

September 2019

FISH TALES™

A Samuels Seafood Magazine



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Spotlight

Kitchen Consigliere

Collingswood, NJ
Finding Passion After Prison

by: Jessica Jewel Tyler



If you stay up late binge-watching true crime documentaries and cooking shows, then you're in for a real treat. Playfully decorated with scones shaped like nine-millimeter handguns, famous gangsters on the wall, and a mugshot backdrop, Angelo Lutz's Italian Restaurant, Kitchen Consigliere, is an homage to his former ties to the Philadelphia mob. His inspirational story however, shows just how much you can learn about yourself, when given a second chance.

In December 2001, Angelo was indicted on racketeering and gambling charges, but his big personality made him famous. While free on bail, his humor and various antics took center stage in the courtroom and in television interviews, which gave him a huge media presence. The night before he entered prison, Angelo, who was already known to make porkchops for his associates, cooked one last time as a farewell. This event was covered by Fox 29 reporter, Jen Frederick, who referred to Angelo as "the kitchen consigliere" – consigliere, meaning a criminal advisor in Italian.

This is when Angelo discovered that he was a "cook, not a crook." After serving nearly seven years in federal prison, Angelo was released in 2008 and ready to use his lemons to make lemonade. In 2010, despite difficulty acquiring a loan due to a criminal past, he opened Kitchen Consigliere with just 30 seats. But after a good deal of well-deserved press and popularity, Angelo managed to hire a decorator and expand his restaurant into the beloved Italian eatery it is today.

After being given a second chance, Angelo is proudly dedicating all the time and effort he used for "the bad things," to cooking, because it's something that "comes naturally" to him and he feels like he has wasted too much of his passion and talent. "There's two things I love to do, that's cook and talk," he says. At the Kitchen Consigliere, Angelo experiences his greatest joys everyday while sautéing in the kitchen or sharing stories with his guests in the dining room.

His menu focuses on decadent Italian comfort-food inspired by the cooking of his mother and grandmother. While watching them in the kitchen growing

up, he learned everything he knows - today he still makes some of the same recipes. His inspiration also comes from a desire to please his customers. Through this experience, Chef Angelo has gained a deep understanding of his clientele and what they like, so he can anticipate taste buds.

He creates tantalizing dishes by serving big, tasty portions and smothering dishes with Shrimp, Crabmeat, and/or Scallops, or as he calls it "the big three." In this way, he sticks to his traditional Italian "sauce house" concept, while getting creative or guiding his guests to try something new every once in a while. For example, he introduced Bronzino as a special by serving it francaise and topping it with Jump Lump Crabmeat and Shrimp.

The Kitchen Consigliere's seafood dishes sway mostly toward the neighborhoods top picks - shellfish. He is known for his Mussels, Calamari, and his Clams and Macaroni. He says the secret is just really clean, fresh, quality seafood, like P.E.I Mussels. He even breaks out the Langostino, for a pasta dish with spinach, Sun Dried Tomatoes, and scampi sauce that the guests "go crazy for."

Chef Angelo also caters to his guests by featuring other favorites, like the Mediterranean Salmon dish, on his menu all year. He doesn't let things get boring however, if Angelo has learned anything, it's that change is good. He tries different fish dishes occasionally, like pistachio crusted Mahi and he's even thinking of adding a fish of the day to his concept.

To hear more about Chef Angelo, his adventures, and his love of seafood, you'll have to stop in for a bite. In the meantime, you can listen to our Monger podcast! We sat at the famous Kitchen Consigliere round table with Chef Angelo in episode number 13. Here we discussed his past, present, and future with more detail about prison life and starting over afterward. He's had many hurdles, but Chef Angelo has now built a brand and a career on his winning personality, passion for cooking, and the support of his community. We hope his story will inspire others to start over and follow their dreams.

Employees of the Month



Marlene Duran, from the Super Market Team, is a dedicated employee that is always eager to learn and willing to help. Her hard work and tireless support is instrumental to the success of her team. Thank you for always being a team player!

Don Christiano, from the Gold Team, is a hardworker with an unwavering "go-get-em" attitude and amazing ability to make our customers smile. You can always find him doing anything and everything to help his team. Thank you for helping us grow!

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Berkwood Farms Kurobuta: Samuels Certified Pork

By Jessica Jewel Tyler



Seafood comes naturally to Samuels and Son Seafood. This is no surprise because the last five generations of our family have been fishmongers. But there's more to fishmongers, than just fish – It's about passion and dedication to doing things the right way. Throughout the years, working with other reputable, experienced mongers of everything from Bacon to Butter, we continue to highlight products that represent our same values. We are proud to offer you Kurobuta Pork, also known as Berkshire Pork, from Berkwood Farms because of their reputation and experience, quality and taste, sustainability and so much more.

America's top chefs take pride in the entrées they present to their clientele, which is why we work to provide the best quality Pork to our customers. Kurobuta Pork comes from a special breed of pig that is specifically raised and heralded for its intensely flavorful meat and uniquely structured meat fibers which allow the meat to hold more moisture. Kurobuta Pork has a distinctly rich and juicy depth of flavor with supreme tenderness. And you can even see the difference! Unlike your average Pork, Kurobuta has a beautiful red with exquisite marbling.

