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March 2007

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The New Gold of Ireland by Jeff Babcock

The well known folklore of Ireland tells us of Leprechauns with hidden pots of gold, yet in my journey to the fair island I found gold of a different flavor; the magic of artisan cheese making. Although the folklore of Ireland has never died out, the commercialized cheese industry took over and artisan cheese disappeared. That is, until a new resurgence!

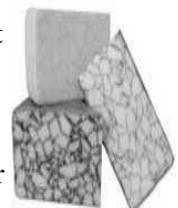


After arriving in Dublin I was whisked off through the rainy countryside and found myself in Newcastle West, at the home of the Cahill family. There I was notably shocked and amazed to see them pressing their cheese with old hand-cranked and dipping each in vats of wax by hand! I later sat with the Cahill's having tea in their research and design facility (their family kitchen!), where Marion Cahill was experimenting with bacon in her cheese and told me I didn't look American. A kind and charming family to say the least; their cheeses are delightful, colorful and playful.

The next morning I visited and toured Cooleeney Cheese, where I sat in the Maher family kitchen and tasted age profiles of Daru, their newest creation in farmhouse cheese production. Crusted by grey and brown molds, the cheese resembles an old farmhouse Caerphilly with an ivory paste that turns gold with age. I knew we needed to introduce this cheese to the American market, as it was something quite distinct.

After a quick bit of Jamieson with Jim Maher, I was sped off to another farm; that of Louis Grubb, where the famous Cashel Blue is made. This wonderful blue cheese is produced right on their rustic farm, the making of which has passed on to Louis's daughter and son-in-law. We sat and talked about the integrity of their cheese and I began to know how much care and passion they placed within their cheese.

Meeting the people behind this new Irish cheese movement has been inspirational. To think that less than thirty years ago almost nothing, but mass-market cheeses existed in Ireland is astounding. Look ahead for new Irish cheeses in our 2007 Holiday catalogue this spring and be prepared your own pot of gold!



Amazing Cheeses of Ireland

No blarney....these cheeses will truly enhance your counter for St. Pat's Day.

BANDON VALE

Bandon Vale is traditional Irish cheddar made in County Cork. It is made with pasteurized cow milk using non-animal rennet. Cured for 12 months it has a well-rounded, aged cheddar flavor, full with a lingering finish.

The attractive brick is coated in black wax and handsomely labeled. Serve fresh fruit purees or chutneys with this cheddar.

220216 BANDON VALE **1/5 lb.**



CASHEL BLUE

Cashel Blue has been made by the Grubb family in Tipperary for 20 years. It is a farmstead cheese made with the milk of the family's pedigree Friesian herd.

The smooth ivory paste has deep blue veins that impart a big flavor profile. The flavor mixes sweet with tangy, buttery with soft and is best eaten at about four months of age. Try it with dark bread and your favorite brew.

IR1055 CASHEL BLUE **2/3 lb.**

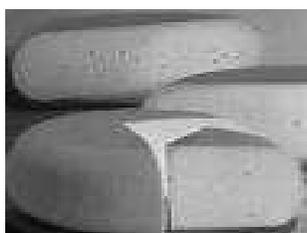


COOLEA

Coolea is an artisan, farmstead cheese made by the Willems family in County Cork. It is a whole milk cheese made only with summer milk and is aged for several months.

A Dutch origin recipe lends a flavor and texture to the Coolea, though a more complex sweet-sour profile takes over as the cheese ages. Herb and grassy tones linger in the finish.

120594 COOLEA
1/16 lb.



DARU

Daru is an Artisan, farmstead cheese made in Tipperary. It is made with pasteurized, BGH-free cow's milk using microbial rennet.

Cured for 4 plus months it is a porous, semi-crumbly, semi-firm cheese with lemony, refreshing cheddary undertones and a long finish. Daru is incredibly rustic looking with a mottled and rippled gray moldy rind. This rind is responsible for a slow ripening of the cheese in which a two-toned curd is apparent upon cutting. Serve with chutney, apples and fruity white wines.

120284 DARU **1/7.7 lb.**



CAHILL'S FARM CHEESE

Since the early eighties, Marion Cahill, of Limerick, has been transforming cheddar using an array of flavors. The cheese itself, made with pasteurized cow milk, is tangy, firm cheddar made into waxed wheels each packed 1 x 5 lb.

