

## Forest Creek Oysters

Forest Creek oysters are grown in Hammersley Inlet about mid-way between Pickering Passage and Oakland Bay on the south side of the inlet. The hatchery produced seed is started in mesh grow out bags and is spread out onto the gravelly substrate to allow the oysters to mature. The large, flat creek delta is unique in this part of the sound and results in a large tide flat that is better protected from the elements. The plethora of nutrients, mixed with this ideal growing location, produces an oyster with plump meats and a firm shell. Size: 3".



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
<b>Flavor</b>	Mild in salinity, with a rich sweetness through the middle of the palate and finish with the essence of melon or cucumber.
<b>Availability</b>	August - May
<b>Scientific Name</b>	Crassostrea gigas
<b>Location</b>	Hammersley Inlet, South Puget Sound, WA (United States)