WHAT'S INSIDE

Pg. 2 Under the Dome

Pg. 3 Wild & Unique Foods

Pg. 4 For the Pastry Chef

> Pgs. 5 New Grocery

Pg. 6 Line Extensions

Pg. 7 Pack Changes

Back Cover Specialty Grocery

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

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Starting the School Year Off Healthy

As parents know, the beginning of a new school year requires a great deal of advance work, 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 a chance to steer your kids towards good choices. Encourage your kids to pack their own lunch and stock up on tasty nutritionally packed items. Finding healthy lunch products that children actually enjoy doesn't have to be a chore. Here are just a few suggestions to get you started down a healthy path:



Athenos and Tribe Hummus is a delicious healthy option to pack with fresh veggies.

Replace ordinary peanut butter with **Laxmi's Delights** spreads made from organic flaxseeds. These spreads will turn up the flavor and nutrition volume of the school lunch standard peanut butter and jelly sandwich.

Maitre Prunille – Dried Fruit.

Delicious soft dried fruit with intense natural sweet flavors make a great nutritious on the go snack.





Figamajigs - Chocolate Covered Fig Bars. A low fat, high fiber way to eat chocolate with the added benefit of anti-oxidants.

Fruit 66 is an all-natural carbonated juice that contains only 80 calories and 100% of the recommended dietary allowance of vitamin C. One eight ounce can is equal to one serving of fruit.



Other considerations: Knights popcorn, Lundberg's rice cakes, NuGo bars, Kopali snacks, Sensible Foods crunch dried snacks, Leroux Creek applesauces, Laughing Cow's Baby Bels, Fancy String Cheese and Whips and Mediterranean snacks.

These are just a few of the healthy products European Imports Ltd. has to offer. Check with your sales rep for more healthy suggestions.

Under the Dome Making A Difference by Jeff Babcock

A short stone's throw from the Missouri border, the tiny Milton Creamery resides along a seldom seen artery of America's heartland. In this part of rural Iowa, most of



the small farms and other businesses have gone away, taken down by big industrial conglomerates. Much of the community is abandoned or seemingly forgotten.

Rufus Musser, and his Mennonite family, started making cheese here in a partnership with a few, very small Amish dairies. I visited the creamery and two of the five dairies that contribute their milk for cheese production.



The first farm had about a dozen cows, all outside on the warm summer sunny day under a copse of trees; lively and spirited, the happiest animals I've ever seen. They are each hand-milked in an old-fashioned milking parlor, beautifully rustic and charming in every way. Prairie Breeze, the cheese of this terroir, speaks for itself. Its first entry this year at the American Cheese Society

annual competition and judging in Austin yielded a blue ribbon; a most difficult challenge, especially given the competitors in its category. This sweet cheddar-style cheese is something of a mystery, as Rufus keeps the recipe secret. There are no shortcuts to this hand-made cheese; it is as authentic as



the designer milk and the family that makes it. It was already a great success story for us, its flavor and texture appealing to both high-end chefs and gourmet shops.

This is the kind of story that cheese people like medream of, great cheese, great people, making a differencein the lives of their own community; a simplicity that isso real it moves you. When you buy this product youhelp save traditional farms and genuine artisan cheese-making, along with a getting fantastic piece of cheese.400365Prairie Breeze2/5 lb



New Additions!

Classic French cheeses now available in pre-cut portions. Convenience and labor savings.

012170	Chaumes	1/9 lb rw
011380	Fromager d'Affinois	1/8.8 lb rw
017060	Rambol	1/5.2 lb rw

Wild & Unique Foods by Alex Yilmaz & Tim Doyle

For centuries, majestic castles commanding views of the rivers Rhein and Mosel have inspired legends.

The craftsmen who lived in these regions used recipes handed down



from generations to produce Europe's finest meats and salamis - gently smoked, with secret blends of hardwood and dry-cured with a legacy of practiced patience. The traditions and flavors of Europe are now the inspiration for Black Kassel. Fine meats blend the tastes of two worlds - the European tradition of time-honored food preparation, with today's demands for distinctive and superior quality.

From the beautiful Averyon region of France come a town and cheese that evokes delight in the minds of many gourmets – Roquefort. The Legend of Roquefort tells of a young shepherd who left his



lunch of bread and sheep cheese in a cave to follow a beautiful woman. When he returned to the cave a few months later, the sheep cheese was covered with blue-green veins. He was so hungry that he ate it anyway and found it much to his liking; and so

Roquefort cheese was born. Today, Roquefort is France's most popular cheese.

