

The Summer Fancy Food Show in New York, July 10-12, 2005

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NEW GROCERY ITEMS

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

June 2005

EUROPEAN IMPORTS LTD.
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The place to be in July is the Summer Fancy Food show in New York booth #1536. The Show opens Sunday July 10 and wraps up Tuesday July 12. Visit us in booth #1536 to:



- Take advantage of our super show specials for show attendees.
- Check out our 2005 Holiday / Seasonal Booking/ New Product catalog. This years catalog is in a new format. The first section is our traditional Holiday Catalog. This section provides you with images of all the products we have available for this holiday season. This year we have added two new sections to the catalog to provide you with updated images of the products included. The Seasonal Booking section includes images of products on promotion in the Seasonal Booking Promotion. The New Products section includes images of products we have introduced since the printing of our 2004 - 2006 color catalogs.
- Save money by pre-booking your Holiday order. We are offering a 5% early bird discount for Holiday orders placed by July 1.
- Cheese, meat & game, pastry and specialty grocery products will be on display and available for sampling as well as a variety product demonstrations.

Remember to visit European Imports Ltd. in booth #1536 to take full advantage of the show specials and the holiday early bird savings. We look forward to seeing you at the show!

Register now at www.fancyfoodshows.com.

UNDER THE DOME

by Marcia Suchy

NEW ZEALAND

TOTARA VINTAGE CHEDDAR 'MINI'; A NICE AMENITY

Whitestone Cheese, "as unique as the land that created it". The stress free, chemical free pastures of the limestone countryside of the New Zealand South Island is where the milk comes from that goes into the production of Whitestone Totara Tasty Vintage Cheddar. The land is so pristine with lush grasses, ancient rock and clean, clear ocean breezes. The cheeses of Whitestone reflects this quality. The Totara cheddar has been on our cheese list in the 4 lb., black waxed, brick shape, and has steadily become the most popular cheese in the New Zealand group. Totara is hand crafted. Totara Tasty Vintage Cheddar is aged between 24 and 36 months. The flavor profile is full with a very smooth sharpness but without any unpleasant 'bite', and then rounds out to a nutty mellowness that lingers on the pallet. The texture is quite dense, with a crunchy, semi-dry texture. The Totara Tasty Mini brick is packed by 30 random weight pieces, of 9 to 10 oz. each. This is the size of choice for amenity or mini-bars and for the retail shops with self-serve cases.

#310094 **Whitestone Totara Vintage Cheddar Mini** 30 x 9-10 oz.
(Toh-TAHR-ah)

IRELAND

CAHILL'S PORTER, IRELAND'S MAHAGONY MELANGE

The Cahill Farm is located in the County Limerick of Ireland. It is here where an Irish Cheddar comes together with a rich Porter Ale for an aesthetic marbled presentation. The white cheddar chunks and brown ale create a mottled paste that is beautifully preserved in a brown wax, and slices or cubes to add splendid color variations to cheese trays. The flavor of the cheddar blends nicely with the ale for an interesting and diverse taste sensation. The flavor is full and tangy, with a firm texture and nice mouth-feel. Cahill's Porter is made with pasteurized cow's milk, (using vegetable rennet). Try Cahill's Porter crumbled into your favorite English meat dish, or atop of onion soup.

#120205 **Cahill's Porter** 1 x 5 lb.
(KAY-hils POHR-ter)

FRANCE

REGAL DE BOURGOGNE WITH RAISIN

Regal de Bourgogne is a lovely soft ripening triple creme cheese from Burgundy. Ideally, now that the weather is becoming more spring-like, Regal de Bourgogne is a great cheese to bring to the table with fresh berries or grapes. Its cheerful nature will bring out the flavors that identify with spring: young, fruity, fresh, and sweet. These nuances recall fresh and new sensations that perk up the senses and match the theme of spring. Made with whole cow's milk, it has cream added, lactic coagulation and is rBGH hormone free. Regal de Bourgogne is coated with a velvety white bloom, a regal rind for a regal cheese. It is decorated with raisins that have been macerated with Marc de Bourgogne and Mirabelle Eau de Vie, imparting a lovely essence to the rich smooth paste. Serve after a meal with Burgundy wine, or at brunch with Champagne. Covered in a clear shell.

