



# FISH TALES™

SEPTEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

## ROSEMARY

A Spectacular Experience  
in Ridley Park

## SEPTEMBER MONTHLY SPECIALS

Must-Haves  
for Fall Menus!



JAIL ISLAND  
ATLANTIC SALMON



# Samuels Spotlight

## Rosemary

By Zachary Blumberg



It's an exciting time when you can find a new dining experience; novelty enriches the world around us and makes life exciting. At Rosemary, in Ridley Park, everything is new and exciting. The restaurant opened in 2023 and there are lots of spectacular things to see, different people to meet, and fresh things to eat. Let's look at the team behind this eatery and see what kinds of interesting things they have to show us.

Rosemary's recency in serving customers starkly contrasts with the team that runs it. The owner Phillip Breen has owned many restaurants before this one. Frankford Hall and Condessa are just some of the restaurants that he has managed. The executive chef Elijah Milligan has similarly opened and cooked in different restaurants as well such as Lovechild and Greenwood (both in Philadelphia). So, although the project is new, the team is experienced. The restaurant is named after Philip's grandmother Rosemarie, and the herb, which features in many of their dishes. Such dishes include the seafood delight of Scallops in a Lobster risotto with sauce americaine and asparagus. Rosemary also

serves a delightful Octopus with a sundried tomato jam, a morita honey glaze, and watercress. If you're feeling hungry for some Shrimp, they offer grilled Shrimp with roasted garlic cream, gochujang, and meyer lemon. If you're in the mood for something with less of an Ichthyological bent, their duck tagliatelle is a great option, as is Rosemary's smoked lamb mafaldine.

To go with the wonderful food, Rosemary provides an inviting main dining room, a twelve-seat bar, a front patio, and most interestingly of all, a greenhouse. For those looking for new experiences, Rosemary is a great option for just that, and a reservation is not required.

Follow Rosemary on Instagram:

[@rosemary\\_ridleypark](https://www.instagram.com/rosemary_ridleypark)





## THE PRODUCTS OF SANTA INES

From the warm and sunny climate of Spain, Santa Ines produces high quality ingredient with the care and attention to detail that they deserve to be given. Their dried plums are a sweet treat with a wide variety of uses, and their olive oil is an ideal enhancer of flavor for any dish that needs that extra flourish. The taste of these products is best experienced in person, and doing so is highly recommended. So, to illustrate what one must look forward to when sampling and working with these comestibles, here is what each of these products are like.

Santa Ines Dried Plums are a high quality and tasty addition to a wide variety of many possible dishes such as muffins, yogurts, and salads. The quality of these plums is apparent from the very first bite. After removing the pit, the flavors of the plum greet the tongue genially and with a bold enthusiasm, without being too forward or too brash. The interior of the plum is moist with a pleasant interior jam. Yet, there is also a pleasant firmness that stops the plum from being unpleasantly mushy. All of this comes together to form a fruit with a toothsome

texture and an overall good mouthfeel. Balance is the theme with these plums and as a result, they play very well with whatever they are put with, while also being able to stand on their own as well. Overall, these plums have a flavor that is rich and crisp without being overpowering. This flavor profile pairs well with another of Santa Ines' products, its olive oil.

The olive oil that Santa Ines produces is filled to the brim with flavor. Varied and full of depth, this olive oil brings together a variety of flavors from across the spectrum of produce. The initial sweet apple taste is followed by eventful journey through a medley of flavors such as tomato, almond, various leafy greens, before ending in an enjoyable bitter flourish. Santa Ines's olive oil is great with a wide variety of dishes such as lamb, various kinds of seafood, pasta, and more.

The high quality and flavorful products produced by Santa Ines are great tools for culinary experimentation. Both their plums and olive oil are available for to purchase at Samuels Seafood Company for wholesale and in Giuseppe's Market for retail sales.

## EMPLOYEES OF THE MONTH



Debbie Reynolds

Debbie Reynolds is a Human Resource Specialist and has showcased an unwavering commitment to fostering a positive work environment through various transitions this year. She has exhibited outstanding organizational skills by efficiently managing various HR tasks, from on boarding new hires to ensuring employees issues are resolved in a timely manner. Congrats, Debbie and keep up the excellent work!



Marietta Nguyen-Carreño

Marietta is a Purchasing Agent and her role is seen by her fellow co-workers as being critical to the success of the company. Marietta continuously impresses others with her attention to detail, her passion, and the results she produces daily. Congrats, and thank you!



