



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA™



Cucina
Viva™

August
2014

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

We have moved!
Our new address is:
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www.eilt.com

Summer is Heating Up

As temperatures rise you will undoubtedly be reaching for a cool and refreshing beverage, so now is the time to take a closer look at the variety of beverages we have to offer.

Let's start with water. Water is a great thirst quencher and is essential for all bodily functions. Still, sparkling, spring whatever your choice we have many brands available from all over the world. Such as:

Gerolsteiner from Germany.

IceBox from Norway (in eco-friendly packaging).

LaCroix made in the USA.

Perrier from France.

San Pellegrino, Acqua Panna and **San Benedetto** (new to EI) from Italy.

TyNant and Tau from Wales.



Ah, lemonade the combination of sweet and sour makes it a beverage that appeals to kids of all ages. **LeVillage**, our brand exclusively, is imported from France. LeVillage makes a classic clear French lemonade as well as a variety of other flavored lemonades. Delicious! Read more about LeVillage on the back cover.

Healthy beverages are a good choice for families. Here are a few to consider:

Hero Nectars from Spain.

Honest Kids in easy to use grab and go pouches, made in the USA.

Martinelli's Apple Juices made in the USA.

PureGranate pure pomegranate juice from Azerbaijan (now available in a tetra pack).

We also have a lineup of sophisticated non-alcoholic beverages for adults. Try some of these at your next party:

Gale's Root Beer made in the USA.

GuS Sodas made in the USA.

Fentimans from England.

Maine Root sodas from Maine.

Q Drinks made in the USA.

Spindrift fruit flavored seltzers and sodas; fresh and light and made in the USA.



A tall glass of iced tea is a summertime classic. Here are a few of the ready to drink bottled teas we offer:

Inko's made in the USA (some varieties are on promotion in August).

Tea's Tea from Japan.

Honest Tea made in the USA (some varieties are on promotion in August).

San Benedetto from Italy.

For more information about the beverages we stock, please contact your sales rep.

Under the Dome

Jeff Babcock, Cheese Specialist

An Italian Trifecta

On a recent trip to Italy I discovered some extraordinary cheeses! Unique and inspiring, they augment our portfolio with exciting flavors:

The Canti Pecorino with Grappa features a remarkably white and compact texture. It celebrates the marriage between the pecorino traditionally produced in Tuscany with a soft-flavored grappa distilled in the same region, thus obtaining a fragrant, aromatic and savory cheese. As a result of its seasoning, the cheese lacks the inebriating power of alcohol but maintains its flavor in a very gentle and untiring manner.



3066956 Pecorino alla Grappa 2/2.6 lb

From ancient and refined mountain tradition, “Ricciolo”(meaning ‘swirl’) combines the soft and rich creaminess of the rind with a dry, crumbly center that becomes more aromatic as it matures. This cheese is made from whole cow’s milk and aged on



wooded boards for about 6 months to ensure internal maturation. It is great as a table cheese, but for those who like to experiment with contrasting flavors, it is recommended that you accompany this

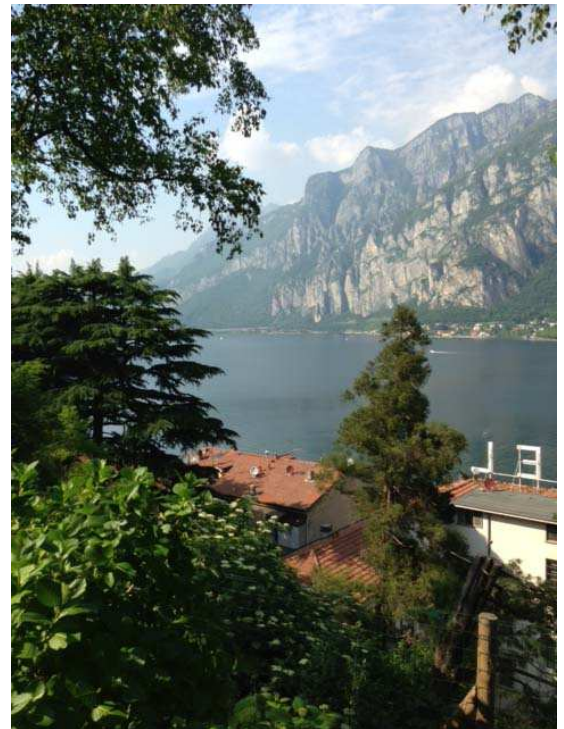
cheese with wine jellies and fig compote.

3045560 Ricciolo della Valsassina 1/6.45 lb

Capriziola Dolce is a blue-veined table cheese that is produced from whole goat’s milk using a process similar to that of gorgonzola. It is dry-salted according to the evolution of century-old tradition, and aged only 60 days to obtain a soft and creamy texture. It has a very delicate but unmistakable aroma and taste which is fruity and slightly spicy.



