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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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2006 Spring Fancy Food Show in Chicago

It's spring in Chicago and there is so much to look forward to, especially the 8th Spring Fancy Food Show. The show runs May 7-9, 2006 at McCormick Place North in Chicago.

The Spring Fancy Food Show features: up to 350 domestic exhibitors from around the country; International Pavillions; Special Events such as Chef Cooking Demonstrations and a Cheese and Beer Tasting; Focused Exhibits; Focused Tastings; and Seminars and Workshops (exclusive to the Spring Fancy Food Show- your Educational Program ticket provides admission to all ten workshops and seminars). The NASFT has also partnered with 5 other trade organizations whose shows you can visit with your Fancy Food Show badge.

European Imports Ltd. booth is a show within the show. Our 3600 sq foot booth features products for the retailer and foodservice professional. Visit us at booth #6100 to:

- Sample the finest cheese, meat, grocery, and pastry products the show has to offer.
- Get your copy of our 2006 Holiday Catalog and view samples of the products.
- Place your holiday order at the show and receive a 5% early bird discount.
- Take advantage of super show specials for show attendees only.
- Meet Jeremy Meltzer, of the Australian father and son team, producer of Yellingbo Gold Olive Oil and sample his wonderful oils.
- Meet Aussie Christopher Smith founder and creator of the fine line of products from Valley Produce Company and taste his cheese accoutrements.
- Meet the Brooks of Brookfarm and sample their wonderful macadamias and mueslis.

Register online at www.fancyfoodshows.com today (register by March 31 and save \$50.00) then visit us in booth #6100 to see what's new; what's different; what's missing from your store!

European Imports Ltd's Vice-President Jeff Binstein Inducted into Prestigious French Cheese Guild

On Saturday, January 21, during the Guild's first West Coast Chapter meeting in the San Francisco home of the Consul Général de France, Frédéric Desagneux 13 cheese mongers, affineurs and cheese specialists were inducted into France's prestigious Guildes des Fromagers / Confrérie de St. Uguzon. Among the inductees was European Imports Ltd's Vice President Jeff Binstein.

France's elite cheese brotherhood, The Guilde Des Fromagers / Confrérie de St. Uguzon was founded as a not-for-profit professional association. The group's mission is to support the tradition of quality cheese making, facilitate professional networking, educate consumers, and encourage cheese consumption. The organization honors experts and promoters of French cheese.

Master Fromager Roland Barthélémy, who holds titles of Grand Prevost of the Guild as well as President

of the Meilleurs Ouvriers de France du Métier de Fromager, the cheese producing chapter of France's most prestigious and exclusive culinary organization, oversaw the ceremony. Joining him was Marie Quatrehomme, the first female Meilleur Ouvrier de France, and Michel Fouchereau, another Meilleurs Ouvrier, or "Best Craftsman" of France.

Each inductee is sponsored by two existing guild members. The guilds 13 new members were inducted into one of three levels: the Garde et Juré, which is the introductory level for cheese professionals, the senior level of Prud'homme, and the level of Compagnons for notable cheese advocates (such as restaurateurs and members of the media).

As one of very few Americans inducted into the guild we are very proud of Mr. Binstein for receiving this honor.



UNDER THE DOME by Marcia Suchy

NEW FOR THE CHEESE PLATE

From Holland:

Vintage 5 Year Gouda

Rare and meticulously aged, this vintage cheese has a firm, flakey texture and a crunchy, crystallized, caramelized mouth feel. It is both rich in flavor and color. The deep Amber tone is an amazing complement to the sweet butterscotchy, slightly salty, parmesan-like flavor.

Made from pasteurized cow's milk.

201484 5 Year Gouda Wheel 1/24 lb

From California:

Cypress Grove Fog Lights

They're like 'chips-off-the-old-log'.

Chabis-like portions are ash covered, mold ripened perfectly aged goat cheeses. The creamy edge near the rind slowly makes its way through the chalky white paste for the ultimate soft ripening experience. Fog Lights, like other of Cypress Grove's aged artisan cheeses is made with rennet free, rGHB pasteurized goat milk. Dated day-of-ship.

