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

**May 2006**  
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## **We Want You!**

We are so excited about the Spring Fancy Food Show and we want you to share in the excitement! The show runs May 7-9, 2006 at McCormick Place North in Chicago. The Spring Fancy Food Show has really grown over recent years. It features: up to 350 domestic exhibitors from around the country; International Pavillions; a variety of special events; and the NASFT has partnered with 5 other trade organizations whose shows you can visit with your Fancy Food Show badge.

With so much to see and do at the Fancy Food Show where do you start? At European Imports Ltd.'s booth of course! Our booth is packed with products for the retailer and foodservice professional. Visit us at booth #6100 to:

- Get your copy of our 2006 Holiday Catalog, view samples of the products and place your holiday order. Orders placed at the show receive a 5% early bird discount.
- Take advantage of super show specials for show attendees only.
- Sample the finest cheese, meat, grocery and pastry products the show has to offer. We have over 30 vendors scheduled to demonstrate in our booth including:
  - **Die Kasemacher** – cheese stuffed vegetables. Winner of gold in the Outstanding Best Seller 2004 category of the 2005 NASFT Product Awards , Die Kasemacher stuffed peppers.
  - **Tribeca Oven** – frozen par baked bread.
  - **Plugra** – European style butter.
  - **GuS Soda** – carbonated adult beverages.
  - **Molinari** – Italian style salamis.
  - **Marcel & Henri** – American made authentic French pates and sausages.
  - **CapFruit** – frozen fruit purees.
  - **Cheese from California, Britain and Spain**
  - **Mona Lisa** – ready to fill chocolate cups.
  - **Chocolina** – sheep's milk chocolate.
  - **Piller's** – Canadian made European style cooked and smoked meats.
  - **Darbo** – jams and compotes from Austria.
  - **Les Trois Petits Cochons** – pates, mousses, terines and charcuterie.

**And much much more you don't want to miss!**

Register online at [www.fancyfoodshows.com](http://www.fancyfoodshows.com) today then visit us in booth #6100 to see what's new; what's different; what's missing from your store!

# Under The Dome

by Marcia Suchy

## NEW MOUNTAIN CHEESE FROM VORARLBERGER AUSTRIA

**A CLASSIC MOUNTAIN CHEESE:**  
VORARLBERGER BERGKASE A.O.C. is a cheese of the Austrian Alps, manufactured by Rupp. Winner of 16 International awards. (13 gold, 3 silver)

**A CHEESE WITH CHARACTER:**  
The raw cow's milk cheese is matured for six months resulting in a firm (gruyere-like) texture and a full aromatic flavor that ends in a delightfully spicy overtone. A natural rind surrounds a dense golden paste that is dotted with tiny "eyes".

**A CHEESE OF SPECIAL STATUS:**  
Vorarlberger Bergkase not only has the protected indication of origin A.O.C., it is produced in a small region where silage fodder is forbidden, so the milk used to make this cheese comes from grass or hay fed cattle only. It is then ripened in regional central-ripening cellars for a minimum of 6 months. This, along with the raw milk, lends to the boldness of flavor.

**A CHEESE OF VERSATILITY:**  
Aged to perfection, the spicy nature of this "Gold Of The Mountain" adds character to any presentation; cheese plate, full service cheese counter, fruit platter, or wine flight. While it slices nicely for an aesthetic display, it also melts easily for fondues, sauces and signature recipes.

**A GREAT VALUE:**  
Vorarlberger Bergkase will debut for well under \$7 per pound, offering a fabulous opportunity for a great selling price at store level. Sampling and multi-case discounts are available.

