

# WHAT'S INSIDE

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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.

**December 2006**  
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## **Save these dates!**

When planning your 2007 schedule, make sure you leave room to attend one of the following events:

### **Winter Fancy Food Show**

January 21-23, 2007  
Moscone Center, San Francisco, CA  
Booth #3705

### **Spring Fancy Food Show**

May 6-8, 2007  
McCormick Place, Chicago, IL  
Booth #6100

The Spring Fancy Food Show is an especially exciting event for European Imports Ltd. since it is held in our hometown and it is the locale where we introduce our 2007 Holiday catalog. The products from our holiday catalog will be on display and available for sampling as well as a generous assortment of everyday items.

### **Summer Fancy Food Show**

July 8-10, 2007  
Jacob Javits Center, New York, NY  
Booth #1536

### **European Imports Ltd. Southwest Food Show**

August 28, 2007  
The Scottsdale Plaza Resort, Scottsdale, AZ

2007 will be our fourth year hosting a trade show in Arizona. Since the first year the show has really grown, from 50 vendors and a few hundred guests to over 70 vendors and over 500 guests. While the bulk of our guests came from Scottsdale, Phoenix and Tucson we are proud to say we also had customers from Texas, New Mexico, Colorado and Nevada attend the show.

For an up-to-date calendar of events please visit our website: [www.eiltld.com](http://www.eiltld.com)

## **Happy Holidays**

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



# Under The Dome by Marcia Suchy

**Papillon Roquefort:**  
**THE HISTORY OF A METAMORPHOSIS**  
 (“How a cheese became a butterfly”)



I would like to share with you the story of Papillon Roquefort, and why it is held in such reverence by cheese mongers everywhere.

**THE CAVES**

Montagne du Combalou has been transformed into a unique maze of tunnels and caverns through years of the artistry of nature. This is where the maturing caves of Roquefort-sur-Soulzon work their magic to transform each wheel of cheese into “Papillon” the magnificent butterfly of Roquefort.

**THE MOLD**

The Alric family is responsible for this beauty. They strategically place their rye bread (wood-oven baked) throughout the cellars, relying on the damp air to inflict each loaf with the miracle of nature and “*Penicillium Roqueforti*”. It is only in this mold that the lovely veining in Papillon Roquefort can be created.

**THE ANIMALS**

The ewes run free-range on the Causses, a prime cheese producing region of Rourgue. The wild grasses and aromatic plants provide a fertile play and feeding ground for the contented Laucune sheep. Only the season’s richest milk (the milk from the spring, summer and early fall grasses) goes into the production of Papillon.

**THE CHEESE**

Once the curd reaches the cool, dark, damp Papillon cellars, and is cultured with the *Penicillium Roqueforti*, it slowly transforms into the beautiful Roquefort cheese. After the three month maturation the wheels of cheese deservingly merit the name of “Papillon”.

Our Papillon Roquefort selection includes:

- FR9095 Quartered Wheels** 4/3 lb
- 019095 Roquefort Wedges** 12/3.5 oz
- And the new...
- 010473 Organic Wedges** 6/4.4 oz

**Papillon Sheep Cheese:**  
**GOING BEYOND ROQUEFORT**  
 (An extension of Papillon excellence)



The “RONDIN” of sheep milk is a small log, weighing less than two pounds. The rind and the log are firm, about the consistency of a tome or Basque Pyrenees. The pitted “lunar” effect on the thin, edible, natural rind surface lends to the total aesthetics and appeal of the Rondin. The paste is resilient and smooth, and the flavor is excellent though less “sheepy” than the Basque types. Expect this cylindrical tome to reflect the chemical-free, high altitude grazing areas with superb balance of fruity, nutty, meaty and olivey greatness. Rondin as well as Carauchon (below) are from the Aveyron region, north in Roquefort.