408440 Fog Lights 9/8 oz

From Vermont:

Cabot Pesto Bar

Pesto is a real flavor inflator for this young, mild Vermont Cheddar. This exact weight, rindless bar is an ideal choice for self-serve cases. The flavor profile, enhanced with bits of basil, parsley, and spices makes this a nice choice for snacking, melting, slicing and shredding.

452917 Cabot Pesto Bar 12/8 oz

From France:

Pie d'Angloys (pee-aye dahng -low-ah)

This lovely soft-ripening cheese from Burgundy now joins the ranks of other double creme in our specialty French category. The supple, glossy, rich texture oozes with elegance, giving way to an authentic rich and silky, but subtle flavor. Made with pasteurized cow's milk and packed in a Camembert style box.

010228 Pie d'Angloys 12/7 oz



Nationally Recognized Chavrie

Made with pasteurized, cultured goat milk, the very familiar 'fresh' Chavrie has been stretched out a little. It is now available in an attractive log, easy-to-open, and easy to re-seal. The new shape allows for a beautiful plate presentation. It is soft enough to spread, yet slices easily for portion control, with the same fresh flavor and consistency as the familiar 5 oz. pyramide.

437951 Chavrie Log 8/7 oz



Specialty Grocery Brands by Karen Friberg



Spring is finally upon us, and what better way to trumpet the arrival of the season of rebirth than to enjoy the Culinary Bounty of Provence!

This month all of the items from our **Life in Provence** line are on promotion, so it is the perfect time for your customers to add some romance to their cooking repertoires.

The culinary profile of Provence is influenced by its warm weather, coastal location, and impact of Mediterranean culinary traditions, giving it a character all its own. For example, the lipid of choice is not butter or cream, but olive oil. Our Life in Provence **Extra Virgin Olive Oil** is delicate, fruity oil that makes a perfect base for cooked dishes (think *Bouillabaisse* and crisp sauteed vegetables), as well as elegant finishing oil for dressing up cold salads or drizzling in soups.



A defining feature of the cuisine of Provence is the use of pungent herbs to accentuate the freshness of seafood and vegetables, transforming simple ingredients into sublime creations. Our Life in Provence line of Herbs embodies the essence of Provence with Fragrant **Thyme, Tarragon, Rosemary, Basil** and **Herbs de Provence** in new, gorgeous *undulating* glass shaker bottles, and **Black Peppercorns**, and **Sea Salt** in Grinder Bottles. They stand out on the shelf, and stand out in the kitchen.



Other new additions to the Life in Provence line are our incredibly rich and delicious **Eurocreme Cheeses**. We offer two classic, creamy flavors: **Garlic and Herb** and **French Onion**. It's the same smooth, addictive Gournay style cheese your customers already know and love, now perfect for merchandising with our Life in Provence Imported **Brie, Camembert** and **Boucherolle**. Your cheese case will be singing "La Vie en Rose"!



The gastronomy of Provence is also distinct in the prevalence of Olives such as **Nicoise, Picholines**, and **Oil Cured Black Olives** (Don't forget our Bulk Olives in 11# pails), as well as tomatoes, garlic, herbs, and eggplant. This melding of traditionally Mediterranean ingredients with the classically artful and delicate French style of cooking is evident in such standard Provencal dishes as **Ratatouille**, a hearty and incredibly flavorful vegetable stew, which can be served cold or eaten hot as a dressing for pasta or fish, and **Tapenade**, a deeply flavored black olive spread which enhances everything it comes into contact with, from grilled vegetables to a simple sandwich on rustic bread.

Remember, demo support is available on a continuous basis for all Life in Provence products. **Please see page 12 in our April Promotions Book for the complete line and pricing.** Encourage your customers to experience Life in Provence!

Wild & Unique Foods by Tim Doyle

The Other Red Meat



European Imports Ltd. and Blackwing meats have made a commitment over the years to deliver consistent quality ostrich products to our customers. Blackwing has many farms across the USA that raise ostrich on only alfalfa and corn mixtures. What this means to the customer is a red meat with less fat, calories and cholesterol than skinless chicken or turkey.