**053005 Vorarlberger Bergkase wedge 1/7 lb**



## U.K. WEST COUNTY CHEDDAR WITH SMOKEY APPEAL

The Quicke's family farm lies in the lush West County region of Devon England. It is here where their large muslin-wrapped traditional cheddars are produced under origin protected controlled methods. After maturing for one year certain cheddar wheels are selected for oak smoking. The muslin is removed and circular layers are cut from the 60 pound wheels. Each 13 lb. slice is cut into approximate 3.3 lb. quarters. Then the quarters go into a smoke house where they are slowly seasoned over an Oak fire. The result is a complex, well-balanced flavor that combines the earthy and nutty body of the cheddar with the subtle smoky flavor of the oak wood. The presentation is rich with a grid pattern on the rindless, golden exterior. The cheese is made with pasteurized cow's milk, using vegetable rennet.

**120605 Oak Smoked Cheddar 1/3.3 lb  
qtr. Round**



## DOUBLE YOUR PLEASURE WITH DOUBLE DEVON CREAM BUTTER

Devon England is not only know for producing great cheddars. Devon Cream is the thick clotted-style cream so popular at the breakfast table. It is this fresh cream that adds the rich silky flavor to this new English butter. Lightly salted, it is a 'crumpets best friend'. Available in wrapped 8 oz. logs.

**500140 Double Devon Cream Butter 12/8 oz.  
from Sommerdale.**

# THE BLACK SHEEP

by Jeffrey A. Babcock



## OLD CHATHAM SHEEPHERDING COMPANY

Tucked away amid the rolling pastoral hills and lush meadows of upstate New York, you might find a small community called Old Chatham. If you weren't looking you'd be sure to pass it by, but you would miss something of distinct interest. Not because of its beautiful Shaker buildings and rustic red barns, rather here in this charming community Tom Clark pioneered one of the first sheep's milk dairies in this country.

It is my pleasure to present to our customers one of the finest range of cheeses made in America, the Old Chatham Shepherding Company. I have known the wonderful cheeses made at Old Chatham for a few years and when I came to European Imports Ltd. it was one of the lines that I thought would be a great addition to our assortment. They have been decorated numerous times and can be found in the most distinguishing shops and fine dining restaurants across the country.

Tom and his wife Nancy moved to Old Chatham back in the early 90's and established their farm on 600 acres of gentle green pastures of remote New York. They began by producing milk from their flock of East Friesan sheep and selling it to local dairies, but soon found their interest growing and began producing cheese on their own.

The sheer elegance of their cheese is amazing. The packaging is distinctive, yet unpretentious, with each piece adorned with the signature black sheep logo that catches the eye and tempts the imagination. The cheeses themselves have similar characteristics, having

both elegance in form and style, yet also a purity that makes them seem simplistic. The Hudson Valley Camembert and its larger sister cheese, the Nancy's Camembert, are both snowy-white mold ripened cheese made with a mixture of sheep and cow's milk. They are both highly emotive cheeses; creamy with a satiny finish and a rich flavor that brings out the purity of the Hudson Valley pastures. They are reminiscent of their French counterparts but are truly a unique creation that brings forth something truly American.

Their Shepherd's Wheel is defiant of classification; although it has a style that might remind one of a Pyrenees cheese it is something quite different. Made from 100% sheep's milk, this small creamy "tomme" has been ripened for a slightly greater length of time and shows all the glory that is naturally inherent in sheep's milk. Fruity with a bit of tartness, yet a perfect harmony from sweet cream to the exceptional grassy undertones is distinct. As the cheese ages it will become more distinct in flavor and begins to attain a nutty complexity found in other aged sheep's milk cheeses.

They have also created an unbelievably delicious blue cheese which they have named "Ewe's Blue". This moniker is an honor and dedication to the hardest workers on the farm! Move over Roquefort, your new American cousin is now center stage! Can a cheese of such notoriety and high regard as Roquefort ever be equaled? You'll have to taste and see for yourselves.

I hope you will try some of the cheeses from the Old Chatham Shepherding Company; that will capture your imagination and beguile your senses just as they have done to me.

