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

May 2007

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2007 Fancy Food Show in Chicago

For the last eight years the NASFT has brought the crème de la crème of the Fancy Food World to Chicago and this year is no exception. The Spring Fancy Food Show has really grown over recent years. It features: up to 350 exhibitors (featuring over 40,000 products); International Pavilions; a variety of special events; and the NASFT has partnered with 4 other trade organizations whose shows you can visit with your Fancy Food Show badge.

The Fancy Food Show runs May 6-8, 2007 at McCormick Place North in Chicago. Start your Fancy Food Show experience at European Imports Ltd.'s booth. Our booth is practically a show within a show. It is 4800 sq ft packed with products for the retailer and foodservice professional. Visit us at booth #6100 to:

- Get your copy of our 2007 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:
 - ◆ Cheese from Britain and Spain
 - ◆ Old Chatham Sheep Herding Company – award winning sheep's milk cheese producer.
 - ◆ Tournevent – Canadian goat's milk cheese producer.
 - ◆ Plugra – European style butter.
 - ◆ Molinari – Italian style salamis.
 - ◆ Marcel & Henri – American made authentic French pates and sausages.
 - ◆ Piller's – Canadian made European style cooked and smoked meats.
 - ◆ CapFruit – frozen fruit purees imported from France.
 - ◆ French Gourmet – all butter, ready to bake breakfast pastries.
 - ◆ Mona Lisa – ready to fill chocolate cups.
 - ◆ Patisfrance – superior quality pastry ingredients.
 - ◆ Tribeca Oven – frozen par baked bread.
 - ◆ Lorina – sparkling French lemonade.
 - ◆ Tillen Farms- pickled vegetables.
 - ◆ Glacia Icebox- Norwegian spring water in innovative packages (read more about this new product on page 11)
 - ◆ 2 Leaves & A Bud – full leaf tea in bags (read more about this new product on page 9)
 - ◆ And much much more you don't want to miss!

Register online at www.fancyfoodshows.com today then visit us in booth #6100 to see what's new; what's different; what's missing from your store or kitchen!

Under the Dome by Marcia Suchy

MONTCHEVRE CHEESE: BORN IN BELMONT WISCONSIN, THRIVING AROUND THE NATION

Belmont Wisconsin is a small rural community on the lower west side of the state, near the Iowa border. It is in this area of rolling hills, green pastures and winding roads that Montchevre nestled in (1988) just like many European-born cheese producers before them. As you travel the local roads and turn onto a narrow residential street called 'Penn', you will see a block of homes on the right and the block-long Montchevre plant on the left. Its part of the neighborhood and one of the homes next to the plant is now actually the Montchevre office.



Jeff Babcock, Trish Werner, me and our friends at CDS jumped into a van and headed for the hills of Wisconsin to tour the Montchevre plant.

Arnaud Solandt, co-owner/founder of Montchevre was our host for the day. He and European Imports have done business together for nearly 20 years. First step in our tour;

<sterile gear for everyone.

Products made under the Montchevre label are made only with fresh, 100% natural goat's milk, preservative and hormone free (never frozen curd).

Montchevre receives milk 7 days a week (an average 115,000 lb of milk per day). Yield varies for different types of cheeses. Anywhere from 7.5 lb. up to 12 lb. of milk is needed to produce 1 lb of goat's milk cheese. Montchevre produces 6,000,000 lb. of cheese per year.

Fresh curd >

The milk, provided by pre-registered and bonded goat farms of the area, is tested for quality upon arrival. The milk is pasteurized, enzymes and cultures are added, and the thickened goat milk is put into cloths that allow whey to be drained and pressed from the curd. All Montchevre products begin with the satiny-smooth fresh curd. This batch is ready to head off for a pre-determined recipe.



bloomy mold forming on La Cabrie in curing rooms>



As with most cheese plants, sanitation prevails here and extraordinary steps are taken to prevent any type of contamination either within the milk or cheese.

The Belmont facility produces fresh goat logs (all sizes) as well as large and mini La Cabrie. It also produces an aged goat log, crottin and St. Maure and food service items such as the bulk Fresh Goat Cheese Tub and unwrapped logs in bulk. Montchevre Blue cheese is made in another plant separate from this unit.