Health-conscious Americans are demanding leaner and healthier foods. With little muscular fat in ostrich meat, the fat content is extremely low, making it a healthy alternative to other meats. There are no e-coli or salmonella problems ever with ostrich. This product has consistent quality and has never had antibiotics or growth hormones. Ostrich meat is recommended by the American Heart Association, the American Cancer Association, the American Dietitians and the American Diabetic Association. That's a pretty healthy group if you ask me. None of them I hope to meet any time soon.

Although ostriches have huge rib cages they have no breast meat. All the meat comes from 10 major muscles in the leg and thigh and a small piece from the tenderloin. The meat can be used in all beef cooking applications. The meat can also be marinated and cooked quickly. I would not cook past medium rare because of the low fat content.

Promoting Blackwing is easy with in-store demos, rebates coupons and point of sales material available. Join the endless health craze and call your sales rep today.

WG7147	Ostrich Burger 2-1	10 lb cs
WG7158	Ostrich Fan Fillet	3/34 lb
WG7144	Ostrich Fillet 6oz	12/6 oz
	Retail	
WG7145	Ostrich Ground	10/1 lb
	Bulk 1#	
WG7149	Ostrich Ground	12/8 oz
	Patties Retail	
WG7123	Ostrich Inside Fillet	7/1 lb

Recipe:

Herb Marinated Ostrich Steak

Serves 6-8

Ingredients:

2 pounds of tender ostrich filet (approximately 1" thick)

Marinade:

- 2/3 c. Alta Cucina balsamic vinegar
- 1/4 c. Alta Cucina extra virgin olive oil
- 2 T. garlic, finely chopped
- 1 T. rosemary, crushed
- 1 T. Thyme Leaves
- 1 tsp. fresh ground black pepper

Preparation:

- 1) Combine marinade ingredients in plastic bag, add meat, turning to coat. Close bag securely and marinate in refrigerator for one hour, turning occasionally.
- 2) Remove meat from marinade (discard marinade) place meat on a rack in broiler pan so that surface of meat is three to four inches from heat. Broil 10-12 minutes for medium rare to medium doneness, turning once. Carve into slices and serve.

Serving Size	3.5 oz	Calories	Protein	Fat	Cholesterol
Composite of Ostrich Cuts		142	27	3	83
Whole Turkey, Skinless		170	29	5	76
Whole Chicken, Skinless		190	29	5	89
Composite of Beef Cuts		211	30	9	86
Composite of Pork Cuts		212	29	10	86

Source: USDA Agricultural Handbook 8 -- Except Ostrich, which is a weighted average of the ten major muscles from data obtained in 1993 and 1996 by the Texas A&M University System.

Pastry Corner by Michael Cohen



Andre Dehaeck perfected an exceptional puff pastry recipe in 1950 and now 122 million Pidy bouchees later their products are enjoyed in thirty four countries. Pidy Gourmet has become the brand leader in ready-to-fill pastries. They have three production facilities which all rigorously apply to HACCP and BRC standards one in Belgium one in France and one in the United States.

Pidy uses the finest ingredients and extensive automation resulting in the highest quality puff pastry and short crust shells, their tunnel ovens are continuously monitored to achieve consistent controlled baking as well as their fully automatic packaging line that provides perfect protection of the finished products.

European Imports Ltd. carries an extensive variety of Pidy shells in Neutral & Savory and Sweet tart shells as well as Cream Horns, Cream puffs, Waffle dough, Tulip shells, Frozen Puff Pastry sheets and a line of retail packaged items.

The retail line consists of a mini round puff pastry patty shell 1.25 inches, a mini heart and a mini fish patty shell 2.75 inches and an assortment pack that includes all three plus a square patty shell. These are great for all varieties of hors d'oeuvres. Pidy also makes a 2.75 inch patty shell for a single serving lunch or banquet item that can be filled and baked and a 2.75 inch puff pastry tartlet that can be used for quiche or any type of savory filling and baked.

The remainder of the Pidy line is packaged for foodservice applications.

The waffle dough Tulip shell is lined with chocolate so this makes a great container for ice cream, sorbet, mousses, pastry creams, custards and fresh fruits. The cream puffs need to be heated slightly to refresh the product before filling with sweet or savory fillings.

