



December 2021

FISH TALES

A Samuels Seafood Magazine



In this Issue:

'Tis' The Season for Aunt Connie's Products

In the Spotlight:

La Locanda, Newtown Square, Pennsylvania

Holiday Specials:

Check Out Our Extended Holiday Specials!

**Spot
light**

La Locanda Ristorante Italiano



Traditional Abruzzi Cuisine
Meets New World Style

Newtown Square, PA

BY KATE EMICK



Just west of Philadelphia is the small, historic town of Newtown Square, Pennsylvania. In the picturesque downtown area of Newtown Square, you can find designer stores, boutiques, and fine dining restaurants. One of those fine dining restaurants is the popular Italian-inspired restaurant, La Locanda, located just off West Chester Pike. For nearly 25 years, La Locanda has stayed true to old-world Italian traditions as they have shared a passion for food, wine, and celebrations with the local community.

Franco Stefanatto, the owner of La Locanda, brings many years of culinary and restaurant experience. Stefanatto began his education in northern Italy, where he was born and raised, and where he started his career by working for some of the finest hotels in France and Switzerland. In his travels, Stefanatto also spent some time in Bermuda, where he worked with Princess Hotels. After arriving in the United States, Stefanatto joined the world-famous teams of the Monte Carlo Living Room and Primavera Restaurants in Philadelphia.

Since La Locanda opened in 1997, Stefanatto has worked with a long-time business partner, Mario Palumbi. Similar to Stefanatto, Palumbi was born and raised in Abruzzo, Italy, where he has gained extensive knowledge about fine wine and good food.

From the outside, La Locanda can be distinguished by its vintage stone building. When you enter the doors of the well-known Italian restaurant, people can even find an old-style fireplace dating back to 1789 in the main dining room. Newtown Square is full of historical monuments, and La Locanda is one of them.

When it comes to delicious food, La Locanda has a variety of options. For starters, the restaurant serves dishes like Octopus carpaccio and Prince Edward Island Mussels in white wine and garlic or marinara sauce. Customers can find everything from soups and salads to homemade pizzas, pasta, seafood dishes, and more.

In addition, the restaurant serves classic Italian menu items like penne alla vodka and spaghetti and meatballs.

La Locanda is also known for their top choices in seafood and meat. They continue to serve favorites such as fresh, whole Dover Sole and Bronzino, both deboned tableside. Additionally, customers can find grilled Langostinos served over a sun-dried tomato and arugula risotto, and jumbo pan-seared scallops with julienned vegetables and a limoncello and hazelnut reduction. The restaurant's 8 oz Filet Mignon, double-cut lamb chops, and veal Sorrento are also fan favorites.

La Locanda offers its guests an extensive wine list as well. With over 200 bottles of wine to choose from, guests are bound to find the perfect red, white, sparkling, or dessert wine to complete their gourmet meal. Customers even have the opportunity to view the selection of wines in the restaurant's one-of-a-kind temperature-controlled wine rack in the main dining room.

As we have reached the holiday season, La Locanda goes all out with their take on the "Feast of the Seven Fishes," a popular Italian tradition that takes place on Christmas Eve. At La Locanda, you can find a three-course meal filled with fried Calamari, a seafood salad with Shrimp and Cuttlefish, Swordfish, Cod, grilled Prawns, and more! For New Year's Eve, the restaurant provides guests with a live DJ, gourmet cuisine, and top-of-the-line champagne to ring in the New Year!

When you plan your next trip to Newtown Square, be sure to make reservations at La Locanda, where old-world Italian traditions meet the new world!

La Locanda can't wait to celebrate the holidays with you and your loved ones.

Visit them online at lalocandapa.com or on Instagram at [ristorante_lalocanda](https://www.instagram.com/ristorante_lalocanda)

Employee of the Month



Debbie Reynolds

Debbie Reynolds - joined the Human Resources team in May of 2021, and during that time she has proven to be a great addition to the Samuels team. Debbie has assisted in growing our employee base and assists in all aspects of the HR process. She is a quick learner, always eager to help out anytime she is needed. Debbie always does her best to take care of everyone's needs and solve any problems that arise. Her bright smile, enthusiasm, and sense of humor brightens everyone day. Congratulations Debbie on your EOM win!

