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

June 2007

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Dive Into Summer Savings!

It's summer — prime season for thirst-quenching. And more and more, instead of gulping sodas and other sweet beverages, consumers have been reaching for bottled water. Water is one of the most important natural resources on the planet without it life as know it would not exist. Are you ready for your customers demand for water this summer?

Consumers purchase bottled waters for its clean fresh taste, its purity, healthiness and convenience. To meet consumers unprecedented demand for bottled water we offer a wide variety of waters from all over the world. To get started filling your shelves with some of the world's best waters check out our June Promotion book for great savings on:

New to the market:

Glacia

Pure Norwegian arctic spring water packaged in an eco-friendly box. This water is rich in naturally occurring electrolytes that actively nourish the body and mind. Fresh from the Ulla Spring in Norway.



The Classic Mineral Water Company

High quality natural still and sparkling mineral water imported from Ireland.



The reliable classics:

TyNant

Still and sparkling natural spring water imported from Wales. TyNant is where high style and good taste come to meet. Their distinctive blue bottles are an excellent compliment to the crisp clean taste of their natural spring water.

Hildon

Imported from England this mineral water has a well balanced, clean, pure taste. Hildon water is wholesome, naturally filtered and crystal-clear. It is free from pollution and has a stable composition, being naturally low in sodium and naturally high in calcium.



Under the Dome by Marcia Suchy

Shaft's Original Gold-Mine-Aged Bleu Cheese



Shaft's Bleu Cheese Company is a small, family owned-operated company located in Cedar Ridge, California. Their mission: to provide the cheese world with a flavorful, unique, bleu-veined cheese of the finest hands-on caliber.

LOCATION, LOCATION, LOCATION!!!

It all started in 1999 when the abandoned mine was transformed, creating the ideal aging environment for blue cheese. The mine once served as a gateway to the gold-rush era and now serves as the unique setting for the development of the wheels of cheese that are to become Shaft's Bleu.

A MASTER CHEESEMAKER'S BLUE

The blue wheels are first created in Wisconsin under the watchful eye of a Master Cheesemaker. With the help of RBST free pasteurized cow's milk, microbial rennet and penicillium roqueforti, the life of a blue cheese begins. Once manufactured the wheels are then shipped to the California mines for aging.

WHAT A DIFFERENCE A YEAR MAKES!

The formula used for making Shaft's Bleu allows for the cheese to be aged 1 year or longer. Most other blues are aged only two to six months. The 12 months allows for the cheese to take on characteristics unlike any other blue cheeses. The pristine white wheels transform into marbled beauties with piquant, full flavor.

IT'S A WRAP

The 5 pound wheels are wrapped in gold foil with black and turquoise printing. Each wheel is handsomely packed into a black box suitable for gifting.

When a wheel is first cut into, the bright greenish-blue veins stand out against the pure white, crumbly but wet paste. Within a few moments the veins begin to slowly darken and a glorious deepening hue takes a firm hold on the blue veining. Shaft's Bleu Vein Cheese is savory, rich, and full flavored. Try Shaft's Bleu Vein Cheese on crackers, atop a salad or our personal favorite, a great steak.

550273 Shaft's Bleu 1 x 5.5 lb.



Also New At European Imports GOAT CHEESE FROM SPAIN

#321229 Yerbera Almond Goat Cheese 2/2.2#
From Murcia, a small wheel of firm goat cheese with visual appeal, coated in crushed almonds. Wonderfully nutty, crunchy with sharp finish.

#321218 Cantell 2 kg 4/4.41#
Cantell, being made with 100% goat milk is the sister cheese to Ros, a beloved Catalonian sheep cheese. Firm texture and a nice medium-full flavor add to its charm. Both Cantell and Ros would be great additions to a cheese counter.



Wild & Unique Foods by Tim Doyle

All Natural Game Sausage

Chateau Royal uncooked game sausages are in an all natural casing, exact weight 12oz package



with cooking directions. Each label depicts a painted scene from the French Countryside combining elegance with eye-appeal looks to make the consumer pick it up to look at it.

The sausages use all products that contain NO hormones, steroids, or antibiotics. They have European trained chefs watching over making them with only the highest quality all natural ingredients. These items are frozen so there is no worry about shelf life.