Christine Tomasco

Christine Tomasco is a Sales Representative on the Blue Team. Chrissy is a stellar employee who is organized, has an excellent work ethic, and is always willing to assist her co-workers. She goes above and beyond to make sure all her customers' needs are met and provides exceptional customer service. Congrats, Chrissy!



### FOLLOW US ON SOCIAL MEDIA

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Contact [marketing@SamuelsSeafood.com](mailto:marketing@SamuelsSeafood.com)

to sponsor Fish Tales or for any other inquiries.

## FISH TALES STAFF

DIRECTOR OF MARKETING  
KRISTIN O'NEILL

[kristino@samuelsseafood.com](mailto:kristino@samuelsseafood.com)

SAMUELS SEAFOOD CHEF  
ANNE COLL

[annec@samuelsseafood.com](mailto:annec@samuelsseafood.com)

FISH TALES DESIGNER  
BLAKE MONTALTO

[blakem@samuelsseafood.com](mailto:blakem@samuelsseafood.com)

CONTRIBUTING WRITER  
ZACH BLUMBERG

[zachb@samuelsseafood.com](mailto:zachb@samuelsseafood.com)

CONTRIBUTING PHOTOGRAPHER  
DOMINICK AMELOTTI

[dominicka@samuelsseafood.com](mailto:dominicka@samuelsseafood.com)

# JAIL ISLAND SALMON

An Instinct for Quality. A Passion for Nature.



## *The perfect canvas for culinary imagination.*

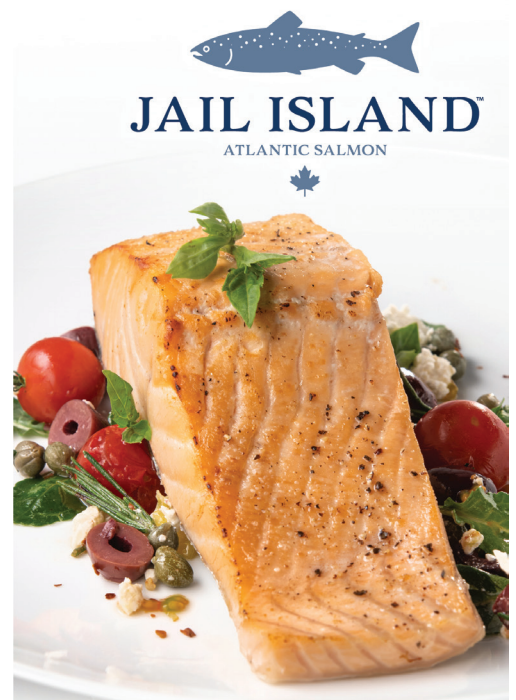
Every story has a beginning. And the story of Jail Island Salmon begins in the Bay of Fundy. Where salmon are expertly reared by seasoned fish harvesters with a talent for producing fish with a superbly firm texture and remarkably supple, yet perfectly balanced flavor.

Beautiful and healthy protein, widely revered by chefs and industry insiders to be some of the finest of its kind in North America. Every portion and fillet, raised with care and perfectly suited for every ingredient, cuisine, and cooking technique imaginable. Whether your culinary vision calls for roasting or baking, poaching, or steaming, or even tartares, carpaccios, and other cured preparations,

we are confident that Jail Island Salmon will deliver a truly unmatched culinary experience.

## *It's the future of Salmon.*

The truth is, the Jail Island name stands for more than just great Salmon. For us, it's also a movement, started by a diverse group of organizations committed to reviving wild Atlantic Salmon stocks in the Bay of Fundy. The Fundy Salmon Recovery Project seeks to increase the population of spawning Atlantic Salmon in the inner Bay by releasing mature Salmon back into the Fundy National Park rivers. Samuels Seafood Company is proud to donate a portion of the proceeds of every sale of Jail Island salmon to the Fundy Salmon Recovery Project.





**What makes Jail Island Salmon different? Everything.**

We believe in doing the little things right. And the big things, too. Which is why Jail Island Salmon is fully traceable from egg to plate, and comes from the only fully integrated 4-star BAP-certified

salmon producer in North America. Developed by the Global Aquaculture Alliance (GAA), BAP is the world's most trusted, comprehensive, and proven third-party aquaculture certification program. It's also the only aquaculture certification to encompass the entire production chain.

And it's why our Salmon are sustainably raised and harvested in the Canadian North Atlantic Ocean. We proudly work in harmony with the seasons and the elements to ensure our customers receive fresh fish, fillets, and portions of the highest calibre, all year round.

