TASTING THE PUGET SOUND OYSTER

on the Malf Shell





Like wine and cheese, oysters owe much of their flavor to terroir, the specific environment



ELD INLET

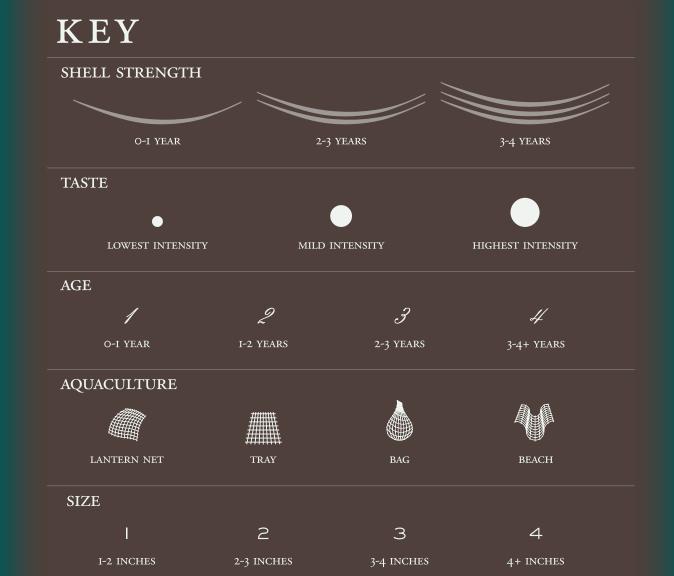
in which they grow—indeed, oysters are the food that tastes most like the sea.

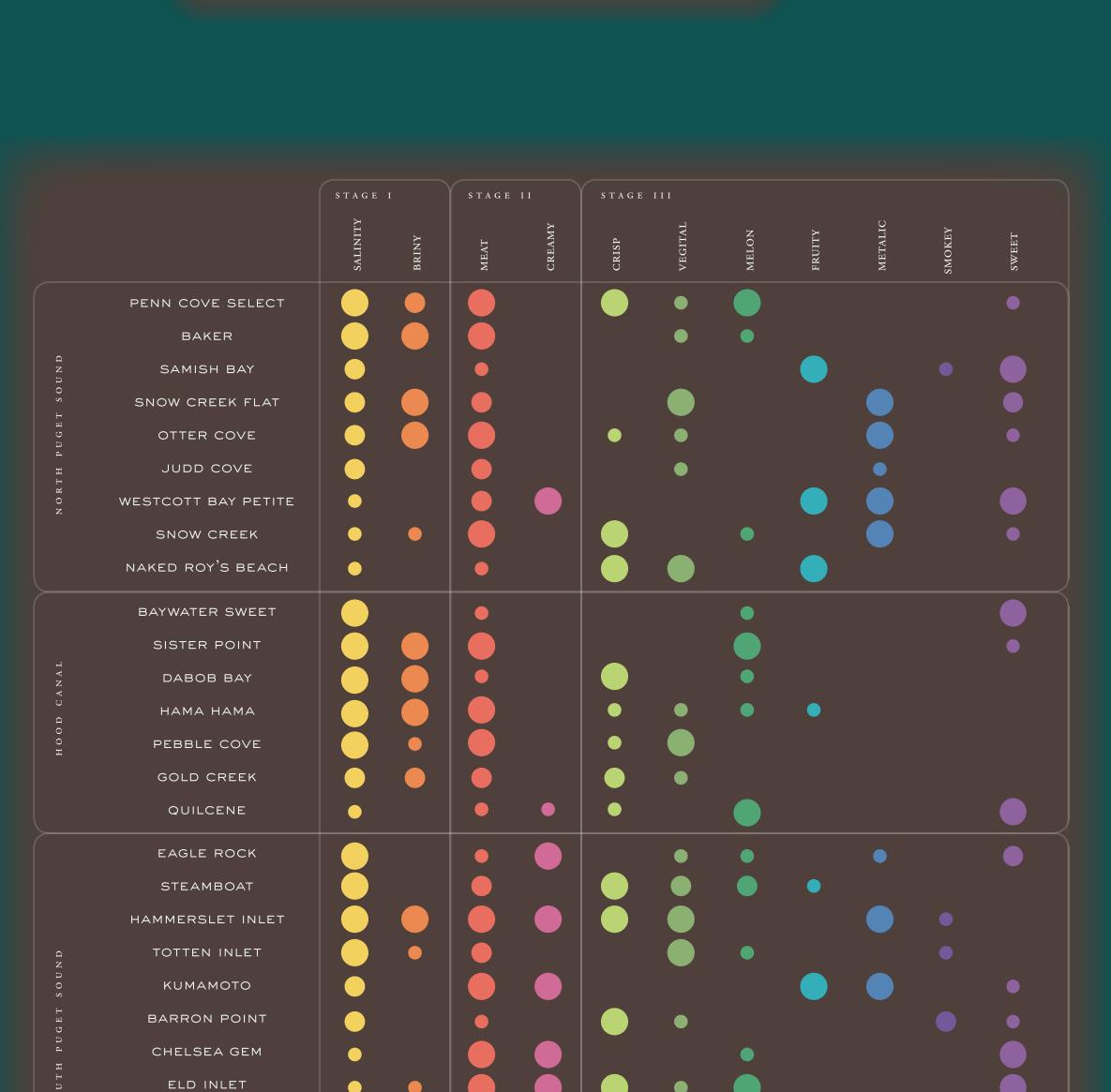
North Puget Sound is full of island coves that are deep and rocky. They tend to be brinier than those of the South Sound and lighter flavored—more cucumber than smoke.

The Hood Canal is steep and deep: steep mountains above, deep waters below. The classic Hood Canal flavor is very different from that of the South Sound; more lettuce and lemon zest, saltier, less sweet, and very firm.

South Puget Sound is comprised of five long, narrow inlets. Each inlet has its distinctions, but they all contribute that characteristic South Sound flavor—full, rich, intense, more sweet than salty, a hint of cooked greens or seaweed, bordering on musky.











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