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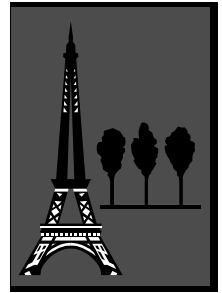
New items listed are scheduled to arrive by the beginning of the month titled on the front page of the newsletter.

May 2005

EUROPEAN IMPORTS LTD.
2475 N. ELSTON AVE.
CHICAGO, IL. 60647
1-800-323-3464
orders@eiltld.com

April in Paris

Experiencing April in Paris can be as easy as opening our April / May Promotion Book turning to pages 9-18 and ordering until your heart is content. April in Paris is more than a month in a magnificent city. It is symbolic of the healthy lifestyle that Parisians are famous for. Parisians know that all foods can fit into a healthy eating style. They have come to know that what we choose to eat can have a direct affect on our ability to enjoy life to its fullest and enjoying life is what they do.



Bring some life to your store with an April in Paris promotion. Our April / May promotion is full of products to enhance any French Themed promotion. We are offering discounts on:

- A variety of French cheeses
- Snails from Grand Prix
- Chocolate from Chocolat Weiss
- Cookies from Filet Bleu
- Preserves from St. Dalfour
- Pate from Les Trois Petits Cochons (3 Pigs)
- Mouse and Pate from Marcel & Henri
- Ham from Madrange
- The full line of products from Life in Provence
- The full line of products from Vilux
- Couscous, Polenta and Bulghru from Tipiak
- Salt from La Baleine
- Dressings from Origine
- Lemonade from Lorina
- Water from Wattwiller

We think these selection will get you and your customers well on your way to enjoying life the Parisian way.

2005 Spring Fancy Food Show in Chicago

Don't miss the Spring Fancy Food Show in Chicago, May 1 - May 3. European Imports Ltd.'s 4200 square foot booth will feature products for the retailer and foodservice professional. Visit us at booth #6000 to:

- Sample the finest cheese, meat, grocery, and pastry products the show has to offer.
- Get your copy of our 2005 Holiday Catalog and view samples of the products.
- Place your holiday order at the show and receive a 5% early bird discount.
- Take advantage of super show specials for show attendees only.

Register online at www.fancyfoodshows.com today then visit us in booth #6000 to see what's new; what's different; what's missing from your store!

UNDER THE DOME by Marcia Suchy

BEYOND ROQUEFORT, STILTON AND GORGONZOLA

Our selection of blue cheese has certainly grown throughout the years, and recently with the addition of American Artisanal Blues such as Amablu St. Petes Select, Bingham Rustic, Carr Valley Virgin Pine and Point Reyes Farmstead, we have the perfect choice for every desire. Our cheese inventory includes over 60 choices in the family of blues with multi-dimensional versions leading the command. The imported blue cheeses listed below are splendid examples of extraordinary flavor and texture variances that can be found beyond the countries that claim to produce 'The King Of Blues.'

BELGIUM

Jacqy Cange, an affineur of cheeses from small farms of many regions of Belgium and France produces a spectacular blue cheese labeled and sold under the registered trademark name of Jacqy Cange L'Artisan Affineur. The finishing rooms consist of four cellars, each one used for specific duties, and the ventilation, temperature and humidity levels are strictly controlled. The cellars are used to receive and to ripen the various delicate cheeses that come from small farms of the Belgium and near French regions. A young Fourme d'Ambert is transformed into a new life as Fourme au Sauternes with the magic of 'finishing' and curing. **FOURME AU SAUTERNE**; a young Fourme d'Ambert is delicately ripened with the use of Sauterne wine. The cheese is washed and injected with the sweet white wine for well balanced finishes that include wild and perfume scents of the Sauterne. The cheese is moist and creamy after a curing period that also brings out the fullness of veining and ultimate blue flavor. Fourme au Sauterne is a classic blue with an unexpected taste profile, big flavor, bold deep-blue veining. Made with pasteurized cow's milk. **BGS510 FOURME AU SAUTERNE 3 x 2.2 lb.**

