Dining with friends and family over a table of great food is one of the biggest highlights of the holiday season. The rich, smooth and enjoyable flavor of Ducktrap River of Maine smoked seafood always provides a classic, inviting and delicious meal during this festive time of year.

This season of gatherings with loved ones and holiday parties keeps chefs on their toes searching for new food options. Ducktrap River of Maine provides products that meet your high standards while cutting costs and saving time. With the wide variety of smoked seafood Ducktrap offers, you can provide your guests many exciting and unique dishes.

Smoked Salmon is a traditional favorite during the holidays as the smoky flavor and silky texture always draw guests to the plate. This year, take advantage of Ducktrap’s variety of premium smoked offerings. Winter Harbor Smoked Atlantic Salmon is exclusively made from fresh premium fillets and shipped directly to Samuels multiple times a week direct from the Maine coast. The light smoked taste and buttery texture of this freshly smoked salmon will amaze and please any palate. Spruce Point Smoked Atlantic Salmon has a wide range of classic flavors including Traditional, Gravlax-style and Pastrami-style for your creativity. Ducktrap Wild Smoke Roasted Salmon Portions pair the unique flavor notes of Alaskan Sockeye with mouth-watering Pepper and Garlic, Apple Brown Sugar, Asian Sesame and Cajun seasonings. If you’re getting inventive with dips and salads, Ducktrap has delicious hot smoked Salmon with a meaty, flaky texture.

Smoked Rainbow Trout has a distinctive, yet mild flavor available in Lemon Pepper and Garlic and the very popular Maple Glazed, perfect this time of year. Mackerel offers a full, rich taste with flavors including Traditional, Peppered and Herbed. Other amazing options are Smoked Whitefish, Haddock, Creole Catfish, Wild Alaska Black Cod and Herring. Add more shellfish to your menu with Ducktrap’s smoked, succulent Mussels, sweet tasting Shrimp and delicate bay Scallops. Whether preparing the perfect blini or sushi roll, appetizer or entrée, your guests will love coming into your restaurant from the cold to enjoy a smoked fish dish.

With over 30 year’s experience, Ducktrap River of Maine has mastered the art of brining and smoking fish. Using only premium salmon Ducktrap smokes the finest fish using the flavor of brine, herbs, spices and evaporated cane juice. The apple, oak, cherry and maple wood used for smoking comes from local orchards and rugged forests near their smokehouse in Belfast, Maine. Applying the best wood, ingredients and the freshest fish, Ducktrap River of Maine’s products are free of artificial flavoring, coloring and preservatives.

Try something new or different. Trout and Mackerel make for a tasty smoked fish and Ducktrap River of Maine offers the best of both. Smoked Rainbow Trout has a distinctive, yet mild flavor available in Lemon Pepper and Garlic and the very popular Maple Glazed, perfect this time of year. Mackerel offers a full, rich taste with flavors including Traditional, Peppered and Herbed. Other amazing options are Smoked Whitefish, Haddock, Creole Catfish, Wild Alaska Black Cod and Herring. Add more shellfish to your menu with Ducktrap’s smoked, succulent Mussels, sweet tasting Shrimp and delicate bay Scallops. Whether preparing the perfect blini or sushi roll, appetizer or entrée, your guests will love coming into your restaurant from the cold to enjoy a smoked fish dish.

This month, let Ducktrap River of Maine’s smoked seafood products save you some time while providing your cheerful guests something to remember, their best meal of the holiday season. Speak with your sales rep to order any of Ducktrap River of Maine’s Smoked Seafood products.

Happy Holidays!
Shrimp is the most popular seafood and always the star ingredient for your menu or holiday dish. During the holiday season, restaurant goers are looking for things they love and shrimp makes the best and easiest meals to create. This year, introduce your guests to 100% all natural Tandel’s brand Shrimp. Samuels Seafood is proud to exclusively offer this new product that is crisp, fresh tasting and flavorful.

Available in a variety of sizes, Tandel’s 100% all natural, White Shrimp are now available this holiday season. Tandel’s Shrimp are praised by chefs all over the world as the best new Shrimp option. They’ll help make your classic holiday Shrimp cocktail, unique Asian inspired appetizer or zesty lemon-garlic Shrimp dish the best tasting highlight of the evening.