Pidy's cream horns come in two sizes 2.75 inches and 4.75 inches and have a coarse sugar coating. There are a variety of sizes of sweet tart shells both fluted and straight sided that can be filled with your choice of fillings you can even further bake them with fillings.

The Neutral & Savory shells also come in a variety of sizes and shapes all of which can be filled and further baked. Mini sizes for Hors d'oeuvres to single serving sizes for lunch entrée's and banquet type items.

BK7060	1.25" Round Patty Shell	16/12ct
BK7000	1.5" Heart Patty Shell	15/12ct
BK7020	2.75" Fishka Patty Shell	16/12ct
42793-5	Mini Cocktail Assortment	12/48ct
BK7010	2.75" Round Patty Shell	12/4ct
BK7050	Puff Pastry Tartelletes	10/9ct
42789-8	Chocolate TulipGaufrette 4"	1/72ct
42810-4	2" Cream Puff	1/250ct
BK7017	Mini Cream Horn	1/144ct
BK7016	4.75" Cream Horn	1/80ct
427538	2.5" Fluted-Sweet Shell	1/180ct
42750-2	1.75" Chocolate Tart Shell	1/210ct
BK7093	9" Sweet Tartlette Shell	1/8ct
BK7100	9" Sugar Puff Pastry Shell	14/9"
42766-9	3.25" Fluted Dessert Shell	144/3.25"
42767-0	1.75" Fluted Dessert Shell	420/1.75"
42807-0	4" Fluted Dessert Shell	72/4"
BK7096	Dessert Shell Mini Sweet	1/350ct
428850	3.25" Dessert Tartlet	1/108ct
426682	1.5" Heart Patty Shell	1/140ct
42749-2	1.75" Fluted Pastry Shell	1/210ct
42882-6	Puff Pastry Tartelette	1/240ct
BK7094	Mini Barquette	1/252ct
BK7040	1.5" Mini Gourmande Cup	1/280ct
BK7030	1.5" Savory Canape Shell	1/420ct
BK7065	1.25" Round Patty Shell	1/420ct
42884-8	4.5" Quiche Shell	1/42ct
BK7011	2.75" Round Patty Shell	1/60ct
42752-4	3.75" Grande Quiche Shell	1/64ct
42771-6	3.5" Neutral Fluted Round Shell	1/96ct

The Bakers Bench by Jack Jacobson



As always there's so much to look forward to, the fact that winter is coming to an end and spring is soon to be here, is reason enough to look forward to the coming months.

But with the ensuing change of season comes the change in peoples mind sets and moods, and you must be ready with the items and marketing strategy's to be able to satisfy your public. Look to Puratos for the products to get you started.

Spring in and of itself is an opportunity for a line of fresh products, a time to try things only thought about but not tried. A time for a colorful case filled with bright fruit glazed (#40403-9), to stay looking good on top of a nice light tart shell (#501305 85mm) with a touch of Finesse Custard Mix (#892016).

Beautiful Mousse Cakes can be extremely enticing with a layer of Chocolate Satin Cake (#501094) topped with any of the four flavored one step Mousse Mixes (#48609-2 White Chocolate, #500761 Chocolate, #500783 Strawberry, or #896105 Tiramisu), or try the Neutral (#500772) and add your own flavor, these products can add to your daily sales, and also get you ready for the Mothers Day holiday.

Let's also think small for a moment, as in Sweet Tables for Graduations, Weddings and just general entertainment can lead to a

full line or compliment to a present line of added sales. One of the easiest and most versatile items is the Brownie (#501149), to make and ice gives more than four flavors right off the bat (#500905 Chocolate Swirl and Frost Fudge, #500894 Caramel Swirl and Frost, #500850 German Chocolate Icing, #500872 Cream Cheese Silky Smooth to name a few).

Also in the Mini's is the petite four, sounding more ominous than necessary, with an easy and tolerant Genoise (#501205), your off to a great start, a seedless Raspberry (#89684-0) and the Truffle Line of enrobes you have a good jump on the upcoming events. Also try #500261 Dark Chocolate Truffle, #500272 Hazelnut Truffle, and #500283 White Chocolate Truffle.