#010049 **Regal de Bourgogne packed** 6 x 7.06 oz.
(ree-GAHL deh bohr-GO-nyah)

GOAT MILK CHEESES OF POITU AOC CHABICHOU DU POITU

Eurial Poitouraine in the West of France produces this aged, pasteurized goat cheese using traditional methods. In France Chabichou is made with raw milk. Though pasteurized for the U.S., the cheese holds characteristics that confirm its Appellation of Origin status. The soft ripening rind is pure when young, and as the cheese ages it becomes mottled with grey and blue molds. The chalky white, dry interior is firmer when young, but can slowly ripen into a luscious smooth paste. As this happens, the young citric and fresh goat flavor is replaced with a more pronounced and earthy flavor. Each cheese is packaged into an acetate, breathable dome, and has about 30 days life.

#010827 **Chabichou du Poitu** 6 x 5.3 oz.
(SHA-bee-shoo doo pwah-TOO)

CHEVRE DOUX

Also produced by Eurial Poitouraine, Chevre Doux is an enriched (with cream) goat's milk cheese, making it a double creme. The flat disc shape is coated with a bloomy white rind. Chevre Doux is ideally like a double-creme, goat's milk camembert from the region of Poitou-Charentes in the Loire Valley. Though it is a soft-ripening cheese, the process is slow, giving the Chevre Doux good life (between 30 and 40 days). Packaged in a camembert style box.

#010838 **Chevre Doux** 6 x 6.35 oz.
(shev-reh-doo)

SPECIALTY GROCERY BRANDS



AMBER VALLEY

Fine foods from England

Wimbledon and Amber Valley a "match" made in England

If tennis is your game then Wimbledon is your event. If you are planning a special promotion in honor of Wimbledon we have the products for your sale. Amber Valley. Amber Valley is a line of cheeses and condiments imported from England. In addition to traditional English cheeses, Amber Valley offers several specialty cheeses to enhance any occasion. Amber Valley also offers a variety of flavorful, versatile condiments that will compliment most any dish.

Offering the most colorful presentation available for party trays, Amber Valley Cheeses are classics for entertaining that can be relied upon to deliver flavor and appearance that will elevate simple to simply spectacular.

Stilton - The undisputed "King of English cheese", creamy blue-veined Stilton is a requirement for traditional English celebrations. Item codes: **EN558, EN559** and **EN561**.

Double Gloucester with Stilton - Layered by hand, this seven-layer cheese is comprised of four layers of Double Gloucester and three layers of Stilton. Mild Double Gloucester balances the strength of Stilton. In full slices, the beauty of the cheese is apparent. Item codes: **EN540** and **12540**.

Double Gloucester with Onion & Chive - Flecks of onion and chives are clearly visible in creamy Double Gloucester creating an assertive flavor that is best served alone or with other mild cheeses. Everyone who tastes this cheese loves it! Item codes: **EN526** and **12526**.

Sage Derby - The natural color from fresh sage leaves gives Amber Valley Sage Derby a delicate appearance. Creamy Derby is complimented with mild sage. Item codes: **EN555** and **12555**.

Port Derby - Port and brandy provide the spirited flavor. The bright red color is completely natural and paired with Amber Valley Sage Derby, the two add a seasonal touch to any presentation. Item codes: **EN529** and **12529**.

Sage 'n Blue - This outstanding cheese is available only from European Imports! Customers will return again and again for the dramatic appearance and complex flavor of Sage Derby and pungent Blue Shropshire. This is another cheese that must be served in slices to truly appreciate its beauty. Item Codes: **EN555** and **12580**.

The Amber Valley range includes Wensleydale, Caerphilly, Golden Cheshire, Red Leicester, Double Gloucester, and Lancashire. Respecting tradition, Amber Valley cheeses are aged to strict specifications to maximize flavor and texture. These cheeses are ideal companions for any of the above layered and/or flavored cheeses and the entire line of Amber Valley cheese is on promotion this month please see page 5 of the June /July Promotion Book for pack size and promo prices.

Amber Valley's line of sweet and savory condiments are also on promotion this month. Please see page 20 of the June / July Promotion book for our promotion prices.

14146-0 Amber Valley Lemon Curd 12/11.07 oz
Smooth, buttery, sweet, lemon flavor. Packed in a clear glass jar with attractive & distinctive brown label & paper hat. This deliciously buttery sweet spread with real lemon flavor is perfect spread on toast, bread, scones, or muffins. Alternately mix with yogurt for a refreshing dessert or add to cheesecake mix.

14150-4 Amber Valley Apple & Mint Jelly 12/8 oz
Sweet jelly packed with fresh mint & apple. Packed in a clear glass jar with attractive and distinctive brown label & paper hat. Caramel colored jelly with chopped mint visible. This jelly is the perfect companion for meats such as lamb or pork.

14219-3 Amber Valley Horseradish Sauce 12/6 oz
Sharp, hot, smooth sauce. Packed in a clear glass jar with attractive and distinctive brown label & paper hat. This thick, white sauce is perfect as an intense flavored sauce to accompany meats.