<b>402084</b>	<b>Shepherd's Wheel</b>	<b>2/3 lb</b>
<b>402095</b>	<b>Ewe's Blue</b>	<b>2/4 lb</b>
<b>402117</b>	<b>Nancy's Camembert</b>	<b>2/2 lb</b>
<b>402128</b>	<b>Hudson Valley Camambert</b>	<b>12/4.5 lb</b>

# Specialty Grocery Brands by Karen Friberg

## Los Quesos de Cocina Selecta Add some Olé to the month of May



The Mexican Holiday of **Cinco de Mayo** commemorates a historic battle, which took place on May 5, 1862, in which a small Mexican Army defeated a French Army twice its size in a battle against the Imperialist rule of the Napoleonic Empire (that was a mouthful). Over the many years since, the holiday has been generalized by American culture as “Mexican Independence Day”, although technically it is not. However, it seems everybody, whether of Mexican descent or not, can experience the color and beauty of this feast day, and throw a really awesome party in its honor!

Cinco de Mayo is a day to enjoy with family and friends (lots of both), plenty of cold drinks (think mango and guava juice for the kids, and Margaritas and Cerveza for the grown-ups), and of course, a Latin American feast of Magnificent proportions!

### **Cocina Selecta Hispanic-style cheeses!**

Anyone who has ever lived in or visited Mexico, the Carribean, or Central or South America knows how important Cheeses are to everyday Latino cuisine. Cocina Selecta Cheeses are authentic, natural cheeses, meant for use in recipes ranging from the simplest homestyle favorites, like quesadillas and chiles rellenos, to the most sophisticated gourmet Nuevo Latino fare.

**Cocina Selecta** cheeses come in **6 varieties all on Promo** for the entire month of May, and each has myriad applications in the kitchen:

**Queso Quesadilla** is a superb melting cheese with a creamy mild flavor, which can be used in Nachos, Omelets, Pizzas, Enchiladas, and even Grilled Cheese sandwiches.

**Asadero** which translates to “broiling” or “roasting” cheese, makes a fantastic topping for baked dishes, as it melts smoothly and does not produce “oil off” when heated.

**Queso Blanco** is a classic staple of the Latino kitchen, and can be eaten cold as a breakfast cheese, crumbled and used as a stuffing for enchiladas or burritos or even **pan fried**. This cheese will not melt when heated, so it takes on a lovely warm softness and greater pungency when seared on a griddle (**an excellent idea for in-store demos**).

**Queso Fresco** is a hand-ground, crumbly fresh cheese which is extremely versatile in its applications. Try using it in place of feta cheese, crumbled in salads or used as a stuffing for baked mushrooms or peppers, for a mild touch of saltiness and richness.

**Queso Oaxaca**, still somewhat new to the Cocina Selecta line, is a “pasta filata” cheese, produced by stretching warm curds into strings. It can replace low-moisture mozzarella in any application, and enjoyed on a cheese board, accompanied by **Cocina Selecta Olives, Capers and Cocktail Onions**.

**Cotija**, often called “The Parmesan of Mexico” is an aged hard cheese with a sharp, salty robust flavor, which can be grated or crumbled over any hot or cold dish that needs a little extra kick.

Please note that European Imports supports in-store demos and promotions of Cocina Selecta products. Please contact Karen Friberg at (773)292-3500 for demonstration recommendations.



# Wild & Unique Foods by Tim Doyle



Nature's Premier Organic Chickens were created in 2004 in Michigan to be the best broiler money can buy. Their fully cooked chickens are Certified Organic, Certified Free-Farmed and Certified Humane. Nature's Premier is the only broiler company in the country to have all three designations. Why? For one simple reason- chickens that are raised under these optimum conditions produce the best tasting, highest quality meat possible.

Nature's Premier raises the chickens with plenty of space, access to the outside, fresh water and clean Michigan air. Their chickens are raised using no antibiotics, no growth stimulants, and no animal by-products in the feed. They use only Certified Organic feed that is grown without insecticides, pesticides, or chemical fertilizers.

The chickens are raised on the farms of the owners, ensuring that they have complete control over the chickens from day old chicks until they are ready for harvest. Nature's Premier owns its own USDA processing plant.

