



May 2021

FISH TALESTM

A Samuels Seafood Magazine



ISI ICELAND
SEAFOOD

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Spotlight

Caffe Aldo Lamberti

Cherry Hill, NJ

by: Kate Emick



Located in the heart of South Jersey, Caffe Aldo Lamberti in Cherry Hill, New Jersey, has been serving customers Italian-inspired cuisine for over thirty years.

Aldo Lamberti was born and raised in Monte di Procida, a coastal town in Naples, Italy. As a child, Aldo was always by the water and was fascinated by the different fish he could find, like Monkfish. Not only that, but Aldo also grew up in a local fish market surrounded by a plethora of seafood, including live Lobsters and Octopus. From his experiences, Aldo is very knowledgeable when it comes to seafood.

Aldo was just thirteen years old when he arrived with his family in the United States in 1963. His father, Giuseppe, opened a pizza shop in Brooklyn, New York, and then, as a young boy, Aldo found his love for hospitality. For many years through his twenties, Aldo gained experience operating restaurants and cooking southern Italian cuisine. During that time, Aldo also returned to Italy, where he mastered his skill and learned the details of the seafood industry.

Once Aldo returned to the United States, he opened his first restaurant in Cherry Hill in 1985, known today as Lamberti's Tutti Toscani. This restaurant quickly became a fan favorite by many customers, and that was when Aldo and his wife decided to open their second restaurant in Cherry Hill, Caffe Aldo Lamberti. Throughout the years, the Lamberti family restaurants have grown to be huge successes. Aldo has opened several more restaurants in Philadelphia, Miami, and a pizza shop in the Philadelphia airport terminal. By May, Aldo even plans to open another new pizza shop and market in Philadelphia, showcasing a new concept of grab and go where customers will only need to warm up prepared meals.

Caffe Aldo Lamberti is best known for its variety of dishes. This New Jersey landmark is a seafood restaurant that serves fresh-caught fish, house-made pasta, prime steaks, pork chops, and many other delicious contemporary Italian-inspired cuisine. In addition, each meal can be paired with a specialty wine from the restaurant's private wine cellars, with over 15,000 bottles to choose from!

The customer's favorite item to order on the menu is the restaurant's signature Crab cakes. The Crab cakes are seared and consist of Jumbo Lump Crab, zucchini, herbs, spices, roasted pepper, and baby spinach. A few other must-haves for seafood lovers are the pan-seared Scallops with mushroom risotto, and Salmon served with caramelized leeks, citrus wine sauce, baby spinach, and rosemary potatoes.

A seafood lover's dream awaits at Aldo's Seafood Harvest and Raw Bar. In his travels to France and Italy, Aldo was inspired by Plateaus, known in Europe as a raw and cooked shellfish dish. Aldo has never seen anything like it in the United States, so he decided to offer the beautiful seafood bounties on his menu. Customers can order Aldo's Seafood Harvest anytime during the day, and they have the option to build their own or choose one of Aldo's selections. Customers can add items like East Coast Oysters, Florida Stone Crab Claws, Jumbo White Shrimp, Top Neck Clams, Steamed Maine Lobsters, or anything available on the menu.

Caffe Aldo Lamberti uses only high-quality, fresh ingredients. Each day, the restaurant receives a delivery from Samuels Seafood and gets various fish, including Chilean Sea Bass, Black Sea Bass, Bronzino, and Red Snapper, along with several types of shellfish like Clams, Mussels, and even Sea Urchins sometimes. Aldo says what he likes the most about working with Samuels is the exceptional service and the wide variety of seafood.

Aldo has been a restaurateur for almost three decades, and his biggest takeaway from the industry is all the people he has been able to meet over the years. He says, "I get to meet a lot of people, some of us become friends, and they stay with you. There are so many nice people." At the end of the day, Aldo has a passion for food, people, humbleness, and most importantly, fish.

Caffe Aldo Lamberti has a lot to offer and would love to host you and your family. To find out more, you can visit caffelamberti.com

Employees of the Month



L to R: Diga Arsamanggala, Donald Patterson and Eric Venable

Congrats to the Winners!

Diga, Orlando Warehouse Manager, on his 2nd time as Employee of the Month. Diga is the dictionary definition of team player and leader.

Don, Transportation Assistant - certainly likes to help out. Don can be found in the Shipping Office, handling Logistic issues, helping load trucks, making deliveries or even fielding the yard.

Eric, Buyer - is a decade long employee and 3rd time EOM. Starting in the warehouse with his love and passion for food, he worked his way up to Buyer and now purchases everything from Seafood, to Meat and Produce.