14113-5 Amber Valley Chutney for Poultry 12/11.07oz
Apricots and oranges combine to make this chutney a delicious accompaniment to crispy roasted chicken, turkey or duck. Wonderful as a condiment on cold turkey sandwiches or in chicken salads.

14112-4 Amber Valley Chutney for Cheese 12/11.07 oz
A blend of plums and spices makes this chutney the ideal companion with strong or mild cheeses. Serve on the side or pour over your favorite cheese. Add it to macaroni and cheese for a unique twist or combine with cream cheese to create a blended cheese spread.

14115-7 Amber Valley Chutney for Meat 12/11.07oz
Dates and dried plums give this chutney the dark, rich color and hearty flavor needed to accompany beef, pork, lamb and game. This sweet and savory condiment provides just the right balance served alongside your favorite meat.

Take advantage of our demo program to sample Amber Valley's products to your customers. Ask your sales representative for details.

WILD & UNIQUE FOODS by Tim Doyle

Morels and Madeira

June is usually the month the prized morel mushrooms are appearing. Mushroom enthusiasts are walking the woods and fields with excitement in anticipation of picking their favorite wild mushrooms. This year has started off slower than normal for the morel harvest but Mother Nature has never let us down on this delicate treat. Please do not go out into the woods and pick wild mushrooms, some are poisonous and look a lot like the ones we eat. European Imports Ltd imports wild mushrooms picked by professional pickers weekly from around the world.

Morels grow in the early spring so now is the ideal time to indulge in these wonderful mushrooms. This spongy, honeycombed, cone-shaped cap ranges in size from a half an inch to five inches. The colors vary from a creamy tan to a dark brown or black. The morel is wildly craved due to the smoky, earthy, nutty flavor. The distinct woody flavor combines well with all wild game, beef and some fish dishes. Sauté fresh morels in Madeira wine or Plugra butter for best results

Recipe:

Wild Duck with Morels and Madeira

Serves 4

Ingredients:

- 2 Maple Leaf whole Ducks
- Salt & Pepper
- 4 t. Unsalted butter
- 5 t. Madeira
- 1 medium onion, halved & sliced
- 1 carrot, chopped
- 10 morel mushrooms, large dried
- 2 ½ c. Sliced assorted wild mushrooms
- 2 ½ c. Chicken broth
- 1 sprig thyme
- 2 t. Wine vinegar



Preparations:

1. Preheat the oven to 375 degrees Fahrenheit and season the ducks with salt and pepper. Melt ½ the butter in a heavy skillet and brown the birds' evenly. Transfer to a shallow dish, heat the residue in the pan, pour in the Maderia and bring to a boil, stirring to deglaze the pan. Pour this liquid over the birds and set aside.
2. Heat the remaining butter in a large flameproof casserole dish; add the onion, celery and carrots. Place the birds on top and cook in the oven for 40 minutes.
3. Tie the mushrooms in an 18" square piece of cheese cloth. Add the broth, pan liquid, thyme and cheesecloth bag to the casserole. Cover and return to the oven for 40 minutes.
4. Transfer the birds to a serving platter, remove and discard the thyme and set the mushrooms aside. Puree the braising liquid and pour it back into the casserole. Untie the cheesecloth bag and stir the mushrooms into the sauce. Add the vinegar, season to taste and heat through gently. Garnish the ducks with parsley and carrot. Serve with roast potatoes and the Maderia.

Pastry Corner by Michael Cohen

Pat'a choux

Pat'a choux are handmade frozen Petits fours made in Normandy France. They are made by renowned Pastry Chefs using Normandy's famous butter and cream. Pat'a choux also use the finest chocolates and fruits. This product is flash frozen and placed in an individual paper cups. Pat'a choux is displayed on gold trays and plastic sealed in a box, with four boxes to a case. Product preparation is not required therefore reducing costly labor time.

A new flavor assortment has been added to the European Imports Ltd. Line:

873561 Chocolate Petits Fours **2/48ct**

8 tantalizing chocolate miniature desserts consisting of:

Lemon and Chocolate ganache, Chocolate and Raspberry, Almond and Chocolate decorated with hazelnuts, Gianduja ganache and Hazelnut feuilletine, Coffee ganache on a all butter biscuit, Almond and Caramel pastry with a vanilla ganache and walnut, Praline and chocolate feuilletine, Honey bread and tangerine ganache.