European Imports Ltd. proudly includes Montchevre products as part of our vast selection of goat milk cheeses. We are grateful for the opportunity to tour Montchevre and thank Arnaud and his staff as well as the folks at CDS for allowing us the time to see and learn more about goat milk cheese production. **We enjoyed a wonderful lunch in Monroe Wisconsin after the tour of the plant. It was here that we met an Amish couple that provides milk for the Montchevre facility. They invited us to visit their goat farm.**

MEETING THE KIDS By Trish Werner

Though the weather in Belmont, Wisconsin was chilling, with snowdrifts still about, the traditional Amish prairie farm brought family warmth into the surroundings we were about to explore.



The girls waiting to be milked.>

We first walked into a large shed used for milking the goats. A raised platform in the center allows goats to walk up and into one of many stalls. Each side holds approximately 20 goats. (with easy access to the udder). The barn was not built and the goats were not bought until Montchevre accepted the family as a milk provider. At that moment the business venture proudly took its unique form.

As we walked forward, I was eager to see the herds of goats, why, there must have been at least 200 of them! Unbelievably, all of the milk from these goats contributes to the amount that Montchevre receives weekly. The milk and the cheese is 100% natural; no hormones or preservatives are added. The milk from this farm is collected every 3 days, as opposed to some goat farmers that collect every 5 to 7 days. This strict routine aids in the quality of taste and freshness enabling consistency of product. Now that goat milk cheeses in America are popular by demand, look to Montchevre to indulge yourself in a mouth pleasing delight!

Two future milk providers for Montchevre>



Under the Dome by Marcia Suchy

NO 'KIDDING'....IT'S REALLY THE YEAR OF THE GOAT

I realize Chinese New Year brought in the year of the pig, but the New Year here at European Imports Ltd. brought in a different animal. Jeff Babcock came up to me recently and commented "this is the year of the goat". I must have glanced at him with a puzzled look as he started calculations on his fingertips and exclaimed "we have the three Aged Artisanal Vermont goat cheeses, three new Wisconsin artisan goat cheeses, two new air-shipped Italian goat cheeses and soon there will be two new goat cheeses from Spain". There is indeed a plethora of new goat milk cheeses at European Import Ltd. Among the new choices are unique atypical characteristics that in some cases leave you wondering if goat milk was even used. Read on.



NATURAL VALLEY GOAT CHEESE

By Tom Torkelson

Tom Torkelson makes artisan cheeses at his small cheese plant in Hustler, Wisconsin. All cheeses are made using 100% Amish goat milk (hand milked, water-cooled). The animals graze in open fields, thus the milk varies with the seasons and available grasses or foliage. Tom's cheeses are hand-crafted, and use various affinage methods.

- 400996 Lemonweir Gold 1/10 lb.**
Firm, hint of Swiss flavor, smooth creamy texture. Named for the valley where it was created. Cured for 90 days, pasteurized, BGH-free, cooked and pressed curd, natural rind lightly waxed. 1/6 l lb.
- 401041 Lindina 1/6 l lb.**
Cave aged for 60+ days, hand turned for a mottle-molded natural rind. Sweet and earthy flavor, intense near rind. Semi-firm. Cooked curd, not pressed.
- 400985 Redstone Robust 1/6 lb.**
Semi-soft, aged 30 days then 60 days in caves where it is hand washed every 3 days. Rind is orange and tacky. Flavor is hearty and robust. Cooked curd, not pressed.

VERMONT BUTTER AND CHEESE AGED ARTISAN GOAT CHEESE

By Alison Hooper

Eating these delightful cheeses is like taking a country tour through the goat producing regions of France. They are fresh and fruity complex and 'simply' different from one another. They are totally tantalizing for those of us who love aged or French goat cheese.....but these are from the green pasturelands of Vermont.

410417 Coupole 6 x 6.5 oz.
the freshest, mildest of the group. Dome shaped, with a dusting of ash.

410428 Bonne Bouche 6 x 4 oz.
flat disc, ash ripened, sweet creamy with the unmistakable tang of goat cheese.

410406 Bijou 6 x 2 oz.
crottin style with thin white enzyme rind, mild balance of sweet and tart.

FROM PIEMONTE ITALY

FRESH AND SOFT RIPENED GOAT CHEESE



These small units from Northern Italy give a fresh outlook to the newest goat milk cheese selection.

