



## **BACK TO SCHOOL PREP**

As parents know, the beginning of a new school year requires a great deal of planning, but there is more to it than buying new supplies and clothing. Preparing for students' health needs is an important part of the process.

Use school lunches as an opportunity to steer your kids towards good food choices. Encourage your kids to pack their own lunch and stock up on tasty, nutritionally packed items making it easy for your kids to make the right choices. When you are trying to stay healthy, the search for tasty food that is both convenient and low carb can seem a bit overwhelming. Here are a few suggestions to get you started down a healthy and convenient low carb path:

#### Cheese options:

Babybel Cheese – individually packaged with 12 netted packages of six .75 ounce baby wheels. Available in four flavors: 5018088 Original, 7020345 Sharp, 4535019 Light, and 8836496 Gouda.

**7027663** Burnett String Cheese 24/1 oz. – individually wrapped, part-skim mozzarella cheese sticks with a creamy texture.

**3431420** Tillamook Medium Cheddar Portions 2/50 ct. – creamy cheddar, naturally aged to perfection.

**0078018** Cabot Sharp White Cheddar Portions 50/0.75 oz— individually wrapped, aged sharp white cheddar cheese snack bars.

Cello Whisps—made with 100% cheese, these crispy bites are the perfect snack or salad topper! Available in three flavors that come in 12/2.12 ounce cases: 3961838 Parmesan, 7040584 Cheddar, and 7040508 Asiago & Pepper Jack.

#### Meat and cheese options:

Olli Snack Trays 20/2 oz. – crackers accompany Genoa/Fontina (7030886) or Calabrese/Asiago (7030884) in a convenient package.

Fiorucci Paninos – meat wrapped cheese, available in four meat and cheese varieties with 12 to a case (tray size varies): 0971840 Salami, 0971863 Pepperoni, 3867720 Prosciutto and 7014248 Serrano.

#### Meat options:

Black Kassel Salami Chips and Whips – unique shapes and tender to the bite make for a fun component in a child's lunch.

Chips: **7027841** Old Forest & **7027844** Picante, packed 16/3 oz. Whips: **7027836** Old Forest & **7027902** Picante, packed 16/3.5 oz.

**7054665** Busseto Salami Snack Cups 27/1.5 oz. – shelf-stable and filled with salami nuggets, perfect for on the go snacking.

Field Trip Meat Sticks – grass-fed, gluten free meat snacks available in three flavors: 7040375 Pepper Turkey, 7040378 Jalapeno Beef & Pork and 7040677 Original Beef, all packed 1/24 ct.

# UNDER THE DOME Jeff Babcock, Cheese Specialist

### THE ART OF POSSIBILITIES



5 Spoke Creamery is all about handmade, grass-fed, raw cow's milk cheeses. The dairy farm is located in Goshen, NY and their name reflects the owners' Lifelong love of biking; how riding a bike lets you be "in the moment," similar to making small batch cheeses. It also reflects their belief that like riding a bike, balance is the key to a healthy lifestyle.

Great cheese starts with great milk. At 5 Spoke Creamery all of the cheeses

are hand made in the farmstead tradition (produced on site with a closed herd) from the raw milk of grass-fed cows. Because grass-fed cows get to roam, picking and choosing from a variety of grasses, herbs, flowers and weeds, the milk from these cows has a depth of flavor or terroir that simply cannot be duplicated. Terroir,

which is another word for "soil," describes the subtleties of taste that is imparted by a regional soil, or the "taste of the place." 5 Spoke Creamery cheeses' superior taste and smooth, creamy texture reflect the climate, vegetation, soil and

farm conditions along with their small-batch production techniques. The milk comes from Holstein cows that are free of pesticides and hormones.

5 Spoke Creamery's cheeses are not only creamier and more flavorful than those made from pasteurized milk, they offer numerous health benefits that are inherent to raw milk. That's because raw milk cheeses have all the good bacteria found naturally in milk and none of the bad. And it's safe – state laws require a minimum of 60 days for aging which eliminates pathogenic (bad) bacteria.

The company is committed to sustainability, which is why their facilities are now 100% solar powered. All of their cheeses are suitable for vegetarians.

## HEALTH BENEFITS ATTRIBUTED TO RAW MILK

- Better Digestion
- Stronger Immune System
- Fights Allergies
- The Right Fats
- Cancer Protection
- Better Calcium Absorption

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ORTER



A lightly pressed, semi-soft wheel with a wonderful earthy aroma and a pleasing buttery paste. This Tomme de Savoie style cheese is cave-aged a minimum of 60 days and best enjoyed within 3-5 months.