Follow on Instagram: [@truenorthseafood](https://www.instagram.com/truenorthseafood)

# CHEF'S CORNER

## Jail Island Salmon

Jail Island Salmon is ideal for a wide variety of cooking applications. This month I decided to stuff this delicious Salmon with Samuels' exclusive Blu jumbo lump Crabmeat before roasting it in the oven. Alongside the Salmon I roasted some local tomatoes with thyme and Santa Ines olive oil. The tomatoes provide a pop of flavor that pairs beautifully with Crab stuffed Jail Island Salmon. To bring some spice to the dish I made a vibrant chimichurri with ginger, garlic, and Thai chilies that will dance across your pallet. Crab stuffed Salmon is available in Giuseppe's Market every day so be sure to make it yourself and let know what you think!



## Samuels Seafood Chef Anne Coll

Questions or Comments?

Chef Anne will be happy to assist!

800-500-5810 x6555

[AnneC@SamuelsSeafood.com](mailto:AnneC@SamuelsSeafood.com)



# SAMUELS FALL EXTRAVAGANZA



## NEW ZEALAND STARGAZER

Dressed Fish  
44 lb Case, Frozen  
**5.00 lb**  
Frozen at Sea  
Ask for a Sample



## WILD NEW ZEALAND ORANGE ROUGHY

Skinless Fillets  
22 lb Case  
**7.00 lb**  
Frozen at Sea  
Sold by the Case



## SOFT SHELL CRABS

Frozen Primes  
7 Dozen per Case  
**20.00 dz**  
Fully Cleaned  
Ready to Cook



## COLOSSAL CRABMEAT

Gulf Shore Brand  
24 lb Case, Frozen  
**20.00 lb**  
Hand Picked  
Beat the Heat

## OYSTERS



## SALT WATER TAFFY OYSTERS

Raised in New Jersey  
100 Count Box  
**0.90 ea**

## CRABS



## WILD CAUGHT DUNGENESS CRABS

1.5-2 lb Whole Crab  
30 lb Case, Frozen  
**6.95 lb**

## SCAMPI



## WILD CAUGHT LANGOSTINOS

10/15 Count  
13.2 lb Case, Frozen  
**25.00 lb**  
Buy 10 Cases Save \$2.00/lb

## LOBSTERS



## CANADIAN LOBSTER TAIL

4-5 oz Cold Water  
Tails. 10 lb Case  
**25.00 lb**



## WILD USA CAUGHT BROKEN SHRIMP

Medium  
IQF 20 lb Unit  
**5.00 lb**



## LOCALLY CAUGHT CLEANED CALAMARI

Cleaned Tubes Only  
30 lb Case, Frozen  
**5.00 lb**



## MEDITERRANEAN CAUGHT COLOSSAL CRAWFISH

U/10 Count  
Frozen 10 lb Case  
**5.00 lb**



## MEDITERRANEAN CAUGHT MANTIS SHRIMP

Ready to Eat  
6 lb Unit  
**5.00 lb**



## MONTHLY SPECIALS

Call your Sales Agent to place an order today!

*Sale Dates: September 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](http://SamuelsSeafood.com)

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

*Mid West  
888-512-3636  
412-567-7333*



# JAIL ISLAND

ATLANTIC SALMON

3-4 lb Skin on Sides  
12 lb Case

**\$9.79 lb**



### LITLNECK CLAMS

18/27 Count  
10 lb Case, Frozen  
**2.50 lb**



### PURE HORSERADISH

The Best Woeber's Brand  
1 Gallon Unit  
**15.00 ea**



### PORTUGUESE JUMBO SQUID WITH GARLIC

120 Gram Tin  
12 per Case  
**25.00 cs**



### CURED COD ROE

Mentaiko  
Frozen 500 Gram Unit  
**65.00 ea**



### TEXAS GOLD SHRIMP

41/50 Count  
50 lb Case, Frozen  
**2.50 lb**



### WHITE SHRIMP

U/15 Count  
From South America  
**6.50 lb**



### PORK TENDERLOIN

Kurobuta Pork  
12 lb Average Case  
**6.50 lb**



### ALLIGATOR MEAT

No New York Sales  
12 lb Case  
**15.50 lb**



### MARINATED ESCARGOT

With Garlic and Parsley  
1 Kilo Unit  
**20.00 ea**



### BALSAMIC VINEGAR

5 Liter  
Plastic Jug  
**20.00 ea**



### SQUID INK

Product of Spain  
500 Gram Unit  
**20.00 ea**



### AUNT CONNIE'S CHOPPED GARLIC

In Olive Oil  
1 Gallon Unit  
**20.00 ea**

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