Also Available:

87355-7 Mini Macaroons **4/72ct**
87354-6 Mini Assorted Pastries **4/56ct**
87353-5 Sweet Petit Fours **4/58ct**

Applications:

The Petits Fours, Mirlitons or Macaroons are ideal to accompany any special events such as: Weddings, Cocktail parties, Birthdays, Platters, Banquets, Buffets, Corporate functions, Anniversaries etc.

Thawing instructions:

To defrost remove tray from it's box and remove the protective film before thawing. They will take 2 - 4 hours to defrost; they are best used after defrosting but will keep up to 2 - 3 days in the refrigerator. Thawed product should not be refrozen.



NEW FOR THE GROCERY SHELVES



Argo Teas are now available from European Imports Ltd. Argo Tea is quickly becoming a premiere brand of tea products. Their flagship café opened in the Spring of 2003 in Chicago. Their selection of black, white, green, and natural herbal teas, served iced or hot, appeals to everyone. These premium teas are made of the highest quality ingredients imported from various countries of origin. They are blended by Argo in Hamburg, Germany and then packaged and distributed in Chicago. These teas were a hit at the Spring Fancy Food Show in Chicago and we expect them to be a very popular line.

935616 Black Tea	25/3 oz	935172 Black Currant	24/2 oz
Iced Nilgiri black tea.		A hot or iced black tea with currants.	
934938 Masala Chai	24/2 oz	935183 Orange Passion	24/2 oz
A fruity hot tea blended with ginger, cardamom, vanilla, and cinnamon.		A hot or iced black tea blended with oranges.	
934950 Green Chai	24/2 oz	935194 Vanilla Cream	24/2 oz
Hot green tea with ginger, orange peels, and cloves.		A hot or iced tea with vanilla pieces.	
934961 Rooibos Chai	24/2 oz	935216 Lemon Green Tea	24/2 oz
Hot tea with African rooibos, cardamom, cloves, vanilla pieces, and Cinnamon		A hot green tea blended with zesty lemon.	
934972 White Tea	24/1 oz	935227 Passion Fruit	24/2 oz
A rare hot tea.		A hot or iced black tea with Brazilian maracuja.	
935005 Red Tea (Rooibos)	24/2 oz	935238 Thirst Quencher	24/2 oz
A soothing hot tea with organic African rooibos.		A hot or iced black tea with dried fruit.	
935016 Green Tea	24/2 oz	935249 Assam Black Tea	24/2 oz
A hot tea with a mild taste.		A hot tea with a bold, malty aroma.	
935027 Tropical Green	24/2 oz	935250 English Breakfast	24/2 oz
A hot, fruity green tea.		A hot black tea that pairs well with a morning meal.	
935061 Mate	24/2 oz	935272 Darjeeling Champagne	24/2 oz
A hot tea blended with almonds and toasted cocoa, a favorite in Argentina.		A hot tea with a muscatel flavor.	
935049 Berry Blast	24/2 oz	935294 Genmaicha	24/2 oz
An iced or hot tea with dried summer berries.		A hot Japanese tea with roasted rice.	
935038 Fruit Sangria	24/2 oz	935305 Gunpowder	24/2oz
An iced or hot tea with a variety of dried fruits.		A hot organic green tea with a classic roasted flavor.	
935072 Ginger Peach	24/2 oz	935316 Oolong Formosa	24/1 oz
An iced or hot tea with ginger and peach pieces.		A hot oolong tea from the island of Formosa.	
935083 Mango Mambo	24/2oz	935327 White Jasmine	24/2 oz
An exotic iced or hot black tea with mango pieces.		A hot tea with rare silvery jasmine flowers.	
935094 Jasmine Pearls	24/2 oz	935338 Raspberry Delight	24/2 oz
A hot green tea with jasmine blossoms.		A hot or iced black tea with raspberries.	
935138 Earl Grey Creme	24/2 oz	935349 Chamomile Blossoms	24/1 oz
A creamy, hot black tea with Bergamot.		A calming hot tea with chamomile.	
935149 Pina Colada	24/2 oz	935350 Armenian Mint	24/1 oz
A hot or iced tea with hibiscus, pineapples, coconut, and rosehips.		A hot tea infused with peppermint.	
935150 Rooibos Caramel	24/2 oz	935361 Herbal Blend	24/2 oz
A hot tea with African rooibos and sweet caramel.		A hot tea with Echinacea, calendula flowers, and red clover.	
935161 Melon White Tea	24/1 oz	935372 Green Rooibos Vanilla	24/2 oz
A rare hot or iced white tea with melon pieces.		A hot tea with vanilla and green African rooibos.	
		935283 Hibiscus	24/2 oz
		An iced or hot tea made from Hibiscus flowers.	

