



August 2021

FISH TALES™

A Samuels Seafood Magazine



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Spotlight

Chicks A Local Gastropub Serving Comfort Food

Philadelphia, PA

by: Kate Emick



Many of us love good classic bar food like French fries, wings, mozzarella sticks, and tacos. We could also agree that the best pairing to bar food is a cold beer or a cocktail. Chicks, a well-known neighborhood gastropub located on Washington Ave in Philadelphia, PA, has taken bar classics and comfort food to the next level.

Four years ago, owner Gina Narducci, a retired teacher from Philly's String Theory School, had a post-retirement dream of opening a small pizza shop of her own. With her husband Phil by her side, that small pizza shop turned into a two-property-wide pizza shop and gastropub. This trendy and elevated pub has been serving an assortment of delicious food and beers on tap since they opened in 2017.

Phil Narducci's restaurant experience dates back to 1979 when he opened one of the city's most famous cheesesteaks locations in South Philadelphia called Philips Steaks. Many years later, Phil is following his passion at Chicks, named after his late father, whom family and friends knew as "Chickie."

Passing by Chicks, many people notice their unique logo: a dog dressed as a biker. The Chicks logo was inspired by the owner's dog, an Argentine Mastiff named Amigo, who was often dressed up as a biker for Halloween. Many customers associate Chicks with their logo and enjoy learning the interesting story of how it came to be.

Chicks serves a wide selection of pizza, a mixture of bar snacks, sandwiches, soups and salads, seafood, beer and wine, and even a specialty brunch menu. Around the city, Chicks is known for their famous homemade meatballs, which are made with herb ricotta cheese, San Marzano tomato, roasted sweet peppers, and Parmigiano-Reggiano. In addition to the fan-favorite meatballs, Chicks is also known for their roast pork sandwich with sharp provolone

cheese, broccoli rabe, a roasted long hot, and pepper shooter aioli on a seeded roll.

That's not all though. When visiting Chicks, the crispy garlic Shrimp sandwich is a must. Customers come back to order this delicious sandwich because it has arugula, cilantro, a sweet and sour aioli, all on toasted ciabatta bread. If that doesn't fulfill your seafood craving, you can order Chicks grilled Salmon teriyaki dish, consisting of a sesame-garlic teriyaki glazed Salmon, crisp Chinese long beans scallion, and jasmine rice.

When customers order seafood dishes at Chicks, they are often amazed at the quality. Phil and Gina Narducci are proud to get all their seafood from Samuels Seafood because, as Phil described it, "Everything is always fresh. It goes straight from the ocean to us."

The perfect accompaniment to bar snacks is a cold beer, and Chicks has an assortment of beers on tap. In fact, you can find twenty four beers on tap at any given time; twelve of those will rotate to give customers a variety. Chicks is known for having some of the best IPAs in-house and nearly 100 different brands of beer to choose from. If you prefer wine over beer, Chicks has that too. Offering a line of specialty wines, guests have the option to dine in and enjoy their glass of wine or take it to go to have at home. In addition to a stellar list of beers and wines, Chicks offers an incredible list of cocktails, perfect for any occasion.

The best part about Chicks is the atmosphere. No matter who walks in the door, you will always be treated like family, and Gina couldn't have said it better, "Chicks feels like home with good food!"

Take a trip to Chicks to see everything they have to offer!

Employees of the Month



LtoR: Ray, Jovan, Victoria, Max, Tony

Ray Hennessey is a very dedicated and skilled Dock Foreman and a two-time EOM winner!

Jovan Johnson, Samuels Freezer Manager, is a committed hard worker. From keeping track of thousands of products in the freezer to helping organize storage, he does it all!

Victoria Ricci is a collector in our accounting department, and has shown a willingness to learn and jump in, any hour of the day.

Max Hill, Samuels HACCP/Food Safety and Quality Control Specialist, does an outstanding job in both the Orlando and Philadelphia facilities!

Chef Anthony "Tony" Clark has been a friend of Samuels for well over a decade and this is his first win as Employee of the Month!

FISH TALES Magazine

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NEW Big Iowa Smokehouse – Set to be the Best in Tokyo

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 its product. They work hard to ensure their animals are raised in a healthy, humane, and environmentally friendly approach. All of the farmers adhere to a strict code of responsible and humane animal husbandry. Many farmers are the 2nd, 3rd, 4th, and even 5th generation of their family to raise Kurobuta Pork, otherwise known as Berkshire Pork.