We must not forget the children, therefore let them eat Cupcakes. One of the hottest items as of late, a nice addition to the case, moist and delicious is a good beginning, with the Original Crème Cakes (#501772 Yellow, and #501761 Chocolate). A flavor can be added to the batter if wished, insert a cream filling (#500883 Vanilla Silky Smooth, or #500861 Chocolate Silky Smooth), top with any number of products even the two above Silky Smooth's work well, or a nice Ganache (#43608-0), are a few thoughts, for more ideas ask your sales representative.



New For the Grocery Shelves

Amè – zing Taste! “0% Alcohol, 100% Spirit”

Amè is a 100% Natural, lightly sparkling, non-alcoholic beverage, that contains no artificial flavors, colors or preservatives and is sweetened with pure fruit juice.



Prepared with a base of fruit juices, spring water, and exotic herbal extracts, Amè is the perfect beverage for today’s health conscious consumers. Lending an interesting herbal dimension, Limeflower, Scizandra and Gentian combine gracefully in this unique and delicious beverage.

There are three varieties of Amè, each meant to accompany food as wine would:

632139 Rose 8/33 oz
(Raspberry and Blackberry) is a delightfully refreshing blend that works well with light appetizers, summer salads, and desserts.

632162 Red 8/33 oz
(Elderberry and Lemon) is an aromatic blend of Elderberry juice, Lemon and pressed elderflowers that complements heavier foods and more robust flavors nicely.

632151 White 8/33 oz
(Grape and Apricot) is a blend of Grape juices with a delicate apricot flavor, which pairs marvelously with Fish and White meat, as well as with cheeses.

Please note that Amè is sporting a new look: Beautiful glass bottles cinched at the “waist” present a sexy silhouette that mirrors the style of the drink: sophisticated, understated and perfectly suited to any occasion that calls for a refreshing and refined beverage.

Amè should be served chilled in a wine glass, to complement food, or as an aperitif. Your customers will never go back to regular soda once they have felt the exhilaration of pure, crisp, clean, herbally-infused Amè: The drink to choose instead of booze.

Teeny Blini and a Vodka Martini



Throughout the ages, Russian culture has made a number of radical contributions to global gourmet cuisine. Aside from being the birthplace of Vodka, now the most popular

spirit in the world, Russia is renowned for being the producer of the most sought after fish roe on the planet: Sturgeon Caviar from the Caspian Sea.

While purists maintain that the only way to enjoy the finest caviar is in small, savored bites from a pearl spoon, the Russians were gracious enough to invent the perfect, edible caviar delivery vehicle: **Blini!**

Blini are little, golden, buckwheat pancakes with an airy consistency, about the size of a silver dollar. Traditionally, Blini are served at room temperature with a dollop of crème fraiche and a small amount of caviar. Blini have always been a standard at elegant, upscale receptions in Grand Hotels and Four-Star restaurants around the world, inevitably served mounded with glistening Beluga caviar, the largest of all sturgeon caviar, prized for its delicate flavor of the sea, smooth consistency and extreme rarity. But the frugal connoisseur can also enjoy Blini with Sevruga or Osetra caviar or the less celebrated, but nevertheless delicious, roe of Paddlefish, Lumpfish or Salmon. Blini are also the perfectly portable base for rich Foie Gras or crystalline folds of smoked salmon.



Our new Blini are packed 36 per pack and have a 6 months refrigerated shelf-life. They can be displayed in a specialty bakery case wherever Caviar or Foie Gras is displayed, and are perfect for upscale foodservice.

901505 Blinis

12/36 ct

New For the Grocery Shelves

Madhouse Munchies

The Chip to End all Chips

If you go nuts for scrumptious snacks, **Madhouse Munchies Potato Chips** will have you checking into the loony bin. It is a rare occasion in the food industry that true genius presents itself in such a



simple product as Potato Chips, but praise be to Jay and Jim Ehlen, the Father-Son team who founded and operate Madhouse, for they have made a truly revolutionary discovery. Like many innovators, they started with a dream: to create a high-quality, hand-made potato chip with personality, and above all, superior taste. Then they threw in something extra: a sense of humor.

