September 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:
European Imports, Inc.
600 East Brook Dr.
Arlington Heights, IL 60005
1-800-323-3464
orders@eiltd.com
www.eiltd.com

Sweet!
September is National Honey Month

Honey is a thick, sweet liquid made by bees from flower nectar. The flavor and color of honey is characteristic of its floral source due to minerals and other minor components. Generally, lighter honeys have a milder flavor and darker honeys have a stronger more robust flavor. There are hundreds of different honeys throughout the world, most of them named for the flower from which they originate, the most popular being clover.

Honey is widely used as a bread spread or as a sweetener and flavoring agent for baked goods, liquids (such as tea), desserts and in savory dishes. There are several advantages to cooking with honey:

- Honey is "hygroscopic" (absorbs moisture), so that foods baked with it tend to be softer, more moist and keep their freshness longer.
- For the same sweetening power, honey has fewer calories than sugar.
- Different honeys have different flavors - which chosen wisely, will complement and add an extra dimension to the dish.

In observance of National Honey Month, indulge your senses with one of the exotic flavors of honey offered by European Imports, Inc.:

- **Langnese** imported from Germany.
- **Sabatino** Truffle Honey made in the USA.
- **Sarah’s Wonderful Honey** imported from Ireland.
- **Some Honey** made in the USA.
- **Ziyad** Honeycomb imported from Turkey.

An innovative take on honey:

- **Nektar Naturals** Honey Crystals made in the USA.

100% natural crystallized honey in convenient easy to use packets.
Under the Dome
Jeff Babcock, Cheese Specialist
The Essence of Freshness

BelGioioso® Cheese, Inc.
“Classic Italian Cheeses Made In The U.S.A.”

Made from fresh, local milk gathered only a few hours after milking, BelGioioso Fresh Mozzarella begins with quality ingredients and care. The result is a delicate, clean-flavored Fresh Mozzarella with a soft, porcelain white appearance – the finest available on the market today.

These little pearls or perline make a great Caprese salad with grilled vegetables or ripe cherry tomatoes! Great portion control for pizza topping.

5508084 Mozzarella Pearls 2/3 lb

Belgioioso award winning cheeses are all natural and rBST free.

This fresh cheese resembles a Fresh Mozzarella ball, but when split open, you will be delighted to discover a rich-tasting soft filling of fresh pieces of Mozzarella soaked in heavy cream.

This cheese offers a sweet, milky flavor that gently fills the palate. Made to order from fresh milk gathered daily from local farmers, each ball is hand-formed and packaged in water to ensure maximum freshness while maintaining shelf life.

This new and smaller size allows for glamorous presentation and individual portion control. A beautiful composed salad can be plated around the elegant white sphere (4x2oz balls per container).

1783305 Burrata 6/8 oz
NUESKE'S

Bet You Can’t Eat Just One

Created in Nueske’s Northeastern Wisconsin smokehouse, using the same traditional smoking methods as in their award winning Applewood Smoked Bacon, comes Bacon Cheddar Bratwurst.

Nueske’s Bacon Applewood Smoked Cheddar Bratwurst is made from a traditional family recipe for perfectly-seasoned bratwurst, with a hint of their signature applewood smoke. Real Cheddar cheese and bits of applewood bacon are added to give a little extra Wisconsin flavor. The recipe is packed into a natural casing and gently smoked.

Family owned since 1933, R.C. Nueske started the business by loading up his truck and selling his European-style, applewood smoked items. These products are still smoked on glowing embers of sweet applewood, a process that imparts a rich, deep, robust flavor. Remove from the freezer, defrost overnight and enjoy off the grill or right out of the pan.

3133632
Smoked Bacon Cheddar Bratwurst
25/1 lb

Wild & Unique Foods
Tim Doyle, Meat & Game Specialist
New items from Restaurantware!
We are expanding our selection of Restaurantware items, bringing you the latest styles in plastic, and biodegradable bamboo and pine serviceware, and skewers.
First we have two sizes of appetizer plates made from bamboo. The small plate is 3.6” square and the medium is 6” square. These plates are sturdy enough to hold up to buffet service or passed hors d’oeuvres. They will not deteriorate quickly like traditional paper plates and are the environmentally friendly choice!

- Small Bamboo Leaf Plate: 2285045
- Medium Bamboo Leaf Plate: 2285050

We also now stock the pinewood boats in small, medium, and large! The small boat (3.25”L x .2”H x 2.2”W) is the perfect size to hold small truffles or macarons on an elegant buffet, or perhaps salt and pepper at a catered picnic event. The medium boat (6”L x .75”H x 3.25”W) is great to hold snacks or even a dessert presentation, and the large boat (8”L x 1”H x 4.25”W) can hold anything from a composed salad to a chili dog!

- Mini Pinewood Boat: 2285243
- Medium Pinewood Boat: 3088760
- Large Pinewood Boat: 2285514

We have two new vessels that will really show off your small desserts or mini cocktails in a new and modern light! The Clear Ball Chair (2.5”H x 2.75”W) is a tiny re-creation of a sixties iconic pedestal chair. Groovy baby! It is perfect for an amuse bouché or a two-bite composed dessert. The 2 oz Clear Sphere (2.25”W x 2”H) is a beautiful “fish bowl” shaped container that lends itself equally well to cocktails, savory presentations (think cold soups) and pastry; even ice creams and sorbets!