244029 Bocconcini Pura Capra 18 x 80 gr
These goat cheese disks have a white mold rind, (slight giatricom) that add big character to the little round. Frangrant and sublime these lovely rounds would 'enunciate' a perfect ending to any meal!

244041 Caprino Pura Capra 10 x 160 gr
Sweet and silky combine to honor the profile of this milky-fresh goat cheese. Smooth and spreadable, it is the perfect cheese from brunch to dinner. Plus one new Piemont Cow's Milk Cheese



244030 Giulietta 8 x 230 gr
Lovely brie style rounds of delicate goat flavor, wrapped in a bloomy rind. Mild in flavor, fine consistency. Cured for 7 hours for a delicate profile.

Wild & Unique Foods by Tim Doyle

Natures Exquisite Flavor

For nearly 8 decades the MacFarlane family owned free range pheasant farm has delivered unmatched quality, flavor and consistency. MacFarlane Pheasant Inc. offers a naturally grown premium line of pheasant products that today's customers demand and deserve.

The great taste and tenderness of the plump juicy breast meat comes from all natural grain fed birds raised without growth hormones, antibiotics or animal by products. MacFarlane Pheasant is committed to provide you with a pheasant product that is safe and wholesome and has no flavor enhancers and less then 3% water added.

The MacFarlane Pheasant farm is the largest in the USA. They raise all their birds from their own stock from egg to the finished processed bird. The processing is fully inspected at both the slaughtering facility and their state of the art cutting and packing plant. This gives them greater control over the appearance, quality and size of the products offered. To preserve the natural flavor and freshness of the pheasants all their products are vacuum packed, heat sealed and shrink wrapped.

All of MacFarlane's pheasants are raised outside in flight pens after they are born. The pens have natural grains and grasses growing inside them. This is one of the main reasons they taste the way nature intended them to taste tender and delicious.

MacFarlane now has two new retail items in a great looking retail box with awesome recipes.

This attractive box will get customers to pick it up in the freezer case. They are not gamey to eat at all and very tender if you follow the recipes.



700841	Pheasant Breast Retail Box	10-12oz
700852	Half Pheasant Retail Box	10-12oz
WG6050	Fresh Whole Pheasant	10-3#
WG6052	Frozen Whole Pheasant	10-3#
WG6066	Pheasant Airline Breast	12-14oz
WG6062	Pheasant Airline Breast	16-18oz
WG6068	Smoked Whole Pheasant	2.5-3#

Pheasant Saltimboca:

2- 4to6oz boneless, skinless pheasant breasts
 1 clove garlic, minced
 1 tsp. rubbed sage
 1/4 tsp. dried oregano leaves
 1/4 tsp. pepper
 dash salt
 4 slices prosciutto ham
 1 Tbls. butter
 1 Tbls. olive oil
 1/4 cup fresh shredded Parmesan cheese
 1/2 cup dry white wine
 fresh sage leaves as garnish

Pound pheasant breast to 1/4 inch thickness. Sprinkle with garlic, sage, oregano, pepper, and salt. Place 1 slice of prosciutto on each breast and secure with a wooden pick.

In 12 inch nonstick skillet, heat butter and oil over medium heat. Place breast prosciutto side down on skillet. Cook 5 to 7 minutes or until meat is no longer pink.

Sprinkle Parmesan cheese evenly over prosciutto. Add wine to skillet. Increase heat to medium high. Cook for 4 to 5 minutes, or until cheese is melted and wine is nearly boiled away. Remove the wooden picks before serving over bed of pasta. Garnish with fresh sage leaves.

For the Pastry Chef by Karl Helfrich

French Gourmet Frozen Breakfast Pastries

European Imports Ltd. is proud to introduce the French Gourmet line of frozen croissants, danish, and strudel. These flaky, European style pastries distinguish themselves by being baked directly from freezer to oven! No slacking or proofing is required to produce delicious, flaky product fresh daily. Simply tray them up, eggwash them, and bake!

It is possible to have a full continental breakfast buffet ready in 45 minutes from freezer to table! Pastry chefs can now bring in their first shift cooks later (no need to proof the product) so that they can put out breakfast, prep, and still be there for the lunch rush! Your European Imports Ltd. sales rep or the pastry category manager would be happy to demonstrate just how easy it is to produce a superior quality product in a fraction of the time it used to take to produce flaky, yeast-raised croissants or danish.