At curd form, Marion adds porter, whiskey, or wine, saturating each nugget with depth of color and flavor. Upon cutting, a unique cobblestone marbling adds aesthetics to any cheese board.

120238 CAHILL'S WHISKEY **1/5 lb.**
Cahill's Whiskey is yellow waxed and lightly mottled with golden whiskey color.

120205 CAHILL'S PORTER **1/5 lb.**
Cahill's Porter is brown waxed, deep brown mottling, and is the most dramatic when cut.

120262 CAHILL'S ARDAGH WINE **1/5 lb.**
Cahill's Ardagh Wine is red waxed and has a light reddish-pink mottled interior.



Better than Baloney...



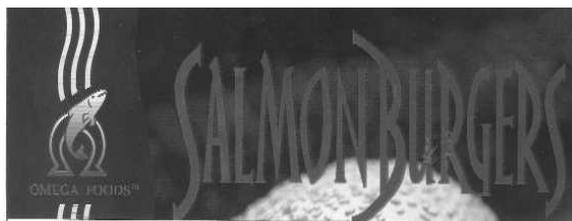
Few Americans have had the pleasure of a true, brick-oven baked, Italian style Mortadella. This smoked sausage originated in Bologna, Italy and is the original from which the slang name baloney came. The classic Mortadella was first created around 1376 in the monasteries. The Citterio Mortadella with Pistachio is still made in the authentic original manner.

It is made with ground beef and pork, and cubes of pork fat and special seasonings. First the Salumieri carefully select the finest ingredients to ensure the greatest flavor and aroma. This becomes readily apparent in every rich slice, from the wholesome texture of finely ground pure meat to the wonderful natural taste. The unique flavor of Mortadella Citterio is enhanced through slow roasting in traditional ovens. The delicate accents from hand selected spices are gently roasted into to the ham in an unhurried process.

Mortadella is most popular when served in thin slices loosely rolled for snacking my favorite way to eat or generously layered in a sandwich. For sandwiches, salads and antipasti Mortadella goes well with any of the Life in Provence spreads and the cornichons are a must. Life in Provence Aioli Garlic spread with Mortadella and Pistachio will rock your taste buds. It can also be put on pizza or casseroles. Enjoy!

600873 Citterio Mortadella Pistachio
4/5-6 lb.

CITTERIO®
The Italian slice of life.



It takes more than salmon to make a great Salmonburger.

Omega Foods Salmon Burgers are tender and juicy with the fresh, delicate flavor of Pacific Salmon. They are naturally rich in Omega 3 fatty acids, shown to be heart healthy. The light, flaky texture and fresh taste are the results of using North Pacific salmon filets and carefully processing small batches with other natural flavorings and ingredients. The Omega Foods Salmonburger is 91% salmon and combines all the succulent taste and health benefits of fresh salmon in a low fat and low calorie patty. These boneless patties go right from the freezer to the grill with no pre-thawing, providing convenience for the retail customers and food service professional alike, with the taste of fresh grilled salmon.

Preperation instructions:

Grill, pan-fry, barbeque, or poach for approximately 2 1/2 - 3 minutes on each side. For best flavor and texture, cook over high heat and do not overcook. The product may look underdone but will continue cooking after it is removed from the heat source.

98% Fat Free
Low Sodium
Gluten Free
Dairy Free



FS3021 Omega Foods Salmonburger 12/12.8oz

For the Pastry Chef by Karl Helfrich



New items from Valrhona!

469185 Xocopili 6/1kg

(pronounced choc-o-peelee)

Xocopili are savory chocolate pearls geared both for pastry and savory cuisine. Already a hit in Europe, the flavor profile of cardamom, salt, Espelette pepper, and paprika blended in a 72% couverture made primarily from Venezuelan beans makes for an incredibly unique and heady flavor. Chefs are beginning to realize the possibilities of using chocolate as an accent flavor for savory dishes, and Valrhona has created a perfectly balanced product that has a unique taste and long finish. There is a place for Xocopili in the pastry shop too – create unique ice creams and sorbets, exotic sauces, or use it as a tantalizing component of a plated dessert.