Cheese Type: Semi-Hard Milk Treatment: Raw Ingredients: Raw Whole Cow's Milk, Salt, Enzymes, Microbial Cheese Cultures

Wine Pairing: Cabernet Sauvignon, Shiraz Beer Pairing: English Pale Ale, Porter

7054317 PORTER 1/4.5 LB

**UMBLEWEED** 



A cross between a young Cantal and an aged Cheddar, Tumbleweed is delicately fruity with a unique curdy texture. The finish pulls in cheddar-like creaminess and brothy, brown butter aromas.

Cheese Type: Semi-Hard Milk Treatment: Raw Ingredients: Raw Whole Cow's Milk, Salt, Enzymes, Microbial Cheese Cultures

Wine Pairing: Tempranillo or a bold Cabernet Sauvignon Beer Pairing: India Pale Ale

4699080 TUMBLEWEED

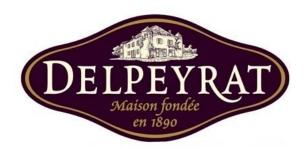
ocked in IL; Non-Stock in TX and CA

1/10 LB

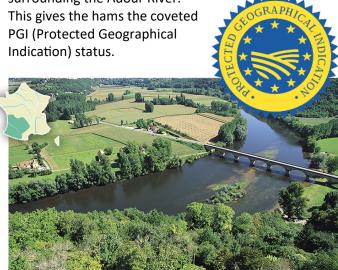
## WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

### A PASSION FOR NOBLE PRODUCTS



Jambon de Bayonne has made it to the USA! Jambon de Bayonne is a specialty cured ham that takes its name from the ancient port city of Bayonne in the far southwest of France, a city located in both the Basque Country and Gascony regions, and from which the hams were historically exported. In order to be considered Jambon de Bayonne, the ham must be produced from one of eight clearly defined breeds of pigs reared in the area surrounding the Adour River.



What makes a ham exceptional lies not only within the choice of pigs used, but also in the conditions of the breeding, salting, drying and ripening of those pigs.

Delpeyrat Jambon de Bayonne is salted with the salt of Salies-de-Bearn. This salt is obtained exclusively from the Reine Jeanne d'Oraas spring and undergoes a traditional evaporation process in a salt pan. This process leaves behind only 100% natural salt that is rich in trace elements, which is excellent for your health and maintaining optimal function in your body.



## SPECIALTY GROCERY

#### ZIA GREEN CHILE

Georgia has its peaches, Idaho has its potatoes, and New Mexico has Zia Hatch Chile.



Zia Green Chile Company first started selling its Hatch Green Chiles at Brooklyn's renowned Smorgasburg Market, but has since become a leading brand known for introducing Hatch Chiles to the East Coast. Along the way, they unearthed a large following of New Mexicans, Southwestern transplants, and New Hatch Chile lovers.

Hatch Chile, a crop harvested once per year in the fall, can only be grown in the Hatch Valley of Southern New Mexico, due to its high altitude, dry climate and rich soil—it's all about terroir. Similar to products of the Champagne region of France, a true Hatch Chile comes from nowhere other than the Hatch Valley of New Mexico.



Zia Hatch Chile includes a selection of carefully handpicked strains that provide an unmatched flame-roasted, smoke-kissed flavor with various levels of spice, making it the ultimate ingredient to add to any dish. Although often mistaken for a salsa, this superior ingredient offers high versatility in cooking— from Hatch Chile butter or guacamole, to Hatch Chile margaritas, the options are endless. The value of this product to chefs is undeniable—the product is shelf-stable, available year-round and contains roasted, peeled, and diced chiles, saving on the extensive labor typically required to use chiles. Each gallon is the equivalent of 120-140 chiles!

Zia Green Chile Company harvest dates their products, ensuring they're the freshest on the market. Unlike other brands, their

chiles are true hatch chiles and can be traced back to the field, making this a truly authentic product. And the True Hatch Chile Association agrees: the Zia Green Chile Company is the only brand on the market to be Hatch Chile Certified!







We carry three flavors/spice levels—mild, medium and hot—in two convenient sizes, making this not only a great foodservice item, but also one that will shine on retail shelves. The retail jars are shelf stable for up to 2 years and the food service containers are shelf-stable for a year and a half.

