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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.

November 2005
EUROPEAN IMPORTS LTD.
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Thanksgiving Dinner Suggestions

What's the best part of Thanksgiving? The Thanksgiving dinner, of course. Make this year extra special with our delicious turkey selections. You and your guests are sure to enjoy these tasty birds. From the delectable fresh turkeys to the equally delicious time saving, economical RTC (ready to cook) turkey breasts we have the turkey for your spread. Pre-order early to guarantee availability.

Fresh:

WG8475	Turkey Hen Natural	4/10-14 lb
WG8480	Turkey Tom Natural	2/16-24 lb

Fresh pre-cooked:

WG8430	Turkey Breast, Honey Gold Hickory Smoked	2/8 lb
WG8440	Turkey Breast, Peppered	2/8 lb
WG8455	Turkey Breast, Mesquite	2/8 lb

Frozen:

WG8470	Amish Turkey	1/15-2
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Frozen pre-cooked:

WG8456	Turkey Breast, Mesquite	2/8 lb
WG8430	Turkey Breast, Honey Gold Hickory Smoked	2/8lb

Ready to cook:

WG8460	Turkey Breast RTC 18%	2/8 lb
WG8410	Turkey Breast RTC Foil	2/9 lb

Another popular option for Thanksgiving is the ham. European Imports Ltd. offers a wide selection of hams from the traditional French hams from Madrange (on promotion this month see page 39 of the November promotion book) to the smoky flavor of Nueske's apple-wood smoked hams (read more about Nueske's on page 4) and much much more. Any of these hams will be a hit this thanksgiving or any time.

MP3021	Madrange Le Buffet Plain Ham	2/6 lb
MP3020	Madrange French Ham	1/16.5 lb
MP30403	Pigs Jambon de Paris	1/11 lb
MP3015	Abraham Black Forest Ham	4/3.5 lb
MP1415	Citterio Roasted Ham with Rosemary	2/6 lb
WG7565	Nueske's Honey Glazed Spiral 1/2 Ham	2/6-8 lb*
WG7566	Nueske's Whole Boneless Ham	4/6-9 lb*

*Special promotional pricing available while quantities last. Check with your sales rep for details.

From the main course to dessert and drinks, give your guests a meal beyond the traditional fare by mixing time-honored favorites with unexpected delights.

UNDER THE DOME by Marcia Suchy

GREAT WHITE CHEDDARS

NEW! BANDON VALE

A SOUTHERN IRELAND CLASSIC

In the mist of the green pastures of County Cork Ireland the cows graze on lush grasses that enrich the milk of the Bandon Vale Cheddar. The land, not unlike rich pastures of French country sides, is known for producing very rich milk. The feisty flavor of this rich Irish cheddar in part comes from the 12 months aging. The ivory yellow interior is robed in a black wax and attractively labeled, giving the petite wheel a bold profile. Bandon Vale is made using vegetable rennet.

220216 Bandonvale 1 x 5 lb.

NORTHERN MEADOWS

AN EXTRA SHARP, WARM, WHITE SUMMER CHEDDAR

This cheddar is made only during the months that the cows can graze in the pastures of farms dotting the western shores of Lake Michigan in Eastern Wisconsin. (Less than 5% of cows in the U.S. are free-grazing.) The natural grass-fed, summer cow's milk is rBGH free, is high in vitamins and nutrients and reflects the mellow, smooth purity of European cheddars. Intensely flavored, this dense cheddar is smooth and creamy with great cooking qualities. The climate of the Bay Lakes area, the healthy soil and the lush summer green plants are the key elements of the Northern Meadows Cheddar, conditions that are unique only to this corner of the earth.

Described as "warm" white cheddar, there are visible hints of yellow. The color is a direct result of naturally high levels of carotene present in the pasture plants in the summer meadows. Aged approx. 36 to 48 months, these are rindless blocks.

400983 North Meadows Cheddar 20/8 oz.

**401049 North Meadows Cheddar 8/5 lb.
Aged**

**400994 North Meadows Cheddar 1/40 lb.
Aged**



WHITESTONE TOTARA VINTAGE A 32 MONTH OLD CHEDDAR

This is truly one of my favorite cheeses and would have to be on my island with me if I were stranded and could only take along three cheeses. (I couldn't be without a nice aged goat cheese, or a rich, buttery triple crème either.) Life as I see it could not be lived without choices and a few favorites.

Whitestone Totara Tasty Cheddar from New Zealand is a dense, crumbly, off-white cheddar. The flavor is big and refines with age so Totara has the full cheddar taste without being tart or harsh. Aging gives Totara a meaty and nutty flavor, thoroughly rich in nutrients found only in the grasses grown from the limestone soils of Southern New Zealand.

