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

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2008 Global Food & Style Expo

The Spring Fancy Food Show has a new name: Global Food & Style Expo. The Global Food & Style Expo is joining forces with All Things Organic and the U.S. Food Export Showcase to bring together the fastest growing food segments in one buyer-friendly place. This new event features over 800 exhibitors offering over 56,000 products in over 160,000 square feet.

Also new this year, your ticket for the Global Food & Style Expo will allow you attend any of the morning key note speaker events:

- Bobby Flay - who will not only be speaking, but also doing a cooking demonstration and book signing.
- Key Retailer Roundtable
- John Moore – the marketing mastermind behind two successful chains.

The Global Food & Style Expo runs April 27-29, 2008, at McCormick Place North in Chicago. Start your Global Food & Style Expo experience at European Imports Ltd.'s booth. Our booth is practically a show within a show. It is 3,000 sq ft packed with over 2,000 products for the retailer and foodservice professional. Visit us at booth #2100 to:

- Get your copy of our 2008 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 25 vendors scheduled to demonstrate in our booth including:

Cheese from Britain

Tournevent – Canadian goat's milk cheese producer.

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.

Patisfrance – superior quality pastry ingredients.

Tribeca Oven – frozen par baked bread.

Glacia Icebox & Icebottle - Norwegian spring water in innovative packages.

Tonnino - Costa Rican handpacked yellowfin gourmet tuna in wonderful flavors.

GuS Soda – Uniquely flavored, lightly sweetened carbonated sodas for grown ups.

Santander – singled origin chocolate for retail and foodservice applications.

Caffarel – premium chocolate imported from Italy.

Iliada – olives, olive oils, vinegar and antipasti imported from Greece.

Pure Mountain – pure and natural spring water imported from Australia.

And much much more you don't want to miss!

Register online at www.fancyfoodshows.com today then visit us in booth #2100 to see what's new; what's different; what's missing from your store!

Under the Dome by Marcia Suchy

Holland's Family Farm

Aged artisan-farmstead Gouda cheeses from Thorp, Wisconsin.



We are pleased to announce the arrival of three new Artisan cheeses from Wisconsin.

The Marieke Goudas come to us from Thorpe Wisconsin, and are made by Marieke Penterman. The cheeses are available raw, pasteurized or flavored, such as the Feonegreek (an Asian-origin spice with a maple, nutty essence).

All three cheeses can now be found at European Imports. They are all named Marieke Gouda™...A Wisconsin Farmhouse Cheese.

Rolf and Marieke Penterman emigrated from the Netherlands in 2002 to pursue their passion for dairy farming.

The cheeses they make are smooth, creamy Gouda-style cheeses with a slightly sweet, nutty flavor that becomes more complex as it ages.

At the 2007 U.S. Championship Cheese Contest held in Milwaukee, Marieke won Best of Class in the Open Class for her Feonegreek Gouda.



Marieke learned to make Gouda while working on a farmhouse cheese plant ("Boerenkass") in Holland. She took courses to get her cheese making license, and together with Rolf began making cheese. Marieke Gouda is aged 60 days to 120 days, which makes it firm and enhances the flavor. Most American Gouda is not aged for a long period of time.

Marieke started making cheese in November 2006, in their small farmhouse creamery. She is producing authentic Dutch cheeses from their fresh, wholesome milk. A pipeline flows directly from the milking parlor to the creamery. The milk arrives still warm for cheese making.

The all cow's milk Gouda cheeses that Marieke makes in Holland's Family Farm Creamery are wheels crafted in 16-pound.

All cultures, herbs and spices are imported from Holland. The rennet is veal.

The Penterman's are able to produce about 1200 pounds of r-BGH free cheese a week.

The cheeses are then carefully aged in a special room on wooden shelves, and will be aged in different stages.

Marieke Gouda

Wisconsin Farmhouse Cheese:

400142	Aged Gouda (pasteurized)	1/16 lb
400153	Feonegreek Gouda (raw milk)	1/16 lb
400131	Raw Milk Gouda	1/16 lb



Wild & Unique Foods by Tim Doyle

TASTY STEAK

You can still safely enjoy a steak, especially if it's from Australian grass-fed beef. Research has shown that cattle grazing freely on an open range of rye, alfalfa and other high-protein grasses produce beef with less fat, less cholesterol and fewer calories than that from lot-fed cattle. A six-ounce grass-fed steak could have a hundred fewer calories – which translates into having another light beer with your steak.



Grass-fed beef contains more Omega 3 fatty acids (good fats!) than lot-fed beef. And scientists claim the level of good fat increases the longer the cattle remain in the pasture. The grass-fed free-range beef also has a higher cut-yield because there is less fat which means less prep time, less labor and lower end costs.

