



# FARMERS & FISHERMEN PURVEYORS' AUGUST 31, 2020 EDITION

*Proudly taking care of you and your family in your Greater Atlanta neighborhood*

**WILD CAUGHT WAHOO, LABOR DAY GRILLING SPECIALS &  
EVERYTHING YOU NEED FOR THE PERFECT LABOR DAY!**

**FEATURED FRESH FISH: WAHOO (ST. MARK, FL)**

**WILD CAUGHT WAHOO BY CAPTAIN  
THOMAS NORVEL OF THE SHIP TWO SONS**

4 (7oz) portions per pack | 29.95/pkg

**OPAH SKIN OFF LOIN PORTIONS**

**FROM HAWAII'S PACIFIC COAST**

4 (7oz) portions per pack | 39.50/pkg

**FLOUNDER SKIN OFF 7OZ PORTIONS**

**FROM NORTH CAROLINA**

4 (7oz) portions per pack | 33/pkg

**LABOR DAY GRILLING SPECIALS**

**NATURAL AIRLINE CHICKEN BREASTS FROM**

**JOYCE FARMS**

2 (7-9oz) per pack | 2 packs per box | 19.95/box

**USDA PRIME BEEF FAT-ON BEEF BRISKET**

1 (17-21lbs) per pack | 99.95/box

**BUY A PRIME BRISKET & ENJOY A COMPLIMENTARY BBQ SAUCE**

**FROM CHEF BRIAN OF GOOD WORD BREWING THIS WEEK!**



## STAR-K GLATT KOSHER BEEF BRISKET

1 (approx. 22-24lbs) per pack | 9.99/lb

## USDA PRIME ANGUS TRI TIPS

2 packs per pack | 59.95/box

## USDA PRIME BEEF SHORT RIBS

3 bone plates | 2 plates per box | 84/box

## 3OZ ANGUS FILET MEDALLIONS (BEST BUY OPPORTUNITY! JUST \$2.90/FILET)

4 per pack | 4 packs per box | 45.95/box

## GEORGIA GROWN GATOR TAIL MEAT

11lb pack | 19.95/pkg

## PERFECT COMPANIONS FOR YOUR GRILLING MEATS

## BLACK ONION JAM FROM CHEF JARED OF THE ALDEN

4oz jar | 11.95/each

## BURGER PICKLES FROM CHEF BRIAN OF GOOD WORD BREWING

16oz deli jar | 7.95/each

## MAE-PLOY SWEET CHILLI SAUCE FOR CHICKEN

25oz bottle | 7.95/each

## HOT DOG BUNS FROM OUR LOCAL FATHER & SON BAKER

6 per pack | 2.95/pkg

## HAMBURGER BUNS FROM OUR LOCAL FATHER & SON BAKER

6 per pack | 3.95/pkg

## BLACK TRUFFLE KETCHUP, MUSTARD, & MAYO

7.05oz (Ketchup) & 6.34oz (Mustard & Mayo) per jar | 9.95/each

HOMEDELIVERY@FARMERSANDFISHERMEN.COM | 770.441.1100 | WWW.FARMERSANDFISHERMEN.COM





## EXCELLENT GRILLING SALTS

### MALDON SEA SALT

8.5oz box | 6.95/box

### MALDON SMOKED SEA SALT

4.4oz box | 8.95/box

### FLAKED BLACK TRUFFLE SEA SALT

2.47oz jar | 11.95/pkg



## THE PERFECT LABOR DAY GRILLING SIDES & PARTY FAVORS

### BLACK TRUFFLE POTATO CRISPS

3.25oz per pack | 7.95/pkg

### THYME SMASHED POTATOES FROM PROOF OF THE PUDDING

1.5lbs per pack | 12.95/each

### POTATO AU GRATIN FROM PROOF OF THE PUDDING

1lb per pack | 12.95/each

### SMOKED CHEDDAR SHELL PASTA FROM PROOF OF THE PUDDING

1lb per pack | 12.95/each

## AFTER GRILLING DELIGHTS

### KEY LIME PIE FROM LINTON HOPKINS

1 per pack | 25.95/each

### PECAN PIE FROM LINTON HOPKINS

1 per pack | 25.95/each

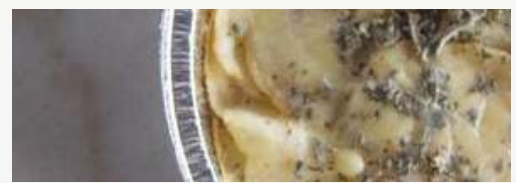
### SWEET HEAT PURPOSEFUL PECANS

8oz per pack | 17.95/pkg | Benefits Meals on Wheels!