3045592 Capriziola Dolce 2/3.3 lb



Wild & Unique Foods

Tim Doyle, Meat & Game Specialist

Busseto Artisan Paper Wrapped Salami



It all started in Busseto, a quaint village in Northern Italy surrounded by famous places like Bologna, Parma, Genoa and Milano. All of these cities are steeped in old-world heritage, yet innovations constantly arise from modern influences to create the world standard for creativity.



Busseto's artisan (handmade) salami is crafted under the watchful eye of Lorenzo, their Master Salamiere, from Como, Italy. Lorenzo has been making dry salami for over 50 years. He uses only the finest cuts of pork and secret spices inspired from recipes that are centuries old. I believe this is what creates flavorful salami, rich in tradition, and, most importantly, flavor.

These products are produced in an efficient, state-of-the-art facility in California. European Imports, Inc. has carried Busseto's line of products satisfying customers for many, many years. Busseto products will not only satisfy your existing customers, but their eye-opening packaging will attract new ones to your case as well. Ask your sales rep for a list of all the Busseto products we carry and for the products we carry from Fratelli Beretta who acquired Busseto. Beretta is family owned since 1812. Located in Barzano, Italy, they currently own 17 factories there and have presence in 30 countries.

This is a great looking line of artisan salami with outstanding flavor profiles that will certainly delight your customers. Go pick up a piece of this salami, some cheese, some wine, and a nice loaf of Artisan bread, and enjoy the rest of your day.



1311178 Artisan Gentile Salami 15/7oz

This delicate flavored salami is a balanced, tasty treat. The mild, full bodied flavor works well when served simply with a slice of crusty bread.



1440001 Artisan Con Vino Salami 15/7oz

Different flavors are blended for a new taste; it is a balanced red wine that brings out the best in this dry salami.



1440013 Artisan Robusto Salami 15/7oz

A salami with its own personality, it has a spicy kick and can stand up to a pungent cheese and a nice red wine.

For the Pastry Chef by Karl Helfrich, Pastry Specialist



Three new sandwich rolls from Tribeca Oven!

We are excited to offer these artisanal rolls to make your sandwiches stand out from the crowd.

First, there is the 4" x 4" **Herbed Stirato Sandwich Square Roll**. A blend of marjoram, thyme and sage



create a fine flavor and complex fragrance. Durum and wheat flours with extra virgin olive oil give this Stirato a thinner crust and a light, tender texture, ideal for sandwiches.

It has a ciabatta-like texture and works equally well as a Panini, toasted sandwich or a deli sandwich.

Next we have the **Seeded Semolina Demi Baguette**.

A classic 7" "demi" baguette with thin, crisp crust

and airy interior, sprinkled with black and white sesame seeds for a beautiful presentation and nutty flavor.

Whether you make the perfect po' boy or

hoagie, or opt for the more traditional ham and swiss, this demi baguette will hold up to all ingredients and give a delicious flavor and crunch.



Finally, there is the **Multi Grain Bistro Roll**. Made with a blend of six grains, this roll carries the Whole



Grain Council stamp of approval. The blend of eight grains that garnish the top make it a delicious and crunchy way to showcase your sandwich ingredients.

1378516	Herb Stirato Roll, Sliced	60/4.1 oz
2300766	Seeded Semolina Demi Baguette	1/60 ct
3013826	Multigrain Bistro Roll	70/3.5 oz



New from Pidy: **7" fluted sweet tart shell**.

This all-butter shell is crispy and well suited for everything from fruit

tarts, to lemon tarts to banana cream or key lime pie! The size is perfect for the trend of "dessert for two" in a display case or on a restaurant menu.



3078925	7" All-Butter Sweet Tart Shell	12/7"
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New Grocery

Premium Artesian Water from Italy



It was 1956, in Scorzè in the heart of the Sile national park that **San Benedetto** opened its first establishment, a bottling plant for Fonte **San Benedetto** mineral waters. The company took its name from the spring of the same name, which had been known in Roman times and was later appreciated by the aristocracy of the 18th century, who valued its health giving properties. Acqua Minerale **San Benedetto** quickly grew from a small local producer to a company with a presence all over Italy and beyond.

San Benedetto water is a premium tasting artesian water without the premium price. The water, tapped at the surface in ancient times, is now drawn from 1,000 feet below to ensure that all its original features are unchanged. **San Benedetto** trickles to its source from the glaciers of the Dolomites. A superior low-TDS delicacy.

To guarantee the well-being of your vital functions and encourage psychological and physical health, it is necessary to consume both the minerals and mineral salts contained in drinking water on a daily and balanced basis. **San Benedetto** low mineral content water, with its unique levels of minerals and mineral salts, helps your body purify and regenerate itself on a daily basis with "balance". **San Benedetto**, with its level of dry residue, is a balanced water compared with other low mineral content waters.

