



November 2018

# FISH TALES™

A Samuels and Son Seafood Magazine



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# Spot light

## Dagwood's Pub

Philadelphia, PA  
From Sandwiches to Seafood  
by: Jessica Jewel Tyler



For many, the name "Dagwood" conjures images of Dagwood Bumstead and his famous mile high sandwich in the famous Blondie comic books. But for Northeast Philadelphians, it speaks to their favorite neighborhood bar, Dagwood's Pub. Once a simple sandwich shop, Dagwood's Pub has grown into a staple in the Northeast for amazing cuisine that goes beyond what's served on a roll. This family owned and operated bar has built a reputation over the past 32 years as a top spot for seafood with a friendly and comfortable atmosphere. In fact, they like to say "there are no strangers here, just friends you have not met yet."

Chef Jack McPeak explained this philosophy by stating: "This restaurant used to be the place where local contractors and other neighborhood workers could get a roast beef and a beer. The atmosphere remains very casual and friendly because we stay true to that aspect." One thing that is very clear is that Dagwood's was built around their history and pride. They even showcase pictures of the family on the wall along with snapshots of the past - pictures of the bar and neighborhood from 40 years ago. The only thing that has changed at Dagwood's Pub is the food.

Over the last year or so, Dagwood's has turned into more of a seafood restaurant. Chef Jack says that they were "destined" to move in that direction. It all started with owner, Eddie Grzeskiewicz, acquiring a Hard Shell Crab recipe that that he grew up eating. When he featured it on the menu, things picked up and they kept it going with Clams on the half shell and then broiled Scallops. It took a while to expand the menu, but eventually, demand came from the customers. Anytime seafood was featured on specials, they would sell out right away. From then, Chef Jack adds that Samuels, and their reliable delivery of fresh, delicious products, was a big part of the successful leap from sandwiches to seafood. Now, out of the almost 120 items on their rotating menus, about 70 of them contain seafood. They have even since created a raw bar, where they go through almost a thousand Oysters a week.

Shellfish is one of the most popular items on the menu. Besides the raw bar there are tons of pasta

dishes like the baked seafood trio with Scallops, Shrimp, and Crab in a spicy sauce. Chef Jack revealed that some of his favorite dishes are the Mussels. They offer Hollander and de Köning premium Mussels over linguine in red sauce, white sauce, or a spicy sauce that comes topped with Clams and Shrimp. He has also helped to create some fun appetizers like the bronze Shrimp, which includes sautéed Shrimp in a Cajun cream sauce and the blackened Ahi Tuna bites, which are served rare with an aioli made from lump Crabmeat and horseradish.

Chef Jack McPeak says they like to create fresh, fanciful dishes that surprise their guests but also feel "simple enough to make at home." This style of high end home cooking makes his guests feel like they are a part of a Sunday family dinner every day.

The menu is mostly born from the combination of Chef Jack's inspiration and the Grzeskiewicz family's traditions. Chef Jack brings uniqueness to the menu, while the owning family preserves their historic recipes and Sunday dinner style of cuisine. Eddie's 80-year-old mother, or Momma G, as everyone lovingly calls her, even comes in a few times a week to make her meatballs exactly the same as they were in 1987.

On the other hand, Chef Jack has less traditional methods. He always had a passion for food because his father worked in high end restaurants all throughout the country, but he actually started at Dagwood's Pub as a part time dish-washer. Eventually, he moved up the ladder when he realized his favorite part about attending college, was cooking fresh pasta and seafood dinners for friends in the crowded common kitchens.

He gets his inspiration from new experiences and traveling. He recounted his trips to New Orleans, where he discovered po' boys and fried Oysters, and Key West, where he enjoyed Conch fritters and Tuna tartar. Today, various iterations of these treats are now featured on the extensive menu. Chef Jack added that, "this way, at Dagwood's you can either get something you are always in the mood for, or something you never even had before."

## Employees of the Month



Nghiep Tang, affectionately called "Tang," has been a dedicated Driver for Samuels for over 8 years. Even while serving one of our toughest routes, He reaches his customers on time and ready to work with a contagious positive attitude. He understands what the customer needs and gets it done.

Demetrius Lewis, Shipping Foreman, has shown us time and time again, over that past 10 years, that he has what it takes to get the trucks rolling every morning. He comes in early, stays late, and even comes in on Saturdays, if needed, to make sure our trucks are completely packed and ready for our customers.

