



April 2021

FISHTALES™

A Samuels Seafood Magazine



HAWAIIAN
KANPACHI™



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Good Earth Market

Shop, Stay, and Indulge in Goodness

Rehoboth Beach, Delaware

by: Kate Emick



Are you looking for a weekend getaway or a day trip by the beach?

Located just five miles from the Atlantic Ocean and Bethany Beach, Delaware, is the beautiful Good Earth Market and Restaurant (plus Airbnb.) In addition to the market and its vast selection of natural, organic products, the restaurant is known for its delicious food and romantic views that keep customers coming back.

Good Earth Market and Restaurant began 18 years ago as an organic grocery store by its founder, Susan Ryan. In 2016, Ryan asked Nino Mancari, an experienced chef who has traveled the globe, to join her team and help create a restaurant along with an event center and a catering program. Ryan and Mancari have been working together seven days a week to provide the community with healthy, clean, and safe food ever since.

Mancari, who started cooking in 1987, has been working in the Bethany Beach area every summer and has spent a lot of time traveling the world. In his travels, Mancari has worked with several famous chefs, building long-lasting relationships. These relationships have taught Mancari a lot about cooking and have helped him get to where he is today as a chef.

The market operates as a full grocery store and has been growing more each day, with two locations in Ocean View and Rehoboth Beach, Delaware. In the market, you can find a variety of organic meats, a deli case, produce, dairy products, seafood, craft beers and wines, cosmetics, and small specialty items like local honey, curated spices, and dried fruits.

At the restaurant, the menu has a wide range of breakfast options, snacks, cheeses and cured meats, soups and salads, sandwiches, desserts, kid-friendly options, and a selection of different mimosas. Some customer favorites include Salmon toast which consists of smoked Salmon, cream cheese, and arugula salad on old-world toast. Another favorite is the Canadian Mussels that are pan-roasted with Tasso ham and a mustard cream sauce.

Not only does Good Earth Market and Restaurant offer customers a shopping experience and delicious meals to indulge in, but they provide you with a chance to stay in an Airbnb. Visitors can stay in one of three unique spaces, including the loft apartment, the basil cottage, or the tiny house, all located on the farm. If you are looking for a weekend getaway, this is a perfect choice.

The restaurant is open for dine-in or carry-out. Customers who dine in can choose from an extensive brunch and dinner menu that is available at specific times throughout the day, Sunday through Saturday. Good Earth Market and Restaurant utilize fresh ingredients from their own farm and follow a farm-to-table concept. Those who decide carry-out or curbside pickup can order from the restaurant's online menu every day from 11 am to 8:30 pm.

Something unique the restaurant offers is dinner specials. Sunday through Thursday, the restaurant provides a different special each night. These specials can range from a three-course chef-inspired meal for just \$28 to half-priced entrees or appetizers. Some of the meals that customers can choose from include Shrimp and grits, pork or veggie tacos, Sicilian spiced Swordfish, and Salmon with a roasted beet salad.

Chef Nino Mancari orders nearly 40 pounds of Octopus from Samuels Seafood a week. He says, "I really like the depth of products that Samuels has to offer and the quality of those products. Everything I order is well cared for." Mancari also orders Scallops and Scottish Salmon with regularity for his dishes, both of which are huge hits with the customers.

Mancari is proud of how much the restaurant and market have grown in the last five seasons. He adds, "If you are ever in the Bethany Beach area, please stop by, because I would love to cook for you."

Check out everything Good Earth Market and Restaurant has to offer at goodearthmarket.com or on Instagram @goodearthmarket

Employees of the Month



Bobby Surdam and Matt Miller

Bobby Surdam is often the first one in the door every morning helping his teammates, and has gained several new Accounts during this challenging time. There is no job he hasn't found a way to master. Bobby is a role model for the Sales Department, and larger Samuels Team. Thank you Bobby!

Matthew Miller - is a tenured Samuels employee with over 20 years of experience. Matt steps up-to-the-plate everyday! From mentoring and training new hires, to having excellent driving skills, Matt is consistent and hardworking since the day he started. Matt also goes above and beyond to get the job done. Great job Matt!