Black waxed Totara; available in two sizes. The mini, nice for self serve cases, room amenities or gift baskets and bulk, an easy-to-cut squared brick for the discerning service counter.

NZ1811 Whitestone Totara 1/4.2#

Vintage Cheddar

310094 Whitestone Totara Mini 30/10 oz.

TOURNEVENT CHEVRE NOIR

A NOT-SO-TYPICAL GOAT CHEDDAR

Right away when looking at Chevre Noir the pure white interior screams "made with pure goat's milk". The very firm texture is complemented with a full flavor that reflects the sharpness expected of a 12 month cheddar. The deep and richly pleasing goat milk overtone adds character to the slightly dry but smooth textured cheese.

Tournevent of Quebec, producers of Chevre Noir, is also renowned for many other styles of fresh and aged goat cheese available in our inventory. Chevre Noir is a two pound, black-waxed brick, also available in cryo-wrapped slices.

**CD807 Tournevent Chevre Noir 2/2.4 lb
brick Cheddar**

CD812 Tournevent Chevre Noir 6/4.6 oz.



SPECIALTY GROCERY BRANDS



European Imports Ltd. is proud to be one of the select distributors chosen to import and distribute

Crespi products in the United States. Crespi is a line of fine Italian sauces and olive oils.

Consumers were first introduced to Crespi products in the early 80's by Georgio DeLuca of Dean & DeLuca who identified Crespi products to carry the "Dean & DeLuca Selection" seal on the label. For years, the Crespi products bore that moniker considered by many in the specialty industry to be the equivalent of the Good Housekeeping Seal of Approval. Anyone who has tasted Crespi products will agree they are unique and distinctive.

It all began in 1770 with olive groves and two olive mills. In 1914, Crespi's signature extra virgin olive oil was awarded a gold medal at the International Exhibition in Genoa. Led today by patriarch Livio Crespi and son Roberto, the product range includes unique sauces in addition to the olive oil.

The products are made in Ceriana Italy, located in the western part of the Liguria region, Italy's Costa di Fiore along the Mediterranean Sea. Ceriana is a small village located high in the hills above San Remo, the primary city of the Italian Riviera. The roads to Ceriana are so steep and the curves so severe that trucks above a certain size cannot navigate them.

Crespi's signature product is extra virgin olive oil. The finest is Taggiasca, an unfiltered extra virgin olive oil pressed from tiny black Taggiasca olives. These olives are grown on the steep, narrow terraces in the valleys around the town close to the border of France. The oil has a light straw color with a delicate aroma and pleasantly sweet flavor. Because the olives are harvested by hand and have limited availability, this is the most costly oil Crespi produces.

If the oil is the signature of the Crespi family, then the products made with that oil are love notes. Crespi Pesto, with its characteristic aroma, is made with only the tiny fragrant leaves at the top of the basil plant; Parmagiano and Pecorino cheeses and Italian (not Chinese!) pine nuts. It is without comparison.

Other products available from Crespi include Olivada, a black olive spread (not to be confused with tapenade which usually contains anchovies), Oliverde, a green olive paste, and Carciofina, an artichoke sauce. A different blend of herbs enhances each product. One taste calls for another..and another..and another. Once tasted, the desire for Crespi products becomes insatiable.

Crespi's products are all natural and many of them are on promotion in October and November please see pages 22 and 50 of the October and November Promotion Book.

Oils:

14289-1 Mesurin Extra Virgin Olive Oil 12/25 oz

This oil is made with Taggiasca, Gentil and Leccino olives. It has a sweet slightly fruity flavor and a light straw color with a hint of green. This oil is best used cold or as a finishing oil to maintain its delicate aroma and flavor.

14290-2 Ramoscello Extra Virgin Olive Oil 12/25 oz

This oil is made with Ogliarolo, Frantoio, Gentila and Leccino olives. This oil is best used cold or as a finishing oil to maintain its delicate aroma and flavor.

Sauces:

- 14254-6 Olivada 6/24.7 oz**
- 14128-0 Oliverde 6/24.7 oz**
- 14231-0 Pesto 6/24.7 oz**
- 14298-0 Pesto 12/6.33 oz**
- 14251-3 Pesto Tub 1/10.5 lb**
- 14259-1 Salsina 12/6.35 oz**

(Sun Dried Tomato Paste)

New Packs:

- 143027 Olivada 12/4.59 oz**
- 143050 Carciofina 12/4.59 oz**
- 143061 Oliverde 12/4.59 oz**
- 143083 Tapenade 12/4.59 oz**

New Sauces:

143038 Pesto Rosso 12/4.59 oz

This sauce is a unique combination of basil, sun dried tomatoes, aromatic herbs and a fruity extra virgin olive.