NEW FOR THE GROCERY SHELVES

Himalania Salt

Pink salt was originally a fossil salt that formed 200 million years ago during the Mesozoic era. Naturally rich in minerals, the crunchy, strong salt is full of health and nutritional properties. This 100% natural pink salt was mined in the foothills of the Himalayas and is now available from European Imports Ltd.

138183	Natural Pink Salt	12/8.8 oz
138194	Coarse Pink Salt Refill	24/17.6 oz
138205	Pink Salt Grinder	24/12.5 oz



Delectable treats from

Noble Chocolates

Noble Chocolates was created in 2000 when Patrick Destrooper (maker of the renowned cookies) decided to enter the world of chocolates. Since then, the high-end chocolates have gone on to win numerous accolades. These Belgian chocolates represent elegance, style, and quality.

479138 Mixed Cantabile Bulk 1/5/30 ct

Striking chocolate cups filled with mocha, caramel, praline, champagne, and pistachio ganache flavored creams.

479105 Mixed Julietta Bulk 1/5/30 ct

Striking chocolate cups filled with a variety of hazelnut praline flavored creams.

Line Extensions / Changes to Current Lines



Vinegars and Oils with Presence

The Origine product line is expanding to include a variety of delicious infused vinegars and oils, all of which are packaged in the signature vintage style swing-top bottles.

123750	Raspberry & Lavender Vinegar	12/8.8 oz
123749	Cider & Herbs Vinegar	12/8.8 oz
123738	Rosemary & Garlic Vinegar	12/8.8 oz
123727	Bouquet Garni Oil	12/8.8 oz
123716	Oriental Oil	12/8.8 oz
123705	Mediterranean Oil	12/8.8 oz



There is a pack size change on Hero's 17.5 oz Potato Roschti from 11 units per case to 12 units per case. This traditional Swedish specialty can be used in shepard's pie, potato pancake recipes, or simply as a side dish to any meal.

802149 Potato Roschti replaces 80210-8



New to the Café Cortina product line is this critically acclaimed pasta sauce.

111138 Sughetto Sauce 12/24.5 oz

Made with San Marzano tomatoes and light cream, this smooth sauce is a perfect accompaniment to pasta, meats, and poultry, or it can be used in soups.



The Oetker product line is expanding to include new easy-to-prepare muffins with delicious fruit fillings.

873516 Wild Blueberry Fruit-Filled Muffins 8/1.3 oz

873472 Field Berries Fruit-Filled Muffins 8/1.3 oz

873483 Apple Cinnamon Fruit-Filled Muffins 8/1.3 oz

NEW FOR THE GROCERY SHELVES

Tate & Lyle's

Tate & Lyle's Golden Syrup (or light treacle, as it is known to the British) was originally made in 1883 by Abram Lyle. Made with 100% pure cane sugar, it has a nutty, rich flavor. This syrup is superb on French toast and adds flavor to hot cereal, sauces, drinks and desserts. It can also be used in recipes as a substitute for corn syrup.

151627 Golden Syrup Tin 12/10.6 oz



Lecoq

Lecoq is introducing a new type of frozen puff pastry dough to its product line.

821061 Frozen Puff Pastry Dough Bulk 2/11 lb

With the intense taste of butter, this pastry dough contains no yeast but still produces layers when baked, due to the moisture in the butter.

New Food Service product now available

138161 Dark Rye Flour 1/5lb

This flour contains less protein than whole wheat or all-purpose flour. It is also heavier and darker, which is why it produces dense, dark loaves of bread.



Sweetened with Splenda and made with whole grain Irish oats, these new sugar-free flavored oatmeal varieties are a healthy addition to McCann's product line.

810483 Sugar-Free Instant Apple Cinnamon Oatmeal 12/8 oz

810505 Sugar-Free Instant Maple and Brown Sugar Oatmeal 12/8 oz

810494 Sugar-Free Instant Cinnamon Roll Oatmeal 12/8 oz

Bone Suckin'

New to the Bone Suckin' product line are Fire Dancer Jalapeno Nuts.

861261 Fire Dancer Jalapeno Nuts 24/11 oz

Winner of the 2005 Fiery Food Challenge and the Golden Chile Award, these jumbo peanuts are packed with a bold jalapeno flavor, combining heat with great taste.

A Taste of Thai is known for bringing authentic Thai cuisine into kitchens across the United States. Now the company has developed the Quick Meals line. These delicious flavored noodle meals can be prepared in 4 minutes!



101050 Peanut Noodles Meal 6/5.25 oz

101061 Pad Thai Noodles Meal 6/5.25 oz

101072 Red Curry Noodles Meal 6/5.25 oz

101083 Coconut Ginger Noodles Meal 6/5.25 oz