



# FISH TALES™

January 2022

A Samuels Seafood Magazine

A close-up photograph of various seafood items, including oysters, scallops, and a piece of squid, arranged on a white woven basket. A red net is visible in the background.

# 2022

HAPPY · NEW · YEAR

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# AMBROSIA RISTORANTE BYOB

South Philadelphia is home to many well-known traditional Italian eateries. One of the most recent additions to the South Philly community is Ambrosia Ristorante BYOB, located just east of the Schuylkill River in Rittenhouse Square.

Ambrosia Ristorante opened its doors to the public just three short years ago, as a casual Italian dining restaurant that is also a BYOB. The restaurant makes all of their dishes from scratch with only the freshest ingredients.

Chef and owner Fredi Loka has over 20 years of experience working in the restaurant industry. Over the past few decades, Loka has worked and cooked at some of the most prestigious restaurants, including Branzino, La Vigna, Casta Diva, and IL Villaggio.



## *classic italian seafood!*

Walking into Ambrosia Ristorante, customers are greeted by vintage brick, gray walls, and dark wooden tables that can seat around 20 people. If customers are looking for an outdoor option, the restaurant provides enclosed, heated seating that sits on the corner of 24th and Locust Street, beneath a broad awning. Known for their classic Italian dishes, Ambrosia Ristorante serves everything from homemade ravioli to crispy gnocchi, chicken Milanese, and tortellini, filled with mushrooms, mascarpone, and a walnut truffle cream sauce. The pappardelle with short rib ragu and shaved parmigiana continues to be a mouth-watering favorite as well. In addition to homemade Italian specialties, the restaurant offers a vast array of seafood dishes.

Guests love to order the Squid Ink spaghetti which is filled with Calamari, Crabmeat, Calabrian chili, and sliced tomato. The Salmon belly with cucumber, radish, lemon, and olive oil is another popular menu item. If guests are looking for appetizers to satisfy their seafood craving, they can find items like grilled Octopus, Mussels, and Calamari.

Ambrosia Ristorante changes their menu frequently to coincide with seasonality. Offering everything from brunch to lunch, dinner, and classic Italian desserts, the restaurant is sure to impress. Tiramisu, chocolate mousse, Crème Brulee, and the fan-favorite pistachio panna cotta, are all decadent endings to a great meal.



Heading out for date-night or a special occasion? Take advantage of the casual yet comfortable, Ambrosia Ristorante, where you can find all of your favorite Italian dishes.



Be sure to make reservations online at [ambrosiabyob.com](http://ambrosiabyob.com), where you can also view their extensive menu.

*Ambrosia*



# THE HISTORY OF TRADITIONAL CAVIAR.



ARTICLE BY KATE EMICK

When it comes to making your dish stand-out, we can't help but fantasize about the fizzy bubbles in a glass of champagne and the glistening, onyx pearls of Canterbury Cure Caviar. We love Caviar on everything from sushi and the classic blini, to deviled eggs and pizza, but the early Russians and Europeans often enjoyed this treat alone or on top of a baked potato.

Caviar, prized for its rarity, was found in parts of the Pacific Northwest and South Atlantic in America, however, Sturgeon was mainly found in the Caspian Sea, between Russia and Iran, and the Black Sea, between Russia and Turkey. Russian Tsars and British Kings dubbed the Sturgeon the "Royal Fish," and reserved it for themselves, but eventually Persia set claim. The Persians were the first to widely enjoy the eggs, and even named them "K h a v - y a r" ("cake- of-strength,") because of their supposed healing properties.

From there, the tradition spread to China where they were salted and cured for the first time. Eventually, this method was popularized throughout Europe, but Russia still remained king of Caviar. And one jar of Caviar equaled one hundred sheep in the second century B.C., making it exclusive to the upper echelon of society.

On the opposite end of the spectrum, if we flash forward to the early nineteenth century in the United States, Caviar was sold regularly in bars for just a nickel. This was an excellent way to entice customers to spend a bit more to wet their whistles and at that time, America's waters were so rich with Sturgeon that we were actually exporting Caviar to Russia. But by the middle of the twentieth century that all changed due to overfishing. Today, we gather Caviar from multiple countries and multiple species of Sturgeon. We also tend to rely on roe from other fish like Trout and Salmon. But no matter the variety, Canterbury Cure is the best choice. This premium brand features products that are artisan made in small batches to preserve the best quality and flavor.



## EMPLOYEES OF THE MONTH



STEPHEN TAYLOR

As a Florida Sales Rep, Stephen Taylor goes above and beyond when buying and selling products. In fact, Stephen broke every sales record this year. Not only is he a selling machine, but he continues to do everything he can to help build both sales and relationships in Florida. We can't begin to express how much we appreciate Stephen and everything he has done for the Orange Team. Congratulations on your EOM win, Stephen!



ORLANDO SANTIAGO

A Philadelphia Driver, known by many of his co-workers as the "Baltimore Express," is a native to the Philly area, but is actually more well-known in Baltimore. Incidentally, The Mayor of Baltimore will be presenting him with the "Key to the City" next month! Immediately, you'll find that Orlando is an extremely likable and friendly guy with a gracious demeanor. We are grateful to have Orlando as a part of our team and congratulate him on his fourth EOM win!



RONALD EELLS

Also known as, "Never Say No Ronnie", Ron Eells is for sure a can-do guy. As a Philly guy, Ron plows through his routes in Brooklyn and Manhattan as if he grew up there. Additionally, he makes the trip up to JFK airport as if he is a jet himself! There has never been a time Ron turns down work, and he always has a positive attitude. Thank you for all you do, Ron, and congratulations on your second EOM win!

