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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.

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Happy Holidays

The holiday season has arrived and with it comes reasons to celebrate with family and friends. Whether you plan to host a casual holiday party, an office party, or even a fun party for the kids, the ideas abound for wonderful ways to decorate, celebrate and gather with the ones that you love. Here are some basic tips for entertaining during the holiday season:

Getting Started

Decide what kind of party to have. Plan early and let guests know the date of your party, as the holidays get booked up quick.

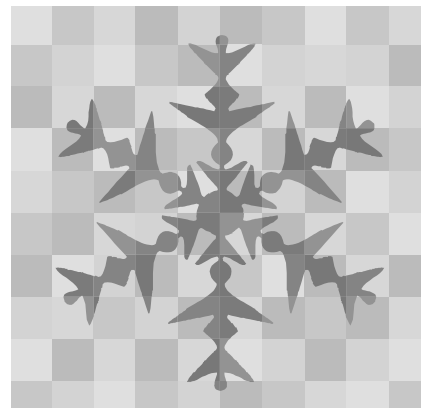
Deck the House

Make your front porch and walkway warm and inviting with a big wreath. Dress up your table with a beautiful fabric tablecloth.

The Countdown

Plan your holiday meal ahead. Gather recipes and ingredients long before the big day. Try keeping the menu simple and easy so you have more time with your guests.

(Our December Promotion Book is full of holiday and everyday items perfect for entertaining.)



Whatever holiday you are celebrating European Imports Ltd. would like to extend its wishes for a safe and happy season.

UNDER THE DOME by Trish Werner

Say YES-WHEY to the heart of America's Dairyland ~ Wisconsin!

I have fallen in love! And like the sweetness of a romantic fondue dinner, it is the cheese that melts my heart. That was cheezy, but for the past eight months I have lived and breathed cheese. As a new buyer in the fantastic world of fromage, I am proud to say that Wisconsin has every right to boast as their logo states, "Pride. Our Secret Ingredient." Third and fourth generation Master Cheesemakers are firmly grounded in their cheese making heritage and dedication to quality. Thus, old-world tradition and newfound innovation is the reason Wisconsin has become synonymous with great American-made cheese.

In recent months I have toured many cheese creameries from the small Amish farms of Salemville to the industrial scale of Belgioioso while shaking the skilled hands of Master Cheesemakers Sid Cook, Joe Widmer, Bruce Workman and Robert Wills. It is my pleasure to share these experiences with others.

"Welcome, but no pictures, please," stated William as we began the tour at the Salemville Cheese Co-op, founded in 1984 by an Amish community of 85 that contributes milk to each day's cheese production. In fact, it is rare to find that their way of transporting the fresh milk is in traditional steel milk barrels on a non-refrigerated truck. Their community does not use electricity so all manufacturing is hand cranked and packed.



Along the tour I couldn't help but be struck by the many pure white wheel moons of cheese speckled with dazzling gems of blue. The Blue and Gorgonzola taste smooth, creamy and fresh with a smoldering piquant bite and enzymatic delight.

The Wisconsin Milk Marketing Board hosted the wonderfully planned Wisconsin Specialty Cheese Industry Tour. The stop at Roth Kase was well worth the trip as it is a family owned and operated, leader in specialty cheeses such as the award-winning Grand Cru Gruyere Surchoix.



This handcrafted, pressed and washed rind cheese is cellar aged for 12 months. Temperature and moisture are controlled inside the damp, puddle-filled cellar aiding the aging of the cheese. Rind washing entails scrubbing with a distinct brine solution inoculating bacteria from one wheel to the next. The result is a rich nutty-buttery taste with magical earthy aged flavor. Their other novelty cheeses include Buttermilk Blue "Affine", Vintage Van Gogh and Knights Vail.