## FISH TALES Magazine

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# Open Blue Cobia – The Fish of the Future

By Jessica Jewel Tyler



Sustainably raised, eight - ten miles off the shore of the beautiful Panama Coast, fully submerged in the deep open ocean at depths of up to 250 feet, in their natural habitat, you'll find Open Blue Cobia. That's a further commute than most of us are used to, but Open Blue strives to do what's right and not just what's easy. This comes from a simple philosophy that Open Blue holds true: "feeding current and future generations in harmony with the ocean." The sustainability achievements Open Blue has accomplished, along with the quality and taste of their award winning Cobia is certainly worth the time and effort they have invested.

Open Blue's aquaculture practices go above and beyond all required environmental legislation. They are the world's first Cobia company to achieve both four-star Best Aquaculture Practices (BAP) and meet the strict regulations of the Aquaculture Stewardship Council to receive an ASC certification. In addition, they have achieved certification from Friend of the Sea, Global Gap, and BRC Global Standards. This glowing report also includes a Seafood Watch "Good Alternative" rating. Open Blue has achieved this acclaim through offshore distance, vertical integration, and most

importantly the fish itself, Cobia, the fish of the future.

Deep open ocean offshore aquaculture in fully submerged sea stations has lower environmental impacts than traditional near shore operations and can actually help ocean ecosystems by reducing fishing pressure on wild fish species. Raising Open Blue Cobia offshore, far from sensitive ecosystems and in strong ocean currents, gives the fish ample room to grow and thrive in a ratio of 97% ocean and 3% fish. Open Blue has a clear purpose, to provide the purest, healthiest fish that nourishes current and future generations.

This vertically integrated company also operates its own hatchery where the fish are spawned, eggs are hatched, and larvae are weaned ensuring full traceability. Thirty days after hatching from an egg, the fish are moved into Open Blue's nursery facilities where the fish grow strong enough to be transferred to the open ocean sea station. Open Blue only uses B.A.P. certified sustainable feed as well that includes fish meal and oil, crustacean meal, and necessary minerals and plant proteins.

During the open ocean stage, the Cobia grow very quickly. In fact, this is why Cobia was named "the fish of the future" in Josh Schonwald's book, *The Taste of Tomorrow*. It's a perfect fish for sustainable aquaculture because it reaches 11-pounds in about a year while a Salmon usually takes three. Cobia was also named the fish of the future because of its supreme taste, versatility, and health factor.

Often compared to Swordfish or Chilean Sea Bass, Open Blue Cobia has an amazing sweet flavor with a fresh finish and a firm texture and large flake. This superfood also has a higher fat and Omega-3 content which adds to the health factor and keeps the fish tender and moist. It's a strong fish that holds up well and can really stand up to bold flavors. It's a sashimi grade product that tastes great in raw applications. Cobia is ideal for almost any cooked application as well, including grilling, broiling, searing, baking, and many more creative possibilities.

Open Blue Cobia is truly the fish for our future. Talk to your Samuels Agent about making the future today. Available fresh in a variety of cuts.

## In The News...

by: Jessica Jewel Tyler

## Congratulations to the Newest D.C. Star Chefs!



Congratulations  
to the 2018  
MICHELIN STAR  
Winners

The "Justice League" members aren't the only D.C. heroes! Michelin recently came to town and crowned the newest D.C. champion chefs. Michelin has long been considered the authority on fine dining and being awarded a star, is an achievement some chefs strive for their entire career. Although much of the criteria is unknown, one thing is clear - only the most passionate, skilled, and hardworking chefs, with just the right amount of tenacity and luck, are able to receive this elusive honor.

We are proud to congratulate all our amazing restaurants in D.C. that have received Michelin star status. Bresca, Fiola, Kinship, Komi, Masseria, Rose's Luxury, Siren by RW, Sushi Taro, and Tail up Goat.

