



February 2019

# FISH TALES™

A Samuels and Son Seafood Magazine



**Bristol**  
Seafood You Can Trust



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# Spotlight

## Radicchio Restaurant

Philadelphia, PA and Voorhees, NJ

### The Journey of Two Partners and Best Pals

by: Jessica Jewel Tyler



In the very beginning, Massimo Coscia and Luigi Basile held a passion for Italian food. Growing up together in a small town in Southern Italy, 60 miles from Naples, Massimo and Luigi became fully immersed in Italian cooking as if it were just a language they had accidentally picked up. In fact, when asked how they learned to cook, Luigi stated that "It was the only thing they ever did." He also says cooking ran in his blood, both his aunt and sister owned restaurants in Italy at the time.

According to Luigi, their passion for cooking was fully trained and developed on Lake Garda, in Sirmione, Italy. From as young as 12 and 13, Luigi and Massimo started working in some of the most well-known restaurants and resorts there. This is where they learned almost everything they know and this is where a lot of their inspiration behind Radicchio's menu comes from.

Their menu features authentic cuisine from Southern Italy with touches that incorporate Northern Italian Cuisine as well. During the formative years of Massimo's and Luigi's cooking careers, they traveled all over Italy and the world learning new techniques. Luigi enchanted us all with tales of working with Massimo in California, London, and in the resorts in Switzerland every winter.

Luigi and Massimo take great pride in these experiences, even the name of the restaurant is an expression of what they have taken from their travels. "Radicchio," meaning radish, is a very typical vegetable in the North of Italy used for many things especially salads. When traveling North to the Veneto Region of Italy, Luigi and Massimo fell in love with radicchio and all its possibilities.

During their travels, they also fell in love with seafood. According to Luigi, "Everybody loves seafood, especially in Italy." However, when they first visited America in the 90s, fish consumption was low and what he saw being eaten was mostly Flounder. When they opened the original restaurant in Voorhees, NJ in 1994, they really wanted to bring attention to the whole fish, Squid, and Cockles that people from the Mediterranean had been eating.

Today Radicchio has locations in Philadelphia, PA and Voorhees, NJ and Luigi says they "specialize in fish." In fact, his menu is 60% seafood and he "couldn't picture it any other way."

He says that whole fish dishes that he's always loved like Dover Sole and Dyer Aqua Pompano are just starting to be appreciated. Whole Bronzino of course, is one of the most popular in his restaurant. His whole fish applications are grilled, filleted tableside, and dressed simply to allow the flavor of the fresh fish to shine. According to Luigi, fresh, quality ingredients and simplicity are the key to his perfect meals. He also says he doesn't use "too many ingredients" and "when you make a dish you know when it's too many."

One of his favorites fish is True North Salmon. He says it has a perfect flavor that works great simply grilled and topped with a salad of diced asparagus, tomato, basil, and balsamic. He also spoke highly of Blu brand Colossal Crab Meat, which he uses in a number of dishes including an appetizer made with fava beans, peppers, garlic and white wine vinegar. In addition, the Blu Colossal Crab Meat highlights a light, flavorful pasta with arugula and cherry tomato in white wine sauce.

The pair aim to make authentic dishes that invite your taste buds to Italy. Matching the warm and inviting food is the rustic, tuscan style and décor. Murals and narrow cobblestone hallways will almost transport you to the Italian villas where Luigi and Massimo grew up. There is even a large photo of Lake Garda where everything started.

That's what really sets Radicchio apart, Luigi and Massimo still hold on to their passion for food that brought them together on their journeys and it shows in every aspect of what they do. The pair work closely on every detail of the restaurant including, menu planning, cooking, and carefully sourcing only the freshest ingredients. In fact, they can even be found serving and bussing tables, just like the good old days when they were very young. Luigi lovingly stated, "we still work together every day and we really are best friends."

## Employees of the Month



Left to Right

Ray Hennessy has worn multiple hats at Samuels for close to 14 years. He is always ready to jump in with a helping hand and a friendly smile. Thanks for being a rockstar Ray!

Shaun Nolan, our telecommunications manager, works tirelessly around the clock coming up with creative solutions and putting smiles on his coworkers faces. Thanks for being a superhero Shaun!

Joe Cuculino has proven himself to be invaluable on the dock over the past two years. He has even taken other workers under his wing and helped them succeed too. Thanks for being a mentor Joe!

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# Bristol Seafood Sets Out to Make Seafood America's Favorite Protein



Americans only consume 16 pounds of seafood each year on average, but Bristol Seafood from Portland, ME aims to change that. Bristol's mission is to make seafood America's favorite protein. "We believe if we tell the truth, put quality first, and share the story behind our products, we can get more Americans to eat more seafood, more often," said Bristol Seafood owner and CEO Peter Handy. "We do this through our 'Uncompromising Maine Standards' — by delivering trusted premium quality products on a consistent basis."