FISH TALES Magazine

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Iceland Seafood: A Privileged Sea, A Unique Fish Culture

Located on the edge of the Arctic Circle, Iceland's cold waters are considered some of the cleanest in the world. They are home to an impressive biodiversity that remains healthy and stable thanks to a pioneering system of protection and fishing quotas that has been praised around the world. The Icelandic people are well aware that their economy and culture depend primarily on fishing. That is why they are a unique industry in terms of technology, product quality, and respect for the sea.



Buying Iceland Seafood is synonymous with meeting the highest standards in sustainability, product treatment, quality, and freshness.

Since 1936, Iceland Seafood has been the best ambassador of the Icelandic sea and is one of Iceland's leading seafood exporters. With offices and facilities in eight countries in Europe and America, it has a logistic corridor with the USA that assures you the maximum freshness of its products. Buying an Iceland Seafood product through Samuels is like buying a fresh piece of pure Iceland.

Samuels offers high-quality and sustainable options from Iceland. The seafood from Iceland is an exciting mix of traditional and unique seafood. Traditional seafood typically includes classic items like Arctic Char, Cod, Haddock, Pollock, Rosefish, Flounder, and even salted and cured products, while unique options include Wolffish, Cod Cheeks, and Cod Roe.

Icelandic Cod, a gourmet product from the best fishing grounds in the world, is one of the most precious commodities from the waters of Iceland. The Cod species that breed there, *Gadus morhua*, finds the perfect environmental conditions to develop a firm, white, low-fat meat with a sweet touch. It can be cooked in many different ways: fried, baked, battered, or grilled at a low temperature.

The demanding and respectful culture of Icelandic fisheries can also be seen in aquaculture. The conditions for rearing and growing on land-based systems are optimal in terms of temperature, water quality, and care of the fish. Icelandic fishermen have been able to maintain their renowned reputation in wild fisheries as well as in aquaculture. One of the most prized products of this farming method is Arctic Char.

Arctic Char, a sustainable choice and a Green "Best Choice" by the Monterey Bay Aquarium Seafood Watch Program, is aquaculture raised in closed system above-ground tanks in Iceland. Arctic Char is grown in the ideal environment using a blend of pure spring water, seawater, and geothermal water, and grown conditions that mirroring their natural environment. This optimal care ensures that each fish is superior in taste, coloring, and texture. The final product has a delicate and distinctive flavor and is highly versatile in the kitchen. Whether steamed, sautéed, smoked, grilled, baked, poached, or served as sushi or in a crudo application, Arctic Char is an ideal center of plate protein in any dish in your kitchen.

Iceland has been described as "the future of fish" in both the field of aquaculture and fishery management because of their commitment to quality, sustainability, and unwavering accountability. This commitment allows you to serve your guests the highest caliber

seafood from Iceland with passion and pride in every bite. Talk to your Samuels Agent about adding Icelandic products to your menus and see our monthly specials for great deals.



In The News...

Samuels Gives a Virtual Tour to C-CAP



Samuels Fish Display

The Careers Through Culinary Arts Program, also known as C-CAP, is a nonprofit workforce development program that provides underserved teens a pathway to success. Each year, C-CAP provides over 15,000 middle and high school students in six cities throughout the United States with culinary jobs and life skills. C-CAP is headquartered in New York City but offers this opportunity to young teens in Chicago, Philadelphia, Los Angeles, Washington DC/Maryland, and Arizona.

On April 15th, Samuels hosted a virtual tour to the students and teachers of C-CAP, showing them the day-to-day operations of our facility. The tour was recorded in advance and hosted by our experienced fishmonger Bill Bradford. Bill walked through each part of our facility, providing in-depth knowledge on everything from product arrival to where products are stored,

how fish are broken down in the cutting room, to a glimpse at our retail store, Giuseppe's Market.

Students had the chance to interact during the virtual tour, asking questions along the way as if they were physically at our facility. The tour concluded with a Q & A session that included representatives from various teams fielding student and teacher questions.

At Samuels, we want to show the students of C-CAP the wide range of jobs available in the seafood industry. Whether a student is interested in becoming a chef, a purchasing agent, a sales representative, a marine biologist, a member of the marketing department, or an associate on the retail side, there are many exciting opportunities.

To see everything happening at C-CAP, you can follow them on Instagram @ccapinc

Samuels Selection of Seasonal, Exotic Produce

by: Kate Emick

Spring brings vibrant colors, warm weather, blooming flowers, and trees, and it also brings beautiful seasonal produce. At Samuels, we carry an assortment of spring produce that is the perfect addition to any dish.

