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

December 2008

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New Location:
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Save these dates!

When planning your 2009 schedule make sure you leave
room to attend one of the following events:



Winter Fancy Food Show
January 18-20, 2009
Moscone Center
San Francisco, CA
Booth # 3707



Summer Fancy Food Show
June 28-30, 2009
Jacob Javits Center, New York, NY
Booth #1536



Southwest Foodservice Expo
June 28-30, 2009
Dallas, TX

Happy Holidays

Whatever holiday you are celebrating European Imports
Ltd. would like to extend its wishes for a safe and happy
season.



Under the Dome by Marcia Suchy

Pretty and Perfect for Holiday Fare

“THE PERFECT WHEEL”

The wheels below are 3½ pounds or under. Good shelf life. Self contained for gifting. Small and aesthetic for food service. Diverse: creative flavor profiles, varied milk types, colorful.



GK4008 **Kasseri** from Greece 4/2.2 lb
Hard cheese, dense. Sharp flavor. Melts beautifully. Sheep milk.



EN1090 **Red Dragon** from Wales 2/3.3 lb
Semi-soft cheddar blend w/mustard seed. Semisharp. Cow's milk.



EN1115 **Tintern** from Wales 2/3.3 lb
Semi-soft cheddar blend w/shallot & chive Cow's milk.



FRXM2 **Petit Basque** Istara from France 5/21 oz
Semi firm, nutty and meaty flavor. Nice. Sheep milk.



101831 **Petit Pyrenees** Istara from France 5/21 oz
Semi firm, similar to the P'tit Basque only half cow/half sheep milk. Good full flavor.

“PRETTY AS A PICTURE ON A PLATTER” aesthetic and flavorful

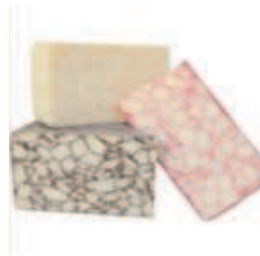


Crisp vegetables from **Die Kasemacher** of Austria are filled with fresh sheep/goat cheese.

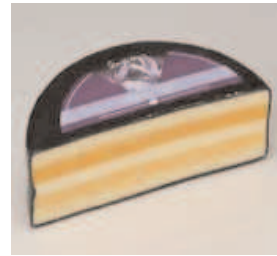
Packed 1 x 2 kilo jars.
AU1150 Olives
AU1155 Peppersweets
AU1153 Hot Peppers
050105 Yellowbells



EN515 **Royal Windsor**
A wine marbled Gloucester has alternating layers of Stilton for a festive look. 2/5 lb



Cahill's Farmstead Irish Sharp Cheddar blended with wine, stout or whiskey, packed 1 x 5 lb
120262 Cahill's Wine
120205 Cahill's Porter
120238 Cahill's Whiskey



EN570 **Stripty Jack**
5 layers of five county cheddar style cheeses, including Double Gloucester, Lancashire, Cheshire, Leicester. 2/5 lb



120605 1 x 3.3 lb
Quickes Farmhouse Oak Smoked Cheddar
Huge flavor profile. Big, sharp cheddar flavor matched by big, bold smokiness.

Wild & Unique Foods by Tim Doyle

Il Numero Uno



Il Numero Uno's Prosciutto di Parma is Italy's gift to the American Palate, I believe. How can the flavor not be wonderful when the hogs are fed Reggiano whey for four months on a special feeding program.

It is here and only here that one finds that rare and precious wind dries and sweetens the authentic hams during the 400 plus day curing process. It is a special wind that blows from the direction of the Versilia Sea, becoming sweeter as it passes through the olive groves and pine estates of the Magra Valley. It is then dried by the chestnut trees in the Cisa Pass and eventually blows very fragrant and pure through the hams of the Parma region.

