. The hill castles, extinct volcanoes and craggy mountains are hiking adventures; especially the highest point of Plomb du Cantal at 1855 meters!

The central location of Cantal brings weather from divergent origins, both Atlantic rains from the west and warm winds from the Mediterranean. The mountains trap much of this moisture that creates lakes, waterways and gorges. In winter much of the region is laden with snow, so hearty food and cheese became historic staples.

The tradition of farming in Cantal is exceedingly old, especially dairy and cheese; perhaps two thousand years or more, back into ancient Roman times. Some famed *fromage* comes from this region, such as its namesake cheese Cantal, Salers from the eponymous mountain commune, and Laguiole; all three with coveted AOC status. Our selection for *Life in*



Provence is something quite different from these giant mountain cheeses, as it draws on the traditions of blue in the region and the abundant and flavorful cream that is readily available. Our *Velours Bleu* is a white mold ripened cheese with enough crème added to make it velvety smooth

and not too far off from butter. The external white mold flora, reminiscent of the snowy Cantal Mountains, ripens the cheese and makes it more flavorful and even smoother in texture; yet it also has the addition of mild blue cultures that work internally to intensify the velvety paste. The blue itself is but a whisper running in tiny streaks or bright dots within the ivory interior of the cheese, a faint tangy flavor burst amid the creaminess of the cheese.

Life in Provence Velours Bleu can be enjoyed as a dessert cheese with Champagne and some sweet nut bread, as the effervescence of the wine plays well with the buttery qualities of the cheese. Try it on a toasted baguette with rare roast beef and crisp escarole. Melt *Velours Bleu* into a cream sauce to compliment your steak or let it



dissolve into a rustic potato soup. If serving on a cheese course or flight remember *Velours Bleu* is mild and should lead, not follow. This is pure blue velvet!

010476 Life In Provence Velours Bleu 2/4 lb

Wild & Unique Foods by Tim Doyle

Leoncini Prosciutto Cotto Castagna



Leoncini is an old and traditional family whose members have been handing down the science and art of pork gastronomy from father to son for generations.

Aristodemo Leoncini began the art of making salted meats back in 1918, in the Province of Reggio Emilia. Even today the sons run the company with the same ambition, liveliness, strong character and great passion for their work as their father would have.

Currently, they sell to thirty countries. They have two plants and employ over 200 people. In this family run business, the faces may have changed, but the flavor is the same as ever. Passion for the job and pride in ones own work is a careful, reliable presence at all times. They have the strictest application of ancient meat processing techniques and only follow an Age Old Emilian recipe that is jealously protected and handed down through the years.



You can definitely taste the wonderful flavor. You do not taste water. But what you are tasting is a true delicate and well balanced pork flavor. This happens due to technological evolution and has offered numerous advantages, but it is carefully applied in order not to compromise in any way the genuineness and quality.



Low fat leg of pork from the best European pig breeders are used. The group adopts traceability measures and only qualified suppliers to insure the best product. Carefully selected legs are deboned and trimmed and then steam baked in ovens in traditional molds and vacuum packed and pasteurized on the surface. They are free of polphosphates.



600518 Leoncini Prosciutto Cotto 1/16.5 lb

Prosciutto Cotto is an excellent meat thinly sliced for a deli sandwich or as a nice complement to a main dish.

This delicately flavored dry cure ham will bring customers back for more. Ask your rep about promo pricing.

For The Pastry Chef

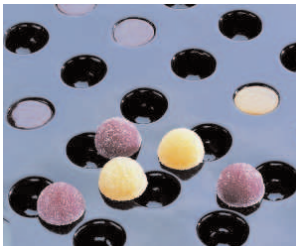
by Karl Helfrich



Demarle Summer Special!

European Imports Ltd. is an official distributor of Demarle products including Flexipans, Silpats and Silpains. Ordering is simple! Just go the Demarle web site

www.demarleusa.com and find the products you want, and then contact your rep with the item



numbers. The items will be shipped directly to you and you will receive an invoice from us. You will find our pricing and service to be excellent!

And now through July 31st, if you purchase any two full-sheet Flexipans, you'll receive a full sheet silpat for FREE!

Demarle products are



a unique combination of fiberglass and high quality, food grade silicone: the Flexipan. The Flexipan is a durable and long lasting material that offers exceptional

non-stick properties. There are more than 200 shapes available, and they can be used at temperatures varying from -20°F to 482°F.



Different pectins for different uses

European Imports Ltd. carries three pectins from PatisFrance for the pastry chef. Each one has unique properties that make it suitable for a different aspect of pastry production.



First there is the Green Pectin. This is the fast-setting variety. Many pastry chefs refer to this as "apple pectin". It is formulated to set quickly, but is also "thermo-reversible", meaning it

can be re-heated and will still set up. It is most suitable for making jams, jellies and pie fillings.

