



Taylor Shellfish Farms

introduces the

“Totten Inlet *Virginica*” Oyster



A New Northwest Oyster Chapter!

Unique Flavor Experience

Combining a clean, briny, smooth sweetness with a pronounced mineral finish, the **Totten Inlet *Virginica*** offers a unique and exciting new flavor experience for northwest half shell enthusiasts.

Description

Totten Inlet *Virginica* shells have an attractive pear shape with a somewhat flat top shell and slightly concave bottom shell. The edge is smoother than, and lacks the sharp flutes of, the Pacific and Kumamoto. The meat color is a beige-cream with a thin slightly black or brown trimmed mantle.

Power-packed with Nutrients

Eastern oysters have at least five times as much zinc as any other food and are also a very good source of protein, Vitamin D, Vitamin B12, Iron, Copper, Manganese and Selenium and are a good source of Magnesium and Phosphorus.

An Aphrodisiac?

With all that zinc, we'd say probably, but you tell us!

The History

The “**Totten Inlet *Virginica***” is the first Eastern oyster grown commercially in Washington since 1900-1920 when a large quantity were grown in Willapa Bay for the oyster-hungry San Francisco market. Served at prestigious houses such as the Hotel St. Francis, Washington grown *virginicas* were recognized for their superior flavor. Willapa growers lost interest in the slow-growing Eastern in the 1930s when fast growing Pacific oysters from Japan were introduced.

The New NW Oyster Chapter

Beginning life in Taylor's state-of-the-art Quilcene hatchery, **Totten Inlet *Virginicas*** are then grown out naturally and sustainably in nutrient-rich Totten Inlet between Olympia and Shelton in South Puget Sound. **Totten Inlet *Virginicas*** take three to five years to mature to a mini-mum market size of 3 ¼ inches, a size that assures a sweetness and complexity of flavor not present in smaller oysters.

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