**010462 Papillon Roquefort** 2/1.7 lb



CARAUCHON is a washed rind sheep cheese with characteristics that are reminiscent of both Reblochon and Pont L’Eveque cheeses. This is a joy for anyone with a love for the hearty monastery-style soft ripening cheeses. A thin striated, pitted (edible by prerogative) rind coats the supple but never runny interior. Though Carauchon ripens and softens with time, it will never be ultra strong or aromatic. The cheese stays stable in texture for presentation.

**010450 Papillon Carauchon** 4/8 oz

# Under The Dome

## AUSTRALIA MOONDARRA

A cheese for the season.



If you have only one chance to introduce a funky and fun cheese to your customers for the Christmas, Chanukah or New Year holiday, let Moondarra be it.



Moondarra cheeses are thick, creamy rectangular logs with a soft texture, and seasoned with nuts and fruits or savory chives and garlic. Each log is fabulously decorated on the exterior and lusciously continues with chunks of fruits (or garlic) throughout the body of the cheese. The fruit logs are mildly sweet.



Moondarra is made using a chilled-mix method which prevents caramelization of the milk and fruit sugars, resulting in a contrast of fresh milky flavor and smooth texture. The festive aesthetics and rich, cream-cheesy body are perfectly suited for celebrations and parties throughout the season. The shelf life is long, and each cheese comes in cryovac packaging for ease of display and protection. Packed 8/4.2 oz. UPC coded. E.T.A. November 15th.

- |               |                            |                 |
|---------------|----------------------------|-----------------|
| <b>020184</b> | <b>Apricot and Almond</b>  | <b>8/4.2 oz</b> |
| <b>020217</b> | <b>Fig and Walnut</b>      | <b>8/4.2 oz</b> |
| <b>020195</b> | <b>Garlic and Chive</b>    | <b>8/4.2 oz</b> |
| <b>020206</b> | <b>Honey and Pistachio</b> | <b>8/4.2 oz</b> |



## Two New French Cheeses to Appear Soon.

E.T.A. By Early December.



### CHISTOU

The newest addition to the Istarra line of specialty cheeses, Chistou is made in the heart of the Basque country. An exceptional taste profile is the result of the pasteurized 50% cow, 50% ewe's milk composition. The firm, resilient texture is smooth with a flavor character to please both the novice and connoisseur of cheese. Each typically Basque style wheel is incased with a natural rind spotted with molds.

Due in stock by December 1st.

**011240 Chistou Istarra 1 x 4.4 kg.**



### CHATELAIN BRIE 3 KILO 60%

Produced in the Les Vosges Mountain region the Chatelain Brie is made using mesophylus lactic ferments to create a fuller flavor in mid-life. Though the flavor begins smooth and buttery in the initial stages, a fuller profile will soon take over as the cheese ripens. The rich and lactic taste profile falls between the milder Brie versions found in the U.S. and that of the fuller flavored, lactic, European versions.

**011239 Chatelain Brie 60% 2 x 3 kg.**

# Wild & Unique Foods by Tim Doyle

## The Quail Advantage



**Manchester Farms Quail** is the nation's oldest, largest and most respected quail processor. Through a selective breeding process they have developed a premium jumbo quail. The quail are grown in environmentally controlled houses, fed a special formulated corn and soy diet, and have always been hormone and antibiotic free. Over 110,000 Pharaoh/Coturnic quail are processed weekly in a USDA plant in South Carolina. This completely domesticated species contains more moisture than wild species which helps to increase flavor and durability while cooking.

Quail has become extremely popular because of its distinctive, succulent taste which acts in harmony with most sauces and seasoning. Quail is also lower in fat than chicken or turkey. We carry a full line of whole and semi-boneless quail products.

We also have a new line of quail appetizers that are wrapped in bacon. We have partially boned quail legs marinated or wrapped in bacon that are 1 oz and IQF frozen. The thigh bone is removed so the first wonderful bite is boneless, and the drum stick works as a handle. They are cooked from frozen in 15- 20 minutes at 400 degrees with no tooth pick needed to hold them together. This is a sure hit for all catering events



and easy to cook right out of the bag. I am totally a grill guy for quail, but there is a method however you like to cook. The whole or semi-boneless quail can be grilled, baked, broiled, sautéed, barbecued, fried or smoked. They have a light, distinctive flavor and are not at all gamey. No matter what time of the year, quail are convenient and easy to enjoy.

