

FOR IMMEDIATE RELEASE

December 2002

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**IS OYSTER STUFFING ON THE HOLIDAY MENU?
Oysters add variety and nutrition to holiday dining**

To date, every oyster shucking class that Queen Street West's Oyster Boy has offered has been sold out. Since the hip oyster pub, caterer and wholesale distributor first began hosting fun, interactive lessons in mid October, 120 eager mollusk devotees have experienced two hours of oyster education, including the art of oyster shucking. Oyster Boy co-owner Adam Colquhoun is thrilled but unsurprised by the turnout. "We are in the height of the oyster season. With the holidays around the corner, people want to learn how to prepare and serve oysters so they can include them in their dinner or cocktail parties."

There are a variety of ways to incorporate oysters into a holiday menu. Perhaps the easiest and most popular method is to offer guests a platter of raw oysters, served on ice and accompanied with lemon and tobasco or with any number of gourmet sauces to complement the natural salt of the oyster. Oysters can also be incorporated into more traditional holiday fare. "Oysters add a unique, gourmet flavour to an everyday stuffing recipe. As well, it adds a healthy serving of proteins, minerals and vitamins. I offer oyster stuffing every year during the holidays and it is a big hit with friends and family," says Colquhoun.

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While the holidays conjure up traditional images of roasted turkey with stuffing and gravy, with Christmas Eve as Oyster Boy's busiest wholesale night of the year, clearly oysters hold a place in the holiday menu. The relatively small restaurant sold 18,000 oysters, unshucked and plattered on Christmas Eve last year. "We're expecting to sell about 30,000 oysters this Christmas Eve. We have seen a great upsurge in orders each year and oysters as a whole are becoming an increasingly trending menu item" says Colquhoun.

Those interested in serving oysters this holiday season can opt to do it themselves with the help of a shucking class or, for the less ambitious, Oyster Boy caters parties and events, allowing guests to watch as the expert team shucks fresh oysters before their eyes.

Oyster Boy is located at 872 Queen Street West and is open seven days a week from 9 a.m. to 6:30 p.m. Wholesale orders and shucking classes can be scheduled by calling Oyster Boy at 416.534.3432 between 9 a.m. and 5 p.m. from Monday to Friday and after 2 p.m. on Sundays.