

FOR IMMEDIATE RELEASE

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OYSTER SHUCKING 101
A class you can really sink your teeth into

Seafood lovers should celebrate as the summer months wind down and waters cool with the beginning of fall. Canada's own Maritime oysters, a true seafood delicacy, enter their peak season in September, a fact that's sure to satisfy hungry foodies ready to slurp back the yummy mollusks. To coincide with the new fall season, Adam Colquhoun, longtime oyster enthusiast and owner of hip Queen Street West restaurant Oyster Boy, will be starting up fun, interactive oyster shucking classes for up to ten participants, starting on Saturday, October 12, 2002.

With some of the top oyster shuckers in Canada shucking up to 1,000 oysters every night, Oyster Boy is the perfect place to learn the art of shucking. "Oyster Boy is more than just a restaurant," says the upbeat and casual Colquhoun. "We consider ourselves to be a shellfish information centre because the staff is so knowledgeable and ardent about what we do." Participants in the two hour lessons will learn the answers to all of the oyster questions they had never thought to ask, including where oysters come from, how they feed, mate and reproduce, how they are harvested, how to tell a good oyster from a bad oyster and finally, how to shuck an oyster.

"First, we guide participants through shucking a 'standard' oyster, which is the most difficult oyster to shuck because its shell is hard and misshapen. Then, we move onto the 'choice' oysters that people will recognize from restaurants and fine grocery stores. By the end, there will be no oyster they can't shuck, allowing them to offer oysters in their homes, courtesy of Oyster Boy, of course."

During the class, participants shuck a number of oysters, twelve of which they are given to savour immediately or take home to freeze to enjoy later. As well, they leave with an Oyster Boy shucking knife, a t-shirt, an Oyster Boy bag containing six of the very best choice oysters and enough oyster wisdom to impress any connoisseur. Cost for the class is a deal at \$30.00.

Interested parties can call Oyster Boy at 416.534.3432 from 9 a.m. – 5 p.m. to schedule a class. Classes will take place on Saturday/Sundays and are also available to corporations as an off-the-wall team-building exercise like no other. Oyster Boy is located at 872 Queen Street West and is open seven days a week, from 9 a.m. – 6:30 p.m.