

# WHAT'S INSIDE

**Pg. 2**  
**Under the Dome**

**Pg. 3**  
**Wild & Unique Foods**

**Pg. 4**  
**For the Pastry Chef**

**Pg. 5**  
**Line Extensions**

**Pg. 6-7**  
**New Grocery**

**Back Cover**  
**Specialty Grocery**

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

**September 2007**

European Imports Ltd.  
2475 N. Elston Ave.  
Chicago, IL 60647  
1-800-323-3464

orders@eilt.com  
www.eilt.com

## Fair Trade

### Fair Trade – what is it and who does it affect?

Fair Trade is an organized social movement which promotes standards for international labor, environmentalism and social policy in areas related to the production of Fair trade labeled goods. The movement focuses in particular on exports from developing countries to developed countries.

Fair Trade affects everyone involved, but it's most profound effect is on the farmers and farm workers that produce and harvest the products providing them with a fair price for their product and a fair wage for their work. Consumers are motivated to buy Fair Trade products because they know by doing so they are helping to build a more just economy that benefits people and the planet.

Fair Trade and socially responsible products available from European Imports Ltd.:

**Highland Tea** – Founded by Kenyan mother and daughter Watiri and Wanja Michuki. Their mission is to contribute to the economic and social development of small-scale farmers who live below the poverty line by introducing their teas to the American specialty food market.

**Four O'Clock Tea** – For almost 15 years Four O'Clock Tea has been providing fair trade herbal teas. Fair Trade helps farmers and their families by ensuring a safer environment, fair wages and better living conditions while working on the spice plantations.

**Tonnino Tuna** – Tonnino's mission is to support the community which has lead 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.

**Adina** - Adina works with co-ops, collectives and small producers around the world to gather their organic, 100% fair-trade certified coffee beans and tea leaves. Adina insists that farmers and workers are paid a fair wage, typically well-above market price. They also seek out suppliers who are passionate about socially responsible, sustainable practices.

*Every Fair Trade purchase you make is a vote for a better world. Vote with your dollar and make a conscience effort to support companies that provide equal opportunities for all people, particularly the most disadvantaged, and engage in environmentally sustainable practices.*

# Under the Dome by Marcia Suchy

## FOUR NEW CHEESES CONFIRM AUSTRALIAN CRAFTSMANSHIP

(Eta our warehouse Aug. 15th)



### FROM TASMANIA

020285 **Heritage White Pearl** 2/1.8 lb

This Camembert style cheese has a creamy center, smooth consistency and velvety, milky flavor. The glossy paste glistens when ripe, reminding one of pearls. Sauvignon Blanc with its fragrance, dry finish and grassy tones pairs nicely with this Tasmanian beauty.



020274 **Heritage Signature Deep Blue** 1/3.3 lb

Signature deep blue is rich and robust for "pure blue indulgence". The deep golden paste and dark blue veining provides full-blown flavor and gorgeous crumbly texture. Pair with dessert wines (Port or Muscat), and ripened pears, peaches and apple slivers.

020241 **Hillwood Tasmanian Feta** 4/2 kg

This is a traditional creamy, Feta cured in brine. Being Danish-Style it can be easily cubed, has a crumbly texture and a slightly salty taste. Flavor is mild and creamy with a light acidic profile. Packed in buckets for easy storage.

## AUSTRALIA CONTINUED



The goats used for Hillwood Feta are mostly Saanen, but with Anglo Nubian, British Alpine and Toggenberg mixed in to give vigor and to increase butterfat content to the cheese.



## MURRAY BRIDGE, SOUTHERN AUSTRALIA

020263 **Murray Bridge Aussie Swiss** 1/33 lb

In the early years of the 20th century a milk factory was established in Murray Bridge. Milk collected by steam boats along the Murray River flats grew into a big industry and today is collected by motor launches owned by the milk factory and Farmer's Union. Commodity items such as Cheddar, Jack and Swiss cheeses are sold in big quantities at reasonable prices. Our Jack and Cheddar have been in big demand. Today we are introducing Murray Bridge Swiss, aged about 4 months. This is a nutty, sweet Swiss in a 33 lb. block. The texture is smooth, resilient with nickel-quarter size eyes and is easily sliced. Shelf life is over 200 days. This is a nice cheese for fall introduction.



