

WHAT'S INSIDE

Pg. 2
Under the Dome

Pg. 3
Wild & Unique Foods

Pg. 4
For the Pastry Chef

Pgs. 5-7
New Grocery

Pg. 7
**Line Extensions &
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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At Your Service

As many of you know European Imports Ltd. prides itself on the level of service provided to our customers. Our **Inside Sales Department** is your first link to European Imports Ltd. They are available from 7:00 am to 4:00 pm to assist in taking your product orders, answering your questions and providing you with top-notch customer service.

Next is our **Outside Sales Team**. Our friendly and conversant sales team is available to help you with all your product selections. Additionally, **Product Category Managers** specializing in key areas of cheese, game and pastry are available to help increase your product knowledge and assist with product selection and training.

Lastly we have an array of tools to keep you informed on the latest products and deals available for your establishment.

Newsletter – posted on our website and printed monthly, it highlights products new to European Imports Ltd.

Hot Sheet – distributed bi-weekly, this publication includes products available at a great deal for a limited time. This list includes foodservice and retail products alike.

Promotions - distributed monthly, this publication is our most extensive list of deals. The discounts vary, but there is always an array of products with really deep discounts. Kick off your fourth quarter by cruising through our October promotion book. It is filled with great deals on everyday products appropriate for the fourth quarter as well as an array of shippers to fill your aisles.

Buyer's Deal of the Month – published monthly, each of our five buyers tracks down a deal unlike any other published promotion.

Website – open for business 24/7. You will find in depth product information, copies of newsletters and general information about European Imports Ltd. You can also place orders and check pricing after registering for an on-line account. **New to the website – tune in 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 for each month's video.*

For more information on any of these opportunities, please contact your EIL sales representative.

Under the Dome by Jeff Babcock

Crème of the Crops

It is already September and the holidays are on the horizon; time to start thinking about rich and decadent foods! The fall harvests will begin soon and the availability of some amazing crops give us great opportunities for exciting restaurant menus and pleasant meals at home. We're doing our part this month to bring you some extra luxurious cheeses that will make nice components paired with the fall seasonal produce or just taken as they are and enjoyed.

First, on the more classical side, we return to southern France with a new creation from the creamery that has given us the wildly popular Fromager d’Affinois. Their Saint Angel is a perfect reflection of their traditional d’Affinois,



only enriched further with extra cream to make it a stunningly smooth triple-crème. Their secret cheese-making process has made impeccable soft-ripened cheese and now they can give every triple-crème on the market some tough competition. The square shape and smaller size makes Saint Angel a great presentation and party cheese, as well as an easy turn for small cheese shops and restaurants.

I recently had this cheese at home on a sea salt Ciabatta with thickly sliced ripe tomato and a huge bunch of fresh basil leaves, drizzled with Ligurian olive oil and Balsamic condimento from Academia Barilla. It was amazing, as the richness of the cheese and mushroomy flavor played so well with the sweet acidity of the tomato and bright fresh flavor of the basil. The name Saint Angel is quite fitting, as it is a heavenly creation and a commanding crowd pleaser.

For our second offering we return to America



and look to new ideas and an amazing little farm in the northeast, Nettle Meadow of Warrensburg, New York. Sheila Flanagan and Lorraine Lambaise took over a small goat dairy, but expanded it

to include both ewes and cows. Their mystic creation is a called Kunik, a bloomy ripened goat’s milk button with their Jersey cow’s cream blending in to make it a stylish triple cream. I’m not often one for the dense triple creams, but this one is not to be missed. The texture is lighter and almost fluffy with waves of flavor; nuances of sweet herbaceous goat’s milk mingle with the buttery cow’s cream and a lingering woody mushroom flavor. Kunik is a prestigious Champagne cheese to be sure, but imagine it melted into some fresh sautéed corn with coarse black pepper, thyme and oregano or as a garnish to a mildly spicy butternut squash soup.