These chickens have half the fat of commercial raised chickens and I believe they taste like chickens were supposed to taste. Don't believe me, try some of the already cooked salad meat soon. The fully cooked products have a two to three week shelf life and can be frozen without damage to the meat. It can be eaten right out of the package or reheated in a microwave, toaster oven or conventional oven.

This makes it easy for moms or chefs to serve. This is a great time and labor saving line of Organic chicken products raised the way Mother Nature intended. Enjoy.

**708084 Salad Meat Snack Pack 30/5.3oz**

Julienned pieces of cooked chicken packed in tray & vacuum sealed. Each case contains 3 flavors: natural marinade, hickory smoked, and spicy BBQ. All flavors are wheat and gluten free & low carb.

**708095 Salad Meat Tray 20/10oz**

Julienned pieces of cooked chicken packed in tray & vacuum sealed. Each case contains 3 flavors: natural marinade, hickory smoked, and spicy BBQ. All flavors are wheat and gluten free & low carb.

**708151 Cooked Combo Case 23/1#**

- 3 trays wings
- 4 wing snack pack
- 4 half bird trays
- 2 trays leg quarter
- 5 trays salad mix
- 5 trays snack pack salad meat

**Total Fat of Nature's Premier Organic Chicken Compared to USDA National Database**

GRAMS OF TOTAL FAT IN 100 GRAM SAMPLE	NATURE'S PREMIER ORGANIC *	USDA AVERAGE **	PERCENT REDUCTION
WHOLE CHICKEN (a)	7.41gm	15.06gm	-51%
BONELESS SKINLESS BREAST (a) (b)	0.34gm	1.24gm	-73%
DRUMSTICKS (a)	5.15gm	8.68gm	-41%
THIGHS (a)	8.18gm	15.25gm	-46%
WINGS	12.00gm	15.97gm	-25%

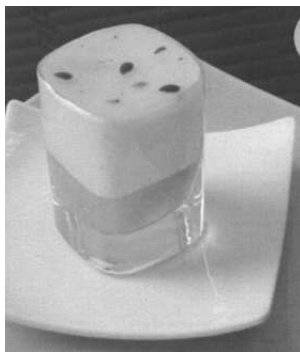
a) Can be labeled lean  
b) Can be labeled fat-free

# Pastry Corner by Michael Cohen



European Imports Ltd. is re-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.

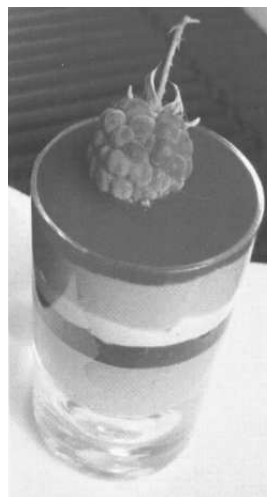
The applications are: Fruit mousse for cakes, individual cakes, tarts and glasses. Fillings for cakes and tarts or as it is defrosted or with the addition of a little glucose syrup for making a sauce for your plated desserts, Glaze for cakes and individual size portions or presentation glasses with the 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.



- |               |                      |               |
|---------------|----------------------|---------------|
| <b>300083</b> | <b>Apple Tatin</b>   | <b>5/1 kg</b> |
| <b>300150</b> | <b>Black Currant</b> | <b>5/1 kg</b> |
| <b>300161</b> | <b>Mango</b>         | <b>5/1 kg</b> |
| <b>300172</b> | <b>Passion Fruit</b> | <b>5/1 kg</b> |
| <b>300194</b> | <b>Raspberry</b>     | <b>5/1 kg</b> |
| <b>300205</b> | <b>Strawberry</b>    | <b>5/1 kg</b> |

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.



