

**July
2011**

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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.

Made in America

We have so many reasons to be proud of our country. Not the least of which are our culinary creations. As you know, we import a significant number of products from Europe and the rest of the world, but did you know we have a wonderful selection of American made products. After honoring Independence day this year, keep on celebrating America with some of these wonderful products made in America:

We have a vast selection of American made artisan cheeses. A few of the standouts include:

Marieke Goudas
Nettle Meadow Kunik
Prairie Breeze
Marcoot Jersey Creamery (read more about their new products on page 2)



Tradition runs deep with these producers of American made charcuterie, bacon and pate:

Molinari
Nueske's
Les Trois Petits Cochons



American made pastry ingredients and products are harder to find, but when you do find them they are outstanding.

Products to try:
Nielsen Massey Vanillas
Mona Lisa Chocolate Cups and Decorations
Tribeca Oven Par Baked Breads

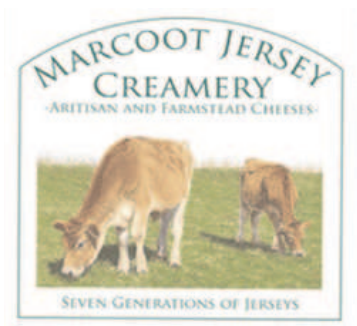


We have a wide selection of American made grocery items from local favorites to national treasures. Here are a few to try:

Berghoff Root Beer
GuS Sodas
Ka-Ching! Fruit Juices
Tillen Farms Vegetables
BR Cohn Vinegars
East Shore Pretzels
Frontier Soups
Sahale Snacks
Boves Pasta Sauces

Maggiano's Pasta Sauce and Dressing
Lake Champlain Chocolate
Vosges Chocolates
Little Ragghi's Crackers
Daelia's Biscuits for Cheese
Plocky's Chips & Salsas
Al Dente Pasta
Frontera Foods Salsa

Under the Dome by Jeff Babcock, Cheese Category Manager Swiss Family in the Land of Lincoln!



I've been to Switzerland and I can't imagine why anybody would ever want to move from there, but it did happen, albeit 170 years ago. That is when Martin Markut left the tiny mountain country and made his way up the Mississippi river to the lower part of Illinois and started a dairy farm. Seven generations later they are still at it; the eighth generation already in the wings! The dairy farm and fluid milk business is tough work, with fluctuating milk prices that can make it difficult for a small farmer to make a profit. Last year they embarked on a new frontier voyage: cheese.



Having an all Jersey herd was ideal for cheese making, as the milk is rich and turns out cheese with great body and flavor. Eleven years ago the Marcoot family went back to a more traditional farming method with their animals: pasture grazing and no antibiotics within the herd. This makes the cheese all the more desirable in the emerging specialty cheese market, especially with what we continue to learn about pasture grazed milk and the proliferation of antibiotics in our food supply. The Marcoots milk about 65 cows, grass-fed during available months with a small supplement of nutrient grains and hay fed during the winter.

Drawing inspiration from their Swiss heritage, they built an underground aging cave to store and cure some of their very special farmstead creations. The Forrest Alpine is perfect for this type of open air aging environment; a raw milk natural rind cheese modeled after reflection on traditional alpine wheels but with a variation on the culture mixture. The cheese has sharp notes, the raw milk and cultures shining through with intense bite, with grassiness, brown butter and almonds tantalizing the senses. A robust fruity red wine would do well with it but a strong ale would do equally well. This cheese begs to be cooked with, either as a finishing grate over grilled vegetables or baked into a potato dish.



Developing aged cheese is great, but their newness in the market and cheese-making led them to also need cheeses they could immediately take to market. This brought them to the popular Jack cheese. Tomato Basil Jack is a fresh summery cheese, young and mild, great for a picnic lunch with a bottle of white wine or toasted on a great sourdough for a savory sandwich and a wheat beer. The sweet basil flavor complements the fruitiness of the tomato and partners well with the tanginess of the cheese. You can also imagine it on a Sunday brunch buffet or at an omelet station melted with spring onions.

We welcome the Swiss family Marcoot into the fold of European Imports family of artisans, our first Illinois cheese! We hope you support this new pioneer from the Land of Lincoln.