These two treasures, foreign and domestic, are ripe for the taking; the cream of the crop and crème de la crème!



011344

Saint Angel

2/1.71 lb



400655

Nettle Meadow Kunik

6/9 oz

Wild & Unique Foods by Tim Doyle

Raisin River Natural Poussin



Raisin River Poussin are naturally grown, slowly (nearly twice as long as commercial birds) which results in a leaner bird that is far more flavorful. These unique birds are allowed to roam freely; they are raised the old fashion way, stress free and humanely



They NEVER receive growth-stimulating hormones or antibiotics. Fed an all natural diet consisting of low fat corn, soybean, canola seed and fresh spring water, is the secret to the delicate flavor and tenderness of this meat.

Raisin River Poussin are individually vacuum packed to insure quality fresh or frozen. They are light, lean and low in fat and will grill or roast to perfection. This is the way chicken should taste!

Grilled Raisin Rive Poussin with Garlic Herb Crust

Serves 2

16 oz boned Raisin River Poussin
 1/2 lb fresh asparagus
 2 oz shiitake mushrooms
 6 oz mixed oysters, crimini, & chanterelles
 2 red peppers, halved & seeded
 1/2 lb mesculin, salad mix
 1 medium shallot, chopped fine
 2 garlic cloves, chopped fine
 1/4 c cracked black peppercorns
 1/2 c balsamic vinegar
 1/2 c olive oil
 dash seasoned salt
 olive oil for grilling

Marinade Raisin River Poussin overnight in:

1/4 c olive oil
 2 Tbsp chopped garlic
 1/2 c assorted chopped herbs

Directions

Combine herbs, garlic and olive oil, and rub over poussin. Remove stems from mushrooms. Season the asparagus, mushrooms and red peppers with olive oil and seasoned salt. Season the coated poussin with seasoned salt and sear for 2 minutes on each side. Place poussin over indirect heat and let roast (about 20 minutes until juices run clear). Prepare vegetables. Grill the vegetables over direct heat, then remove from grill and allow to cool.

Juice-Dressing

Toast peppercorns in saute pan until light brown. Add shallots, garlic, olive oil and vinegar. Remove from heat and season with seasoned salt. When poussin is removed from grill, let it rest while you prepare the salad. Cut vegetables into bite-sized pieces (hold juice-dressing on side). Put vegetables into a bowl with the lettuce and toss with 3/4 of the juice-dressing. Put salad in center of plate. Cut poussins into four pieces, arrange around salad. Drizzle with remaining dressing & serve.

WG8095	Raisin River Poussin	20/19 oz
WG8096	Raisin River Poussin Frozen	20/19 oz
WG8102	Euro Bone Out Raisin River Poussin	2/10-12 oz

For The Pastry Chef

by Karl Helfrich



We are pleased to announce our partnership with Bridor France to bring the finest artisanal par-baked dinner rolls to our customers. We are offering six unique shapes and flavors that are sure to bring uniqueness to your bread service. Authentic, French-style bread in all its crusty golden splendor, is a rare find. Even though bread is made from the most basic of ingredients, the way that it's made is not as simple. Making great bread is a real art, and we're proud to have the honor of bringing you such a product. Bridor breads are a symbol of quality and distinction that's there with you every day.

Bridor has partnered with the famous **Lenotre**



School in Paris to develop truly unique and artisanal doughs that are used in their rolls. You can taste the difference in these authentic products; from the flours used to the leavening methods, everything is done with the utmost care to make each one unique and delicious.

First, we have the **Fusette**, or mini baguette. Its unique shape will immediately tell your guests that this is no normal bread service. Made with



a French baguette recipe, it is crusty and delicious. You can also use it as a “mini sandwich” bread for unique bar fare or appetizers.

Bridor Fusette “mini baguette”

Item # 820777, 50/1.6 oz

Next, we have the same shaped roll, but this time with black olives and thyme added to the



dough. The **Black Olive Fusette** brings with it a delicious aroma and savory flair.