The Black Kassel "Wurst Meisters", in their pursuit of innovation, infused the flavor of Roquefort cheese into Black Kassel salami to craft a wonderful new culinary creation. Black Kassel Rochefort Salami combines the best of two time-honored crafts, cheese and salami making; and the result is a delicately flavored salami that will always satisfy.

600454 Black Kassel Rochefort Salami 4/2.5 lb



San Francisco has the perfect climate conducive for dry-curing salame. They even had the right strain of penicillin mold to give the links a classic white mold

bloom which is what makes these sausages what they are. They are full of wonderful flavor. Molinari and Sons, founded in 1896, has carried on the traditional



art of sausage-making for four generations. They use only Italian methods, with no short cuts. Italian salame, they contend, is a food every bit as noble as cheese or wine. I agree and also think that it should be eaten with nice cheese and wine all the time.

This salame must consist mainly of large chunks of pork shoulders or pork butts with large chunks of fat that will not melt. Fat is flavor. This meat is chopped, never pureed like some other brands. Then



they add secret proprietary spices. After aging for many weeks in drying rooms, the links ferment. This results in a complex spectrum of wonderful flavors that you must try.

This is a gourmet item not a staple. This salame must be cut thin and not served cold to get the true flavors.

Rosette De Lyon is the newest addition to the line. It is a French Style cured Salame. All pork shoulders are coarsely chopped with wine and whole peppercorns added and cured for six weeks. They are about two pounds with a diameter of approximately 2.5 inches. Serve with a hard table cheese, a red wine and crusty Tribeca bread, and please remember to invite me.

600064	Italian Style Small	10/13 oz
600076	Rosette de Lyon	6/2 lb
MP1101	Finochionna	7/3 lb
MP1105	Coppa Hot	1/2.25 lb
MP1114	Soppressata Small	12/5 oz
MP1251	Pancetta	1/5 lb
MP1260	Pepperoni	24/8 oz
MP1300	Italian Style Hot Large	7/2 lb
MP1350	Italian Style Large	5/3 lb
MP1500	Mortadella	1/7 lb
MP1550	Salametti	12/5 oz
MP2200	Sopressata	1/3.5 lb
MP2300	Toscana	1/2-4 lb

For the Pastry Chef by Karl Helfrich

Chocolate Oantandet

Chocolate Santander is one of the "best kept

secrets" of European Imports Ltd. These excellent couvertures are a true single-origin product with a unique flavor that speaks to the



"terroir" of the land where they are grown.

Chocolate Santander takes its name from the State of Santander, Eastern Colombia. The privileged terrains of the Andean mountains of Yariguies, yields Colombia's best cacao known by its exquisite and delicate flavor.

Peasants in the Santander municipalities of San Vicente de Chucurí, El Carmen, Rionegro and Landázuri have been growing cacao for more than two centuries in medium-size and small farms that sustain over 12,000 families. Cacao pods, in colorful yellows and reds, oranges and



violets, are hand harvested with scissors and forks, split-opened with short machetes, sorted, fermented in

wooden boxes, and then dried in the sun on wooden boards, all according to a centuries-old tradition that brings out the outstanding organoleptic attributes of Chocolate Santander.

Chocolate Santander's mix of Trinitario and Criollo cacao, rural tradition, modern processing and quality-control technology are the pride of Compañía Nacional de Chocolates. The characteristics of this exceptional family of exclusive single-origin chocolates are the outstanding flavor, the richness of its floral and fruity aromas, and the distinctive nutty hues; attributes that will doubtlessly please the palates of the most demanding chocolate experts.

Another distinctive feature of Santander is their commitment to **social responsibility**. For over half a century, Compañía Nacional de Chocolates



has been working side by side with cocoa growers. Its policy has been that of building an equitable and fair model that benefits

producers and consumers alike and contributes to the country's development. Some of the cornerstones of this commitment are fair prices and cash payments to growers, strengthening of



cooperatives and growers associations, improvements to growers' competitiveness and returns emphasizing sustainable environmental management of crops, and the continuing sponsorship

of the educational program "Nacional de Chocolates Loves Children" for more than ten years.

The couvertures from Santander are truly a world-class product with unique flavor profiles and excellent workability. They are excellent for candies and bon bons, as well as fine desserts.

