



FISH TALES™

NOV 2022 | A SAMUELS SEAFOOD MAGAZINE

BIG GLORY BAY KING SALMON

From the Pristine
Waters of New Zealand!

AMICI RESTAURANT

Italian Inspired Cuisine in
the Heart of South Jersey

NEW ITEM ALERT!

PAELLA STOCK

Learn About the Origins
& History of Paella

NOVEMBER MONTHLY SPECIALS!

Thanksgiving
Must-Haves!


BIG GLORY BAY

Scan to
Watch!

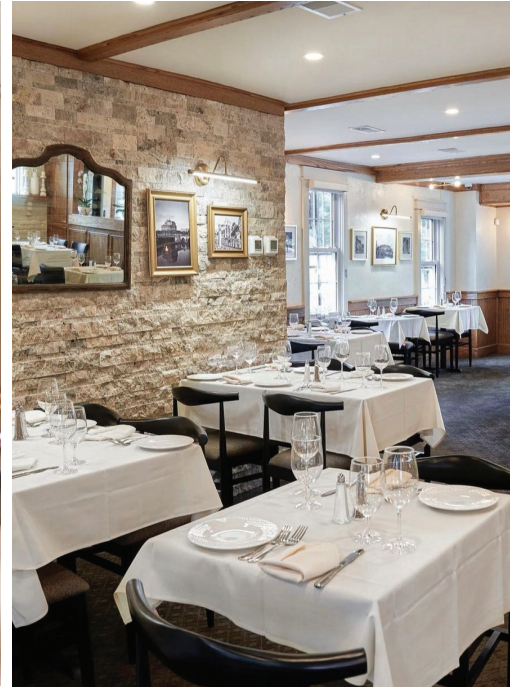


Samuels Spotlight

Italian Inspired Cuisine in the Heart of South Jersey

By Kate Emick

Est. 2012
AMICI
RESTAURANT



Take a trip to Amici Restaurant and transport your taste buds straight to Italy! Located in the heart of South Jersey in Cherry Hill, the menu at Amici Restaurant is comprised of dishes that represent every region of Italy, from Abruzzo to Tuscany. Visit Amici Restaurant and enjoy only the finest contemporary Italian cuisine!

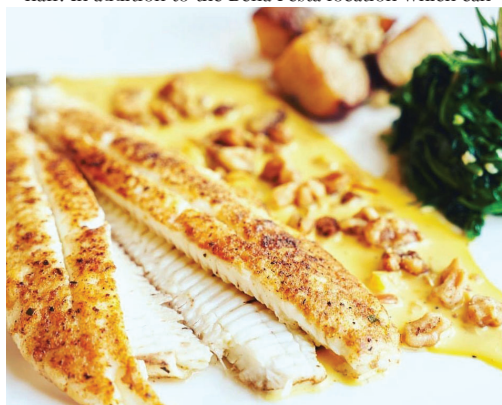
Owner and Executive Chef, Alex Daku, has had a passion for cooking since he was a young teenager. His earliest lessons in the kitchen came from working in a busy restaurant, owned and operated by his family. Here, Daku learned the foundations of a strong, successful kitchen which inspired him to make a lifelong career in the culinary industry.

At seventeen years old, Daku pursued an education in Torino, in the Piedmont region of Northern Italy, studying classic Italian and Mediterranean disciplines. During this time, Daku worked his way through several European kitchens, perfecting his craft and learning new techniques while carrying a full course load. Before opening Amici Restaurant, Daku worked at various fine dining establishments in New York City, including Il Molina, Aqua Blue, Tech Villa, and Midtown West's CPS. He also found himself in the

Brownstone in West Paterson, New Jersey, before landing at the prestigious Le Jardin in Edgewater.

Since 2012, Amici Restaurant has operated out of a strip mall shopping plaza on Kresson Road in Cherry Hill. Fast forward to today, Amici Restaurant relocated and is breathing new life into a two-story farmhouse that has held several notable restaurants since the 1980's. Daku purchased the historical farmhouse, just a block away, in December 2019 and spent two years restoring and renovating the new location to ensure customers have a memorable experience. The change in scenery also brings extra seating and more upscale décor.

