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

July 2005
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Deadlines and Events

European Imports Ltd 2005 Holiday catalog is done and better than ever! This year's catalog is in a new format to give you plenty of options for your fourth quarter purchases.

This year's catalog has three sections. The first section is our traditional Holiday Catalog. This section provides you with images of all the products we have available for the 2005 holiday season. **The deadline for Holiday orders is July 1, 2005.** We have added two new sections to the catalog to provide you with updated images of the products included. The Seasonal Booking section includes images of products on promotion in the Seasonal Booking Promotion. The New Products section includes images of products we have introduced since the printing of our 2004 - 2006 color catalogs.

Our Seasonal Booking Promotion is full of savings on products suitable for fourth quarter sales. **The deadline for seasonal booking orders is August 12** for shipping between October 17 and November 25, 2005.

If you have not received a copy of our Holiday catalog yet please contact our customer service department at 800-323-3464 to request your copy today.

Good luck on your fourth quarter sales!

Trade Shows

Announcing European Imports Ltd. schedule of events. We will be participating and /or hosting the following shows. These shows offer you the opportunity to meet vendors from all categories, sample their products and take advantage of great show specials. Please take a moment to decide which event would work best for your location and register today.

July 10-12, 2005 The Summer Fancy Food Show in New York, booth 1536, register online at www.fancyfoodshows.com.

August 31, 2005 European Imports Ltd's Southwest Food Show at the Scottsdale Plaza Resort, Scottsdale AZ 10am to 4pm. To register send you name, business name, mailing address and phone number to Julie Ross at jross@eilt.com.

September 19, 2005 European Imports Ltd's Georgia Food Show at the Grand Hyatt Atlanta in Buckhead, Atlanta GA, 11am to 5pm. To register send your name, business name, mailing address and phone number to Julie Ross at jross@eilt.com.

January 22-24, 2006 Winter Fancy Food Show in San Francisco, CA, booth 3705, register online at www.fancyfoodshows.com.



UNDER THE DOME by Marcia Suchy

**AIR SHIPPED FROM FRANCE - NEW STOCK EVERY TWO WEEKS
THESE CHEESES WILL STEAL YOUR HEART**

From the high plains of Champagne, a cheese with a history dating back to the 18th Century.

A.O.C. Langres, Chalancey

#010849 Langres Chalancey, AOC 6 x 6.35oz. (LAHN-grah shall-ehn-say)

- ~FROM: Champagne, France
- ~AOC status
- ~MILK: Pasteurized cow milk, uncooked, unpressed, slow coagulation
- ~TYPE: Soft ripened red moulded or washed rind, washed with Champagne Brandy
- ~FLAVOR: Persistent & aromatic. Sweeter, delicate temperament when young
- ~EXTERIOR: Small round, lovely, packed into paper, then a square wooden box, top view
- ~INTERIOR: The paste is ivory white coated in golden rind
- ~USES: Retail French cheese counter selections, dessert course, specialty cheese cart
serve with champagne and raisin nut bread
- ~SPECIAL NOTES: Top of cheese is called the "fountain" an indentation where Champagne can be poured in. Cheese is washed with a Marc de Champagne

Regal De Bourgogne

#010049 Regal De Bourgogne Raisin 6x7.06 oz. (Reh-GAHL deh-bore-GOHN-ya)

- ~FROM: Burgundy France
- ~MILK: Pasteurized cow milk, slow coagulation
- ~TYPE: Fresh triple cream
- ~FLAVOR: Sweet, fresh, milky. Raisins add a fruity, lovely alcohol taste
- ~EXTERIOR: Lovely golden raisins coat a disc shaped cheese. Packed in a protective clear container
- ~INTERIOR: Creamy white, smooth cheese
- ~USES: Cheese board - ideal as a spring & summer dessert
- ~SPECIAL NOTES: Bgh free, cured 5 days, serve w/grapes and Burgundy wine or serve with Champagne at Brunch . Enhanced with Eau de Vie or Marc de Bourgogne.



NEW FOR THE GROCERY SHELVES

Artisan Crackers from

THE FINE CHEESE CO.

Recognizing the need for a range of crackers to partner with specific cheeses the Fine Cheese Company, specialists in hand-made cheese from Britain and Europe, created a line of artisan crackers to do just that. These artisan crackers were especially developed to serve with different types of cheeses. Crispy and full of flavor, these crackers will not overwhelm the flavor of the cheese. They use only natural flavorings, the best ingredients like non-hydrogenated oil, extra virgin olive oil and butter. All of the crackers are hand-packed and have a minimum shelf life of one year.

431038 Celery Crackers 12/3.96 oz

Clean tasting celery for stilton and other blue cheeses.



431050 Rosemary Crackers 12/3.96 oz

Fragrant and delicate for soft cheeses.



431149 Fennel Crackers 12/3.96 oz

Soft aniseed warmth to partner with pungent, washed rind cheeses.



