



FISH TALES™

OCTOBER 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION

BALFEGÓ
The authentic
bluefin tuna



**OCTOBER
SPECIALS**

LEAF the savings to us

**OCTOBER IS NATIONAL
SEAFOOD MONTH!**

ROSETTA MAZZOTTA

A tribute to a beloved member
of the Samuels Seafood family

**YANAGA KAPPO
IZAKAYA**

Japanese dining with
a playful Philly twist

**MORE THAN
SEAFOOD**

Chicken! Salami! Duck! Oh My!

Samuels Spotlight

Yanaga Kappo Izakaya: Japanese Dining with a Playful Philly Twist

By Zachary Blumberg



Kani Ponzu (Photo by Paolo Jay Photography)



Salmon Poke & Shrimp Nachos (Photo by Paolo Jay Photography)

Chef Kevin Yanaga's **Yanaga Kappo Izakaya** offers a fresh, nontraditional twist on the Japanese dive bar experience in Philadelphia. Located at the corner of Fairmount Avenue and North 3rd Street in the vibrant Northern Liberties neighborhood, this high-energy restaurant opened earlier this year. Its name reflects the fusion of two Japanese culinary styles: **Kappo**, meaning "to cut and cook," where small dishes are prepared in front of customers, and **Izakaya**, a casual bar style known for drinks and snacks.

Seafood is the star of the menu, largely sourced from Samuels. While Japanese flavors dominate, Chef Yanaga incorporates unique touches. The popular shrimp nachos, made with tempura-fried Oishii shrimp, pickles, wonton chips, and guacamole, provide a bold fusion twist. The **Gohanmono** (rice dishes) and **Menmono** (noodle dishes) include standouts like the salmon and tuna poke bowls, both featuring umami cucumbers, guacamole, nori, seaweed

salad, bubu arare, and sesame. Sushi lovers can enjoy a crab roll served with drawn butter for dipping. Keep an eye out for the upcoming chef-curated dinner in Yanaga's secret **Omakase** room, where the "Sushi Whisperer" himself will surprise diners with an exclusive, multi-course experience.

Originally a BYOB, Yanaga Kappo Izakaya now boasts an impressive drink menu. Guests can enjoy cleverly-named cocktails like "Where Did You Learn How to Spin, No-Face?", a wide selection of sake, shochu, wine, beer, and mocktails. The restaurant features both regular and late-night happy hours, offering great deals on drinks and snacks.

The playful atmosphere, enhanced by anime-inspired décor and artwork, makes Yanaga Kappo Izakaya a lively and vibrant destination. Whether you're drawn by the creative food, the energetic setting—complete with anime and sports on the TVs—or the extensive drink menu, Chef Yanaga has created a space you'll want to revisit time and again.



Tuna & Guac Maki



West Coast Oysters

A Tribute to Rosetta Mazzotta

By Donna D'Angelo



It is with deep sadness that we announce the passing of a beloved member of the Samuels Seafood family, Rosetta Mazzotta, on September 18, 2024. Rosetta worked at our original location for over 35 years and was one of the most caring and loving members of our extended family.

Born in Calabria, Italy, Rosetta moved to Philadelphia in 1966 and settled with her family near the original Ippolito Seafood store at 13th and Dickinson. She was a cherished part of the vibrant Italian-American community that formed the heart of the neighborhood. Sam D'Angelo, the store's founder, fondly recalled seeing Rosetta as she pushed her children in their stroller to the store, where he would personally carry her purchases due to the lack of a ramp in the early days.

Rosetta's connection to Ippolito's grew over time, and in 1988, after her daughter Anna began working there, Rosetta joined our team in the food preparation department. Cooking came naturally to her, and she poured the same love and care into preparing fresh seafood, stews, salads, and soups at the shop as she did in her own kitchen. Her southern Italian roots were a perfect match for the Sicilian seafood traditions of Ippolito's, and her favorite dishes included Merluza, Baccalà, and Stoccofisso, which she lovingly prepared during the holidays.

Beyond her culinary talents, Rosetta was a nurturing presence at Ippolito's. After the passing of Sam's mother, Rose, and his Aunt Connie, Rosetta became a matriarchal figure at the shop, caring for Sam's four children and many of the employees. Her warmth, devo-

tion, and joy—especially in baking cakes for birthdays and holidays—brought a familial spirit to the store. One of her longtime colleagues, Mrs. Minh, fondly remembered how Rosetta's passion for Italian food and culture shone through in everything she did, and how they would exchange recipes—Rosetta making fried rice for her family, and Mrs. Minh preparing meatballs for hers.