How does grass-fed beef taste? If compared to a choice piece of domestic beef with fat marbling... well, the domestic wins – it has a lot of fat and fat is flavor. But Aussie beef has come a long way and now there are breeds that get some great marbling without the use of artificial ingredients or additives. This meat is full-flavored and is not “mushy” like some other grass-fed lines.

14% Fewer Calories

30% Less Fat

17% Less Cholesterol

Nutritional data for Aussie Premium Beef loin cuts compared with nutritional data for USDA Choice Grade Beef for the same set of cuts.

Aussie grass-fed beef will cook quickly because it has less fat. We recommend that you not cook this product past medium because, like game, it will take on a liver flavor with higher cook temps. This product has a wet age of 60-120 days for a consistent flavor profile all of the time. The New York Strip should be marinated or needed before cooking otherwise it will be chewy.

The Complete Story

- Free Range
- All Natural, USDA Approved
- No Artificial Ingredients or Additives
- Healthy, Less Fat
- Less Cholesterol
- Mild Flavor Profile
- Pre-Aged for Optimum Tenderness

Australian free-range beef will never get diseases that plague beef from other countries such as BSE (a.k.a. Mad Cow Disease) or Hoof-and-Mouth Disease. Aussie beef is HACCP and USDA approved before entering the United States. So grab a beverage and start that grill, and put on a free range, down under tenderloin steak.



- | | | |
|---------------|--------------------------------|-------------------|
| WG5053 | Free Range Fresh Tender | 1/5.5 lb |
| WG5054 | Free Range Fresh Tender | 1/4-5 lb |
| WG5065 | Fresh Grainfed Ribeye | 4/10-12 lb |
| WG4068 | New York Strip | 4/10-13 lb |

For the Pastry Chef by Karl Helfrich

March is one of the “shoulder” months – even though the official start of Spring is on the 20th this year, it feels very “in between” – the winter bounty of squash, nuts, chocolate, citrus, etc. got us through the dark days, and the first berries of spring are still around the corner...what can pastry chefs do to keep things interesting for themselves and their customers?

One solution is to use high quality canned fruits in your desserts.



PatisFrance is famous for the quality and consistency of its canned fruits, which are sourced from around the world to their exacting specifications.



**PatisFrance Mini Sliced Pineapples
(Item # 36140-3)**

These perfectly shaped petit pineapple rings (2” in diameter!) have been described as “adorable” by some of our staff here at EIL. There are approximately 30 rings per can, and they are packed in light syrup. Think individual pineapple upside down cakes, pineapple frangipan tarts, or caramelize them and build a ginger based dessert around them!



**PatisFrance Mini Whole Apricots
(Item # 46620-6)**

Another beautiful mini fruit from Patis, they are packed whole (pit-in) in a light syrup. They are a little smaller than a ping-pong ball, and there are approximately 33 apricots per can. What is truly unique about these apricots is their flavor – they have an almost amaretto-like taste from being left on the pit (amaretto is made from the kernels inside apricot pits). They have a much richer taste than plain apricot halves and go particularly well with almond-based desserts, as well as milk chocolate.



**PatisFrance Whole Pitted Mirabelle Plums
(Item # BK450)**

Mirabelle plums are known for their intense yellow color, firm flesh, and sweet, mild flavor. Try a twist on the classic clafoutis, or combine bitter chocolate, mirabelles, and pistachio for an interesting flavor combination.

New Grocery

Le Mas des Abeilles

(honeys from the country soil)

Le Mas des Abeilles is a family owned honey producer located in the South of France. For over thirty years the Lambert family has produced and selected honeys in Provence for export throughout the world. This love of honey stems from the nobility of the product itself: it's a good, healthy, natural food! Moreover, they have varied the range they provide, which like a palette of colors and tastes, now extends from the golden yellow of Acacia Honey to the dark Chestnut, with a powerful, full-bodied taste.

Beekeepers for over thirty years, the Lamberts now select the producers with whom they work. Thanks to their knowledge of the profession, they only choose the very best products. Le Mas des Abeilles processes their honey cold so that it does not lose its flavor or other properties, and they do not add to or remove anything that nature has provided. Their honeys are then prepared and packaged with the greatest of care in order to offer you honeys with an incomparable taste.

Le Mas des Abeilles makes honey with pride and tradition as it used to be in times past, without artificial ingredients. Now available from European Imports Ltd.:

314685 Acacia Honey 12/8.82 oz

706507 Acacia Honey 1/1 kg



Very light to light yellow. Weak scents, floral aromas with hints of vanilla, not very intense, but delicate, high sugar content, without acidity or bitterness. Does not persist in the mouth. This honey remains liquid.

