



Kumamoto



Virginia



Pacific



Olympia

Ready for the taste of fresh, chilled raw oysters straight from Washington's Puget Sound shellfish beds? Here's some information about the oysters that you will be receiving. No matter how you prepare them, oysters go from ocean to table beautifully. You can shuck (see below to learn how) and serve them plain or with a mignonette. A couple mignonette ideas are to use lemon and pepper, mild chile and cherry tomato, champagne and herbs, or, of course, the traditional mignonette of champagne and minced shallots.

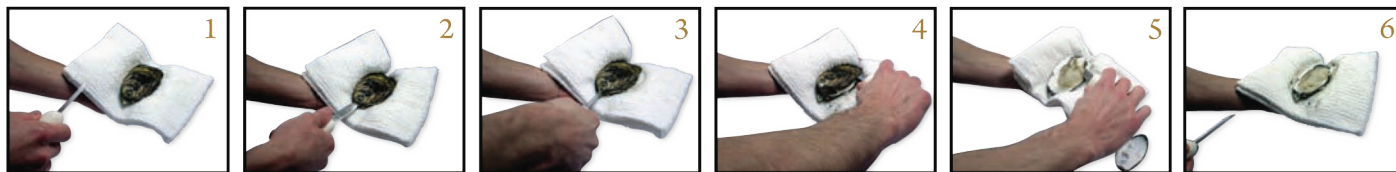
Extra Small Pacific Oysters are extremely hearty and they have a highly-prized, mild flavor. They are very small, measuring only 2.5 to 3 inches long.

Virginia Oysters have a clean, briny, smooth sweetness with a pronounced mineral finish. It takes 3 to 5 years for Virginicas to mature to a minimum market size of 3¼ inches.

Olympia Oysters are very small, but they have a full-bodied flavor. They are often the pick for first-timers because of their small size, which is not much bigger than a 50 cent piece.

Kumamoto Oysters have a gentle saltiness. With its deep cupping and highly sculptured, fluted shell, this smooth, fruity morsel makes it a favorite of half-shell connoisseurs. It is, in fact, quite small, only slightly larger than the tiny Olympia oyster.

Opening oysters is easy!



1. With a towel in hand (to protect your hand from the oyster knife), hold it cupped side-down, with the hinge toward you.
2. Wedge an oyster knife into the hinge.
3. Use short twisting and prying movements to loosen the top shell from the bottom shell.
4. Rotate the oyster knife so that it is perpendicular to you and slide it under the top shell. Remove the top shell.
5. Now run the knife under the oyster to separate it from the bottom of the shell.
6. It is now ready to enjoy. Dress in a mignonette or slurp away.