UNDER THE DOME

by Trish Werner



Sid Cook, Master Cheesemaker of Carr Valley Cheese is fourth generation with 35 years of experience. He has won over 90 top awards in the U.S. and international competition for one-of-a-kind, Artisanal American originals and well known for aged cheddars. Some of his unique creations include: Cave Aged and Applewood Smoked Cheddars; Caso Bolo Mellange, Gran Canaria, Benedictine, and Marisa (which are milk blends of cow, sheep and/or goat). Sid's respect was well earned.

Take note, Widmer Cheese Cellars has also made history by being responsible for the birth of two Wisconsin originals invented in the 1870's. The original founder, John O. Widmer, of Swiss heritage, passed his tradition and theory of "quality first" to Master Cheesemaker, Joe Widmer. Their blue ribbon Six Year Cheddar has an exceptional depth of flavor which deliciously intensifies as it aerates in the mouth.

Our final destination was Crave Brothers Farmstead Cheese. The name says it all and their awards are well deserved. The farm holds over 1500 cattle which are fed homegrown silage. From the crop to the cows and from milk to the cheeses this farmstead sheds new light on the quality of "fresh". The result of their Fresh Mozzarella and Farmer's Rope cannot be beat. In addition, the Les Freres which means "the brothers" is a pronounced soft ripened cheese that was developed to reflect their Irish-French heritage as its flavor profiles that of a rich earthy and nutty flavor.

Although this concluded the tour, it will be one of the most memorable and enjoyable experiences as this was the first time this city girl had ever milked a cow with her pink-painted fingernails!



Belgioioso (pronounced Bel-joy-oso) is spread among various plants, each manufacturing a different type of cheese such as parmesan, gorgonzola, provolone and of course, mozzarella. Specializing in all-natural, award-winning Italian cheeses since 1979, founder Errico Aurichio holds a reputation of

consistent high quality products. Appealing with traditional flavor behold fine cheeses that have won titles

such as "World's Best Parmesan" and "World's Best Provolone". Lastly, but most unique, the Mantache is a handcrafted whole milk Provolone wrapped around sweet cream butter.



Thanks to each of the Wisconsin cheese producers as with your superior traditional craftsmanship America should be proud to say, "Cheeeeeeeese!"

UNDER THE DOME by Marcia Suchy

NEW MAPLE LEAF CHEDDARS

Maple Leaf Cheddar, made by Master Cheesemaker Jeff Widman, in Green County Wisconsin, is now available with dried fruits. The 6 month old 'sharp' cheddar is made using the 'milled' curd method, a slow traditional process, quite different from mass produced stirred curd. The result is a full, smooth tasting cheddar with consistent body and texture. Dried cranberry, cherry or blueberries are added to the curd before milling. The sharpness of the white cheddar and contrast of the sweet fruit somehow seem to come together in perfect harmony both in flavor profile and eye appeal. These are ideal for the holidays, buffets, cheese carts, signature dishes, salads and party trays.

- | | | |
|---------------|---|----------------|
| 403938 | Maple Leaf Cheddar
Blueberry | 1/10 lb |
| 403949 | Maple Leaf Cheddar
Cherry | 1/10 lb |
| 403961 | Maple Leaf Cheddar
Cranberry | 1/10 lb |

In addition to the fruited varieties we have added the 'True Blue' Cheddar. In this concept, Jeff Widman worked with a fellow Master "blue" Cheesemaker, taking his Blue and blending it with a Maple Leaf 1½ Year Cheddar (yellow curd) to create a mottled cheese of cheddar and blue. The age of the cheddar and the big taste of the blue balance beautifully to create a cheese that is big in flavor as well as aesthetics. (Jeff Widman suggests shredding it into mashed potatoes for a bold new taste.)

- | | | |
|---------------|---|----------------|
| 403972 | Maple Leaf 'True Blue'
Cheddar With Blue | 1/10 lb |
|---------------|---|----------------|



LOVER'S OF REBLOCHON..... BE SAD NO MORE!



Reblochon is gone from our warehouse, but we now have Fromage de Savoie, a semi-pressed version, aged over 60 days. The shape and flavor remain the same, it is still made with raw milk, however it is no longer considered a washed rind soft ripening cheese. Fromage de Savoie has a butterfat content of 45%, includes raw milk, salt, rennet and lactic starters. Manufactured by SCA Producteurs de Thones.