Rosetta was more than just a coworker—she was the heart and soul of Ippolito's. She turned the cold, wet environment of a seafood shop into a place that felt like home, reminiscent of stepping into your Italian nonna's kitchen. A true professional, respected and loved by all, Rosetta's contributions and presence will be forever cherished.

Rosetta was a mother, grandmother, and mentor to many at Samuels Seafood. Her legacy of love, warmth, and dedication will live on in our memories and in the countless lives she touched. She will be deeply missed.



Rosetta Mazzotta

March 17, 1950 - September 18, 2024

Samuels Seafood Company: More Than Just Seafood



Berkwood Farms Berkshire Pork Tenderloin



La Belle Boneless Duck Breast

Despite our name, Samuels Seafood Company is about more than just seafood. We take as much pride in our meat selection as we do in our renowned seafood offerings. With a growing list of high-quality products, including Hudson Valley duck and artisanal salami, we're dedicated to providing a diverse and premium selection for our customers. Giuseppe's Seven Fish Club, a special membership program designed for retail customers in the Philadelphia region, also grants exclusive access to these exceptional products.

Last month, Giuseppe's hosted an exclusive Seven Fish Club event in partnership with Berkwood Farms, spotlighting their heritage breed pork. Chef Anne Coll curated a delightful menu that featured Pigs In a Blanket served with thyme

honey mustard, an Herb and Garlic-Crusted Pork Tenderloin paired with Santa Ines dried plums, Honey-crisp apple, and sherry gastrique, and a Rack of Pork glazed with ginger tamari sauce, served alongside roasted Brussels sprouts and sweet potatoes. Guests, including Berkwood Farms CEO Jake Mooers and VP of Sales Seamus Wilkerson, gathered to experience these exceptional flavors, available through Samuels.

Throughout the evening, Mooers and Wilkerson engaged with attendees, sharing insights into what makes their products stand out. The event was a great reminder that Giuseppe's Seven Fish Club—and Samuels as a whole—offers much more than seafood, with future events and exclusive tastings planned to highlight our diverse range of premium products.

For more information about Giuseppe's Seven Fish Club, please contact homedelivery@samuelsseafood.com or call 215-389-8906.



Il Porcellino Beef Bresaola



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CHEF'S CORNER

Grilled Tuna Loin

with Mojo Picón Sauce and Vegetables



Ingredients

Bluefin tuna

- 2 lb Balfegó bluefin tuna loin
- 1 tbsp extra virgin olive oil
- Pinch of salt

Mojo picón sauce

- 1/2 cup extra virgin olive oil
- 3 1/2 tbsp red wine vinegar
- 4 garlic cloves
- 2 dried red chilli peppers
- 1 tsp dried cumin
- Pinch of salt

Grilled vegetables

- 1 zucchini
- 1 eggplant
- 1 red bell pepper
- 1 cup mushrooms
- 2 ears of corn
- 1 tbsp extra virgin olive oil
- Pinch of salt

Instructions

Bluefin Tuna

- Place the Balfegó bluefin tuna loin on the grill, hydrated with oil, and cook it for about 3 minutes on each side.

Mojo picón sauce

- Incorporate all the ingredients in a blender, beat until homogeneous and leave it a couple of hours in the refrigerator.
- *The sauce is spicy, so if you are not a fan of spicy, do not include the two chili peppers during the preparation.

Grilled vegetables

- Wash all the vegetables in order to prepare the slices.
- Cut the eggplant and zucchini into slices.
- Cut the peppers in half and remove the seeds and stems.
- Add all the vegetables to the grill and cook them for 5 -15 minutes. Some vegetables will need more cooking than others, so it is important to check and turn the vegetables so that they are cooked on both sides.
- When they are cooked, remove them from the grill and add the mojo picón sauce.

Balfegó:

The Authentic Bluefin Tuna



Balfegó represents five generations of fishermen from L'Ametlla de Mar, Spain, a coastal town in the northwest Mediterranean Sea known for its rich fishing tradition. In the 1980s, the family ventured into bluefin tuna husbandry. After years of hard work, they transformed the traditional fishing of this species to become the world's leading company in the capture, feeding, research, and marketing of bluefin tuna. They operate under an innovative, sustainable business model, both socially and environmentally.

