

**QUINLAN'S**  
FISH

# Newsletter

Issue 11

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[Kerryfish.com](http://Kerryfish.com)

Photo: Stephen Phelan Photography



**Smoked Salmon  
Season**

**Kenmare Select Range**

**Expansion Update**

# Smoked Salmon Season

October is well and truly over which means the countdown to Christmas is officially on! Though the coming six weeks are always the busiest of the whole year we genuinely love when our family smoke house is at full tilt and when there is a great hustle and bustle around our headquarters in Renard Point.

This year, you can choose from an array of our delicious smoked salmon ranges such as our [Irish Organic Smoked Salmon](#), Our [Superior Smoked Salmon](#), and our [Kenmare Select Range](#).

Since you, our newsletter readers have been so supportive all year, we are going to leave you in on a secret...our [Wild Smoked Salmon](#) is in stock at the moment on Kerryfish.com!!

Our stock this year is very limited as the wild smoked salmon was unfortunately very scarce this summer,

which means this product is even rarer than it was before.

So if you are looking to have wild salmon on your table this Christmas you can secure this delicacy by ordering today and selecting a delivery date for December.

Alternatively our Quinlan's [organic salmon](#) is equally as splendid which is farmed in the unpolluted waters of the Atlantic Ocean.

Our [Superior Smoked Salmon](#) is also an highly acclaimed product that won us GOLD at the Irish Food awards this year as you know.

You can discover the whole range on [kerryfish.com](#)



GIVE THE GIFT OF  
SMOKED SALMON  
THIS CHRISTMAS

# Smoked Salmon Season

Smoked salmon is synonymous with Christmas and it is no wonder why. It is one of the easiest yet delicious treats to put together during the festive season.

It is always a good idea to have a side of smoked salmon stashed in the fridge, that you can take out if you have unexpected visitors or if you are looking to feed a lot of mouths - all you need is lots of smoked salmon, homemade brown bread and a squeeze of lemon and you are guaranteed to have your guests leaving very satisfied and of course very festive.



Over the next few weeks we will be sharing our Top Tips for enjoying smoked salmon as well as the best practices to ensure that it stays in prime condition during the festive season.

We will also have lots of cook along reels up on our instagram page in the coming weeks so be sure to follow us over there if you don't already!

## **SHIPPING NOTICE FOR THE UNITED KINGDOM**

Unfortunately we have made the very hard decision not to deliver to the UK this

Christmas, we completely understand that this is very disappointing for a lot of our customers based in the UK. It will be the first time we will not be shipping to the UK since we started the mailing service over 50 years ago.

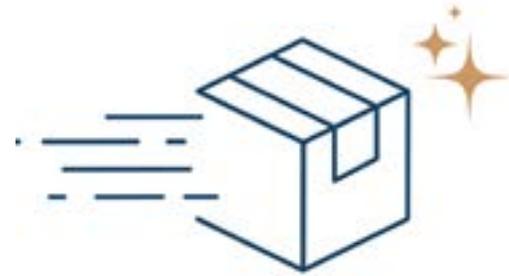
This is as a result of the delays at the custom borders due to Brexit, by the time our smoked salmon would get to you it would unfortunately be spoiled.

We will however be delivering to Northern Ireland with DPD.

# Smoked Salmon FAQ's

## *The best date to ship for Christmas?*

This year we are recommending all our customers to select their delivery date the week of the 13th of December. Our official last shipping date is the 20th of December. This ensures you will get your package in time for the big day.



## *How long will the smoked salmon last for?*

Our smoked salmon will last for 30 days once it is left unopened and in the fridge. Once it is opened it will last up to 7 days provided the salmon is well sealed. You can freeze the salmon up to 3 months. Always refer to the best before date on the packaging.



## *How long will delivery date?*

Once your parcel is ready to go from our factory, DPD collect it and they deliver all around Ireland and Northern Ireland with Next Day Delivery. For International orders UPS collect the parcel and it will be delivered Next Day or the day after.



# Our Kenmare Select Range

We are often get asked about our Kenmare Select Smoked Salmon range and how it differs from our original Quinlan's smoked salmon.

Our Kenmare Select brand has a very unique taste, it is almost akin to a 'sashmi' style taste with a light saltiness and a light oak smoke.

In this range we offer an [Organic Smoked Salmon](#) and a [Mild Smoked Salmon](#), as well as our [Royal Fillets](#)

This smoked salmon can also be selected in a seaweed flavour, this flavouring includes seven different types of seaweed that are sourced from the fresh, rugged shores of Donegal.

This unique combination of seaweed and oak in the smoke offers a rounded woody taste with a subtle hint of walnut.

This salmon is dry cured by hand which adds a freshness and taste of the sea.



Kenmare Select

# The Crab is still Coming

Though the [crab](#) season got off to a slow start this year it is really making up for it now. We are in mid November and we still have boats out on the Portmagee Harbour fishing fresh crab with landings every week.

## *Crab au Gratin*

[Crab](#) au gratin is one of those recipes that will never fail to impress! The sweet taste of the crab immersed in a cheesy crumbly dish - really, who could say no?

- Serves 6 starter portions

### *Ingredients:*

- [500g Quinlan's Crab Meat](#)

- 3 Tbsp. butter

- 3 Tbsp. flour

- 270mls milk (heated)

- 1 tsp. cajun seasoning

- 100gs cheddar cheese, grated and divided

- 35gs breadcrumbs

- Salt and pepper to taste

- Chopped parsley for decoration

### *Method:*

1. Preheat oven to 200 degrees

2. Melt butter in skillet on medium heat.

3. Add flour, stirring well—do not let it brown.

4. Stir in hot milk and continue stirring until it comes to a boil, then turn heat to simmer.

5. Add cajun seasoning, then salt and pepper to taste.

6. Add 60grams of cheese and let melt.

7. Add crab meat and toss gently

8. Spoon the mixture into 6 small casseroles or ramekins and toss with the remaining cheese, mixed with the breadcrumbs.

9. Bake in a 400° oven, until the top begins to brown, about 3 or 4 minutes.



# Our Quinlan's Factory Expansion

We are delighted to announce the completion of our investment project to expand our facilities at our Renard Point factory with a total investment of €723,656.00.

The project was part funded by the Irish Government and the European Maritime and Fisheries Fund under the Seafood Capital Investment Scheme and was administered by Bord Iascaigh Mhara (BIM), Ireland's Seafood Development Agency.



This investment is a significant boost for our business. The funding we have received from BIM through the European Maritime Fisheries Fund will enable us to expand our smoked salmon exportation throughout Europe. This increase in output will enable us to employ more of the local community with already an increase of seven people in our taskforce as a result of this investment, in areas such as IT, quality control etc.

We are one of eight companies that received funding under the European Maritime Fisheries Fund (EMFF). The overall funding programme which runs from 2014-2020 was adopted by the European Commission in December 2015 and launched in January 2016 by the Minister for Agriculture Food and the Marine.

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For any enquiries email [sinead@quinlansfish.com](mailto:sinead@quinlansfish.com) or call 066 9472177