# New For the Grocery Shelves



## Collins Caviar

**She's got Eggs. She knows how to use them.**

By Karen Friberg

In November of 1983 Carolyn Collins turned a hobby into a profession. Lucky for us, her hobby was not rock-collecting. She and her daughter Rachel are Chicago natives and avid sport-fisherman, who had spent many years enjoying the natural abundance of beautiful fresh water fish of Lake Michigan. After seeing the glistening amber roe of the Great Lakes Chinook Salmon, Carolyn was determined to make caviar and began teaching herself and her daughter the age-old methods of transforming raw fish roe into succulent caviar, a complicated and delicate process that is a closely guarded industry secret. Thanks to the Collins women's determination and creativity, their hand-made, fresh Great Lakes Salmon and Trout caviars soon became an exclusive menu item for several well-respected Chicago area restaurants, and by 1985, they were shipping to restaurants and retailers nationwide.

**Collins Caviar remains the only Caviar House in North America that is exclusively a producer of American Freshwater Caviar®, and not an importer.** Yet even with the incredible growth the company has seen, they never sacrifice quality. Over 20 years after Carolyn began her business, Collins Caviar is still hand-processing their famous low-salt Salmon caviar **fresh** every week, as well as constantly "hatching" ideas for new varieties and flavor combinations.

As the company grew, so did the need to offer a more complete line of American Caviars. Exquisite American Golden Whitefish caviars were added to the list, and before long they were offering a stunning array of Caviars flavored with a variety of wild and inventive ingredients. The descriptions alone will make your caviar-loving customers giddy with pleasure. All new at European Imports, these exceptional, outrageous varieties are sure to stand out as artisanal products that appeal to

the most sophisticated culinary tastes while offered at prices that will shock and awe even the thriftiest consumer.

▶ **Smoked Chicago Golden:** Low-salt Whitefish caviar that is smoked to capture the rich aromas and intense flavors from our own blend of Midwestern fruit and hardwoods.  
**905073 Smoked Chicago Golden 12/1 oz**

▶ **Gravlax Caviar™:** This richly flavored, full-bodied caviar is made from Collins pristine salmon roe. The caviar is lightly smoked and seasoned with fresh dill, cracked peppercorns and lemon zest.  
**905106 Gravlax Caviar™ 12/1 oz**

▶ **Caviar Citron:** Our incomparable Whitefish is redolent with fresh citrus: Lemon, lime, orange and grapefruit combined with Absolut Citron Vodka for this popular and versatile caviar.  
**905128 Caviar Citron 12/1 oz**

▶ **Caviar Peppar:** Spiked and Spicy! Golden Whitefish caviar, cured with fresh jalapeno, serrano and habanero peppers, accented with Absolut Peppar Vodka and packed with a red chile pepper garnish.  
**905117 Caviar Peppar 12/1 oz**

▶ **Wasabi Tobikko:** Japanese horseradish imparts flavor to this intense, dazzling, neon green caviar!  
**905095 Wasabi Tobikko 12/1 oz**

▶ **Red Tobikko:** Japanese Tobikko, popular for its crunchy texture and sweet flavor, enhanced with a Brilliant red color makes your dishes pop.  
**905084 Red Tobikko 12/1 oz**

# New For the Grocery Shelves

## New Items Added! Fine Cheese Crackers

(Disclaimer: Cheese sold separately)

European Imports has just added three new items to the already dizzying array of Crackers for Cheese from The Fine Cheese Co.

Produced in Bath, England, these all butter, melt-in-your-mouth crackers are made using only Natural Ingredients. They are artisan baked and packed by hand in foil, for maximum freshness and a minimum unforced shelf-life of 12 Months.



### Charcoal Crackers

– These are really cool: Stylish, black crackers, suitable for all cheese types, from Blues to Bries. They provide a gorgeous backdrop for a stunning presentation.

**431216 Charcoal Crackers 12/5.3 oz**

**Wholemeal Crackers** are wheaty and crunchy crackers for strongly flavored cheeses like Camembert, Cheddar and Stilton.