FISH TALES Magazine

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Hawaiian Kanpachi: Now ASC Certified

As we move into spring and the weather becomes warmer, it's time to say Aloha (Hello) to the distinctly delicious Hawaiian Kanpachi. As a premier member of the Amberjack family, Hawaiian Kanpachi is a premium white fish with a smooth flaky texture. Prized for its clean ocean flavor with the perfect balance of sweetness and rich nutty notes, Hawaiian Kanpachi is perfect served raw or cooked.

Hawaiian Kanpachi (*Seriola rivoliana*) is responsibly raised in the open ocean current off the Kona coast, provided to you exclusively by Blue Ocean Mariculture.



Blue Ocean's facility is fully integrated to mimic and optimize the fish's natural life cycle from hatch to harvest, and each step of the process is carefully monitored and controlled. The fish are hatched from native, locally, and sustainably caught brood fish. The juvenile fish from the hatchery are then transferred to offshore ocean pens where they are fed only the best feed from certified sustainable fisheries. The sea pens are fully submerged in the deep, open oceans powerful currents to minimize the impact on water quality and maximize fish health.

The Aquaculture Stewardship Council (ASC) works to recognize responsible aquaculture through their certification program. The ASC promotes the best environmental and social choices when buying seafood, and in doing so, they contribute to transforming seafood markets towards sustainability. Additionally, the ASC ensures that employees working on certified farms have fair and safe working conditions.

Blue Ocean is proud to announce that they have achieved the prestigious ASC certification for their sashimi quality Hawaiian Kanpachi. Currently, Blue Ocean is the only U.S. Company recognized as achieving this impressive standard, propagating and raising a Yellowtail variety native to Kona and all the Hawaiian Islands.

"Our Hawaiian Kanpachi is grown in the spirit of Aloha' Āina, which respects all living things. Our audit to the ASC standard reinforces our commitment to the highest level of performance at our farm. When combined with the unparalleled quality and freshness of our fish, we can only deliver the best eating experience possible to our discerning customers," says Dick Jones, CEO of Blue Ocean.

Achieving ASC certification shows Blue Ocean's commitment. It aligns with the ASC's mission to raise and harvest fish in their natural ocean habitat responsibly and sustainably while honoring and protecting the sensitive ocean ecosystems, respecting the farmworkers and the community.

"Achieving this key certification marks a major milestone for the State of Hawaii, the U.S. Aquaculture industry, our workers, and our customers," said David Valleau, Vice President of Sales for Blue Ocean.

Hawaiian Kanpachi is a versatile fish. Many chefs use Kanpachi for sushi or raw applications. Whether grilled, roasted, broiled, fried, steamed, poached, or smoked, cooked Kanpachi brings sizzle to any chef's kitchen. When served crudo style, the fresh, bold flavor, and delicate flesh shine. However, when cooked, it takes your dish to another level. Hawaiian Kanpachi is steak-y, versatile, and rich in natural oils, so it stays succulent in any cooking application.

Blue Ocean Mariculture harvests Hawaiian Kanpachi multiple times per week, ensuring the freshest product possible. They also offer point-of-production processing to add convenience for their North American seafood supply chain partners. Hawaiian Kanpachi is available now in many quality and sustainability-minded restaurants, sushi bars, home delivery purveyors, and grocery stores. Hawaiian Kanpachi is available in 4-6 lb whole fish or 1-2 lb collar on or off fillets. Speak with your Samuels Sales Representative for more information.

In The News...

AquaBounty Donates 50,000 Pounds of Salmon to Philabundance to Help End Hunger



L to R: Willam Bradford and Joe Lasprogata

For over 35 years, Philabundance, the leading hunger-relief organization in the Delaware Valley, has been committed to ending hunger permanently. Philabundance works with a network of over 350 partners to serve nearly 135,000 people each week.

On March 5, 2021, AquaBounty Technologies, an aquaculture leader that provides fresh Atlantic Salmon to nearby markets, partnered with Philabundance to donate an estimated 50,000 pounds of Atlantic Salmon to help fight hunger throughout Southeastern Pennsylvania and Southern New Jersey.