Santander 65% Single Origin Discs Item # 02405-8, 1/5kg box Santander 70% Single Origin Discs Item # 02404-7, 1/5kg box Santander 36% Milk Single Origin Discs Item # 02407-0, 1/5kg box Santander White Chocolate Bar Item # 02403-6, 1/1kg bar

New Grocery Shimmering Crystal Flakes of Natural Sea Salt

Introducing the Falksalt Gourmet line of natural sea salt flakes. This salt comes from the purest waters of the Mediterranean in Cyprus. The weather conditions in this area of the world make it ideal for producing sea salt; hot temperatures and low precipitation.

Falksalt sea salt flakes are produced in the old fashioned traditional way through the natural evaporation of sea water. The sea water is channeled through a series of ponds or into shallow lagoons, called salins. The brine is fed into large pans where the natural process of sun and wind – in a dust free environment- slowly heats the brine to the point where delicate pyramid shaped crystals appear. This process is repeated until a 3% humidity level is reached. The time cycle for harvesting depends on weather conditions. Evaporation must exceed precipitation. The temperatures are carefully controlled to achieve the right texture and flavor. This process can take up to two years.

The flavorings come in the form of liquid and solids (powder). The salt flavorings are added during the final drying process before the salt is completely dry to ensure proper infusion. Unlike most salts which contain additives to prevent them from caking, Falksalt flakes are a 100% natural product containing traces of minerals including magnesium and calcium. Now available:

141243 Natural Crystal Salt Flakes 10/4.4 oz

It is this unique texture

This salt is light and flaky.



that makes it quick to dissolve when applied to finished dishes. This salt will bring out the depth of natural flavor of any dish.



141254 Citron Crystal Salt Flakes 10/4.4 oz

This is an essential salt for seafood lovers, bartenders and pastry chefs. Lemon salt provides a nice mellow boost to vegetable dishes and salad dressings.

141232 Red Chili Crystal Salt Flakes 10/4.4 oz Thia galt will add an

This salt will add an extra kick to your dishes. It is excellent with stir-



fried vegetables, grilled meat or as an extra spice on salads.



141210 Smoke Crystal Salt Flakes 10/4.4 oz This salt has a spicy,

smoky flavor that is perfect with both fried and It is also suitable with fish

grilled meats. This salt is also suitable with fish, poultry and game. Use it to give a lift to everyday dishes.

141354 Black Crystal Salt Flakes 10/4.4 oz This is the most special

and eye-catching salt



flake in the range. Black salt is exactly the same as the natural salt flakes, a taste enhancer, but at the same time it also provides a decorative element to most dishes.

Line Extensions



952454	Whole Bean Dark Roast	6/8.8 oz
952643	Ground Espresso Medium	Roast
		12/8.8 oz
952632	Ground Moka Coffee	6/8.8 oz

952665 Ground Coffee Medium Roast 12/8.8 oz

952609 E.S.E. Medium Roast Pods 12/18 ct



490443 Whole Grain Crispbread 12/9.2 oz



692721 Pink Grapefruit Sparkling Mineral Water 24/.5 L



132110 Lemon Flavored Tortilla Chips 12/14 oz



OF SWITZERLAND

480837	Dark Lindor Truffle Bag	12/5.1 oz
481375	Cherry Filled Bar	12/3.5 oz
481386	Excellence 90% Cocoa Bar	12/3.5 oz
481397	Raisin and Nut Bar	12/4.4 oz



L'ARTE DELLA GASTRONOMIA ITALIANA

220632	Sicilian DOP Nocellara	
	Del Belice Olives	6/6.7 oz
220621	Spicy Sicilian Cherry	
	Tomato Topping	6/7.05 oz
220643	Sicilian Cherry	
	Tomato Topping	6/7.05 oz



473576 Assorted Gummi Candy Rolls 18/2 oz473587 Assorted Gummi Candy Rolls 36/.88 oz



528153	Tortilla Soup Con Queso	8/2.75 oz
528175	White Cheddar	
	Asparagus Soup	8/2.75 oz
528186	White Cheddar Broccoli Soup	8/2.75 oz
528319	Our Favorite Chicken	
	Noodle Soup	8/7 oz
528320	Black Bean Soup with Rice	8/7.5 oz

Pack Changes



 473610
 Raspberry Licorice

 Replaces
 473553 16/10.6 oz

 473621
 Licorice

 Replaces
 473564 16/10.6 oz

12/10.6	0Z
12/10.6	0Z

12/3.52 oz



128308Fresh Hollandaise Sauce with
Lemon JuiceReplaces12827-8 made with orange juice