# Wild & Unique Foods by Tim Doyle



## USA PROSCUITTO

La Quercia Artisan Cured Meats under the watch full eye of Herb and Kathy Eckhouse has

produced the finest proscuitto this side of the ocean, that I have tasted to date. European Imports Ltd will be stocking the La Quercia Rossa- Heirloom Culaccia which is the only single breed, dry cured ham in the USA. It comes from only Heirloom Berkshire pork which know for its color, flavor and tenderness. Breeding plays a key role in dry cured ham quality because it influences muscle structure, muscle fiber, water holding capacity, fat quality and internal meat characteristics which means flavor to us.

Proscuitto flavor develops from the inside so these factors are very important. All the pork is from non confined raised pork. All the meat comes from animals that have a place to root, to socially congregate, and access to the outdoors.

La Quercia Rossa qualities derive from the resources of their nearby geography and interaction with nearby natural sources. Berkshire Pork was developed in the USA hundreds of years ago from British stock and is experiencing a lot of success because of its great eating experiences. This proscuitto offers a delicate, enticing profumo that starts from the plate with a lovely deep, rosy color, exceptionally smooth silky texture, captivating rich, sweet flavor, lingering nutty aftertaste and creamy, snowy, white fat levels.

These are all comments from the leading newspapers and magazines about its wonderful flavor. This is a **MUST** try product.

I recently had the pleasure of taking a truly wonderful tour of this facility. My hat is off to an artisinal family run business that is truly dedicated to buying only 100% Berkshire pigs. La Quercia Rossa is 100% usable meat, fully trimmed and ready to eat. While I was there Herb, Kathy, and I did a cutting against the Italian counterpart, and the Rossa had a 25% better yield, due to the fact that there is no skin to trim and the bottom shank is removed. My only regret is I wish I had more time with Herb and Kathy to enjoy the proscuitto and speck ham with a good glass of wine.

### Here is their mission statement:

We believe that the food we eat can delight us each day. Its is our mission to help make that happen. With each product we strive to offer a memorable eating experience. Seeking out the best possible ingredients, produced responsibly, we craft them by hand into something that express our appreciation for the bounty and beauty of Iowa.

603152

La Quercia Rossa  
Heirloom Culaccia

2/5-7 lb



# For the Pastry Chef by Karl Helfrich

## A Valrhona Primer

I recently had the opportunity to attend a master class at the L'Ecole du Grand Chocolat Valrhona at their headquarters in Tain l'Hermitage in France. It gave me a greater appreciation for the company that produces some of the finest chocolates in the world. Valrhona chocolates, nut products and glazes are all made to the highest standards and European Imports LTD is proud to be able to bring them to you.



### Dark Couvertures

#### Equatoriale Noire 55%

Available in feves (item # 469415)  
-Smooth semisweet chocolate with a balanced taste.

#### Caraque 56%

<b>BK6100</b>	<b>Block</b>	<b>1/6.61 lb</b>
---------------	--------------	------------------

-A blend of Criollo and Forastero beans for a mild, round and very pure chocolate taste.

#### Extra Bitter 61%

<b>BK6125</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469437</b>	<b>Feves</b>	<b>1/3 kg</b>

-A balanced blend of Criollo and Forastero beans with a slightly bitter, powerful chocolate taste.

#### Manjari 64%

<b>BK6137</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469471</b>	<b>Feves</b>	<b>1/3 kg</b>

-Criollo and Forastero beans from Madagascar give this chocolate an acidulous, red berry flavor – truly a unique chocolate!

#### Caraibe 66%

<b>BK6101</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469404</b>	<b>Feves</b>	<b>1/3 kg</b>

-Trinitario beans from the Caribbean give this chocolate a warm color and round, powerful dry fruit taste.