“Kurobuta” which translates to “black pig” in Japanese, is known as the Wagyu of the Pork world as it’s of the highest quality. Its high marbling score results in an irresistibly juicy flavored Pork, known for having a rich ruby color, supreme tenderness, and depth of flavor. Not only that, but Kurobuta Pork is unique because of the structure of the meat fibers. With finer and more constricted fibers, the meat holds more moisture and is tender to the bite, making for an enjoyable eating experience.

Located in its prime location of Minato-ku, Tokyo, the newly opened Big Iowa Smokehouse stands out from all other BBQ smokehouse spots in the Japanese capital. This is because the smokehouse is the first Iowa-focused restaurant in the area, aiming to be as authentic of a U.S. barbecue experience as possible.

Tokyo-based restaurateur Mark Spencer originally planned to

create a temporary barbeque pop-up spot during the Olympics. However, after a trip to Berkwood Farms and the Iowa state fair, he was so impressed with the 100% certified pure heirloom Berkshire Pork, the family business, and barbeque culture that he made it his mission to bring a bit of Iowa to Tokyo permanently. With the help of the U.S. Meat Export Federation (USMEF) and Iowa Pork supporting it, the restaurant opened its doors in June 2021, providing guests with ample indoor and terrace seating.

Big Iowa’s American chefs smoke the Kurobuta Pork fresh each day in smokers imported from the U.S. and serve everything from Baby Back Ribs to generous servings of Pulled Pork. These products are covered in the restaurant’s in-house dry rub, so you can savor the smoky flavor by itself or douse it with any of the four BBQ sauces brought to your table, ranging from Texas to Kansas style.

While Iowa is sometimes overshadowed by its Midwest neighbors for BBQ, it is the biggest Pork producer in the USA. Its barbeque style takes inspiration from its neighboring state and king of cook-outs, Kansas. Aside from Pork on Big Iowa’s menu, there are also Sausages and Beef Brisket and the Iowa classics, such as cornbread, mac and cheese, and jalapeño corn. If all that authentic flavor is not enough and you know you will be craving more soon, be sure to grab a couple of freezable retail packs of Sausages, Bacon, and Ham from the smokehouse’s display fridge to take home.

Samuels is proud to offer you a wide range of Kurobuta Pork products. Whether you are looking for Boneless Bellies, Bone-In or Out Loins, Tomahawk Racks, Kielbasa, Beer Brats, French Racks, Cheddar Burgers, Ham, Brisket, or Baby Back Ribs, we have you covered. Be sure to check out Kurobuta Bacon and Tenderloins on our August monthly specials for all your barbecue needs!



In The News...

Samuels Welcomes Merasheen Bay Oysters to America!



Merasheen Bay Oysters

Introduced as the first Oyster from Newfoundland, Merasheen Bay Oysters made their debut to the U.S. in style.

In July, Dock’s Oyster Bar and well-known fashionista and seafood educator Michael Ann Rowe hosted a launch party to celebrate the arrival of Merasheen Bay Oysters in New York. During this event, Oyster lovers and seafood professionals alike learned about where the Oysters are harvested and raised, were presented with a live demonstration on how to shuck the Oysters, and needless to say, a delicious tasting.

Considered Canada’s most northern Oyster, Merasheen Bay Oysters are raised in the frigid waters off Merasheen Island, Newfoundland. The Oysters start growing as seeds in the hatchery for approxi-

mately four to six months; it is at this point when they are moved to the farm, where they begin their lifecycle in Oyster bags using a longline aquaculture OysterGro system. The bags are flipped over several times throughout the summer months as the Oysters feed on phytoplankton, seaweed, and the ocean’s natural salinity.

This unique aquaculture system results in an Oyster with a strong shell, easy-to-find hinge, and is clean inside and out.

Merasheen Bay Oysters also grow inside the rolling rocky banks of Merasheen Island, where there are seawalls of kelp and seaweed-covered rocks. Due to this environment, each Oyster has a sweet, briny flavor that will transport your taste buds straight to the ocean.

Samuels Premium Mussels: Did You Know?

by: Kate Emick



Matt and Gary Moretti, Bangs Island Mussels

Here at Samuels, our Mussel program is unlike any other. As our selection of Mussels grows each day, we look to source unique and sustainable choices. Whether the Mussels are raised on open seabeds or rope grown in crisp, cold waters, Samuels provides a variety of delicious Mussels, perfect for any dish.