They start the curing process by only selecting the very best pork, bred only in clearly defined areas. Expert salters then gently hand sprinkle a minimum amount of sea salt over the meat. A Parma ham is salted much less than other hams in order to allow the natural curing process that produces that sweet delicate flavor every time.



The Italian law has established very precise criteria for the attribution of the title Parma Ham. The consortium guarantees the quality of their products, the place of origin, and the state of the art aging and seasoning process. This also protects the age old tradition based on the authenticity of the raw products, the exacting standards set for breeding, and the care and expertise given to the curing process. Only these hams are awarded the prize stamp of Ducal Crown.



Prosciutto di Parma tastes its best sliced paper thin. It has a high nutritional value and is low in calories when the fat is trimmed. Forget the calories and leave the fat on this rosy red colored meat that is where the flavor is.

Il Numero Uno is a must in all retail counters even if you carry other prosciutto. I believe you should always have a couple of different priced prosciutto in your case. We have won many a blind tasting with Il Numero Uno Prosciutto.

MP1420 Il Numero Uno Parma Prosciutto

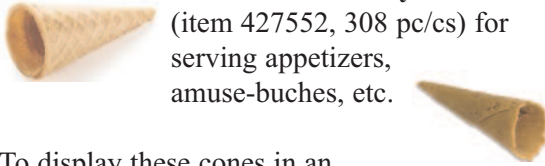
1/14 lb



For the Pastry Chef by Karl Helfrich

The Holiday Season is in full swing, and European Imports Ltd. has solutions to help conserve precious labor resources while presenting your guests with unique, delicious and elegant hors d'oeuvres, buffet items and desserts.

We carry the 3" **mini waffle cone** (item 429040, 288 pc/cs) for dessert applications, as well the 2.5" **savory mini cone** (item 427552, 308 pc/cs) for serving appetizers, amuse-buches, etc.



To display these cones in an elegant fashion, we also have the 9-hole **acrylic cone holder** (item 427597, 8 pc/cs) available.



The **duobelle neutral shell** (item 427697, 168 pc/cs)

offers two sections, allowing you to pair complimentary flavors and textures together; each being one delicious bite!



The 3" **amusette spoon** (item 429051, 192 pc/cs) can be used for both sweet and savory applications. Serve it plain as an hors d'oeuvre, or paint the bowl with chocolate and pipe mousse or crème brûlée for a unique presentation.



The 1.5" **corolle shell** (item 429039, 192 pc/cs) has a homemade looking "crinkled" top and the dough is nice and thin. It pairs particularly well with asian-influenced fillings.



Finally, we have the classic 1.5" **mini round patty shell** (item BK7065, 480 pc/cs). This mini bouchee is perfectly suited for both savory and sweet items and holds up particularly well on buffets.



We are continuing to offer our latest chocolate couverture from Valrhona at an incredible price! **Satilia 62% Feves** (item 426719, 44 lb case) is a perfect



workhorse with a true cocoa flavor, excellent fluidity, beautiful shine and is available for only \$5.81/lb! We also have multiple case discounts – ask your rep about them for even greater savings. Now you can use one of the most prestigious chocolates in the world and benefit from name recognition on your menus while controlling your food cost.



Finally, for beautiful dessert and petit four displays we have the Pat a Choux line of frozen ready-to-use petit pastries. The **mini macaroons** (item 87335-7, 288 pc/cs) are an assortment of six flavors and colors, filled with either buttercream or jam. They are true French macaroons and are as delicious as they look.



The **chocolate petit fours** (item 873561, 96 pc/cs) feature eight tantalizing chocolate themed mini pastries. The **emotion collection** (item 87353-5, 232 pc/cs) has an assortment of nine classic



petit fours from éclair to raspberry tarts.



The last selection of petit fours are the frangipan-based **mirlitons** (item 87354-6, 224 pc/cs).



These moist and chewy gems are a perfect addition to a coffee bar or tea time.