706589 Chestnut Tree Honey

12/8.82 oz

Dark amber, may remain in liquid state for a more or less lengthy period, then generally crystallizes coarsely. Strong scent, woody flavor that ends with a certain bitterness. A fairly tannic honey, very persistent in the mouth.



316752 Forest Honey 12/8.82 oz

Always very dark, sometimes deep red, remains liquid for a long time, then crystallizes sometimes finely, sometimes coarsely. Strong scent of caramel and liquorice, but sweeter than chestnut. These characteristics vary according to the origin of the honeydew:



conifers, oaks, lime blossom, beech, grain... Balsamic aromas, sometimes menthols, resinous, persists in the mouth.

708930 Lavender Honey 12/8.82 oz

706541 Lavender Honey 1/5 kg



Light in color, crystallizes in fine grains. Vegetal scent, more or less fruity, rather intense. Floral aromas of sweet almond type, rich and powerful, weak acidity without bitterness, lingers in the mouth.

706548 Provence Flowers Honey

12/8.8 oz

Its sources consist of both lavender and the forest. It possesses the same principal characteristics as the Lavender variety, reinforced by a more or less important note of forest honeydew. The color and strength vary according to the percentage of forest. Persists in the mouth. Seems richer than Lavender.



316541 Rosemary Honey 12/8.8 oz

706529 Rosemary Honey 6/14.11 oz

Light-colored, becoming white once crystallized. This occurs quickly and finely. Slightly vegetal aroma. Intense and persistent in the mouth, with the same strength as Lavender honey but in another register.



316785 Honey Drops

6/8.82 oz

These marvelous drops are liquid honey, surrounded with a crystallized sugar shell. For a special treat, drop one in a cup of hot tea.



Line Extensions



632708 Rooibos Red Peach 4/4/8.5 oz

A radiant taste of red peach bringing new depth to rooibos (red tea) and kombucha, caffeine-free.

632719 Jasmine Niagara Grape Blend 4/4/8.5 oz

An aromatic blend where Niagara grape, jasmine tea and kombucha are in perfect balance.



131931 Pineapple Salsa 6/16 oz

Medium spiced salsa with chunks of pineapple and citrus juices blended with jalapeno, habanero and serrano peppers.



131920 Raspberry Chipotle Salsa 6/16 oz

Medium heat salsa with pureed raspberries, green chili pepper, chipotle peppers and citrus juices.



131964 Southwest Hummus 6/16 oz

A creamy blend of chickpeas and roasted sweet peppers with the kick of chipotle.



Darbo has relaunched their line of fine preserves in minijars. They have changed the shape of their label and added colorful graphics of fruit on the lids making it easier to distinguish the jars contents. They have also increased the fruit content by 5% and they are adding lemon juice concentrate to the preserves instead of citric acid.



Darbo preserves current flavors:

- 22101-4 Strawberry Preserves 60/1 oz**
- 22104-7 Apricot Preserves 60/1 oz**
- 22105-8 Orange Preserves 60/1 oz**
- DA6659 Raspberry Preserves 60/1 oz**

Watch for the two new flavors of Darbo preserves coming soon:



Biscuiterie De L'Abbaye is a family owned company founded in 1964. They produce butter cookies using only the finest ingredients and the best of Normandy "AOC Isigny butter". New to their line of butter cookies:

Expected mid March

- 430720 Lemon-Almond Delices D'Arthur 24/2.1 oz**
- 430886 Butter Delices D'Arthur 24/2.1 oz**
- 430964 Apple Delices D'Arthur 24/2.1 oz**

Celebrate St. Patrick's Day with:

Butlers Irish Handmade Chocolates

At Butlers, they do not simply produce chocolates but rather a moment of happiness for those that taste their chocolates. Butlers Chocolates envisions that if a greater number of people ate Butlers Chocolates, the world might become a happier place.

Founded in Dublin's Lad Lane in 1932, Butlers continues to strive for excellence in quality, taste and packaging. Since 2000, Butlers Chocolates have been awarded an amazing 18 Great Taste Awards. The Great Taste Awards are considered a benchmark for fine food across the UK and Ireland.

The chunky filled bars have delicious cream centers and are surrounded by rich chocolate. Wrapped in gold foil with a white overwrap label with gold accents, the presentation is elegant complimenting the unique flavor profiles of the bars. They have a chocolate bar flavor for everyone!

47690-2 Irish Cream Bar 20/2.64 oz

Milk Chocolate Bar with delicious Irish Cream liqueur truffle center, a delicious combination of cream and Irish whiskey.

47691-3 Milk Chocolate Truffle Bar 20/2.64 oz



Milk Chocolate Bar with 6 chunky pieces filled with a creamy truffle center.