469196 Absolu Cristal 2/5kg

Crystal clear neutral glaze

(pronounced ab-so-loo-kris-tall)

Thanks to Valrhona's advanced technology, Absolu Cristal has a perfectly neutral taste and is extremely easy to use. Its versatile texture makes it ideal for creative coulis and glazes with exceptional shine. It can be used hot or cold and freezes and defrosts with perfect results every time. It is the ideal base ingredient for all kinds of glazes,

including neutral glazes or those made with fruit, chocolate, praline, gianduja or spices. Here's a simple yet elegant recipe for a shiny chocolate glaze perfect for glazing mousse cakes or paves:

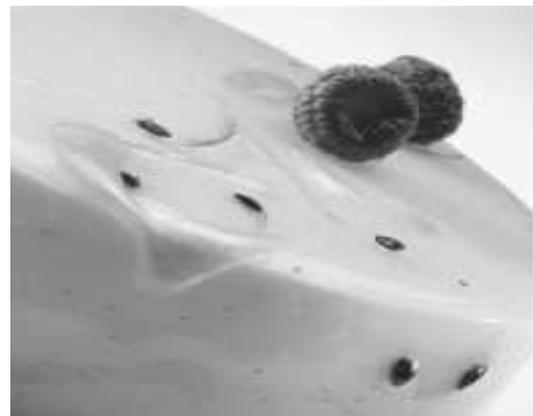
Soft Chocolate Glaze

1200 g Absolu Cristal

450 g Heavy cream

600 g Caraibe

Make a smooth ganache. Start with the cream and chocolate and, to finish, add the Valrhona Neutral Glaze heated to 70/80°C. Use a rubber spatula when mixing the ingredients to avoid incorporating air bubbles. Strain through a chinois. This glaze should be used between 40° and 45°C.



Deb El Egg White Powder

European Imports Ltd. is pleased to offer **413985 Deb El "Just Whites" Dried Egg White Powder 6/8oz.**

This item has no additives, preservatives or coloring, just 100% pasteurized, fat free egg whites. It comes in an eight ounce resealable tin, doesn't require refrigeration, and has a shelf life of five years! Use it for meringues, royal icing, or in recipes. Two teaspoons of egg white powder added to two tablespoons of water equal one egg white.

My Visit to The Cooleeney Farm

by Kristine Kilkelly

Kristine Kilkelly has been a member of European Imports Ltd.'s inside sales team in Chicago since 2001. Following is her account of her visit of the Cooleeney Farm during her vacation in Ireland.



While I was preparing to spend the Christmas holidays with my in-laws in Ireland, Jeff Babcock, cheese buyer extraordinaire, suggested that my husband and I make a side trip to visit Cooleeney Farm. Once I told my husband about the suggestion and that they make the Daru cheese, his response made me think we were going to be leaving early for our trip. With Jeff's help, we were able to make arrangements with Breda Maher, proprietor of Cooleeney Farm before we left. No offense to my in-laws, but this was one of the trip's highlights.

After arriving at the airport, we headed straight for the farm -or as straight as the roads of Ireland allow. The drive was supposed to take an hour and half, but it took us about 3 hours. Upon our arrival at the farm, we suddenly felt at home (it is true what they say of the Irish hospitality).

After putting on the required garments we headed into the cheese making room. To hear Breda talk about the origins of their cheese making efforts was amazing. From starting out with a bucket and milk, Cooleeney is now one of the top producing dairies in the Emerald Isle.

Each room of the process was meticulously clean and efficiently managed. The dairy has lost only one employee in its history and it was clear to see why. The love of cheese making comes through in every step of the process.



Even though the dairy was shutting down for the Christmas season, the smell of the different rooms and cheeses filled our noses and tempted our stomachs. As if she read our minds, Breda offered us a chance to have a "light" lunch and cheese sampling in the house. We were joined by her husband, Jim who gave us a background of the farm and the rest of our journey.



The lunch was fantastic, but the stars of the show were the fresh Cooleeney cheeses. Among the selections we sampled were 2 of the flavors of Dunbarra cheese. This cow milk cheese is a soft white cheese with a wonderful buttery texture and great flavor. We sampled the Garlic & Dill and a very young Pepper flavor. In addition to being delicious, each has a Celtic design on top which adds to its beauty. Next was a soft white goat cheese called Gort na Mona. The flavor was distinct and the cheese has a luscious creamy texture.

