

**July  
2012**

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New items listed are scheduled to arrive by the month titled on the front of the newsletter.

European Imports, Inc.  
2475 N. Elston Ave.  
Chicago, IL 60647  
1-800-323-3464  
orders@eiltld.com  
www.eiltld.com

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.

### **Grilling Season**

Grilling, for many of us, is a celebration of all things summer — a tasty reward for surviving another long winter. With the July 4th holiday right around the corner, if you haven't already fired up your grill, chances are you will very soon. Whether you are a novice or a grilling veteran, we could all use products that make our grilled dishes stand out. To that we say, start in your pantry. Stock it full of specialty products that make your finished dishes unique and delicious. With a well stocked pantry you can grill your favorite meat and make an outstanding and delectable dish every time you grill. We suggest you start with:



Instead of plain ketchup try Ketchapeno, Ketchipotle or Maya Kaimal Ketchup.

Replace yellow goopey mustard with a variety of flavored mustards from: Vilux, Inglehoffer, Honeycup, Laurent de Clos or our latest addition Life in Provence Dijon Mustard.



Ordinary mayo doesn't have the flavor that Life in Provence Aioli or Rouille packs.

Rub your meat with the best meat rubs available: Char Crust and Pride of Szeged.



A marinade makes meat better by adding moisture, tenderness and flavor. Try: Jardine's, Asian Home Gourmet or Soy Vay to impart your meat with flavor.

Barbeque sauces are personal, some like it sweet others like it hot; we have that and everything in between. BBQ sauces to try: Bone Suckin' or Rufus Teague.



Finally, if you just want to throw something on the grill and take it off full of flavor, we suggest Raisin River sausages. Raisin River sausages are available in a variety of flavors and they are all natural!

## Under the Dome by Jeff Babcock, Cheese Category Manager



Covadonga is located just to the West and North of the Picos de Europa, mountain range in the Heart of Asturias; a Northern region in Spain where Reny Picot was founded in 1960. Covadonga offers breathtaking scenery and some stunning mountain



lakes. It also possesses a religious sanctuary with a splendid and historic basilica. In fact, it is a cave which gives its name to the parish of Covadonga. The original Latin name was “Cova Domenica”, meaning Cave of the Lady. In the course of years, “Cova Domenica” was abbreviated to Covadonga. The place is dedicated to the cult of the Virgin of Covadonga.

The region of Asturias is particularly known by its wide range of cheeses, specially the blue ones. The blue cheese was originally

produced in caves where the mold was naturally present. In the plant where our Cantar de Covadonga is made, Reny Picot has created the same favorable conditions, controlling temperature and moisture in order to obtain a very similar environment ideal for the development of the distinctive blue mold that marbles the cheese. Cantar de Covadonga passes the strictest quality controls needed to perfect the making of the product.

Cantar de Covadonga is a blue veined soft cheese made from a blend of meticulously selected cow's and sheep's milk.



The Cantar de Covadonga is white, crumbly but very creamy, slightly moist, with distinctive blue veins generously spread through the heart of the cheese. The blue mold that gives its unique character is the *Penicillium roqueforti*. The Cantar de Covadonga matures for 3 to 4 months until it obtains its generous and pronounced flavor and its unctuous and supple texture.



**321235 Cantar de Covadonga Wheel  
1/5.5 lb**

# Wild & Unique Foods by Tim Doyle, Meat & Game Category Manager 600 Day Riserva Prosciutto di Parma

I believe that Il Numero Uno's 600 Day Prosciutto di Parma is Italy's gift to the world. How can its flavor not be wonderful when the hogs were fed Reggiano whey for four months on a special feeding program, and the hams aged for over 600 days? This is the masterpiece of the Parma hams.



The curing process begins by selecting only the best hams available from the best Italian pork. The salting master gently sprinkles a minimal amount of sea salt over the hams by hand. This salting process is the same as was done in ancient times. The minimal amount of sea salt allows the natural dry-curing process to produce the same sweet, delicate and matchless flavor every time.



This 600 day ham comes strictly from the Langurian region where one finds a rare and precious wind dries and sweetens these authentic hams during the 600 day curing process. It is a special wind that blows from the direction of the Vergilian Sea, becoming sweeter as it passes through the olive groves and pine estates of the Magra Valley. It is then dried by the chestnut trees of the Cisa Pass and eventually blows very fragrant and pure through the famous hams of Parma.



The 600 Day must be sliced paper thin for its velvety tenderness and unique sweetness to be fully appreciated. It has a high nutritional value, and when the fat is trimmed, is low in calories. I say leave the fat on it is wonderful and forget the calories. ENJOY!



