



FISH TALES™

SEPTEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

BERKWOOD FARMS

A model for sustainable agriculture and community engagement



SEPTEMBER SPECIALS

Get ready for Fall savings

SPANISH SEAFOOD SPHERES

Once you pop!
You can't stop!

ADELPHIA

Deptford, NJ's hotspot
redefining dining
and entertainment

Samuels Spotlight

Adelphia Restaurant and Event Center

The Deptford, NJ Hotspot Redefining Dining and Entertainment

By Zachary Blumberg



The Adelphia Restaurant and Event Center in Deptford, New Jersey, is more than just an eatery—it's a dynamic, multi-faceted destination. For 37 years, this family-owned establishment, run by the Balis family, has been a beloved spot for locals and visitors alike. Whether you're dining in, hosting a special event, or enjoying their catering services, Adelphia delivers a memorable experience every time.

The menu at Adelphia is a testament to culinary creativity and tradition, blending classic flavors with innovative twists. Every 3 to 5 years, the menu is refreshed to offer new delights while maintaining beloved favorites. Seafood is a standout, with much of it sourced from the reputable Samuels. Among the highlights is the "Seafood Fantasy," a dish that lives up to its name, featuring jumbo shrimp, scallops, mussels, and lump crab meat over linguine, paired with assorted vegetables and bathed in a chardonnay lemon cream sauce. The

fire-roasted salmon, cooked on a cedar plank and served with roasted potatoes and asparagus, is another crowd-pleaser. For a unique twist on a classic, try Adelphia's Po'Boy Burger, where grilled Cajun shrimp takes the place of beef, topped with a white cheddar Old Bay cheese sauce, lettuce, tomato, and onion, all nestled between two buns. Complement your meal with a selection of beers, wines, and handcrafted cocktails.

Adelphia's true strength lies in its versatility. Spanning 30,000 square feet, this venue is equipped to host everything from intimate gatherings to grand celebrations. With multiple ballrooms, a lively lounge with a bar that features live bands and DJs, and inviting outdoor seating, Adelphia is an ideal setting for weddings, banquets, parties, and more. Their catering service extends beyond the restaurant, making it possible to bring the Adelphia experience to any location. Whether you're planning a cozy dinner for four or a wedding for

400, Adelphia has the expertise and space to make your event unforgettable.



Employees of the Month

David Anderson



David Anderson, a foreman based in our Philadelphia warehouse, has been with Samuels since October 2023. His proactive approach and dedication on the dock have made a significant impact. David's eagerness to learn and grow is evident, and his contributions are greatly valued.

We look forward to his continued success and wish him a long and fulfilling career with Samuels Seafood Company.

Tim McCullough



Tim McCullough, a retail associate at Samuels retail store, Giuseppe's Market, has been a dedicated member of the team since September 2023. Tim exemplifies the qualities we highly value: dedication, a positive attitude, and a commitment to excellence. His unwavering support and extensive knowledge have been invaluable to his colleagues, and his proactive, solution-oriented approach consistently drives our success.

We deeply appreciate Tim's hard work and the respect he brings to his role.



Spanish Seafood Spheres: Once you pop, you can't stop

Not only are they beautiful, but these seafood spheres produced in Spain are packed with flavor. Perfect for raw or cooked shellfish (think oysters and clams) or adding a pop to seafood carpaccios or crudos, these spheres are available in three distinct flavors: Cuttlefish Ink, Plankton, & Sea Urchin.

Each jar contains 220-240 spheres, ideal for garnishing raw bar items, tuna steaks, seafood dishes, and, of course, the summer staple: deviled eggs. These spheres are a must-try, providing the purest flavor of the sea in an easy, ready-to-use form. Experience the magic of these edible spheres that burst in your mouth, delivering a delightful and innovative taste sensation.



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Berkwood Farms:

A Model for Sustainable Agriculture and Community Engagement



In an era where sustainability is no longer just a buzzword but a critical necessity, Berkwood Farms stands out as a shining example of how agricultural practices can harmonize with environmental stewardship and community involvement. Located in the heart of rural America in Des Moines, Iowa, Berkwood Farms has emerged as a beacon for those who believe that farming can be both productive and responsible.

Founded in 2005, Berkwood Farms has always been driven by a mission to not only produce high-quality, 100% Berkshire Pork, but also to make a positive impact on the local community and the environment. What sets Berkwood Farms apart is its comprehensive approach to sustainability, which includes innovative farming techniques, a commitment to animal

welfare, no antibiotics or hormones, and a pride in pork unmatched by competitors.

One of the cornerstones of Berkwood Farms' success is its dedication to the welfare of the animals. Sustainable and humane operations used on all farms ensures that the earth friendly production practices are used to establish an ecologically sustainable farming environment.

In addition to its organic practices, Berkwood Farms has an unbelievable track record in meat quality. Why settle for a pale imitation when you can have the real thing? Berkwood Farms 100% certified pure heirloom Berkshire pork is distinctive for its rich ruby color and exquisite marbling, tenderness, and depth of flavor. Don't just take our word for it. In 1992, the National Pork Board tested nine sire lines for

their meat and eating quality. Berkshire pork placed first in nineteen of twenty traits, including loin color, loin tenderness, loin marbling, best tasting, superior moisture content. Berkwood Farms Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all, its consistent flavor. This juicy, delicious ruby red pork is unlike anything you have ever tasted and is simply unmatched.