Using generations of experience, responsible farming practices and innovative processing methods, Tandel’s pays close attention to quality at every stage. As lifetime Shrimp experts, they know every step of harvesting and processing is key to providing the perfect Shrimp for your plate. Guests and chefs alike will appreciate the delicious difference that Tandel’s brand offers over other Shrimp. This difference is what creates their “farm fresh delicious taste.”

This premium product comes from years of hard work. Tandel’s is a family business that has blossomed from a 150 member fishing village to a globally trusted source of quality Shrimp. Their entire fully integrated process takes place at the Tandel’s hatchery in Kakwadi, along the western coast of India. It’s here where they hatch the eggs in natural salt water before releasing hatchlings into the clean, exotic waters of the Arabian Sea. Tandel’s Shrimp swim freely in the nutrient filled waters lined with natural mangroves which provide a natural water filter and help create a sustainable habitat. The freshness of this product is unbeatable. The waters where these Shrimp swim are so close to the Tandel’s facility, Tandel’s Shrimp go from swimming to packaging in just four hours, a rarity in the Shrimp industry. The close proximity also ensures the farmers carefully tend to their Shrimp stock at all times.

Tandel’s fuses family shrimping traditions with state of the art processing. Their 105,637 square foot facility includes a water filter system, IQF freezers, water chillers, air bubble washing machines, outdoor nursery, algae tanks and more that all contribute toward a clean and fresh tasting Shrimp. With a natural great tasting flavor, Tandel’s Shrimp are steroid and antibiotic free. The systems and operations applied are all BRC certified and EU approved to ensure traceability, sustainability and quality.

Tandel’s Shrimp has raised the bar and the Shrimp market has been redefined by Tandel’s farm and their world famous shrimping village. Tandels uses family fishing traditions, state of the art technology, innovative ideas and dedication every step of the way to provide you a delicious Shrimp, always consistent in quality.

‘Tis the season for Shrimp. This year, you can provide the gift of great tasting, crisp Shrimp from clean and sustainable waters with Tandel’s all natural White Shrimp. With your culinary creativity and Tandel’s outstanding quality, your guests will enjoy the pleasure and experience your remarkable Shrimp dish.

Speak with your Samuels Representative to order Tandel’s White Shrimp and to learn more about the variety of sizes we can provide you.
Eataly NYC is 50,000 square feet of food greatness. Some compare it to a trip to an old world marketplace in Italy while in New York. It's like an amusement park for foodies, chefs and travelers. However it's described, anyone walking into this food paradise will be amazed with the highest quality food at their fingertips.

Whether you're preparing a Feast of the Seven Fishes, pasta dish, delicious desserts, or looking for the best meats and cheeses, Eataly will provide you with elite quality and variety of authentic food. Venturing into this bombshell of a building for the first time is an exciting experience. Located on Fifth Avenue in Madison Square Park, Eataly gets the authentic Italian Market feeling down perfectly while providing a beautiful presentation of marble floors, canopies and food...lots of food.

Everything Italian food is right before you. There is a large, impressive seafood counter full of the freshest seafood right out of the water such as Scallops, Bronzino, Octopus and much more. There are aisles and aisles of favorites such as the freshest produce, pasta, breads, cheeses, wines, coffees, truffles, artisanal chocolates and meats from both Italian and American bred animals. Shopping for your dinner here could make you hungry, and if so, you're in luck. Eataly features seven sit down restaurants that use the freshest ingredients right from their very own market. Il Pesce is a very popular seafood restaurant that features dishes such as Baccala with faro, chickpeas, celery and celery root along with a Pesce Crudo Trio including three select raw fish with extra virgin olive oil. Each restaurant specializes in a respective field whether it is produce, meat & cheese, pizza & pasta, butchery, sandwiches or cask conditioned ales.

While soaking in the authentic ingredients and learning about the relationships between fishermen or farmers and their products, it's easy to see Eataly follows the Slow Food philosophy in a fast paced environment. The Slow Food movement places importance on sourcing from artisanal, often local producers, affordability, sustainability and education. Eataly also provides classes on holiday seafood feasts, traditional Italian cuisine, meat and cheese courses and guided tours throughout the market. For every item in the marketplace and every appetizing dish on the menu, the employees and chefs of Eataly always make a point to educate you about where the food came from and the story behind it.