- | | | |
|---------------|---------------------------|-----------------|
| FR2505 | Fromage de Savoie. | 6/1.1 lb |
|---------------|---------------------------|-----------------|



LONG CLAWSON DAIRY WHITE STILTON MANGO-GINGER

Creamy White Stilton cheese, laced with luscious and refreshing mango pieces along with tantalizing and spicy ginger pieces is back in our inventory in time for holiday fare. The white cheese with golden tidbits is made with pasteurized cow milk using vegetable rennet, shaped like a half moon. This beauty is perfectly paired with Chenin Blanc or Sauvignon Blanc.

- | | | |
|--------------|-----------------------------------|-----------------|
| EN659 | White Stilton Mango-Ginger | 4/2.5 lb |
|--------------|-----------------------------------|-----------------|

SPECIALTY GROCERY BRANDS

Specialty Olives from France and Spain

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.

Two of our most popular lines of olives are Life in Provence from France and Cocina Selecta from Spain. Each offers a variety of tastes and textures so there is surely one to please the olive lover in you.



- 37046-9 Black Oil Cured Pitted Olives 1/11lb**
- 37047-0 Green Pitted Olives with Herbs 1/11lb**
- 37085-8 Green Olives with Herbs 1/11lb**
- 37079-2 French Olive Mix 1/11lb**

This mix includes a combination of pitted olives, red & yellow peppers, lemon, vegetable oil, water and salt.

- 37086-9 Nicoises Olives 1/11lb**

Nicoise olives are small, brownish black olives from Provence. Brine-cured, then packed in oil with lemon and herbs.

- 37089-2 Pitted Nicoises Olives 1/11lb**

- 37088-1 Green Picholine Olives 1/11lb**

Picholine olives are medium sized, green, smooth, and very salty olives from France.

- 37090-3 West Indies Cocktail Olives 1/11lb**

These olives are Kalamata olives, peppers and orange sauce. Kalamata olives are the most popular variety from Greece. Almond shaped, purplish black, rich, and meaty.

- 37091-4 Tapas Cocktail Olives 1/11lb**

These cocktail olives are a combination of green and black olives, lupine seeds, peppers and herbs de provence sauce.

COCINA
SELECTA®



These stuffed olives are green Manzanilla olives. The Manzanilla olive has a large, rounded-oval shape and they come packed in a light brine, have a bright flavor with a firm texture.

- 37005-6 Pimento Olives 12/3z**
- 37006-8 Onion Olives 12/3z**
- 37007-1 Olives with Almond 12/3z**
- 37008-3 Anchovy Olives 12/3z**

Queen Olives are large traditional Spanish olives. They are dark green, oval shaped, have a crisp, firm texture and come packed in a salt brine. The Queen olive is meaty with a tangy flavor.

- 37009-2 Pitted Queen Olives 4/66z**
- 37014-3 Whole Queen Olives 12/10z**
- 37015-5 Pimento Stuffed Queen Olives 12/10z**

- 370326 Garlic Stuffed Olives 12/4.5 oz**
- A Spanish Queen olive stuffed with garlic cloves.

- 370359 Jalapeno Stuffed Olives 12/4.5 oz**
- A Spanish Queen olive stuffed with jalapenos.

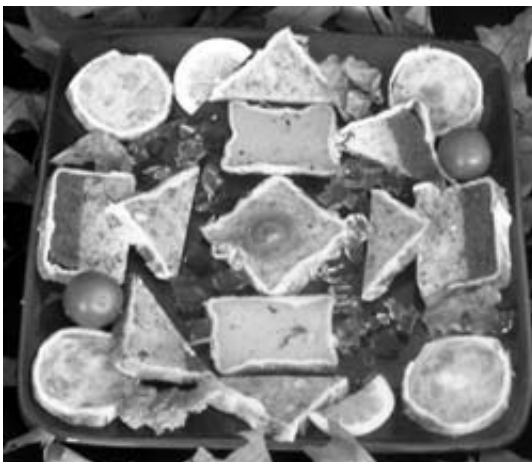
All of these olives can be served alone or with other olives for an attractive appetizer. They can be used on meat and cheese platters, crudites, sandwiches, salads or in cocktails. Whatever your application we are sure one of these olives will be perfect!