These are gourmet sausages that taste great and can demand higher margins to your customers. They recommend to poach their sausages in a little water and then finish browning in the same saute pan with a little water.

I am a grill guy and cook them for my son and friends and they love them. I don't tell them what they are so they will continue to enjoy them. You will taste the difference with every unique and distinct ingredient added to the different sausages.

WG1055 Pheasant Sausage w/ Hazelnut & Cognac 12/12oz

The delicate flavors of French Cognac and California hazelnuts impart a subtle nutty taste to one of the top sellers. This is perfect for a pasta dish, or to grill and add to linguine with a peppercorn cream sauce.

WG1010 Wild Boar Sausage w/ Cranberries 12/12oz

This sausage has orange and cranberry flavors added to impart a slightly sweet texture. For a southern flair mix in jambalaya or gumbo. This is a top seller and a big hit at home, if you don't tell them until after they tell you how good it is!

WG1075 Venison Sausage w/ Blueberries & Elderberry Wine 12/12oz

This sausage has pieces of blueberry in it to give you that real fruity taste.

WG1060 Rabbit & Veal Sausage w/ White White & Dijon 12/12oz

In this unique sausage the delicate flavors of the white wine, Normandy herbs and Dijon mustard are a treat. This is great on a sandwich or in classic Cassoulet.

They are all great, but take my advice and cook them and let everyone enjoy! If you divulge the ingredients before your friends and family have a chance to taste them, the ingredients may scare some people away.

Smoked duck sausage panini with arugula and gruyère cheese



Mixed salad of venison sausage balsamic raspberry vinaigrette

Pheasant sausage with field mushrooms and a cream sauce served over fresh pasta



Mixed grill of stuffed quail, lamb chop and venison merlot wine, blueberry sausage



For the Pastry Chef by Karl Helfrich



Sevarome ingredients have long been a staple in high end pastry shops in France. European Imports, Ltd. is proud to be able to offer you these ingredients of exceptional quality.

This month's column explaining the properties and uses for Sevarome ingredients has been graciously provided by our good friend Sebastien Cannone, M.O.F., the co-founder of the French Pastry School.

Sorbet Stabilizer Sevagel 65S:

Exert a stabilizing action in sorbet mixes. This is possible because of their capability to absorb or "gel" the water contained inside the mix. They help create a homogeneous product and prevent water from forming crystals in the sorbet after freezing.

They provide the consumers with a superior texture and mouth feel. Sorbet stabilizer will further the shelf life of the finished product and resist ice crystallization caused by temperature fluctuations and storage. The sorbet stabilizer will also allow for a better overrun. They are produced from natural products such as carob bean flour and guar flour. The recommended use of Sevarome sorbet stabilizer in Sorbet mixes is 0,2 - 0,4 %.



Ice cream stabilizers Sevagel 64G:

An ice cream stabilizer is a compound stabilizer. It is an extremely well balanced mixture of several stabilizing products and emulsifiers and they exert two different things:

* A stabilizing action in ice cream mixes. This is possible because of their capability to absorb or "gel" the water contained inside the mix. They help create a homogeneous product and prevent water from forming crystals in the sorbet after freezing.

* An emulsifying action in ice cream mixes. The emulsifiers enable fat droplets to be distributed more finely into a medium that is primarily water based. It would normally be impossible to obtain an emulsion with the correct levels of fat and water. The lecithin present in egg yolks is also an emulsifier, but is much less effective than diglycerides and monostearates found in ice cream stabilizers. It is important to add an emulsifier to ice cream since it brings an undeniable improvement to the texture, which is softer and finer. They are no reason to use emulsifiers in a sorbet mix unless it contains fat (Coconut, almond).

They provide the consumers with a superior texture and mouth feel and greatly help the ice cream maker's task. Ice cream stabilizer will further the shelf life of the finished product and resist ice crystallization caused by temperature fluctuations and storage. Ice cream stabilizer also allow for a better overrun. They are produced from natural products such as carob bean flour and carrageenans. The recommended use of Sevarome ice cream stabilizer in ice cream mixes is 0,4 - 0,6 %.