NEW ZEALAND

Whitestone, is a high profile producer of hand-crafted and farmhouse New Zealand cheeses. The distinctly regional cheeses capture the character of North Otago, where the dairy sits between lofty mountains, luscious pastures and a pristine coastline. This is where **WHITESTONE WINDSOR BLUE**, a winner of 9 trophies and 10 gold medals, begins its life. This semi-soft, pasteurized cow's milk blue is creamy, balanced with distinctive taste and deep blue veining. Whitestone uses vegetable rennet in the production of Windsor Blue. The outer rind, crusty with a multitude of molds, helps the cheese develop its own unique character, full of flavor but not overpowering. Windsor Blue is named after the township of Windsor, nestled in the heart of North Otago. **NZ1815 WINDSOR BLUE 4 x 4.4 lb.**

HOLLAND

Cheeseland, the producer of Holland's famous 'Balarina', Old Amsterdam and vintage Goudas, is also famous for a spectacular blue cheese called '**DELFT BLUE**'. This is a pasteurized cow's milk cheese, (also known as Blue de Graven) aged 6 months, made with vegetable rennet, with penicillium Roqueforti running through its veins. Delft Blue has deep blue-green veining in a deep ivory white paste, a smooth rich texture and a creamy double creme (60%) body, all adding to a clean, non-salty finish. The flavor profile of this blue is complex with punches of flavor that bring to mind the awesome nature of many cheeses, the sweetness of a vintage Gouda, the nuttiness of a Prima Donna, the butteriness of Havarti and the finish of a spectacular blue. This aromatic and tasty blue melts quite nicely. It complements white wines, crusty breads, Granny Smith apples and Anjou pears. Thin slices of this deep flavored, meaty blue melted on thin sliced French bread, served with roasted pecans and walnuts is a treat to behold. Now add a glass of Chardonnay for the ultimate comfort fare. **HD273 HOLLAND DELFT BLUE 1 x 9 lb.**

SPAIN

VALDEON D.O., "ONE OF THE BEST BLUES SPAIN HAS TO OFFER" has recently acquired the Denomination of Origin Indication seal. This beautiful leaf-wrapped blue cheese of the Posada de Valdeon in Leon is a mature, full flavored cheese with character as deep as its deep blue veining. It is perfectly marbled in a semi-dry paste with striking veins that in some areas will appear light green, while in other areas they are dark, almost black. Valdeon is made using a blend of pasteurized goat and cow milk, sea salt and animal rennet. Produced in a neighboring region to Cabrales, differences include the ripening caves which are less humid meaning a less intense flavor, and Valdeon is wrapped in leaves while Cabrales is wrapped in foil. The chestnut leaves around the cheese tend to produce a myriad of molds between them and the rind (red, gray and blue spots, all natural to the outcome of the cheese) adds to its exquisite character. **SP1050 VALDEON D.O. 2 x 5 lb.**

SPECIALTY GROCERY BRANDS



Headline your April in Paris Promotion with Life in Provence™

Provence, founded by Greeks and settled by Romans, has been the residence of popes and poets. Monet, Van Gogh and Gauguin found inspiration there. Colette and Henry James were charmed by its beauty. Jacques Coustou was intrigued by its natural springs.

Provence is as close as your next order of Life in Provence™, a range of authentic Provencal products beautifully packaged with the colors of Provence. Each blue and yellow label features a different scene of life in Provence. All of the products are made in the Provence region and tasting them is the next best thing to being there! Simple foods enhanced with herbs is the hallmark of the Provencal cuisine and Life in Provence™ offers three classics - **Herbs de Provence (10427-9)** a blend of rosemary, thyme, basil, marjoram, and savory, **Thyme (10426-8)** and **Rosemary (10428-0)** crushed for ease of use and maximum flavor.