Since they started making their chips in a small Vermont plant in 1995, they have kept their philosophy simple: No hydrogenated oils, preservatives, artificial ingredients, MSG, or additives, ever. No exceptions. Their chips are handcrafted by the batch, and kettle cooked in 100% pure canola oil. Kettle cooking means the chips are fried in a vat of oil, as opposed to sped through a grease bath on a mass-production conveyer. The result is a slightly twisted chip, puffed and golden and crunchy beyond comprehension, with no Trans fat, zero cholesterol, and a 9-1 ratio of Mono-unsaturated fats (Good fat-Yay!) to Poly-unsaturated fats (Bad fat- Boo!).

European Imports now carries Madhouse Munchies in four awesome flavors:

458983	Creamy French Onion	32/1.5 oz
459073	Fire Sweet Mesquite BBQ	32/1.5 oz
459049	Sea Salt and Vinegar	32/1.5 oz
459083	All American Sea Salt	32/1.5 oz

Each chip is lightly dusted with seasoning (all-natural, real ingredients), so the flavor of the chip is never overwhelmed by a heavy, cloying coating.

Not only are Madhouse Munchies outrageously tasty and even, dare I say, healthy (by potato chip standards), but they are packaged to stand out among their competitors. With bright, solid colors and their large recognizable logo, they cannot be overlooked. Each bag also bears "The Madhouse Creed", a humorous and heartfelt statement of this family-owned company's philosophy:

- * We believe that most things are better when they are made by hand.
 - * We believe in taking the side roads whenever possible.
 - * We believe in backyards.
 - * We believe that there is nothing wrong with potato chips for breakfast.
 - * We believe in underdogs.
 - * We believe that our chips are the finest available on this spinning globe.
 - * We believe in listening to our customers.
- So what's on your mind?

And it doesn't end there. On every bag of Madhouse Munchies is a little reminder to share the love: **Chip-In for Hungry Kids™** allows Madhouse's customers to be a part of Madhouse's on-going commitment to battling children's hunger in our communities. The financial support generated through this program is directed by **Share our Strength**, a national non-profit organization with a deep commitment to fighting children's hunger, to the communities within which Madhouse Munchies are sold.

Madhouse Munchies is not your average manufacturer. And they don't make an average potato chip. Invite your customers to the Madhouse. Everyone is welcome, and there's always a party going on.



New For the Grocery Shelves

Maple Grove Farms of Vermont Grade A Dark Amber Maple Syrup: Putting Mrs. Butterworth to Shame



In 1915 Helen Gray and Ethel McClaren started perfecting the art of making Maple Syrup and Maple Confections at **Maple Grove Farms** in Vermont. Helen and Ethel would be proud to see how their family farm has grown into the largest packer of Pure Maple Syrup in the USA.

Not to be confused with imitation maple syrups, which contain mostly corn syrup and artificial maple flavoring, Maple Grove Farms Syrup has only one ingredient: Pure Vermont Maple Syrup, making it a natural sweetener you can feel good about.

How exactly is Pure Maple Syrup made, you ask? Well, it's a painstaking process that begins with "tapping" hard maple, rock maple or sugar maple trees, by boring a hole into the trunk and attaching a bucket to collect the sap. This is done in the early spring, when nights are cold and days are warm. Once the weather gets too warm, the sap begins to metabolize to feed leaf buds, so this "sugaring" season may be only a few days long depending on the weather.

Collected sap is then very carefully boiled to evaporate most of its water content, and the syrup is what is left behind. Just the right amount of cooking time is crucial, and different cooking times result in different grades of syrup. Longer cooking produces a darker, more caramelized syrup, with a greater density and more intense flavor.

Maple Grove Farms Grade A Dark Amber Syrup is the perfect combination of smooth, fine consistency and rich maple flavor. It makes simple pancakes and waffles into a warm, comforting, delightfully sweet treat. Drizzle it over baked acorn or butternut squash or, for an extraordinary new experience, try it in marinades and sauces for smoked meats, grilled pork, or as a glaze for ham or turkey.

