

Aspy Bay Oysters are farm-raised and grown off the northern tip of Nova Scotia in an area called South Harbour. They are harvested from deep, cold water by Alex and Susan Dunphy. The Aspy Bay Oyster is salty with a delicate texture and a crisp, sweet finish. They are sold in restaurants all around Cabot Trail, downtown Toronto and at the Hideaway Campground & Oyster Market in South Harbour.

Aspy Bay Oyster Storage

Most importantly do not let oysters stand, rest or take in water, but keep them moist in ice or they will die if left to dry out. Oysters in the shell can be kept refrigerated below 5°C (40°F) cup side of the oyster down for several weeks.

How To Shuck (Open) An Aspy Bay Oyster

You will require an oyster knife, gloves and scrub brush.

1. Scrub shells with a brush under cold running water. ***Do not let oysters sit in water.*
2. Protect your hand with a folded cloth or wear a heavy glove. To open, hold the oyster with the deep half of the shell down.
3. Do not try to open with an ordinary knife, as you may break the tip off; use a sturdy oyster knife. Insert the knife (away from you) between the shells near the hinge and with a twisting motion pry shells apart.
4. Slide knife inside, against the top shell to sever the muscle. Lift off and discard the upper shell.
5. Now, slide the knife under the oyster meat and sever the lower muscle. Be careful not to spill the delicious, salty liquor.
6. Enjoy raw, broiled, or baked. (See Oyster Recipes)