431049 Olive Oil & Sea Salt Crackers 12/3.96 oz

These ultra crisp crackers pair nicely with pecorino and parmesan cheeses, but they are neutral enough to suit all cheeses.



431138 Basil Crackers 12/3.96 oz

Fragrant and mellow basil for mild and sweet Swiss or Nordic cheeses.



431105 Mustard & Black Pepper Oat Crackers 12/3.96 oz

Hot and spicy for cheddar cheese.



431127 Chive Crackers 12/3.96 oz

A hint of onion to serve with creamy brie cheeses.



431094 Walnut Oat Crackers 12/3.96 oz

Warm and nutty for tangy goat's milk cheeses.



431116 Red Hot Chili Crackers 12/3.96oz

Spicy and warm to partner with cheddars and strong cheeses.



All nine fabulous flavors are in stock and now available.

WILD & UNIQUE FOODS by Tim Doyle

New products from the Wild

European Imports Ltd. has four new products from Echo Falls that are truly natural products of the wild.

We now carry two new caviars from Echo Falls. Echo Falls salmon caviar is produced from Mature Wild Salmon caught out of the pristine icy waters of Alaskan rivers. These unique, fresh, all natural products come in a two ounce jar with a one month shelf life. Echo Falls Whitefish Caviar is produced from fresh Great Lakes Whitefish. The fresh all natural fish are harvested out of the cold deep waters making this golden gourmet caviar a real treat. Each product is all natural and full of their own unique flavors. Both caviars are fresh and very pleasing to the palette of caviar lovers.

900272	1/2oz	Wild Salmon Caviar
900283	1/2oz	Whitefish Caviar

Now available from European Imports Ltd. are Echo Falls new salmon spreads. The sockeye salmon used in Echo Falls Wild Alaskan salmon cream cheese spreads is harvested out of the icy rivers of Alaska. Echo Falls uses Sockeye salmon because it is the most favorable of the salmon species and the first choice of the Alaskan catch. This Sockeye has a deep and succulent dark red meat color. This quality of fish is what makes this cream cheese so good. The Wild Sockeye salmon is slowly smoked over hot alder wood in the North Pacific Style. This style of smoking enhances the unique flavor of the salmon which is then blended with homemade rich whole cream cheese. Bring on the Bagels. Both the traditional and Cajun flavors are OU Kosher without the use of dyes or preservatives.

900249	12/7oz	Traditional Flavor
900238	12/7oz	Cajun Flavor



Pastry Corner by Michael Cohen



IT'S THAT TIME AGAIN. TIME FOR GELATO AND PASTRY

Fabbri offers a wide range of innovative, convenient and time saving products to aid in the preparation of ice cream, gelato, coffee and mixed drinks that assure excellent taste, freshness and constant quality.

Fabbri's Deli Pastes are ideal for preparing delicious gelatos and sorbets and they can also be used like any other compound or flavoring in pastry, bakery, chocolate and savory applications. Their pastes are all natural and made from real fruits and nuts not essences like most compounds that have a medicinal and non natural smell and taste. European Imports Ltd carries over 20 different flavors of Fabbri Deli Pastes. Check with your sales rep or contact our customer service department at 1-800-323-3464 for a list of the flavors available and then try some in your cake batters, chocolates, pastry creams, sauces, candies, sorbet, ice cream and of course your gelato recipes.

Fabbri's Syrups are an excellent shortcut to preparing summer drinks. These syrups are easy to dilute with low acidity. Fabbri's syrups can be used in a variety of applications such as coffee, cappuccino, frappes, granitas, fruit salads, soft drinks and the famous Italian soda's, just mix the syrups with your favorite Italian carbonated water. Whatever your application your sure to be impressed with the variety, flavor and convenience of these syrups.

Fabbri Bases for cream- flavored ice cream and gelato will simplify your preparation and therefore reduce prep time. Just mix with water or milk and process in an ice cream machine. We carry the powder bases needed for producing gelato from scratch, not to mention a wonderful lemon sorbet mix as well as pink grapefruit and chocolate. Fabbri also makes a powdered yogurt that can be used in many applications such as gelato, ice cream, pastry cream, cake batters, mousses and panna cotta's.

Fabbri dessert and gelato toppings are flavorful and convenient to use. They are available in squeeze bottles and pails. **Amarena Fabbri** - The symbol of a great tradition, these Amarena (semi candied wild Italian) cherries are the embodiment of quality and sweetness. They are the perfect ingredient for high quality pastry specialties and are excellent on ice cream, 'semifreddos' and in fruit salads. They are available in pieces as well as whole cherries in 10 pound cans and a retail pack of 12/21 oz and 12/8 oz.

