



# FISH TALES™

NOVEMBER 2023 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

THE  
**STAG**  
OYSTERS



PEI

OYSTERS FROM THE WILD



## CHURCHVILLE INN

A Beloved Farm-to-Table  
Experience in Bucks County

## NOVEMBER MONTHLY SPECIALS

Deals Made for You

SEAFOODIA  
— OYSTERS —



# Samuels Spotlight

## The Churchville Inn

By Zachary Blumberg



Food is family, and for over 30 years, that is what The Churchville Inn in Southampton, Bucks County, has been all about. Andrew Wallace is the current owner and a third-generation member of the Wallace family, who have owned and operated the restaurant since its opening in 1985.

Celebrated for their barbecue, The Churchville Inn's seafood dishes are also worthy of acclaim. Take your pick from jumbo lump crab cakes, Cedar plank salmon with asparagus and mushroom risotto, or tuna tataki (sashimi grade tuna served with Napa slaw and a citrus-based soy sauce) to name a few. The Churchville Inn also provides a constantly rotating selection of specials. These specials include

seafood and non-seafood dishes, and one such standout is the Cajun classic, Shrimp Étouffée. Churchville's recipe calls for onion and an array of peppers for a little bit of spice, all brought together with a Cajun shellfish sauce. The restaurant has also created specials like pretzel-crust mahi-mahi with coconut Basmati rice, and spinach.

The Churchville Inn's menu truly has something for everyone, and the warm ambiance of the restaurant provides the perfect backdrop to enjoy dinner or brunch on the weekend. It's easy to see why The Churchville Inn has stood the test of time and is such a beloved spot in the community. Thirty years of great food in a fun atmosphere can't be wrong.



# Saltwater Taffy Oysters: Exclusively from Samuels

Like candy in a candy store, oysters come in countless different flavors and sizes. There are actually more than 200 species of oysters spread throughout the world; however, just five are commercially harvested, grown, and sold in the United States. One of the “big five” is the Atlantic Oyster, known to some as the “great American oyster”. Found along the North American Atlantic Coast from Canada southward to the Gulf of Mexico, along with the Olympia Oyster in the Pacific Northwest, they are the only indigenous oysters found in North America.

Earlier this year, Samuels Seafood Company partnered



with the Barnegat Oyster Collective in Barnegat, NJ, to bring the Saltwater Taffy Oyster to market. Bright, briny, and with a taffy-sweet finish, these oysters are sustainably and exclusively raised in Barnegat Bay for Samuels. They are perfect raw on the half-shell, grilled, roasted, or however you like your oysters.

Like other Atlantic oysters, the Saltwater Taffy is distinctly different from a Pacific oyster in that it tends to be larger, have a tear drop or paisley shape, a smooth shell, and uniform colors of brown, cream and forest green. The Saltwater Taffy has a nice deep cup – developed over 18 months - with a tear drop shape to hold as much of the oyster’s liquor as possible.

With a crisp texture, clean flavor, and mineral accent, the Saltwater Taffy Oyster’s savory finish is the perfect way to take a trip “down the shore” all year long.

## EMPLOYEES OF THE MONTH

### Zachary Blumberg

Marketing Generalist, Zachary Blumberg, joined Samuels in May 2023. Since then, he has proven to be an eager team-player with a keen interest in learning about the seafood industry. Zach takes on new projects happily and he is always ready, willing, and able to jump right into a new task and give it his all. He is extremely conscientious, patient, and if a team member requires assistance, Zach always lends a helping hand.



### Trish DelQuadro

Collection Specialist, Trish DelQuadro, has been with Samuels Seafood Company for a year and a half. She has been a very welcome addition to the Accounts Receivable team, bringing with her over 30 years in the food industry. Trish’s colleagues rely on her hard work and dedication, and she is considered by all to be a true team player. Trish is known for her ability to multitask and her professionalism when dealing with customers at Samuels’ Florida accounts. Congrats to Trish on being named Employee of the Month!



### FOLLOW US ON SOCIAL MEDIA @SAMUELSSEAFOOD



Trademark 2023, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2023: January, February, March, April, May, June, July, August, September, October, November, and December. The editors reserve the right to select and edit all material submitted for publication.

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

to sponsor Fish Tales or for any other inquiries.

## FISH TALES STAFF

CHIEF CREATIVE OFFICER  
LILY COPE  
[lilyc@samuelsseafood.com](mailto:lilyc@samuelsseafood.com)

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)

# SEAFOODIA OYSTERS

## East Coast Elegance: The Tale of Opus, Honeymoon, and Stag Oysters



In the world of culinary adventures, few journeys are as tantalizing as the one that unfolds on the East Coast of Canada, where the salty sea breeze and pristine waters converge to create oysters of unmatched excellence. At the heart of this extraordinary voyage stands Seafoodia, a name synonymous with seafood perfection. With a commitment to the ocean's finest offerings and unwavering dedication to quality and sustainability, Seafoodia beckons you to embark on a gastronomic odyssey like no other.