In addition to sampling these cheeses that have yet to make it across the pond, we also had some fresh Daru. Daru is one of the Irish Cheeses that EIL carries and it is wonderful. It is a semi-hard cow's milk cheese with a beautiful natural light brown rind. This cheese won the Silver Award at the Great Taste Awards 2006. It is perfect on cheese boards or in salads and cooks well too.

As we left, Breda offered us some of each for our family's Christmas celebration and they met with rave reviews from some serious cheese lovers. Why not add a wonderful touch of Ireland to your St. Patrick's Day table and order some Daru today?

Slainte (Cheers)



LINE EXTENSIONS/ CHANGES TO CURRENT LINES



Mighty Leaf - Package Change

Are you concerned about the environment? Well, as Mighty Leaf has shown all along they are, having made yet another improvement to their product line. They have removed the cellophane wrapper, as the means for tamper-resistance and instead opted for a glued box. To further help ensure that they are as environmentally conscious as possible.



Coming to a shelf near you!! Same great flavor and style! With all new pack sizes! The 6 pack replace the 12 pack sizes.

132307	Jardine Sce, Texas Pecan BBQ	6/19oz
132318	Jardine Salsa, Cowpoke Artich	6/16oz
132329	Jardine Salsa, Ole Chipotle	6/16oz
132330	Jardine Salsa, Cilantro Lime	6/16oz
132341	Jardine Jalapenos, Texas Tornado Sweet & Spicy Slices	6/12oz
132352	Jardine Salsa, Frijole Chipotle	6/16oz
132363	Jardine Salsa, Crnbry Ornge	6/16oz
132374	Jardine Salsa, Pomegranate	6/16oz
132385	Jardine Salsa, Pnaple Chipltl	6/16oz
132396	Jardine Sce, 5 Star BBQ	6/19oz
132407	Jardine Sce, Mesquite BBQ	6/19oz
132418	Jardine Marinade, Fajita Meat	6/19oz
132429	Jardine Salsa, Texacante Med	6/16oz
132430	Jardine Salsa, Rasp Chardny	6/16oz
132441	Jardine Salsa, Pineapple	6/16oz
132452	Jardine Salsa, Pch Fire Swt	6/16oz
132463	Jardine Salsa, Hbnero XXX	6/16oz
132474	Jardine Salsa, Bobo Prty Dip	6/16oz
132496	Jardine Queso, Loco	6/16oz
132507	Jardine Queso, Caliente Hot	6/16oz
132518	Jardine Salsa, Rasp Med	6/16oz



023719 Organic Milk Bar 39% 10/3.5oz

This is a wonderful addition for the health conscious chocoholic. You get the best of both worlds, knowing that these wonderfully delicious chocolate bars come from all organically grown cacao beans. This is a milk chocolate bar, with a smooth fruit aroma, as well as vanilla and caramel notes. They are also printed on recycled paper, using vegetable based ink



New with the Plockys line:

132206	Plockys Kettle Cooked Hickory Onion Chips	12/4oz
132173	Plockys Kettle Cooked Hickory Onion Chips	24/1oz
132217	Plockys Kettle Cooked Steak Sauce Chips	12/4oz
132184	Plockys Kettle Cooked Steak Sauce Chips	24/1oz
132228	Plockys Kettle Cooked Tomato Parmesean Chips	12/4oz
132195	Plockys Kettle Cooked Tomato Parmesean Chips	24/1oz

NEW FOR THE GROCERY SHELVES/

LINES EXTENSIONS



If you could bottle bliss, what would you capture? A hug from a child? Mile four of a marathon? A refreshing bowl of gazpacho on a scorching summer day? We can help with the last one, at least. Luvli's blend of 12 vital veggies, enlivened by cool cucumber juices, delivers a burst of joy with every sip. Mmm. Simplicity. Isn't it luvli?

620195 Spicy Tomato 12/16oz
620184 Spicy Tomato 6/1L

This is a refreshing blend of sweet and spicy. There is only a slight spice taste to this drink, so it doesn't take away from the flavor.