### FAT (3 oz. Cooked with Skin)

QUAIL	6 g
TURKEY	8 g
CHICKEN	12 g

### CALORIES (3 oz. Cooked with Skin)

QUAIL	140
TURKEY	170
CHICKEN	200

<b>WG6087 Quail Frozen Semi-Boneless</b>	<b>6/4/4 oz</b>
<b>WG6100 Quail Frozen Semi-Boneless</b>	<b>6/4/3-4 oz</b>
<b>WG6105 Quail Bone in Split Marinated Frozen</b>	<b>6/4/4 oz</b>
<b>WG6107 Quail Bone in Retail Box</b>	<b>6/2/5 oz</b>
<b>WG6100 Quail Breast Medallions</b>	<b>6/4/3-4 oz</b>
<b>WG6115 Quail Breast Medallions Airline</b>	<b>4/12/2 oz</b>
<b>701527 Quail Legs Marinated</b>	<b>2/58 ct</b>
<b>701539 Quail Legs Wrapped in Bacon</b>	<b>2/40 ct</b>

**Mexican** - Serve two grilled quail with Mexican rice and beans.

**Italian** - Cook two quail in a casserole dish covered with marinara sauce at 350 degrees for 30 minutes. Remove the quail. Serve the marinara sauce over pasta with the two quail on the side.

**American/Country Cooking** - Grill (charbroil or flat), or fry (breaded) and serve over rice with two side dishes and bread.

**Seafood** - Fry or grill and serve in combination with a 3-4 oz fillet, skewer of shrimp, oysters, etc.

**Steak House** - Serve two quail with either a baked potato or a combination plate with a petite fillet or small steak.

**BBQ** - Quail can be smoked or barbecued and served along with chicken, beef or pork.

# For the Pastry Chef by Karl Helfrich

## Easy Holiday Pastry Displays

With the holiday season comes celebrations... and more celebrations! Make your holiday parties more festive while keeping your labor costs in line with these dessert ideas from European Imports Ltd.

Create authentic and delicious coconut macaroons with **Carma Coconut Macaroon Mix (Item # 46811-4)**. Dip them in **Cocoa Barry Pate a Glacier Brune (Item # 46891-8)** for a perfect chocolate covered treat.

For beautifully elegant bite sized pastries look no further than the **Pat a Choux** line of French petit fours.

First, there is the **Chocolate Petit Four Assortment (Item # 873561)** featuring eight different bite sized chocolate treats. Next, there is the **Sweet Petit Four Assortment (Item # 87353-5)** with nine traditional French items like éclair, opera, and praline choux.



The **Mirliton Assortment (Item # 87354-6)** boasts eight soft almond frangipan based mini pastries – peach, apple, pistachio, cherry...delicious! Finally there are the famous French **Mini Almond Macaroons (Item # 87355-7)**, tiny “sandwiches” with fillings such as coffee, raspberry, chocolate, and lemon.

The **Symphony** line of pastries are “bars” (or pavés in French). They come conveniently packaged in 4” x 12” or 5” x 16” lengths and can be cut in any size or shape desired.

The **Chocolate Crunch Bar (Item # 877740)** has a crunchy bottom made of imported wafers (feuilletines) and praline, topped with a silky chocolate mousse.



The **Opera (Item # 873673)** has layers of thin almond sponge soaked with espresso, filled with ganache and coffee buttercream.

The **Petit Fours (Item # 873695)** are a selection of four assorted strips, each with a distinct appearance: Orange Curacao, Bitter Chocolate Caraibe, Maracuya (passion fruit mousse and chocolate mousse), Capucine (vanilla mousse and cassis mousse).

The **Lemon Tart (Item # 873684)** has a buttery shortbread crust filled with pure lemon curd finished with lemon glaze.