Introducing Frontier Soups

Hearty Meal Original Soups

Frontier Soups' Hearty Meal Originals offer robust, delicious meals for six to ten. Packaged in clear cello bags that showcase the beauty of the premium all-natural, dry ingredients, the recipes call for broth and a few fresh or pantry additions to complete each authentic soup, stew, chili or chowder. Each mix contains no added salt, preservatives or MSG. Your customers will enjoy the simplicity of preparing delicious soup meals with the seasonings perfectly measured and just enough additions to be homemade in half the time!



- 0810228 California Gold Rush White Bean Chili 8/15 oz**
- 0810238 Dakota Territory Beef Barley Bean Stew 8/14 oz**
- 0810223 Illinois Prairie Corn Chowder 8/7 oz**
- 0810209 Indiana Harvest Sausage & Lentil Soup 8/16 oz**
- 0810210 Kansas Sunflower Split Pea Soup 8/16 oz**
- 0810938 Louisiana Red Bean Gumbo 8/15 oz**
- 0810212 Michigan Ski Country Chili 8/15 oz**
- 0810227 Minnesota Heartland 11- Bean Soup 8/18 oz**
- 081026 Nebraska Barnraising Green Pea Soup 8/16 oz**
- 0810218 New Mexico Mesa Fiesta Soup 8/15 oz**
- 0810217 New England Seaport Fisherman's Stew 8/10 oz**
- 0810219 New York Corner Cafe Minestrone Soup 8/15 oz**
- 0810220 Ohio Valley Vegetable Soup 8/7 oz**
- 0810224 Texas Wrangler Blackbean Soup 8/15 oz**
- 0810226 Wisconsin Lakeshore Wild Rice Soup 8/6 oz**

Whole Grain Soups

Whole Grain Soups extend the hearty meal concept with added health benefits. Soup mixes feature wheat berries, bulgur wheat, whole wheat pasta and a wild rice blend. The soups provide from 12 to 31 grams of the USDA 48-gram daily



recommendation. These mixes offer an optimal source beyond cereal and bread for adding more whole grains to daily diets.



- 082087 Iowa Open House Grain & Pasta Potage 8/8 oz**
- 082085 Montana High Plains Wheat Berry Chili 8/13 oz**
- 082086 Washington State Squash & Lentil Soup 8/11 oz**

Homemade In Minutes

Homemade In Minutes line soup mixes make simply satisfying, year-round meals! Each package contains all natural ingredients with no added salt, no MSG and no preservatives. Only 30 minutes from stovetop to serving a nutritious meal with incredible taste for four to five. Soups are packaged in clear cello bags that highlight the colorful premium ingredients. Frontier Soups' Homemade In Minutes Soups deliver convenience, nutrition and great taste in one appealing 4-6 oz. package. Packed in a display tray.



- 083592 Carolina Springtime Asparagus Almond Soup 8/3.75 oz**
- 083073 Connecticut Cottage Chicken Noodle Soup 8/4.5 oz**
- 083074 Florida Sunshine Red Pepper Corn Chowder 8/6 oz**
- 083070 Chicago Bistro French Onion Soup 8/4.75 oz**
- 083439 Idaho Outpost Potato Leek Soup 8/4.5 oz**
- 0810214 Mississippi Delta Tomato Rice Soup 8/4 oz**
- 0810939 New Orleans Jambalaya Soup 8/6 oz**
- 083069 Pennsylvania Woodlands Mushroom Barley Soup 8/4 oz**
- 08300 San Francisco Thai Golden Peanut Soup 8/4.5 oz**
- 083072 South of the Border Tortilla Soup 8/4.5 oz**
- 083071 Virginia Blue Ridge Broccoli Cheddar Soup 8/4.25 oz**

New Grocery

South African Specialties



Introducing Mrs H.S. Ball's chutneys. Mrs H.S. Ball's chutneys are unique South African spicy fruit condiments from mild to spicy. The success story of Mrs H. S. Ball's Chutney has very humble beginnings. Mrs Amelia Ball lived in Cape Town and was married to Mr H. S. Ball. She made this chutney during the First World War as an extra income and sold it to family and friends, and at church bazaars. When the chutney became more and more popular, a Cape Town businessman helped the couple to create the signature octagonal jar and label with the family crest.