**431172 Wholemeal Crackers 12/5.3 oz**

**Natural Crackers** are delicate crackers for soft, mild cheeses like Sharpam, Roblochon, and Lancashire.

**431227 Natural Crackers 12/5.3 oz**



**Has your cheese met its match?**

## Two New Additions to the Mas Portell Line of Extra Virgin Olive Oils

With spring technically here at last, it's time to revise our culinary repertoires, lighten things up a bit, get a little zesty!

What better way to add a little zing to a vegetable or fish dish than a little squeeze of citrus. European Imports Ltd. introduces **Mas Portell Extra Virgin Olive oil with Clementine Zest**. Made with 100% Extra Virgin Olive oil from Arbequina Olives and infused with the zest of select Spanish Clementines, this uber-flavorful oil is meant to be used raw as a dressing for salads, grilled vegetables and fruits, and light meats and fish. It can also be incorporated into cake or muffin batters to add a lovely citrus aroma to the finished product.



Also new from **Mas Portell is Pizzolio Extra Virgin Olive Oil**. This oil, containing Garlic, Oregano, Rosemary and Chili makes a great dip for crusty bread, as well as a fantastic base for tomato sauce. Try brushing it on Pizza dough before baking for an exquisite focaccia or layer with sliced Fresh Mozzarella and diced Tomatoes for the best pizza ever. It is also the ideal light condiment for dressing any cold salad.



Encourage your customers to experience these two very special infused oils.

**143139 Clementine Zest 6/8.5 oz**  
**143206 Pizzolio 6/17 oz**



# New For the Grocery Shelves

## New on the Scene-A Blueberry Lorina!



A fun and exciting new development on the beverage front: Introducing Lorina Sparkling Blueberry Lemonade. Its base is the same formula as original Lorina Sparkling Lemonade, starting with water from a Natural Spring in Munster, France, which filters through Vosges Sandstone. This crisp, clean water is then carbonated and provides the base for layers of flavor that include a lemon essence made from the finest Italian Lemons,

and the purest sugar possible. In keeping with the traditional methods of Victor Geyer, who began making this lemonade in 1875, the flavored syrup used in production is made fresh daily to preserve the brightness of the fruit flavors. The newest addition to the line also contains a natural blueberry flavoring, which adds a delightfully sweet dimension that rounds out the tartness of the lemon, and evokes a feeling of summertime.

We are among the first to bring Lorina Sparkling Blueberry Lemonade to the American market, and we predict that it will be a huge hit this spring and summer.



Introduce your customers to this sweet and refreshing treat. Or try it for yourself, close your eyes and dream of warm weather.

**693051 Lemonade Blueberry 24/11.1 oz**  
**693062 Lemonade Blueberry 12/25.4 oz**

## Line Extensions/Changes to Current Lines

**Wanner®**  
CREAM FILLED WAFERS

**431162 70% Chocolate Bar 15/5.29 oz**

Introductory Offer - 25% off

**431927 Coconut Wafers 12/2.11 oz**

Milk chocolate with coconut wafers.

**431939 Apricot Wafers 12/2.11 oz**

Milk chocolate with apricot wafers.

**431917 Milk Chocolate Covered  
Hazelnut Wafers 12/2.4 oz**

**430740 Chocolate Wafers 12/2.11 oz**

*Replaces 43063-9*

**430751 Hazelnut Wafers 12/2.11 oz**

*Replaces 43061-5*

**430762 Lemon Wafers 12/2.11 oz**

*Replaces 43065-4*

**430773 Vanilla Wafers 12/2.11 oz**

*Replaces 43072-8*

**Lindt** 

OF SWITZERLAND

**480873 Lindor 60% Extra 12/5.1 oz**  
**Dark Bag**

This candies dark hard shell gives way to a creamy smooth center. Each bag contains 20 divine 60% Extra Dark Chocolate Truffles.



New to the St. Dalfour line of all natural conserves:

**201617 Cranberry with Blueberry 6/10 oz**  
**Conserves**

**201606 Kumquat Conserves 6/10 oz**

**201595 Gourmet Pear Conserves 6/10 oz**

All of St. Dalfour's conserves are made with pure fruit and no added sugar and are ideal for those watching their sugar intake.

