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"The discovery of a new dish confers more happiness on humanity, than the discovery of a new star."

-J.A. Brillat-Savarin

FOOD FUN FACTS:

- The first olive trees were planted in California at the San Diego Mission by Franciscan monks in 1769. Today, over 1,200 growers grow olives on on 35,000 acres in the warm inland valleys of California.
- On average, it takes about 10 pounds of milk to make one pound of cheese. The average cow produces 2,100 pounds of milk in a month or 210 pounds of cheese.
- In Japan, the most popular topping for pizza is Squid. In the U.S., it is Pepperoni with Americans consuming Pizza at a rate of 350 slices per second!
- In 18th century Maine, lobster was so plentiful it was commonly used as farm fertilizer! In the 19th century, lobster was called a Poor Man's Food.

ROUGIÉ EVENT WRAP UP !



Our Chef Gathering "An afternoon with Alain Rougié" in September was a tremendous success with over 100 of the city's top culinary figures in attendance. We have received a tremendous amount of positive feedback regarding the event and are hoping to host the gathering annually.

Thank you again to all of those in attendance and of course our event sponsors: Rougié, Pommery Champagne, Universal Seafood, Yvan Valentin, W.J. Deutsch & Sons and a renewed special thanks to Chef Pierre Sauvaget of the Bel-Air Bay Club for all of his help and support. If you need contact information for any of our sponsors, please feel free to email us at: info@gourmetimports.com.

PHOTOS FROM "AN AFTERNOON WITH ALAIN ROUGIÉ" ON SEPTEMBER 17TH, 2008
PHOTOGRAPHS TAKEN BY: KEVIN COLLIER



SMALL BITES

◇ As many of you already know, in July we had the pleasure of adding a new member to our growing family. **Ségolène Babiartz** (segolene@gourmetimports.com), formerly of Village Imports has come on board with tremendous energy, passion, knowledge, great ideas and a portfolio of loyal customers as well. We are thrilled to have her as part of our family! In addition to sales, Ségolène will be heading up our marketing efforts as we move in to 2009, so be on the lookout for more: gather-

ings, newsletters, tastings, & training events.

◇ **Paul Vautrain**, who has been one of your trusty delivery faces for over 11 years has recently made a transition into our office. He will be responsible for warehouse operations as well as assuming purchasing responsibilities. We wish him good luck in his new position!

◇ **Eric Salas**, the newest member of our team, has been hired to fill Paul's shoes. He has taken over the very

intense & complex "West Side Route".

◇ **Helen Valsamis**, who no doubt you all have had the pleasure of speaking with, has replaced Constance Turpel who left us in order to return to school. Helen comes to us from our sister company, Nicole's Gourmet Foods. She is quickly getting up to speed with all of the responsibilities of her position and she is eager to continue learning all the ins & outs of our business!



SPECIALS

DECEMBER 2008

Volume 2, Issue 1

SABA FROM "ACETAIA SAN GIACOMO"



Our Saba is made by the same artisan who produces our amazing Balsamico Tradizionale – Andrea Bezzecchi of Acetaia San Giacomo. Saba is made from the same cooked grape must (Lambrusco and Trebbiano grapes) used for producing the Balsamico. The must is reduced by 1/3 over an open fire which caramelizes the sugars and concentrates the flavors, but unlike Balsamico, Saba is not allowed to age or ferment. Wonderful in both sweet and savory applications.

Buy 3+ and pay only: \$15.00^{ea} (Regular Price: \$19.00 ^{ea})

CALYPSO BEANS (BLACK)

\$3.25 LB
SAVE \$1 PER LB!
(10 lb case)

The Calypso Bean (*Phaseolus Vulgaris*) is a round, plump new comer. This bean is a dramatic and beautiful hybrid of the Kidney Bean. About 3/8" long with a silky smooth texture, Calypso beans are somewhat sweet, firm and flavorful. Half black and half white with one polka dot for emphasis, this novel bean looks as if the ancient Chinese Yin Yang symbol of harmony was imprinted upon it.



