

The 2008 Shellfish Shindig

A Celebration of the World-Class Shellfish
Raised in the Cold, Clean Waters of the Bay State



September 14, 2008

Samuel Adams Brewery, Jamaica Plain



Proudly hosted by
the Massachusetts
Aquaculture Association



The Massachusetts Aquaculture Association appreciates the support of the following organizations for this event.



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Barnstable Sea Farms

Les Hemmilla, Barnstable
bs.farms@verizon.net

- *Oysters Jalapenos*
- *Topnecks Camembert*

Located in Barnstable Harbor, with a short run to Cape Cod Bay, our oysters have a briny bite, with a nutlike crunch, due to the crisp cool Atlantic currents. The topnecks are just as sweet as you remember them to be.

Ipswich Bay Cultured Clam Coop

- *Ipswich Bay Steamer Clam Cakes*
- *Ipswich Bay Steamer Clam Chowder*

The clams you eat right here today slept last night in Ipswich Bay!

Ipswich Clam Farm

Anthony Murawski & Evan Parker, Ipswich
www.ipswichclamfarm.com

- *Steamers Cooked with Sam Adams Beer*

Ipswich steamers are harvested by hand from the crisp waters of the North Atlantic and guaranteed to be the freshest clam possible.

Onset Oyster Corp.

Dennis Pittsley and Bob Tourigny, Onset
508.759.6888

- *Onset Green Oysters on the Half Shell*

Our farm-raised 'Onset Green' oysters grow along the pristine shores of the Cape Cod Canal.

Beach Point Shellfish

Mark and Chris Begley, Barnstable
508.362.9760

- *Beach Point Oyster™ Stew*
- *Oysters Samuel*
- *Beach Point Oyster™ po' boy*

The clean waters of Cape Cod Bay flow past the tip of the barrier beach in Barnstable called "Beach Point," providing the perfect conditions for raising delicious Beach Point Oysters™ which have a delicate and not too-salty flavor.

Billingsgate Shellfish

Bob Wallace, Wellfleet
508.349.7556

- *Wellfleet Hard Clams on the Half Shell*

Started in 1982 by Bob Wallace, Billingsgate Shellfish has been growing oysters and hard clams on 7.5 acres producing a very sweet and briny shellfish.

Cotuit Oyster Company, Inc.

Chris & Kristi Gargiulo, Cotuit
www.cotuitoystercompany.com
508.428.6747

- *Cotuit Oysters on the Half Shell*

Our historic oyster beds in Cotuit Bay produce a high quality oyster with a unique briny flavor unlike any other.

Cuttyhunk Shellfish Farms, Inc.

Seth Garfield, Cuttyhunk
www.cuttyhunkshellfish.com

- *Cuttyhunk Oysters® on the Half Shell*

These oysters are raised in a secluded saltwater pond on the west end of Cuttyhunk Island, feeding on the twice a day tides, where they develop a salty sweet flavor.

East Dennis Oyster Farm

John & Stephanie Lowell, Dennis
www.dennisoysters.com

- *Original Dennis Oysters™ on the Half Shell*

Our family prides itself on providing only the highest quality oysters, raising them on the sand flats of Cape Cod Bay. We love what we do and we have fun doing it.

Indian Cove Aquaculture

John R. Nelson & G. Michael Besse, Wareham
mbesse@verizon.net
508.776.2542

- *Buzzards Bay Quahogs on the Half Shell*
- *Buzzards Bay Oysters on the Half Shell*

Oysters & Quahogs grown in the cool clear pristine waters of Buzzards Bay!

Meet Rowan Jacobsen, award-winning author of
A Geography of Oysters
Rowan will host a book signing and discussion.

Quissett Point Oyster Company

Pete Chase, Falmouth
508.221.1897

- *Quissett Point Oysters on the Half Shell*
- *Island Creek Oysters on the Half Shell*

Quissett Point oysters are grown in relatively deep water (~30 ft) just south of Quissett Harbor near the village of Woods Hole in Falmouth, MA. The clean salty environment gives these oysters a deliciously salty taste with a smooth finish.

Scorton Creek Oysters

Scott & Jennifer Mullin, Barnstable
www.scortoncreekoysters.com
508.364.5664

- *Scorton Creek Oysters on the Half Shell*

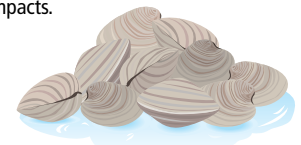
Raised on six acres within the Great Salt Marsh of Sandy Neck, Scorton Creek Oysters are unparalleled plump and sweet shellfish.



The Woods Hole Sea Grant program, based at the Woods Hole Oceanographic Institution (WHOI),

supports research, education, and extension projects that encourage environmental stewardship, long-term economic development, and responsible use of the nation's coastal and ocean resources.

Our vision is that the aquaculture industry in Massachusetts will become more diversified and more competitive in a global economy. Our goal is to develop new candidate farmed species and to apply new farming technologies appropriate for Massachusetts within the bounds of minimal environmental impacts.



Websites for more information:

Mass. Aquaculture Association: www.massqua.org
Woods Hole Sea Grant: www.whoi.edu/seagrant
www.oysterguide.com