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Specialty Grocery

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

March 2009

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Import News

Pure saffron prices have increased dramatically during the last few years as the global production of saffron has decreased. According to our supplier, the main causes have been the lack of interest from farmers due to the poor profitability and the weather conditions. The third consecutive poor crop (60% less than the previous year) has been due to:

1. Strong rainfalls during the harvest days
2. Low temperatures during the winter resulting in the loss and disease of saffron bulbs
3. Poor market reaction, as a new field does not produce for 2 -3 years

Lower priced saffron is available in the market but it is most likely from an old crop (prior to 2007) or the saffron is mixed with floral waste.

We are offering 100% Pure Safinter Saffron in ½ oz tins (#141332) as well as lower priced saffron in 1 oz packs (#141309).

The USTR has modified the list of EU products subject to additional duties in connection with the World Trade Organizations Beef Hormones dispute. The EU's ban on beef from animals administered certain growth-promoting hormones dates back to 1988. In 1999, the US successfully challenged the ban in front of a WTO panel and the Appellate Body. They obtained authorization to impose additional tariffs on EU products.

Effective March 23rd, 2009, the following items offered by EIL will be affected:

Products from Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, the Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain or Sweden.

Roquefort Cheese going from 100% tariff to 300%
Chocolate in blocks, slabs or bars, filled

weighing 2 kg or less 100%
Lingonberry & raspberry jams 100%
Pears, otherwise prepared or preserved 100%
Peaches, otherwise prepared or preserved 100%

Products from France:

Chestnuts, fresh or dried 100%

Products from Austria, Cyprus, France or Poland:

Juice of any single fruit 100%

Mixtures of juices (other than vegetable juices) 100%

Products from Italy:

Mineral Waters 100%

Dijon Mustard, Mini Toasts and Sun Dried Tomatoes are coming off of the 100% tariff list.

Under the Dome by Jeff Babcock

The Cheese from the Gods

When I think of the great cheese regions of the world my mind lingers in the south of France, where the fertile climate, rich landscape and abundant flora culminate in the Pyrenees. There, the Basque civilization remains nearly untouched by time, with its own language and traditions, producing some of the world's most ancient cheeses.



The Pyrenees is first and foremost a land of ewe's milk cheeses, with cow and goat's milk cheese production following distantly after. The rugged terrain, with deep valleys and sometimes impenetrable mountain passes, is far more hospitable to the sheep that dot the countryside.



The typical shepherd's cheeses of the region, rounded natural rind tommes of about ten pounds are said to exist for thousands of years, with some stories saying they were even created by mythological characters. Whatever the case may be, we know they are ancient cheeses and one is even protected with a revered AOC status by the French government, *Ossau-Iraty*.

Our *Ossau-Iraty* is made by a relatively small dairy and aged a bit longer than those typically found in the market. All *Ossau-Iraty* is designated "Pur-Brebis" or pure ewe's milk cheese and are often referred to in this fashion. The natural rind is dusty

and beige in color with spots of mold that can be white, grey or rust in color. It will have a dense ivory paste that is rich and oily, smooth on the palate. The profuse butterfat naturally found in ewe's milk gives the cheese a nutty sweetness with



herbal aromas and vegetal nuances. The flavor is buttery and thin pieces melt in your mouth, being neither too assertive nor mild and can be paired with savory or sweet garnishes.

We have three other "Pur-Brebis" cheeses from the region: *Baskeriu*, *Petit Basque* and *Petit Ardi Gasna*. *Baskeriu* is a non protected version of *Ossau-Iraty*, being made outside the zone of protection. It is however a wonderful cheese, rich



and buttery with similar nutty flavors. *Petit Basque* is quite well known, being a smaller version of the typical shepherd's cheese, a favorite of many. *Petit Ardi Gasna*, or "small

ewe's cheese" in the local Basque dialect, is similar to *Petit Basque* but more aged, rubbed with the special Basque pepper Piment d'Eslette and made from raw milk. This cheese is more rustic and takes on a more aggressive flavor, so pair it with a red wine for sure.

I should have said we have four other “Pur-Brebis” cheeses, as I have not mentioned the very special, *Bleu des Basque*. This natural rind blue looks like other shepherd’s cheeses, but only externally as it is striped with blue-green veining inside. With the new and terrible Roquefort tariff coming into effect, the time for this cheese to shine could be at hand. *Bleu des Basque* may in fact be Roquefort’s older brother, but very different in style, as it is milder and far more subtle in flavor but rich and complex. Pair it well with a sweet wine like a Port or Sauternes.



