



ROGERS
COLLECTION®

HOLIDAY 2024 PRE-BOOK



Due Date: June 30th
Available: end of October

****Some of the SKUs in this catalog are stock items, but to ensure quantity, advanced orders are recommended. Mandatory preorders are noted.****



Call/email with any questions

(207) 828-2000 | orders@rogerscollection.us | rogerscollection.us

EXTRA VIRGIN OLIVE OIL



OM0250
6 x 250 mL bottles
OM0500
6 x 500mL bottles

ORO DI MILAS

Origin-protected monovarietal oil produced from Memecik olives grown in the historic area of Milas in Türkiye. Hand-harvested from four orchards spanning over 500 acres and cool-pressed within 6-8 hours on a family-owned, state-of-the-art mill. Complex and harmonious with an intense aroma of green olives and fresh cut grass. On the palate is green tomato leaf and green almond with a pleasant bitterness and spice. Rich in phenols and wonderful on poultry, fish, salad, and pasta!

Origin: Milas, Türkiye
Olive Varietal: Memecik
Oleic Acidity: 0.2%

GIFT-SIZED TINS

MERULA



R89003
24 x 175 mL tins

From the same producer as our Marqués de Valdeuza oil, **Merula** is a unique early harvest blend that lends a versatility in the kitchen. The name Merula comes from the Latin word for yellow-beaked black bird, a bird that populates the Alvarez de Toledo estate.

Origin: Extremadura, Spain
Olive Varietals: Morisca, Arbequina, Pical, and Hojiblanca
Oleic Acidity: 0.19%

FLAMINIO FRUTTATO



R80250
22 x 150 mL tins

This fruity oil comes from hand-harvested olives in the first stages of ripening. This is a full-bodied and aromatic oil that is pleasantly spicy with a slight bitter aftertaste. Perfect on bruschettas, salads, sauces, red and other grilled meats, and legume soups.

Origin: Umbria, Italy
Olive Varietals: Moraiolo, Leccino, Frantoio
Oleic Acidity: 0.36%



CASTELINES AROMATIC OLIVE OILS



These aromatic olive oils are obtained by simultaneously crushing olives (mainly of the Salonenque variety), freshly picked herbs and spices, and citrus fruits. They are blended at the beginning of the oil pressing process, rather than during a post-production infusion. The resulting oils exude alluring aromas and flavors, perfect for drizzling on salads, fruits and vegetables, marinades, fish and meats, dessert, and more!

12 x 250 mL bottles
Origin: Provence, France

BLACK GARLIC CA0905

Pressed with black garlic and green matured olives, this will give a spicy touch of savory garlic and candied olive to any dish.

LIME LEAVES CA0610

An original idea from pastry chef Brandon Dehan, this olive oil gives a cheerful zest of fresh lime leaves to a fruit salad or white fish filet.

GARLIC CA0900

Pressed with fresh Piolenc garlic. In Provence, garlic is used in all meals; it is essential. You will be surprised by its delicate aromas.

BASIL AND MINT CA0700

Freshly picked basil, a delicate touch of mint, and the seductive flavors of late summer. A must on top of veg.

THYME AND ROSEMARY CA0800

The quintessential oil for meat. Wild thyme and rosemary picked by hand in the scrubland are added during crushing, imparting the fragrance of sunny Provence.

THYME AND LEMON CA0650

This oil conjures up the sea and the sunshine with the delicate freshness of thyme and the juicy edge of lemon. Almost tastes like the holidays.

CITRON CA0600

Pressed with fresh Corsican citrons known for their exceptional fragrance. Full aromatic palette of mandarin, lemon, and grapefruit – an intensely citrusy nose.

CHILI PEPPER CA0505

Crushed with the Espelette chile. Add to shellfish and seafood or a warm bowl of pasta. Its warm color and spicy punch will delight.

LEMONGRASS CA0550

Ready for harvest in November, lemongrass adds a tangy freshness. Sweet, floral, and lemony – great on more exotic dishes or in cocktails.



SENGA MOSTARDAS



Made from fresh fruit, syrup, and spices, Senga mostardas are flavorful additions to holiday tables. No dyes, preservatives or thickeners are added. At the end of the long and laborious process of cooking the fruit, the mostarda is manually placed in the jars and sealed, keeping it lively and spicy.