Provence has three famous condiments likely to be included in any meal. Stop to eat in Provence and you're likely to find a platter of boiled vegetables accompanied by a garlicky yellow mayonnaise called **Aioli (12393-4)**. **Rouille (12394-5)**, a mildly spicy red pepper mayonnaise, is traditionally used to top Bouillabaisse, a hearty fish stew. Try it with grilled seafood or fish. Rounding out the trio is **Tapenade (37073-4)** a thick purple black spread made with tiny Nicoise olives and anchovies. These savory condiments are excellent additions to sandwiches, salads, grilled meat and poultry or as a dip for small toasty **Life in Provence™ Cocktail Party Toasts (44201-4)**.

Olives, introduced by the Greeks, remain a signature ingredient in Provence. Life in Provence™ offers a buttery **Extra Virgin Olive Oil (13830-1)** in a statuesque bottle and three olives varieties - **Nicoise (37072-3)**, **Picholine (37075-6)** and Oil Cured Black Olives with **Herbs de Provence (37074-5)**. **Life in Provence™ Cornichons**, small tart crisp gherkins, complete the range and are available in both retail (**37048-4**) and food service (**37018-0**) sizes.

European Imports Ltd. carries a full line of other Life in Provence products:

FR3400	Bucherolle Maxi	2/3.85 lb
013400	Bucherolle C&W	1/7.5 lb
36542-3	Vegetable Ratatouille	6/13.5 oz
36543-4	Sauteed Eggplant	6/13.5 oz
23429-1	Orange Lemon Grapefruit Jam	6/9.9 oz
23430-2	Red Currant Raspberry Jam	6/9.9 oz
23431-3	Apricot Almond Jam	6/9.9 oz
23433-6	Strawberry Rhubarb Jam	6/9.9 oz
23434-7	Fig Jam	6/9.9 oz
12390-1	Vinaigrette Dressing	6/8.5 oz
12391-2	Dijon Dressing	6/8.5 oz
12392-3	Whole Grain Mustard Dressing	6/8.5 oz
37046-9	Black Oil Cured Pitted Olives	1/11 lb
37047-0	Green Pitted Olives with Herbs	1/11 lb
37079-2	French Olive Mix	1/11 lb
37085-8	Green Olives with Herbs	1/11 lb
37086-9	Nicoises Olives	1/11 lb
37087-0	Black Oil Cured Pitted Olives with Herbs	1/11 lb
37088-1	Green Picholine Olives	1/11 lb
37089-2	Pitted Nicoises Olives	1/11 lb
37090-3	West Indies Cocktail Olives	1/11 lb
37091-4	Tapas Cocktail Olives	1/11 lb



With the full line of Life in Provence™ on promotion April is the perfect month to introduce your customers to the flavors of Provence. Demo support is available on an on-going basis to allow you to continually introduce new products. Contact your sales representative today to get started on your culinary adventure to Life in Provence™.

WILD & UNIQUE FOODS by Tim Doyle



The Other Red Meat

Do you want to be part of the fastest growing health craze in the United States? Well Blackwing Ostrich products are ready for your low carb friends. Ostrich is the red meat with less fat, calories and cholesterol than skinless chicken or turkey. With little muscular fat in ostrich meat, the fat content is extremely low, making it a healthy alternative to other meat products. In addition, no bacterial problem has ever haunted its image (ecoli or salmonella) It is also recommended by the American Heart Association, Cancer Society, Dietitian Association and Diabetic Association.

Although ostriches have huge rib cages, they do not have any breast meat like a turkey or chicken. All the meat comes from small tenderloin and ten major muscles in the thigh and leg. From filet to burger, ostrich can be used in all facets of cooking. This very lean meat should be marinated or cooked quickly on high heat and served rare to medium rare. This delicious red meat is similar to beef in taste, texture and appearance while premium pricing increases your profitability.