AquaBounty's donation of frozen Atlantic Salmon fillets to Philabundance is equivalent to nearly \$250,000. The frozen Atlantic Salmon fillets will be distributed to those in need who have been affected financially by the pandemic.

AquaBounty Atlantic Salmon is sustainably raised and carefully monitored in freshwater indoor tanks at its farm in Albany, Indiana. The fish are raised in an environment free of antibiotics and other contaminants, making it safe for the fish, the consumers, and the planet.

Philabundance is thankful for AquaBounty's gracious donation because not only is Salmon filled with nutrients such as omega-3 fatty acids, vitamins, and minerals, but this much-needed protein is difficult to come by in food banks due to the pandemic.

At Samuels, we are happy to support this generous donation program because people throughout the community are always in need of nutritious food, and it's something happening right here in Philadelphia.

Mexican Shrimp Revolution

And The Winners Are...

by: Kate Emick

At Samuels, we have an extensive selection of great-tasting Wild Mexican Shrimp, and we wanted to share some with our loyal customers.

During the month of February, we offered our customers across the mid-Atlantic, Florida, and Las Vegas the option to choose one of our premium, Wild Mexican Shrimp. These included Gulf Princess U/10 White, Que Brand U/10 White, Prime Selecta U/12 White, Northern Chef U/15 Gold, Ocean Garden 21/25 Gold, Sail Brand 16/20 Gold, and Deep Sea 16/20 or 21/25 Blue Shrimp.

After they selected the Wild Mexican Shrimp of their choice, customers received a complimentary five-pound sample and were asked to make a recipe using the Shrimp they chose. Once they completed their dishes, customers entered the contest by sending us their recipes along with a photo of their dish. As the contest came to an end, we received an incredible amount of entries, with over 50 recipes. To select the winner, our talented culinary team reviewed each entry and then recreated the dishes following the recipe. A panel of six judges anonymously voted on their favorite dish.



Chef Chad Gelso, Bank and Vine, Wilkes-Barre, PA

With so many delicious and creative dishes, we couldn't pick just one winner, so we selected TWO. Samuels would like to send a huge congratulations to Chef Gary Klinefelter from Alla Famiglia Ristorante in Pittsburgh, PA, and Chef Chad Gelso from Bank and Vine in Wilkes-Barre, PA for winning the Mexican Shrimp Revolution!

The winners have received an all-expense paid trip for two to Moon Palace Sunrise Resort in Cancun, Mexico! Each chef will get to stay at this beautiful all-inclusive resort for eight days and seven nights, with airfare and transportation included. Moon Palace Sunrise Resort features luxurious accommodations, gourmet dining, exceptional service, and much more.

Alla Famiglia Ristorante has brought their tradition of fine Italian cooking all the way from a small village in Lazio, Italy, to Allentown, Pittsburgh. For over



Chef Chad Gelso, Bank and Vine, Wilkes-Barre, PA



Chef Gary Klinefelter, Alla Famiglia Ristorante, Pittsburgh, PA

100 years, the restaurant has been making delectable Italian dishes from scratch for all their customers to enjoy. Alla Famiglia Ristorante celebrates families through exceptional food, wine, and service. Congratulations to Chef Gary Klinefelter and his winning dish, Sautéed Shrimp with Toasted Coconut Curry and a Spicy Red Onion Grapefruit Salad.

Chef Chad Gelso from Bank and Vine, located in one of Wilkes-Barre's downtown historic buildings, has been serving delicious dishes made with fresh ingredients from scratch daily. Chef Gelso and his culinary team focus on a farm-to-table concept, showcasing seasonal produce at its peak. Congratulations to the winning dish by Chef Gelso, Charcoal Grilled Mexican Shrimp with Avocado Mousse and Chicharrones.

Wild Mexican Shrimp are known for its unique plumpness, dark color, and crisp, clean, sweet flavor and firm texture. Wild Mexican Shrimp are extremely versatile and are favored by chefs when used in ceviche, cocktails, or a fried application. The possibilities of what you can do with Shrimp are endless.

