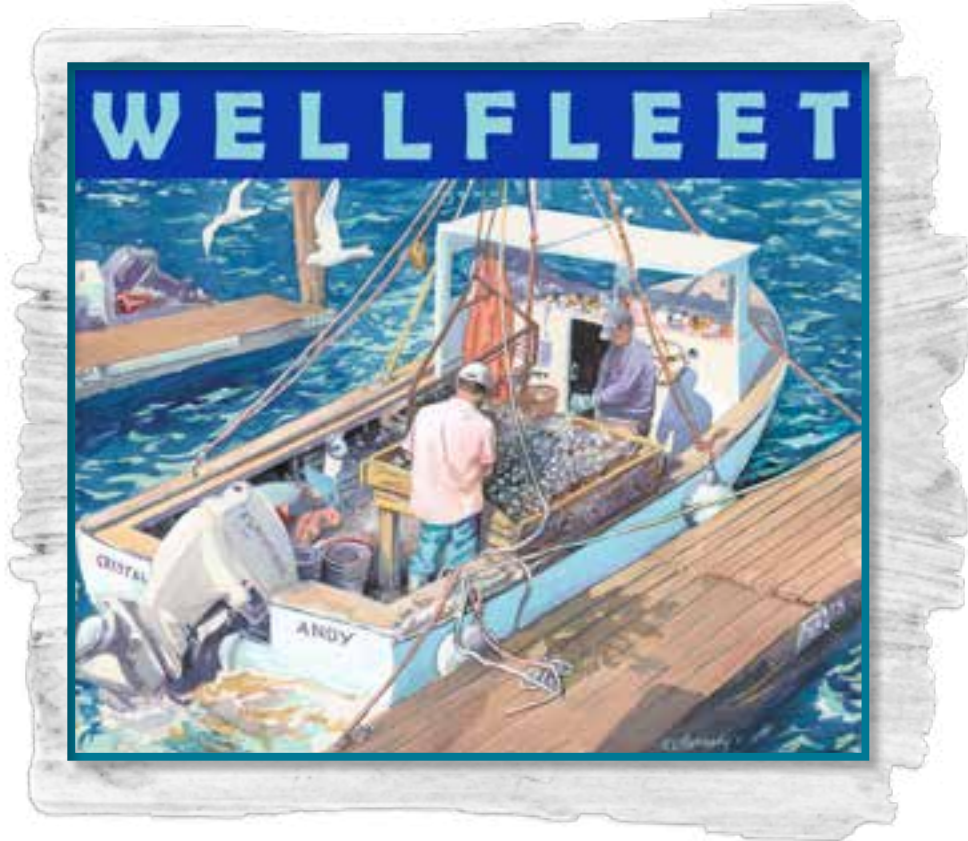


The Wellfleet Oyster



Wellfleet oysters have been considered some of the world's best for generations.

Although people may not agree on which oysters are best, they do agree a real difference exists among oysters grown in different locations. Wellfleet oysters tend to be long and strong-shelled. Experienced tasters know that they are plump and clean with a distinctively good balance of creamy sweetness and brine. But what else makes Wellfleet oysters special?

Cold waters—The average temperatures in Wellfleet's estuaries are colder than those in more southerly waters. Cold water temperatures slow down the oysters' metabolisms, helping them store compounds called glycogens, a process akin to carbo-loading, that make the oysters sweeter tasting.

High salinity—The salinity in Wellfleet Harbor is also relatively high (28 parts per thousand) compared to the more brackish waters of, for example, upper Chesapeake Bay. Experienced tasters find that oysters that grow in saltier waters tend to have a cleaner, sharper flavor.

Big, fast-moving tides—Wellfleet waters have significant tides, averaging around 12 feet, and broad, shallow estuaries. This means a high volume of fresh, plankton-rich ocean water washes swiftly through and feeds the oyster beds twice a day. Also, regular exposure to air on the flats help make Wellfleet oysters very hardy, thus able to withstand shipping and stay fresh for the consumer.

Environment or Mercoir—Oysters are flavored by what they feed on. The unique mix of nutrients and local species of phytoplankton that inhabit Wellfleet are different than those even as nearby as Cotuit, Massachusetts and these variations greatly contribute to the Wellfleets' distinctive flavor.

Clean water—Wellfleet oysters are fortunate to grow in a clean, contaminant-free area. Throughout the years, the estuaries have remained remarkably clean. Wellfleet residents are grateful that pollution and oil spills have not hurt the oyster beds, and work hard to keep it that way.

Savor the unique taste of Wellfleet oysters at any Wellfleet oyster bar or come to the Wellfleet OysterFest.



HOW TO *Shuck an Oyster*

STEP 01



First, rinse your oysters in cold running water and scrub them if they are really dirty. If you are not shucking them immediately, store them in the refrigerator in a perforated container with a wet towel and ice covering them.

STEP 02



Using either a rubber glove or a clean kitchen towel to protect your hand from the shell and the knife, hold the oyster cup side down in your palm with the hinge towards you and the knife in your dominant hand.

STEP 03



Insert the knife into the hinge of the oyster. Once the tip is inserted about a quarter of an inch, twist the knife to pop the seal. Follow the contour of the top shell with the knife, cut through the adductor muscle and remove the top shell.

STEP 04



To cut the adductor muscle on the bottom of the shell, guide the knife under the oyster from the top and slice the muscle, keeping the oyster intact and preserving as much of the oyster liquor as possible. Serve on ice.