

AUGUST 2022 | A SAMUELS SEAFOOD MAGAZINE



FISH TALES™

BLU BRAND CRABMEAT!

Learn About the Different
Types of Samuels' Premium
Blu Brand Crabmeat!

JUNE BYOB

Discover a Suburban Gem
in Collingswood, NJ - Serving
French Cuisine and Traditional
Gourmet Seafood!



CRAB & MANGO SALAD

A Flavor-Packed Entree Perfect for Summer!

CLAW
7.95 lb

SPECIAL
10.95 lb

BACKFIN
13.95 lb

LUMP
15.95 lb

Samuels Spotlight

The Revival of June BYOB

By Kate Emick



A suburban gem, Collingswood, New Jersey is known for its fine dining scene, shoppable downtown, historical sites, farmers' market, and seasonal festivals. The town's lively main street along Haddon Avenue is home to the upscale, French restaurant, June BYOB.

Owned and operated by husband and wife, Richard and Christina Cusack, June BYOB is changing the food scene in Collingswood.

Named after Chef Rich's mother, June Cusack, Chef's finest memories come from cooking with her inside their South Philadelphia home. After graduating from The Restaurant School of Philadelphia, Chef Rich started his French culinary journey by working with Pierre Calmels at Bibou BYOB, and then at Daniel NYC, Le Bec Fin, Parc Rittenhouse, and Le Cheri. He also had internships at Michelin star restaurants in Paris, France and at one point, Chef Rich even worked at our own Ippolitos Seafood!

In August 2019, the Cusacks opened June BYOB on E Passyunk Avenue in Philadelphia and were quickly named one of the best new restaurants in the city. In October 2020, the Cusacks, just like many other business owners, were impacted by the COVID-19 pandemic and health restric-

tions caused them to endure the fate of those across the country — shutting down. The husband and wife duo took some time off to save money and search for a new location when they came across their new spot in Collingswood.

Serving traditional French cuisine with modern influences and tableside presentations, June BYOB is unlike any other restaurant in the area. The restaurant serves a classic French dish, Chef Pierre Calmels' Escargot. This is served with sauce bordelaise, royal trumpet mushrooms, fava beans, and tarragon. A popular choice by guests is their Choucroute de Turbot, which is roasted Turbot, braised Napa cabbage, Crayfish, pink radish, and baby turnip. The beef wellington and duck served three ways are also favorites by customers.



The ambiance at June BYOB is similar to that of Versailles; gray walls, white linens, and gold flatware. Inside the 42 seat restaurant you will also find a fireplace with a loveseat and a coffee table to gather after dinner.

Throughout the year, June BYOB holds special events like four course vegan tastings, wine events, and in the future Chef Rich says he would love to host a seafood dinner. "I am always looking to expand my cooking," he says.

Open Wednesday through Saturday 5pm to 9pm, reservations are highly suggested, especially on weekends. For more information you can visit them online at junebyob.com or on Instagram @junebyob.



CRAB AND MANGO SALAD RECIPE BY CHEF ANNE

Summer's here!

And what better way to celebrate the sun than with Blu Brand Crabmeat. Follow Chef Anne as she transforms the delicate and sweet Lump Crab into a refreshing summertime treat!

Crab and Mango Salad - a simple recipe comprised of Lump Crabmeat, mango, fresh herbs, ginger, cucumber, and chili. The sweetness of the Crab blends perfectly with the citrusy mango, invigorating your taste buds. Furthermore, the fried wonton chips call for a crispy and yet light addition to the salad.

Crab and mango salad is a great treat to beat the summertime heat. Blu Brand Crabmeat is great for all your culinary needs! Whether its Crab cakes, salads, pastas, or soups.... our Crabmeat is sure to satisfy. Contact your Samuels sales rep to order today!



Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

AnneC@SamuelsSeafood.com

EMPLOYEES OF THE MONTH



Sergio Ruiz (Left) has been with Samuels since December 2014, and runs our Annapolis Maryland and Eastern Shore route. Sergio is very much a team player, he is always there when you need him, and ready and willing to lend a helping hand whenever and wherever needed. Sergio's dedication, hard work, and long hours on the road are appreciated by his customers and Samuels! Congratulations on your EOM Win!