R94001 - White Watermelon

R94003 - Pear

R94006 - Fig

R94011 - Strawberry

R94012 - Apple

6 x 120 g glass jars

PARMIGIANO REGGIANO

THREE ANCIENT BREEDS

ALL AGED A MINIMUM OF 24 MONTHS!

Valserena is the oldest farmstead Parmigiano Reggiano dairy in Parma and one of only four members of the Consorzio di **Sola Bruna (Brown Cow)**. They are 5th generation and grow the feed, raise the animals, and make the cheese all on their farm. Sweet with notes of candied nuts. A very delicate complexity and aroma of sweet cream. They make 10-12 wheels a day.

Rosola di Zocca is a seven-member cooperative of small farms that use a 5-year rotation of meadow pasture to maintain a biodiversity of feed that gives strong mountain meadow essence to their milk. Each farm produces two **White Cow (Bianca Modenese)** wheels each day. This milk is particularly suitable for cheese making. It has a soft straw-yellow color and a granular texture. The taste is subtly rich.

Grana d'Oro's Catellani family makes **Red Cow (Vacche Rosse)** Parmigiano Reggiano, which is aged an additional 12 months beyond the standard, and the taste is all the more complex and fabulous as a result. Tropical fruit notes and a deep nuttiness shine through in this traditional rendition. The Red Cow is widely acknowledged as the mother breed of all Parmigiano Reggiano.

BROWN COW

WHITE COW

RED COW



R00030
80 lb wheel



R00150
80 lb wheel



R00100
80 lb wheel



R00038
15 x 300 g wedges



R00151
20 x 300 g wedges



R00101
10 x 300 g wedges

ARTISAN CHEESE

QUESOS DE HUALDO MANCHEGO IN EVOO

Traditional Manchego cheese made with raw milk from the many free roaming Manchega sheep on the Hualdo Farm - and then cubed and packed in jars with Hualdo extra virgin olive oil. This cheese has a firm and buttery texture on the palate with notes of nuts and cereal.



QD0500
6 x 230 g glass jars

MONCEDILLO CREMA DE QUESO

Cream cheese flavored with fresh rosemary and a subtle touch of brandy. In this product, one can taste the subtle nuanced flavors in the sheep's milk from the shrublands in northern Spain. Keep cold, but temper before eating. Excellent as an appetizer or with anchovies and pasta.



MC2000
24 x 100g jars

SALCIS MONNALISA MINIS

*call for details



FOGLIE DI NOCE

Aging cheese in walnut leaves (a traditional practice in Siena to preserve Pecorino) allows it to age slowly and take on strong and antique flavors. Serve with honey.



TREBBIONE

The flavor of this raw sheep's milk cheese (covered in hay as it matures) changes during the year according to the pasture-land and the sheeps' diet. The rind is solid and marked by holes of the natural fermentation. Accompany with a full-bodied red wine such as Brunello di Montalcino.



GOLFERA NOBILI SAPORI

MORTADELLA WITH TRUFFLE



GF84TU
1 x 6.75 lb

Golfera Nobili Sapori was founded in the 1960s in Italy's Emilia-Romagna region in the village of Lavezzola, which embodies a long-standing bond between food and landscape -- and is famous for traditional Italian charcuterie. These mortadellas are made in the original Italian tradition using 100% Italian pork shoulder from their own single farm and lardo (fat pieces mixed into the paste) from the pig's neck. They prioritize animal welfare, humane feeding and breeding and no antibiotic use after the third month of an animal's life. Each step leading up to the production process, occurs within a few kilometers of Golferà's Lavezzola facility, resulting in the lowest possible environmental impact. The mortadella con trufa contains pieces of black winter truffles from the local mountains and white truffles are mixed into the paste; no oil is used. All are free of preservatives, dairy, and gluten.



PIO TOSINI

PROSCIUTTO SLICES

This sweet ham is cured in the town of Langhirano, Italy, by the family-owned and operated **Pio Tosini** company, who is one of the most credible and sought-after producers of Prosciutto di Parma and has been in operation for over 80 years. There are only four ingredients that go into this ham: Italian pigs, salt, air and time. At Pio Tosini, a minimum curing time of 600 days (more than 200 days longer than typical prosciutto production) allows for slow and even salt penetration, assuring the sweetness of the hams. Each ham is trimmed, deboned by hand and personally selected. We have then sliced it to perfection for individual use. Pio Tosini is known for remaining true to the quality and authenticity of the curing tradition.