### GLUTEN FREE SMALL BATCH CHOCOLATE

### CHIP/TOFFEE CHOCOLATE CHIP COOKIES

6 per pack (3 of each flavor) | 11.95/pkg



# ATLANTA CHEFS' RECIPE FOR 'WILD WAHOO WITH PECAN MEUNIERE SAUCE' FROM CHEF WILLIAM & JASON FROM HAMMOCK'S, UNDER

## THE CORK TREE & PRIME 120

Recipe calls for:

**4 EACH 7OZ WAHOO SKIN/OFF PORTIONS**

4 (7oz) portions per pack | 29.95/pkg

**1 CUP ALL PURPOSE FLOUR**

**1 TBSP + 2 TSP CAJUN SEASONING**

**2 EACH LARGE EGGS**

Georgia-Grown Organic Cage-Free Grade A Medium Brown (Chicken) Eggs available | 5.95/carton

**1/2 CUP MILK**

Gallon Whole Milk by Glover Family of Clermont, GA available | 5.95/each

**1/2 CUP VEGETABLE OIL**

**1 CUP PECAN PIECES**

**4 TBSP CHOPPED PARSLEY**

**2 TBSP CHOPPED GARLIC**

**1/2 EACH LEMON, JUICED**

**1/4 CUP WORCHESTERSHIRE SAUCE**

**1/4 CUP HEAVY CREAM**

**1 TSP KOSHER SALT**

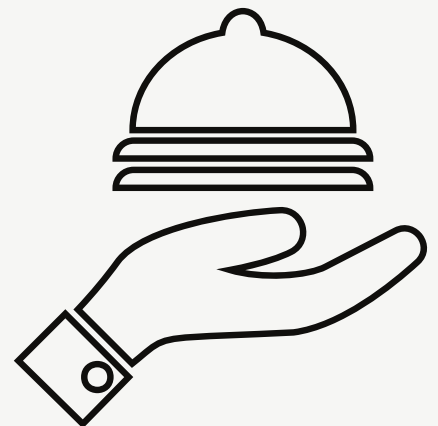
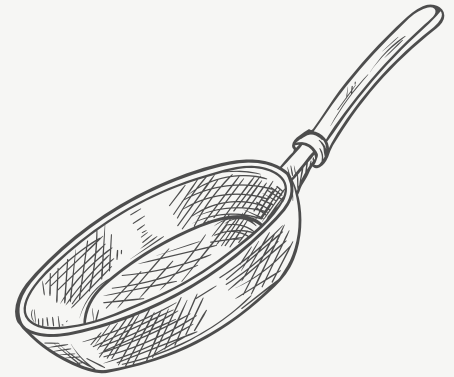
**1/4 TSP CAYENNE PEPPER**

### **DIRECTIONS:**

1. In a shallow bowl, combine the flour with 1 tablespoon of cajun seasoning
2. In another shallow bowl, whisk together the eggs and milk.



3. Season both sides of each fish with the remaining 2 teaspoons of Cajun seasoning.
4. In a large nonstick skillet, heat the oil over medium-high heat.
5. Dredge the fillets in the flour, coating evenly.
6. Dip the fillets in the egg mixture.
7. Dredge again in the flour seasoning, shaking to remove any excess
8. When the oil is hot but not smoking, add the fillets and pan fry until golden, about 3 minutes per side.
9. Transfer to a warm platter.
10. Discard any oil remaining in the skillet and wipe clean with paper towels. Return the skillet to the stove.
11. Over medium heat-high heat, melt 2 tablespoons of the butter. When the butter foams, add the pecans and cook, stirring, until lightly toasted, 1 to 2 minutes.
12. Add the parsley, garlic, lemon juice, Worcestershire, and cream, and cook, whisking, for 15 seconds.
13. Remove from the heat.
14. Add the salt and cayenne.
15. Return to low heat and whisk in the butter, 1 tablespoon at a time, adding each piece before the previous one has been completely incorporated.
16. Continue until all the butter is incorporated and the sauce coats the back of a spoon, removing the pan from the heat to prevent the sauce from getting too hot and breaking.
17. Remove from the heat.
18. To serve, place the fillets on dinner plates and spoon the sauce on top.
19. Enjoy!