Fiddlehead Ferns- these tightly coiled tips of ostrich ferns have a vibrant green color and are often compared to asparagus. They have an earthy flavor with a hint of nuttiness and a great snap. This whimsical vegetable is most commonly found in the United States, Canada, Asia, and Europe. Fun fact, Tide Head, New Brunswick, refers to itself as the Fiddlehead capital of the world. Fiddlehead Ferns season typically runs from mid-April through early May.

Ramps- the cousin of leeks, onions, shallots, and scallions, are a species of wild onions native to the woodlands of North America. Specifically, Ramps grow in low mountain altitudes ranging from South Carolina to Canada. This spring delicacy resembles a scallion, except for its distinct appearance of broad leaves and a purple-colored stem. Many consumers describe Ramps as having a garlic and onion flavor. Usually, its green top consists of a milder flavor, while its bulbs have a much stronger flavor. Ramps are one of the first plants to appear in the spring, and their growing season is very short, running for as little as three weeks.

Wild Sea Beans- are succulents with thin, round stems and are known around the world as "sea asparagus," "sea pickle," "samphire," and "crow's foot greens." These salty, crispy plants are native to North America, South Asia, Europe, and South Africa. Sea Beans grow upright in dense

clusters along coastal waters and the banks of marshes, only growing in salty environments. An interesting fact about Sea Beans is that its botanical name "Salicornia" translates to "salt horn," referencing both the taste and shape of the sea vegetable.

Wild Spring Onions



Fiddlehead Ferns



Ramps



Morel Mushrooms



Wild Spring Onions- similar to scallions and green onions, Spring Onions are planted as seedlings in late fall and are harvested the following spring, hence "Spring Onions." The main difference between Spring Onions, scallions, and green onions is the small onion bulb the Spring Onion has at

its base. While scallions never grow true bulbs, the Spring Onion bulb is large, resembling a miniature onion with a bright white color and a slightly sweeter flavor. On the other hand, the greens of the Spring Onion have a more robust flavor than scallions. Spring Onions are known for their sweetness and are an excellent substitute for Sweet Onions.

Morel Mushrooms- loved by many chefs and mushroom enthusiasts, Morel mushrooms, also known as

Morels, are unique and highly desirable simply because they are grown in the wild. There have been several attempts to farm Morels in the past, but it has proven to be extremely difficult, with no success. Morel mushrooms must be foraged and harvested where they grow. They can be found throughout wooded areas in North America and Europe. Many people can easily distinguish these mushrooms by their honeycomb exterior, blonde to gray color, and bulbous oblong appearance. Did you know there are over 50 varieties of Morels?

Take advantage of all the spring delicacies as they are only in season for a short time, and be sure to ask your Samuels Sales Representative for more information!



Iceland Seafood Arctic Char

Perfect for Spring!

Spring is here, and we are enjoying the fresh air and extended sunlight after a long winter. It's a great time of the year to appreciate all of the foraged spring produce such as ramps, fiddlehead ferns, stinging nettles, morels, chanterelles, and watercress. Spring vegetables are also arriving at the local farmers' markets with peas, radishes, asparagus, spring onions, and rhubarb. Whether it is fresh and local or foraged in the Pacific Northwest, Iceland Seafood Arctic Char pairs perfectly.

Arctic Char, often compared to Salmon and Trout, has a distinct light, sweet flavor and firm pink flesh. Not only that, Arctic Char is a lean fish with fine-grained, dense meat and a flaky, tender texture, great for any cooking application.

Iceland Seafood Arctic Char has a nice oil content, making it a perfect option for dry-heat cooking methods such as smoking or broiling. Other cooking methods that bring out the delicious flavor of Arctic Char are baking, poaching, grilling, sautéing, roasting, and sushi or crudo applications.

My favorite way to prepare Arctic Char is by grilling the fish. I start by taking a side of Arctic Char with the skin removed, add some salt and pepper, spice, and olive oil. Then, I place the fish on the grill and let

it cook for about ten minutes until the middle of the Arctic Char becomes slightly translucent. Right before the fish is finished cooking, I glaze it with a bit of eel sauce. To prepare the assortment of spring vegetables, I started by first julienning carrots, leeks, potatoes, and fiddlehead ferns. Next, I braise the vegetables and glaze them with butter, salt, and pepper. These spring delicacies are the perfect addition to bring out the beautiful color of the Arctic Char and represent the warm weather approaching.