R50050
15 x 3 oz packs



FORNO GENTILE PANETTONE & BAULETTO



Forno Gentile bakes traditional recipes with the highest quality ingredients and without preservatives.



PRE-ORDER ONLY!



- FG301**
Panettone Classic (Classico)
6 x 1 kg
- FG302**
Panettone Apricot (Albicocca)
6 x 1 kg
- FG307**
Panettone Pistachio (Pistacchio)
6 x 1 kg
- FG308**
Panettone Chocolate (Cioccolati)
6 x 1 kg

*Each Panettone is packed in its own Gentile box

Panettone is a rich, sweet Italian leavened bread typically eaten around Christmas-time. The preparation consists of a first dough that rises for twelve hours, a second dough that involves passing into baking cups and a further eight hours of leavening. They prioritize the mother yeast in this recipe, and the starter is a whopping 150 years old! Awarded 2nd place in **"Best Artisan Panettone"** by Gambero Rosso (2020)



FG341
Bauletto Apricot (Albicocca)
6 x 320 g



FG342
Bauletto Citrus (Agrumi)
6 x 320 g

PRE-ORDER ONLY!

Bauletto is a light, sweet Italian leavened bread (like brioche) typically eaten at breakfast. It is similar to Panettone, but denser and more compact, and perfect for starting the day – or as a dessert or snack! Sweet, delicate, and fragrant. Choose from four decadent flavors.



FG343
Bauletto Apple & Sour Cherry (Mela e Amarena)
6 x 320 g



FG344
Bauletto Chocolate (Cioccolati)
6 x 320 g



FORNO GENTILE

COOKIES, BISCUITS, & BREADSTICKS



FG194
Occhio di Bue
con Marmellata
Limone
Shortbread ox-eye
biscuits with
lemon jam.
6 x 250 g box



FG195
Occhio di Bue
con Marmellata
Arancia
Shortbread ox-eye
biscuits with
orange jam.
6 x 250 g box



FG191
Occhio di Bue
Albicocca
Shortbread ox-eye
biscuits with
apricot jam.
6 x 250 g box



FG196
Diamantini
al Cacao
Artisanal butter
cookies,
enriched with
bitter cocoa.
6 x 250 g box



FG197
Diamantini
Classici
Artisanal butter
cookies.
6 x 250 g box



FG198
Tozzetti al Cacao
Traditional handmade
cookies with chocolate,
candied orange,
hazelnuts.
6 x 250 g box



FG199
Tozzetti Classici
alle Mandorle
Traditional handmade
cookies with candied
orange and almonds.
6 x 250 g box



FG193
Biscott All'Amarena
Traditional shortcrust and
sponge biscuits with sour
cherry, chocolate, and
honey.
6 x 250 g box



FG103
Grissini Semola di
Grano du Duro
(Semola Breadsticks)
Classic savory thin
breadsticks from
high-quality Italian wheat.
10 x 250 g boxes



HALEN MÔN

SALT GIFT SET, TINS, and CARAMEL

Halen Môn harvests salt by hand from the sparkling seas around the Isle of Anglesey in North Wales, UK. Their Seawater Farm is a unique environment where water passes through two natural filters (a mussel bed and a sandbank) and then is charcoal filtered to obtain the purest product. The resulting salt is crunchy and crisp with a clean ocean taste.



HM860
15 sets of (5 x 5 g)

Halen Môn's 5 best-selling sea salt varieties in the perfect gift size! Each variety comes in a 5g tube for easy use and storage. Each is ideal as a cooking ingredient and as the perfect finishing touch.

Contains:
Pure White Sea Salt,
Pure Sea Salt Smoked over Oak,
Pure Sea Salt with Celery Seeds,
Pure Sea Salt with Roasted Garlic, &
Pure Sea Salt with Chilli & Garlic.

Eat it straight from the jar or warm it gently to turn into an exquisitely drizzly sauce. Perfect with apples, in a pie, or mix with yogurt. Winner of two gold stars at the UK Great Taste Awards.



HM002
6 x 200 g glass jars



HM890
120 x 3 g tin

"Pinch Me" Tins:
Pure white sea salt
on the go!