# New For the Grocery Shelves



Have you heard the buzz about Sahale Snacks? They were featured in the March 2006 edition of Real Simple and Health Magazine has named them in their "Best of Food" category in their April edition. This comes as no surprise to us as we are well aware of the health benefits of Sahale Snacks verses the usual snacks.

Introducing their newest flavor and new pack sizes. All five flavors are now available in 2 ounce bags packed in cases of 12 and the NEW 5 ounce bags packed in cases of 6. Both cases convert to case trays that are ready for the grocery shelves. Sahale also offers a spinner display rack and a rack for hanging the bags.

New flavor:

- 422362 Sing Buri 6/5 oz
- 422351 Sing Buri 12/2 oz

A simply delectable blend of lemongrass, soy glazed cashews, pineapple, peanuts and sesame seeds lightly dusted with mild Chinese chili.

New packs:

- 422406 Socorro 6/5 oz
- 422395 Ksar 6/5 oz
- 422384 Valdosta 6/5 oz
- 422373 Soledad 6/5 oz



Discover the flavor and health benefits of Sahale Snacks.



Dave's Gourmet Specialty Foods introduces an innovative pump spray hot sauce that allows you to adjust the heat level to your taste by turning the

cap. Now you can decide if you want your food a little spicy, hot or fiery.

- 138238 Adjustable Heat Sauce 12/7.1 oz



The House of Alsertor, Hamburg, Germany - producing quality products for over 100 years.

- 557773 Herring in Dill Herb Sauce 10/7 oz
- 557784 Fried Herring 12/17.6 oz



- 101305 Sriracha Hot Chili Sauce 12/28 oz

Fresh red chili pepper pureed in its own juice with garlic flavoring.



- 599217 Peppermint Extract 12/1 oz
- 599225 Almond Extract 12/1 oz
- 599239 Vanilla Extract 12/1 oz
- 599240 Orange Oil 12/1 oz
- 599251 Lemon Oil 12/1 oz
- 599262 Strawberry Extract 12/1 oz
- 599273 Cherry Flavor 12/1 oz
- 599295 Anise Extract 12/1 oz
- 599284 Cinnamon Flavor 12/1 oz

# New For the Grocery Shelves

## STICKY FINGERS BAKERIES

Sticky Fingers has a variety of brownie and muffin mixes. Make home baked brownies or muffins in minutes. Just add water, egg and oil, give a quick stir and bake. The brownies are a chocolate explosion, they are a moist and cake-like tasty treat. The perfect pick me up for someone special. The muffins are great for a quick breakfast treat or as a thoughtful gift.

<b>820128</b>	<b>Fudge Brownie Mix</b>	<b>12/16 oz</b>
<b>820117</b>	<b>Mint Chocolate Chip Brownie Mix</b>	<b>12/17 oz</b>
<b>820106</b>	<b>Espresso Fudge Brownie Mix</b>	<b>12/17 oz</b>
<b>820095</b>	<b>Morning Glory Muffin Mix</b>	<b>12/20 oz</b>
<b>820084</b>	<b>Apple Date Oat Bran Muffin Mix</b>	<b>12/18 oz</b>
<b>820073</b>	<b>Wild Blueberry Muffin Mix</b>	<b>12/18 oz</b>
<b>820062</b>	<b>Cranberry Orange Muffin Mix</b>	<b>12/19 oz</b>



Introducing Fattorie mini cheese flutes and double sesame breadsticks. Great for snacking.

<b>431706</b>	<b>Mini Cheese Flutes</b>	<b>12/3.5 oz</b>
<b>431640</b>	<b>Double Sesame Breadsticks</b>	<b>12/4.4 oz</b>



<b>429628</b>	<b>Homebaked Shortbread Triangles</b>	<b>12/6.17 oz</b>
<b>429651</b>	<b>Homebaked Shortbread Fingers</b>	<b>12/7.05 oz</b>
<b>429639</b>	<b>Homebaked Shortbread Rounds</b>	<b>24/4.23 oz</b>



Brents & Sams popular made from scratch chocolate chip cookies are now available in the perfect little single serving size grab and go bag perfect for the mini bar.