European Imports, Inc. now offers **San Benedetto** tea in plastic bottles and water in glass and PET bottles:



2759500
2759628
2759647
1693395

Green Ice Tea
Lemon Ice Tea
Peach Ice Tea
Peach Iced Tea

12/16.9 oz
12/16.9 oz
12/16.9 oz
6/50.55 oz



2760479
2759563
2759514

Sparkling Water
Still Water
Still Water

20/16.9 oz
20/16.9 oz
4/6/16.9 oz



2759530
2759557
2759607

Sparkling Water
Still Water
Sparkling Water

12/1 L
12/1 L
6/1.5L

New Grocery

The Flavors of Spain from José Andrés Foods

Owned by renowned Spanish Chef José Andrés, José Andrés Foods brings a hand-selected assortment of Spanish culinary products to the American marketplace, focusing on top artisanal producers who coax the best of the land and sea. For twenty years, Chef Andrés has brought the best flavors of Spain to the US. José Andrés Foods has partnered with distinguished producers throughout Spain who showcase the truest and highest quality products of this dynamic country.

José Andrés believes that food tells a story, and one of his favorite stories is how Spaniards for years and years have been using the goodness of the earth and sea to produce incredible, healthy foods that feed the soul and amaze the senses. José is proud to share with America his story of the food of his native Spain. With the help of his friends--some of the finest purveyors of Spanish food--José is excited to bring the heart of Spain to your kitchen table.

3062936 Potato Chips **12/6.7 oz**
These San Nicolas potato chips are no ordinary snack: thinly sliced potatoes, slow cooked at low temperatures in extra virgin olive oil for an amazing crunch. A finishing touch of Himalayan pink salt adds an incredible dimension.



3063056 Sherry Vinegar **6/8.45 oz**
Sherry vineyards in the winemaking region of Jerez are planted over chalky white soil and exposed to the perfect balance of hot summers and mild Atlantic breezes, making Spain the only place in the world where true Sherry wine can be produced. And that means it's the only place you can find this amazing Sherry vinegar! Made following the traditional methods used by family-run Marchenilla for generations, this vinegar is very flavorful and has many uses.



3062942 Ajo Morado Purple Garlic **12/8.8 oz**
Grown in the Castilla-La Mancha region, this is the garlic of connoisseurs. Packed for freshness, this famous purple garlic boasts intense flavor that mellows with cooking and adds excitement to your dishes, taking them to new heights.



3063064 Picual Extra Virgin Olive Oil **12/16.9 oz**

3063072 Arbequina Extra Virgin Olive Oil **12/16.9 oz**

Extra Virgin Olive Oil from Spain - the soul of Mediterranean cuisine. Extra Virgin Olive Oil has many healthy benefits - lower cholesterol and a boost to your immune system to start - just like liquid gold for the body. Not to mention what it does for taste! Don't forget, from the smallest ingredient comes the personality of the whole dish.



3063148 Hojiblanca Crushed Olives **12/12.3 oz**

Probably the perfect olive, this varietal called Hojiblanca has been grown since ancient times in Cordoba, Spain, because of its hot, dry climate. Collected by farmers in August when the olive is green, they have a distinctive strong, bitter flavor. The olives are cured and then crushed before being packed to make the flesh tenderer.



3063159 Gazpacha Olive Medley **12/12.3 oz**
It doesn't get easier! This olive mix is perfect for any occasion, ready to serve right from the jar. The mix starts with Verdial olives from Andalucia, which are picked at the peak of the season. After gently crushing the olives so they absorb even more flavor, cucumbers, onions, carrots and garlic are added- just like the ingredients used in the famous gazpacho soup. This mix is cured in water, sea salt and red pepper for about four months and the result is a soft tangy medley, great on its own or as part of a tapas plate.



3063167 Spicy Gordal Olives **12/12.3 oz**
These spicy olives are big and meaty. The Gordal olive, the largest grown in Spain, is an essential part of the tapa culture. They are grown in Andalucia, where Gordal trees were planted centuries ago because they are tough enough to survive the dry climate. Following tradition, the olives are handpicked and marinated with just the right amount of hot green chili peppers. The result is an unforgettable olive with the perfect amount of spice.





New Grocery

The Flavors of Spain from José Andrés Foods

3063171

Arbequina Olives

12/12.3 oz



Mild and full of the flavors of the Mediterranean, fruity with a hint of herb. The incredible Arbequina has been grown in the region of Priorat, in Catalonia, for over a thousand years. They are picked by hand the moment they turn green at the end of October, and from there they are soaked in a blend of water, salt and aromatic herbs. To ensure a perfect flavor, the olives marinate for months until they are ready to eat.