All items stocked in IL; Non-stock in TX and CA

Mild:

Chile Varieties: Joe Parkers and Big Jims

Flavors: late harvest sweetness, smoke-kissed, earthy spice

**7050737** ROASTED HATCH RED CHILE **6/16 oz 7050738** ROASTED HATCH RED CHILE **2/128 oz** 

Medium:

Chile Varieties: New Mexico 6-4s and Joe Parkers Flavors: flame-roasted, smoke-kissed and comfortably spicy

7050509 ROASTED HATCH GREEN CHILE 6/16 oz 7050674 ROASTED HATCH GREEN CHILE 2/128 oz

Hot:

Chile Varieties: Arizona 88s and Lumbres

Flavors: flame-roasted, smoke-kissed and adventurously spicy

7050508 ROASTED HATCH GREEN CHILE 6/16 oz 7050736 ROASTED HATCH GREEN CHILE 2/128 oz



## SPECIALTY GROCERY, CONTINUED

## REFINED, ALL-BUTTER BISCUITS FOR TEA



Based in the historic city of Bath, The Fine Cheese Co. is a leading expert in artisan British cheeses and dairy products. Now – in the form of their Artisan Biscuits Elegant & English range – they've branched out into all-butter biscuits to be enjoyed alongside a cup of tea.

Artisan Biscuits is a long-standing bakery in the Derbyshire Peak District, a national park in England. The company started over 70 years ago, and while the world has changed dramatically, the bakery has remained nearly the same. They use the same bronze rollers and biscuit-molding methods they have for decades.





The three keys to Artisan Biscuits' exceptional products are their hand made process, exceptional quality, all-natural ingredients, and their attention to detail at each stage along the way.

Everything at Artisan Biscuits is made by real people—they sift and weigh ingredients by hand, check the mix for consistency, bake the biscuits until they smell just right, and visually check each one—the same way they have for decades.

Quality ingredients are used in every Elegant & English biscuit. The butter is churned in England, the clotted cream comes from the West country, and the flour is milled without additives.

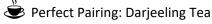
And their attention to detail is undeniable—by the time a biscuit reaches you, it will have been checked and given a thumbs up by 20 different bakery staff!

Elegant & English® are refined all-butter biscuits, each with subtle and interesting infusions of two natural flavors that ebb and flow on the palate. Slim and crisp—and the perfect complement to a cup of tea at any time of day. All biscuits are packaged in beautiful 4.4 ounce packages with twelve in a case.

All items stocked in IL: Non-stock in TX and CA

#### 7043051 BAKED APPLE & CUSTARD BISCUITS

A combination of tart apple and creamy custard.



#### 7043057 LEMON & GINGER BISCUITS

Their signature biscuit. Winner of "Outstanding Cookie" at The 2007 Fancy Food Show.



#### 7043059 STRAWBERRIES & CREAM BISCUITS

A creamy take on sweet strawberries.



## **7043063** CHOCOLATE & RASPBERRY BISCUITS

The classic marriage of fruity raspberry tartness and chocolate richness.

Perfect Pairing: Assam Tea



## FOR THE PASTRY CHEF

Girish Fatnani, Pastry Specialist

## FRUITS AND NUTS AS YOU'VE NEVER SEEN BEFORE



Valrhona introduces INSPIRATION, the first ever range of fruit and nut couvertures. These innovative new couvertures are created entirely with natural ingredients for vibrant colors and flavors.

Harnessing nearly a century of chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts.

Both items stocked in IL; Non-stock in TX and CA



#### 7045821 ALMOND INSPIRATION

1/3 KG BAG

The first of its kind, Almond INSPIRATION features the creamy texture of chocolate with the sweet intensity of pure natural almond. Ground almonds are mixed with cocoa butter, sugar, and lecithin to create a completely unique product with all the freshness of almonds in the form of a chocolate. This product is naturally gluten and dairy free.



With its fruit couvertures, Valrhona is opening up new creative possibilities for each and every artisan who wants to stand out from the crowd. Passion-fruit INSPIRATION combines the intense, gourmet flavor of tangy passionfruit with the unique texture of chocolate.