With a heritage of more than 26 years on the Portland (Maine) waterfront, Bristol knows where to find the best tasting products that come from sustainable fisheries that meet the company's relentless Maine standards. Bristol offers Dry Scallop that are fresh and frozen.

Bristol's Chef Packs, which feature beautiful, whole Scallops of the highest quality, include three options: wild Scallops plucked from the Gulf of Maine or the pristine waters of Japan and Bay Scallops from the warm waters of Peru.

Wild and Local Scallops – Bristol's wild U.S. Sea Scallops are sustainably caught in the ice-cold waters of the Gulf of Maine and North Atlantic. Bristol's Chef Pack Scallops sear up beautifully and have a sweet authentic flavor. Bristol and their production team understand that chefs expect Scallops with consistent quality and size and only whole Scallops. That's why all of our Scallops are hand graded for quality and size consistency and broken Scallops and pieces are graded out of the pack. The result is all-natural, sustaina-

ble seafood that is simple to prepare and a pleasure to eat, every time.

Peruvian Scallops are sustainably ocean-ranched in the coastal bays of Peru. The Scallop are collected, shucked, and packed by small-boat fishermen and rated a "Best Choice" by the Monterey Bay Aquarium's Seafood Watch Program. Their warm water environment gives them a soft, tender texture, sweet flavor profile. These top-quality Scallops that are all-natural, dry, and moderate in size, price, and range from 30- 50 per pound, making them the perfect size for seafood pastas, chowders, and appetizers.

Hokkaido Scallops come from Hokkaido, the most northern island of Japan, with a rich natural environment formed by the warm and cold currents that meet there. The Hokkaido Scallop fishery is certified sustainable and the Scallops are prized by chefs around the world for consistently producing extremely high quality Scallops. These Scallops are grown in the sea for 4 – 5 years, which results in large adductors that are firm and succulent with a rich sweet taste and a savory melt-in-the-mouth texture. Once harvested these Scallops are hand-shucked, graded for size and quick frozen to encapsulate their freshness. Bristol's Chef Pack Hokkaido Scallops are available in 10/20's and ship in the convenient Eco Pails.

Bristol believes that quality only matters if there is consistency and high standards. The company's state of the art facility is certified by the Global Food Safety Initiative (GFSI) for food safety, the Marine Stewardship Council (MSC) for sustainability and Fair Trade for social welfare. But even with the state of the art equipment, everything that leaves the Bristol facility is hand finished, which no matter what, is always the best way.



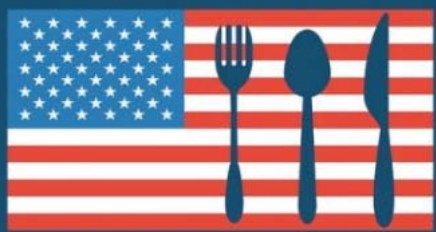
U10 Dry Scallops/Scallop Chunks/Peruvian Bay

## In The News...

by: Jessica Jewel Tyler

## Chef José Andrés Feeds the Feds!

### CHEFS FOR FEDS NATION



But, this time for "a different type of disaster emergency," one a bit closer to home. As the government shutdown continues to drag on, over 900,000 government employees are left without a paycheck and, for many, a way to feed their families.

On January 14th, José Andrés announced on Twitter that with the help of his non-profit organization, World Central Kitchen, he

Chef José Andrés, who has fed people around the world in the wake of disasters, won multiple humanitarian awards, and has even been nominated for a Nobel Peace Prize, has set up yet another pop-up restaurant.

would be offering a rotating menu of free food for government employees and their families. This relief effort, titled ChefsForFeds, has already received overwhelming support from its volunteers and served up a whopping 4,000 meals on just its first day.

Menu items included hot, toasted ham and cheese sandwiches, quinoa power bowls, and roasted fennel and tomato soup. Some menu items are even vegetarian and gluten free options. Chef José Andrés, who refers to this shutdown as a "humanitarian crisis," was quoted emotionally stating "We believe that no person should have to go through the pain of not knowing what to feed their children." We wholeheartedly agree and continue to appreciate and support Chef José Andrés in his mission to feed the world.

The pop-up is in operation at the Navy Memorial in Washington, right between the Capitol and the White House, and will remain open every day from 11am to 6pm for the duration of the shutdown.

# Andrew Zimmern - Global Civic Leader and Verlasso Advocate



Andrew Zimmern with Verlasso Salmon, photo by Intuitive Content

There are many things that feel urgent as Verlasso looks to the future. They would argue that nothing is as urgent as the issues facing our oceans at this moment. You could say that we all need to pick a cause to champion as good stewards of the world. The reality is that there's likely no cause you could mention that isn't affected by the things the ocean controls. In that way, since its inception, Verlasso has believed in existing within the spirit of continuous improvement. To ensure the vitality of the Verlasso supply, they have evolved their relationship to the ocean's resources where they farm. The key is adaption, in an effort to make the harvesting of fish more sustainable for the long-term.