Italian law has established very precise criteria for awarding the title Prosciutto di Parma. The consortium guarantees the quality of their products, the place of origin, and the aging and seasoning process. It also protects their traditions in respect to authenticity of the raw materials, the exacting standards set for breeding, and the care and expertise given to the curing process. Only these hams are awarded the prized stamp of the Ducal Crown.

**601444 Il Numero Uno 600 Day  
Prosciutto di Parma 1/14 lb**

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



## New from Valrhona Caramelia Pearls!

A crunchy cereal filling coated with Caramelia, the delicious milk chocolate from Valrhona, with a distinct caramel flavor with subtle savory

aromas and notes of biscuit. These tasty treats are particularly suitable for cold and iced preparations such as mousses, creams, ices and bars. As an ingredient or for decoration, they add a deliciously crunchy texture and chocolate flavor to enrich your creations. As a snack, Crunchy Pearls are even more tempting: Package them in little sachets decorated with your logo, to take away, to eat alone or use in home cooking or as a courtesy treat !



**023668**

**Valrhona Crunchy Caramelia Pearls**  
3/3 kg

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. 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 Capfruit Mango Puree 5/1 kg**  
**300589 Capfruit Calamansi Puree 2/1 kg**



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



Summertime also brings outdoor dining and parties that call for disposable/recyclable plastic ware and bamboo items. From verrines to cutlery to



unique serving pieces, Restaurantware has the bases covered for convenient and elegant disposable table service. Ask you rep for details on how to order this great line.

# New Grocery Artisan Oatmeals



Summer is an odd time to introduce a new oatmeal, but we think that a good wholesome breakfast should be available all year long. McCann's new artisan oatmeal provides just that. All-new McCann's Artisan Collection™ Instant Oatmeal – is the first Irish oatmeal with premium flavorings from around the globe. A clean ingredient list keeps breakfast quick and simple - with no sacrifice in the quality or taste expected of McCann's.

The use of oats for human consumption was well established in Ireland very early in the Christian era, we find references to oatmeal in the Great Code of Civil Law, compiled about the year A.D. 438. There is evidence that even before this date, porridge was recognized in Europe as a characteristically Irish food.

The temperature and humid climate of Ireland promotes the slow ripening of the grain. It enables the oats to draw the goodness from the soil and yield up a crop with fuller, plumper grains ... perhaps the finest milling oats in the world. Some of the best oats come from the counties of Kildare and Meath where all the oats for John McCann's Irish Oatmeal are grown under contract.

The ultimate in convenience and ready in a flash, McCann's Artisan Oatmeals are all natural, made with whole grain, unrefined cane sugar, sea salt and the finest ingredients from around the globe. We know these new oatmeals will be an instant hit. Now available:

**810168**  
**Madagascar Vanilla Bean  
with Honey Instant Oatmeal**  
**6/10.7 oz**  
*Aromatic Madagascar Vanilla Beans are kissed with a touch of Tupelo Honey for a sweet, delicious treat for the senses.*



**810179**  
**Apple, Cranberry & Walnut  
Instant Oatmeal**  
**6/12.1 oz**  
*Juicy Washington State Granny Smith apples are paired with succulent Wisconsin cranberries and chewy walnuts for a gourmet twist with classic American flair.*



**810180**  
**Black Currant, Almond &  
Cream Instant Oatmeal**  
**6/12.1 oz**  
*Tart Serbian Black Currants are perfectly coupled with fresh almond slices and a splash of sweet, rich dairy for a rustic, indulgent flavor combination.*



**810191**  
**Pumpkin Pecan with  
Vietnamese Cinnamon**  
**6/12.1 oz**  
*Rich, natural pumpkin is flawlessly complemented with hearty pecans and laced with sweet, exotic Vietnamese Cinnamon creating the perfect balance of flavor harmony.*



# Line Extensions

## Knights Gourmet Popcorn

Items new to the line:



- 464691 White Popcorn 30/.75 oz**
- 464702 Kettle Popcorn 30/2 oz**
- 464713 White Cheddar 30/1.5 oz**

Replacement:

- 464735 Milwaukee Mix 30/4.5 oz**  
*Replaces: 084045 packed 30/5 oz*



New to the line:

- 164423 Cranberry Sauce 6/7.4 oz**  
*You will really be impressed with the high fruit content of this quality Cranberry Sauce. Try it with turkey, chicken, game or ham. It is also a tasty accompaniment to Brie or Camembert.*



Leksands is now available in a Multigrain!



- 492657 Multigrain Crispbread 12/6.7 oz**  
*Scandinavian crispbread made with multigrain. Unique wedge shape. Traditional paper wrapper. All natural. Kosher.*

## San Pellegrino additions:

These beverages are made with all-natural ingredients and are moderately sweet with small bubbles for a uniquely refreshing taste.