FISH TALES Magazine

EDITOR
Susan Bacus Morgan

LEAD WRITER
Kate Emick

DESIGN DIRECTOR
Tatiana Gault

CONTRIBUTING EDITORS
Hannah O'Donnell
Eric Venable

SAMUELS CHEF
Aunt Connie

STAFF MARINE BIOLOGIST
Joseph Lasprogata

SamuelsSeafood.com

Follow us online @SamuelsSeafood



TIS' THE SEASON FOR AUNT CONNIES PRODUCTS



December really is the most wonderful time of the year, surrounded by family, good food, and holiday festivities.

The holidays are often a hectic time of the year; therefore, it can be challenging to balance work and leisure. To save you time in the kitchen this holiday season, Aunt Connies Famous line of prepared foods has you covered!

Pictured above is Concetta Ippolito, recipe creator and face of the famous Aunt Connies brand.

In 1919, Concetta and Giuseppe Ippolito arrived in America with a pushcart and a dream, where selling fish became a family legacy and a way of life. Ten years later, after operating his fish pushcart with great success, Giuseppe was able to open the doors to Ippolito's Seafood on the corner of 13th and Dickinson in South Philadelphia, which led to the opening of Samuels Seafood. Rose and Connie helped their mother prepare meals and later developed the well-known Crab Cake and Crab Gravy recipes, which continue to be hallmark items today. The recipes have remained untouched since the beginning, representing the family's nostalgic, old-world roots. These same items are enjoyed throughout the entire Aunt Connies Famous line, available exclusively through Samuels Seafood. The homemade, flavorful recipes made with a love for food, family, and history elevate Aunt Connies from the rest.

For decades, Aunt Connies products have been impressing both chefs and their guests time after time. Her old-world recipes with a modern-day twist have been passed down from generation to generation. Not only will these delicious dishes save you time in the kitchen, but they are sure to impress your guests and enhance all your holiday menus.

With over 60 premium options, Aunt Connies Famous line has a wide array of fresh, handcrafted soups, sauces, salads, and prepared dishes. Classic items such as Crab Gravy and Fish Cakes continue to be fan favorites, and the best part is – no prep is required! At most, all you need to do is heat and serve.

In addition to these classic items, Aunt Connie has many of your holiday favorites like red bliss potato salad, stuffed Calamari, Clams casino, fried Smelts, Octopus salad, and more!

To keep you warm this winter, Aunt Connie has an assortment of delicious soups too. Whether you are looking for Alaska creamy Crab bisque, Spanish Crawfish gumbo, Snapper soup, Oyster stew, or New England Clam chowder, Aunt Connies delectable recipes surely won't disappoint.

This year, make your Feast of the Seven Fishes spectacular and memorable with traditional staples such as Baccala and Eels and other new world favorites such as Crab Cakes and Lobster mac and cheese. Aunt Connies Famous prepared foods are the perfect addition to go along with any dinner menu. From all of us at Samuels Seafood, we wish you a happy, healthy, and safe holiday season!



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: December 1st - 31st 2021

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

*Price and Availability Subject to Change.

*Additional Freight Charges may Apply –

Please Consult with Your Samuels Agent for More Information.

SamuelsandSonSeafood.com



WHITE SHRIMP -
41/50 Count. Camarones Brand. 40 lb Case
3.99 lb



WILD WHITE SHRIMP -
Caught off Mexico. U/12 Count. 5 lb Minimum, 50 lb Maximum **12.95 lb**



WILD MEXICAN GOLD SHRIMP - U/10 Count, 5 lb Box. Rich Flavor with a Firm Texture **13.95 lb**



CENSEA WHITE SHRIMP - U/15 Count, Quick Peel Shrimp. IQF 20 lb Case **7.99 lb**



AHI TUNA CUTS -
10 oz Cuts, AAA Grade Frozen 10 lb Case
8.95 lb



SWORDFISH STEAKS -
10 oz Steaks, AAA Grade Frozen 10 lb Case
6.95 lb



RED GROUPE PORTIONS -
10-12 oz Portions . Rock Harbor Brand. 10 lb Case
8.95 lb



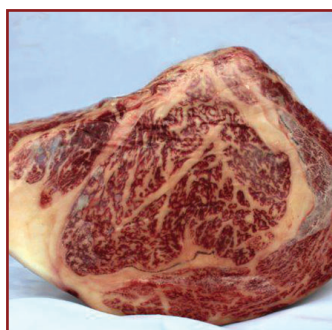
COOKED MUSSEL MEAT -
Cooked & Ready to Go in IQF 22 lb Case
2.50 lb