401289	Forrest Alpine, Cave Aged	1/15 lb
401290	Tomato Basil Jack	1/12.5 lb

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



It is simply better to raise animals on open pastures, grazing in a natural environment. It is better for the animal, better for the planet, and better for us. Surrounded by lush pastures, fresh air, sunshine and abundant water in a predator-free environment, animals are happier, healthier, and grow at a natural pace. Pastoral ranchers know the importance of high quality grasses in producing delicious, tender grass fed meat and are careful stewards of the land, maintaining healthy soils and pasture. Grass fed meat is more nutritious, and healthier than grain fed meat. We encourage you to find out more for yourself!

Lovers of fine meats are increasingly seeking out the truer flavor of grass fed meats. As in fine wine, the terrior of pasture raised meat—the quality that the land imparts—is important to discerning chefs and their diners. Animals raised on pasture are naturally healthier and do not require the antibiotic treatment typical of feedlots. Firstlight™ New Zealand Wagyu Beef is never treated with hormones or antibiotics. We all know fat is flavor, and now we can enjoy the flavorful fat without the harmful side effects associated with the fat of grain fed beef. Grass fed meats are higher in vitamin E, vitamin C, beta-carotene and health benefitting fats such as CLA (conjugated linoleic acid) and omega-3 fatty acids, and lower in cholesterol, calories and saturated fats than grain fed meats. A higher proportion of Omega-3 to Omega-6 essential fatty acids is important in a healthy diet and

reduces the risk of many diseases. A ratio that's closest to 1:1 (100%) offers the greatest health benefits, according to recent medical research. Grass fed meat has much higher ratios of Omega-3 to Omega-6 fatty acids than grain fed meat.

At last, 100% grass fed beef with the flavor, marbling and succulence you've been looking for! Truly a natural beef, Pilot Brands' grass-fed Wagyu ("Kobe") beef is from 100% grass-fed, free range Firstlight™ New Zealand Wagyu Beef, never treated with steroids, hormones or antibiotics. Beef lovers know that this is the way beef was meant to taste. To try it is to believe! Your diners will love the story and provenance of this natural grass fed beef as much as its tenderness, succulence and 100% real beef flavor.

We reckon that these Wagyu burgers may well be some of the best you've ever tasted. We are sure you will love their succulence and 100% real beef flavor. The burgers are available in two convenient sizes to suit your particular needs: 8 oz patties for that big gourmet burger we all love, and 2 oz patties for tasty sliders that will have everyone reaching for another.



705434	Burger Patties	10/2/8oz
705445	Slider Patties	80/2oz

For The Pastry Chef by Karl Helfrich, Pastry Category Manager



Summertime is upon us, and it is the perfect time to showcase cool desserts incorporating sorbets or fruit mousses. Capfruit manufactures fruit purees to the highest standards in the industry and is used exclusively in such prestigious culinary institutions as the French Pastry School in Chicago and the Valrhona L'Ecole du Grand Chocolat in Tain l'Hermitage, France.

Mangos from India, coconuts from the Ivory Coast, stone fruit from the Rhone Valley in France, strawberries from Poland all contribute to the incredible portfolio of flavor that is the Capfruit trademark. Their philosophy is to source the finest fruit from around the world and to process it the least amount possible to retain the fresh fruit character while maintaining consistent flavor profiles and brix.

Try these refreshing summer flavors in your next dessert or sorbet creation:

Alphonso Mango is considered the “king of mangos” and is grown in southern India. The Capfruit Alphonso mango puree is processed with no sugar because the mangos have a naturally high sugar content.



Calamansi Lime is a citrus fruit that is native to the Philippines. It has a sour but fascinating taste that is reminiscent of

mandarin and lemon and the juice is a pale orange color. It brings an unexpected and exotic citrus flavor to your sorbets or desserts.

DF140	Mango Puree	5/1kg
300589	Calamansi Puree	2/1kg



New from Cacao Barry!

Cacao Barry has been producing some of the world’s finest chocolates and most innovative pastry ingredients since 1842, and has just released a product that is so good that it is almost addictive!