## Guanaja 70%

<b>BK6130</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469448</b>	<b>Feves</b>	<b>1/3 kg</b>

-Made from Criollo and Trinitario beans from South America for a warm, intensely bitter taste.

## Araguani 72%

<b>468759</b>	<b>Feves</b>	<b>1/3 kg</b>
---------------	--------------	---------------

-A blend of aromatic Criollo and Trinitario beans from Venezuela giving it fine length with hints of liquorice, raisin and chestnuts.

### Milk Couvertures

#### Equatoriale Lactee 35%

<b>469415</b>	<b>Feves</b>	<b>1/3 kg</b>
---------------	--------------	---------------

-All purpose, balanced chocolate with a mild, milky taste.

#### Jivara Lactee 40%

<b>BK6136</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469460</b>	<b>Feves</b>	<b>1/3 kg</b>

-A unique and delicious blend of cocoa, whole milk, malt and vanilla to make a harmonious milk chocolate with caramel notes.

### White Couvertures

#### Ivoire 35%

<b>BK6145</b>	<b>Block</b>	<b>1/6.61 lb</b>
<b>469459</b>	<b>Feves</b>	<b>1/3 kg</b>

-A blend of full fat milk, cocoa butter, sugar and a hint of vanilla; easy flowing and very workable.

### Cocoa Powder

#### Poudre de Cacao 21% fat content

<b>BK6105</b>	<b>Cocoa Powder</b>	<b>1/6.61 lb</b>
---------------	---------------------	------------------

-Very warm, mahogany red cocoa powder with a pure and intense taste of cocoa.

### Unsweetened Chocolate

#### Pate a Cacao 100%

<b>BK6150</b>	<b>Block</b>	<b>1/6.61 lb</b>
---------------	--------------	------------------

-Pure taste of cocoa; bitter and acidic with a lingering finish

# TARTUFO, TARTUFO! WHERE ART THOU TARTUFO? (“WHERE ARE THE TRUFFLES?”)

BY JEFFREY A. BABCOCK



It is a strange love affair that people have with this small, dirty lump that gets dug up by pigs and dogs from beneath old trees; commanding prices that would make the common person’s head spin. This ancient tuber we call the truffle has been sought after since Roman times, being called “the diamond of the kitchen” and prized for its exotic scent and alluring qualities. Although the French love for truffles is well known, it is in Italy where the truffle is most perfectly paired in cheese.

In the beautiful Tuscan countryside, under the shadows of Castel San Gimignano, the producer Guido Pinzani exemplifies the pairing of truffles and cheese. In this wonderful dairy they produce small batches of artisan cheese from raw sheep’s milk collected from the area, giving each cheese a unique “terroir.” The cheese, called Cacio al Tartufo, is enriched with flakes “Tuber Aestivum Vitt” (black summer truffle) and “Tuber Albidum Pico” (white truffle), giving it bold flavor that perfectly compliments the flavor inherent in the high quality milk. Aged for only a few months, the young cheese remains soft and sweet, with the nutty nuances typical in a Pecorino.

I’m usually a purist when it comes to flavors being added to cheese, but there are a few exceptions, one of them is truffles. I first had this cheese six years ago when I was out east and I’ve wanted to bring it here ever since.

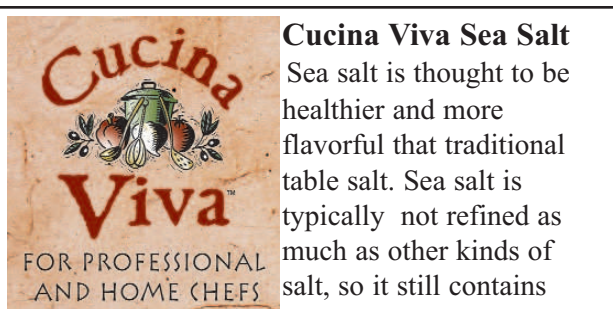
The small size of the cheese makes it versatile and easy to use; whether sold whole or cut in portions. Additionally, the cheese melts well for use in an exotic recipe. Get one soon and you will know the romance that is Cacio al Tartufo!