### *The Oyster Origins*

Opus, Honeymoon, and Stag, three distinguished oyster brands, each unveil a tale rooted in their unique origins:

#### ***Opus Oysters: Cocagne, New Brunswick***

Opus oysters hail from the picturesque Cocagne in New Brunswick, where nature's masterpiece is unveiled. Aged for

five years, these oysters have a sweet, nutty taste that captures the essence of their origin. Every succulent bite evokes the pristine coastal waters and rolling landscapes of Cocagne, making Opus a culinary treasure.

#### ***Honeymoon Oysters: Richibucto, New Brunswick***

Richibucto, New Brunswick, is the birthplace of Honeymoon oysters, aged to perfection for five years. What distinguishes Honeymoon is its crisp and fresh taste, infused with the bold flavors of the ocean. With every bite, you embark on a journey through the rich maritime heritage of the region.

#### ***Stag Oysters: PEI, Malpeque Area***

From the enchanting PEI region, specifically the Malpeque area, Stag oysters emerge as a true gem. Recognized as one of the finest oysters globally, their full-bodied

ied taste stands as a testament to the maritime legacy of this area. Stag oysters have even been awarded the title of the best oyster in the world—a well-deserved honor for these culinary marvels.

### *The Seafoodia Commitment*

At Seafoodia, the pursuit of excellence extends from ocean to plate. Quality is paramount, and every oyster is meticulously hand-picked and rigorously inspected to ensure that only the finest specimens grace your table. Located along the pristine East Coast of Canada, our leases benefit from the region's cold, nutrient-rich waters, ideal for cultivating oysters with exceptional flavors and textures.

### *Preserving the Seas*

Seafoodia recognizes the crucial importance of sustainability in seafood production. We uphold responsible oyster farming practices that protect the environment and



ensure the longevity of this cherished industry. When you choose Seafoodia, you're not merely savoring exceptional oysters; you're supporting a cause that safeguards the seas for generations to come.

### *Exceptional Customer Service*

Our dedication to customer satisfaction is unwavering. Seafoodia goes the extra mile to ensure that your oyster experience is nothing short of extraordinary. From timely and secure delivery to our responsive customer service team, your happiness

is our ultimate goal.

### *Legacy of Partnership*

For over two decades, Seafoodia has been the trusted oyster supplier for Samuels Seafood Company, a renowned name in the seafood industry. This enduring partnership guarantees that Opus, Honeymoon, and Stag, along with our other fine oysters, consistently grace your table. It's a collaboration that combines our founders' deep connection to the sea with the expertise and reputation of Samuels Seafood Company, ensuring that you experience only the

finest culinary treasures.

### *Elevate Your Culinary Experience*

With a legacy of excellence and this enduring partnership, Seafoodia stands as your premier source for these culinary treasures. Visit our website at [www.seafoodia-oysters.com](http://www.seafoodia-oysters.com) for more information and take the plunge into a world of East Coast elegance. Elevate your seafood experience with the finest oysters from our pristine East Coast Canada leases.

## CHEF'S CORNER

### Honeymoon Oysters

Located on the Atlantic coast of Canada, New Brunswick is renowned for its aquaculture, and oyster farming has earned the province an enviable worldwide reputation. Its coastal waters, famous for their purity and nutrients, offer an ideal, natural oyster farming environment, mainly focused on the "American" oyster.

For a cooked oyster preparation, I love the Honeymoon oyster, aged to perfection for five years in Richibucto, New Brunswick. Its firm flesh perfectly fills its narrow and smooth shell, and

thanks to the richness of plankton and algae in New Brunswick Bay, the pulpy Honeymoon releases delicate citrus notes and the memory of the salty taste of the beach. These cocktail-sized oysters are perfect for roasting with a blend of dill, garlic, lemon zest, olive oil purée, and herbed breadcrumbs for a nice crunch. For a more earthy flavor, I like a truffled mushroom cream sauce with brown beech mushrooms, Parmesan cheese, kale, and a splash of Dashi (Japanese soup stock). Both are major crowd-pleasers!



### 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)



# MONTHLY SPECIALS

Call your Sales Agent to place an order today!