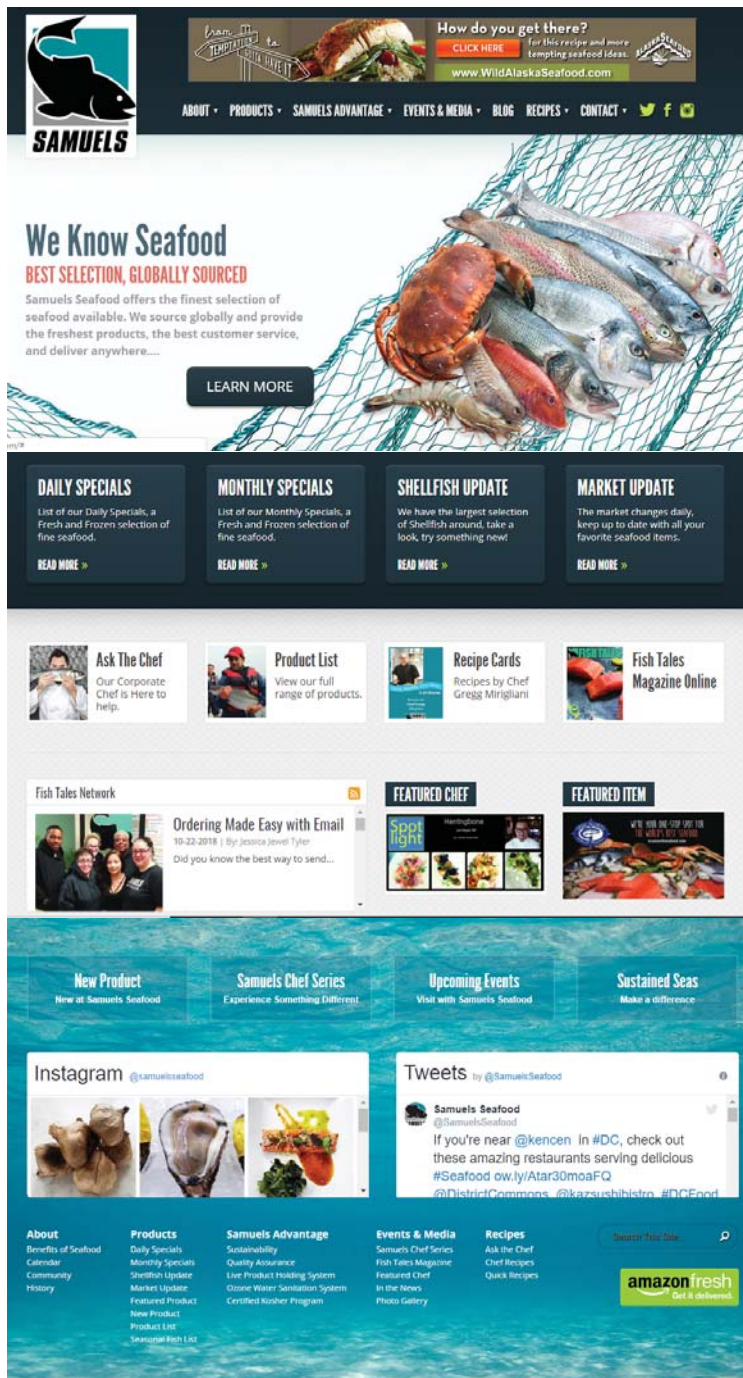
We would also like to give some special congratulations to Minibar by Jose Andres, and Pineapple and Pearls for qualifying as two star restaurants! Receiving just one star is a true triumph, but these restaurants have gone about and beyond to become the only two star restaurants in the D.C. area!

Samuels is honored to serve the Michelin Star restaurants of D.C and just some of the most amazing chefs in the industry. We strive to always provide the freshest and highest quality products but it takes a chef's mastery, cooking techniques, and creativity that makes a "star-studded" dining experience.



# Tips and Tricks for Being in the Know!

By Jessica Jewel Tyler



In any business, knowledge is power. So here at Samuels, we provide our customers with top quality product backed with a wealth of information and resources. Your Samuels Agent, for one, is a knowledgeable representative who will guide you through your sale and assist with everything from product information to menu planning and food costs. In addition, we have our Brand Ambassadors that will fill in any gaps. Have you met Kate and Summer? They visit our customers to make sure everything is running smoothly. They would love to listen to your feedback and suggest products that will help meet your needs. Other resources we provide include Samuels Daily and Monthly Specials, Shellfish Updates, Market Updates, and our Social Media Pages.

Did you know Samuels Daily Specials feature the best values on the freshest products every day? Take advantage of our Daily Specials pricing to try new items, seasonal specialties, or just traditional favorites. Daily Specials will be posted by 2pm the day before they are available for delivery. To make it easy for our customers to access the Daily Specials, we send them out three ways - via email, on our website, and on our voice mail. If you would like to receive our Daily Specials via email, you can sign up on our website, on the top navigation bar under "Contact" > "New Customer." Then on the right hand side, enter your email under "Sign up for our Newsletter" and make sure you have "Daily Specials" checked.

Our Daily Specials can also be viewed every day on the main page of the website under the scrolling banner. This page is optimized to view on all screens, including cellphones, so you can be in the know on the go! In a pinch, our voicemail is another great way to hear the Daily Specials, just call the main Samuels number and press "2" as prompted. As a reminder, here are our numbers; East Coast - 800-580-5810 Midwest - 888-512-3636; West Coast - 855-500-7535; South Coast - 833-SAMUELS (833-726-8357.)