235610	Apricot Preserves	8/12 oz
Replaces 2	23527-9 12/12 oz	
235621	Black Cherry Preserves	8/12 oz
Replaces 2	23525-4 12/12 oz	
235632	Currant Preserves	8/12 oz
Replaces 2	23552-4 12/12 oz	
235643	Blackberry Preserves	8/12 oz
Replaces 2	23534-1 12/12 oz	
235654	Blueberry Preserves	8/12 oz
Replaces 2	23532-6 12/12 oz	
235665	Forest Berries Preserves	8/12 oz
Replaces 2	23537-8 12/12 oz	
235676	Bitter Orange Preserves	8/12 oz
Replaces 2	23535-3 12/12 oz	
235687	Raspberry Preserves	8/12 oz
Replaces 2	235687 12/12 oz	
235698	Red Cherry Preserves	8/12 oz
Replaces 2	23542-4 12/12 oz	
235709	Red Currant Preserves	8/12 oz
Replaces 2	23539-2 12/12 oz	
235710	Strawberry Preserves	8/12 oz
Replaces 2	23526-6 12/12 oz	
New flavors:		
235721	Blackberry Vanilla Preserves	8/12 oz
235732	Strawberry Mango	8/12 oz
235743	Strawberry Vanilla	8/12 oz



144154 Tuna Fillets in Olive Oil	6/6.7 oz
Replaces 143963 12/7.17 oz	
144165 Tuna Fillets in Spring Water	6/6.7 oz
Replaces 144142 12/6 oz	
144176 Tuna Fillets with Garlic	
In Olive Oil	6/6.7 oz
Replaces 144007 12/7.17 oz	
144187 Tuna Fillets with Jalapeno	
In Olive Oil	6/6.7 oz
Replaces 144018 12/7.17 oz	
144198 Tuna Fillets with Oregano	
In Olive Oil	6/6.7 oz
Replaces 143996 12/7.17 oz	



836009	Harvest Fruit Granola	6/12 oz
Replaces	835940 4/16 oz	
836010	Apple Cinnamon Granola	6/12 oz
Replaces	835951 4/16 oz	
836021	Multigrain Gourmet Granola	6/12 oz
Replaces	835962 4/16 oz	



New larger packs at the same price!		
489854 Everything Bagel Chips	12/8 oz	
Replaces 082567 12/6 oz		
489865 Naked Bagel Chips	12/8 oz	
Replaces 082564 12/6 oz		
489910 Toasted Garlic Bagel Chi	ps 12/8 oz	
Replaces 082568 12/6 oz		
489898 Cinnamon Pita Chips	12/8 oz	
Replaces 0810873 12/6 oz		
489876 Multigrain Pita Chips	12/8 oz	
Replaces 082804 12/6 oz		
489843 Parmesan Pita Chips	12/8 oz	
Replaces 0810872 12/6 oz		
489887 Naked Pita Chips	12/8 oz	
Replaces 0810876 12/6 oz		

The Unique Flavors of Argentina

El Semillero is a young Argentine company that is devoted to gourmet specialties. They strongly focus on using natural resources and their country's best raw materials to produce products made from traditional recipes with innovative flavor combinations. The result is two lines of products of very high quality with attractive packaging.

The first product group is their Dulce de Leche line. El Semillero is known for its unique and distinctive flavor, a perfect combination of selected whole fresh milk with pure sugar. Their Milk Caramel is made from a traditional recipe. It can be used for ice creams, crepes, cakes, spread on bread, cookies and fresh fruits. Available in 6 delicious flavors there is a unique blend for everyone!

Packed in easy to use PET squeeze bottles. Once opened, keep refrigerated. Now available:

873598 Milk Dulce de Leche 10/15.88 oz





873609 Coconut Dulce de Leche 10/15.88 oz

873610 Cinnamon Dulce de Leche 10/15.88 oz





873621 Hazelnut Dulce de Leche 10/15.88 oz

873787 Orange Dulce de Leche 10/15.88 oz



873798 Mint Dulce de Leche 10/15.88 oz

El Semillero's original Dulce de Leche in glass jars : 873809 Milk Dulce de Leche 12/15.88 oz



El Semillero's second product group is a line of Chimichurri sauces. Chimichurri is a unique and popular Argentinean sauce, ideal for dipping, marinating or seasoning, all kinds of grilled meats, chicken and fish before or after being cooked. Also used as a dressing for salads. Refrigerate after opening.



142432 Chimichurri Sauce 12/7.05 oz

142443 Hot Chimichurri Sauce 12/7.05 oz



142465 Smoked Chimichurri Sauce 12/7.05 oz