The eel sauce is a perfect complement to this dish. It has a sweet, salty, smoky, umami flavor that works well when placed over grilled fish, in this case, Arctic Char, and works well with other proteins. Eel sauce has a thick, smooth texture that resembles barbecue sauce. As we head into warmer weather and grilling season, this is an excellent option for all chefs and is available right here at Samuels.

With spring at our front step, take advantage of all the Iceland Seafood products we have here at Samuels, including Cod, Haddock, Rosefish, Wolffish, and more. It's also a great time to utilize all the fresh foraged items Samuels has to offer in the spring. Whether you choose to use morels, fiddlehead ferns, ramps, or any other delicious seasonal delicacies we have to offer, they will make an ideal addition to any menu this time of year.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Here at Samuels, we value freshness, quality, variety, and most importantly our customers. Our mission is to provide you with the finest quality products and help you choose the best options. Take a look at our top choices this month and be sure to ask your Sales Representative about our assortment of products and how we can help you with food cost.

SamuelsSeafood.com

A Taste of the Exotic...



ISLAND RANCH RAISED STONE BASS - From the Mediterranean, Skin on, 2-3 lb Fillet
12.75 lb



CALIFORNIA WHITE STURGEON
Great for Grilling, Perfect for Curing
Skin on, 8-10 lb Fillets
12.75 lb



TROPICAL RED DRUM- Firm Flesh with a Clean Flavor & Very Versatile!
Skin on, 2-3 lb Fillets
12.75 lb



CANTERBURY CURE PADDLEFISH CAVIAR - 30 g Tin. Earthy, Bold & Buttery
27.50 ea



MOTHER'S DAY ORCHIDS- Edible, Beautiful Garnish. 50 Count Pack
10.00 ea



NORWEGIAN MACKEREL
- 1 lb Average Fish. 22 per Case. Frozen in Norway
35.00 cs



GARI- Pickled Ginger for Sushi. Choice of Pink or White. 5 Gallon Units
35.00 ea



LOCAL SNAPPING TURTLE MEAT - For Easy, Tasty Soup
5 lb Frozen Packs
13.99 lb



CANADIAN LOBSTER TAIL MEAT - Cooked, Sweet Tail Meat. 2 lb Frozen Unit.
70.00 ea



EEL FILLET - USA Harvested Fresh, Flash Frozen, Chef Ready! Skin-On, Boneless, 1 lb Average.
20.00 ea



QUICK PEEL SHRIMP - 41/50 Count. Tail On, Sold in Frozen 20 lb Case
3.99 lb

East Coast
800-580-5810
215-336-7810

Mid West
888-512-3636
412-567-7333

West Coast
855-500-7535
702-330-4769

South Coast
833-726-8357
407-401-8898

Sale Dates: May 1st - 31st

*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.

ICELAND SEAFOOD

Great Taste, Amazing Freshness

Cod Loins

Center Cut, Skinless, Boneless: **10.50 lb**

Arctic Char

Skin on, Boneless Fillets: **9.50 lb**



COLOSSAL MEXICAN LOBSTER TAILS-

32 oz Plus Tails, 10 lb Case
25.00 lb



ALASKA CREAMY CRAB BISQUE - With King & Snow Crabmeat!
35.00 gal



SUPREME SEAFOOD SALAD- Homemade with Fresh, Flavorful Seafood
41.99 5 lb tub



CHOPPED GARLIC IN OLIVE OIL- Homemade, Fresh, Ready to Use!
13.99 gal



CHILEAN MUSSEL MEAT- Cooked and Ready to go in IQF 22 lb Case
1.99 lb



EXTRA LARGE WHITE SHRIMP- 21/25 Mexican Shrimp. 5 lb Bag, 4 / 20 lb Case. **5.99 lb**



SWEET PEEKYTOE CRAB-MEAT- Wild Caught off Canada. Legmeat. 8 oz Cup
15.00 ea



BON APPETIT JUMBO SQUID IN GARLIC SAUCE 120 Gram Tins, 12 / Case
20.00 cs



MOON DANCER PETITE OYSTERS- Raised in Maine. Small Cup, 100 Count Box
.79 ea



SUSHI NORI SHEETS- Top Quality Green Nori. Full Cut, 500 Sheets / Case
75.00 cs



WOEBER'S HORSERADISH - Freshly Grated. Pungent and Flavorful. 1 Gallon Units
11.29 ea



ROSIE'S HERRING IN CREAM SAUCE - Sweet & Tart Flavor, Big Chunks of Herring
27.50 gal

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