From Tree to Table, Maple Grove Farms Vermont Maple Syrup is a beautiful reminder of nature's bounty. Keep it pure and simple. Try it today.

152038 US Grade A Dark Amber Maple Syrup 60/1.72 oz

Riding on the Marukan Express Marukan Rice Vinegar



"Since 1649" is not a typo. **Marukan** has actually been making Vinegar for over 350 Years. In the Tokugawa Era (The period between 1600 and 1850 during which Tokugawa Shogun ruled Japan) there was a saying in Japan: "Marukan means vinegar." As a guarantee of the unfailing quality of Marukan vinegar, the name of the company's founder, Suya Kanzaburo Yasuhisa was written on every barrel of vinegar produced. Later the first character of that name was designed to the present trademark, and right up to the present day this trademark has continued to stand as a guarantee of Marukan's traditional skill and constant high quality. Marukan still practices a natural brewing process to produce their rice vinegars by a traditional fermentation method, without the use of chemicals or artificial flavorings. European Imports Ltd. introduces two new Marukan Vinegars in Food Service Sizes:

111684 Marukan Ponzu 6/64oz. Bottle

A blend of citrus juice, vinegar and other natural flavors, and is a perfect marinade for grilled fish and poultry. Ponzu's unique, tangy flavor compliments salads and can be used as an ingredient for traditional and innovative dipping sauces. Marukan Ponzu is a delicious, healthy choice to better living.

111695 Marukan Seasoned 4/1 Gallon Jug Rice Vinegar

Brewed with selected rice according to Marukan's traditional method, achieved from their experience of over three centuries. Like regular rice vinegar, Seasoned Rice Vinegar is produced from water and short grain rice, but it differs in that it contains added sugar and salt. Thus, the rice vinegar is "seasoned", to give it a light and zesty taste. Seasoned Rice Vinegar is widely used in making sushi rice. It also makes an excellent salad dressing, used right out of the bottle, and is great for replacing vinegar in recipes for marinades and grilling sauces.

New For the Grocery Shelves

Changes/ Additions to current lines

Maldon

Introducing the perfect partner for Maldon Sea Salt: Maldon Organic Whole Black Peppercorns. These hit, spicy and aromatic peppercorns are grown in Kerala in Southern India, world renowned for growing the worlds finest pepper. Now available.



140994 Organic Whole Black Peppercorns 8/1.41 oz

Tiptree

Pack changes.
New six packs replace the old 12 packs.

220462 Red Currant Jelly 6/6 oz
replaces 22047-5

220450 Black Currant Preserves 6/12 oz
replaces 22030-6

220550 Raspberry Preserves 6/12 oz
replaces 22035-8

220549 Seedless Raspberry Preserves 6/12 oz
replaces 22036-0

220538 Strawberry Preserves 6/12 oz
replaces 22037-3

220527 Ginger Preserves 6/12 oz
replaces 22032-1

220516 Tawny Orange Marmalade 6/12 oz
replaces 22042-0

Harry and David

Pack changes
New six packs replace the old 12 packs.

470551 Milk Chocolate Moose Munch 6/4.5 oz
Replaces 470527

470562 Dark Chocolate Moose Munch 6/4.5 oz
Replaces 470538

470573 Caramel Moose Munch 6/4.5 oz
Replaces 470516



Pack change.
Plugra is a European style butter with more fat, less water and less milk solids

than other butters. It cooks better, tastes better and bakes better than regular butter.

509883 Salted Butter 12/8 oz
Replaces BT9883 (18/8 oz)

New Items.

111562 Garlic Pepper Jelly 12/8 oz

A delightful blending of all natural ingredients including fire roasted peppers and green jalapeno peppers with fresh roasted garlic resulting in the ideal jelly to use on your morning toast.



111528 Roasted Garlic & Artichoke Marinade 12/14 oz

An exquisite blending of all natural ingredients including fresh roasted garlic and pieces of California artichokes. This combination makes a wonderfully unique and flavorful marinade and dressing.