Wild & Unique Foods by Tim Doyle

PATE EN CROUTE

European Imports Ltd has added a line of pates en croute like no other. These fine puff pastry wrapped pates go right to your taste buds with every bite. Our source for these pates is Le Gourmet Lorrain Inc. Le Gourmet Lorrain Inc. is a family owned and operated business and has been since the beginning in 1982. Chef Alain Franques, owner and president, is originally from the region of Burgundy, France. As a third generation Charcutier, starting at the age of 14, Chef Alain has developed the skills to manufacture pate products of high quality in France as well as in the USA.

As a family owned business, their company is able to grow without compromising quality. Every member of the family has an important job in the business. They make sure every morsel that comes to you is of the highest quality and arrives in a timely manner. Chef Alain still uses traditional methods in preparing his gourmet Pate en croute products.



All the pates are created and manufactured in a USDA inspected plant under HACCP, which ensures all regulations and proper handling procedures are followed. They even go as far as creating their own spice profiles which allows for a consistent taste, flavor and quality. All the meats are selected on a daily basis and the pates are prepared in small batches to provide the freshest products with the longest shelf life possible. These pates have won many awards and we believe we are offering you and your customers a traditional yet very up to date product line.

Each loaf is long and narrow allowing for easy portion control. The size is ideal for catering events, airline needs (first class naturally) or for home parties. Just slice and go.

**800372 Chef Alain 8/1.5 lb
Truffle Mousse**

Creamy smooth texture of pork and chicken with a blend of spices, wine and truffle pieces.

800361 Chef Alain Forestier 8/1.5 lb

Course ground pork meat with bits of mushrooms, spices and wine.

**800350 Chef Alain Duck and 8/1.5 lb
Pork with Pistachio and Orange**

Course ground pork and chicken with bits of pistachios and oranges with spices and wine.

Pastry Corner

By Michael Cohen



New to European Imports Ltd. from Valrhona.

"Nature et Chocolat" a new line of Certified Organic chocolate bars.

023638 Organic Dark Chocolate bar 100% Organic 20/3.5oz

70% dark chocolate well balanced with notes of fruit, spice and warm fresh bread.

023649 Organic Milk Chocolate Bar 20/3.5oz

39% milk chocolate is a delicate and richly flavored with elegant notes of caramel, vanilla and hazelnut. Made with organic cocoa beans.

Les Perles croquantes are a crunchy chocolate pearl which enable you to add a crunchy note to all of your baking, pastry and chocolate based products. They are lightly puffed on toasted grain enrobed in 55% chocolate which you can add to your ice creams and sorbets, chocolate mousse, pralines, ganache, creamy desserts, truffles and candies. Also as a decoration for plated desserts, cakes, tarts, and chocolate show pieces.



023650 Crunchy Chocolate Pearls 3 x 3 kg. bags.

Valrhona Cocoa Nibs are ground cocoa beans which will bring the pure flavor of the cocoa bean, bitter and acidic, and a crunchy texture. The cocoa nibs are from Venezuela and contain 100% Cocoa, 0% Sugar and a fat content of 54%. This is a ready to use product for incorporating into bars and nougatines for a crunchy touch of exotic flavors. They can also be added to ice cream, candies, tuiles, breads, mousses etc. to give added chocolate flavor without sweetness and texture.

02355-7 Valrhona Cocoa Nibs 10/1kg

European Imports Ltd. introduces Valrhona Tanariva Feves; a newer milk chocolate. The beans come from Madagascar containing 33% chocolate mass. Light brown in color with bronze tints, Tanariva is a highly characteristic chocolate with a milky taste and strong caramel notes thanks to a special conching process. This is an entirely different product than the other milk chocolate products in the Valrhona line. Tanariva is an ideal chocolate for enrobing, molding and decorating.