The African word for chutney is 'blatjang'. The word has its origin in the Javanese sambal 'blachang' that was imported before chutney was produced in the Cape. Blatjang is the pride of the Cape Malay kitchen, and it has been described as a "bitingly spicy, pungently aromatic, moderately smooth and a very intimately mixed association of ingredients". Mrs H.S. Ball's chutneys are now available from European Imports Ltd.:



121619 Chili Chutney 8/16.6 oz

Chili Chutney has the body of a-not-so-sweet smooth chutney with the extra 'bite' of a Chili sauce. It is very popular as a marinade before you grill or stir-fry chicken or beef. It works beautifully in combination with butter and garlic as a Chutney butter that you melt on steaks or in baked potatoes. Use it with sour cream and garlic for a cold (and yet Chili hot!) dip sauce for seafood or grilled meat.

121620 Peach Chutney 8/16.6 oz

This is the mildest of the three but as the 'original' it has plenty of character and a round attractive palate. An African children's favorite! Use this chutney in your cooking when you want to add that extra body to a stew or marinade. Use it as a sauce with your food.

121631 Hot Chutney 8/16.6 oz

This chutney is not as 'hot' as the name suggests. It seems less sweet than the 'original', with a rich full-bodied spiciness. It is fantastic as a sauce together with your food, but also as an ingredient, both in cold and hot dishes.

The Perfect Cheese Companions

Les Folies Fromage Fruit Spread for Cheese. Les Folies Fromage (The Cheese Follies) by Guillaume et Lesgards has created wonderful fruit spreads specifically designed for certain types of cheese. Made in the French Pyrénées, his spreads will add a new dimension to your old favorites.

Les Folies Fromage spreads are available in six amazing flavors. Each flavor was specifically designed to be paired with a specific type of cheese which is indicated on each label. Each spread is ready to serve right out of the jar. They come in cases of ten 4.23 ounce jars and are now available from European Imports Ltd.:



993419 Pear, Honey & Spice Spread

The gentle tastes of pear and honey are ideal with the light, slightly acidic taste of fresh cream cheese. The taste is delicately enhanced by a touch of spice, which brings a subtle autumnal flavour. Equally good with soft rinded cheeses.

999818 Quince Apple with Three Spices Spread

Created to complement Roquefort and other blue cheeses rather than trying to compete with a strong blue flavor, this combination does not overwhelm. It merely highlights the unique depth of taste of a fine blue.

999829 Blueberry with Wild Thyme Spread

For Cheddar lovers out there, this blueberry spread is enhanced with wild thyme, apple pectin, and lemon juice to play off the full flavors of aged cow's milk cheeses.

999830 Black Cherry with Licorice Spread

To complement sheep's milk cheeses, this black cherry and licorice variety adds a touch of both sweet and spice.

999841 Apricot, Cumin and Orange Zest Spread

To complement Camembert and other soft bloomy rind cheeses, this blend of apricot, cumin and orange peels, forms a perfect mélange.

999863 White Fig Confit with Bayleaf & Raisins Spread

This spread was created to enhance young, creamy goat cheeses. They have combined white fig with bay leaf and raisins. Your chevres will reach their full potential with these complementary flavors.

Line Extensions

New Gluten Free Shortbread from:



- 481708 Lindor Truffles White Chocolate 12 ct bag 12/5.1 oz
- 481719 Lindor Truffles Peanut Butter 12 ct bag 12/5.1 oz



- 470208 Seeds 68% Cacao Bar 12/2 oz
Organic dark chocolate bar with hemp, pumpkin and sunflower seeds.
- 470186 Lemon Ginger 68% Cacao Bar 12/2 oz
Organic dark chocolate bar with crystallized lemon and ginger.