For the Pastry Chef by Karl Helfrich

Monostearates (Glycerol):

It is an emulsifier for ice cream. It needs to be used solely when fat is present.

Monostearates are used in higher fat content ice cream and when the ice cream stabilizers Sevagel 64G is not sufficient to emulsify the fat in the ice cream recipe. It contains mono & diglycerides obtained from vegetable fat matters. The recommended use of Sevarome monostearates in ice cream mixes is 0,1 - 0,3%.

Dairy products: 1 - 10% fats
confectionery: 0,5 - 1%

Sorbitol:

Sorbitol is in the sugar alcohol family and is made by the reduction of glucose or corn syrup using hydrogen. It is also naturally found in berries and stone fruits. It is commonly used as a sugar substitute for diabetics and others with sugar limitations. As a food additive, sorbitol is used as a stabilizer and a thickener in candies and ganaches as well as a stabilizer and sweetener in frozen desserts. Sorbitol used in small amounts in the product will bond to available water molecules to help maintain moisture and freshness while extending the shelf-life. Sorbitol slows the solidification of the sugar in candies often related to staleness while it improves the texture and softness. The recommended use of Sevarome liquid sorbitol is 5 % in confectionery and bread making.

Tartaric Acid:

Acids are most commonly added to food to help reduce sugar crystallization as well as to enhance the flavor and preserve the product. This acid is naturally occurring in plants such as grapes and tamarind. Tartaric acid is commonly added to food to impart a sour flavor. It is added to adjust acidity in frozen dairy products, jellies and confections.

The addition of this acid will also promote jellification in the jellies and other products with pectin content. Tartaric acid may be added to cooked sugar to invert it, lessening the risk of crystallization. Tartaric acid can also be added as a preservative. It is recommended that tartaric acid be mixed with boiling water at a 1:1 ratio for use.

Citric Acid:

Acids are most commonly added to food to help reduce sugar crystallization as well as to enhance the flavor and preserve the product.

Citric acid is a natural preservative found in citrus fruits, although, it most commonly harvested from cultures fed with sucrose.

Citric acid is added to foods as a flavor enhancer and preservative.

Citric acid will add a tart flavor component to your product. This acid also assists in controlling sugar crystallization and pH levels. Its addition will also optimize on gel setting in confections.

Whip Cream Stabilizer:

It is produced from natural products such as carob bean flour & gelatine. The recommended use of Sevarome whip cream stabilizer in cream is 1%.

Hazelnut Paste:

It is produced of roasted nuts. The recommended use of Sevarome hazelnut paste to flavor pastries is 3% in ice-cream (minimum quantity to denominate as hazelnut ice-cream)

Pistachio Paste (Pure):

It is produced of roasted pistachios. The recommended use of Sevarome pistachio paste to flavor pastries is 3% in ice-cream (minimum quantity to denominate as pistachio ice-cream)

LINE EXTENSIONS

Ghirardelli Rack

The Ghirardelli Intense Dark Bar Rack merchandises product vertically as a shelf fixture.

473274 GH Rack, Intense Dark Bar Rack 1/1ct



Vosges - Haut Chocolate

Vosges has made their mission to bring the world luxury chocolate, with the exploration of spices, herbs, roots, flowers, fruits, and nuts. They have once again achieved this with three new bars.

024174 Calinda Bar 24/3.4oz

This is a 65% cacao, Venezuelan dark chocolate bar with Indian green cardamom, organic California walnuts, and dried plums.

024152 Goji Bar 24/3.4oz

A 41% cacao, deep milk chocolate bar with goji berries and pink Himalayan salt.

024163 Macha Bar 24/3.4oz

A 41% cacao, deep milk chocolate with a subtle Japanese macha green tea flavor.

Chocca Mocca Bars

Created in Ireland in 1994 these great tasting chocolates in distinctive modern packaging will appeal to all chocolate lovers. Beautifully presented real fruit, and coffee enrobed in rich Belgian chocolate.



476996 Chunky Milk Chocolate with Real Blueberries 24/3oz

Smooth milk chocolate with delicate pieces of dried blueberries and a strong blueberry flavor.