"To that end, we are in the process of moving our farms to the southern most region of the Patagonia, Magallanes, Region XII. This will give us the most pristine waters to farm in the most natural way possible. It is through our commitment in 2019 to adopt the most sustainable farming practices available, so we can ensure that this region will be well cared for in future generations." Says Verlasso General Manager, Moises Del Rio. "Verlasso can proudly say that we no longer use whole wild feeder fish like Herring, Anchovies and Sardines in the Verlasso diet. Instead, we use only trimmings sourced from the processing of feeder fish caught from certified fisheries. These trimmings help to give our Salmon the nutrients that they need to grow, along with our omega-3 rich natural algae."

Verlasso has always reached out to thought leaders and chefs for guidance and to help give a voice to issues within our food system. Andrew Zimmern is a champion for the future of food and sustainability. He has come on board with Verlasso to collaborate and act as a thought leader for sustainable aquaculture. "With Andrew on board, we have a mentor - a beacon that will follow the process of

raising the fish at every level. Lending a hand where it is most needed and capturing the essence of what we do at the most intimate level. He is acting as a witness to our hard work as we lead the industry into the future." Del Rio said.

Andrew Zimmern is a multiple James Beard Award winning chef, thought leader, cookbook author, and restaurateur. He was one of four people that were the first to receive Verlasso Salmon, nearly eight years ago! "As you know, people like me are often sent product; some have more impact than others. A lot of products are sent to me, but there aren't a lot of products with staying power or that have the ability to change the nature of the business itself. Verlasso stood out to me. The fish itself was amazing. At this point in time, it was ground breaking. It's strange, we can't think of a time when the iPhone didn't exist but it's only 11 years old. It was hard to think of a time years ago that chefs in the food business would be thought of as culture leaders or awareness raisers or have a platform to make a difference. This fish came in and I got that feeling. I felt lucky to receive it.

As the years went by, I was on the sidelines watching this company grow; and frankly, watching them make all the right moves. There's so much grey area in this business and so many different sides to this situation in the sustainable food system we need to endeavor to preserve. Working with Verlasso compliments the work that I'm doing with U.N. and the James Beard Foundation. Caring about our food system is so essential to me. I'm a storyteller and food with a story is better. So in addition to championing this amazing effort, we're also going to be documenting the Verlasso seeding of sights in Magallanes with my production company, Intuitive Content, and I'm excited about it!" Said Zimmern.



# Celebrate Valentines Day with your Sweetheart and Bristol Scallops

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)



Photos by: Josiah Andrews

Valentine's Day is fast approaching and there are so many great seafood items to cook for that special person in your life. One of my favorite Valentine's Day items are Bristol Scallops. There are different sizes to choose from U10 Scallops and Chunks from the chilly, pristine waters off Maine, and the beautiful Bay Scallops all from the clean, tropical waters off Peru. The meat is succulent and sweet and great in many different cooking applications. The Bristol Scallops sear great and can really elevate any Valentine's Day menu for that special loved one.

I love to prepare the U10 Scallops with mushrooms. The earthy umami of the domestic and wild mushrooms really brings out the sweetness of the Scallops. A simple herb puree or a light beurre blanc goes great with the seared Bristol Scallops. They are also great paired with spring peas, fiddlehead ferns, ramps, and asparagus making a spring bounty of flavors and textures for most palates. The quick cooking time of the Bristol Scallops also lends to one spending more time with that special person in your life.

Bristol Scallop Chunks make excellent additions to seafood stews, pasta dishes, stir fries, and chowders. These succulent Scallop Chunks are also perfect for a gratin with black winter truffle, meyer

lemon, and fontina cheese, topped with an herbed panko crust. This dish is perfect served with a crisp white wine, a simple salad, and some crusty bread. This makes for a romantic meal to eat by a nice roaring fire on Valentine's Day or any evening during the month of February.

Bristol Bay Scallops are a great addition to any menu. They are plump and have a firm flesh. I really enjoy preparing them in raw applications, like ceviche. It's a great time of the year to do ceviche with the plethora of citrus and tropical fruits that are available. I simply marinate the Scallops in Santa Ines Extra Virgin Olive Oil, meyer lemon juice and zest, a little crushed chili flake, coriander stem, and salt and pepper, then garnish with pickled kumquats, pomegranate, and lotus chips for a nice crunch. This dish is bright, eye appealing, and palate pleasing. It's great as a first course or light lunch and sure to please even the pickiest palates.

Whether it's the U10 Scallops, Chunks, or the Bay Scallops, the line of Bristol Scallops is a winner. They are amazing for appetizers, entrees, and salads. They are perfect for that special Valentine's Day menu at home or in your restaurant.





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