Blackwing Ostrich and European Imports LTD have made a commitment to deliver a high quality ostrich product to our customers weekly. The ostrich are raised in the USA on a diet of alfalfa and corn mixtures from local fed lots. They use only USDA or EC approved slaughterhouses implementing strict proven and humane methods. Promoting Blackwing Ostrich is easy with in-store demos, rebate coupons and point of sales material available. Appealing to the adventurous and health conscious, ostrich is the ideal alternative to red meat. So try Ostrich for your low CARB menus or just for a real treat to eat.

WG7123 OSTRICH INSIDE FILLET	7-1#	WG7125 OSTRICH GROUND BURGERS	10\ 3-1
WG7144 OSTRICH FILLET 6OZ RETAIL	12-6OZ	WG7145 OSTRICH GROUND	10\01# BULK
WG7147 OSTRICH BURGERS 2-1 RETAIL	1-10#	WG7149 OSTRICH GROUND PATTIES RETAIL	12- 8OZ
WG7158 OSTRICH FAN FILLET	3-3-4#	WG7148 OSTRICH FILLETS STRIPS MARINATED	12-6OZ

RECIPE: Herb Marinated Ostrich Steak (serves 6 to 8)

Ingredients:

2 pounds tender ostrich filet (approximately 1" thick)

Marinade:

2/3 cup Alta Cucina balsamic vinegar

2 tablespoons garlic, finely chopped

1 tablespoon thyme leaves

1/4 cup Alta Cucina extra virgin olive oil

1 tablespoon rosemary, crushed

1 teaspoon fresh ground black pepper

Preparation:

Combine marinade ingredients in plastic bag; add meat, turning to coat. Close bag securely and marinate in refrigerator for one hour, turning occasionally. Remove meat from marinade (discard marinade). Place meat on a rack in broiler pan so that surface of meat is three to four inches from heat. Broil 10 to 12 minutes for medium rare to medium doneness, turning once. Carve into slices. Serve.

PASTRY CORNER

by Michael Cohen



TRANSFER SHEETS

European Imports Ltd. is now stocking IBC from Belgium which produces transfer sheets for chocolates, clear pvc rolls, chocolate colors, textured sheets for special effects on chocolate. Remember Silly Putty when you were kids? Well that's how transfer sheets work for Chocolate. You spread tempered chocolate on one of the transfer sheets and let it set or roll it up and let it set. When the chocolate is set you peel away the transfer sheet and the design that was on the sheet is now on the chocolate, you use these for decorations on all types of cakes, candies, and pastries.

The clear strips (4 different) sizes are used for lining the inside of cake rings so your cakes don't stick to the rings when unmolding them. Also, they leave you with a much smoother finish. Chocolate colors are used with cocoa butter to make your own colors for chocolate for decorating and making your own transfer sheet designs. Textured sheets are used the same way as transfer sheets but they leave a very distinct design on the finished chocolate or mousse. We also stock Chococool for setting chocolate instantly and Chocovac an edible varnish for chocolate. See your sales reps for the complete line of IBC transfer sheets and other IBC products.

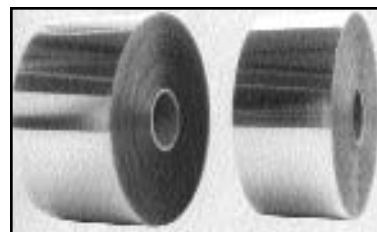
IBC Chocolate Colors



Chococool



Clear Strips



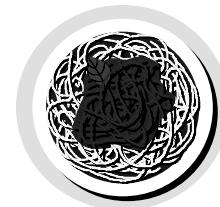
NEW FOR THE GROCERY SHELVES



Bove's Basil sauce joins Bove's collection of award-winning sauces - the same recipes served at their Burlington Vermont restaurant since 1941. This sauce is made from fresh sweet basil mixed with plump ripe tomatoes with a hint of parmesan cheese. It is all natural, gluten free, preservative free, with no added sugar. Enjoy this thick full bodied red sauce with your favorite pasta, chicken and fish. It is perfect for gourmet pizza.