PatisFrance Green Pectin

Item # 46628-9, 1/2.2 lb container

The second choice is Yellow Pectin. It is slow-setting and is "non thermo-reversible"

meaning once it is set, it cannot be re-heated. This pectin is best suited for making pate de fruit, or fruit jellies.

Its slow-setting

properties allow the use of a sauce gun to portion out the product without setting up too quickly.

PatisFrance Yellow Pectin

Item # 46629-2, 1/2.2 lb container



Finally, there is NH Pectin. This pectin is used to make apricot and other glazes to be used on fruit tarts, breakfast pastries, etc. It sets very

shiny and has a pleasant flavor.

PatisFrance NH Pectin

Item # BK6896, 1/2.2 lb container

New Grocery

Mrs. Crimble's A Gluten Free Jackpot

Introducing Mrs. Crimble's gluten free, wheat free, trans-fat free and all natural cheese bites and crackers. Mrs. Crimble's started selling their gluten free and wheat free products over 20 years ago out of the back of a small truck in London, England. Today Mrs. Crimble's delights can be found throughout the UK and Ireland and European Imports Ltd. has brought them to America.

Light, crunchy cheese flavored gluten and wheat free cheese bites. These little bites of cheese are great right out of the bag, floating in soup or tossed into a salad.



- | | | |
|---------------|---|-----------------|
| 433009 | Original Cheese Bites | 6/2.2 oz |
| 433021 | Tomato, Olive & Oregano Cheese Bites | 6/2.2 oz |
| 433032 | Sour Cream and Onion Cheese Bites | 6/2.2 oz |

Crisp, crunchy, light and pleasantly cheesy gluten and wheat free crackers. Enjoy as a snack right out of the box or top them with your favorite cheese or spread.



- | | | |
|---------------|--|------------------|
| 433043 | Original Cheese Crackers | 12/4.6 oz |
| 433054 | Rosemary & Onion Crackers | 12/4.6 oz |
| 433065 | Sun Dried Tomato & Pesto Crackers | 12/4.6 oz |

Mrs Crimble's delivers taste satisfaction to those on a gluten free diet.

Elegant & English From Artisan Biscuits



An English biscuit experience: refined, classy, the biscuit equivalent of a cucumber sandwich - and the perfect complement to a cup of tea at any time of day. This is Artisan Biscuits' signature biscuit, based on the bakery's original recipe of 1935, and entirely their own in style. Each flavor combination has a balanced infusion of two flavors in an all-butter biscuit.

Elegant & English biscuits are now available from European Imports Ltd. in these four fabulous flavor combinations:

439044 Ginger & Lemon Biscuits

Serve these biscuits with Pure Jasmine tea.



- ### 439055 Honey & Almond Biscuits
- 12/4.41 oz**
Serve these biscuits with English Breakfast tea.

439066 Vanilla & Cream Biscuits

Serve these biscuits with Pure Ceylon tea.



- ### 439088 Chocolate & Raspberry Biscuits
- 12/4.41 oz**
Serve these biscuits with Pure Assam tea.

New Grocery

Innovation for the Home Chef

It has been some time since we have found a truly innovative product for the home chef. That is why we were so excited when Le Foam crossed our path. Le Foam is an innovative new culinary product that brings the unique experience and flavors of foam sauces into your home. Now you can enjoy these light and airy concoctions without the hours of work usually required to prepare such exquisite sauces.



Le Foam's unique foaming system, bursting with flavor, will enhance your culinary dining experience. Big on flavor and light in calories, try Le Foam in a variety of meal preparations.

142488 Wasabi Le Foam 6/5 oz

This foam has a clean crisp Wasabi flavor. Not overwhelming. Try it with beef, chicken, sushi, shrimp, fish and salads. It is exceptional with seared tuna.

142499 Lemon Dijon Le Foam 6/5 oz

The Lemon Dijon foam provides a bright burst of flavor. Light and clean with no after taste. Try it with beef, chicken, scallops, fish and salads. Try it with halibut for a tasty experience.



142500 Chocolate Truffle Le Foam 6/5 oz

This foam is not too sweet. It has a well rounded chocolate flavor. It makes a great topping for fruit, cookies, cakes and ice cream.

It's a Snack, It's a Dipper, It's a Cracker...

It's Cracklesnax. Natural Nectar starts with the finest and freshest ingredients. They never use any trans fat oils, artificial colors or flavors of any kind, but instead they let the natural color and flavor of the vegetables they use shine through.



These unique square shaped snacks have multiple layers of crispness and a truly distinct taste. They are all natural, have no trans-fat and are extremely delicious. Use for appetizers, lunch or a snack any time of the day.