Cara Crakine is a seductive mixture of milk chocolate, caramel and “toasted biscuit” (think graham crackers) that is in a paste form. It can be rolled out and cut as-is from the bucket to make garnishes or layers in entremets, or mixed with tempered chocolate and broken up to make delicious “nuggets” (see below) for use in everything from verrines to ice cream. Add a crunchy, caramel-ly component to your next dessert!



Cara Crakine Nuggets



140g Cara Crakine
40g 70% Couverture
(Cacao Barry Fleur de Cao)

-Mix Cara Crakine with tempered chocolate in a mixer with paddle attachment until incorporated.
-Let mixture set up, then return to mixer to break into “nugget” sized pieces

902823	Cara Crackine	1/11 lb
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New Grocery

New delights from Greece:

ILIADA

We import a wide range of Iliada products from Greece. The line includes olive oil, olives, and their famous Dolmas in retail and foodservice sizes. Now we are adding five new items to our Iliada offerings:

372601
Sliced Green Olives
12/13.05 oz

Green olives are obtained from olives harvested during the ripening cycle when they have reached normal size, but prior to color change. The olives are picked by hand when there is a slight change in hue from leaf-green to a slightly yellowish green and when the flesh begins to change consistency but before it turns soft. Color change should not have begun. These olives have a strong full taste with tangy tones and uniform bitterness.



372278
Sliced Kalamata Olives
12/13.05 oz

These olives are highly rated for their flavor. Kalamata is a protected designation of origin for olives. Iliada's Kalamata olives have a rich and fruity taste typical of Kalamata olives. A time saving ingredient, use these sliced olives to add flavor and color to salads or to top pizzas, on appetizer plates alone or mixed with other olives.



372307
Green Olives with Tzatziki
12/8.8 oz

Green Olives stuffed with Tzatziki make an ideal addition to salads. A gourmet item that combines two traditional products that emanate from Greek cuisine.



372301
Pitted Kalamata Olives
12/13.05 oz

These are black olives of the most precious variety, from the Kalamata region of Greece, which are firm in texture, perfumed and meaty. An almond-shaped, deep-purple olive imported from Greece with a rich and fruity flavor. A very tasty ingredient that can be added to all types of recipes right out of the jar. They are also great as a snack, with aperitifs or as a starter.



372329
Green and Red Peppers with Cheese
12/8.8 oz

Iliada takes a mixture of red and green peppers and stuffs them with a cheese spread (made with Feta and Mizithra cheeses) and then packs them in sunflower oil. These peppers offer the perfect contrast of textures with the peppers being firm and the cheese being soft and creamy. These antipasti make an enticing appetizer or side dish. They can be served as part of a small light meal with a few other small dishes or enjoy them right out of the jar.



New Grocery Line Extensions

Fresh French Olive Oil

Papillon is a well known brand in the world of cheese. They have been in the cheese making business since 1906. Today they have expanded their expertise to the making of a superior olive oil. Introducing Papillon Olive Oil. Anyone familiar with the Papillon brand will have high expectations and this olive oil will easily meet them. It is a fruity flavored olive oil in an incredibly stylish tin.

Papillon's olive grove is in the shadow of the Canigou Mountain in France, between scrubland and sea. It is in this grove that they grow the Arbequina and Koroneiki olives they use to make their oil. Their olive oil mill is a short distance away. Papillon's oil is cold pressed by a mechanical process, which enables them to preserve the fruit's color and flavor. Papillon also maintains complete traceability of their oil from the growing of the olives to the packaging of the oil.

Papillon's olive oil is very balanced with an extremely low level of acidity, which gives the oil a very fruity taste, neither bitter nor spicy, with notes of apple, artichoke and almonds. To preserve these wonderful flavors, Papillon packs their oil in a tin can. It is this tin that protects the oil from light and ultraviolet rays and helps to maintain its fresh fruity flavor. Papillon's olive oil is now available from European Imports Ltd. in two sizes:

138701

Organic Extra Virgin Olive Oil
12/8.4 oz



138723

Organic Extra Virgin Olive Oil
12/16.8 oz



More selections from the Mediterranean Snack Food Co.:

426123

Baked Lentil Chips with Rosemary
24/1 oz



426134

Baked Lentil Chips With Cracked Pepper
24/1 oz



Made from a unique blend of Lentil, Adzuki and Garbanzo beans, these baked lentil chips have 70% less fat than regular potato chips, are a good source of fiber and protein and they are gluten free!