The company as we know it today was founded in 2002 by Manel and Pere Vicent Balfegó, Montse Brull, and Salomé Gaseni, with a singular mission: to bring the finest bluefin tuna to the world's top restaurants.

Today, Balfegó is present in over 42 countries, directly employing more than 200 people and indirectly supporting another 200. True to its origins, the company maintains its core values of honesty and closeness to its customers. Their aim is not only to be the world's best bluefin tuna company, but also to be the best tuna company for the world.

KEY ATTRIBUTES

Traceability:

Balfegó's traceability system is a global pioneer. With a mobile phone and the QR code provided with each serving, customers can access detailed information about the bluefin tuna they are purchasing or tasting. This includes capture date, location, weight, length, fat level, and health and quality certificates.

Sustainability:

Balfegó was the first Spanish fishing company to join the B Corp movement, reflecting their commitment to sustainability, social responsibility, and positive environmental and community impact.

Excellence:

Excellence is at the heart of Balfegó's product and production processes.

WHY IS BALFEGÓ CONSIDERED THE WORLD'S BEST BLUEFIN TUNA?

World Leaders in Fresh Bluefin Tuna:

After being caught, the tuna are transferred to Balfegó's aquaculture facilities, allowing the company to provide fresh, high-quality bluefin tuna year-round.



Optimal Fat Content:

Balfegó is the only company in the world that measures the fat percentage of each fish. Their tuna are exclusively fed blue fish, and they are harvested at the optimal fat point to ensure exceptional flavor and texture.

Ikejime Harvest Technique:

Balfegó employs the Japanese ikejime technique, ensuring that the bluefin tuna experience no stress or suffering during harvesting, resulting in a superior product.

Groundbreaking Traceability:

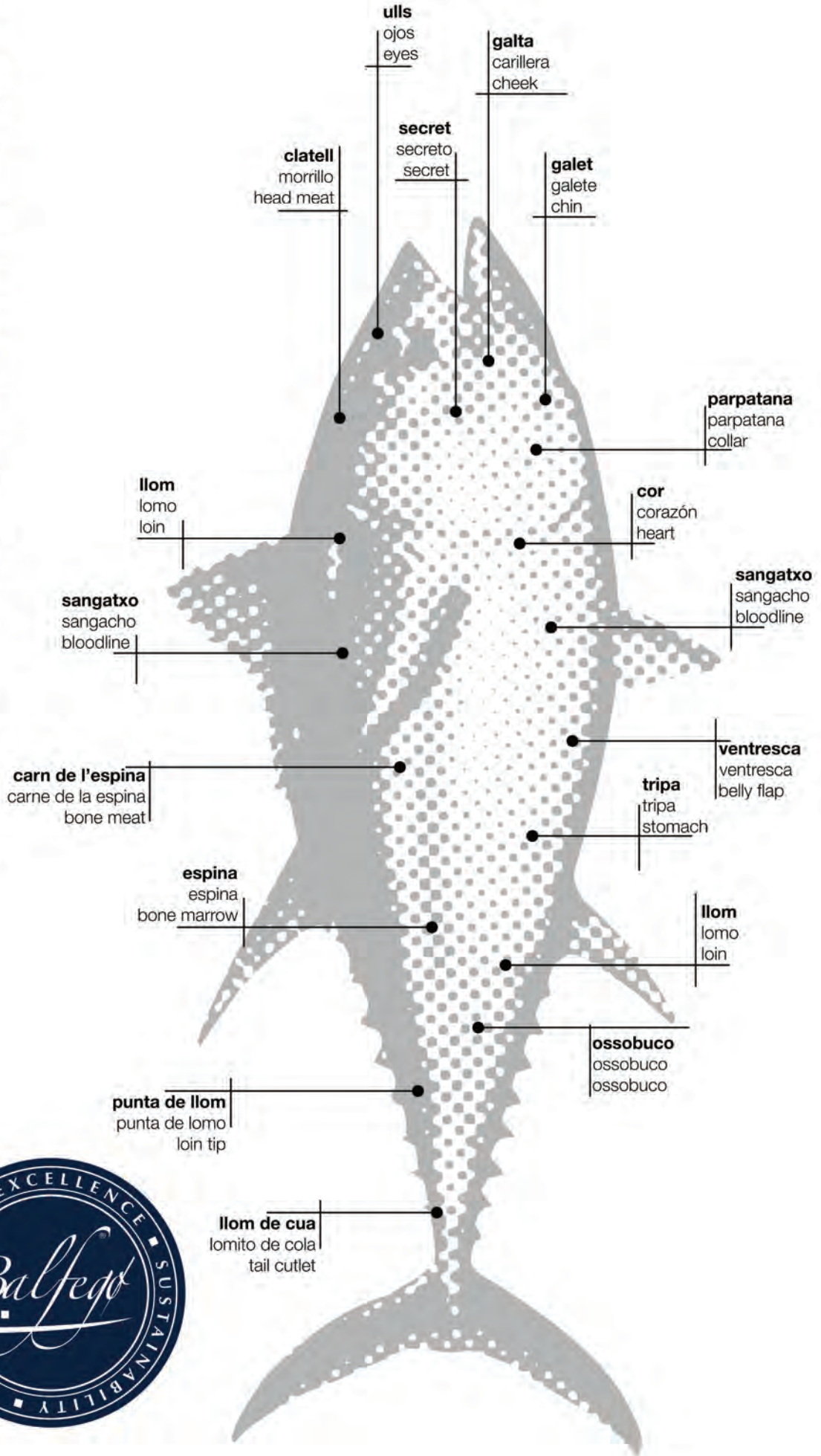
Their traceability system guarantees full transparency, sustainability, and food safety.