476974 Chunky White Chocolate with Real Strawberries 24/3oz

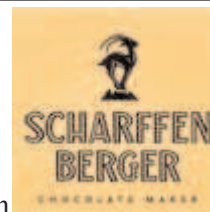
Creamy white chocolate with delicate real strawberry pieces and a strong natural strawberry flavor.

477007 Chunky Dark Chocolate with Real Espresso Beans 24/3oz

Rich dark chocolate with a strong hint of coffee with real coffee nibs.

Scharffen Berger

They source the best cacao in the world to create the richest, most flavorful chocolate. Their attention to detail at every step of making chocolate, from bean selection to blending, roasting and refining, sets them apart from other chocolate brands.



470329 Milk Chocolate Ganache 6/10oz

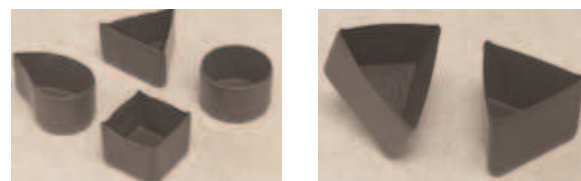
Smooth, rich caramel like flavored milk chocolate sauce. A wonderful addition to ice cream, pastries, candies and other desserts.

470330 Gianduja Ganache 6/10oz

A rich, deep, dark chocolate flavored with hazelnuts. Can be used as an addition to desserts to create a rich decadent mouth appeal.

470341 Bittersweet Ganache 6/10oz

Classic dark chocolate sauce with the fruity characteristics of the Scharffen Berger flavor.



Mona Lisa

Fine European chocolate is used to make these dessert shells. Mona Lisa takes the work out of the presentation and these cups and makes it easy to bring elegance to your dessert cart or table.

432330 Dark Cup Assortment 1/200ct

An assortment of small semi-sweet dessert cups. This assortment contains square, round, triangle, and tear drop shaped cups.

432441 Dark Triangle Dessert Cups 1/90ct

Semi-sweet dessert cups in a short triangle shape.

Dr. Oetker

Remember when you were a young child, and your grandmother had the best jam around? This is very likely due to Dr. Oetker who has been around for well over a century. Helping women all over the world.

873396 Jam Express

Gelling Powder

7/1oz

Aids in the proper gelling of homemade jams and jellies.



LINE EXTENSIONS

Honest Tea

Honest Tea has brought a whole other element to the table, by producing juice drink for kids. Each has less than half the sugar and calories of most juice pouch drinks and is filled with a full day's supply of Vitamin C. As always, they are developing a number of new teas to quench our thirst.



693274 Honest Kids, Goodness Grapeness 8/6.75oz

Easy to hold pouches for little hands. A sweet grape flavor.

692952 Honest Kids, Berry Berry Good Lemonade 8/6.75oz

A refreshing blend of berries and lemonade.

692963 Honest Kids, Tropical Tango Punch 8/6.75oz

A burst of numerous fruits, to please a child's palate.



Here's a little something for the big kids of the world!

693263 Honest Tea, Sublime Mate 12/16oz

This is a refreshing blend of limeade, yerba mate and a dash of ginger.

693252 Honest Tea, Pomegranate Red Tea w/ Goji Berry 12/16oz

A unique blend of South African red tea, antioxidant rich pomegranate juice and Tibetan goji berries juice.

693295 Honest Tea, Just Green Tea Unsweetened 8/64oz

Organic, Fair Trade Certified tea, that is naturally delicious and unsweetend.

693129 Honest Tea, Just Black Tea Unsweetened 8/64oz

Organic, Fair Trade Certified tea, that is naturally delicious and unsweetend.



R.C. Bigelow Tea

R.C. Bigelow, Inc. has produced quality teas since 1945. Today, in addition to its flagship Constant Comment Tea, Bigelow Tea offers a wide variety of gourmet teas, everything from black tea, flavored tea, green tea, herbal tea, decaffeinated tea, iced tea, and loose tea.

933796 Green Tea 6/20ct

Individual tea bags, natural green tea with Japanese scenery on the front.

Texmati

Couscous, a staple of Middle Eastern cultures for years,



has become increasingly popular in North America. And with good reason, its convenient and versatile. This nutty tasting, tiny pasta is made from selected durum wheat, cooks in 5 minutes, and stays firm after cooking.