French Gourmet Croissants:

Small Croissant 1.5 oz (140pc/cs)
(item # 82215-0)

Medium Croissant 2.5 oz (65 pc/cs)
(item # 82225-0)

Large Croissant 3.5 oz (48 pc/cs)
(item # 82235-0)



Another unique aspect of the French Gourmet line is that the danish are shipped in “café packs” – three varieties in each case! This is a great help for smaller properties that don’t have a lot of freezer storage space; you can put out a buffet with six different danish and only keep two cases of product in your freezer – saving both space and money! We offer five different “café packs” for a total of fifteen different danish flavors and shapes! Each danish is 1.25 oz, perfect for banquet or buffet presentations.

French Gourmet Danish Café Packs:

Café Pack # 1 (275/1.25oz)
(item # 822537)

Butter Apple Lattice, Butter Cinnamon Roll, Butter Pain au Chocolate

Café Pack # 2 (275/1.25oz)
(item # 822548)

Butter Banana Triangle, Butter Raspberry Leaf, Butter Coconut Cream Pocket

Café Pack # 3 (275/1.25oz)
(item # 822559)

Butter Black Cherry Burst, Butter Cinnamon Raisin Roll, Butter Apricot Medaillion

Café Pack # 4 (275/1.25oz)
(item # 882560)

Butter Maple Walnut Comb, Butter Raisin Custard Roll, Butter Guava Fan

Café Pack # 5 (275/1.25oz)
(item # 882571)

Butter Lemon Cream Cheese Pillow, Butter Almond Bear Claw, Butter Wild Blueberry Pocket



LINE EXTENSIONS



Introducing LaTempesta's new line of "Healthy Focus" Bars. These soft, chewy bars are

baked with 100% whole wheat flour, Omega 3 and no trans fat. Available in 3 flavors each comes packed in an 8 ounce box containing eight individually wrapped bars. They make the perfect breakfast on the go, quick snack or dessert.

- 464007** **Healthy Focus Vanilla Fig with Walnut** **12/8 oz**
- 463763** **Healthy Focus Almond Five Seed with Cinnamon** **12/8 oz**
- 463726** **Healthy Focus Oatmeal Raisin with Cinnamon** **12/8 oz**



New to the DeCecco line of Italian specialty pasta and accompaniments:

- 142330** **Diced Tomatoes** **12/28.2 oz**
 - 142430** **Peeled Tomatoes** **12/28.2 oz**
- Premium Italian tomatoes combined with basil.
- 803096** **Organic Spaghetti** **20/16 oz**
 - 803396** **Organic Penne Rigate** **20/16 oz**
 - 803407** **Organic Fusilli** **20/16 oz**
- Duram wheat pasta from organic farming.
- 803052** **Organic Kamut Spaghetti** **20/16 oz**

Wheat kamut from organic farming.



- 509952** **Seafood Butter** **6/10 oz**
This ready to use butter is shelf stable and does not require refrigeration. It is designed to add rich natural butter flavor to all cooked and fresh seafood.
- 509963** **Popcorn Butter** **6/10 oz**
This butter is shelf stable and does not require refrigeration. It is the same real butter that has been used in movie theatres for over 45 years. Simply melt it and pour over popcorn.



432328 **Organic Herb Oatcake Crackers** **12/8.8 oz**
These crackers are made with 100% wholegrain oats, pumpkins seeds, rosemary, thyme and parsley. They are

wheat free with no added sugar. They do not contain: hydrogenated fat, trans fats, artificial ingredients or preservatives. They are delicious on their own or with a variety of toppings.



428985 **FlaxSeed Gourmet Parmesan Wafer Crisps** **12/3 oz**

Cheese based gluten and wheat free crackers flavored with flax seeds. Great with your favorite dips and toppings or right out of the package for quick healthy snack.



952628 II **Perfetto Espresso** **20/8.8 oz**

An exclusive blend of the world's finest Arabica coffees in a fine grind developed exclusively for home espresso machines.



La Panzanella has added three new flavors to its line of savory croccantini. Each new flavor is packed in an 8 ounce clear bag, is kosher and is made with all natural ingredients.

493296 **Tomato Oregano Croccantini** **12/8 oz**

This cracker is a delicious food accompaniment for an authentic Mediterranean experience.

493274 **Onion Croccantini** **12/8 oz**

This cracker offers a subtly onion flavor perfect for onion lovers.