The quality and taste of Kurobuta is proven by science - Kurobuta

took home top honors in 19 of 20 categories in a nationwide scientific study conducted by the National Pork Board. This Japanese pig was once reserved for royalty, but now, Berkwood farms raises 100% authentic and natural Kurobuta Pork with strict attention to amazing flavor and quality.

Berkwood Farms, like Samuels, is a family owned company that strives for excellence, by never sacrificing quality. This coalition of over 60 independent, mid-west American, family farmers takes pride in the product they produce, and work hard to ensure their animals are raised in a healthy, humane, and environmentally friendly manner. All of the farmers adhere to a strict code of responsible and humane animal husbandry and many of the farmers are the 2nd, 3rd, 4th, and even 5th generation of their family to raise Kurobuta Pork.

The producers are very conscientious of how the Pigs are raised and do so with the utmost care and attention. There is no cross-breeding, just 100% pure Kurobutas descended from Kurobutas that have been purebred for hundreds of years. At Berkwood Farms, they raise Kurobuta pigs the way nature intended. Their pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood farms standards meet and exceed all other welfare standards, because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farm's Kurobuta Pork is superior because of their vegetarian diet consisting of all natural corn and soybeans.

Berkwood Farm's Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all consistent flavor. They use no artificial ingredients or preservatives and you can rest assured that with Berkwood Farms you are getting a quality product every time. This isn't "the other white meat." This juicy, delicious ruby red Pork is unlike anything you've ever tasted. Samuels is featuring Kurobuta Bacon, Bone-in and Boneless Loin, French Rack, Baby Back Ribs, Kielbasa, Porkers, Lard, and Fatback. Never settle for a pale imitation when you can have the real thing. The quality and taste of Berkwood Farm's Pork products is unmatched anywhere.

In The News...

By Jessica Jewel Tyler

The Four Seasons Opening Brings Truly "Elevated" Cuisine



The newest hotel opening in Philadelphia will put you on cloud 9... literally. The Four Season's most recent addition opened August 12th atop the Comcast Technology Center. Soaring among the clouds at over a thousand feet high, this is the tallest building in Philadelphia and the 10th tallest in the United States. Guests get to enjoy the finest unobstructed views of the Philadelphia skyline.

The new Four Seasons lives between the 48th to 60th floors with the lobby on the very top. No need to worry however, the glass elevator will get you from 0 - 60 in just 60 seconds. We are most excited to welcome Michelin-starred chef Jean-Georges Vongerichten to the 59th and 60th floors and James Beard award-winning chef Greg Vernick to the street level. Chef Vernick offers amazing seafood at Vernick Fish, his take on an American Oyster Bar,

and lavish breakfast and lunch on second floor Vernick Coffee Bar. And Chef Jean-George presents exquisite fine-dining options which blend French, American, and Asian influences.

French born Chef, Jean-Georges has created over 35 restaurants all around the world, however this is his first Philadelphia concept. For New Jersey native Chef Greg Vernick, who coincidentally worked for Jean-Georges before coming to Philadelphia, Vernick Fish and Vernick Coffee Bar will be his second and third Philadelphia restaurants. United again in an unexpected way, together they further elevate the already booming restaurant scene in Philadelphia. Chef Vernick was quoted in *Fortune Magazine* saying "Having Jean-Georges in the building makes me want to do a better job...I want to make him proud."

Far West: The Art and Science Behind the Perfect Rice

By Jessica Jewel Tyler



Image by Paul Stamegna

A delicious Rice dish is achieved long before it hits the pan. The taste, texture, and quality of premium Rice is determined by the expertise and attention-to-detail that goes into growing and milling each grain. After all, Rice is one of the most significant foods in human history and Far West Rice knows this better than anyone. This family-owned company has deep roots in California agriculture and the experience of five generations of farmers. For 30 years, Far West Rice has been focused on creating high quality, sustainable Rice, using time-honored Japanese techniques and technology, to meet the standards of even the most discerning chefs.

Samuels is proud to offer Komachi Premium Rice in Medium and Short varieties from Far West Rice. Komachi is a Japanese-style Rice called koshihikari. It's perfect for the art of sushi making, but with the versatility to enjoy with any dish and the unique ability to gently compliment complex flavors without overpowering them. The flavor is characterized by natural and subtle complexity with notes of sweetness complimented by a delicate hint of nuttiness.

This flavor carries over beautifully with an even, smooth feel, with each kernel distinct as it melts in the mouth. Far West produces the finest consistency of Rice that cooks to be moist, tender kernels that naturally cling together for a desired sticky texture. Their strict processing controls ensure reliability in taste, appearance, and mouth feel so that you only receive uniform Rice that remains sticky, never mushy, and gleams with a lustrous finish like fresh water pearls.

This process starts in the golden fields of California where the Rice is grown with pure melted snow from the Sierra Nevada Mountain range. From then, Far West Rice mills to order, for what they call "just in time" freshness. This system guarantees that our customers are getting the Rice in its most ideal state. Also contributing to the freshness is the proximity of the mill, which is located directly on the farm. When a customer buys Komachi Premium Rice they are getting as close to the farmer as possible; a true farm to fork experience.