Eataly's story begins in 2007 when founder and creator, Oscar Farinetti opened the first Eataly in Fuin, Italy. Eataly currently has 10 locations in Italy, 13 in Japan and two in the U. S. It was in 2010 when Oscar joined forces with New York natives and frequent Italy visitors, Adam and Alex Saper to open Eataly, New York. In 2013, Eataly’s largest location opened in Chicago, a second New York site is being developed in the new World Trade Center.

Bringing star power, chef knowledge and even more amazement is Eataly’s partnership with restaurateurs Mario Batali, Lidia Bastianich and her son, Joe Bastianich. All three members certainly fall into the celebrity chef status having appeared on a number of shows such as Iron Chef and MasterChef along with owning and operating restaurants all over the country. The partnerships involved with this destination fuse together experience, emphasis on quality products and excitement.

Eataly has it right. Quality authentic food should be available to everyone. If you’re dining on local fish at Il Pesce, or homemade mozzarella at La Piazza, these very same products are available a few feet away in the next aisle over for your very own holiday meal. Explore Eataly online at eataly.com
Keeping traditions alive can sometimes be a challenge to chefs and restaurateurs. The feast of the seven fish is a very popular holiday tradition in our region but can be cumbersome to work into holiday parties and menus. It generally brings to mind a large multicourse sit down dinner that can drag out for hours and may not really be appealing to all guests. As an alternative, working different fish preparations into tapas or hors d’oeuvres items can keep your menu lighter and offer many more options for pleasing your guests. Offering a tapas sampling gives your customers the freedom to enjoy several different fish preparations while leaving room for other dishes to be sampled or to just enjoy cocktails without filling up in the case of holiday parties. I have put together a few small plates that are easy to assemble featuring Ducktrap Smoked Fish & Seafood Products for delicious dishes that require minimal prep time. These items can be grouped together as a prix fixe and/or be sold a la carte on a bar or lounge menu.

Peppered Mackerel Salad with Arugula
Peel off the skin and flake up the fillets of hot smoked peppered mackerel and dress with some lemon juice and olive oil. Roast some brussel sprouts and apple slices in olive oil, salt and pepper. Split some grape tomatoes and toss with salt, pepper, olive oil and balsamic dressing and oven roast until slightly dry. Roll goat cheese into small balls and bread with panko, fry to order. Build your salad with a base of arugula and top with brussel sprouts, apples, tomatoes and flaked fish. Set fried goat cheese around and finish with green onions, balsamic reduction and extra virgin olive oil.

Smoked Mussel Spoon
One of my favorite Ducktrap items are their smoked mussels. Serving them on a spoon with a light dressing and some pickled onion are all that they need. Make a dressing with white wine or champagne vinegar, a touch of Dijon mustard, fresh thyme, chives, salt, pepper and extra virgin olive oil. Toss mussels in a bowl and dress. Place into a dashi spoon and finish with pickled red onions.

Smoked Scallop Pescatore
A very common preparation for this time of year - make a simple red gravy with onions, garlic, crushed tomatoes, fresh basil & olive oil and simmer until desired consistency and flavor. Cook angel hair pasta until just tender. At pick up toss a small handful of smoked scallops in with the red sauce and heat. Toss the pasta directly into the sauce to heat through as well and finish with a touch of fresh thyme and red pepper flakes. Spin the angel hair into a small pile and drape the sauce with the smoked scallops over the top. Garnish with fresh basil and extra virgin olive oil.

Ducktrap Smoked Salmon Roulade
Soften cream cheese in a bowl and season with salt, pepper, fresh thyme, chives & garlic confit. Lay out overlapping slices of smoked salmon on a sheet of plastic wrap. Spread cream cheese mix over the shingled salmon slices and place a few leaves of basil spaced so that they will appear in each slice but not completely cover the salmon. Roll up the salmon preparation in the plastic and tie off the ends. Hold overnight in refrigeration. Remove plastic and slice into medallions. Serve with garlic & thyme infused port wine reduction.
Smoked Shrimp Salad Deviled Eggs
Boil and peel an appropriate number of Jidori eggs and split. Remove yolks and reserve, lining up whites on a sheet pan with parchment. In a large bowl combine cooked egg yolks, smoked shrimp, green onion, basil chiffonade, mayonnaise, white wine vinegar, salt, pepper, Tabasco and a splash of worcestershire sauce. Fill eggs with shrimp salad and garnish with paprika and chives.