427777 Veggie Squares 9/4 oz

427766 Potato Squares 9/4 oz



144466 Tuna In Olive Oil 12/5.8 oz Replaces 144421 packed 24/5.8 oz

Line Extensions & Changes

Introducing Biscotti Crisps from Sahale:



422288

Pomegranate Cashew Biscotti Crisp

8/5.5 oz

Pomegranate Cashew Crisps start with unbleached whole grain flour and wholesome cashews, tender pieces of apple, pomegranate juice and real vanilla beans from Madagascar. The mix is lightly sweetened with honey and brown sugar. The Crisps are then twice baked for a distinctive crunch.



422266

Banana Walnut Chocolate Biscotti Crisp

8/5.5 oz

Banana Walnut Chocolate Crisps start with unbleached whole grain flour, wholesome walnuts, bananas and organic chocolate covered cocoa nibs.

The mix is lightly sweetened with honey and brown sugar. The Crisps are then twice baked for a distinctive crunch.

422277

Cranberry Pecan Biscotti Crisp

8/5.5 oz

Cranberry Pecan Crisps start with unbleached whole grain flour, wholesome pecans and all-natural cranberries. The mix is lightly sweetened with honey and brown sugar. Then a hint of orange zest is added and the Crisps are then twice baked for a distinctive crunch.



422255

Almond Vanilla Latte Biscotti Crisp

8/5.5 oz

Almond Vanilla Latte Crisps start with unbleached whole grain flour, wholesome almonds and all-natural vanilla chips.

The mix is lightly sweetened with honey and brown sugar. Then they add Italian roast coffee and twice bake the Crisps for a distinctive crunch.



112577

Green Wasabi

6/1 oz
Replaces 11254-8 12/1 oz



Now all natural:

53001-1 New England Clam Chowder

12/10.5 oz

New flavors:

530066 Southwestern Clam & Corn Chowder

12/10.5 oz

All natural, gluten free, Southwestern style clam and corn chowder. Loaded with fresh sea clams, sweet corn, potatoes and bell peppers.

528311 Brandywine Mushroom Soup 6/15 oz

Gourmet, all natural, gluten free, ready-to-serve soup. Brimming with a blend of fresh mushrooms in a sherry wine base.

528322 Butternut Squash and Mushroom Soup

6/15 oz

Gourmet, all natural, gluten free, vegetarian ready-to-serve soup. A velvety blend of organic butternut squash paired perfectly with fresh mushrooms, onion and a hint of curry and pepper.

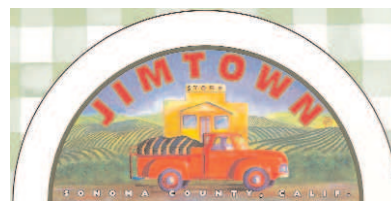
528333 Sweet Burgundy Onion Soup 6/15 oz

Gourmet, all natural, gluten free, ready-to-serve soup. Sauteed onions with burgundy wine and French brandy.

528344 Zesty Tomato Soup

6/15 oz

Gourmet, all natural, gluten free, ready-to-serve soup. A delicious combination of pureed tomatoes, jalapenos and ginger.



New flavors:

826044 Spicy Pepper Jam

12/7 oz

Sweet & Spicy with a touch of heat! Mild red peppers with a hint of Serrano chile heat. Fabulous with cheese, cured meat, on sandwiches, or as a sweet and savory dipping sauce.

826055 Romesco Sauce, Spread & Dip 12/7 oz

Romesco is a versatile Spanish sauce or spread traditionally made with roasted peppers, toasted almonds, olive oil, garlic and herbs. It is thick, tangy, crunchy and nutty. It makes a satisfying and flavorful companion to any meal.

las quinas Honey

Las Quinas is a producer of high quality honeys from Argentina. Their honeys, which come from their own beehives, are born in an ecosystem of distinct characteristics. The purity of the air, the exuberant nature, and the demanding filtration, homogenization, pasteurization and filling processes, assure the quality of these delicious products without altering their nutritional value.

These honeys are a fantastic natural sweetener perfect for a variety of applications:

- Sweeten tea and coffee.
- Drizzled over pancakes or cornbread.
- Brush on warm baked goods for a sweet shiny glaze.
- Use as a topping for ice cream or fruit salads.
- Use as a glaze when roasting ham or turkeys.
- Sweeten your favorite prepared barbecue sauce by adding a few teaspoons of honey.

Each of Las Quinas honeys have a different complex flavor profile. Try using them in the applications above for a different flavor each time. They are now available from European Imports Ltd. Contact your sales rep for information on the great introductory allowance offered thru the end of the month.

224000
Carob Tree
Premium
Monofloral Honey
12/8.82 oz



224044
Lemon Premium
Monofloral Honey
12/8.82 oz



224033
Eucalyptus
Premium
Monofloral Honey
12/8.82 oz

224011
Classic Multiflower
Honey
12/8.82 oz



224022
Creamy Premium
Multifloral Honey
12/8.82 oz

224055
Premium Multifloral
Honey
12/8.82 oz