The mill has the latest technology equipment in the industry to produce high quality, great tasting Rice. There are a number of unique milling and processing innovations that make the product

clean, consistent, and tasty including magnetic sorting and Kapika polishing. Rice samples are also collected, meticulously recorded, and evaluated at regular intervals throughout the milling process. Cook tests are even performed throughout the milling process. These tests are vital to the quality assessment. Multiple team members evaluate characteristics of the Rice including fragrance, appearance, taste and texture. The mill operates a 2-tier quality control system that assures each batch is cooked and taste tested before it goes to our customers and only superior quality rice gets packaged.

The best part? The eco-friendly mill utilizes the power of the sun! Far West Rice was the first California Rice mill to install a solar array in 2008. The 4-acre solar system provides sustainable power for the facility as well as the local community.

When it comes to perfect rice you need experienced millers in place that understand the careful art and science of milling. Far West Rice is trusted to manage this delicate balance because of their attention to quality and detail, along with their passion and extensive understanding of rice farming in perfect harmony with the earth.



The Best Tasting Rice Dish Starts Here

With passion and precision, Far West provides the freshest, uniform rice that is moist and tender with amazing sweet, slightly nutty flavor that compliments any dish.



These Little Piggies Came to Samuels Seafood

by Chef Anne Coll



Chefs Corner



Chef Anne Coll

Questions or Comments?
Chef Anne will be happy to assist.
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Image by Paul Stamegna



Fall is one of my favorite seasons. The landscape is changing colors and days are getting shorter, but we still have warm days and cool nights. This is one of the best times of year for produce. Fall apples, pears, late corn, pumpkins, and greens are great to use to pair with Berkwood Farms Pork. This Berkshire Pork is wonderful for any fall menu or evening supper. Berkwood Farms Pork is antibiotic free and raised with room to grow making its succulent meat much different than the pale white Pork many people are used to. There are many cuts to choose from to enhance any menu or meal that you are preparing.

With the great autumnal flavors that abound this time of year, I gravitate towards Pork Belly. The unctuous layers of meat and fat are great once slow roasted at a low temperature. A dry rub of star anise, ginger, sea salt, pepper, sugar, and toasted coriander really bring the Pork to life. These warm spices enhance the sweet flavors of the Pork and give the Berkwood Farms Pork Belly a depth of flavor that any palate would like. Once the Pork Belly is done roasting, it's glazed with a sweet ginger soy reduction to give it a lacquered effect. The Pork Belly can be paired with many different things. Pork Belly and Far West Komachi Short Grain Rice are a great combination. This Short Grain Rice is delicate and nutty in flavor, which goes well with the richness of the Berkwood Farms Pork Belly.

Everything is better with Berkwood Farms thick cut smoky Bacon. Pair that with the Komachi Short Grain Rice and you have a winning combination. Fried rice is comfort food to me. This Komachi Short Grain Rice makes great fried Rice with the added bonus of the delicious Bacon. Late summer corn, roasted butternut squash, ginger herbs, and pickled apple add another layer of flavor to the

rice. This Komachi and Bacon fried rice is topped with a gently fried Jidori Egg to bring it to the next level. The roasted Berkwood Pork Belly is served with this Komachi fried rice making this a perfect comfort meal for anyone.

Let us talk about Berkwood Farms Pork Ribs... These Ribs are meaty and have great marbling. Ribs are great as an appetizer or as an entrée. I like to braise my Ribs before grilling with onion, ginger, brandy, stock, and a pinch of five spice. Braising will help soften the delicious Ribs before they are finished on the grill. I like to use a pineapple based BBQ sauce with Berkwood Farm Ribs. The acid of the roasted pineapple pairs well with the fattiness of the Ribs, creating a nice balanced flavor profile. After braising, the Ribs are grilled and painted with the BBQ sauce. The grill gives the Ribs a nice smoky finish and the pineapple BBQ sauce caramelizes on the meat nicely giving it great flavor. The Ribs are garnished with a spicy pineapple salsa to round out the dish.

So many great dishes can be made with the Berkwood Farms Kurobuta Pork. Paired with the Komachi Short Grain Rice, you will be sure to have a great meal. There are also many different types of seafood that pair with Pork as well, from shellfish, to fish, even Squid. Berkwood Farms Pork will make a great addition to any menu or table.

So many great dishes can be made with the Berkwood Farms Kurobuta Pork. Paired with the Komachi Short Grain Rice you will be sure to have a great meal. There are also many different types of seafood that pair with Pork as well, from shellfish, to fish, even Squid. Berkwood Farms will make a great addition to any menu or table.



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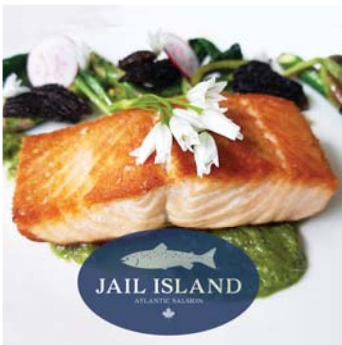
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