# THE LIFE OF CHEF WILLIAM SIGLEY

William Sigley is a locally renowned Chef located in the Metro Atlanta area of Georgia. Having worked in the industry for over 25 years he brings much experience and talent to his position. Chef William got his start in Las Vegas, Nevada where he worked under such Chefs as Wolfgang Puck, Todd English, and many more. He partnered with Jason Sheetz in 2011 after having worked together for the Here to Serve organization for several years. The duo realized that they made a great team and decided it was time to go out on their own. After a period of consulting for other restaurant operators, the two launched Hammocks Trading Company in Sandy Springs, Georgia on August 3, 2012. Lauded as a top 100 "Neighborhood Gem" in the country, Hammocks has also garnered much local acclaim, including a 3 star review in the Atlanta Journal Constitution. Jason Sheetz and him then opened their next restaurant together Under The Cork Tree at The Prado in Sandy Springs in 2016. William Sigley lives in Woodstock, Georgia with his wife and four children. In his spare time he enjoys gardening and restoring vintage Mercedes.



Pictured: Outdoor seating at Hammock's Trading Company (Sandy Springs)

# THE LIFE OF JASON SHEETZ

Jason Sheetz is an Atlanta native, growing up right here in Sandy Springs. His love for the area and its neighborhood charm is what drew him back here to open Hammocks Trading Company. After graduating from the University of Georgia, Jason began his management career with Chequers Seafood Grill at age 23. Shortly after, he accepted a position managing for the Liberty House Restaurant Group. Working at Atlanta's highly acclaimed fine dining establishments, Blue Ridge Grill and Bones, Jason gained invaluable knowledge and experience. At 26, Jason took an opportunity to work for Master Chef Tom Catherall, (owner of Here to Serve Restaurants) at Goldfish Restaurant. Catherall moved Jason into the General Manager position quickly.

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In 2008, Jason became the General Manager at Twist, and then the Area Director for Here to Serve Restaurants in 2010. While working for Here to Serve, Jason met and immediately befriended Chef William Sigley. They shared a vision: To open a local establishment where guests could sit back and relax while enjoying exceptional service and dine on dishes prepared flawlessly with the freshest ingredients. From this idea, Hammocks Trading Company was born where the motto is to "Eat, Drink, Hangout!" Jason and his wife, Lake, reside in Kennesaw with their two children, Colton and Piper. They all share a love for travel and adventure. Spelunking, hiking and camping are family favorite activities.



Pictured: Outdoor seating at Under the Cork Tree (Sandy Springs)



Pictured: Outdoor seating at Prime 120 (Woodstock)

**IN ADDITION TO OUR OTHER FEATURED RESTAURANTS, WE HIGHLY RECOMMEND VISITING OR ORDERING FROM HAMMOCK'S TRADING COMPANY, UNDER THE CORK TREE & PRIME 120**



WE INVITE YOU TO TUNE IN ON THE ATLANTA JEWISH CONNECTOR'S FACEBOOK BROADCASTING EVENT OF "COOKING CHATTER" ON SEPTEMBER 6TH! THE FOUNDER & CEO OF FARMERS & FISHERMEN, KIRK HALPERN, WILL DISCUSS WITH CHEF BLAISS NOWAK OF NOWAK'S RESTAURANT THEIR SHARED PASSION FOR COOKING AND WHAT MAKES A GREAT STEAK! RSVP ON FACEBOOK TO GET ACCESS AND ALL UPDATES REGARDING THIS SPECIAL COOKING EVENT!

SUNDAY, SEPTEMBER 6, 2020 AT 4 PM – 4:30 PM

## Cooking Chatter: Cooking with the Pros!

Facebook Live

About

Discussion

Going 

# Save The Date!

JOIN JEWISH ATLANTA'S COOKING CHATTER

## SUNDAY, SEPTEMBER 6 AT 4:00 PM

### FACEBOOK LIVE COOKING SHOW



HOST  
**KIRK HALPERN**  
CEO OF  
FARMERS & FISHERMEN

SPONSORED BY



Atlanta  
JEWISH CONNECTOR



CHEF  
**BLAISS NOWAK**  
CHEF AND OWNER OF  
NOWAK'S RESTAURANT

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