121304 Basil Sauce

6/26 oz



Auga

Since 1951 Auga has strived to provide its customers with high quality innovative products. Today we are introducing their latest development Pailletines. Auga's Pailletines are delicious French wafers made with three cereals (wheat, rice, oat) filled with Chocolate, Red fruit or Yellow fruit. Because of their small size and practical packaging, you can carry them anywhere.

439304 Chocolate / Hazelnut Pailletines 10/4 oz

They are low in sodium and fat, cholesterol free, saturated fat free and a good source of fiber.

439315 Red Fruits Pailletines 10/3.2 oz

Red Fruit filling includes: strawberries, raspberries, blackberries, blueberries and plums. They are low in fat & sodium, saturated fat free and cholesterol free.

439326 Yellow Fruits Pailletines 10/3.2 oz

Yellow Fruits filling includes: apples, apricots, peaches and pears. They are low in fat and sodium, saturated fat free, cholesterol free and a good source of vitamin C.



Auga's Pailletines delicious wafers are perfect for an afternoon pick-me-up or an on-the-go snack anytime of the day and they are just the right addition to gift baskets or minibars.

NEW FOR THE GROCERY SHELVES

Line Extensions / Changes to Current Lines

Abraham

New pack:

MP3015 Black Forest Ham 4/3.5 lb

Replaced by

603016 Black Forest Ham 5/1.5 lb

Perfect for Easter! Imported from Germany, Black Forest ham is produced only in the Black Forest and has to fulfill strict regional stipulations. It is salted and seasoned by hand according to handed down recipes. It takes four to six weeks to salt the leg. The ham is then air-dried before being smoked gently over fir wood. The typical feature of Black Forest ham is its smoky flavor, the hearty taste and typical dark color.



Jardine's

Line extension:

All of these salsas are all natural and come packed 12/16 oz.

132027 Cilantro Lime Salsa

This salsa is a nicely spiced blend of fresh cilantro, vine-ripened tomatoes and juicy limes. It adds just the right zing to chips, traditional southwestern fare, grilled fish and chicken.

132061 Frijole Chipotle Salsa

This distinctively rich and flavorful salsa combines plum black beans, sun-ripened tomatoes, and the mellow, smoky-flavor of fire roasted chipotle peppers. It is excellent as a dip with chips, as a topping on baked potatoes, as an exciting addition to beans or as a topping for baked fish or chicken.

132072 Cranberry Orange Salsa

This salsa is made with sun-ripened tomatoes, fresh jalapenos, special spices and a twist of cranberry and orange to add Texas taste to Thanksgiving or any family get together.



Hero

Introducing Hero's new potato dishes. These potatoes are ready to eat. Just brown and serve. They are made from organically grown potatoes packed in aluminum pouches for freshness.

802115 Potatoes with Fine Herbs (sliced potatoes with herbs) 12/17.5 oz

802137 Potato Gratin Dauphinois (sliced potatoes in a creamy sauce) 12/17.5 oz



Frontera

Pack change on Frontera's 16 ounce Classic Salsas and Frontera's 12 ounce BBQ & Grill Sauces from 12-packs cases to 6-pack cases. Frontera's products are all natural and the salsa and sauces are made with fire roasted vegetables. The UPC will remain the same.

463894 Roasted Red Pepper & Garlic Sauce replaces FG7691

463861 Tomatillo Salsa replaces FG7654

463838 Jalapeno Cilantro Salsa replaces FG7655

463783 Roasted Tomato Salsa replaces FG7653

463794 Habanero Salsa replaces FG7651

463772 Chipotle Salsa replaces FG7652

463927 Roasted Poblano Salsa replaces FG7693

463949 Tangy Two Chili Salsa replaces FG7694

463727 Rustic Ancho Honey BBQ & Grill Sauce replaces FG7632

463905 Rustic Guajillo Salsa replaces FG7692

463738 Original BBQ & Grill Sauce replaces FG7631

463750 Red Pepper Sesame BBQ & Grill Sauce replaces FG7634

463705 Roasted Chipotle Pineapple BBQ & Grill Sauce replaces FG7633



New from Frontera:

463761 Honey Grill Borracha BBQ & Grill Sauce 6/12 oz

464227 Restaurant Style Tortilla Chips 12/9 oz

464216 Jalapeno Tortilla Chips 12/9 oz

464049 Cracked Pepper & Sea Salt Tortilla Chips 12/9 oz

464105 Yellow Corn with Salsa Tortilla Chips 12/9 oz

Texmati

883416 White Rice 1/25 lb

Replaces **88306-8** 1/50 lb



NEW FOR THE GROCERY SHELVES



European Drinking Chocolate from Schokinag

With over 80 years of experience in producing premium chocolate, Schokinag has introduced a line of European drinking chocolates that can be enjoyed hot or cold. Reminiscent of the traditional chocolate drinks of 17th century Europe, these drinks are made with real chocolate morsels and milk, putting all cocoa powder hot chocolate mixes to shame.

953961 Mocha Drinking Chocolate 12/12oz

A delicious combination of coffee and chocolate flavors made with bits of white and milk chocolate and Columbian coffee.

954027 Triple Chocolate Drinking Chocolate 12/12oz

Made with morsels of milk and dark chocolate lightly dusted with pure cocoa powder, this chocolate makes a rich, velvety drink.

954016 Dulche De Leche Drinking Chocolate 12/12oz

Inspired by the popular milk and caramel drink of South America, this mix is made with bits of caramel and white chocolate.

953972 White Chocolate Drinking Chocolate 12/12oz

This blend of natural vanilla and white chocolate morsels creates a smooth, creamy drink.

953994 Extreme Dark Drinking Chocolate 12/12oz

Made with tiny morsels of dark chocolate dusted lightly with pure cocoa powder, this is the darkest, richest drinking chocolate available.

954005 German Chocolate Cake Drinking Chocolate 12/12oz

The flavor of a German chocolate cake is created by this delicious mix of coconut milk powder, caramel and milk chocolate.

953983 No Sugar Added Triple Chocolate Drinking Chocolate 12/12oz

This no sugar added mix is a healthier guilt-free version of the Triple Chocolate drinking chocolate.

Lars' Own Pearl Sugar From Sweden and Lars' Own Belgian Pearl Sugar

Introducing a new look for Lars' Own Pearl Sugar from Sweden. A midnight blue background with a subtle image of the Stockholm skyline and crisp white lettering combine to create a decidedly elegant appearance.

Lars' Own Pearl Sugar or pearl socker is a large granular sugar with an opaque white color that provides a distinctive look to many Scandinavian desserts, pastries and baked goods. Used as a decorative finishing sugar, it will not melt in the baking process.

And now Lars' Own Pearl Sugar has a shelf companion - Lars' Own Belgian Pearl Sugar. Imported from Belgium, Lars' Own Belgian Pearl Sugar, item code **151848**, is even larger than the Swedish pearl sugar (approximately 5-7mm) and used to make the world-famous Belgian sugar waffles. Added to the batter, the sugar caramelizes while baking to create crunchy pockets of sweetness.

The box includes a recipe for the rich and delicious sugar waffles that Belgians enjoy anytime of day or night. Creative types will discover many additional uses for these uniquely shaped imported specialty sugars that are a must to complete any display of baking ingredients for the dedicated cook.

SH7050 Lar's Own Pearl Sugar 12/10 oz
151848 Lar's Own Belgian Pearl Sugar 12/10 oz

Recipe: Braised Belgian Endive

Makes 4 servings

Ingredients

8 whole heads of Belgian endive, cored
2 tablespoons butter
3 tablespoons lemon juice
1/2 teaspoon salt
1 tablespoon pearl sugar

Instructions:

Slowly saute the endive in butter in a shallow pan over medium hot heat. Turn to cook both sides. Add the other ingredients. Cover the pan and simmer on low for 25 minutes, adding a few drops of water if necessary. Serve with meat, poultry, or game.