We also offer Monthly Specials that give you a chance to save every day of the month. They are also available via email and on the main page of the website. In addition, they are featured in our FishTales Magazine every month. Both Daily and Monthly Specials are available for delivery and pick-up. Talk to your Samuels agent about ordering, sizing, and limitations.

If you're looking for additional product information, under the "products" tab of the Samuels website, we also offer information about some of our newest and most popular products, and a "Seasonal Fish List" that features all of our fish that are available in fall and winter.

Another great tool is the Shellfish Update. It is updated and sent out daily to show what is available for the next day. This list contains our extensive Oyster selection, along with Mussels, Clams, and specialty items such as Live Sea Scallops and Percebes. This is a very helpful list as it contains not just availability, but also flavor profiles and the specific growing regions. This list is available on our website main page or you can subscribe to this list under "Contact" > "New Customer" and make sure "General Interest" is checked off. General interest will also send you our Market Updates.

Market Updates are sent out every Friday. We provide them in the pickup area as well as on the main page of the website. They provide you with the information you need to know about seafood. Tariffs and quotas, market trends, special sales, new products? You will always be the first to know.

Lastly, we have 4 different Social Media platforms that we use to interact with our customers. Follow us on our Facebook (@Samuels.-Seafood) and Twitter and Instagram (@SamuelsSeafood) to see all the newest, coolest arrivals and posts about everything that goes into your orders. We also provide a lot of helpful and interesting information on fish including catch methods, history, sustainability, and fun facts. And our YouTube videos offer an in depth look into local fisheries and other cool happenings here at Samuels.

Sign up for our resources so we can help set you up for success!



# Cobia - It Is What's for Thanksgiving Dinner

by Chef Anne Coll



**Chef Anne Coll**

Questions or Comments?  
Chef Anne will be happy to assist.  
800-580-5810 x6555  
[AnneC@SamuelsandSonSeafood.com](mailto:AnneC@SamuelsandSonSeafood.com)

*Photo by: Josiah Andrews*



Thanksgiving is one of my favorite holidays. The flavors and aromas of this day are really special to me. It reminds me of spending time with friends and family, sharing, talking, and eating the cornucopia this holiday has to offer. Every year around this time we all look forward to enjoying great food, great company, and maybe some holiday surprises. Maybe this year we give old Tommy the turkey a pardon and enjoy Open Blue Cobia as the center of the plate. Open Blue Cobia goes very well with the flavors of the Fall and makes a great addition or substitution to the normal turkey dinner.

Open Blue Cobia is a treat raw or cooked. I especially like to make crudo out of Cobia. Cobia pairs really well with pickled fall apples and pomegranate. Slice the Cobia very thinly and fan the sliced Cobia on a serving dish. Season with salt and pepper, a little Meyer lemon zest, and some Santa Ines Extra Virgin Olive Oil. I love to utilize pickled honey crisp apples, cranberries, and pomegranate seeds to accent the crudo, then garnish with microgreens and a touch of chili oil for a little extra zing. Not only does this dish taste amazing, but it looks beautiful, seasonal and it will definitely be a standout as an appetizer for any Thanksgiving dinner. The apples and pomegranate can even be prepared in advance, making it an easy dish to assemble on Thanksgiving.

Open Blue Cobia also makes a great center of the plate star for this holiday dinner. I like to make a play on the traditional dish Beef Wellington. Open Blue Cobia's dense flesh is perfect for a spin on this classic. I like to marinate the Cobia in a little olive oil, lemon zest, and fresh thyme. Then I make a seafood mousse to enrobe the Open Blue Cobia and I set the seafood mixture aside. I wrap the Cobia in blanched Swiss chard and spread a thin layer of the seafood mousse on a puff pastry. Then I put the Swiss chard wrapped Cobia in the center of the pastry and wrap the puff pastry around the fish. I vent the pastry wrapped Cobia, egg wash the puff pastry, and bake in a 400-degree oven for about 18 minutes until golden brown. I like to serve this with a spiced sweet potato puree, roasted Brussels sprouts, and creamed leeks. It's festive, fun dish and an interesting way to enjoy Open Blue Cobia as the show-stopping centerpiece on your Thanksgiving table.

Open Blue Cobia is a great holiday addition to any Thanksgiving table. It's great either raw or cooked. And it's a healthier alternative to a turkey that is just as meaty and delicious. Give those turkeys a break this year and choose Open Blue Cobia for a new Thanksgiving tradition for your friends and family. They are sure to love it.





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FISH TALES Magazine  
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