883174 Tomato Couscous 4/36oz

This can be used as a side dish or even a main dish. It is easily moldable to create a more fine dining plating.

Crunchy Crust Everything

144030 Crunchy Crust, Whole Wheat Everything 1/5#

A wonderful alternative to the original Crunchy Crust, for the whole wheat lover.

Waterthins

Waterthins is now introducing two new caterer pack crackers and twists.



432796 Caterers Pack, Crackers 88/5ct

432807 Caterers Pack, Twists 84/3ct

Alessi

"Brodo di Pollo" literally means "Chicken Broth" in Italian. Bits of carrot, celery, onion, chicken, and of course egg pasta, are added to a hearty chicken broth to create a light, yet filling meal.



510663 Sicilian Brodo di Pollo 6/6oz

LINE EXTENSIONS/PACK SIZE CHANGES

Lorina

A refreshing and cool drink with much less sugar than soda. It is thirst quenching alternative to sugary drinks.



693207 Sparkling French Lemonade 12/25.4oz

Clean flavor, not too sweet. This can be mixed with beer for a traditional French beverage.

693218 Sparkling Lemonade 12/25.4oz

Sparkling lemon beverage, this looks like the traditional lemonade. Fresh and crisp lemon flavor.

693229 Sparkling French Berry Lemonade 12/25.4oz

The refreshing flavor of berries and lemonade together. Just sweet enough with out over powering the palate with sugar.

Luvli Juices

This 100% vegetable and antioxidant juice blend has a wonderful beet juice flavor and finishes with a nice concord grape flavor.



620229 Mega Beet Juice 12/10oz

This is a nice size for someone on the go. You can drink it on the run in just a few drinks and have all your daily vegetables and antioxidants.

620230 Mega Beet Juice 6/1L

This is the one you put in your refrigerator and let the whole family enjoy. This is an easy way to get your kids to get all the veggies they need in one glass!!

Arctic Icebox

A display case, that will display 24 of these boxes.



492507 Glacia Icebox Display Case 1/1ct

Bellata Gold Boxes

This package changes from cello bags to boxes. As well as adding 2 packages per case.

885230 Coriander Taliatelle 12/13.2oz
replaces item# 885151

885241 Hot Chili Linguine 12/13.2oz
replaces item# 885173

885252 Lemon Myrtle Fettuccine
replaces item# 885184 12/13.2oz

885263 Plain Linguine 12/13.2oz
replaces item# 885195

885274 Saffron Linguine 12/13.2oz
replaces item# 885206

885229 Flavored Rotinis 10/13.2oz
replaces item# 885162

885218 Flavored Bellaroos 10/13.2oz
replaces item# 885140

Siljans Crispbread

Pack size change, increasing the case by eight and decreasing the ounces per piece by 2.9oz



490107 Siljans Crispbread 22/14oz
replaces item# 49008-1

Lindt

Lindt has changed the case from 15 to 12 bars per case.

481463 Creme Brulee Bar 12/5.3oz
replaces item# 481440

481485 Lemon Tart Bar 12/5.3oz
replaces item# 481439

481474 Truffle Cake Bar 12/5.3oz
replaces item# 481428

Fiorucci

Pack size change take this case from 12 to 18 pieces per case.



600930 Sliced Hard Salami 18/4oz
replaces item# MP2000

600929 Sliced Genoa Salami 18/4oz
replaces item#MP2001

New Grocery Items

Celebrate with Festillant!

Special occasions call for Champagne, but what do you serve when a non-alcoholic beverage is preferred? We have the answer – Festillant!

Festillant is a non-alcoholic sparkling wine made from France's south-west vineyards (mainly Colombard).

Festillant is made by Gratien & Meyer, a traditional French producer of fine sparkling wines since 1864. Gratien & Meyer produce Festillant like their other sparkling wines. It goes thru the usual and natural fermentation process in tanks, however before bottling the alcohol is evaporated by vacuum distillation at a temperature of 24 degrees Celsius. The end result has a pale yellow color with golden reflections. This fine sparkling non-alcoholic wine has a citrus fruit and apple flavor. It is a fine dry, full-bodied wine adjusted with discreet sweetness.