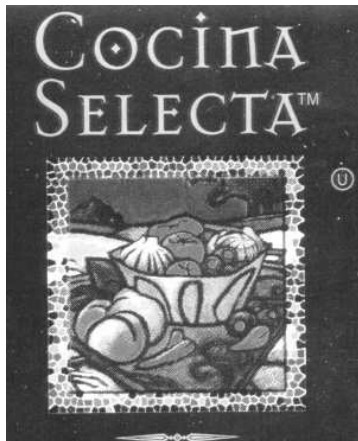


And of course no holiday party is complete without chocolate! Our **Life in Provence Truffles (Item # 490362)** feature a variety of twelve flavors of artisan truffles such as Madagascar Vanilla, Dulce de Leche, Pistachio Rose, Caramel Fleur de Sel, and many more. Each flavor is beautifully garnished and comes in a pastry cup ready for display.

So whether you are serving an intimate gathering of friends, or a huge gala, these items can bring the “wow” factor to your event while freeing up valuable staff time.

# Specialty Grocery Brands

## 2006 Exclusive Review



As you know, European Imports Ltd. offers a wide variety of specialty grocery products with many of the lines being exclusive to EIL. In the past year we have made a concerted effort to expand those exclusive lines to bring you the quality and variety of products you are looking for. Following are the exclusive products we have added in 2006.

Spanish food is “in fashion” now more than ever. The **Cocina Selecta** products we import from Spain are the perfect source for traditional Spanish ingredients. New to the line in 2006:

**370362 Blue Cheese Stuffed Olives 2/1 gal**

**370373 Blue Cheese Stuffed Olives 12/10 oz**

These olives combine the bold flavor of blue cheese with the classic flavor and texture of Spanish Queen olives. These olives are a great snack on their own or a delicious treat at the bottom of a martini.



**139394 90/10 Canola & Extra Virgin 3/5 L Olive Oil Blend**

The savory taste of olive oil combined with the lightness of canola oil makes this blend the best choice for applications such as sauces, mayonnaise, marinades, dressings, light frying, baking and stir-fry.



**370316 Capers Nonpareilles 6/16 oz**

Brownish green nonpareilles are the smallest of the commercially used capers. The caper is the flower bud of a low growing vine found in Mediterranean countries. Cured in brine and packed in vinegar, capers are now used in a wide variety of dishes, from the traditional Greek, Spanish and Italian cuisines to more American dishes such as meatloaf and tuna salad.



**370305 Caperberries 6/16 oz**

Caperberries, a relative of capers, are much larger and have a more delicate taste. Caperberries, the spicy flowers of the caper bush, are hand picked in the large bud stage and then pickled. Caperberries are great for all sorts of seafood dishes, absolutely fabulous with smoked salmon, and an interesting and flavorful garnish to salads. They brighten soups, stews, pastas and more. Caperberries offer a less intense flavor of the traditional caper.

# Specialty Grocery Brands



Good Italian food starts with authentic Italian ingredients. The **Cucina Viva** line provides just that. New to the line in 2006:

**431828 Breadsticks 8/30/.53 oz**

These long, thin, toasty, buttery breadsticks are imported from Turin, Italy. Intended for food service use, each individually wrapped pouch contains approximately four breadsticks, which can be enjoyed alone, with butter or olive oil for dipping, or with prosciutto and cheese as a first course. Cucina Viva Grissini are an easy way to add a touch of authentic Italian charm to a simple bread basket.



**803106 Whole Wheat Gnocchi 12/17.5 oz**

This gnocchi is made with whole grain wheat flour, combining the seductive qualities of smooth potato gnocchi, with the nutty, more complex flavor and added health benefits of whole wheat.

**038017 Whole Peeled Tomatoes 12/28 oz**

These all natural Roma tomatoes are imported from Italy, where they are harvested by hand at the peak of ripeness to preserve their firm flesh, and the sweet and sour freshness of flavor.