Salmon Pastrami Reuben
A bite size salmon pastrami reuben is an easy and approachable hors d'oeuvre even for those that don't usually go after fish. Toast some nice heavy rye bread and prepare or buy some Russian dressing. Lay a slice or two of Ducktrap smoked salmon pastrami on top of some sauerkraut top with a little bit of grated Comté or Emmentaler cheese and heat in the oven. Dress rye toast with Russian dressing and build sandwich with hot pastrami, kraut & cheese. Cut in halves or quarters and secure with a skewer depending on portion size.

Smoked Trout and Fines Herbes Omelette
Remove skin and flake Ducktrap hot smoked trout. Clean and chop some fresh fines herbes (chervil, parsley, tarragon & chive). Make a tapenade out of kalamata olives, sundried tomatoes, fresh thyme and extra virgin olive oil. In a copper bowl or stainless steel bowl with a touch of cream of tartar, whip eggs until they have incorporated air bubbles and triple in volume. Heat a nonstick pan with butter and wait for it to just brown. Ladle enough whipped egg to cover the bottom of the pan and mix eggs with a heat proof spatula. As eggs expand fill omelette with flaked smoked trout and sprinkle in fines herbes. Finish cooking through over low heat or in a salamander, leaving the omelette a touch undercooked. Smear tapenade across plate and roll the smoked trout omlette onto the plate in the opposite direction. Finish plate by topping the omelette with creme fraîche and chives.
Every year, National Oceanic and Atmospheric Association (NOAA) publish a Fishery Statistics report for U.S. fisheries. It’s somewhat of a State of the Union Address for everyone in the seafood industry. We’d like to break down some of the findings regarding the expanding U.S. fishing industry.

The NOAA report is titled “Fisheries of the United States 2013.” The report is conducted for 2013 because every year these assessments are done for the year prior. This is due to large amounts of data to collect, landings to document and revenue to analyze. The bottom line is that commercial fish landings within the U.S. were 9.9 billion pounds, an increase of 245 million pounds from 2012. This catch was valued at $5.5 billion, which was an increase of $388 million from the previous year.

As commercial fishing is an increasing player in the overall economy, recreational fishing is also having an impact. Anglers took part in 71 million fishing trips landing about 239 million pounds of fish. Spotted Seatrout, a favorite here at Samuels, is the defending champ and has the highest catch for salt water fishermen. The impressive catch amounts from both commercial and recreational fishing benefit a wide variety of industries including restaurants, retailers, food trucks, bait shops along with entire communities. In fact, commercial fishing jobs have increased to a level not seen since 2000.

So where does all this seafood come from? The U.S. is home to some of the most world famous fishing ports often featured in NOAA’s yearly reports. For the 17th year in a row, Dutch Harbor, Alaska once again led the country with the highest volume of seafood landed with 753 million pounds of Wild Pollock, King & Snow Crabs, Salmon and more. Alaska, “The Last Frontier” is going strong with the highest amount of landings at 5.8 billion pounds and valued catch at 1.9 billion. Gulf Coast fishermen are Shrimp and Shellfish masters, earning second place in seafood landings at 1.1 billion pounds. On the east coast, New Bedford, Massachusetts landed 130 million pounds of seafood and has the highest valued catch for a single port worth $379 million, due in part to the valuable Scallop fishery, which accounts for 81% of New Bedford’s landings.

This year, NOAA’s report included its first section dedicated to aquaculture. U.S. freshwater and marine aquaculture production is valued at about $1.2 billion. Aquaculture seafood consumption is steadily on the rise with about 10% growth each year. This follows the trend where more people are considering sustainability when making a dinner choice as opposed to just several years ago. Leading in aquaculture categories are Oysters, Clams and Atlantic Salmon with growing diversity of domestic aquaculture farms for fish such as Black Cod, Cobia, Hiramasa and Black Bass. Substantial advancements are being made with the treasured species: Bluefin Tuna. NOAA recently attended a meeting held by International Commission for the Conservation of Atlantic Tunas (ICCAT) in Genoa, Italy. The meeting was held to discuss and work toward an agreement on furthering the management of the Bluefin Tuna fishery.

In 2013, the U.S. enjoyed 4.6 billion pounds of seafood and we remain the world’s third largest consumer of seafood following China and Japan. U.S. commercial and recreational fishing remains a strong force on both our menus and economy. Samuels brings in seafood from Alaska, the Gulf Coast, Massachusetts and many other domestic sources every day. With strong, local fishing communities, growing advancements and rising interest in aquaculture, the domestic seafood industry has much to look forward to.
### December Specials

Sale Dates: December 1st - December 31st 2014

*Prices and Availability Subject to Change! Must be Current Samuels Customer for Special Pricing!