Since **Mike Krauss** (Right) began working for Samuels in June of 2018, he has proven to be a reliable and dedicated employee. He always looks to assist wherever he is needed in the warehouse. You will often find him coming in early or staying late to get the job done. Thank you, Mike for being so dedicated to your job and to Samuels! Congratulations on your EOM Win!

Albert Mazzo (Not Pictured) has been with us since August of 2013, and has one of the biggest city routes that we run, and does a fantastic job navigating the city to make sure the deliveries get to the customers! Al exemplifies what great customer service is, and how to get the job done! Thank you Al, for being so dedicated to your job, and to Samuels! Congratulations on your EOM Win!



**FOLLOW US ON
SOCIAL MEDIA**

@SAMUELSSEAFOOD



FISH TALES MAGAZINE

LEAD WRITER
KATE EMICK

DESIGN DIRECTOR
TATIANA GAULT

SAMUELS CHEF
ANNE COLL

SAMUELS PRESENTS

BLU BRAND CRABMEAT!

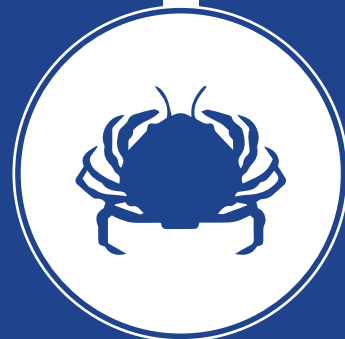
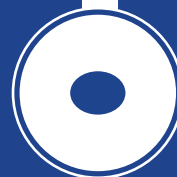
ARTICLE BY
KATE EMICK

The Blue Crab, (*Portunus Pelagicus*) otherwise known as the Flower Crab or Blue Swimmer Crab, is a large crab found in intertidal estuaries around most of Australia and east of New Caledonia. Crabs arrive live at the processing plant, then inspected, cleaned, washed, and shells removed. The Crabs then go through a process of pasteurization, which is simply applying a special heat treatment to the Crabmeat and sealing it in an airtight container.

Approved Crabs are cooked at 250 degrees and placed in a cooler room until they stop steaming, which can take up to two hours. Cooled Crabs are opened and the meat is picked by hand into metal cans. In the packing room, the cans are checked, weighed, and hermetically sealed.

PREMIUM & PASTEURIZED

During the final pasteurization process, the can of picked meat is heated in a water bath and then quickly cooled in an ice slush. The finished product is stored under refrigeration until shipped. Additionally, pasteurization makes the Crabmeat 100% bacteria free. If refrigerated, pasteurized Crabmeat remains fresh for six to twelve months unopened. Once cans have been opened, Crabmeat should be used within three days. Pasteurized Crabmeat is already cooked and should be carefully re-heated to prevent toughness. Blu Brand premium Crabmeat has a sweet, clean flavor with a delicate texture, and is available in a variety of grades. Continue reading to learn about a few of them!





THE VARIATIONS OF BLU BRAND CRABMEAT



COLOSSAL CRABMEAT - Often considered the king of Crabmeat, Colossal Crabmeat comes from the connector muscles of the swimming fins of the larger Crabs. These firm, extra-large moist nuggets of Crabmeat are ideal for the ultimate Crab cocktail or gourmet Crab cakes. When appearance is everything, Colossal is your choice!



CLAW CRABMEAT - Picked from the swimming fins of the Crabs, Claw meat has a brownish color and is regarded as the most flavorful Crabmeat. The stronger Crab flavor makes Claw meat perfect for heavy sauces and dishes with robust flavor profiles. Try Claw meat in gumbos, chowders, stuffing, deviled Crab, and croquettes.



SPECIAL CRABMEAT - The most versatile, Special Crabmeat can be used for a wide range of recipes. Finely shredded smaller pieces of white meat from the body of the Crab, Special Crabmeat is a nice way to add filler to your Crab cakes while keeping the Crab flavor. Consider using this grade in dips, soups, chowders, stuffing, or casseroles.

LUMP CRABMEAT - Considered to be the sweetest of them all, Lump Crabmeat is a blend of broken Jumbo Lump and special Crabmeat from the body. Although the pieces are smaller than the Jumbo Lump Crabmeat, they can be used in some of the same recipes. Great for quiche, Crab cakes, Crab imperial, and Crab salad, Lump Crabmeat surely won't disappoint.