- 692620 Lemon Lime Sparkling Water PET 12/1 L
Replaces 692582 Lime Sparkling Water

Academia Barilla

- 551319 Unfiltered Extra Virgin Olive Oil 6/25.4 oz
The most natural Extra Virgin Olive Oil available from Italy! This oil is produced with innovative methods that surpass traditional filtration processes, leaving the oil's original flavors and properties intact, with no sediment or pulp.



- Sen Cha 478531 Morning Lychee Green Tea Mints 9/1 oz

- Baked with Organic Tea and All-Natural ingredients.
- 430942 Blueberry/White Tea Gluten Free Shortbread 6/5.6 oz
- 431631 Earl Grey Tea Gluten Free Shortbread 6/5.6 oz
- 431786 Chai Tea Gluten Free Shortbread 6/5.6 oz



- 422419 Dauphine 6/5 oz
This new blend features walnuts, blueberries, bananas and coconut flakes lightly sweetened and seasoned with lavender and white pepper.



- 493164 Pepper & Sesame Fine Wafer Crackers 12/3.5 oz
- 493175 Blue Poppy & Rye Fine Wafer Crackers 12/3.5 oz

- 140842 Marmite Yeast Extract
New pack size: 24/4.4 oz
Replaces 14079-1 packed 12/4.4 oz



- 450231 Almond Florentine 12/3.52 oz
Crunchy thin almond cookies.
- 450220 Rice Crisp Crunch 12/3.52 oz
Delicious chocolate covered biscuits with crispy rice.

What's In Your Bread Basket by Trish Pohanka

The first “food” impression made at a restaurant or dinner party is often the bread basket. Does your bread basket reflect your individuality?

The aroma of freshly baked bread is not only enticing, but it triggers your guests hunger.

Tribeca Oven offers par baked bread and



rolls in a variety of shapes, sizes and flavor profiles including the basic baguettes and dinner rolls to breads made

with olives, multi-grains, potato & onion and fruit & nut loaves.

Margaret’s Flatbreads are crisp, delicate, lightly textured artisan style crisps. Flecks of the ingredients are visible and the flavors are distinctive. They may be warmed in the

oven, used as a base for pizza or served with cheese & dips. Made without yeast, they do not get soggy and



the “retail” packaging preserves the freshness (limited to a 6 week shelf life). (They are also available in sweet varieties.)

431273 Jalapeno & Romano 12/5.3 oz

431317 Sun Dried Tomato Olive 12/5.3 oz

431406 Cracker Peppercorn & Spice 12/5.3 oz

431451 Roasted Garlic Chive 12/5.3 oz

431617 Rosemary & Sea Salt 12/5.3 oz

Crunchy Crusts are thicker flatbreads available in bulk five pound boxes (packaged in six unlabeled cello trays to preserve freshness). Crunchy Crust Everything's are



covered with seeds, garlic and spices. For a more subtle flavor, whole wheat sesame and cinnamon sugar are available.

CR3031 Original Crunchy Crust

Everything 1/5 lb

144030 Whole Wheat Crunchy Crust

Everything 1/5 lb

144041 Whole Wheat Sesame Crunchy Crust 1/5 lb

144029 Cinnamon Sugar Crunchy Crust 1/5 lb

Waterthins Cheesetwists are crunchy twisted pieces of baked dough flavored with cheese, herbs and spices (about 4” in length). These flavorful twists stand up well in a bread

basket or as an accompaniment to soups or salad. The “retail” packaging allows for portion control and maintains freshness.



49312-6 Classic Cheddar Cheesetwists 12/3.9 oz

49311-5 Parmesan Garlic Cheesetwists 12/3.9 oz

49310-4 Poppy Cracked Pepper Cheesetwists 12/3.9 oz

Ask your sales representative for a list of the unique and interesting components available for your signature bread basket.