You will be amazed with the flavor and convenience of the entire line of Fabbri products. Please consult with your sales rep for the complete list of products from **Fabbri** or contact Michael Cohen at mcohen@eiltd.com or directly at (773)293-3673



SPECIALTY GROCERY BRANDS

Organic **COURTNEY'S** *Fine English Water Crackers™*

Courtney's Crackers celebrate the tradition of fine English water crackers, with a significant difference. Courtney's are made with 100% organic wheat, and no hydrogenated oils to make Courtney's Crackers superior in taste and healthful ingredients. Courtney's are made with organic expeller-pressed sunflower oil, high in heart-healthy mono-unsaturates. No other water cracker can match the flavor, appearance or ingredient profile of Courtney's Organic Water Crackers, and your customers will appreciate this advance.

Courtney's offers three wonderful flavors to fit every culinary occasion:

40846-8 Original Cracker 9/4.25 oz



40847-5 Savoury Herbs 9/4.25 oz



40848-0 Cracked Pepper 9/4.25 oz



European Imports Ltd. is proud to be the exclusive distributor of Courtney's Organic Water Crackers. These organic crackers are made with only the finest of ingredients. They are Kosher and they are perfect for the health conscious snacker. Courtney's crackers are versatile enough to accompany the most delicate Brie to a full throttle Stilton. Try them with dips, spreads, pates, smoked salmon or caviar. Choose the cracker of distinction - Courtney's!

Courtneys is on promotion June 1st through July 31st. Buy five cases get one case free. See page 40 of the June/July promotion book.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines



New to the Coppola product line are these specialty organic pasta sauces, inspired by authentic Old World recipes, created by Francis Ford Coppola.

121394 Matriciana Sauce 12/25 oz
Made with 100% organic imported Italian tomatoes, Pancetta and onions.

121372 Empolese Sauce 12/25 oz
Made with 100% organic imported Italian tomatoes, leeks and onions.

121383 Porcini Marsala Sauce 12/25 oz
Made with 100% organic imported Italian tomatoes and porcini mushrooms



New to the Dave's Gourmet product line is this six compartment salt shaker that contains various salts from around the world.

138172 Six Salt Shaker 12/3.7 oz
The shaker contains Fleur de Sel, Eurasian Black salt, Sel Gris, Hawaiian Red Salt, Smoked salt, and Italian Sea salt. A great kitchen staple for all kitchens.



New to the Bookbinder's product line is this Southwest style mustard that blends the spicy flavor of chipotle peppers with green and red peppers, horseradish and mustard seed.

163705 Chipotle Mustard 9/10 oz



New to the Pat'a choux line of frozen desserts are these delicious, high quality, handmade petit fours produced in France by world-class renowned pastry chefs.

873561 Pure Chocolate Petit Fours 12/48 ct
Ideal for cocktail parties, weddings, conferences, banquets, and other corporate events. This assortment of 48 mini pastries per tray includes: 6 lemon & chocolate ganache soft pastries; 6 chocolate & raspberry rectangles; 6 almond & chocolate soft pastries decorated with hazelnuts; 6 gianduja ganache & hazelnut feuilletine squares; 6 coffee ganache on an all butter bisquit; 6 almond & caramel pastries with a vanilla ganache and walnut; 6 praline & chocolate feuilletine diamond cakes; and 6 honey breads and tangerine ganache. These tantalizing chocolate mini desserts couldn't be easier to prepare just thaw and serve.

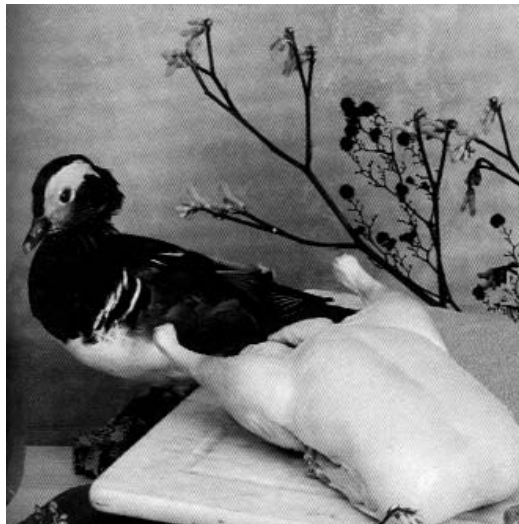
NEW FOR THE GROCERY SHELVES



Maple Leaf Farms is introducing Whole Gold Label Duck to its product line.

**701516 Gold Label 6/4.5-5.5 lb
Fresh Duckling**

Raised without the use of antibiotics, this duckling produces a 20% breast meat yield making them a remarkable value. Gold Label Duck is USDA Grade A, produced under standards that dramatically exceed those of the poultry industry. The rich taste and tender texture of this duckling will make it a favorite on any menu.



MacKnight is known for its superior smoked salmon products. New to the product line is smoked premium Hebridean salmon.

**900127 Smoked Genuine 12/4 oz
Scottish Salmon**

**900227 Smoked Genuine 12/8 oz
Scottish Salmon**

Premium Scottish Hebridean salmon smoked in the traditional Scottish method using oak wood from Scotch whiskey barrels, sea salt and sugar.