- Clear Ball Chair: 3093798
- Clear Sphere: 2592729

Finally, we have a 4” mini spoon and fork in silver plastic. They are great for appetizers and desserts served in verrines or mini plates, and the silver color adds class to an outdoor catered event. They are also great as tasting utensils at food shows and exhibitions.

- Silver Mini Fork: 2283014
- Silver Mini Spoon: 2282980
LÉMONESSE is pushing lemon convenience to consumers with a simple yet innovative product that allows consumers to easily and conveniently consume organic lemon water in an all in one, never before seen bottled beverage. LÉMONESSE is determined to provide fresh tasting healthy lemon water just as if you squeezed the lemon into your water yourself. LÉMONESSE is simple, elegant and altogether refreshing! LÉMONESSE is redefining fine dining non-alcoholic beverage options one lemon at a time.

LÉMONESSE is made with the best organic lemons and natural spring water in the USA. Made without fillers, artificial flavorings, sweeteners or preservatives. It tastes and smells just like a fresh squeezed lemon in your water. Not too strong and not too subtle. Simple, yet refreshing! LÉMONESSE uses real hand picked organic lemons, so LÉMONESSE has plenty of health benefits.

LÉMONESSE is a restaurant quality product. It is also a great option for upscale nightclubs as the first luxurious mixer that is also healthy. With waterproof labels and a clean crisp refreshing taste, it is an excellent option.

What’s in it for the restaurant?

- Labor saving. Less time cutting lemons and less waste.
- Increase in check average. Profit from lemon water drinkers.
- Can be used as a mixer as well.

What’s in it for the consumer?

- Convenience, no seeds, not messy, but classy.
- Hand picked organic (no pesticides) lemons and natural spring water.
- Clean and NO preservatives.
- Zero calories, conveniently packaged, consistent and elegant.

This innovative new product was created by a local Chicago entrepreneur after his baseball career came to an end as a result of being hit by a drunk driver. LÉMONESSE is more than just a beverage, it’s a lifestyle! A lifestyle that represents quality, class and sophistication. It’s a brand with a purpose and a product to back it up. Now available:

**3057898**
**Lemon Water**
**12/12.68 oz**
Finding a great tasting gluten free snack is often a challenge, but we found it in the Wellaby’s line of Gluten Free Cheese Ups and Pita Chips. All of Wellaby’s products are made in a dedicated Gluten Free facility. This means that no gluten containing ingredients are used in the entire facility, thus eliminating the risk of cross-contamination. In addition, they conduct constant lab tests to ensure that Wellaby’s products always deliver the best quality and never become contaminated with unwanted ingredients.

All of Wellaby’s Cheese Ups are made of 43% real cheese, making them a nutritionally well balanced snack and the cheesiest snack ever. They are the gourmet, gluten free snack that tastes great and is good for you. Cheese Ups have a unique shape that expands through the baking process. In Wellaby’s Cheese Ups high nutritional benefits are combined with exceptional taste. They are crunchy - not greasy.

Wellaby’s Pita Chips are wonderful nutritious bites, ideal for any occasion or any time of the day. Wellaby’s Gluten Free Pita Chips are baked, not fried, giving them a light crisp texture that is perfect for topping with hummus, dips or any other spreads. Sweet or savory, Wellaby’s Pita Chips are going to make you rethink your snacking.

2952903
Classic Cheese Cheese Ups 6/3 oz

2952897
Parmesan Cheese Ups 6/3 oz

2953384

2952859
Olive Oil & Sea Salt Pita Chips 6/4.2 oz

2952861
Italian Herb Pita Chips 6/4.2 oz

2952820
Cinnamon Sugar Pita Chips 6/4.2 oz
Partners, A Tasteful Choice Company, has launched its first gluten free line:

Marian Harris, founder and creative spirit of all Partners products, has spent countless hours blending high quality ingredients to create delicious, wholesome baked goods. Partners’ gluten free crackers are no exception.

**Free for All Kitchen Gluten Free Snack Crackers**

Gluten-free and non-GMO, Partner’s Free for All Kitchen crackers are made with cassava flour and five ancient grains. These smaller cut crackers are great for party appetizers, snacks, or part of a full meal, and complement everything from traditional cheeses and soups to the most exotic dips and spreads. Now available from European Imports, Inc. in three delicious flavors:

- **2882849** 73% Fine Extra Dark Bar 9/3.5 oz
  Replaces 0218857 packed 11/3.5 oz

*Ritter Replacement:*

- **2981304** Lingonberries with Blueberries 8/10 oz
  Felix combines two classic berries for one great taste! Rich flavorful lingonberries with blueberries. Spread on toasts, bagels and brie. It is also great on top of hot cereal, waffles and pancakes.