The French generally take pride in the cuisine of their country and we take great pride in the **Life in Provence** products we import from France. New to the line in 2006:

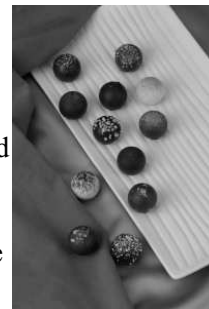
**44202 Whole Wheat Mini Toast 24/2.75 oz**

These toasts are just as cute and delicious as the original mini toast, but with a darker, more hearty appearance and flavor, and the health benefits of added fiber.

**490362 Life in Provence Assorted Chocolate Truffles 12/16 ct**

These truffles are made specifically for food service applications. One case contains 192 individual truffles. Each case is an assortment of 12 truffle flavors, with each flavor packed in an individually wrapped tray containing 16 truffles.

These truffles are hand made in the USA, using all natural ingredients including pure Belgian chocolate and fresh cream, as well as the highest quality fruit purees, nuts and vanilla. The truffles require refrigeration, and freezer storage is highly recommended to preserve freshness.



# Line Extensions/Changes to Current Lines



Nuovo's line of frozen pasta was misidentified in our 2006-2008 color catalog. Following is the corrected item identifications:

- A. 883782 Veal Bolognese Ravioli 1/90 ct
- B. 883771 Fruitti di Mare Girasole Herb Pasta Ravioli 1/32 ct
- C. 883760 Goat Cheese Rstd. Tomato Herb Round Ravioli 1/100 ct
- D. 883793 Mascarpone, Smoked Chicken & Pine Nut 1/90 ct
- E. 883804 Rstd. Pepper & Smoked Mozzarella Ravioli 1/90 ct
- F. 883759 Prosciutto Provolone Herb Ottave Ravioli 1/100 ct
- G. 883748 Four Cheese Sacchette Beggar's Purse 1/150 ct
- H. 883827 Potato Gnocchi 1/10 lb
- I. 883838 Venetian Penne 1/15 lb
- J. IS920 Crab Lobster Round Striped Ravioli 1/100 ct
- K. IS910 Forest Mushroom Square Ravioli 1/150 ct

**Not Shown:**

- IS946 Lobster Striped Ravioli 1/90 ct
- 883849 Basil Papparadelle 1/10 lb
- 883850 Porcini Mushroom Pasta 1/10 lb



- 132117 Cowboy Kettle Chili Mix, Mild 6/24 oz
- 132128 Cowboy Kettle Chili Mix, Spicy 6/24 oz

These chili mixes make homemade cooking easy. Just cook your meat, drain and add the jar of Cowboy Kettle Chili Mix and water as directed. Simmer until heated through and enjoy!

- 132151 Pomengranate Salsa 12/16 oz
- 132162 Pomengranate Margarita Mix 12/32 oz

Jardine's takes the pomengranate to new heights with this new salsa and margarita mix.



New to the line:

- 163662 White Balsamic Vinegar 12/6.7 oz
- This vinegar is aged for twelve months in the traditional method and finished in white oak.
- 138495 Basil & Garlic Extra Virgin Olive Oil 12/6.76 oz

B.R. Cohn infuses their traditional California olive oil with the aromatic essence of basil and garlic to provide a clean and complex blend of flavors.



- 931073 White Tea Energy 24/15.5 oz
- The "energy" this tea provides predominantly comes from the 92 mgs of tea caffeine in each serving. Tea caffeine is purported to stimulate alertness without shocking the system - making Inko's White Tea Energy - "Jitter Free".



Pack changes:

- 231384 Orange Marmalade 6/16 oz
- Replaces 21035-9
- 210362 Lime Marmalade 6/16 oz
- Replaces 21034-7
- 210373 Grapefruit Marmalade 6/16 oz

This marmalade is a new addition to the range. It has distinct memorable flavor perfect for grapefruit fans.



- 438995 Teddies 12/3.5 oz
- Imported from England, these biscuits are hand baked all butter shortbread bears with a touch of honey. This cookie is Earl Grey's first premium cookie designed especially for children with no artificial ingredients.