Daku kept the original location, now called Bella Festa, to serve as a catering and private party banquet hall. In addition to the Bella Festa location which can



accommodate large parties of 100 guests, Amici restaurant offers four private party rooms for more intimate gatherings.

Sourcing only the finest seasonal ingredients, Amici Restaurant specializes in homemade pasta, seafood, and steak. Menu items rotate every six months as well to keep dishes fresh and exciting.

For seafood connoisseurs, the restaurant's spaghetti positano tossed with Jumbo Lump Crabmeat and fresh tomatoes in garlic and olive oil is a must-try. Another popular menu option is the whole Bronzino and Dover Sole, served tableside for a breathtaking display. Classic pasta dishes like penne vodka, potato gnocchi, and pappardelle Bolognese are all fan-favorite dishes by guests. The restaurant also serves pumpkin ravioli this time of year, ideal for fall! Furthermore, the grilled pork chop, veal chop, and 16 oz New York strip steak are all staples on the menu.

Searching for the perfect venue to host a celebratory diner or corporate event? Join Amici Restaurant in their dining room or year-round private patio space to indulge in the rich culinary history of Italy! Open seven days a week, Amici Restaurant is BYOB and reservations are highly recommended. Be sure to visit amicinj.com to make reservations now!

NEW ITEM ALERT: PAELLA STOCK!



BY KATE EMICK

Let's take a look back at the history and origins of paella.

Paella originated in the rice-growing area of Spain's Mediterranean coast, specifically associated with the region of Valencia. Since Valencia is located on the coast, various types of seafood slowly made its way into recipes over generations. The name paella comes from 'paellera,' the utensil it is cooked in which is a flat round pan with two handles. Traditionally, paella is eaten from the pan as well.

A popular global dish, paella was originally farmer's food, cooked by the workers over a wood fire for lunchtime meals. Made with rice, paella was also made with anything that could be found around the countryside like tomatoes, onions, and snails. Often times, beans, and chicken would be added for enhanced flavor and texture, as well as duck or rabbit on special occasions. As time

went on and "Valencian rice" became more widely available, paella recipes were adapted with new variations appearing. Now, paella is the generic name of 200 or so distinctive rice dishes from the Valencia region, but also from other parts of Spain and the rest of the world.

To this day, paella continues to be a desired dish in Spain. Not only do families gather in large quantities to eat paella at restaurants, but it is usually cooked at beach or mountain picnic sites and many times there are paella competitions all over Spain. Without a doubt, paella can create a party or a ceremony, making it one of the most sociable and enjoyable of all culinary occasions.

Paella stock is now available at Samuels! Sold in 200 gram jars, these are ideal for retail stores and beyond.

Be sure to ask your Samuels Sales Representative for more information.



EMPLOYEES OF THE MONTH



GASTON ALEGRE

Gaston has been a driver with Samuels at our Orlando location since July 2021. Since starting with us, he has been a true team player. Gaston is always here, on time, and ready to lend a hand. When we were short-handed, Gaston jumped in to help and worked seven day weeks, several times, all with a smile on his face. He also works every Sunday to ensure deliveries to both Port Canaveral and Port of Tampa can be made. Gaston has learned pretty much every route, including Miami, Naples, Sarasota, and Tampa. He has been a great addition to the Orlando Transportation Team. Congrats on your EOM win, Gaston!



GEORGE LEONARD

George has been a Customer Service Representative with Samuels since March 2008. To say he is a team player would be an understatement, as he is in the Shipping Office by 3:00am and hits the ground running. Whether he is entering orders, invoicing, or just checking on the paper supply, George has proven to be an employee that you can continue to rely on. He even helps with new hire training when needed. His demeanor and pleasant outlook are a bright spot in the Shipping Office. Thank you for your dedication and loyalty to Samuels. Congratulations on your EOM win!