Two mixed milk cheeses in our selection are very close to the shepherd’s cheese tradition: *Chistou* and *Petit Pyrenees*. The *Chistou* resembles an *Ossau-Iraty* in shape and style but is made from half cow’s milk which gives the cheese a creamy finish and mild appeal. The same is true of the *Petit Pyrenees*, which is essentially a diminutive *Chistou*. They pair well with fresh fruit and white wine.

Our most recent additions from the Pyrenees region are a cow’s milk natural rind tomme called *Centenol* and one made from goat’s milk called *Caprinelle*. *Centenol*, which has a protection designated for the milk of the region, has a lighter open texture and a lactic earthy flavor that reminds one of *Tomme de Savoie*. *Caprinelle* is dense and fudgy; the goat’s milk has a lingering sweetness and caramelized tones with a rounded flavor.



Three cow’s milk cheeses finish off our selection: *Tomme de Pyrenees*, *Tomme de Pyrenees Green Peppercorn* and *Doux de Montagne*. All are mild and slightly lactic cheeses with a semi-soft texture. Both tommes are covered in black wax and have dense creamy textures that make them appealing to a large audience. They make a great addition to a French charcuterie platter or buffet.

The ancient traditions of the Pyrenees are an integral part of any cheese counter and they bring with them a massive appeal, even to the novice cheese consumer. Perhaps they truly are something from the Gods? Offer them and see!



FR4040	Ossau-Iraty AOC	1/10 lb
FR4030	Baskeriu	1/10 lb
FRXM2	Petit Basque (Please note new code and pack change)	5/21.16 oz
FR4035	Petit Ardi Gasna	6/1.75 lb
010106	Bleu des Basque	1/6.6 lb
011240	Chistou	1/9.7 lb
101843	Petit Pyrenees (Please note new code and pack change)	6/1.3 lb
014064	Centenol	1/10 lb
014042	Caprinelle	1/10 lb
FR6240	Pyrenees Plain	1/6.5 lb
FR6220	Pyrenees Green Peppercorn	1/8 lb
FR6030	Doux de Montagne	2/7 lb

Wild & Unique Foods by Tim Doyle

Chateau Royal

Are you looking for delicious, inexpensive game items for your store or menu? Well Chateau Royal's Swiss trained chef has made them for you in a nicely labeled retail pack. They make sausages in the old fashion traditional way and you can taste that in every bite.

These Chateau Royal gourmet game sausages are all natural without chemicals, hormones, steroids, antibiotics or

artificial additives. The sausages are all made with game meats and then mixed with gourmet meats with high caliber ingredients to finish off the sausage. These hand crafted sausages all have a distinct flavor profile like no other because of their unique and exciting all natural ingredients. All of the meat used is farmed raised and USDA inspected and processed in a USDA facility.



WG1010

WILD BOAR AND CRANBERRIES 12/12 oz

This product is made from Texas wild boar and is a pork sausage lover's dream. The Shiraz wine and cranberries used, bring out the delicately spiced, slightly sweet wild boar and pork flavor



WG1027

SMOKED DUCK WITH CALVADOS APPLE BRANDY 12/12 oz

Fully cooked, smoked duck has a subtle spice mix and a nice apple brandy finish. Great on pizza.

WG1055

PHEASANT & CHICKEN WITH COGNAC AND HAZELNUTS 12 /12 oz

This sausage has the delicate flavor of French Cognac with a hazelnut finish. It is wonderful as a grilled sausage entree, or I add it to pasta with a Cognac cream sauce. Save some Cognac to sip when reducing the sauce.



WG1075

VENISON & BLUEBERRIES 12/12 oz

The flavor in this sausage is a rich blend of Merlot wine and blueberries. Its has wonderful fruity notes that pair perfectly with New Zealand Venison.



WG1060

RABBIT & VEAL WITH WHITE WINE AND DIJON MUSTARD 12/12 oz

Great white wine flavor with hints of Normandy herbs and Dijon mustard in this blend of uncommon yet classic meat. My son would never eat rabbit because he was told it was bad and he loves this sausage. Wonderful on a warm baguette or in a Cassoulet.

They are all easy to prepare and perfect for all occasions. From pizza to salad and perfect for a sandwich. Grilling it is my favorite, but it can be easily seared and finished in a oven. If you are a little afraid of using game products, these are a must and you will not disappoint.



For the Pastry Chef by Karl Helfrich

In January, I was fortunate enough to be able to attend the **Coupe du Monde de la Patisserie** in Lyon, France.

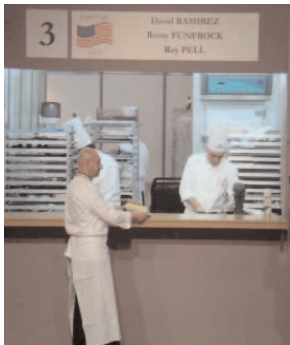
Valrhona is a founding sponsor of this prestigious event. It is held every two years and brings teams of pastry chefs from around the globe to compete for recognition from their



peers as well as a cash prize of €12,000!