For many different reasons, a growing number of people are turning to non-alcoholic wines, both for drinking and cooking. Festillant non-alcoholic sparkling wine is a great alternate celebratory beverage for designated drivers, pregnant or nursing women, athletes and health-conscious people. Serve Festillant to all your guests at your next celebration!



632206 Festillant 12/24.75 oz

Discover Aquasel Sea Salt

Salt, it is the first and last ingredient is countless recipes. Because it is such an important ingredient we all strive to find the best, cleanest and tastiest salt available. European Imports Ltd has done the searching for you and found it! Introducing Aquasel sea salt.

Aquasel is a well organized cooperative of Noirmoutier salt workers.

Noirmoutier is a French island in the Atlantic. The Noirmoutier salt workers harvest Aquasel sea salt by hand. It is then sun dried and hand packed with nothing added. Aquasel adheres to a very strict set of regulations and does not wash their salt so it retains all the richness of its trace elements.

European Imports Ltd. now has five new salts from Aquasel:

141141 Fine Sea Salt in Shaker 12/8.81 oz

This fine sea salt comes in a saltcellar with a specially designed pourer, perfect for use at mealtimes.

141174 Fine Sea Salt Shaker 12/4.41 oz

Fine sea salt crystals presented in a unique lighthouse shaker.

141185 Coarse Sea Salt Bag 1/11 lb

This salt has a more intense flavor and comes in easy to access bags.

141130 Fleur de Sel in Jar 6/8.8 oz

140996 Fleur de Sel in Bag 8/1 kg

Fleur de Sel is a rare and noble product. It is delicately skimmed by hand by salt workers from the water's edge as soon as it appears and dried naturally in the sun. It gives exceptional flavor that enhances the simplest and sophisticated dishes alike.



Going Green at EIL

By Kassy Wells

A year ago European Imports, Ltd warehouse workers, walked around with what looked like packets or workbooks of paper to pick the orders to be shipped out. If you were to walk through the warehouse today you would no longer see those papers, only labels with all the pertinent information. This is the result of the new order picking system we installed last year which has allowed us to start a “Going Green” campaign.

With the new order picking system the order pickers wear a headset that they use to verbally communicate back and forth with the system. To start picking an order the order picker receives the labels from our ordering system, reads the order number into the order picking system and they start picking the order. The order picking system and the labels tell the picker where to go, what to pick, how much to pick and whether or not they should weigh the product or to check code dates. These steps help to ensure order picking accuracy.



As the orders are picked the order picker places the labels on the boxes. The order picker then responds to the system accordingly and moves on to the next item and so on. The order picking system systematically takes the order picker thru the warehouse to pick the order in the most efficient way.

The labels also guide the shipping department. The labels include information such as the customers name, account number and address. The shipping clerk uses the labels to verify the status of the order and when the order is complete and ready to be invoiced. A minimal amount of paperwork accompany the orders now.

Special instructions and invoices are the only paperwork that accompanies orders; therefore, we are saving a great deal of paper.

Going green has benefited the company in numerous other ways also. We have been able to considerably decrease the amount of credits processed this year due to things like mispicks and the shipment of out of code product. It is our goal to try to cut credits by at least half this year alone.

Since implementing the new order picking system we have been able to increase productivity with a smaller staff. This has given the order pickers more of an initiative to step it up, and to be more accurate in their work.

The morale of the warehouse seems to be up since getting over the first few difficulties of any new process in the job field. They seem to have integrated their own little motivational tool. Seeing who can pick the biggest orders with the fewest mistakes. This helps to ensure even further that the orders are being more closely monitored, not just by the management but also by the order pickers themselves. In our opinion it can only continue to get better from here. The staff at European Imports Ltd will continue to look for ways to go green and better our devotion of accuracy and customer service.



Specialty Grocery

Highlights from the Spring Fancy Food Show

You tasted it and you loved it. Now here is a recap of your favorites from the Spring Fancy Food Show:

Cucina Viva Breadsticks with Life in Provence Butter with Sea Salt

This was one of our most popular demos with many people coming back for seconds and more. The crunch of the breadstick was nicely complimented by the creamy saltiness of the butter.