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## FISH TALES MAGAZINE

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# NEW YEARS FOOD TRADITIONS

## AROUND THE GLOBE

In the United States, many of us celebrate the start of the New Year with “clinking” our Champagne glasses, setting off fireworks, and eating delicious food, but have you ever wondered how other countries ring in the New Year? Continue reading to find out more!



### BLACK EYED PEAS

This New Year's tradition dates all the way back to as early as 500 A.D. in which the bean was served during the Jewish New Year: Rosh Hashanah.

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Often times, black-eyed peas are associated with a mythical power that brings good luck. There are a few popular legends throughout the U.S. on how black-eyed peas came to symbolize good luck.

One being, during the Civil War, the Union Army raided the Confederate Army's food supplies and took everything that was edible, except for peas and pork. The army believed those items were meant for animals and not humans, therefore the Confederate Army were “lucky” to have the remaining food to get through the cold winter months. Black-eyed peas are traditionally served with collard greens, symbolizing the color of money, or cornbread, the color of gold.



### PORK & CABBAGE

Pigs are considered to be a lucky New Year's Eve food because compared to other animals which stand still or move backwards, pigs move forward when they eat. Also, because pigs are rotund, they symbolize a fat wallet of wealth ahead. Additionally, the meat from pigs is typically fatter than other cuts of meat, acknowledging a symbol of prosperity. Many people would agree that the perfect pairing to pork is cabbage which green color represents money. By eating the combination of pork and cabbage, you are bound to have good luck and wealth.

### FRESH FRUITS

When the clock strikes midnight in Spain and some parts of Latin America, people from Madrid and surrounding towns gather around the square's clock tower, similar to Times Square in New York, and ring in the New Year with twelve grapes! As a tradition in Spain, for every hour on the clock and month of the year, people will eat a grape. Whoever eats all twelve grapes as the bells chime are said to have a lucky and prosperous year. To prepare to eat twelve grapes so quickly, many people will peel the skin and remove the seeds to make it more efficient. They say if you have a bitter grape, to watch out for that month! This tradition dates back to the 20th century when grape producers in the southern part of the country were presented with a bumper crop, meaning a very large abundance of grapes. Since then, the tradition has spread to several Spanish-speaking countries. As grapes are a tradition in Spain, pomegranates are a New Year's tradition in Greece.

For centuries, pomegranates have shown a symbol of fertility, prosperity, and regeneration. Specifically, during Christmas time in Greek households, people will find a pomegranate hanging in front of the main entrance.

It is a custom in Greece, just before the clock strikes midnight on New Year's Eve, that all the lights in the house get turned off and every family member steps outside the house, representing the year that has just passed. Then, each family member enters back into the house, but entering with their right foot first. The first person who enters, rolls a pomegranate using their right hand, so that it smashes against a door. It's said that the number of seeds that scatters symbolizes the amount of good luck the family will have for the upcoming year. If someone happens to get red juice from the pomegranate on them, they are considered to have an extremely good year.

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## SOBA NOODLES

Dating back to the 17th century, many households in Japan typically eat buckwheat soba noodles at midnight on New Year's Eve to symbolize one year ending and another one beginning. The long noodles represent longevity and prosperity for the New Year ahead, while the buckwheat flour the noodles are made of is said to bring resiliency because the buckwheat plant itself is very hardy. In addition to symbolizing longevity and prosperity, the soba noodles break off easily when bitten, meaning it's a clean break with any hardships from the year before.



In Japanese culture, soba noodles are called toshikoshi soba, which translates to "New Year soba." This is a widespread tradition as nearly 70% of people in Japan eat soba on New Year's Eve.



## PICKLED HERRING

Just as pigs are considered good luck because they move forward when they eat, fish symbolize progress because they swim forward.

Furthermore, fish resemble abundance as they swim in schools and their scales are considered coins by many people.

Herring for the New Year is popular in countries like Poland and Scandinavia because of the fish's abundance there, but also because of its silver color. Whether the Herring is pickled in cream sauce or with onions, this is a very well-known tradition.

## NEW YEAR'S CAKE

New Year's cake spreads across many cultures. For instance, in Greece people enjoy Vasilopita, a sweet round bread. In France, they have Gâteau or Galette des Rois, a puff pastry filled with almond cream. In Mexico, you can find Rosca de Reyes, a bread ring topped with candied fruit, and in Bulgaria they have Banitsa, a cheese pie, filled with cheese, yogurt, and eggs.



This tradition stemmed from ring-shaped cakes, symbolizing coming full circle. Inside the cakes there are often times small trinkets or a hidden coin baked into it. Anyone who gets the piece with the coin in it is said to have good luck for one year.



## COOKED LENTILS

Dating back to ancient Roman times, many people in Italy serve lentils after midnight on New Year's Eve. The lentils coin like shape often indicate luck and prosperity for the New Year to come. After lentils cook, they increase in size, resembling the idea of abundance too. It's said that the ancient Romans would gift a scarsella, a leather belt purse, filled with lentils, hoping it would turn into gold coins. Traditionally, in Italy, lentils are served with Cotechino, a spicy pork sausage, and Zampone, a deboned pig trotter which is stuffed with sausage meat. This New Year, try out a new lentil recipe for all your guests to enjoy!

# 2022

· HAPPY · NEW · YEAR ·

FROM ALL OF US AT SAMUELS, WE WISH YOU A HAPPY AND  
HEALTHY YEAR AHEAD! LET'S RING IN THE YEAR 2022!



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*Learn about the History of Caviar on Page 3!*