NICHOLAS PASSIO

Nick has been a driver with Samuels since June 2011. He is one of Samuels "top drivers," with the New York and Virginia routes. To say the least, he is a real "work horse!" His professionalism, dedication, and customer service has made him well-liked by our Sales teams and customers alike. It is not uncommon for us to hear from customers how thoughtful of a driver Nick is, or how outstanding his customer service skills are! Thank you Nick, for your loyalty and hard work! Congratulations on your EOM win!



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BIG GLORY BAY KING SALMON

NURTURED IN GLORIOUS ISOLATION



Big Glory Bay's Salmon farm is one of the most isolated in the world. Located in Stewart Island, New Zealand, the world-renowned King Salmon (or Chinook) are farmed in the bay's pristine waters, which are constantly refreshed by cold currents from the Antarctic. The chilly 54°F waters allow the Salmon to grow slowly, giving it time to develop its distinctive rich, smooth flavor, and buttery melt-in-mouth texture.

Loved by chefs, Big Glory Bay King Salmon is a highly versatile protein. It's perfect for sashimi, pan frying, baking, grilling, or barbecuing. The distinct marbling and high oil content make it a favorite of top-end chefs, featured on menus across the US. Executive Chef Kim Floresca of Goop Kitchen in Los Angeles says "the quality is always fresh and pristine, the texture and color is amazing but more importantly, the story of Big Glory Bay is one that needs to be heard across the world." Free from hormones, antibiotics and diseases, their Salmon is naturally and sustainably bred using advanced technology to monitor fish behavior, performance and wellbeing.

Ethical and sustainable practices are very important to Big Glory Bay, with 30 years of proven sustainable farming. A dedicated natural Salmon breeding program ensures optimum health of the fish, environment and ultimately consumers. The farm is moved every two years, and farmed sites are rested for five years to protect the seafloor and keep the benthic environment in good condition.

Fish welfare is also a prime consideration for the team in Stewart Island, and they work hard to protect it. A dedicated Aquaculture Technician, Achira



“Archie” Amadoru is responsible for fish health management at the Bay. Archie says “looking after fish health on my own would be very difficult. Luckily, we have a great team of feeders and divers, and have access to technology which enables us to adhere to the best aquaculture practices.” This commitment to ethical and environmental sustainability results in “happy Salmon” that reach you in optimal condition.

Treasuring and valuing all parts of the salmon goes hand-in-hand with growing such a precious resource. A lot of time, effort and energy goes into breeding, raising, and growing the perfect Salmon. It’s only right that equal emphasis is placed on utilizing the entire Salmon, from the fish heads, frames, and gills, to gut content, tails and fins.

Every step from ‘sea to plate’ is a testament to Big Glory Bay’s commitment to animal well-being, the environment, and the health of its consumers.

The highest care shown by the team ensures the King Salmon is delivered at the peak of their condition, with a rich, smooth flavor, and tender melt-in-mouth texture that your customers will love every time.

Big Glory Bay King Salmon is on sale the entire month of November! Be sure to speak with your Sales Representative about pricing and this pristine fish.

FALL IN LOVE WITH BIG GLORY BAY KING SALMON

The leaves are changing color which means fall is upon us, as well as the start of the holiday season!

The fall harvest season leaves us with so many ideal pairings for Big Glory Bay King Salmon. I like to enjoy this Salmon as a crudo, seasoned with olive oil, salt, and pepper. For garnishes I chose fresh shaved radish, clementine supremes, and tart pomegranate seeds. To add some crunch I topped the dish with a little chili oil and pistachios.

This Salmon is also wonderful as a main course. I accompanied the fish with crispy roasted brussel sprouts, brown beech mushrooms, roasted sweet potatoes, and a ginger miso emulsion with orange and blistered cranberries.

The vibrant color of the Salmon really stands out in raw applications, just as the crispy skin of the fish is the star in cooked dishes.

Set no limits this Thanksgiving with Big Glory Bay King Salmon!



Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

AnneC@SamuelsSeafood.com





MONTHLY SPECIALS

Call your Sales Agent to place an order today!

