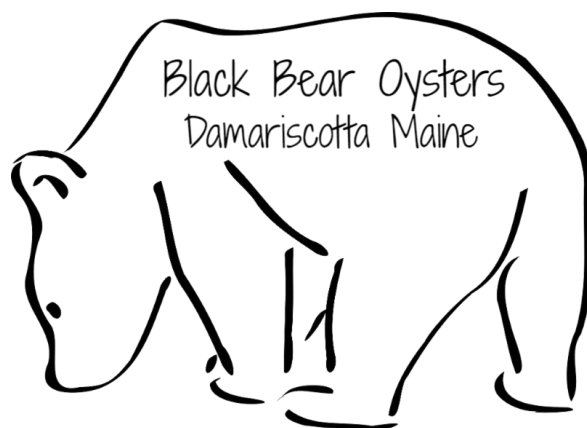


Shuckapedia

Taylor Lobster Company



Oyster Name: Black Bear cocktails

Farmer name: Erik Peters

Origin: Damariscotta Maine

Size: 3 to 3 1/4

Appearance: Variable tear drop

Flavor Profile: Mid level salinity, with notes of oak and grass, crisp finish

Comments: raised by the floating bag to bottom method which combines two oyster farming methods. Rack & bag oysters are taken from their pampered environment and put into the bottom cultured environment during their last 6 months before harvesting. This allows them to "toughen up" a bit, giving them stronger, less brittle shells and firmer meats