'POINT REYES' BLUE CHEESE

SAVE 15% !



The secret to Original Blue™ lies in the unique combination of three ingredients: Grade A raw milk from a closed herd of Holstein cows that graze on the green pastured hills overlooking Tomales Bay, the coastal fog and the salty Pacific breezes. Time influences the recipe, too. Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese.

\$7.10 lb. Crumbles - (10 lb)
\$8.24 lb. Wheels - (5 lb~)

FEATURED CHEESE

L'Aigle Noir Roquefort

Affinée par Chantal Plasse

\$35.00 lb
Reg. Price \$39.50
(4x3 lb)



L'Aigle Noir (The Black Eagle) is a collaboration between Chantal Plasse and Jaques Carles and can certainly be heralded as the world's best Roquefort. Carles is a 94 year old cheese maker, whose name graces the label of the second smallest Roquefort collective in existence. Mr. Carles, together with his family and a small staff hand make, form and inoculate each wheel with *penicillium roqueforti* (the historic source for Roquefort's transcendental blue-green mold) which they still grow on rye bread as it originally was done. L'Aigle Noir represents the synergy between Carles' best wheels, and Chantal Plasse's aging expertise. We are proud to be the only company in the United States offering this most exceptional cheese.

As with other Roquefort's, L'Aigle Noir is produced entirely from the milk of sheep that feed on the vast plateaux found in the Aveyron. The ripening of this cheese takes place in the natural damp, aired caves found under the village of Roquefort-sur-Soulzon. It is the quality of the milk, the processing of the curd, the adding of "penicillium roqueforti" and finally the ripening in natural caves that give us this unique and remarkable cheese. The exterior aspect of Roquefort is white and faintly shiny. The *pâte* is cohesive at the same time slightly crumbly. The texture is buttery with blue veins of mold extending to the edges. The smell has a subtle register of sheep's milk. The taste is complex, and truly outstanding... soft, creamy, slightly salty, with an after taste that leaves the palate craving more.



Tarte Flambée

5.9" Diameter - Frozen Tarte - No Yeast
This is the small/appetizer version of the dough famously used in Alsatian Flammekueche, now called Tarte Flambée. Top with any ingredients and bake!

BUY 2 GET 1 FREE !

\$42.95 CS
(40 CT CS)

NEW ITEM!

Handmade Raviolis

- **Artichoke:** Artichokes, Ricotta, Parmesan & Mozzarella, Leeks, Garlic & Basil.
- **Mushroom:** Shiitake, Porcini & Paris Mushrooms with Parmesan, Garlic & Shallots.
- **Pumpkin:** Domestic & Imported Pumpkin, Nutmeg, Onion & Parmesan.
- **Ricotta Cheese:** Blend of Ricotta, Parmesan, Romano & Mozzarella cheeses with chopped Spinach.
- **Seafood:** Shellfish Mousse with Shrimp, Scallops & Tilapia with Basil & Tarragon.



- Frozen - Cooks in 3 Minutes!
- Light & Delicate "Wonton" Skin.
- 10 Dozen per case.
- Additional flavors by special order.

Please ask your Rep for pricing & samples!

ROUGIÉ DUCK TERRINES

Rougié Duck terrines are a wonderful product both for retail sales and in foodservice. The "Pot au Feu" (pictured) can be served either cold over salad or warm over potatoes. The "Pressé de Canard" is excellent cold or lightly grilled served with a vinaigrette.



15% OFF! - SAVE \$17^{P/CS}

BUY x1 CASE & PAY ONLY

\$24.50^{EA}

Valid through: 12/31/08 - Certain account discounts will not be applied to sale price - lowest price will be given. Account discounts may provide for lower "regular" pricing than that indicated. All special prices are while supplies last.