Continue reading to learn more information about just a few of our premium Mussels:

Bangs Island

- Country of Origin:** USA
- State/Providence/Town:** Casco Bay, Maine
- Flavor Profile:** Full, rich flavor
- Shell Size:** 3 inches
- Meat to Shell Ratio:** 65%
- Farmed or Wild:** Farmed, rope grown
- Seasonality:** Harvested year-round
- Package Size:** 10 lb bag
- Quick Facts:** are a recent addition to the Samuels shellfish family. They are raised in water columns protected by "Skinny Kelp," also produced by this farm. Both Bangs Island Mussels and "Skinny Kelp" are sustainable. Ultimately, good for you and the environment.

Black Diamond

- Country of Origin:** Canada
- State/Providence/Town:** Newfoundland
- Flavor Profile:** Rich, sweet & slightly briny
- Shell Size:** 2 1/2 inches
- Meat to Shell Ratio:** 38%
- Farmed or Wild:** Farmed
- Seasonality:** Harvested year-round
- Spawning Season:** Late March
- Package Size:** 10 lb bag
- Quick Facts:** Available only at Samuels Seafood, Black Diamond Mussels are 100% organic, containing no additives, preservatives, hormones, chemicals, or antibiotics.

Hollander & Dekoning

- Country of Origin:** USA
- State/Providence/Town:** Near Acadia National Park in Maine
- Flavor Profile:** Bold flavor with a sweet briny finish
- Shell Size:** 2 1/2 inches
- Meat to Shell Ratio:** Good
- Farmed or Wild:** Farmed on the open seabed
- Seasonality:** Harvested year-round

-**Spawning Season:** May and June

-**Package Size:** 10 lb bag

-**Quick Facts:** These Mussels have a bold, sweet, and salty flavor, which results from the Mussels having access to a wide range of minerals and nutrients on the ocean floor, compared to those grown high up in the water column.

Prince Edward Island Mussels

-**Country of Origin:** Canada

-**State/Providence/Town:** Prince Edward Island

-**Flavor Profile:** Rich, sweet & slightly briny

-**Shell Size:** 2 1/2 inches

-**Meat to Shell Ratio:** 38%

-**Farmed or Wild:** Farmed

-**Seasonality:** Harvested year-round

-**Spawning Season:** Late March

-**Package Size:** 2lb & 10lb Bags

-**Quick Facts:** Sustainably grown in nutrient rich, marine estuaries in the icy cold North Atlantic waters of Prince Edward Island.

Maine Rope Grown

-**Country of Origin:** USA

-**State/Providence/Town:** Town of Frenchman Bay near Acadia National Park and in the Damariscotta River, Maine

-**Flavor Profile:** The true taste of the cold clean Gulf of Maine – sweet and salty.

-**Shell Size:** 2 to 2 3/4 inches

-**Meat to Shell Ratio:** 30-50%

-**Farmed or Wild:** Farmed, rope grown

-**Seasonality:** Harvested year-round

-**Spawning Season:** May and June

-**Package Size:** 10 lb bag

-**Quick Facts:** Maine Rope Grown Mussels are run into large insulated containers filled with running seawater for a couple of hours of purging time. This settles the Mussels down and gives them an unsurpassed shelf life because of this unique purging process.

These aren't all though. Speak with your Sales Representative or take a look at our Shellfish Update for more up to date information on Samuels premium Mussel selection.





Chefs Corner

Chef Tony Clark

Questions or Comments?
Chef Tony will be happy to assist.
800-580-5810 x6555

The Perfect Pork

Summer is the perfect time for grilling, and there is no better time than now to introduce Berkwood Farms Berkshire Pork to your menu.

Berkwood Farms Pork is a cut above the rest. They produce superior quality, sustainably raised Berkshire Pork right here in the U.S.A. This breed of pig is also known as Kurobuta, and it is renowned for its beautiful marbling and vibrant pink flesh. The flavor is extraordinarily meaty and rich. The exceptional fat keeps this Pork moist and tender – no matter your preparation method.

For this dish, I dry rubbed the Kurobuta Pork tenderloin with anise, cinnamon, black pepper, and clove and let it sit, uncovered, in the fridge overnight. This gives the flavors time to meld and allows the surface of the Tenderloin to dry just enough to provide a perfect crust when it hits the pan the next day. Next, I seared it to seal in the juices and finished in the oven until cooked to medium. I served this

with Brussel sprouts pan-fried with garlic and Kurobuta Bacon for even more Pork flavor. Grilled Daikon radish brings a little smoke to the party for this Tenderloin for two entrée.

This dry rub technique is also perfect for Berkwood Farms Baby Back Ribs. Bake it and finish it on the grill with a zesty barbecue baste for extra flavor. It's a great family-style offering.

For something impressive, try Berkwood's Tomahawk Chops. These can be easily cut to make impressive bone-in chops. Both great on the grill and exciting on the plate, it's another main course show-stopper for one or two. This cut particularly highlights the flavorful meat and decadent fat.

