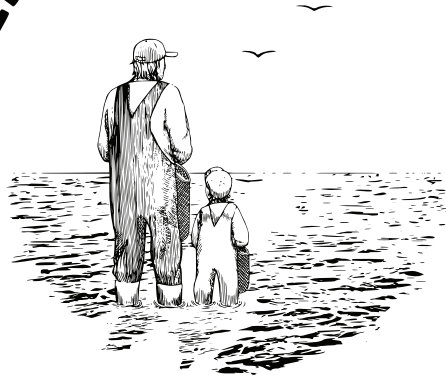


PERKINS FAMILY FARMS

EST.



2017

OLYMPIA
WASHINGTON

GRIT IS IN OUR PEOPLE, NOT OUR OYSTERS.

SAFE HANDLING AND STORAGE *OF* OUR PRODUCT

How to continue the love and care these tasty bivavles have become accustomed to...

1 TRANSPORTATION



35-40° A cold oyster is a happy oyster

Reusable cold packs are recommended

Melting ice creates a freshwater hazard for these saltwater delights

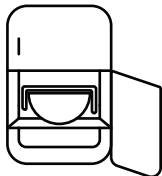
2 PREP FOR STORAGE



Place in a bowl or container cup side up to preserve oyster *liquor**

Use a damp towel over the container to keep them lightly hydrated

3 STORAGE



Peak flavor within 24 hours or less, can survive 5-7 days if...

Refrigerated with damp towel (maintained daily)

In an ice chest with constant cooling and adequate drainage

SHUCK, BAKE, OR BBQ

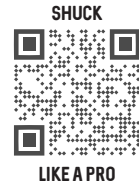


Perkins Family favorite to eat them **raw**** and naked

"Best consumed right out of their b-day suit."



Scan QR code for safe shucking instructions



SHUCK

LIKE A PRO



CHIEF IT UP

AND SHARE



Place safely shucked oysters on baking sheet or muffin pan

Top as desired, bake at 450° F until golden brown (~8 min)



Place cup side up on **medium heat**

CAUTION high heat boils *liquor**- CAN EXPLODE!

Oyster will open when heated thoroughly
Remove from heat
Sever remaining adductor muscle

UH OH...



DO NOT consume me if...

- ✗ My shell pops open during storage
- ✗ I appear dehydrated when shucked
- ✗ I smell unappetizing

FUN FACT



That tasty liquid inside my shell is called *liquor**, it is the concentrated brine that comes from my local salt water environment

** Consuming raw or undercooked meats, poultry, **seafood**, **shellfish**, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.