143116 Salsa Verde 12/4.59 oz

Fresh parsley, anchovies, capers, garlic, and olive oil are combined to create this sauce whose flavor is both delicate and pleasantly sharp.

Wild & Unique Foods by Tim Doyle

Nueske's Real Smoked Hams

The name Nueske is synonymous with stability, patience and purity. Nueske hams are the true flavor of quality apple wood smoked hams. Family owned since 1933, RC Nueske started business by loading up his truck and selling all of his European style apple wood smoked products.

Today brothers Bob and Jim have taken those family secrets and grown the business successfully without sacrificing quality. All the meat is still smoked on glowing embers of sweet apple wood. This process imparts a rich, deep robust flavor. They NEVER use liquid smoke. Only the leanest hand trimmed meats are used without any binders, fillers or extenders. Fat is not hidden by emulsification and no water is added resulting in great meat taste and texture.

Even the spices used are imported and mixed by hand to ensure quality and consistency. It is the secret of the spices, curing procedure and the 24 hours of smoking that make these hams what they are today. Patience yields excellence and they have the patience.

Their USDA plant is completely modern with new state of the art equipment. The USDA does random testing on the products being produced in the plant. There ham has 40% less nitrates then the USDA norms and is very low in salt content.

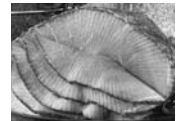
You can taste the Nueske family tradition in every gently smoked, lean bite of their superb hams. The spiral sliced ham is accented by hand applied honey glaze that gives it a mild, sweet flavor.



All their ham products come fully cooked and ready to eat. Serve at room temperature or gently warm in an oven.

I think their ham makes the best ham sandwich you will ever eat and I encourage you to try one. Anyone who appreciates quality that's a cut above will savor the sweet, smoky flavor that can NEVER be mistaken for anything but genuine Nueske's ham. We proudly carry many of Nueskes fine products that your customers can count on every time.

WG7565
Spiral ½ Ham Honey Glaze
2/6-8 lb



WG7566
Whole Ham Boneless
4/69#



WG7561
Ham Steaks Bone In
Center Cut
6/1#



WG7570
Spiral Sliced Boneless Ham
1 / 4 ct



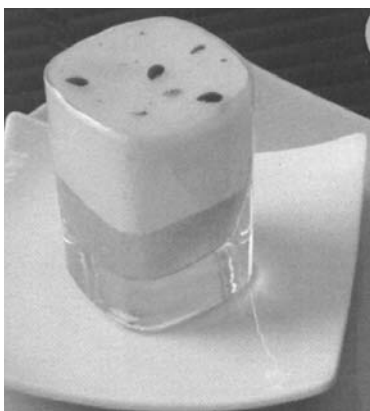
Pastry Corner

By Michael Cohen



European Imports Ltd. is introducing a new product from Cap Fruit. Fruit' Mousse a frozen preparation for making mousse without gelatin. The product has a high content of fruit with a minimum of 88% except for the Apple Tatin which contains 73% fruit.

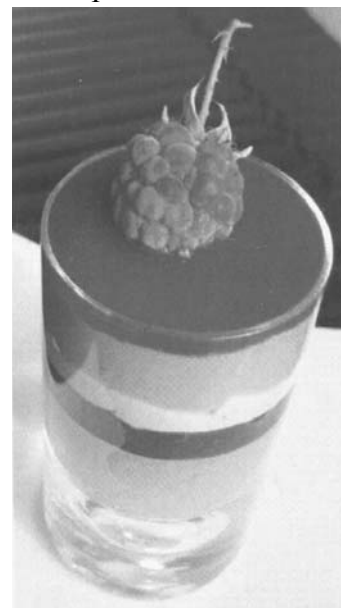
The applications are: Fruit mousse for cakes, individual cakes, tarts and glasses. Fillings for cakes and tarts or as it is defrosted or with the addition of a little glucose syrup for making a sauce for your plated desserts, Glaze for cakes and individual size portions or presentation glasses with the addition of Neutral glaze BK354 or BK4594 Starfix neutral. Fruit' Mousse can be used with dairy or non dairy cream. Packaged just like their purees in 5 X 1 kg. containers they come in six different flavors.