493285 **Whole Wheat Croccantini** **12/8 oz**

A tasty healthy cracker with the classic La Panzanella Croccantini crunch.

LINE EXTENSIONS



Frontera tortilla chips combine the earthy-sweet flavor of 100% natural stone-ground corn with a thick and crunchy snap. Now available in single serve packages:

- 464039 **Jalapeno Tortilla Chips** 30/1.5 oz
- 464051 **Blue Corn Tortilla Chips** 30/1.5 oz
- 464062 **Yellow Corn w/ Salsa Tortilla Chips** 30/1.5 oz

Introducing three new dessert sauces from Scharffen Berger ideal for topping ice cream, pastries, candies and truffles.



- 470329 **Milk Chocolate Ganache** 6/10 oz
A smooth caramel like flavored milk chocolate sauce.
- 470330 **Gianduja Ganache** 6/10 oz
A rich, deep dark chocolate flavored sauce with hazelnuts.
- 470341 **Bittersweet Ganache** 6/10 oz
A fruity, deep dark, rich chocolate sauce



Since their humble start in 1998 Honest Tea has been taking the best ingredients available and making the tastiest ready-to-drink teas available. Introducing Honest Teas two new Organic "Juicy" Teas for 2007:

- 693263 **Sublime Mate** 12/16 oz
Honest Tea blends their organic yerba with organic limeade and a dash of ginger for a low sugar, high energy treat you can enjoy anywhere.
- 693252 **Pomegranate Red Tea with Goji Berry** 12/16 oz
A unique blend of South African red tea and antioxidant-rich pomegranate juice. This caffeine-free "juicy" tea also contains Tibetan Goji berries, offering both additional antioxidants and essential amino acids.



Gina & Sofia Pasta



Gina & Sofia's pasta is a unique line of pasta based on the ancient traditions of Puglia, it is rich in flavor with an unmistakably authentic taste.

Gina & Sofia's pastas are made in small batches, from simple and natural ingredients such as durum wheat, barley flour and water. They have perfected the use of technology to control the temperature, moisture, and ventilation required during processing. The final result is a rough, artisan pasta that cooks up in 6-8 minutes and will stand up to any sauce!

- 822784 **Riccioli Barley Pasta** 12/17.63 oz
- 882773 **Tagliatelli Barley Pasta** 12/8.82 oz
- 882762 **Trucciolo Barley Pasta** 12/17.63 oz
- 882751 **Tortiglioni Primitivo Pasta** 12/17.63 oz
- 882740 **Nastri Primitivo Pasta** 12/8.82 oz
- 882739 **Gigli Primitivo Pasta** 12/17.63 oz

Piana degli Ulivi Olive Oil



Piana degli Ulivi olive oil has been produced by the same family for over three generations at their family estate south of Puglia, Italy. The olives they use come from a grove that is over 500 years old. The olives are hand picked and pressed within eight hours of the harvest. Each bottle is hand sealed and numbered to monitor its quality. Maria Rosa Merico, the current proprietor, personally oversees all aspects of the production of this oil. You will find the oil to be mildly bitter and peppery. It is the ideal condiment for grilled steaks and bitter greens.

- 138562 **Extra Virgin Olive Oil** 12/8.8 oz
- 138639 **Extra Virgin Olive Oil** 12/16.9 oz
- 138640 **Novello Extra Virgin Olive Oil** 12/16.9 oz

The new or "novello" refers to the fact that this oil has just been pressed, and is at its peak.

New Grocery Items

Tuna, Pleasing for the Palate and Eyes



Tonnino tuna fillets, is a new line of imported, gourmet tuna available in a variety of innovative flavours. All Tonnino brand products contain only the finest tuna, wild-caught in the Eastern Tropical Pacific Ocean and prepared and hand-packed in Costa Rica.

Tonnino offers consumers, searching for quality seafood products, a great choice of tuna fillets, moist pieces of meat with great value and taste, not only enjoyable but also nutritious and healthy. Their tuna is packed in glass jars so consumers have the opportunity to verify the quality of the product before purchasing it. Consumers can be confident of the great fillets and ingredients, no risk, just pure tuna to enjoy. To uphold their high standard, all the fillets are carefully cut and hand packed, in a modern facility located in Puntarenas, Costa Rica.