Wild Mexican Shrimp is caught off the Pacific coast of Mexico and are available year-round in a variety of sizes and grades. Available sizes range from U/8 through 31/35 and come in three grades, White, Gold, and Blue. Ask your Samuels Sales Representative about our wide selection of Wild Mexican Shrimp and check out our monthly specials for great deals! The Revolution Continues.



Chef Gary Klinefelter, Alla Famiglia Ristorante, Pittsburgh, PA



Questions or Comments?
 Chef Anne will be happy to assist.
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“Kanpachi collars are great for plating presentation.”

Hawaiian Kanpachi

Perfect for Sashimi, Poke and Crudo Dishes

It's my favorite time of year, spring. We can now enjoy the beautiful weather, plant our gardens and enjoy Hawaiian Kanpachi. Hawaiian Kanpachi is a versatile fish that can be enjoyed in many different ways. It is in the Amberjack family and a variety of the Yellowtail, therefore if you enjoy Yellowtail you are sure to love Hawaiian Kanpachi. The firm flesh of the Kanpachi makes it a perfect choice for sushi; sashimi, poke and crudo dishes. It also has a great yield and the collars of the Kanpachi are delicious. In addition, Hawaiian Kanpachi is a Yellow “Good Alternative” by the Monterey Bay Aquarium Seafood Watch Program.

The flesh of the Kanpachi has a very clean taste and firm texture, which makes it perfect for crudo. Due to the firm texture of the Kanpachi, it is an easy fish to slice for crudo. I like to thinly slice the Kanpachi on a bias and dress it simply with olive oil, salt and pepper, a sweet soy reduction, satsuma orange supremes, Thai chili, and radish. Kanpachi also pairs great with yuzu kosho, which adds both heat and a great citrus flavor.

In addition, the Kanpachi collars are fun to cook and to eat. They are very meaty, perfect for grilling, broiling, or even frying. The Kanpachi collars are excellent for plating presentations as well. I like to make a simple tamarind BBQ sauce with ginger and honey. This

glaze adds a sweet and sour note to the sweet Kanpachi collars that caramelizes once grilled. These collars are perfect when paired with a spring watercress and fennel salad; ideal for a first course or appetizer.

Hawaiian Kanpachi is perfect for the center of the plate. The flesh of the Kanpachi is exceptional when grilled, broiled, steamed, or roasted and the fish has a great fat content, perfect for raw applications. The clean and sweet flesh pairs well with many different flavor profiles making it ideal for many different restaurants and home cooks alike. I really enjoy simply roasting the Kanpachi with just a little olive oil, salt and pepper, lemon and thyme. A simple fricassee of spring peas, asparagus, snap peas, and new potatoes make a wonderful accompaniment to this fish. A ramp and herb pesto make a great sauce for this Kanpachi dish.

Hawaiian Kanpachi is the perfect choice for any fish lover. It is versatile; it pairs well with many different kinds of cuisines and flavor profiles. It is also a sustainable choice. The high fat content makes it perfect for raw applications and makes for a delicious cooked fish as well. I enjoy Hawaiian Kanpachi and I am sure it will be one you discover and enjoy too.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: April 1st - 30th

*Special Pricing is Reserved for Current Samuels Account Holders and Giuseppe's 7 Fish Club Members Only.

*Price and Availability Subject to Change.

*Additional Freight and Delivery Charges may Apply - Please Consult with Your Samuels Agent for More Information.

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WILD MEXICAN SHRIMP-
U/10 White Shrimp. 5 lb
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The Revolution Continues!
WILD MEXICAN SHRIMP-
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CHILEAN SEA BASS -
5 oz Skin-on Portions.
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Flavorful, Filling and Fun to
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Salt, Great Flavor! 5 Gallon
Units
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FISH TALES Magazine
April 2021



Hawaiian Kanpachi

Sustainable Yellowtail



Blue Ocean
MARICULTURE



The Only ASC Certified Finfish From the USA!