

## OYSTER BOY

Oyster Boy was founded in 1990 by Adam Colquhoun as a seafood and shellfish supplier to restaurants or private functions. One of his best customers is the Upper Canada Brewing Company which likes to serve oysters at all their company shindings—President Frank Heaps being a big shellfish fan. Others include Wylie's, College St. Bar and Acme Bar and Grill. What makes Oyster Boy different than the other suppliers? Not only does Colquhoun supply the bivalves, he also gives oyster shucking lessons as well. It's a skill he is well qualified for as he was the Canadian silver medalist for shucking in 1995 (a title now held by Patrick McMurray of Rodney's Oyster Bar).

Once a week Colquhoun heads over to Il Fornello on the Danforth for "Oyster Thursday". There he instructs the staff on the finer techniques of shucking. He makes a point of doing this because in his words "oysters are a high maintenance food" and his customers appreciate the extra attention he gives to them and the oysters.