Black Olive Fusette “mini baguette”

Item # 820833, 50/1.6 oz

Made with the same baguette dough is the **Epi**, or wheat stalk shaped roll. This hand-cut roll bakes up crispy and is a real conversation piece at the table.



Bridor Epi

Item # 820822, 40/1.4 oz



The **Petit Pavé** roll is a rustic roll made with bread, whole wheat, and buckwheat flours. It has a delicious whole-grain rustic flavor and an excellent crumb.

Bridor Petit Pavé Roll

Item # 820800, 50/1.4 oz

Next is a delicious take on a traditional ciabatta. The **Green Olive Ciabatta** is an intense, chewy triangle made with olive oil and chopped green olives.



Another unique shape and flavor profile from Bridor to make your bread program stand out from the rest!

Bridor Green Olive Ciabatta Roll

Item # 820811, 45/1.6 oz

Finally, we have the rustic **Campagne** roll. It is made with a French sourdough starter, which is milder than what we have in the states, but still very flavorful. It has wheat germ added for body, yet is still very delicious and flavorful.



Bridor Campagne Sour Dough Roll

Item # 820766, 60/1.6 oz

Bridor Products are expected at European Imports in October.

New Grocery

Berghoff Root Beer, A Real Comfort Drink



The roots of root beer are so deep, they're as American as apple pie. There is nothing quite like a frosty mug or bottle of creamy, real, old fashioned root beer. Gourmet root beer has long been a popular consumer item, pre-dating all other soft drink varieties. In the 120 plus years that it has been available in retail outlets, root beer fans have remained extremely loyal, as much for its old time flavor profile than anything else.

Americans are nostalgic for root beer in part because it takes them back to the days of sipping frosty mugs frothing with foamy root beer. Some may even say that root beer creates a real connection to the past and people want that. To most, root beer is a real comfort drink. It's that very connection to consumers' beliefs and memories that will always make gourmet root beer a popular item.



Berghoff Root Beer was specifically designed to emanate the old-fashioned, on-tap flavor that was first served at the Berghoff Café in the early 1900's. A Chicago classic,

Berghoff Root Beer - is a truly old fashioned brew! This root beer features pure cane sugar and a rich and creamy consistency. Berghoff Root Beer has a clean, crisp, smooth, and refreshing birch taste - all that we could ask for from a root beer. It's sweetened with pure cane sugar, not corn syrup, so it doesn't have a syrupy consistency.

Berghoff Root Beer has been crafted in the Midwest for over 135 years to the highest quality standards. It is an old fashioned product for both old and new customers alike. Try one and enjoy the nostalgia!



693333	Root Beer	4/6/12 oz
693100	Diet Root Beer	4/6/12 oz



693099	Root Beer	12/1 L
693088	Diet Root Beer	12/1 L

693388	Root Beer	24/20 oz
693355	Diet Root Beer	24/20 oz

New Grocery

**"Hit the Flavor Jackpot with
KA-CHING!"**



Ka-Ching! is a new line of highly flavorful and interesting gourmet fruit juice blends. Ka-Ching! juices are 100% natural with no artificial ingredients, 100% juice and they provide 100% of daily vitamin C requirements. These juices are pasteurized (shelf stable) and are naturally sweet with fruit- no sweeteners, no added sugars or fructose corn syrup.

Give your customers a healthy and exciting alternative to energy drinks, sodas and juice-flavored beverages in contemporary packaging with a memorable name. Give them Ka-Ching!



632777 Orange Peach 12/12 oz
Ordinary orange becomes "extra" ordinary when you add peach. The taste is soft and sweet as it hits your taste buds. Then comes the taste of orange as it glides over your palate. Sit back, take a sip and relax. It's the perfect reflection drink-morning, noon or night.

632788 Apple Cherry 12/12 oz
Soul mates! These complementary cousins bring out the best in each other. The sweetness of the apple, the tartness of the cherry form the best balance and define nature's refreshment. Give it a try. You'll never separate them again.