If you are a truffle cheese lover, you might also try some of our other selections: The rustic Bianco Sottobosco, a small semi-soft truckle of cow and goat’s milk from Piedmont covered with a fine white mold with bits of truffle inside; Caprino Cremosa Tartufo, a small disk of goat’s milk cheese scented with truffle and adorned with shavings on top; Robiola d’Alba, a fresh cheese from Piedmont made with cow and goat’s milk with truffle shavings mixed in; lastly, our Memoire Truffle Gouda, a semi-soft Gouda-style cheese from Holland filled with tiny bits of Italian truffles.

<b>240530</b>	<b>Cacio al Tartufo</b>	<b>6/1 lb</b>
<b>IA8215</b>	<b>Bianco Sottobosco (Truffle)</b>	<b>5/17 oz</b>
<b>IA8240</b>	<b>Caprino Cremosa Tartufo</b>	<b>6/4.7 oz</b>
<b>200550</b>	<b>Gouda Truffle</b>	<b>1/9 lb</b>
<b>240428</b>	<b>Robiola d’Alba Tartufo</b>	<b>3/10 oz</b>



# Line Extensions/Case Changes



## Cucina Viva Sea Salt

Sea salt is thought to be healthier and more flavorful than traditional table salt. Sea salt is typically not refined as much as other kinds of salt, so it still contains traces of other minerals, including iron, magnesium, calcium, potassium, manganese, zinc and iodine. Proponents of sea salt rave about its bright, pure, clean flavor, and about the subtleties lent to it by these other trace minerals. Sicily is known for their sea salt from Trapani, on the eastern shores.

141529	Coarse Sea Salt Trapani	6/8.8 oz
141530	Fine Sea Salt Trapani	6/8.8 oz



Lindt is bringing you these wonderful truffles with intense levels of dark chocolate flavor along with the ever irresistible smooth filling, known by all Lindor Truffle lovers around the world.

481692	Lindt 120 ct, Lindor Extra Dark	1/120 ct
481707	Lindt 60 ct, Lindor Dark Combo	1/60 ct



Ghirardelli presents three new Twilight Delight bags for your chocolate loving palate.

472430	GH Bag, Twilight Delight Intense Dark	8/4.87 oz
472429	GH Bag, Mint Bliss Intense Dark	8/4.87 oz
472418	GH Bag, Espresso Escape Intense Dark	8/4.87 oz



935085 Taylors 40ct  
Yorkshire Gold 6/40ct  
replaces item# 935050

935095 Taylors 40ct  
Yorkshire Red 6/40ct  
replaces item# 93512-5

935143 Taylors 50ct  
Earl Grey 6/50ct  
replaces item# TH6042

935152 Taylors 50ct  
English Breakfast 6/50ct  
replaces item# TH6043

935185 Taylors 50ct  
Lapsang Souchong 6/50ct  
replaces item# TH6048

935174 Taylors 50ct  
Assam 6/50ct  
replaces item # TH6047

935163 Taylors 50ct  
Afternoon Darjeeling 6/50ct  
replaces item# TH6054

*Please note that the changes are to the UPC codes of these items.*

## Cassee des Baux Olives

Cracked green olive from the Baux Valley in Provence. This rare variety is one of the most sought after by connoisseurs. Soft flesh with a rich, buttery flavor.

370230 Cassee des Baux 1/11 lb

# New Grocery Items

## Genuine Spanish Vinegars

Like a fine wine, fine gourmet vinegars start with the best grapes available and are aged to perfection in oak casks. Crismona's vinegars from Spain are created just that way.

The vinegars produced at Crismona are made only from wines with the Montilla-Moriles area Designation of Origin. The wines selected for producing Crismona's vinegars are healthy wines which have previously undergone a process of biological ageing or oxidative ageing in American oak casks.



Crismona converts the wine into vinegar by stabilizing the wine, and acidified by inoculation with pure cultures of "acetobacter" bacteria, until the perfect degree of acidification is reached. The vinegar then undergoes an ageing process in American oak casks previously seasoned with aged wines. The casks are then stored in cellars at the ideal temperature and humidity for vinegar. During this process the alcohol contained in the wine is transformed into acetic acid.