Tonnino takes food safety very seriously and to their credit they have received many food safety accreditations such as EFSIS and IFS. Their manufacturing plant has been recently re-built and is considered to be one of the most modern in Latin America.

Supporting the community is also part of Tonnino's mission, which leads the company to contribute and promote the social development of the underprivileged area where the facility is located. The accomplishment of different vital social projects in the last five years demonstrates that Tonnino has taken social responsibility very seriously.

Tonnino is now available from European Imports Ltd. in four luscious flavours:

144018

Tuna Fillets with

Jalapeno in Olive Oil

12/7.17 oz

Tonnino tuna fillets with spicy jalapenos in olive oil are delicious right out of the jar, in salads and combined with pasta or rice.

143963

Tuna Fillets in Olive Oil

12/7.17 oz

Tonnino Gourmet tuna fillets in olive oil contain only the finest cuts of Yellow fin tuna, carefully selected and hand packed to create a product of exceptional quality, texture, and taste.

143996

Tuna Fillets with

Oregano in Olive Oil

12/7.17 oz

Tonnino tuna fillets with oregano in olive oil are a delightful mix of oregano, herbs and spices. Try and hand-packed to create a product of exceptional quality, texture and taste.

it with pasta, use it as a fabulous pizza topping, or simply enjoy it with crackers or toast.



144007

Tuna Fillets with

Garlic in Olive Oil

12/7.17 oz

Tonnino tuna fillets with garlic in olive oil offer a versatile alternative as the main ingredient in a salad, combined with rice or pasta as a main dish, or simply enjoyed as a canapé on soda crackers or toast.



Tonnino tuna is best enjoyed as a simple appetizer in a variety of salads, or combined with your favorite side dish for a delicious and healthy main meal.

New Grocery Items

Single Region Teas from Two Leaves and a Bud



Two Leaves and a Bud uses only teas that are grown in a single geographic region using traditional growing methods. Their teas provide the unmatched flavour of loose leaf tea with the convenience of bagged tea. All of their teas come in biodegradable mug-size sachets that hold full leaf tea, not dust. Now available from European Imports Ltd.:

935296 Alpine Berry Tea 6/15 ct

This tea starts with blackberry leaves, strawberry and blueberry flavours and essences to create a rich red drink which is great iced or hot.

935307 Organic Assam Tea 6/15 ct

The rich, smooth taste of this tea comes from pure Assam tea from Assam, India.

935318 Mountain High Chai Tea 6/15 ct

This tea is a blend of a great Indian tea and pure whole spices. Try it with milk and honey for an unforgettable tea experience.

935330 Organic Earl Grey Tea 6/15 ct

The traditional flavour of this is tea is achieved by selecting only high quality, large sweet organic black tea leaves and adding a hint of pure bergamot oil.

935352 Jasmine Petal Tea 6/15 ct

Jasmine tea is created by drying green tea leaves with petals of the Jasmine flower on top. As the tea dries it absorbs the flavour of the Jasmine. Two Leaves and a Bud leaves the Jasmine petals in their tea for added flavour and visual interest.

935363 Organic Orange Sencha Tea 6/15 ct

The tanginess of Italian red oranges is added to this Japanese green tea blend. Enjoy it hot or iced.

935374 Organic Peppermint Tea 6/15 ct

Refreshing, minty, organic peppermints aids in digestion and gives clarity. The fresh, pure aroma of this tea will lift your spirits and quiet your mind.

935441 Tamayokucha Tea 6/15 ct

This Japanese tea is steamed as it dries, yielding a sweet, light flavour with no bitterness.

935452 Bamboo Empty Display Box 6/1 ct

Welcome barbeque season with open arms and these two new lines of barbeque sauces. Each is unique its own way and offers fabulously “hot” flavour profiles.



The first is from Kansas City, the barbeque capital of the world. Introducing Rufus Teague barbeque sauces. These award winning barbeque sauces are pretty much the same sauces they were when the creator, Rufus Teague, first made them. These sauces are good on all meats and fish, but they are at their best when cooked on meat.

144463 Honey Sweet BBQ Sauce 12/16 oz

Very sweet, tomato based Kansas City style barbeque sauce.

144474 Touch O' Heat BBQ Sauce 12/16 oz

This tomato based Kansas City style barbeque sauce is sweet, but with a little hint of spice.