469482 Valrhona Tanariva Feves 1/3kg

Try this wonderful ganache recipe for a great tasting truffle.

500 grams of 35% heavy cream

140 grams of invert sugar (Trimoline BK310)

1240 grams of Tanariva

220 grams of butter

Bring the cream and invert sugar to a boil and gradually pour over the slightly melted chocolate to form an emulsion (like mayonnaise), stir the mixture with a rubber spatula until all the chocolate is melted and smooth then add the butter. You can use a hand held mixer to make sure it is completely smooth. Let it set slightly before piping it into truffle shells or chocolate cups or tart shells.

Valrhona Mousse and Soufflé is a basic pastry base mixture which allows you to make large quantities of Mousse and Soufflé quickly, efficiently and perfect every time in texture and taste. Very similar to a fresh ganache, Mousse and Soufflé mixed with whipped egg whites will give you the basic ingredient for your mousse desserts or soufflés. This is a great item for caterers, hotels, banquet facilities and restaurants to save time and money in production and guaranteeing customer satisfaction.

469150 Mousse and Soufflé 4 / 3 kg. plastic trays.



The Baker's Bench

By Jack Jacobson

Thank you for taking the time to look at and read this newsletter. I know that this is the busiest time of the year for almost all of us; therefore we really do appreciate it and try hard to make the information interesting. Because this time of the year is so busy I would like to let you in on some time saving Puratos products European Imports Ltd. offers.

As mentioned last month Puratos is one of the top bakery supply companies world wide. Puratos is headquartered in Belgium bringing a truly European flavor to the United States and European Imports Ltd. is delivering it to your door.

There is an extensive line of mixes and bases available to you. The line starts with sweet goods. A variety of cake mixes needing from just water, water and oil, water and eggs, or water, oil and eggs. All can be unique to you with the addition of flavor in a number of mediums, adding to the batter before baking or washing, soaking or spraying the product after bake. The cakes come in White, Yellow, Devils Food, Red Velvet, Sponge and a true Genoise, not forgetting the most versatile of the line the Satin and Original Cream Cakes in both Yellow and Chocolate.



I would like to go into detail on the Genoise mix which is excellent and true to its name. This mix is very easy to work with just add eggs and water. Its light texture and flavor makes wonderful layer cakes and crumb resiliency makes it a great choice for jelly rolls.



The Cream Cake mixes can be used in a variety of ways, as muffins this mix suspends fruit nicely, also Bundt or ring cakes in endless varieties which help fill the shelves with ever changing items, and menu ideas to build from.

In the sweet line are Donut mixes and bases, Danish base, Brownie and a delicious Coconut Macaroon with great quality, flavor and ease.



Breads are the main stay of the Puratos product line. From complete mixes (needing just water and yeast), to bases (needing water yeast and your own flour) for a full menu of breads. Starting with your basic French or Baguette to the uniqueness of Sunflower or Siebenfelder we bring the world of bread to your door. No need for huge capital expenses in new equipment, a mixer, bench and oven is about all you need.

If you have any questions or if we can provide you with additional information on the Puratos line please ask your sales representative or feel free to call me at 630-776-1634.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines



The Peloponnese products line brings a group of natural specialty foods from the Mediterranean region to the United States. New to the line are Kalamata Olive Halves. These olives are a convenient product ideal for salads and antipasto or top a sandwich or pizza. Garnished with feta they make a simple, tasty appetizer.

369094 Kalamata Olive Halves 6/6.4 oz



Imported from Germany, Bahlsen cookies are known for their wide range of unique varieties and for taste and quality usually found only in European bakeries. New to the line:

434316 Mini Hit Cookies 24/4.5 oz
434294 Orange Messino 12/4.4 oz
Bittersweet Cookies
434261 Whole Wheat 18/7.1 oz
Leibniz Cookie



New pack size

137638 Grapeseed Oil 8/25.5 oz

This oil has a delicate flavor and body that makes it perfect for sautéing, baking and can be used in salad dressings, on pasta and in marinades.