632799 Raspberry Lime 12/12 oz
Refreshing is the best word to describe this juice blend. The raspberries form the base for a sweet, aromatic taste with a hint of lime that gives this juice a deviously refined tart sensation. And when you get tempted to chug, take your time, stretch out your enjoyment!

632800 Strawberry Watermelon 12/12 oz
This blend is a combination of two summertime favorites, strawberries and watermelon. Ka-Ching! has bottled them in a refreshing drink that will satisfy your taste buds all year round. Don't drink it too fast, or you'll miss the aromatic experience.

Little Ragghi's Crackers

"Quite Possible the World's Most Addictive Cracker" is the tag line for Little Ragghi's Crackers. The European Imports Ltd. staff that sampled Little Ragghi's crackers quickly found their tag line to be true. Some of their comments included: "the best cracker I have ever had", "what a flavorful, crunchy cracker" and "these crackers are awesome". It was responses like this that drove us to add this cracker to our offerings.

Little Ragghi's are named after Raggatha Rain Calentine, a Native American Indian, who helps to make them to this day. (Her inspirational story is included with each 5 oz package). Little Ragghi's crackers are artisan flatbread crackers. These crisp squares are laced with buttery rich shredded Parmesan, olive oil and a touch of salt. They are perfect as a stand alone snack, accompaniment to dips and spreads, and the quintessential wine tasting cracker.

430399 Little Ragghi's Crackers 12/5 oz



This display box contains a 5 ounce sealed bag. The durable box is a kraft paper box with a window to show the crackers. The box is perfect for gift giving and it sits well on shelves. Each box includes an insert with the story of Raggatha Calentine.

430388 Little Ragghi's Crackers 6/2 lb

Packaged in a resealable clear plastic bag with expanded bottom for standing. Perfect for tasting rooms, cocktail parties, hungry families and foodservice.



A portion of the proceeds from Little Ragghi's crackers goes to benefit The National Native American Family Camp, an organization chosen by Raggatha Calentine, the inspiration for these crackers.

New Grocery

*For The Cheesemaker
in All of us*



Learn how to be a real cheesemaker. Make authentic mozzarella cheese in your home in under an hour with this kit from Roaring Brook Dairy. All the ingredients that you need, except for the milk, are provided in this kit. Each Kit:

- Makes over four pounds of authentic mozzarella, one pound at a time.
- Kit includes: instruction manual, dairy thermometer, gloves, citric acid, rennet and salt.
- Detailed instructions, troubleshooting info, recipes, graphic illustration, and a glossary are all included.
- Does not require refrigeration.
- Perfect as a gift or project with family and friends.
- Chefs, foodies and mozzarella connoisseurs will love this kit!



100033 Mozzarella Cheesemaking Kit 9/8 oz

Line Extensions & Changes

NIELSEN · MASSEY VANILLAS
INCORPORATED

Pure Vanilla Specialists

New:

142633 Orange Blossom Water 8/4 oz

Replacements:

142666 Vanilla-Madagascar Bourbon Extract 8/4 oz

Replaces: 14031-7 packed 24/4 oz

142677 Vanilla-Madagascar Bourbon Extract 8/8 oz

Replaces: 14032-9 packed 8/8 oz

142699 Vanilla-Madagascar Bourbon Powder 6/2.5 oz

Replaces: 14261-2 packed 12/2.5 oz



110211 Pad Thai Sauce 6/3.25 oz

Replaces: 11003-6 packed 12/1.75 oz

110199 Spicy Peanut Bake 6/3.5 oz

Replaces: 11009-8 packed 12/3.5 oz



151855 Belgian Pearl Sugar 6/8 oz

Replaces: 151848 packed 12/8 oz

151866 Swedish Sugar 6/10 oz

Replaces: SH7050 packed 12/10 oz

New from Annie's Homegrown:

886033 Lower Sodium Macaroni & Cheese 12/6 oz



New from **Mestemacher** are their party rounds.