CARIBBEAN QUEEN CONCH BATTER - Makes Up to 28 - 1/2 oz Fritters! Sold in a 14 oz Unit **10.95 ea**



JURGIELEWICZ RENDERED DUCK FAT - Great for Roasting Vegetables or Used as Confit 1 Gallon Units **39.00 ea**



JAPANESE WAGYU RIBEYE - Tender & Flavorful A5 Grade 5-8 lb Each **65.00 lb**



JAPANESE WAGYU STRIP LOIN - The Highest Quality A5 Grade, 12-17 lb Each **65.00 lb**

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

Mid West
888-512-3636
412-244-0136

West Coast
855-500-7535
267-800-4182

South Coast
833-726-8357
305-849-5469



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: December 1st - 31st 2021

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

*Price and Availability Subject to Change.

*Additional Freight Charges may Apply –

Please Consult with Your Samuels Agent for More Information.

SamuelsandSonSeafood.com



PEELED & DEVEINED WHITE SHRIMP - 26/30 Count Tail-on. 10 lb Case **4.99 lb**



CRAB COCKTAIL FINGERS - 30/60 Count Blu Brand Cocktail Fingers **19.95 ea**



LOUISIANA JUMBO LUMP CRABMEAT - Wild Caught MSC Certified. 1 lb Pasteurized Unit, 12 per Case **49.50 lb**



CRAB BODIES - Cleaned & Ready to Go. Great for Sauces & Stocks! Frozen 10 lb Case **7.95 lb**



SLIPPER LOBSTER TAIL MEAT - 100% Tail Meat! IQF 10 lb Case. Rock Harbor Brand **19.75 lb**



WESTERN AUSTRALIAN LOBSTER - These Cold Water Tails Average 8-10 oz. 10 lb Case **39.00 lb**



WILD AUSTRALIAN KING PRAWNS - Beautiful Head-On Prawns. 8/10 Count 11 lb Box **15.00 lb**



EXOTIC MEDITERRANEAN CRAWFISH MEAT - Wild Caught. A Great Alternative to Crabmeat **9.50 lb**



BREADED SHRIMP - 13/15 Count. Gulf Shore Brand Frozen 10 lb Case **49.50 cs**



CLEANED CALAMARI - 3-5 Inch Tubes & Tentacles Loligo Squid. Frozen 10 lb Case **5.89 lb**



NORTH SEA CUTTLEFISH - Wild with Ink 2-4 lb Each Frozen 22 lb Case **4.99 lb** Previously Frozen/Thawed **7.99 lb**



MEDITERRANEAN ROCK OCTOPUS - Flash Frozen 1 lb Average, Great for the Grill. 20 lb Case **5.99 lb**

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

Mid West
888-512-3636
412-244-0136

West Coast
855-500-7535
267-800-4182

South Coast
833-726-8357
305-849-5469



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: December 1st - 31st 2021

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

**Price and Availability Subject to Change.*

**Additional Freight Charges may Apply -*

Please Consult with Your Samuels Agent for More Information.

SamuelsandSonSeafood.com



RAFOLS BACCALA LOINS -
5-6 oz Desalted Loins, Ready to Prepare for Any Style
12 lb Average Case **12.89 lb**



RAFOLS BACCALA CARPACCIO - Ready to Serve (Crudo) 7 lb Average Case
11.89 lb



RAFOLS BACCALA PULLED CUTS - Tender, Prime Cuts. Great for Salads & Cakes!
8 lb Average Case **7.89 lb**



RAFOLS BACCALA FRITTER MIX - Ready to Scoop & Fry!
13 lb Average Case **65.00 cs**



PREMIUM CHILEAN SALMON -
4-5 lb Frozen at Sea Skin on Fillets. 22 lb Case
6.99 lb



HOLLAND FLOUNDER (PLAICE) - 3 oz Flounder Fillets IQF 10 lb Case
4.99 lb



CANTERBURY CURE COLD SMOKED SALMON - Fresh
3-4 lb Sliced Sides
17.50 lb



DUNGENESS CRAB CLUSTERS - Caught in the Pacific Northwest. 25 lb Case
19.95 lb

BUY 10 CASES AT \$17.95 AND SAVE \$500!