So, turn the heat up on your grill (or your oven!) and discover some of the best American Pork – Berkwood Farms Berkshire Pork.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

As we continue to enjoy summertime barbecues and outdoor dining, Samuels is here to keep you prepared for all the events warm weather and long nights bring. This month we are featuring various new products, including local Pennsylvania Duck and an assortment of exciting tinned products. In addition, Samuels is also featuring a value section this August to help reduce food costs with quality products you will be proud to serve.



HAPU UPU - Tahitian Bass. Skin on
5-10 lb Loins. Firm White Meat with a
Clean Flavor
13.75 lb



TROPICAL RED DRUM - Island
Raised. Skin on, PBO
1.5 - 3 lb Fillets
13.75 lb



NEW ZEALAND BLUE NOSE BASS
Wild Caught From Deep Waters
Skin on Fillets
15.75 lb



PENNSYLVANIA DUCK-
From Jurgielewicz Farm
Whole Dressed. 6 lb Avg.
27-33 lb Case **3.50 lb**



**NORTH SEA TRUE DOVER
SOLE** - Wild Caught,
Freezer Boat. 1 lb Each, 25
lb Case **7.89 lb**



MAHI MAHI- Wild Caught,
Frozen at Sea Fillets. 5-7 lb
Fillets. 50 lb Case
5.95 lb



UNAGI FRESHWATER EEL -
9 oz Fillets, No MSG
22 lb Frozen Cases
295.00 cs



**SPANISH WHITE TUNA IN
OLIVE OIL** - Caught off
Galicia. One - 1000 Gram Tin
19.50 ea



**SPANISH OCTOPUS IN
OLIVE OIL**- 111 Gram Tins.
50 Tins per Case
195.00 cs



GARFISH IN OLIVE OIL -
Spanish "Needlefish." 125
Gram Tins, 50 Tins per Case
95.00 cs



**CANTERBURY CURE
BULGARIAN OSETRA** - 30
Grams. Smooth & Buttery
55.00 ea

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: August 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.

BERKWOOD FARMS

Kurobuta Pork
100% Heritage Berkshire Pork

Tenderloins

1 lb Loins, 12 per Case Frozen: **5.99 lb**

Thick-Cut Bacon

15 lb Case: **6.95 lb**

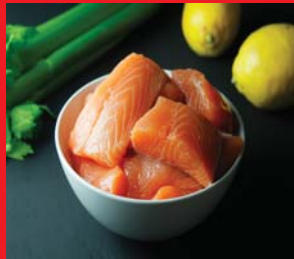


Value Added Options - Now That's a Deal!



WHITE SHRIMP -
Raised off Mexico
36/40 Count
5 lb Box

\$20.00
Per Box!



FRESH SALMON -
10 lb Pack. Boneless &
Skinless Cuts. Perfect
for Burgers & Stir Fry!

\$20.00
Per Pack!



CRAWDADDY CAKES
- Better than Crab-
cakes!
12 Cakes per Box.

\$25.00
Per Doz



SANTA INES EXTRA
VIRGIN OLIVE OIL -
500 ml Bottles,
12 Per Case

\$40.00
Per Case!



SALMON PORTIONS
Sous Vide Cooked
3 oz Portions.
10 lb Case. Norway

\$40.00
Per Case!



SEX ON THE BAY OYSTERS -
From New Brunswick
Medium Cup. 100 Count Box
.95ea



AHI TUNA BLOCKS -
6 oz Blocks, AAA Grade
Frozen 10 lb Cases
8.79 lb



SUMMER SALMON SALAD -
Made with Fresh, House Cut
Atlantic Salmon. 5 lb Units
27.00 ea



MEDITERRANEAN
SEAFOOD SALAD-
Flavorful! 5 lb Tubs
54.00 ea



MEXICAN LOBSTER TAILS -
These Warm Water Tails
Average 2-3 lb. 10 lb Case.
26.50 lb



CANTERBURY CURE SUN-
DRIED TOMATOES-
Julienne Sliced. 5 lb Bags
2.95 lb



JO CRAB SEASONING-
The Quintessential Season-
ing for Your Crabs! 5 lb Tubs
14.99 ea



YAMASA SOY SAUCE -
Craft Brewed. Rich &
Aromatic. 1/2 Gallons
3.99 ea

Samuels Seafood
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100 % Farm Fresh



KUROBUTA PORK

The Way Pork Should Taste



High Quality. Sustainable. Farmer Owned. Heritage Bred