New to the Maille line of traditional French Dijon mustard:

163156

Dijon Mustard with Horseradish
6/7.2 oz



Horseradish adds a nice "bite" to Maille's traditional Dijon mustard.

Line Extensions



New to the line:

883956

Polenta with Vegetables and Spices

6/16 oz

Creamy corn flavor with bits of vegetables and spices.



New to the line:

820089 Jumbo Baking Cups

24/24 ct

820101 Sandwich Bags

12/48 ct



New to the Sable & Rosenfeld line:

491167

Olive Bruschetta

6/16 oz

A complimentary blend of chopped olives, cauliflower, sweet peppers and capers. Ready to use right out of the jar. Serve it with goat cheese on bread or crackers. It makes a great sauce for cold or hot pasta, wonderful on grilled white fish and it will make a tasty addition to your favorite sandwich.

New to the Fine Cheese Co. line:



431167 Fine English Bath Ovals 12/3.5 oz

A larger and crisp Bath Oliver-Style biscuit, that springs from their bath roots.

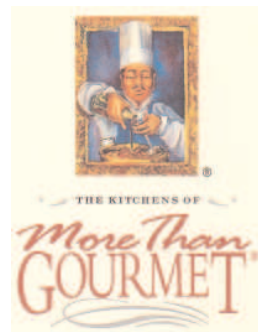
431201 Oatcake Rounds 12/5.3 oz

Made with oats and butter; these oatcakes are the quintessential biscuit to accompany English cheese.

431178 Water Crackers 12/3.5 oz

Toasted under flames for one minute, the result is a cracker that is ultra-crisp, with a dark "nutty" taste.

Additions for Foodservice:



New to the More Than Gourmet line:

140312 Glace de Viande 1/10 lb

Classic reduced brown stock (veal & beef), it has a delicate beef flavor with a vegetable background and makes the perfect base for sauces, soups, stews and gravies.

085378 Julienne Sundried Tomato 1/5 lb

365856 Sundried Tomato Halves 1/5 lb

Ripe tomatoes are placed under the sun to remove most of their water content. These tomatoes are packed in a vacuum sealed bag and are ready to eat. Use these tomatoes in soups, salads and various other recipes.

Unique Meets Tradition

Cucina Viva is a line of Italian made products available exclusively from European Imports Ltd. With this line we strive to bring you unique yet traditional Italian products. This month we are introducing you to their newest creations. A group of versatile traditional sauces with some unique additions. Outstanding flavors and a myriad of applications will quickly make these sauces pantry staples. Now available:

143312 Artichoke and Truffle Cream 12/4.59 oz

This sauce is a wonderful combination of fresh artichokes, white truffles, olive oil and sea salt. It makes an excellent topping for pizzas and roasted meats. Try serving it on sandwiches or simply on toasted bread for a simple yet sophisticated appetizer.



143334 Truffle Red Sauce 12/6.35 oz

This is no ordinary pasta sauce. This red sauce is enriched with Italian truffles. It has an intense full flavor that will enhance everything from pasta and pizzas to risotto and roasted meats. This sauce is ready to use right out of the jar and very versatile.



143323 Basil Pesto Sauce with Truffle 12/4.59 oz

Cucina Viva takes pesto sauce to a whole new level with the addition of truffle. This sauce has an original green-brownish color with an intense, but balanced flavor. A pasta sauce is the most obvious and traditional way to use pesto but you will find many other tasty ways to use this sauce. Try it on pizza instead of red sauce. Add it to steamed veggies. You can even use it to marinate chicken. This sauce is ready to use right out of the jar.



143345 Truffle and Barolo Delicacy 12/3.38 oz

This seasoning is a union of Barolo, the king of wines, and truffles. It has a semi-thick consistency similar to that of balsamic vinegar. Drizzle it on grilled lobster, meats and vegetables. For a unique comforting side dish, drizzle it on boiled potatoes.



143356 Truffle and Chardonnay Delicacy 12/3.38 oz

This combination of Chardonnay and truffles will tantalize your taste buds. Turn up the volume on grilled meats and vegetables with just a drizzle of this amazing concoction.