Grapeseed oil has the highest flash point of any oil making it an excellent choice for frying.



New to the line of Destroyer cookies imported from Belgium:

450138 Chocolate Butter Hearts 12/3.35 oz
450172 Ginger Thins 12/3.35 oz



New to La Tourangelle's line of nut oils:

137716 Toasted Sesame Oil 12/16.9 oz

This oil is extracted from sesame seeds that are slow roasted and then expeller pressed. The resulting oil is a light colored, richly flavored oil with a subtle, toasted taste. Use to add Asian flavor to stir-fry or noodle dishes, as a marinade for meat or fish or to make a delicious salad dressing.

137705 Trio of Oils 20/3/8.45 oz

Just in time for the holidays La Tourangelle has put together a gift pack of three of their best oils. The trio includes one 8.45 ounce tin of Roasted Walnut oil, one 8.45 ounce tin of Roasted Hazelnut oil and one 8.45 ounce tin of Grapeseed oil. The specialty oil tins come packed simply in a natural classic box.



340716 Crispy Onions 12/4 oz

An all natural crispy (fried) onion packed in see through tub with tamper evident seal. The size and texture of these onions make them the perfect addition to casseroles, soups, salads, burgers, pizza, and sandwiches the possibilities are endless.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines



The Valley Produce Company makes no compromises when it comes to quality. They use only the best ingredients available to produce their products.

New Pack Sizes:

432961 Fig & Almond Pyramid 12/2.6 oz

432972 Pear & Hazelnut Pyramid 12/2.6 oz

New Flavor:

432983 Apricot & Pistachio Paste 12/2.6 oz

These fruit pastes have a soft texture that makes them easy to spread and come in a unique pyramid shape. They go great with your favorite fine cheese and are especially complimentary to brie, blue and cheddar.



164672 Sundried Tomato and Garlic Rub 1/7 lb

The delicious flavors of Tuscany in a dry rub seasoning for all meats and fish.



Since we introduced you to Argo Tea at the Chicago Fancy Food Show in May the response we have received has been fantastic. Since then we have added more flavors and bulk items to accommodate both retail and foodservice applications. Here are our latest two additions:

935983 Orange Passion 3/2 lb

Argo blends imported premium quality loose black tea with orange peels and other natural flavors.

935994 Green Tea Chocolate Mint 3/2 lb

For this blend Argo combines Sencha green tea with the delicate flavors of mint and chocolate.

Please check with your sales rep for a complete listing of all the exciting teas available from Argo Tea.



New to the line:

432483 Australiana Crispbread 12/3.53 oz

Australiana Crispbread is baked with a blend of Australian herbs such as lemon myrtle and bush tomato. Unlike traditional water crackers

Waterwheel crispbread have a fine "melt in your mouth" wafer texture with a subtle taste that does not overpower the flavors of your toppings.



Mas Portell combines olive oil from the Catalonia region of Spain with the oil from the zest of specially selected Mediterranean lemons to create their newest infused oil. The fresh lemon flavor and aroma makes this oil ideal for grilling, baking, salad dressing and much more.

143127 Lemon's Zest Oil 6/8.5 oz



New to their extensive line of fine chocolate:

468783 Coffee Flavored Callets 1/22 lb



138550 EVOO Fruttato 6/25 oz

San Giuliano uses a diverse selection of olives, Bosano, Frantoio, Semidana and Leccino, to create this olive oil. The olives are picked before they are fully ripe, resulting in an intense, spicy and fruitier taste: hence, the name Fruttato.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines



The line of crackers from Old London has undergone an overhaul: new packing and UPC's. We will be gradually converting over to the new items here is what you can look for:

- 492205 White Toast** **12/5 oz**
New UPC: 0 70129 29170 2 (replaces 49191-8)
- 492194 Wheat Toast** **12/5 oz**
New UPC: 0 70129 29172 6 (replaces 49193-2)
- 492183 Rye Toast** **12/5 oz**
New UPC: 0 70129 29173 3 (replaces 49194-5)
- 492172 Sesame Toast** **12/5 oz**
New UPC: 0 70129 29174 0 (replaces 49195-7)
- 492161 Whole Grain Toast** **12/5 oz**
New UPC: 0 70129 29180 1 (replaces 49197-2)
- 491961 White Rounds** **12/5.25 oz**
New UPC: 0 70129 29061 3 (replaces 49198-4)
- 492027 Garlic Rounds** **12/5.25 oz**
New UPC: 0 70129 29062 0 (replaces 49199-6)
- 492038 Onion Rounds** **12/5.25 oz**
New UPC: 0 70129 29063 7 (replaces 49200-5)
- 492061 Sesame Rounds** **12/5.25 oz**
New UPC: 0 70129 29064 4 (replaces 49201-8)
- 492072 Rye Rounds** **12/5.25 oz**
New UPC: 0 70129 29070 5 (replaces 49204-5)
- 492083 Whole Grain Rounds** **12/5.25 oz**
New UPC: 0 70129 29181 8 (replaces 49205-7)
- 492149 Mediterranean Toast** **12/5.25 oz**
New UPC: 0 70129 29303 4 (replaces 49211-5)
- 492105 Italia Toast** **12/5.25 oz**
New UPC: 0 70129 29302 7 (replaces 49213-7)
- 491927 Garlic Toast** **12/5 oz**
New UPC: 0 70129 29182 5 (replaces 49229-8)



Felix Lingonberries are now packed in a eleven pound plastic tub replacing the can.

361383 Lingonberries **1/11 lb**

Lingonberries are "a natural treat from the Swedish forests". Lingonberries have a delicious flavor combining sweetness and tartness. They have ripened in the intense summer of northern Sweden, where the summer sun never sets. Serve with poultry and pork; meat and game; pancakes; yogurt, etc.



New to Honey Acres line of 100% pure honey:

221961 Organic Honey **12/12 oz**
in Bear Bottle

Honey Acres honey comes packed in unique light weight hexagon jars. It is all natural and it is ideal for sweetening tea, spreading on bread, muffins, and bagels.

221983 Wildflower Honey **12/8 oz**

221994 Buckwheat Honey **12/8 oz**

222005 Orange Blossom **12/8 oz**

Honey

220016 Clover Honey **12/8 oz**



New to the Ito En, makers of Teas' Tea, product line:

930983 Sencha Shot **30/6.4 oz**

This green tea has a full-bodied taste and a high content of natural catechin antioxidants, due a special brewing method using Japanese loose tea leaves.



Sri Lankan black tea leaves are used to create these enchanting, all natural apple and lemon flavored teas:

930994 Apple Bottled Tea **12/16.9 oz**

931005 Lemon Bottled Tea **12/16.9 oz**

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 Olive Oil	6/16.8 oz
138616	Extra Virgin Unfiltered	6/16.8 oz



A French Secret comes to America

Introducing Contrex Natural Mineral Water. Drinking water is essential to maintaining a healthy lifestyle. Contrex Natural Mineral Water is a new, calorie-free way for women to replenish minerals while managing their weight. From Contrexeville, France, this all natural unique-tasting bottled water is packed with calcium, magnesium, potassium, bicarbonate and other minerals. Contrex is also an ideal source of calcium for those who are lactose intolerant.

691750	Mineral Water PET	4/6.5 L
691761	Mineral Water PET	15/1 L



Since 1872 the Saratoga Spring Water Company has been bottling the sweet, crisp spring waters from deep beneath the Adirondack foothills. Even today, the famous water is still bottled at the same family-owned site. The water is available in either sparkling or non-sparkling (still), and is America's only non-imported spring water. Known for its elegance and simplicity, Saratoga Spring Water is available in award winning cobalt blue glass bottles.

692572	Sparkling Spring Water	12/28 oz
692561	Still Spring Water	12/28 oz