JUMBO LUMP - Consists of the two large muscles connected to the swimming fins of the Crab. Perfect for cocktails, sauces, or any preparation where the Lump can be the star!

SUPER LUMP - A blend of firm, thick, long pieces of white muscle Crabmeat from the backfin, Super Lump Crabmeat are large pieces of body meat and broken Jumbo Lump. With larger pieces of meat than the Lump, Super Lump is the perfect size for salads, soups, casseroles, and Crab cakes.



MONTHLY SPECIALS

Call your Sales Agent to place an order today!

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.

SamuelsandSonSeafood.com

East Coast

800-580-5810

215-336-7810

Mid West

888-512-3636

412-567-7333

SAMUELS SHRIMP SPECTACULAR!



QUICK PEEL SHRIMP
21/25 Count, 20 lb Case

4.99 lb



TEXAS WHITE SHRIMP
U/15 Count, 50 lb Case

9.99 lb



PEELED & DEVEINED WHITE SHRIMP
26/30 Count, 10 lb Case

4.99 lb



CLEANED CALAMARI TUBES

U/5 Size, Rock Harbor Brand. Frozen 22 lb Case

3.98 lb

Premium Quality Squid
Extremely Tender,
Like Butter!



CLEANED CALAMARI TUBES & TENTACLES

Rock Harbor Brand
10 lb Case

5.98 lb

Lollo - The Most Prized
of All Calamari!
Sashimi



CHILEAN MUSSEL MEAT

Cooked & Ready to Go!
IQF 22 lb Case

2.98 lb

Special Item for Soups,
Salads, & Frying
Give it a Try!



AUSTRALIAN KING PRAWNS

Head-on Prawns.
8/10 Count, 11 lb Box

11.98 lb

From the Land
Down Under
To You!



SOFT SHELL CRABS

Prime Size. Flash Frozen
14 Dozen per Case

29.75 doz



SPANISH CIGALAS

Wild Caught Langostinos
13.2 lb Case

15.95 lb



CANADIAN LOBSTER TAIL

4-5 oz Cold Water Tails
MSC Certified. 10 lb Case

22.95 lb



TRISTAN LOBSTER TAIL

3.25-4 oz Cold Water Tails.
10 lb Case

29.95 lb

100% FRESH HAND-PICKED BLU CRAB!



ALL BLU BRAND CRABMEAT PRODUCTS REQUIRE A 12 LB MINIMUM FOR PURCHASE

CLAW

7.95 Per lb

SPECIAL

10.95 Per lb

BACKFIN

13.95 Per lb

LUMP

15.95 Per lb

RARE



**BLUEFIN TUNA
HEAD MEAT**

New Item!
Imported From Spain
19.75 lb

WILD



**ALASKAN
BLACK COD**

Hand-Cut
Skin on Fillets
19.75 lb

FANCY



**CARIBBEAN
RED COD**

Dayboat Caught "Red Ling"
Skin on Fillets
19.75 lb

EXOTIC



**DEEP SEA
CAUGHT MERO**
From the South Pacific
AAA Grade, Skin on Fillets
19.75 lb



GREAT WHITE OYSTERS
Raised in Massachusetts
Medium Cup Size
100 Count
0.95 ea



**LIVE MAINE FIRM
SHELL LOBSTERS**
1lb Average
30 lb Units
6.95 lb



**NORWEGIAN
SALMON PORTIONS**
Sous Vide Cooked
3 oz Portions
2.95 lb



**SUSHI GRADE AHI
TUNA STEAKS**
6 oz Each. Aqua Blu
Brand. 10 lb Case
7.95 lb



**SPANISH
ANCHOVIES**
1 lb Trays
5.00 lb



**ROSIE'S HERRING
IN WINE SAUCE**
Sold by the Gallon
19.50 ea



**AUNT CONNIE'S SUMMER
PASTA SALAD & SHRIMP**
5 lb Units
19.50 ea



**PORTUGUESE SARDINE
FILLETS IN OLIVE OIL**
Skinless/Boneless. 12 per Case
29.50 cs

Samuels Seafood
FISH TALES Magazine
August 2022



Check Out the Different Variations
of Blu Brand Crabmeat on Page 3 & 4!