Life in Provence

- | | | |
|---|-----------------------------|------------------|
| 509940 | Butter with Sea Salt | 20/8.8 oz |
| Creamy, spreadable cultured butter with crunchy sea salt. | | |
| 509951 | Sweet Butter | 20/8.8 oz |
| Creamy, spreadable cultured butter. | | |

Life in Provence Butter is produced in France following traditional methods to preserve the real flavor of rustic butter. The fresh cream is cultured and allowed to mature for 18 hours to allow the full development of flavor. The cream is then slow churned to retain the smoothness of the fat cells. The high quality of this butter is further supported by its prestigious AOC classification.

Cucina Viva

- | | | |
|---------------|--------------------|--------------------|
| 431828 | Breadsticks | 8/30/.53 oz |
|---------------|--------------------|--------------------|

These breadsticks are long, thin, toasty, buttery breadsticks 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.



Highlights from the Spring Fancy Food Show

Artichoke and Rep Pepper Dip

This dip was a big hit. It features artichokes hearts from Cocina Selecta and roasted red peppers from Cucina Viva. Many of you requested the recipe which follows:

- One 14 oz can of Cocina Selecta Artichoke Hearts , drained (item #36640-9)**



- Half 15.9 oz jar of Cucina Viva Roasted Red Peppers, drained (item #37200-1)*Featured in June Promotion Book**



- 4 oz goat cheese log (we used Montchevre item #US8200)**



- ½ cup half & half
Freshly ground black pepper to taste
One tsp onion powder**

Preheat oven to 350 degrees and lightly butter a 2 cup casserole dish. Combine all the ingredients in a food processor and process until smooth. Pour into the prepared dish and bake until hot and bubbly about 30 to 40 minutes. Serve this dip warm with crackers (we used Cucina Viva Traditional Crostini item #49020-2). For an added kick add a few drops of hot sauce or a sprinkle of cayenne pepper. Enjoy!



Specialty Grocery

Highlights from the Spring Fancy Food Show cont.

Raisin River Bacon

You smelled it throughout the exhibit hall and when you approached our booth you made your way right over to this demo station. Raisin River bacon was so popular we could hardly keep up with the demand for samples.



Raisin River

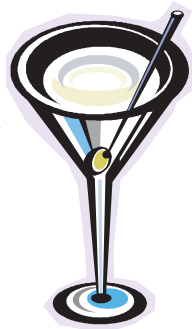
WG7587 Center Cut Smoked Bacon Slices 12/12 oz

WG7588 Center Cut Smoked Bacon Slices 2/5 lb

Raisin River bacon is made using only the freshest pork, raised on small family farms without using any animal by-products or antibiotics. There is traceability on all the pork and it is bought on quality not price. Center cut bellies are used for all the bacon products. The pork is steeped in real maple syrup and secret spices and smoked over apple wood fires. A European press is used on all bacon cuts to insure the bacon slices to be the same size.

Cocina Select Blue Cheese Olives with a splash of vodka

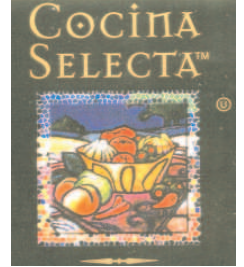
Many of you were pleasantly surprised at how good the olive was in the vodka. This was nothing new to us because we knew Cocina Selecta olives could stand up to the challenge and come out as a winner!



370362 Blue Cheese Stuffed Olives 2/1 gal
370373 Blue Cheese Stuffed Olives 12/10 oz *

Featured in our June Promotion Book

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



Cucina Viva Gnocchetti with Gaeta Pesto

This combination really wowed testers. Many people were surprised to hear the pesto sauce came right out of a jar.

Cucina Viva

803049 Gnocchetti 12/17.5 oz

These delightful little bites of pasta are made with a potato base with the addition of flour. They come packed in a shelf stable vacuum sealed bag.



Gaeta

003806 Pesto Sauce 12/6.35 z

An all natural puree of basil, pine nuts, garlic, genuine parmesan and pecorine cheeses and olive oil.