Berkwood Farms Kurobuta pigs the way nature intended. Pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood Farms standards meet and exceed all other welfare standards because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farms Kurobuta pork is superior because of



their vegetarian diet consisting of all-natural corn and soybeans. In conclusion, Berkwood Farms exemplifies how modern agriculture can be both productive and sustainable. By embracing organic farming methods, investing in renewable energy, and actively engaging with the community, Berkwood Farms sets a high standard for other farms to follow. As we navigate the challenges of

climate change and environmental degradation, the farm's approach offers valuable lessons in how to achieve a balance between agricultural productivity and ecological stewardship. In doing so, Berkwood Farms not only cultivates the land but also nurtures a more sustainable and connected world.





GET READY FOR FALL



**NORWEGIAN CAUGHT
FLOUNDER FILLETS**
3-5 oz Each
10 lb Case
\$3.00 lb



**CHOPPED
SEA CLAMS**
Hand Shucked
5 lb Unit
\$5.00 lb



**WILD CAUGHT
SQUID**
Steaks
5 lb Unit
\$7.00 lb



**WILD CAUGHT
MEXICAN SHRIMP**
U/15 Count
5 lb Unit
\$9.00 lb



**YOUR CHOICE COLD WATER
LOBSTER TAILS**
5/6 oz.
Canadian or Australian
\$30.00 lb | \$35.00 lb



**RAW LOBSTER
TAIL**
No Shells
5 lb Unit
\$25.00 lb



**SNAP & EAT JONAH
CRAB CLAW**
Triple Scored
20 lb Case
\$5.00 lb



**PAELLA
STOCK**
From Spain
200 Gram Jar
\$5.00 ea



**PEELED & DEVEINED
TAIL OFF SHRIMP**
U/15 Count
10 lb Case
\$6.75 lb



**WILD WHITE
SHRIMP**
U/12 Count
30 lb Case
\$9.75 lb



**EASY PEEL
SHRIMP**
2/4 Count
20 lb Case
\$16.75 lb



**FROZEN
HAMACHI**
Loins
Raised in Japan
\$12.75 lb

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Please consult with your Samuels Sales Agent for more information.

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BERKWOOD FARMS
KUROBUTA PORK
 Boneless Butt
 50 lb Case
\$3.99 lb

Amphibious Reptile Specials



DRESSED SNAPPING TURTLE
 Wild Caught
 Frozen
\$10.00 lb



FROG LEGS
 4/6 Count
 5 lb Unit
\$7.00 lb



ALLIGATOR MEAT
 No New York Sales
 12 lb Case
\$15.00 lb



BONELESS TURTLE MEAT
 Wild Caught
 5 lb Unit
\$15.00 lb



AUNT CONNIE'S FAMOUS SNAPPER SOUP
 Philadelphia Old Style
 1 Gallon Unit
\$40.00 ea



SANTA CAROTA BEEF
 Ribeye
 25 lb Case
\$20.00 lb



FRESH COBIA LOINS
 Farm Raised
 V-Cut Skin on
\$10.00 lb



EDAMAME IN THE POD
 Soybeans
 20 lb Case
\$25.00 cs



FRESH NORTHERN WHITE HAKE
 House Cut
 Skin off Fillet
\$8.50 lb



KALUGA CAVIAR
 Canterbury Cure
 1 oz Unit
\$25.00 ea



SKIN ON MOULARD DUCK BREAST
 2 per Pack, 5 per Case
 ~10 lb Unit
\$15.00 lb



AUNT CONNIE'S FAMOUS LUMP CRAB MIX
 Ready to Make
 5 lb Unit
\$50.00 ea



LE PETIT BARACHOIS
 From PEI
 100 Count
\$1.00 ea



WILD CAUGHT LANGOSTINOS
 U/10 Count
 13.2 lb Case
\$25.00 lb



CHEF'S CORNER



Roasted Berkwood Farms Pork Butt

with Santa Ines Plums, Oranges, Butternut Squash, and Asian Pears



Ingredients:

- 1 Berkwood Pork Butt
- 1 cup Santa Ines plums
- 2 oranges, sliced
- 2 onions, sliced
- 2 Asian pears, peeled and sliced
- ¼ cup brandy
- 1 cup water
- 7 sprigs of thyme

Salt Rub for the Pork Butt:

- ¼ cup kosher salt
- 2 tbsp sugar (brown or white)
- 1 tsp toasted fennel
- 1 tsp ground coriander seed
- 1 tsp fresh thyme
- Zest of 2 oranges
- ½ tsp ground ginger

Instructions:

- Preheat the oven to 325°F.
- Prepare the Salt Rub:
 - Combine the kosher salt, sugar, toasted fennel, ground coriander seed, fresh thyme, orange zest, and ground ginger in a small bowl.
- Season the Pork Butt:
 - Rub the salt mixture over the Berkwood Pork Butt.
- Roasting:
 - Place the seasoned pork butt in a roasting pan.
 - Add the onions, thyme, plums, oranges, pears, and butternut squash around the pork.
 - Pour in the brandy, low-sodium soy sauce, and 1 cup of water or pork stock.
 - Cover the pan with a lid or foil.
- Cooking:
 - Roast the pork in the preheated oven for 2½ hours.
 - Increase the oven temperature to 375°F.
 - Uncover the pork and roast for an additional 45 minutes.
- Rest and Serve:
 - Remove the pork from the oven and let it rest for 15 minutes.
 - Slice or shred the pork, and enjoy!