PORTUGUESE SARDINE FILLETS IN OLIVE OIL - Skinless & Boneless. 105 Gram Tins, 12 per Case **25.00 cs**



AGUJAS IN OLIVE OIL - Spanish "Needlefish." 115 Gram Tins, 50 per Case
95.00 cs



SPANISH TUNA IN OLIVE OIL - Caught off Galicia
One - 1000 Gram Tin
20.00 ea



PORTUGUESE TUNA IN EVOO WITH OREGANO - 120 Gram Tins, 30 per Case
55.00 cs



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: December 1st - 31st 2021

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

*Price and Availability Subject to Change.

*Additional Freight Charges may Apply -

Please Consult with Your Samuels Agent for More Information.

SamuelsandSonSeafood.com



AUNT CONNIES FAMOUS OCTOPUS SALAD - Homemade with Fresh Octopus. 5 lb Unit
65.00



AUNT CONNIES COLE SLAW - A Holiday Classic, Made with the Freshest Ingredients. 5 lb Unit
20.00



AUNT CONNIES MEDITERRANEAN CRAWDADDY SALAD - Made with Fresh Crawfish Meat and Spicy Mayo 5 lb Unit **35.00**



AUNT CONNIES BACCALA STEW - A Holiday Specialty, Perfect for the Feast of the 7 Fishes. 1 Gallon Unit **35.00**



AUNT CONNIES BACCALA SALAD - Delicious & Great for the Holidays! 5 lb Unit **72.00**



CANTERBURY CURE ITALIAN OSETRA CAVIAR - 1 oz Jars Full of Clean Flavor **42.50 ea**



HOLY GRAIL OYSTERS - From Maryland. Medium Cup, 100 Count **.65 ea**



WHITE SEAS CUTTLEFISH INK - Imported From Spain 1 Pint Average Unit **25.00 ea**



AUNT CONNIES COCKTAIL SAUCE - Perfect for the Holidays! 1 Gallon Units **25.00 ea**



SANTA INES DRIED PLUMS - Grown in Spain. Irresistible on Cheese Boards or as a Sauce 11 lb Case **25.00 cs**



SANTA INES EXTRA VIRGIN OLIVE OIL - Hand-Crafted in Spain. 12, 500 mL Bottles per Case **45.00 cs**



The holiday season is well underway, and we are decking the halls with boughs of holly. The air is crisp, and fireplaces are roaring as we gear up for the most wonderful time of year. We begin our holiday plans with our family and friends alike. The holidays are the perfect time to reflect and remember the year as it comes to its end, with a crescendo of great memories created during this most festive month, December. As we are entertaining in our homes and dining at restaurants, let our Aunt Connie's line of Salads, Crab Cakes, Fish Cakes, Soups, and Salads help you celebrate the holiday season. Always hand-made, these recipes were created and perfected by our very own Aunt Connie.

The Aunt Connie's line of salads are perfect for any holiday event; whether it's a fancy dinner or a family gathering, these salads will bring a smile to your guests during the holiday season. If you celebrate the Feast of Seven Fishes, we have a wide range of salads that would be fantastic for your holiday dinner.

Holiday favorites include Aunt Connie's Famous All Shrimp Salad, Pulpo Salad, and Mediterranean Seafood Salad. These are just the tip of the iceberg as there are many more seafood salads to delight the palates of your holiday guests. Plus, these seafood salads help make the holidays simpler for those entertaining, leaving you with more time to spend with family and friends.

Our Aunt Connie's Famous Potato Salad and Coleslaw are excellent side dishes for any gathering, whether it's brunch, lunch, or dinner. Our Aunt Connie's Famous handcrafted Crab Cakes and Fish Cakes are also long-time favorites. These handmade items are excellent for any holiday occasion. All Aunt Connie's Famous products are made with care and precision, just like Aunt Connie would have made them. Let Aunt Connie do the work and give yourself more time to celebrate the holidays with loved ones.

**LOOK INSIDE FOR OUR OTHER FAMOUS
AUNT CONNIE'S PRODUCTS.**