300083	Apple Tatin	5/1KG
300150	Black Currant	5/1KG
300161	Mango	5/1KG
300172	Passion Fruit	5/1KG
300194	Raspberry	5/1KG
300205	Strawberry	5/1KG

Fruit' Mousse was made for Chefs looking for a fast and easy way to prepare desserts, free from gelatin and with a lot of fruit and less sugar. Simply mix with liquid cream and whip for Mousse. One of the ways it is being used all over France now is the "Verrine" a small see through glass served as a pre dessert or Dessert by making several layers with different textures and colors that are both nice to the eye as well as the palate. Made with the highest quality of fruits and highest standards of fruit preparation in the industry Cap Fruit Fruit' Mousse will be a favorite with Chefs just as their fruit purees are now.

Defrost the Fruit' Mousse, put in mixer with one Liter (Qt.) of heavy cream and mix for five minutes at medium speed. Try this recipe an American favorite: Caramelize some cubed apples in sugar and butter let cool and place in bottom of a nice glass. Make an Apple Tatin mousse and pipe on top of the cooked apples. Defrost and warm up Fruit 'mousse Apple Tatin add some cinnamon and pour over the mousse to the top of glass and decorate with a cinnamon stick and fanned out apple and maybe a little chocolate decoration. Ask your sales rep for samples and recipe ideas.



The Baker's Bench

By Jack Jacobson



European Imports Ltd. is proud to inform you that we are now the distributor of Puratos bakery ingredients. The Puratos line, known world wide as a leader in the bakery supply industry, consists of prepared fillings, a full array of dry mixes, and icings.

This month we will be focusing on the filling line for the products are varied and extensive. The majority of fillings are fruit based using the highest quality fruit available and they are made to very tight specification so as to be consistent time after time. You will find that the true flavor of these fillings are not overbearing leaving you the ability to signature each item into your own creation.

The uniqueness of the Mango Guava fillings show the commitment Puratos has made to keeping up with the current markets and trends. Puratos also makes two cold process dry custard filling mixes. The first is CreamyVit, 49200-2, which has an American flavor profile, while the second Finesse, 892016, has more of a European profile with a hint of caramel.

Fruits of the Forest is another filling that is different from the regular filling crowd; this fruit filling is made with a delicious blend of five fruits and provides a great taste. We also offer five mousse products which are all one step that can be used as fillings in cakes and other pastry items, and also as stand alone mousse desserts. The neutral mousse as well the other mousses can be flavored by a variety of flavoring agents.

The uses vary as wide across the spectrum as imaginable, from donuts and cookies to the

most elaborate pieces of edible art. These products offer freeze and thaw properties to save time and labor costs. European Imports Ltd. is proud to offer this line to you with all the confidence you are used to.



The Filling Line

89600-5	Apple Chopped Filling	1/38 lb
89601-0	Apricot Filling	1/38 lb
500650	Bavarian Chocolate Cream Filling	1/22 lb
89606-0	Bavarian Cream Filling	1/38 lb
469138	Cream Cheese Filling	1/20 lb
892016	Custard Mix Filling	1/25 lb
896071	Forest Fruits Filling	1/20 lb
500683	Guava Filling	1/20 lb
500661	Keylime Cream Filling	1/20 lb
89602-5	Lemon Filling	1/38 lb
500672	Mango Filling	1/20 lb
49200-2	Pastry Cream Filling	1/50 lb
89603-0	Peach Filling	1/38 lb
500694	Pineapple Filling	1/40 lb
89604-0	Raspberry Filling	1/38 lb
89600-0	Apple Filling	1/38 lb
500727	Blueberry Filling	1/38 lb
89601-5	Blueberry Filling	1/38 lb
89602-0	Cherry Filling	1/38 lb
89605-0	Pineapple Filling	1/38 lb
89603-5	Strawberry Filling	1/38 lb
48609-2	White Chocolate Mousse	1/10 lb
500761	Chocolate Mousse	1/10 lb
500772	Neutral Mousse	1/10 lb
500783	Strawberry Mousse	1/10 lb
896105	Tiramisu Mousse	1/10 lb

Please check with your sales representative or our Puratos specialist, Jack Jacobson at 630-776-1634 for more information about these products or the entire line of products available from Puratos.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines

Robertson's new pack sizes:



233049	Scotch Marmalade	6/12 oz
	replaces 23303-9	
233083	Black Currant Preserves	6/12 oz
	replaces 23309-3	
233105	Ginger Preserves	6/12 oz
	replaces 23305-4	
233116	Golden Shred Marmalade	6/12 oz
	replaces 23300-2	
233127	Lemon Curd	6/12 oz
	replaces 23306-6	
233138	Original Thick Cut Marmalade	6/12 oz
	replaces 23302-7	
233149	Red Currant Preserves	6/12 oz
	replaces 23315-3	



New pack for Fusion Verjus:

143916	Verjus- Blanc	12/25.35 oz
	replaces 14384-6	

RAO'S HOMEMADE™

New to the Rao's line of distinctive pasta sauces:


111449	Tomato Basil Sauce	12/24 oz
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NIELSEN · MASSEY VANILLAS
INCORPORATED

New extracts from Nielsen Massey:
These extracts, made with all the same attention to detail as their famous Pure Vanilla Extracts, are easy to use, and are ideal for all baking and cooking applications.