*New to the Felix line:*

- **2976227** Pink Himalayan Crystal Salt Caramel Exotic Chocolate Bar 12/3 oz
  Rich, burnt, delicately salted caramel trickles out of this dark chocolate bar like the lava of the volcanoes in the Himalayas, where the sparkling pink salt crystals are mined. Pink Himalayan salt has an ancient energy, nutritious qualities and a delicate flavor, all of which perfectly complement sweet caramel and earthy cacao.

- **2976217** Red Fire Caramel Exotic Chocolate Bar 12/3 oz
  Warm burnt sugar syrup poured over dried chilies. The resulting caramel carries the warmth and flavor of the chilies and cinnamon while maintaining a smooth texture. The spiced, oozing, buttery caramel is then encased inside a 62% dark chocolate bar.
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 onions. 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, Inc. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports, Inc. Each brand offers a variety of tastes and textures so there is surely one to please the olive lover in you.

**Cocina Selecta Olives imported from Spain:**

<table>
<thead>
<tr>
<th>Product</th>
<th>Retail Weight</th>
<th>Bulk Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pimento Stuffed Olives</td>
<td>12/3 oz</td>
<td></td>
</tr>
<tr>
<td>Almond Stuffed Olives</td>
<td>12/3 oz</td>
<td></td>
</tr>
<tr>
<td>Whole Queen Olives</td>
<td>12/10 oz</td>
<td></td>
</tr>
<tr>
<td>Pimento Stuffed Queen Olives</td>
<td>12/10 oz</td>
<td></td>
</tr>
<tr>
<td>Garlic Stuffed Olives</td>
<td>12/4.5 oz</td>
<td></td>
</tr>
<tr>
<td>Blue Cheese Stuffed Olives</td>
<td>12/10 oz</td>
<td></td>
</tr>
<tr>
<td>Pitted Queen Olives</td>
<td>4/66 oz</td>
<td></td>
</tr>
<tr>
<td>Blue Cheese Stuffed Olives</td>
<td>4/80 oz</td>
<td></td>
</tr>
<tr>
<td>Pimento Stuffed Olives</td>
<td>4/80 oz</td>
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</table>

**Cucina Viva Olives imported from Italy:**

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<th>Product</th>
<th>Retail Weight</th>
<th>Bulk Weight</th>
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<tbody>
<tr>
<td>Green Nocellara Olives</td>
<td>2/5 lb</td>
<td></td>
</tr>
<tr>
<td>Black Cerignola Olives</td>
<td>4/5.5 lb</td>
<td></td>
</tr>
<tr>
<td>Red Cerignola Olives</td>
<td>2/5 lb</td>
<td></td>
</tr>
<tr>
<td>Black Oven Baked Olives</td>
<td>2/5 lb</td>
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</tr>
<tr>
<td>Green Cerignola Olives</td>
<td>2/5 lb</td>
<td></td>
</tr>
<tr>
<td>Green Castelvetrano Olives</td>
<td>2/5 lb</td>
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</tr>
<tr>
<td>Ligurian Olives</td>
<td>2/5 lb</td>
<td></td>
</tr>
<tr>
<td>Pitted Italian Olives with Oil &amp; Spices</td>
<td>4/4.4 lb</td>
<td></td>
</tr>
<tr>
<td>Pitted Antipasto Olives</td>
<td>4/4.4 lb</td>
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</tr>
<tr>
<td>Gaeta Olives Tub</td>
<td>2/5 lb</td>
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</table>

**Life in Provence Olives imported from France:**

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<tr>
<th>Product</th>
<th>Retail Weight</th>
<th>Bulk Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Oil Cured Olives with Herbs de Provence</td>
<td>12/4.5 oz</td>
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</tr>
<tr>
<td>Pitted Provencal Olive Mix</td>
<td>12/3.53 oz</td>
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</tr>
<tr>
<td>Green Picholine Olives</td>
<td>12/4.5 oz</td>
<td></td>
</tr>
<tr>
<td>Olive Nicoises</td>
<td>12/4.5 oz</td>
<td></td>
</tr>
<tr>
<td>Black Oil Cured Pitted Olives</td>
<td>1/8.8 lb</td>
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</tr>
<tr>
<td>Green Pitted Olives with Herbs</td>
<td>1/1 lb</td>
<td></td>
</tr>
<tr>
<td>Pitted French Olive Mix</td>
<td>1/1 lb</td>
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</tr>
<tr>
<td>Nicoises Olives</td>
<td>1/1 lb</td>
<td></td>
</tr>
<tr>
<td>Pitted Nicoises Style Olives</td>
<td>1/1 lb</td>
<td></td>
</tr>
<tr>
<td>Green Picholine Olives</td>
<td>1/1 lb</td>
<td></td>
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<tr>
<td>Tapas Cocktail Olives</td>
<td>1/1 lb</td>
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</tr>
<tr>
<td>Andalusian Olive Mix</td>
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</tr>
<tr>
<td>Pitted Provencal Olive Mix</td>
<td>1/8.8 lb</td>
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</table>

**Specialty Grocery**

**Bulk Up on Olives for the Fourth Quarter**