#### Load More About Our Marine Stewardship Council Certification at SamuelsandSonSeafood.com

### DUCKTRAP RIVER of MAINE
**WINTER HARBOR SMOKED SALMON**
- 2 - 4 lb Pre Sliced Sides
- Smoked with All Natural Ingredients

**NEW Item**
- [SamuelsandSonSeafood.com](http://www.samuelsandsonseafood.com)

#### SEVEN FISHES
**TAPAS STYLE BACCALA**
- Desalted, 3 - 5 oz. Portions
- Imported from Spain
- $9.75 lb (Z)

**SCUNGILLI**
- Local Conch Meat
- Sliced for Salads
- 6.5 oz Cans, 24 per Case
- $69.99 cs

**FRESH CUTTLEFISH**
- Wild “Sepia” Caught off the Coast of Spain
- 7.99 lb

**CLEANED CRABS**
- Domestic Blue Crab, 10 lb Units
- Cleaned, Ready to Cook
- $5.95 lb (Z)

**COOKED OCTOPUS LEGS**
- Tenderized & Cooked
- Ready to Cut and Serve
- 6 Kilo Case
- $149.00 cs (Z)

**SMOKED EELS**
- Applewood Smoked
- Cold Water Canadian Eels
- $15.95 lb

**EN-TREEs**
**SPRUCE POINT PASTRAMI STYLE SMOKED SALMON**
- Pre Sliced, From Ducktrap River of Maine
- $12.99 lb

**SMOKED SHRIMP**
- From Ducktrap River of Maine
- 16 oz Units
- $13.99 ea

**LUMP CRABMEAT**
- All White, Hand Picked Meat
- Blu Brand
- 24 lb Case
- $5.99 lb (Z)

**BACCALA CARPACCIO**
- Imported from Spain
- Desalted, Thin Slice
- $15.99 lb (Z)

**BONITO TUNA IN OLIVE OIL**
- Imported from Spain
- 1.5 lb Can
- $22.99 ea

**EXTRA VIRGIN OLIVE OIL**
- Award Winning Santa Ines Brand
- Imported from Spain
- 5 Liter Units
- $26.95 ea

#### HOLIDAY TAILS
**SOUTH AMERICAN #1 PINK SHRIMP**
- Wild Caught.
- 61 / 70 Count
- $4.99 lb (Z)

**QUICK PEEL SHRIMP**
- 41 / 50 Count, 20 lb case
- $5.99 lb (Z)

**NORTHERN AUSTRALIA GIANT LOBSTER TAILS**
- 16 - 20 oz, Tails, 10 lb Case
- $22.95 lb (Z)

**BRAZILIAN LOBSTER TAILS**
- 7 oz Tails, 10 lb Units
- Meaty, Succulent, Perfect for Holiday Dinners!
- $17.95 lb (Z)

**HO HO HO UNSALTED BUTTER**
- Fresh 1 lb Units, 36 per Case
- $89.99 cs

**MINI BLINIS**
- Perfect for Smoked Fish & Caviar
- Prepared in France.
- 30 per Pack
- $7.50 ea (Z)

**WHITE STURGEON CAVIAR**
- Creamy, Clean Flavor
- 1 oz Units
- $49.99 ea

**SMOKED TROUT ROE**
- Trout Roe with Hints of Smoky Flavor,
- 2 oz Units
- $18.99 ea

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**Key**
- [Alaska Seafood](http://www.alaskaseafood.com)
- [Louisiana Seafood](http://www.louisianaseafood.com)
- [MSC Certified Sustainable](http://www.msc.org)
- [New Item](http://www.newitem.com)
- [Frozen Item](http://www.frozenitem.com)

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Samuels and Son Seafood
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Our Goal is to “WOW” Each Customer One Bite at a Time!

Ducktrap River of Maine Offers a Diverse Line of Artisanal Smoked Products Made with All Natural, Freshly Harvested Ingredients. We Offer Smoked Salmon, Smoked Fin Fish, Smoked Shellfish, Smoked Seafood Pâtés, Sauces and More. Please Consult with Your Samuels Sales Representative for More Information and How Ducktrap Could WOW Your Customers too.