144485 Blazin' Hot BBQ Sauce 12/16 oz

This tomato based Kansas City style barbeque sauce is sweet too, but with a jalapeno kick.



Stand back. This second line is on fire! It comes to us from South Carolina. Introducing the Wild Rooster line of award winning barbeque sauces.

144430 Wild Tomato 12/16 oz

This sauce is a spicy hot tomato based barbeque sauce designed for the grill, oven or table. Try it blended with butter for a great hot-wing sauce.

144441 KC Kicker 12/16 oz

This sauce gives you a molasses and spice taste with a delayed pepper kick. It is great on all meats and as a finishing sauce.

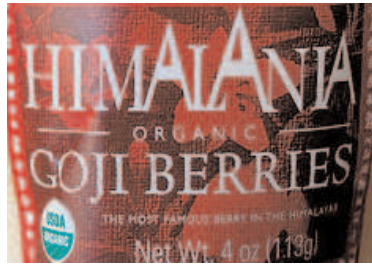
144452 Cool Tomato 12/16 oz

This sauce is a mild tomato based barbeque sauce. The mild flavour has a fresh taste to the palate. It is great on pork, beef, chicken, veal and lamb.

New Grocery Items

Himalania Goji Berries

Goji berries, you've heard the buzz about them and now European



Imports Ltd. has them! Discovered in the Himalayas 3,000 years ago, the Goji berry is considered to be one of the world's most nutrient rich fruits.

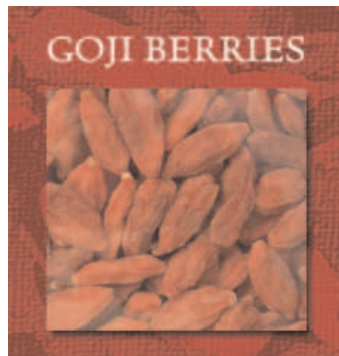
Goji berries strengthen the immune system, improve white blood cell count, and may stimulate the release of rejuvenative human growth hormones by the pituitary gland. These amazing berries have been traditionally used for strength building, adding longevity and regulating blood sugar. They have also been linked to improved sleep and better vision. Start enjoying some of the benefits of one of the most nutrient-dense foods on earth today.

From Himalania:

422430	Dried Goji Berries	24/2 oz
422441	Dried Goji Berries	24/12 oz
422429	Raw Vitality Goji Berry Trail Mix	24/7 oz
422417	Yogurt Covered Goji Berries	24/7 oz
422452	Dark Chocolate Covered Goji Berries	24/7 oz

From Gojilania:

620218	Natural Goji Juice	24/17 oz
620207	Organic Goji Juice	18/26 oz



Natural Irish Water

Water is the most important liquid in the world. Without water, there would be no life, at least not the way we know it. This source of life makes up about three quarters of the human body. Replenish your body with some of the best mineral water available. Try refreshing natural Irish water from the Classic Mineral Water Company.

The Classic Mineral Water Company is a third generation family owned company. They achieved Mineral Water Status in 1994 and since have been bottling the water from their own well in beautiful Ireland.



The unique location of Ireland in the western edge of Europe has resulted in an environment that is unspoiled and high in natural resources, for more than 60 million years basalt lava overlaying chalk has been subject to weathering and erosion which has resulted in the formation of a multi-layered mass of rock – an excellent filter 150 meters deep which permits only slow percolation of ground water. It is this long slow filtration that gives Classic Irish Water its exceptional purity and unique mineral composition.

Mineral Water status is recognized as the highest standard for bottled water and in order to maintain this very high standard The Classic Mineral Water source is monitored on a daily basis by an independent laboratory, who analyzes their products giving you the full assurance of only the highest quality mineral water.

691784	Natural Still Water	24/17.63 oz
691795	Natural Sparkling Water	24/17.63 oz

New Grocery Items

Icebox

A New Innovation in Water

Introducing the one-of-a-kind box for a one-of-a-kind water. Direct from Utlea Spring in Norway IceBox Spring Water.

Think innovative. Think ecological. Think fresh. Think inside the box. Think Glacia's IceBox. A one-of-a-kind package that delivers the world's finest water in a convenient and biodegradable box. That's right, I said "box".