620173 Smashing Tomato 12/16oz
620162 Smashing Tomato 6/1L

A nutritious, exhilarating blend of 12 veggies, with cool cucumber juices. This juice will deliver an extreme amount of joy to the palate.

620151 Zingy Carrot 12/16oz
620040 Zingy Carrot 6/1L

Zingy ginger perks up your senses, while sweet carrot-orange nectar soothes from the inside out. It's the next best thing to a solitary early morning walk, sans kids, commuters, co-workers or complaints.



Lucini is proud to present, these authentic, straight from Italy cheese sauces and soups. You will be very pleased to know every single step of the process is made with the freshest of ingredients and all in the small traditional style.

528274 Roman Tomato Cream Soup 6/19.6oz
 Hearty authentic tomato cream soup with all fresh ingredients.

528263 Rustic Italian Minestrone 6/19.6oz
 Robust Minestrone soup with crisp veg and all fresh ingredients.

111474 Savory Tomato Parm Sauce 6/19.6oz
 Super premium cheese sauce made with fresh tomatoes and artisan Italian cheeses.



111485 Creamy Tom Ricotta Sauce 6/19.6oz

Super premium cheese sauce made with fresh tomatoes and artisan Italian cheeses.

111507 Tuscan Marinara w/ Roasted Garlic Sauce 6/25.5oz

Fresh and savory marinara hand-made in small batches using only fresh Italian products.

111496 Rustic Tomato Gorgonzola Sauce 6/19.6oz

Super premium cheese sauce made with fresh tomatoes and artisan Italian cheeses.

111596 Tomato Vodka Sauce 6/25.5oz
 Super premium cheese sauces made with fresh tomatoes and artisan cheeses.

NEW FOR THE GROCERY SHELVES

The famous 27-layered DANISH RYE CRACKER



...From the Island of Bornholm

In the mid-1600's, the picturesque island of Bornholm in the Baltic Sea became a part of Denmark. Four gleaming white round churches from the middle ages bear testimony to the fight between Denmark, Sweden and Germany for possession. With rugged cliffs and fine beaches, Bornholm is famous for its large fishing fleet, pottery and as a resort.

In 1855 Johannes Dam founded a bakery in the town of Aakirkeby, which today is run by his great-great-grandson, Master Baker Jesper Dam. And since 1924 the family has made the Danish Rye Cracker the same way they make real Danish pastry...with 27 layers of fine dough, no more...no less, with attention to the quality of raw materials and a lot of hand labor. All attempts to copy it have failed. The Danes want nothing but the best.

Pleasantly sweet and with a hint of caraway, the Danish Rye Cracker is the ideal complement to cheeses, ham, patés, caviar, prosciutto, fine sausages, smoked pheasant, mozzarella, seafood, soups, stews...and desserts, fruit, sorbets...let your imagination have free rein.

433028 Danish Rye Cracker 12/6.2 oz

OUTSTANDING EMPLOYEES OF 2006

Each month the management of European Imports Ltd. recognizes an employee for going above and beyond the standards of their position. In 2006 the following employees were honored for their contributions:

January Sandra Rodriguez Accounting	July Nick Glaister Warehouse
February Raul Colon Warehouse	August Yana Nayman Data Entry
March Amy Martin Customs	September Elizabeth McLean Purchasing
April James Byrnes IT Department	October Alison Dhanani Inside Sales
May Donald Duncan Inventory Control	December Angelo Lopez Kenneth Redditt Warehouse

Teresa Kolodziej, Imported Grocery Buyer, was named European Imports Ltd. 2006 Employee of the Year. This award is presented to an individual who exhibits exemplary performance, willingness to go above and beyond job expectations, and for his or her contribution to the company.



Teresa has been a buyer with European Imports Ltd. since May 2003. As the Imported Grocery Buyer Teresa's responsibilities include maintaining adequate inventory levels, tracking the progress of her orders, sourcing new products and responding to various requests from customers and co-workers. In the years Teresa has worked at EIL she has repeatedly proven herself to be a trusted, reliable and diligent employee.

We are proud to honor Teresa by congratulating her for her commitment and service in the Purchasing Department.