# Line Extensions/Changes to Current Lines



## Knorr Recipe Soup Mixes

Changes:

- 510406 Leek** 12/1.8 oz  
Replaces 510305
- 510417 Vegetable** 12/1.8 oz  
Replaces 510383
- 510428 French Onion** 12/1.8 oz  
Replaces 510261
- 510440 Tomato Basil** 12/1.8 oz  
Replaces 510372
- 510451 Cream of Spinach** 12/1.8 oz  
Replaces 510272
- New to the line:
- 510439 Spring Vegetable** 12/0.9 oz



- 080184 Counter Display** 1/1 ct  
Counter display unit for Boska carded cheese tools. The display holds 4/10 slicers, graters and knives in the deluxe Rosewood series plus 3 Holland cheese knives. It is a stand-up wire unit with a Boska cheese tool sign across the top.



- 475828 Quevedo 65% Cacao** 12/2 oz  
**Bittersweet Chocolate Bar**  
Made from centuries-old, Ecuadorian Nacional cacao beans, this chocolate offers up trademark nacional taste -- powerful yet floral with accents of green forest, tea, subtle nut and a lingering banana and pound cake finish.
- 475839 Single Origin Varietal** 12/.35 oz  
**Tasting Kit**  
Guittard single origin chocolates offer a unique tasting experience. These chocolates differ only in the source and varietal of the cacao beans used to make the chocolate. Cacao and sugar content are held constant, at 65% and 35% respectively, as are other variables in the chocolate making process. So, the taste differences among the chocolates are singularly attributable to where the cacao is grown.



- New pack: **Brookfarm**  
**142328 Lemon Myrtle Infused** 6/8.5 oz  
**Macadamia Oil**  
Replaces 14208-1

- 601527 Sweet Moments Assortment** 18/6.2 oz  
Lazzaroni, the maker of the world's most famous Italian cookies, has done it again with this delicious assortment of crunchy cookies. these delightful treats make the perfect accompaniment to cold milk, coffee or tea.



- Introducing Stefano's new line of pre-made frozen paninis. Each sandwich is prepared with sliced meat and cheese and is then grilled for an authentic panini look and taste. These sandwiches can be heated in a convection or conventional oven, or prepared in a panini press. When served hot, these grilled sandwiches are the perfect choice for last minute suppers, lunches and snacks.



- 820995 Muffuletta Panini** 12/9 oz  
Provolone cheese, salami and ham in a golden pocket.
- 820984 Italian Panini** 12/9 oz  
Provolone cheese, ham, pepperoni and salami in a golden pocket.
- 821006 Chicken Caesar Panini** 12/9 oz  
Chicken, bacon, provolone and romano cheese in a golden pocket.



- New to the line:
- 458639 Mediterranean Lime Polenta** 12/5 oz  
**Corn Chips**  
A hearty, crunchy corn chip sprinkled with sea salt and all natural lime flavoring.
- 458640 Parmesan Olive Oil** 12/5 oz  
**Potato Chips**  
All natural fresh select potato chips cooked in premium olive oil and sprinkled with parmesan cheese and sea salt.

# New for the Grocery Shelves

## Your Chocolate Dreams Have Come True!

**Chocoa Chocolate Fountains** and fountain chocolates are now available from European Imports Ltd. For a unique centerpiece idea, catering idea and party food these fountains and chocolate will provide the ultimate chocolate dipped experience! A Chocoa Chocolate Fountain will turn a room full of adults into kids again, as they dip fruit, marshmallows, pretzels and much more into a fountain of free-flowing chocolate.

The fountains are available in two styles and the chocolate is available in three flavors. The motors and heating elements of these high quality fountains are made in Japan. The fountains have a 110 degree heat set so your chocolate curtains perfectly. The chocolates were designed specifically for use in chocolate fountains. It is pure and all natural. Because the chocolates have such a high content of cocoa butter no additional oil is needed to keep the chocolate flowing perfectly. The chocolate comes in quarter sized wafers for quick and easy melting.