3063189

Manzanilla Olives

12/12.3 oz

The classic Spanish olive, found at restaurants and olive stands throughout Spain. Manzanilla olives are grown near Seville, where the hot, dry summers and cold winters produce a large, firm fruit with a delicate and slightly bitter taste. No one knows when the Manzanilla trees were first planted there, but over the generations farmers have learned to pick the olives in August for peak flavor. Only the best are selected to be marinated, then packed in water and sea salt.



3063092

Pisto

9/12.2 oz



Spanish tomatoes, red & green peppers and zucchini are picked fresh, hand cut and cooked in small pots, just like they have been for centuries, to make this classic dish. This traditional method preserves the textures and tastes of each ingredient while blending their goodness to create a unique flavor of its own. A building block of the Mediterranean diet, every mother and grandmother knows the recipe and Jose Andres' is just as simple, made without any preservatives, colorings or enhancers. Great with tuna or eggs, or as a salad to accompany almost any dish.

3063126

Escalivada

9/12.2 oz

One of the most popular dishes of the Catalan kitchen, this classic has an amazing background – eggplant from Almeria and Murcia, onions and peppers from Navarra and olive oil from Andalucia – the finest Spain has to offer! The peppers are harvested by hand, roasted over firewood and peeled without water to preserve as much flavor as possible. Escalivada means “cooked over embers;” the method Spanish mountain shepherds first used to prepare the dish on cold nights while keeping watch over their sheep.



3063084

Pa De Pages Rustic Catalan Toast

12/3.53 oz



Since the fourteenth century, the bakers of Catalonia have produced this Pa de Pages. Literally the “bread of the peasants,” this round rustic bread with its crusty edge and light, crunchy middle comes ready to serve. Jose Andres uses an artisanal process that combines the finest fresh, local ingredients which are slowly fermented and baked only in traditional firebrick ovens. It's then sliced and lightly toasted to achieve the perfect crispy texture.

3066059

Picos Camperos Mini Olive Oil Breadsticks

12/6.35 oz

Picos camperos (literally meaning “country style tidbits”) were originally made by bakers who rolled the remains of their dough into finger-sized sticks as gifts for neighborhood children. Today, they are a staple of Spain. These aren't just any breadsticks. Made with durum wheat, water and Spanish olive oil, they have a crunchy outside and delicate center with a beautiful aroma of fresh baked bread.



3057920

White Tuna in Olive Oil

12/8 oz



Fishing is the lifeblood of the port of Bermeo in northern Spain, where tuna from the crisp water of the Cantabrian Sea is known as Bonito del Norte (literally “Northern Beauty”). Fished in season using traditional methods and cooked immediately, this meaty loin is packed in olive oil to seal in flavor and heart healthy nutrients so you can enjoy it any time.

3063130

White Tuna Belly in Olive Oil

25/4.05 oz

Ventresca is a true prize: the tender, tasty mid-section of the Bonito del Norte tuna, fished during the peak of the season from the Cantabrian Sea in northern Spain. Following a secret, handmade process perfected over five generations, this delicacy is cut and prepared fresh, then packed in olive oil to preserve its incredible flavor and nutritional benefits. With a glass of fine cava, it's a treat your guests won't soon forget. Serve with a silver spoon!



Specialty Grocery

A Party in a Bottle



Le Village



Love of Fare



LeVillage sparkling lemonade is the original party beverage, in a gifty presentation. LeVillage lemonades are perfect for year-round celebrations, cocktails, and wedding festivities. Bubbles make anything more fun and LeVillage's lemonades are a light and fruity party in a bottle.

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.

1411778
Blood Orange Lemonade
24/11.18 oz

1021409
Blood Orange Lemonade
12/25.4 oz
Drink this naturally flavored blood orange sparkling beverage over ice or use it as a mixer.



1021353
Lemonade (Cloudy)
24/11.18 oz
0413118
Lemonade (Cloudy)
12/25.4 oz
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.

2298665
Sparkling Pink Lemonade
24/11.18 oz
2212443
Sparkling Pink Lemonade
12/25.4 oz
Another delicious sparkling lemonade with a refreshing citrus taste and all natural grapefruit flavor.



1674987
Orange Sparkling Lemonade
24/11.18 oz
1675012
Orange Sparkling Lemonade
12/25.4 oz
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.

1265832
French Berry Lemonade
24/11.18 oz
1431513
French Berry Lemonade
12/25.4 oz
A refreshing lemonade made of carbonated water, beet sugar, citric acid and the natural flavor of berries.



0871745
French Lemonade
24/11.18 oz
0871758
French Lemonade
12/25.4 oz
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.

1119971
Pomegranate Lemonade
24/11.18 oz
1323165
Pomegranate Lemonade
12/25.4 oz
With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit.