#### WHAT MAKES INSPIRATION EXCEPTIONAL?

THE UNIQUE TEXTURE OF CHOCOLATE INSPIRATION can be used just like any other Valrhona chocolate couverture

AN INTENSE FLAVOR AND COLOR Developed using Valrhona's R&D expertise

100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors
Only fruits and nuts + cocoa butter + sugar are used to make the feves





## INDUSTRY TRENDS

Retail & Foodservice

## SPECIALTY FOOD ASSOCIATION HONORS SEYMOUR BINSTEIN WITH LIFETIME ACHIEVEMENT AWARD



Every year, the Specialty Food Association recognizes and celebrates the actions and special qualities of those persons widely recognized as having grown the industry,

improved the Association, inspired companies and nurtured individuals. Everyone at European Imports can certainly agree that Seymour Binstein epitomizes these qualities and is truly deserving of this recognition, which is why we are thrilled to share that he is one of this year's Lifetime Achievement Award Recipients.

Seymour Binstein founded European Imports LTD in 1978, introducing specialty cheese to the Midwest retail market. While cheese was his original passion, Seymour quickly moved into complimentary specialty products to expand geographically and offset the freight factor. Taking a chance and investing in unique products previously

not introduced to the U.S. provided the opportunity for growth for European Imports.

In 1984, Seymour started a foodservice division to fulfill restaurants' demand for high quality unique products. European Imports established itself as the premiere specialty food importer and distributor in the U.S. Strategic acquisitions resulted in the company growing rapidly. The acquisitions led to warehouse distribution points not only in its hometown of Chicago but also in Atlanta, Denver, San Francisco, Phoenix and Dallas. Having built his family-owned company from a small entrepreneurship to a worldwide food importer with national

distribution, plus a loyal supplier and customer base, Seymour established European Imports as the one-stop shopping source for chefs, retailers and even other distributors seeking innovative products and personal service. By providing reliable access to specialty foods, Seymour helped build the foundation for the success of the specialty food industry.

And while this alone deserves recognition, it doesn't even begin to cover the impact he made on the individuals who had the privilege to work for Seymour. On behalf of everyone at European Imports, we'd like to say...



Congratulations and Thank You, Seymour!



Source: Specialty Food Association

READ MORE AT SPECIALTYFOOD.COM/AWARDS

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#FANCYFOODSHOW

# exclusively available to you through EUROPEAN IMPORTS, INC.

### **BACK TO SCHOOL SNACKING**

With the start of the school year just around the corner, it's time to stock up on the essentials like healthy snacks. Love of Fare snacks are perfect for people looking for healthy, high quality products. Each product is packed in cases of twelve 4 ounce cellophane bags that stand upright and will stand out on shelves.

The following items are stocked in IL; Non-stock in TX and CA



These perfectly salted almonds are packed with zinc and protein and are a rich source of Vitamin E and monounsaturated fat, one of the two "good" fats responsible for lowering LDL cholesterol.

1469251 NATURAL PISTACHIOS (IN SHELL)

Love of Fare pistachios are dry roasted and lightly salted in

Love of Fare pistachios are dry roasted and lightly salted in the shell (natural).

1689518 VANILLA YOGURT PRETZELS

Love of Fare Vanilla Yogurt Pretzels are so rich and luscious 1689668

they will melt in your mouth. These are a go-to snack.

A Rich milk chocolate enrobes a crunchy salted pretzel. A great snack, these pretzels are a hit every time.

The following item is stocked in IL and TX; Non-stock in CA

7 1306424 DIET DELIGHT MIX

This tasty mix is a combination of raisins, almonds, filberts, cashews, blanched almonds, pumpkin seeds and pecans.

This mix has sweet and salty flavors to satisfy your cravings without steering your diet off track.

The following item is stocked in IL and TX; Non-stock in CA

**1689480** SESAME STIX

Love of Fare Sesame Stix are golden, fresh, crunchy sesame covered snack sticks with a hint of salt added. They are a great treat for any party!

The following items are stocked in IL and TX; Non-stock in CA

#### **1689596** WASABI PEAS

Wasabi Peas are the ultimate snack with a kick. Crunchy, spicy and oh-so-good! One bite and you will know what we mean when we say hot.

**1689625** Sunflower Kernels

Love of Fare sunflower seeds are lightly salted and roasted. They make a great snack and a quick garnish or ingredient.

1469230 ROASTED AND SALTED CASHEWS Love of Fare Cashews are freshly roasted to perfection and then slightly salted to enhance a truly delicious taste.

**1463452** MARATHON MIX

This snack mix is a combination of raisins, peanuts, sun-flower seeds, candy coated chocolate gems and cashews.

The following item is stocked in IL and TX; Non-stock in CA

#### **1689668** GUMMY BEARS

Gummy Bears are a favorite of both the young and the young at heart. These vibrant classic bear-shaped gummies are a soft, chewy and sweet fruity snack.