Commitment to Sustainability and R&D:

Balfegó holds the AENOR certification for environmental sustainability. Their R&D department collaborates with universities and scientific institutions on various research and innovation projects related to fisheries, species management, and product quality.



THUNNUS THYNNUS



Employees of the Month



Robert Dicristino

Samuels is proud to recognize Robert Dicristino, based in Philadelphia, who has been an essential member of the Samuels team since June 1993.

Robert, or Bobby, has been an invaluable member of the Samuels team for many years. He consistently goes above and beyond, juggling multiple responsibilities and contributing significantly to the smooth operation of our dock. His skills in handling and checking orders, managing truck loading, and training new employees demonstrate a deep commitment to quality and team development.

Bobby's hard work and dedication are crucial to our company's success, and his contributions do not go unnoticed. We congratulate Bobby and wish him continued success in the future.



Ronald Eells

Samuels is proud to recognize Ronald Eells, based in Philadelphia, who has been an essential member of the Samuels team since July 2007.

Ronald has been an invaluable asset to our team for many years. He consistently manages one of our key New York routes and is adept at handling virtually any route we assign him. His dedication shines in his handling of JFK airport pickups, managing demanding tasks with great skill and professionalism.

A true team player, Ronald is always ready to assist his fellow drivers in New York whenever they encounter issues, without hesitation. His rapport with our customers is exceptional, further underscoring his importance to our operation.

Ronald's commitment and versatility have made him a key asset at Samuels Seafood, and we are fortunate to have him. We could all benefit from more team members who embody his level of dedication and excellence.



Jennifer Bendijo

Samuels is proud to recognize Jennifer Bendijo, based in Las Vegas, who has been an essential member of the Samuels team since January 2022.

Jennifer relocated to Las Vegas over three years ago, bringing with her valuable experience from her work in Alaska's seafood industry. Since joining our team, she has quickly become our most reliable fish processor, demonstrating an exceptional level of skill and dedication.

Her extensive seafood processing experience ensures that our customers receive the highest quality products with precision and care. Jennifer has recently taken on the role of Quality Control point person, where she plays a critical role in maintaining superior seafood quality and managing our HACCP program, ensuring we meet all governmental food safety requirements.

For her outstanding performance and unwavering commitment, Jennifer Bendijo is truly deserving of the Employee of the Month recognition.