Twenty-two nations were represented in a contest that included presenting an ice sculpture, sugar showpiece, chocolate showpiece, as well as a dessert buffet, frozen fruit dessert, and a chocolate dessert.

The teams consist of three chefs who compete on-site over two days. This event truly showcases the



best of the best in pastry and sets the trends for desserts and showpieces for the coming years.

Team USA consisted of **David Ramirez, Remy Funfrock and Roy Pell** who wowed the crowd with their excellent

Native American themed sugar showpiece (which

won best in show) as well as their delicious and artfully executed desserts. The competition was fierce, with stunning showpieces contributed by the Japanese, but in the end it was the French team that took home the grand prize. Italy and Belgium took second and third place respectively. It was an honor to be able to witness this caliber of talent and I recommend the experience to anyone.



We now have in stock a great assortment of **Dobla Chocolate decorations** that add an elegant finishing touch to your desserts without adding any labor expense. They are made from premium couverture and are packaged very well.



First, we have the Mini Dark/White striped “Bunting”, a gathered, ribbon-shaped garnish that adds a festive flair to cupcakes, tortes, etc.

Dobla Mini Dark/White Striped Bunting

Item # 471685, 1 kg resealable plastic box



The Dark/White Twister is a great “mini-garnish” for petit fours and other elegant pastries. It is only 1.3” long and very thin. To make these yourself would take hours of time!

Dobla Dark/White Twister

Item # 472086, 1.5 kg resealable plastic box

The Mini White Rose is a beautifully curled white chocolate “rose”, much more elegant than a curl. Use them as a tiny garnish, or to add texture to your whole cakes.

Dobla White Mini Rose (3/8”-1/4” curls)

Item # 471663, 1 kg resealable plastic box



The Dark/White Triangle is a great modern-looking garnish that adds a nice focal point to ice cream desserts, buffet cake presentations and individual desserts.

Dobla Domino Dark/White Triangle (2” x 1.5”)

Item # 471596, approx. 576 pc/box

New Grocery

Rub in Ethnic Flavors from the Rainbow Cuisine of South Africa



South Africa has developed a national cuisine that is much more than the sum of its parts – it reflects the diverse origins, lifestyles and preferences of the people who live there.

South Africans agree that coming together around the table is a most powerful and intimate form of communication, and South African cuisine has been influenced by visitors from foreign parts who ended up making the southern tip of Africa their home.

Something South African rubs are an easy way to turn an average meal into an African adventure. Manufactured in world class factories in South Africa from the finest raw ingredients, this line encompasses what South Africa is truly about from a taste perspective.

Bright, eye-catching packaging will have customers excited about trying something new and different while having 100% confidence that the products contain only the very best ingredients. Something South African rubs are made with all natural ingredients with no MSG.

Start your South African adventure today with Something South African all natural rubs now available:



121697 Cape Malay Curry 8/2.3 oz

This rub has a tangy flavor with mild heat. It is a fragrant and aromatic traditional mild cape curry. Use as you would a regular curry powder.



121664 Zulu Fire Rub 8/2.47 oz

Expect a lot of heat from this peppery rub. Mix with mayonnaise for a spicy topping for grilled steaks, tuna or prawns.



121686 Peri-Peri Chicken Rub 8/3.18 oz

You will find this rub to be zesty with high heat. It is a classic mix of flavors ideal for your favorite poultry dish. Massage a paste of rub and olive oil onto the meat and under the skin. Then bake or grill.



121675 West Coast Fish Rub 8/1.94 oz

Blend this herbaceous rub with olive oil and a few drops of lemon juice and rub over seafood for a perfectly seasoned dish.



121653 Sweet & Smoky Rub 8/4.06 oz

A sweet and smoky spice with Indian curry notes. Ideal for steak, lamb chops and whole roasts. Rub meat with olive oil then coat liberally with spice rub before roasting, grilling or barbecuing.

Spices with a difference you can see....smell....taste!

by John Nizzi



Morton & Bassett
Line Extensions

Morton & Bassett seeks out the best quality, most flavorful spices in the world. In fact, the difference in quality is so pronounced that you can easily see the difference in any competitor's side by side cuttings. Even through these economic times, Morton & Bassett spices continue to grow in sales.

Introducing three new Morton & Bassett items:

140765 Black Sesame Seed

3/2.3 oz

Black Sesame Seeds have been used for 2,000 years in China; we now use it in or on breads, rolls and cakes, vegetables, rice, meat and noodle dishes. Sprinkle liberally on grilled chicken and seafood or salads. Add to stir fry dishes and cheese sauces. Black sesame seeds are a versatile ingredient to have on hand.