599150	Pure Almond Extract	8/2 oz
599161	Pure Almond Extract	8/4 oz
599172	Pure Chocolate Extract	8/2 oz
599183	Pure Lemon Extract	8/2 oz
599194	Pure Lemon Extract	8/4 oz
599205	Pure Orange Extract	8/2oz
599149	Pure Orange Extract	8/4 oz

New to the Scharffen Berger line:



Using only dark chocolate, pure cane sugar, and the finest hazelnut paste, Scharffen Berger has created a bar blending the complex flavors of cacao with the deep tones of roasted hazelnut.

470605	Gianduja Bar	12/3 oz
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INKO'S

What white tea tastes like.™

New to the Inko's line of ready-to-drink bottled teas:

930949	Lychee White Tea	12/16 oz
930950	Unsweetened Honeysuckle White Tea	12/16 oz
930961	Cherry Vanilla White Tea	12/16 oz
930972	Apricot White Tea	12/16 oz

New to the KaMe line:




140850	PlainRice Vinegar	12/12.7 oz
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Near East
100% NATURAL

Introducing Near East Whole Grain Blends, available in 5 delicious flavors:

832472	Chicken & Herb	12/5.7 oz
832483	Roasted Pecan & Garlic	12/5.4 oz
832616	Wheat Pilaf	12/6 oz
832627	Brown Rice Pilaf	12/6.25 oz
832638	Roasted Garlic	12/5.1 oz

New to the Schokinag line of drinking chocolate:



954038	Moroccan Spice	6/12 oz
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Tiny morsels of extreme dark and milk chocolates are blended with cocoa powder and exotic spices to create this drinking chocolate that can be served hot or cold.

954049	Chocolate Mint	6/12 oz
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Tiny morsels of extreme dark and milk chocolates are blended with cocoa powder, natural vanilla and mint to create this rich decadent drinking chocolate.

NEW FOR THE GROCERY SHELVES

Yellingbo Gold

Introducing European Imports Ltd's newest import from Australia, Yellingbo Gold Extra Virgin Olive Oil. Yellingbo Gold is a boutique style single estate extra virgin olive oil from the mountains of Yellingbo, Australia. It is produced on the Three Bridges Farm which is owned and operated by the father and son team of Howard and Jeremy Meltzer.



Yellingbo Gold extra virgin olive oil is an exacting blend of Corregiola, Leccino, Manzanillo and Barnea olives, cold pressed within 12 hours of being hand-picked and it remains unfiltered. With an intensely fragrant aroma of sun ripened tomatoes and sweet apples, this lush oil presents with subtle green and grassy characteristics which lead to a rich, creamy palate redolent of nuts and caramel.

Bottled in a tall sleek green bottle, with a foil wrapped cap and colorful label. The label is graced with an image of the endangered Helmeted Honeyeater bird done in the Aboriginal 'dot-painting' style. The Meltzers believe that as these rare, colorful birds fly amongst their grove, so they should be honored.

Yellingbo Gold pays homage to the rustic spirit of Australia in a sleek and modern way.

138605 Extra Virgin 6/16.8 oz
Olive Oil

Polenta Chips™ *by good health*

Innovation hits the snack aisle. Introducing Good Health's Polenta Chips. These all natural . premium Polenta Chips are made with GMO-free corn from Europe, which allows the delicious corn flavor and crunchy texture to stand out.

The chips natural spoon shape makes them ideal for dipping. Try them with your favorite salsa, guacamole or bean dip. Go Mediterranean by serving them with olive tapenade, hummus or a roasted red pepper dip. Available in three delicious flavors to satisfy every snacker.



458538 Original Polenta 12/5 oz
Chips

458561 Barbeque Polenta 12/5 oz
Chips

458583 Guacamole Polenta 12/5 oz
Chips

European Imports Ltd. Employees Rise to the Challenge

It is with great pride that European Imports Ltd. recognizes the efforts of its employees to raise money to send food to the victims of Hurricane Katrina. Spearheaded by Sarah Doerr, Inside Sales Representative, our employees raised enough money to send 6,096 bottles of water and 3 pallets of food. Congratulations team on a job well done!