LEAF THE SAVINGS TO US



FARM RAISED COHO SALMON
Skin on, PBO Fillet
2-4 lb Each
\$6.99 lb



CUTTLEFISH INK
Product of Spain
500 Gram Unit
\$20.00 ea



SMOKED TROUT ROE
Canterbury Cure
2 oz Unit
\$15.00 ea



WILD CHILEAN SEABASS
8 oz Frozen Portions
10 lb Unit
\$20.00 lb



WILD CAUGHT BLUE PARROT FISH
House Cut
Skin on Fillets
\$15.00 lb



NEW ZEALAND ORANGE ROUGHY
6-8 oz Frozen Fillet
\$154.00 for 22 lb Case
\$7.00 lb



DOGFISH SHARK
16-22 oz Frozen Fillet
\$66.00 for 13.2 lb Case
\$5.00 lb



FRESH BLACK COD
House Cut
Skin on Fillets
\$10.00 lb



SOUTH ATLANTIC LOBSTER TAILS
4-4.5 oz
5 lb Unit
\$30.00 lb



LIVE MAINE BOAT RUN LOBSTERS
1-1 1/4 lb Each
20 lb Box
\$10.00 lb



COLD WATER LOBSTER TAILS
4 oz Each
10 lb Unit
\$25.00 lb



WARM WATER LOBSTER TAILS
4 oz Each
10 lb Case
\$25.00 lb

Sale Dates: October 1 - 31
East Coast
800-580-5810
215-336-7810

Call Your Sales Agent Today!
Special pricing is reserved for current Mid-Atlantic account holders and Giuseppe's 7 Fish Club members only. Price and availability subject to change. Additional freight charges may apply.
Please consult with your Samuels Sales Agent for more information.

SamuelsSeafood.com
Mid West
888-512-3636
412-244-0136



BALFEGÓ RANCH-RAISED BLUEFIN TUNA



CHEEKS **HEART** **BONE MARROW** **TRIPE** **TOP LOIN** **BELLY LOIN**
\$23.00 lb **\$20.00 lb** **\$20.00 lb** **\$20.00 lb** **\$22.50 lb** **\$23.50 lb**



WHOLE FOIE GRAS

Grade A
1-5-2.2 lb Each

\$42.00 lb

Sorry, No Pittsburgh Sales



SLICED FOIE GRAS

Grade A
2 oz Each, 10 per Pack

\$39.00 lb

Sorry, No Pittsburgh Sales



FOIE GRAS NUGGETS

Grade A
1 lb Bag

\$19.50 lb

Sorry, No Pittsburgh Sales



SKIN ON DUCK BREAST

2 per Pack, 5 per Case
~10 lb Unit

\$15.00 lb



CHANTERELLE MUSHROOMS

Wild Foraged
3 lb Unit

\$14.50 lb



OLSEN'S BRAND HERRING

In Cream
1 Gallon Units

\$35.00 ea



OLSEN'S BRAND HERRING

In Wine Sauce
1 Gallon Units

\$35.00 ea



UNAGI KABAYAKI FROZEN ROASTED EEL

11 oz Each
22 lb Case

\$200.00 cs



YUZU SUPER JUICE

Made in the USA
1 Liter Unit

\$20.00 ea



EXTRA VIRGIN OLIVE OIL

Santa Ines
5 Liter Unit, 3 per Case

\$50.00 ea \$145.00 cs



WHITE TRUFFLE OIL

From Italy
8.45 oz Unit

\$20.00 ea



SARDINES IN HOT TOMATO SAUCE

120 Gram Tin
30 per Case

\$25.00 cs



Happy National Seafood Month!



**ALL NATURAL
EASY PEEL SHRIMP**
U/12 Count
20 lb Case
\$9.89 lb



**CHEF'S CHOICE
WILD CAUGHT SHRIMP**
USA or Mexico
31/35 Count
\$4.89 lb



**WILD CAUGHT
BROWN SHRIMP**
U/15 Count
30 lb Unit
\$7.89 lb



**WILD CAUGHT
BLUE SHRIMP**
U/12 Count
30 lb Case
\$11.89 lb



**ALL NATURAL
MEXICAN CRABMEAT**
Wild Caught
Colossal
\$35.00 lb



**CLAW
CRABMEAT**
Pasteurized
12 lb Case
\$10.00 lb



**HAND CRAFTED
SALMON BURGERS**
4 oz Each, 32 per Case
Less Than \$1.00 A Burger
\$30.00 cs



**BREADED
OYSTERS**
25/35 Count
10 lb Case
\$75.00 cs



**MOON RISE
OYSTER**
From Massachusetts
100 Count
\$0.85 ea



**NEW ENGLAND
CLAM CHOWDER**
Aunt Connie's Famous
1 Gallon Unit
\$25.00 gal



**PADDLEFISH
CAVIAR**
Memphis Gold
1 lb Unit
\$250.00 ea



**FRESH
SCUNGILLI**
Cooked
1 lb Unit
\$17.50 lb