140776 Ground Coriander

3/1.5 oz

Ground coriander is probably one of the first spices used by mankind, having been known as early as 5,000 BC. Sanskrit writings dating from about 1,500 BC also spoke of it. In the Old Testament "manna" is described as "white Coriander seed" (Exodus 16:31). The Romans spread it through Europe and was one of the first spices to reach America. Ground coriander seed is traditional in desserts and sweet pastries as well as in curries, meat, and seafood dishes. Add it to stews and marinades for a Mediterranean flavor.



140787 Chili Flakes (Red)

3/1.3 oz

Just a sprinkle of Red Chili Flakes will add instant heat to any cuisine imaginable. A perfect accompaniment to pizza and pastas. Use in marinades, soups and sauces and as a table condiment to spice up all your foods. Also great in curries since its focused flavor can hold up to complex blends.



Remember with all Morton & Bassett spices, they are all natural, salt free, contain no MSG, absolutely no preservatives and are non-irradiated. Non-irradiation means they go through no radiation to kill any contamination that a spice may have. Radiation kills the flavor of the spice. At Morton and Bassett, every spice is hand cleaned and that is what maintains the flavor. Once a customer tries Morton and Bassett spices they are hooked on the quality.

Also available from Morton & Bassett:

082400	Organic Coarse Ground Pepper	3/1.8 oz
082406	Organic Italian Seasoning	3/1.5 oz
082398	Organic Fennel Seed	3/1.2 oz
08447	Organic Oregano	3/7 oz
089576	Granulated Garlic with Parsley	3/2.3 oz
082394	Organic Ground Cinnamon	3/2.3 oz
089547	Whole Black Peppercorns	3/2.3 oz
089530	Herbs de Provence	3/5 oz
089518	Lemon Grass	3/5 oz
089560	Sesame Seeds	3/2.1 oz
089509	Basil	3/5 oz
082407	Organic Cajun Spice Blend	3/1.8 oz
089507	Star Anise	3/8 oz

And much, much more. Contact your sales rep for a list of all the Morton & Bassett spices available from European Imports Ltd.

Sparkling French Lemonade from LeVillage

le Village French Lemonades

Bubbles make anything more fun, and LeVillage sparkling lemonade is no exception. LeVillage sparkling lemonade is the original party beverage, in a gifty presentation. It is perfect for year-round celebrations, cocktails, and wedding festivities.

Sparkling French lemonade initially appeared back in the XIXth century and was sold on the street by "limonadiers". Naturally flavored, this sweet, traditional French sparkling beverage has always been popular for its simple qualities, enjoyed by kids and parents alike. LeVillage lemonades are now available in convenient single serve 11.18 oz bottles packed in cases of 24:

693720

Blood Orange Lemonade

Drink this naturally flavored blood orange sparkling beverage over ice or use it as a mixer.



693708

Lemonade (Cloudy)

This lemonade is the sparkling version of the traditional home-made lemonade with an added hint of lime. It has a tart lemony flavor and it is not too sweet. Because it is not too sweet, it can be served with meals as a water or wine substitute.

693719

Orange Sparkling Lemonade

Natural orange flavor, sparkling water and sugar come together to create this fruity sparkling beverage. The sweet orange flavor is sure to make it a popular choice for kids. Serve it chilled or over ice for a refreshing sweet treat.



693753

French Berry Lemonade

A refreshing lemonade made of carbonated water, beet sugar, citric acid and the natural flavor of berries.

693731

Sparkling Pink Lemonade

Another delicious sparkling lemonade with a refreshing citrus taste and all natural grapefruit flavor. The soft pink color of this beverage is eye-catching. Popular with kids and adults alike.



693697

French Lemonade

A more neutral version of lemonade, this sweet sparkling beverage is a delicate combination of lemon and lime. It is an excellent mixer for cocktails. Try it mixed with Gin or Vodka. Create a kiddy cocktail by mixing it with grenadine and a cherry. For a simple refreshing beverage, serve it chilled over ice with a cherry or lemon wedge.



693742

Pomegranate Lemonade

With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit. Serve it chilled alone or use it when preparing cocktails.



573942

Sparkling Apple Cider

This delicious non-alcoholic old-fashioned sparkling apple cider is made out of 100% pure apple juice from France with no preservatives. It has a clean pure apple flavor.



Also available in cases of twelve 25.4 ounce bottles with old-fashioned swing top caps:

- 693640 Sparkling Lemonade
- 693639 Orange Sparkling Lemonade
- 693628 Sparkling Pink Lemonade
- 575431 Blood Orange Lemonade
- 575442 Pomegranate Lemonade
- 693617 French Lemonade
- 570253 Sparkling Apple Cider
- 570764 French Berry Lemonade