<b>479051 Mini Stainless Steel Fountain</b>	<b>1/1 ct</b>
<b>479028 Mini Black Fountain</b>	<b>1/1 ct</b>
<b>479095 Belgian White Chocolate</b>	<b>10/1 kg</b>
<b>479228 Belgian Milk Chocolate</b>	<b>10/1 kg</b>
<b>479217 Belgian Dark Chocolate</b>	<b>10/1 kg</b>

Dipping ideas for your Chocoa Chocolate Fountain: pound cake; fresh fruit – such as strawberries, (everyone’s favorite) bananas, pineapples, apples, oranges and kiwis; dried fruit; nuts; wafers; lady fingers; biscotti; cookies; cake; marshmallows; pretzels. Your only limitation is your imagination.



## A Unique Sugar for Unique Holiday Baking!

Looking for a unique product to offer your customers this holiday baking season? We have the products for you! Now available from European Imports Ltd.: **Big Tree Farms Heritage Palm Sugar**. These sugars are unlike any other sugar. Unlike most other palm tree sugars which are in “loaf” forms which are difficult and messy to handle Big Tree Farms traditional coconut palm sugar is dried and ground to create the very first dry crystal palm sugar.

Available in three flavors these unique 100% natural sugars are perfect for baking, general cooking or coffee and tea. It can be used just as you would any other sugar. Heritage Palm Sugars are naturally shelf stable and will not cake or become sticky over time. The packaging of these sugars is very simple yet sophisticated. Each sugar is packed in Big Tree Farms signature handmade boxes modeled after antique “hatboxes”.



<b>224240 Coconut Palm Sugar</b>	<b>6/8.5 oz</b>
Traditional coconut palm sugar ground to a fine crystal for ease of use.	
<b>224251 Coconut Palm Sugar with Ginger Root</b>	<b>6/8.5 oz</b>
Traditional coconut palm sugar ground to a fine crystal and mixed with ground ginger roots.	
<b>224262 Coconut Palm Sugar with Tumeric Root</b>	<b>6/8.5 oz</b>
Traditional coconut palm sugar ground to a fine crystal and mixed with ground tumeric roots.	

# New for the Grocery Shelves

## ECCO LA PASTA



“Ecco La Pasta is where hands, eyes and appetite all meet to create a true Italian experience.” These specialty mixes are exactly the thing you need to put together an easy, quick meal with all the

flavor and texture of fresh pasta; and none of the tedium, mess and inconsistent results that go hand-in-hand with making your own pasta from scratch. Just add water, mix, knead, roll and cut for a really special treat. These products are the ideal gift for the home cook who wants to make spectacular fresh pastas that turn out perfect every time, and are also a great way to get the kids involved in the kitchen.

The mixes are fantastic for merchandising with pasta machines and pasta service accessories, as well as sauces and cheeses to compliment the finished product.

In addition to plain and delicately flavored pasta and gnocchi mixes, the Ecco La Pasta line also includes Semolina Pizza Crust Mix in bulk and retail sizes.

<b>802184 Gnocchi Flour, Garlic Rosemary</b>	<b>8/7.5 oz</b>
<b>802239 Gnocchi Flour, Potato</b>	<b>8/7.5 oz</b>
<b>802228 Gnocchi Flour, Potato (Bulk)</b>	<b>1/5 lb</b>
<b>802240 Gnocchi Flour, Spinach</b>	<b>8/11.5 oz</b>
<b>802173 Egg Pasta Flour</b>	<b>8/11.5 oz</b>
<b>802162 Egg Pasta Flour (Bulk)</b>	<b>1/5 lb</b>
<b>802262 Whole Wheat Pasta Flour</b>	<b>8/11.5 oz</b>
<b>802251 Spinach Pasta Flour</b>	<b>8/7.5 oz</b>
<b>802195 Garlic Parsley Pasta Flour</b>	<b>8/7.5 oz</b>
<b>802217 Semolina Pizza Mix</b>	<b>8/9.6 oz</b>
<b>802206 Semolina Pizza Mix (Bulk)</b>	<b>1/5 lb</b>



## Caramel Sin's “Fool” Fruity and Flavorful

With Christmas quickly approaching, this is a fitting time to introduce spectacular cranberry creations? These irresistible sauces are all natural, kosher, and versatile enough to use as a topping, cooking sauce or spread....let your imagination run wild! Each variety is handmade in small batches, hand bottled, hand labeled and hand packed for shipment.