**438828 Chocolate Chip Cookies 48/1.9 oz**

These crisps are all naturally wheat, gluten sugar and tran's fat free. They are made with aged parmesan cheese with specs of jalapeno.



**428973 Jalapeno Gourmet Wafer Crisps 12/3 oz**



**820962 Spinach & 4 Cheese Stromboli 96/5 oz**

Fresh spinach sautéed with garlic, pepper and spices, blended with mozzarella, ricotta, provolone and romano cheeses stuffed in a crisp bread.



**458595 Olive Oil Potato Chip Trio 24/1.25 oz**

A crunchy blend of thick cut Russet potatoes, sweet potatoes, blue potatoes and olive oil.

**458606 Olive Oil Garlic Potato Chips 24/1.25 oz**

A blend of thick cut Russet potatoes, sweet potatoes, blue potatoes and olive oil with a light garlic taste.

# NEW FOR THE GROCERY SHELVES



Introducing new items from Lazzaroni. Snackini's and Bruschette's in a variety of flavors.

<b>429906</b>	<b>Snackini with Olives &amp; Capers</b>	<b>12/7 oz</b>
<b>429895</b>	<b>Bruschette with Olives</b>	<b>12/6.1 oz</b>
<b>429884</b>	<b>Bruschette with Rosemary &amp; Sage</b>	<b>12/6.1 oz</b>
<b>429873</b>	<b>Bruschette Classic</b>	<b>12/6.1 oz</b>
<b>429862</b>	<b>Snackini Classic</b>	<b>12/7 oz</b>



Produced in Italy Gia pastes are made from carefully selected fresh ingredients, many of which are grown locally in Emilia Romagna. Gia pastes provide all the quality and flavor of home-made and none of the work.

<b>164128</b>	<b>Tomato and Garlic Puree</b>	<b>12/3.17 oz</b>
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A puree of double concentrated tomato puree and garlic. Adds flavor to pizza, pasta sauces and casseroles.

<b>164139</b>	<b>Black Olive Paste</b>	<b>12/2.82 oz</b>
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A mixture of cured ripe Mediterranean black olives and olive oil. Try this paste for canapés, salads and pastas.



Ka-Me introduces noodles boxes in six authentic flavors:

<b>366662</b>	<b>Black Bean Noodle Box</b>	<b>6/11.06 oz</b>
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Rice noodles with black bean sauce, water chestnuts and red peppers.

<b>366540</b>	<b>Honey Soy Ginger Noodle Box</b>	<b>6/11.06 oz</b>
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Hokkien Noodles with honey ginger sauce and baby corn.

<b>366573</b>	<b>Pad Thai Noodle Box</b>	<b>6/11.06 oz</b>
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Thai noodles with pad Thai sauce, straw mushrooms and baby corn.

<b>366617</b>	<b>Peanut Satay Noodle Box</b>	<b>6/11.06 oz</b>
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Hokkien noodles with spicy peanut sauce, peanuts and bamboo shoots.

<b>366651</b>	<b>Szechuan Noodle Box</b>	<b>6/11.06 oz</b>
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Hokkien noodles with spicy Szechuan sauce and straw mushrooms.

<b>366640</b>	<b>Teriyaki Noodle Box</b>	<b>6/11.06 oz</b>
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Hokkien noodles with Teriyaki sauce, carrots and sesame seeds.



New Unsweetened Organic Bottled Teas

<b>693117</b>	<b>Just Green Tea Unsweetened</b>	<b>12/16 oz</b>
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A naturally delicious green tea.

<b>692939</b>	<b>Just Black Tea Unsweetened</b>	<b>12/16 oz</b>
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A smooth and clean tasting unsweetened black tea.