Why a box? Because it is compact, sturdy, easy to store, easy to transport, easy to use and easy to recycle. It features a patented "Press Tap Valve" system that's leak proof and airtight. This enables the IceBox to prevent bacterial contamination, eliminate airborne contaminants, and keeps Glacia water fresh longer. This means, water flows out and nothing flows in!

Ok, enough about the box because it's what's inside that counts, right? That's why Glacia has filled every IceBox with pure Norwegian arctic spring water, rich in naturally occurring electrolytes that actively nourish the body and mind. Fresh from the Utlea Spring, Glacia water is perfected with proprietary technology that structures IceBox into the ideal hydrator.

492496 IceBox 1/5 L



Experience the Smooth Chocolate Taste of Akta-Vite

For over 60 years, Akta-Vite has been providing generations of goodness to Australian families and now European Imports Ltd. is making that goodness available to you.



Akta-Vite are crunchy chocolate granules that are great mixed in hot or cold milk or sprinkled on ice cream. It can also be enjoyed with your favorite low fat milk or non-dairy beverage such as soy milk.

Akta-Vite is lactose free, low in fat, rich in vitamins C & D, thiamine, riboflavin, niacin and folate. It is also a good source of calcium and vitamin A and more importantly, encourages children to drink more milk!

When mixed in milk Akta-Vite makes a rich, nutritious, delicious chocolate drink the whole family can enjoy!

954217
Akta-Vite
12/5.29 oz



Gaeta

Offered to You Exclusively by European Imports Ltd.



European Imports Ltd. is now the exclusive importer and distributor of the Gaeta line of kosher products imported from Italy. All Gaeta products are artisan-made in the traditional, time-honored way. Only the freshest ingredients are used. No compromises. No short cuts.

With so many olive oils and balsamic vinegars on the market what makes Gaeta stand out?

Gaeta olive oil is known for its unique flavor and health properties. To maximize freshness they cold-press the olives the very day they are picked to ensure an absolutely natural and incomparable flavor to the pallet. Totally unique - that is their guarantee. Try it and you will be hooked.

The robust flavor of Gaeta olive oil makes this oil the perfect choice for uncooked preparations such as salad dressings, marinades or as a finishing oil. Combine with Gaeta's Balsamic Vinegar for a delicious dip for bread.

000306	Extra Virgin Olive Oil	12/16.9oz
001706	Extra Virgin Olive Oil	12/8.45oz
001106	Extra Virgin Olive Oil Cruet	6/8.45oz

Aged like the finest wines. Gaeta aged balsamic vinegars are truly an exceptional specialty, produced in the balsamic vinegar capital of the world, Modena, Italy. They follow only the old tradition of aging local Trebbiano wine grape "musts" in precious wooden casks. With a bright tangy testiness followed by a luscious sweet finish, their balsamic vinegars have a national following of loyal consumers and have soothed even the crankiest balsamic vinegar critics!

A brilliant complement to their extra virgin olive oils, use for marinating meats, poultry, fish, or add to your favorite tomato-based sauces. For a refreshing no-fat snack, splash on salads or drizzle on cooked vegetables. For a sweet surprise pour onto fresh strawberries.



001006	Aged Balsamic Vinegar	6/8.45 oz
001206	2 Year Balsamic Vinegar	6/16.9 oz
002006	4 Year Balsamic Vinegar	6/16.9 oz
004906	10 Year Balsamic Vinegar	6/16.9 oz

Also available from Gaeta:

002706	Capers in Sea Salt	12/3.5 oz
003806	Pesto Genovese	12/6 oz

We will continue to introduce more Gaeta products as they are made available for the American market.

Roasted Onions

Ingredients:

- 2-3 Large Vidalia onions
- 3 Tablespoons Gaeta Extra Virgin Olive Oil
- 2 Tablespoons Garlic chopped
- 1 Tablespoon Salt
- To taste Freshly ground black pepper
- 1/2 Cup Fresh mint
- 1/4 Cup Gaeta Aged Balsamic Vinegar



Preparation:

Remove onion skins and trim ends; cut onions in half from stem to root end. In a medium size bowl, stir together olive oil, garlic, salt, pepper and mint. With your hands, coat onions with the mixture and place them in onion roaster. Bake in preheated 350 degree oven for 30 minutes. Baste with the dish juices and continue roasting for another 15 minutes or until the onions are soft when pierced with a knife. Remove from oven, drizzle generously with balsamic vinegar, and arrange on platter.