- 691824 Aranciata Rosa (Blood Orange) 4/6/6 oz**
- 691835 Pompelmo (Grapefruit) 4/6/6 oz**

New to the NuGo line:

Many consumers desire a low sugar, high protein treat. In the past, low sugar choices used either artificial sweeteners or malitol. NuGo looked for a better, more natural way and came up with NuGo Slim. The perfect high protein and high fiber treat with only 2 grams of sugar. Now available:



- 478668 Brownie Crunch 12/1.59 oz**  
*Tastes like a delicious brownie with chopped nuts dipped in real dark chocolate.*
- 478679 Roasted Peanut 12/1.59 oz**  
*A dense peanut butter cookie with chopped nuts dipped in real dark chocolate.*
- 478680 Raspberry Truffle 12/1.59 oz**  
*This bars tastes like a brownie with raspberries dipped in real dark chocolate.*

# Line Extensions



**New to the line:**

**027757**

**Smoke & Stout Caramel Bar**  
12/3 oz

*Rogue's Chocolate Stout Beer, Alderwood smoked salt, burnt sugar caramel and 70% dark chocolate come together for one smokey, sweet sensation!*



**New to the Vignette line:**

**693291**

**California Brut**  
12/25.36 oz

*A uniquely sophisticated non-alcoholic beverage made from a juice blend of California Muscat and Chardonnay and bottled in an attractive glass bottle. This new California Brut is an elegant, non-alcoholic alternative to Champagne and sparkling wines. It is lightly sweet, delicately fruity, and delightfully effervescent; this unique beverage is simply delicious.*



**New to the Ryvita line:**



**428946 Fruit & Seed Crispbread** 10/7 oz

*This crispbread combines wholegrain rye with the subtly sweet and nutty taste of pumpkin seeds and oats. Top them with your favorite spread, fresh vegetables or lean meats to make a delicious meal or snack.*

**New to the Haribo line:**

**473635**

**Dinosaurs Gummi Candy**  
12/5 oz

*Chewy, sweet, brightly colored Dinosaur shaped gummies. They are addictive, but conveniently, the 5 oz bag gives you enough to share.*



**New to the East Shore line:**

**999068 Dill Seasoned Sourdough Pretzels**

12/8 oz

**999057 Dill Seasoned Sourdough Pretzels**

36/2 oz



*Attractive gold packaging with a lake shaped window that gives you a peak at its contents. Inside you will find split pretzel nuggets seasoned with a blend of herbs and spices along with an abundance of dill.*

**New to the Iliada line:**

Attractive tins of flavored Extra Virgin Olive Oil.

**139379**

**Extra Virgin Olive Oil & Truffle**  
12/8.45 oz



**139413**

**Extra Virgin Olive Oil & Orange**  
12/8.45 oz



**139424**

**Extra Virgin Olive Oil & Basil**  
12/8.45 oz



# Superior Spanish Saffron from Cocina Selecta

In their search for spices, men such as Marco Polo and Christopher Columbus set forth in the discovery of new worlds, and in the Middle Ages, the so called “Spice Road” was of major economic importance to Old Europe. Spices are a universe in themselves, and like all universes there is a King; Saffron.

Saffron is a product that requires careful, elaborate and intensive manual labor: extracting the heart of the saffron flower (Crocus Sativus Lennaeus) this thread that later, when dried gives such a delicate flavor.



When the Arabs settled in the Spanish Peninsula, they introduced the cultivation of saffron which rapidly became the most abundant spice in Europe. Around the middle of the month of October, at dawn, in the fields of Spain, one can start to see a surprising carpet of violet-blue. It is the first sign of the ephemeral saffron harvest, the plant *Crocus Sativus*, that during the next fifteen days will yield a crop appreciated as much as gold. The figures concerning the saffron harvest are astonishing: five pounds of flowers are needed to obtain just five ounces of finished product. Thankfully a little goes a long way.



Saffron has been used medicinally to reduce fevers, cramps and enlarged

livers, and to calm nerves, but today it is most dominantly used to add flavor and color to our favorite dishes. This old world spice is widely used in contemporary cuisine. It is especially good when used in cooking seafood dishes such as bouillabaisse and paella. It is also delicious in risotto and rice dishes. Try adding some to your next beef stew or tomato-based sauce. To make a wonderful marinade for fish, add saffron threads, garlic, and thyme to vinegar. Saffron can also be used in breads and cakes.



Saffron is very sensitive to light and moisture. Cocina Selecta's Saffron comes packed in a plastic bag in a beautiful tin that blocks out light and locks in flavor. If stored properly, it will last for years. Be sure to protect your Saffron because there really is no substitute! Now available:

**141489**

**Saffron**

**1/1 oz**