111573 Roasted Garlic Steak Sauce 12/11 oz

This bold steak sauce is made with all natural ingredients. The fresh garlic and orange overtones of this sauce will not overwhelm meats or poultry or even seafood.

Salute Santé! Grapeseed Oil

New to the line of infused oils from Salute Santé:

123784 Lemon Grapeseed Oil 12/8.45oz

The flavor and scent of Salute Santé's Lemon Grapeseed Oil is reminiscent of a fresh squeezed Meyers lemon. The flavor and aroma of this oil makes it the perfect simple marinade for grilled fish or drizzle it over steamed vegetables for a citrus zing.

123795 Roasted Garlic Grapeseed Oil 12/8.45 oz

Infused with all-natural, fresh roasted garlic this oil shines with delicious flavor and aroma. It makes a tasty substitute for butter, margarine and other saturated fats. Use it as a delicious dip for bread, as a marinade, or drizzle it over salads, pastas and fresh vegetables.



123806 Grapeseed Oil

6/17 oz can

123817 Grapeseed Oil

12/17 oz bottles

Experience all the health benefits grapeseed oil has to offer with this wonderfully light and delicious oil.

NEW FOR THE GROCERY SHELVES

437862 Chocolate Caramel Biscotti Clusters 12/8 oz

LA TEMPESTA
Dipping Biscotti

These new biscottis from La Tempesta are just the right mixture of candy and cookie. La Tempesta has combined dark and milk chocolate with caramel and chunks of their popular biscotti to create this delectable treat. Enjoy them as you would any other biscotti or have by them themselves as a special indulgence.

New Flavors and Packs:
Imported from Finland these



crispbreads have a wafer like texture. Their distinctive flavors and handy size make them the perfect complement to cheeses, fruits and vegetables. They are all natural, low in calories, high in dietary fiber and low in sodium.

490472 Multigrain 9/7 oz
490494 Garlic 9/7 oz
490527 Onion 9/7 oz
490505 Dark Rye 9/7 oz
replaces 49046-2
49045-0 Caraway Rye 9/7 oz
replaces 49045-0

Maille has upgraded their Packaging for their bulk original mustard. The tins have been replaced with a re-sealable plastic container.

MAILLE

163450 Dijon Mustard Tubs 4/9.05 lb



We have added a new flavor to the line of soups from Baxter:

528205 Seafood Chowder 12/14.5 oz
This is a richly indulgent and hearty seafood soup. It is made with a variety of seafood including: cod, shrimp, scampi and lobster to ensure a fantastic depth of flavor.



New to the Tribeca Oven line of par-baked frozen par-baked bread:

820664 Seeded French Demi Baguette 1/60 ct



New Cookies

432495 Cinnamon Butterfly 12/6.5 oz
Butterfly shaped cinnamon shortbread cookies.
432506 Cinnamon Butterfly 2 ct 12/.82 oz
432539 Almond Key Lime Shortbread 12/6.5 oz

These award-winning cookies are made with real butter and cold-pressed key lime oil.

432540 English Toffee 12/6.5 oz
Made with chunks of crumbled toffee and butter, dipped in a thick rich chocolate.

432584 Mint Chocolate Ladybug 12/4.45 oz
Mint flavored chocolate with cookies.

432595 Raspberry Chocolate Ladybug 12/4.48 oz

All-natural, double stuffed with raspberry puree and double dipped in rich chocolate.

432528 Meyer Lemon Shortbread with Almonds 12/6.5 oz

Made with real butter and cold-pressed Meyer Lemon oil.



300028 Red Pepper Puree 6/30 oz

This puree is made from fire roasted field-ripened sweet red bell peppers and olive oil. It can be used as a base for soups, flavored aioli and savory sauces.

DF408 Prickly Pear Puree 6/30 oz

Prickly Pears are the fruit that grow on top of the flat cactus pad; when peeled the pulp has a delicate melon-fig taste. Try adding it to sorbets or margaritas for its naturally vibrant fushia color and unique flavor.

DF406 Pomegranate Puree 6/30 oz

This puree is made from 100% fresh pomegranates and delivers a powerful, true fruit flavor. This concentrate is especially popular for desserts, bar drinks and savory sauces.