47692-4 Hazelnut Praline Bar 20/2.64 oz

Milk Chocolate Bar with a hazelnut praline center. Each of the 6 chunky pieces contains a whole nut, encased in the smoothest praline.



47694-6 Caramel Crunch Bar 20/2.64 oz



Milk Chocolate Bar with soft creamy caramel, infused with honeycomb and hazelnut pieces.

47695-7 Mint Truffle Bar 20/2.64 oz

Dark Chocolate Bar with a crispy, mint truffle center.

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. 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

Specialty Grocery

Add Color and Flavor to Your Olive/Salad Bar/Deli

From typical olive bar components to the more unique taste tempters, European Imports Ltd. has the variety, color, taste and texture to add originality and creativity to your olive bar or deli case. A salad bar is a great way to get customers to “sample” products that are available in bulk (or even in retail packaging as well). Thinking beyond the condiment tray, many of the items available are excellent ingredients for frittatas, pasta, rice dishes, pizza toppers, salads, tajines, Bruschetta and the list goes on. A one-stop culinary trip through Europe!



Life in Provence from France:

37046-9	Black Pitted Oil Cured Olives	8.8 lb
37088-1	Picholine Olives	1/11 lb
37089-2	Pitted Nicoises Style Olives	1/11 lb
37086-9	Nicoises Style Olives	1/11 lb
37047-0	Green Pitted Olives w/Herbs	1/11 lb
37085-8	Green w/Herb Olives	1/11 lb
370874	Cracked Green Olives w/Lemon & Fennel	1/11 lb
370830	Pitted Olive Provencal Mix	1/8.8 lb
<i>Pitted olives, red & yellow peppers, lemon & vegetable oil.</i>		
370841	Andalusia Olive Mix	1/11 lb
<i>Cut violet olives, green olives, pimento stuffed olives, black olives, red peppers & sunflower oil.</i>		
37079-2	Pitted French Olive Mix	1/11 lb
<i>Pitted olives, red & yellow peppers, lemon & vegetable oil.</i>		
37091-4	Tapas Cocktail Olive Mix	1/11 lb
<i>Green & black olives, lupinis, peppers & herbes de Provence sauce.</i>		

Cocina Selecta from Spain:

36641-0	Artichoke Hearts 40/50 ct	6/6.6 lb
36642-1	Artichoke Heart ¼'s	6/6.6 lb
36646-5	Marinated Artichoke ¼'s	6/6.6 lb
370362	Blue Cheese Stuffed Olives	2/1 gal
<i>Manzanilla green olives stuffed with blue cheese.</i>		
70396	Chipotle Stuffed Queen Olives	2/1 gal
<i>Green queen olives stuffed with chipotle peppers.</i>		
370429	Mozzarella & Prosciutto Stuffed Queen Olives	2/1 gal
<i>Green queen olives stuffed with mozzarella and prosciutto.</i>		
37099-2	Pitted Green Queen Olives	4/66 oz
370305	Caperberries	6/16 oz

Cucina Viva from Italy:

370974	Black Cerignola	4/5.5 lb
370985	Black Oven Baked Olives	2/5 lb
371018	Gaeta Olives	2/5 lb
371041	Ligurian Olives	2/5 lb
370996	Castelvetro Green Olives	2/5 lb
371007	Cerignola Green Olives	2/5 lb
371029	Green Cerignola Olives	2/5 lb
371030	Nocellara Green Olives	2/5 lb
371052	Red Cerignola Olives	2/5 lb
37201-2	Roasted Red Peppers	6/8.8 lb
37205-9	Roasted Yellow Peppers	4/8.8 lb
401030	Mozzarella Pearls	2/3 lb
US3965	Mozzarella Ciliegine	2/3 lb

Iliada:

36549-0	Dolmas, Rice Stuffed Grape Leaves	6/102 oz
<i>Tender grape leaves wrapped around rice mixed with a touch of dill & mint.</i>		
372318	Greek Olive Salad	2/2 kg
<i>Mixed olives (black blond, green Chalkidiki, green cracked & Kalamata), green, red & florinis peppers, capers, garlic, herbs, grape must & sunflower oil.</i>		
37060-1	Country Olive Mix	1/11 lb
<i>A blend of Conservolea, Kalamata and Chalkidiki olives.</i>		
37045-2	Pitted Kalamata	1/8.8 lb
37046-3	Sliced Kalamata	1/11 lb
<i>Ideal for baking!</i>		
VP1451	Black Deli Olives	1/11 lb
VP1457	Extra Large Kalamata	1/30 lb
VP1458	Extra Large Kalamata	1/11 lb
VP1459	Pitted Green Colossal Olives	1/8.8 lb
VP1456	Green Olives	1/11 lb