# SOTOLONGO

**144085 Sotolongo Pedro Ximenez Vinegar 6/6.67 oz**

This vinegar has a deep mahogany color and is remarkable aromatic. It is very sweet and full of flavor. This vinegar rich in nuances will be an extraordinary touch in any dish that requires a sweet dark vinegar.

**144096 Sotolongo Moscatel Sweet White Vinegar 6/6.67 oz**

**144107 Sotolongo Moscatel Sweet White Vinegar 3/5 L**

This vinegar is made from Moscatel wine. It has a pale amber color and an extraordinary fruity and delicate flavor. It is recommended for use in seafood and to accentuate mellow pale sauces.

**144118 Sotolongo Jeres Wine Vinegar 6/6.67 oz**

This vinegar is made from Sherry wine. It has an amber color and a dry, sharp and full bodied flavor. Try it on salads, marinades, vinaigrettes, vegetables dishes and gazpacho.

**144129 Sotolongo Aged Wine Vinegar 6/6.67 oz**

This aged vinegar is made from Montilla wines. It has an amber color and a dry, sharp and full bodied flavor. Try it on salads, marinades, vinaigrettes, vegetables dishes and gazpacho.

These fine Spanish vinegars have undergone the same amount of nurturing as a fine wine and are a treat for the palate.

# Specialty Grocery

## The Healthy Benefits of Olives

Long a symbol of peace, the olive branch brings us a marvelous, healthy fruit. We all know the benefits of cooking with olive oil, but did you know that eating olives has even more benefits. Olives are rich with antioxidants which are lost during the cleaning process before making olive oil. Olives also have fiber, calcium, magnesium and potassium, plus some nutrients that vary depending on the type of olive.

Olives are concentrated in monounsaturated fats and are a good source of vitamin E. In addition to vitamin E, olives contain a variety of beneficial active phytonutrient compounds including polyphenols and flavonoids, which also appear to have significant anti-inflammatory properties.

To help you reap the healthy rewards of olives we have added the following varieties:

### From Cucina Viva

Packed in tin cans:

**370974 Cerignola Olives 4/5.5 lb**

These are very large oval shaped black olives. They have a mild sweet flavor with dense meaty flesh.

Packed in a square resealable tub with three pouches of olives:

**370985 Black Oven Baked Olives 2/5 lb**

These wrinkled black olives are medium sized. They have a fruity mild sweet taste.

**370996 Castelvetro Olives 2/5 lb**

These real Sicilian olives are oval shaped with a natural green color. They have a pleasant sweet taste.

**371007 Cerignola Olives 2/5 lb**

These Cerignola olives are an oval shaped green olive native to Italy. They have a mild sweet flavor with dense meaty flesh.

**371018 Gaeta Olives 2/5 lb**

These are small dark pink oval Italian olives. They have a meaty texture and have a slightly tart to salty flavor.

**371029 Cerignola Olives 2/5 lb**

These olives have a deep green color. They are large and meaty with a distinct taste and an alkaline aftertaste.

**371030 Green Nocellara Olives 2/5 lb**

These green Italian olives have a firm crunchy flesh with a natural strong taste.

**371041 Ligurian Olives 2/5 lb**

These are small black Italian olives with a distinct taste. They are packed in a brine.

**371052 Red Cerignola Olives 2/5 lb**

These red olives are large and meaty with a fruity mild sweet taste.

### From Cocina Selecta:

**370396 Chipotle Stuffed Olives 2/1 gal**

These Spanish Queen olives are enhanced with the exquisite smoky flavor of the chipotle pepper.

**370429 Mozzarella & Prosciutto Stuffed Olives 2/1 gal**

These Spanish Queen olives are stuffed with the traditional Italian flavors of Mozzarella and Prosciutto.

The easiest way to benefit from all the healthy properties of olives is to eat them right out of your hands. Olives can also be used in a variety of other applications such as in salads, pizza toppings, mixed with pasta, antipasti, focaccia topping, dropped in a martini and much much more.