# November Crabmeat Special



**SNOW CRAB COMBO MEAT**  
70% Body 30% Leg  
5 lbs Case, Frozen  
**\$9.75 lb**



**JUMBO LUMP CRABMEAT**  
Wild Caught  
24 lbs Case, Frozen  
**\$14.75 lb**



**JUMBO CRAB MEAT**  
Pasturized  
12 lb Case  
**\$19.75 lb**



**KING CRAB**  
Combo Meat  
10 lbs Case, Frozen  
**\$34.75 lb**



**CLEANED SQUID TUBES & TENTACLES**  
5/8" Inches  
10 lbs Case, Frozen  
**\$1.95 lb**



**BRAZILIAN OCTOPUS**  
1-2 lbs, Each  
25 lbs Frozen Unit  
**\$4.95 lb**



**BIG GLORY BAY KING SALMON**  
Farm Frozen  
Headed & Guttled **\$3.95 lb**  
Whole Sides **\$7.95 lb**



**WILD CAUGHT MEXICAN SHRIMP**  
21/25 Count  
30 lbs Case, Frozen  
**\$5.95 lb**



**WILD TEXAS GOLD SHRIMP**  
51/60 Count  
50 lbs Case, Frozen  
**\$2.50 lb**



**LARGE BROKEN SHRIMP**  
40/60 Count  
20 lbs Case, IQF  
**\$3.50 lb**



**PEELED & DEVEINED TAIL OFF SHRIMP**  
26/30 Count  
10 lbs Case, Frozen  
**\$4.50 lb**



**PEELED & DEVEINED TAIL OFF SHRIMP**  
U/15 Count  
10 lbs Case, Frozen  
**\$5.50 lb**



**QUICK PEEL SHRIMP**  
8/12 Count  
20 lbs Case, Frozen  
**\$6.50 lb**

Sale Dates: November 1st - 30th

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

\*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.

SamuelsSeafood.com

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

# SEAFOODIA

## — OYSTERS —



**HONEYMOON**  
New Brunswick  
**\$0.90 ea**

**STAGS**  
Prince Edward Island  
**\$0.90 ea**

**OPUS XL**  
New Brunswick  
**\$1.00 ea**

CANADIAN COLD WATER OYSTERS



**WILD NEW ZEALAND HOKI**  
4/6 oz Skin off Fillets  
45 lbs Case, Frozen  
**\$3.95 lb**



**WILD WHITE COD FILLETS**  
Australian Caught  
Skinless and Boneless  
**\$5.95 lb**



**ALASKAN SOCKEYE SALMON**  
Skin on Fillets  
Frozen  
**\$8.95 lb**



**JAIL ISLAND ATLANTIC SALMON**  
3-4 lbs Skin on Fillets  
12 lbs Case  
**\$8.95 lb**



**NOBASHI EBI**  
16/20 Count  
30 Trays per Case  
**\$7.00 ea**



**SHIRO DASHI**  
Base Stock  
1.8 L  
**\$14.00 ea**



**CANTERBURY CURE SIBERIAN CAVIAR**  
Sweet & Robust Flavor  
1 oz Units  
**\$40.00 ea**



**BUTTERFLIED EEL FILLET**  
Farm Raised  
10 lb Case, Frozen  
**\$250.00 cs**

### Soup & Salad Special



**HOMEMADE POTATO SALAD**  
Aunt Connie's Famous  
5 lb Unit  
**\$20.00 ea**



**WEST COAST OYSTER STEW**  
Aunt Connie's Famous  
Homemade  
**\$40.00 gal**

### Tinned Special



**GARFISH IN OLIVE OIL**  
115 Gram Tin  
50 per Case  
**\$100.00 cs**



**OCTOPUS IN OLIVE OIL**  
111 Gram Tin  
50 per Case  
**\$250.00 cs**



**FRESH GREEN CABBAGE**

Perfect for Coleslaw  
50 lbs Case

**\$20.00 cs**



**CURED MULLET ROE**

Product of Italy  
5 oz Unit

**\$30.00 ea**



**TRADITIONAL SQUID SALAD**

Aunt Connie's Famous  
5 lb Unit

**\$35.00 ea**



**\$4.00/lb**

**BREADED SHRIMP**

21/25 Count  
10 lbs Case, Frozen

**\$40.00 cs**



**CHILEAN SEA BASS**

8 oz Portions  
10 lbs Case, Frozen

**\$20.00 lb**



**WILD CAUGHT DUNGENESS CRABS**

1.5- 2 lbs Whole Crab  
30 lbs Case, Frozen

**\$7.00 lb**



**HAMACHI FILLETS**

"Japanese Yellowtail"  
Farm Raised

**\$12.00 lb**



**WILD CAUGHT LOBSTER TAILS**

2 oz Each  
10 lbs Case, Frozen

**\$15.00 lb**



**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](http://SamuelsSeafood.com)

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

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