Sale Dates: November 1st-30th

**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.*

SamuelsSeafood.com

East Coast

800-580-5810

215-336-7810

Mid West

888-512-3636

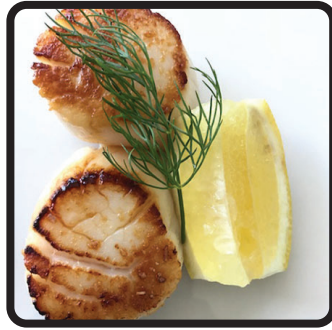
412-567-7333



BLACK DIAMOND MUSSELS

Harvested From Canada

15.00 bag



SEA PEARL DRY SCALLOPS

U/10 Count
IQF 30 lb Case

25.00 lb



BRAZILIAN LOBSTER TAIL

12-14 oz Warm Water
Tails, 10 lb Case

25.00 lb



CLAW & KNUCKLE LOBSTER MEAT

Canadian Caught
2 lb Frozen Units

25.00 lb



HARVEST MOON OYSTER

Raised in Rhode Island, 100 Count

1.00 ea



COOKED & SEASONED CRAWFISH

Whole, 10/15 Count
10 lb Frozen Case

3.00 lb



TEXAS GOLD SHRIMP

51/60 Count
50 lb Case

3.00 lb



QUICK PEEL SHRIMP

16/20 Count
20 lb Case

5.00 lb

Thanksgiving



SANTA CAROTA BEEF SHORT RIBS

Bone-in
25 lb Case, 6 Piece

7.00 lb



KUROBUTA PORK BONELESS LOINS

7-9 lb Each
4 Piece

8.00 lb



JURGIELEWICZ DUCK LEGS

20-23 lb Case,
Untrimmed, 30 Piece

8.00 lb



JAPANESE WAGYU STRIP LOIN

12-17 lb Each
Frozen, F1 Grade

50.00 lb



JAPANESE WAGYU RIBEYE

12-17 lb Each
Frozen, F1 Grade

50.00 lb



Thanksgiving

BIG GLORY BAY KING SALMON

*Raised in the Pristine Waters off
New Zealand. Four-Star
BAP Certified & Monterey Bay
Green "Best Choice" Rating.*



8-13 lb Whole Fish
10.95 lb



Skin on, PBI Fillets
15.95 lb



FRESH GROUPER FILLETS

Caught in the Gulf
of Mexico, Skin off

17.50 lb



BLUEFIN TUNA LOINS

Skin off, Bloodline Out. Co-Frozen
30 lb Catch Weight Case

12.50 lb



ECUADORIAN MAHI-MAHI Fresh Skin on Fillets

12.50 lb



NORWEGIAN HALIBUT

Dayboat
Skin on Fillets

17.50 lb



GREEK PAGRUS

Fresh "Sea Bream"
800-1000 Gram Fish

9.50 lb



RANCH RAISED HAMACHI

Imported From Japan, Frozen
AAA Grade, 5 lb Average

16.50 lb



BLU BRAND BACKFIN CRABMEAT

100% Hand-Picked
Blue Crab, 12 lb Case

12.50 lb



ITALIAN OSETRA CAVIAR

Canterbury Cure Brand
1 oz Units

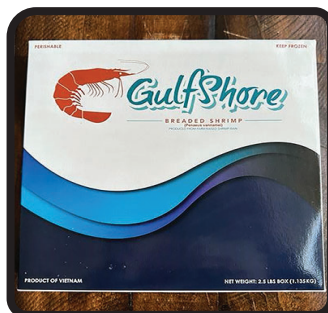
42.50 ea



ROLAND ANCHOVY FILLETS

In Olive Oil
28 oz Tins

20.00 ea



JUMBO BREADED SHRIMP

U/12 Count
Gulf Shore Brand

50.00 cs



IMPORTED PORTUGUESE JUMBO SQUID

Tinned in Garlic Sauce
12 per Case

20.00 cs



IMPORTED PORTUGUESE STUFFED SQUID

Tinned in Red Sauce
12 per Case

25.00 cs

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