### 873806 Cranberry Fool

12/11 oz



Whole glossy fruits combine for a pleasing dark-red mixture that spoons out as a gorgeous topping. Experience a gambit of flavors from rich and sweet to tart and full bodied. Chock full of dried cranberries, dried Montmorency cherries, currants and raisins with a

hint of vanilla, you can run wild with your recipe options. Use as a topping for chicken, pork loin, yogurt or Brie. Stir in your oatmeal for breakfast or make a pie for dessert. Stir into your bread pudding prior to baking for a festive and flavorsome dessert. It is a topping, a side dish, a marinade, a cooking sauce and a finishing sauce. No added fat, no added sugar, no sweeteners and only 30 calories per tablespoon.



### 873817 Cranberry Fool on Fire

12/11 oz

Spicy but not too hot, Cranberry Fool on Fire is a pureed fruit salsa, marinade, sauce, grill topper, sandwich spread or accompaniment to cheese. Perfectly pureed fruits and chilies combine for a pleasing dark-red mixture that pours or spoons out. Those turkey leftovers will be gobbled up with Cranberry Fool on Fire as a topping or sandwich spread. No added fat, no added sugar, no sweeteners and only 30 calories per tablespoon.

# A Deep Discount & Free Offer on Italy's Favorite Coffee! Lavazza

European Imports Ltd. introduced you to **Lavazza** Coffee in September of 2005. And now we are pouring it on even stronger.

**Free Espresso  
Machine!**

Our December promotion offers you the opportunity to buy all of the **Lavazza** coffee we carry at the best price of the year! In addition to this deep discount, you will get one free Saeco Gran Crema Espresso machine for every 40 cases of Lavazza Coffee purchased in December!

**LAVAZZA**  
ITALY'S FAVOURITE COFFEE

Lavazza is a recognized leader in Italian premium coffee and espresso. Lavazza Premium Coffees are a blend of 100% Arabica coffee beans, air roasted to produce the finest quality coffees for not only the espresso drinker but also bridges the gap to the premium (gourmet) regular coffee drinker.

**952461 Premium Drip Coffee, Ground** 12/10 oz can

*100% Arabica blend of premium beans from Central America, Kenya and Tanzania which, when brewed in a filter or drip machine, results in a coffee with a rich aroma and well-balanced flavor.*



**952572 Caffe Espresso, Ground** 12/8 oz can

*100% Arabica blend of the highest quality beans which have been carefully selected and evenly roasted to produce a coffee smooth in flavor with a tempting aroma.*



**952561 Espresso Decaffeinated, Ground** 12/8 oz can

*100% Arabica blend of top quality washed varieties from Central America and natural Arabicas from Brazil. The caffeine has been removed by the gentle water-process method which maintains the coffee's full, rich flavor.*



**952550 Crema E Gusto Coffee, Ground** 20/8.8 oz brick

*A special blend of Robusta, Indian and Brazilian Arabica beans. Creme E Gusto produces a full, rich flavored coffee with hints of chocolate undertones.*



**952594 Qualita Rossa Coffee, Ground** 12/8.8 oz brick

*A blend of the highest quality Arabica and Robusta beans, this coffee offers a perfect balance of exceptional flavor, body and aroma.*



**952549 Qualita Oro Coffee, Ground** 12/8.8 oz can

*100% Arabica coffee for home espresso.*



**952628 Il Perfetto Espresso** 20/8.8 oz brick

*An exclusive blend of the world's finest Arabica coffees for home espresso machines. Perfect for anyone who loves a rich, smooth espresso with an intense aroma.*



This coffee line has been developed to meet the need of today's discriminating coffee drinker.

**See Page 31 of our December Promotion Book for details on this great deal!**