These all natural breads are bite sized rounds vacuum sealed in a clear plastic wrap.

821199 Party Round – Pumpernickel 12/8.8 oz

821233 Party Round – Rye 12/8.8 oz

Bulk Up on Olives for the Fourth Quarter

Olives are one of the world's oldest fruits. Varieties number in the dozens and vary in size and flavor. All fresh olives are bitter and the final flavor of the olive depends on how ripe it is when picked and the processing it receives. Unripe olives are always green, ripe olives may be black or green. They are available pitted and unpitted. They may be packed in brine, dried in salt, marinated in oil with herbs and spices or even stuffed with pimentos, almonds or anchovies. Olives packed in brine stay plump, smooth, and relatively firm. Salt- or oil-cured olives become dry, wrinkled, and pleasantly bitter in flavor, and the best obtain a silky texture and rich flavor. Unopened olives can be stored at room temperature for up to two years. Opened olives will keep in the refrigerator for several weeks if stored in their own fluid and in a non-metal container.

Olives are the perfect ingredient to keep on hand for holiday entertaining. Whether you are looking for a new olive for the shelf or your olive bar we have the olives for you. European Imports Ltd. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports Ltd. Each brand offers a variety of tastes and textures so there is surely one to please the olive lover in you.



Life in Provence Olives imported from France:

Retail:

37074-5	Black Oil Cured Olive with Herbs de Provence	12/4.5 oz
370829	Pitted Provencal Olive Mix	12/3.53 oz
37075-6	Green Picholine Olives	12/4.5 oz
37072-3	Olive Nicoises	12/4.5 oz

Bulk:

37046-9	Black Oil Cured Pitted Olives	1/8.8 lb
37047-0	Green Pitted Olives with Herbs	1/11 lb
37079-2	French Olive Mix	1/11 lb
37086-9	Nicoises Olives	1/11 lb
37089-2	Pitted Nicoises Style Olives	1/11 lb
37088-1	Green Picholine Olives	1/11 lb
37091-4	Tapas Cocktail Olives	1/11 lb
370841	Andalusian Olive Mix	1/11 lb
370766	Casablanca Olives	1/5.51 lb
370830	Pitted Provence Olive Mix	1/8.8 lb



Cocina Selecta Olives imported from Spain:

Retail:

37005-6	Pimento Olives	12/3 oz
37006-8	Onion Olives	12/3 oz
37007-1	Olives with Almond	12/3 oz
37008-3	Anchovy Olives	12/3 oz
37014-3	Whole Queen Olives	12/10 oz
37015-5	Pimento Stuffed Queen Olives	12/10 oz

370326	Garlic Stuffed Olives	12/4.5 oz
370359	Jalapeno Stuffed Olives	12/4.5 oz
370373	Blue Cheese Stuffed Olives	12/10 oz

Bulk:

37009-2	Pitted Queen Olives	4/66 oz
371099	Blue Cheese Stuffed Olives	4/1 gal*
371000	Chipotle Stuffed Olives	4/1 gal*
371088	Pimento Stuffed Olives	4/1 gal*

*New pack sizes.



Cucina Viva Olives imported from Italy:

Bulk:

371030	Green Nocellara Olives Tub	2/5 lb
370974	Black Cerignola Olives Tin	4/5.5 lb
371052	Red Cerignola Olives Tub	2/5 lb
370985	Black Oven Baked Olives Tub	2/5 lb
371029	Green Cerignola Olives Tub	2/5 lb
370996	Green Castelvetrano Olives Tub	2/5 lb
371041	Ligurian Olives Tub	2/5 lb
371209	Pitted Italian Olives with Oil & Spices Tub	4/4.4 lb
371454	Pitted Antipasto Olives Tub	4/4.4 lb
371018	Gaeta Olives Tub	2/5 lb