



FOR IMMEDIATE RELEASE

CONTACT: Nancy Civetta, Civetta Comunicazioni  
T: 617.577.8098 / E: nancy@civettacom.com

### SHUCK 'EM UP!

#### *Clams Take a Stand at Wellfleet's Annual OysterFest*

(Wellfleet, Mass...October 22, 2007) The **Seventh Annual Wellfleet OysterFest, October 13-14, 2007**, was marked by bright sunshine, heaps of oysters and an abundance of littleneck clams. Live music, arts and crafts and the ruckus Oyster Shuck-Off contest were the draw for **nearly 20,000** locals and out-of-towners who descended on the otherwise quiet village. Wellfleet's shellfishermen report that more than 67,000 oysters and a 'Fest record of close to 12,000 littleneck clams were eaten raw, grilled, baked and fried during the two-day extravaganza.

Put on by **Wellfleet Shellfish Promotion and Tasting (SPAT)**, this year's celebration will gross about **\$100,000** before covering the costs of producing the 'Fest. This generous sum will allow the non-profit to set aside plenty of funds for its educational mission. Each year, SPAT awards a \$10,000 (over four years) scholarship to a graduating Nauset Regional High School senior interested in pursuing college studies related to a fishery career. SPAT also distributes individual grants on a rolling basis to people and organizations whose creative or educational contributions will increase awareness of Wellfleet's shellfishery, a vital part of the town's community life. For more information and to download an application, visit <http://www.wellfleetoysterfest.org/scholarships.html>.

"Each year, we are able to raise more funds to support our educational mission and the shellfishing community," says SPAT president, **Lisa Brown**. "We're thrilled to be able to give back to our local shellfishermen and celebrate the industry that made this town what it is today: internationally recognized for producing superior oysters and littleneck clams."

At the command "shuck 'em up!," competitors in the **Oyster Shuck-Off** pried open 24 oysters, while keeping speed and precision in mind. Wellfleet shellfisherman **Barbara Austin**, a member of Wellfleet Shellfish Co., took first place with an adjusted time of 2:51 after penalties. **Keith Rose** was the runner-up with an adjusted time of 3:34. Barbara donated her \$1,000 winnings to Wellfleet Preservation Hall.

Other highlights from the 2007 'Fest were jam-packed cooking demos featuring littleneck clam recipes, and the "**Taste the Terroir**" seminar where participants slurped down bivalves from six locations in Wellfleet Harbor to discuss their distinct taste. **Cat Silirie**, wine director of Boston's No. 9 Park, B&G Oysters and The Butcher Shop, discussed the flavor nuances and "Wellfleetness" of each oyster and littleneck clam. Notes from this session are available; please email nancy@civettacom.com.

Wellfleet OysterFest thanks its many dedicated volunteers, town officials, the Wellfleet Department of Public Works, and Fire and Police Departments, for their hard work and cooperation. The 2007 OysterFest could not have happened without generous support from the following sponsors:

**Golden Oyster: Mid-Cape Home Centers**

**Silver Oyster: The Cape Cod Five Charitable Foundation Trust**

**Bronze Oyster: Claire Carroll Properties, Cape Cod Five Cents Savings Bank, Seaman's Bank**

**Copper Oyster: Cape Air/Nantucket Airlines, TD Banknorth Massachusetts, Wellfleet Shellfish Company**

**Kids' Area Sponsors: The Lighthouse Restaurant, Left Bank Gallery, Moby Dick's Restaurant, Winslow's Tavern**

**Radio Sponsor: WOMR**

A very special thanks to **Buzzard's Bay Brewing and Westport Rivers Vineyard & Winery!**

**Save the date for next year's 'Fest, always the weekend after Columbus Day, October 18-19, 2008!**  
Note to editors and producers: Photos and b-roll from the Wellfleet OysterFest are available upon request. Please call 617-577-8098 or email [colleen@civettacom.com](mailto:colleen@civettacom.com).

#### **Wellfleet Shellfish Promotion and Tasting (SPAT)**

Wellfleet Shellfish Promotion and Tasting is SPAT, a name that honors the oyster, which begins life as a free-swimming larva called spat. SPAT is a non-profit organization that fosters greater understanding of the town's shellfishing industry and the history and traditions of its aquaculture and wild fisheries, and is committed to enhancing the Town of Wellfleet and supporting its community. SPAT produces the annual Wellfleet OysterFest and proceeds support its educational mission, including a Nauset Regional High School scholarship program, and grants to people pursuing careers in shellfishing or those whose creative and educational work increases awareness of Wellfleet's shellfishery, an important part of our community life. <http://www.wellfleetoysterfest.org/spat.html>

#### **About Wellfleet OysterFest**

The eighth annual Wellfleet OysterFest will take place the weekend after Columbus Day, Saturday and Sunday, October 18 and 19, 2008, in Wellfleet, Cape Cod, Mass. This two-day street party celebrates the town's famous oysters, clams and shellfishing traditions and brings together locals and visitors alike for a weekend full of hometown flavor and big time fun. There is something for everyone: local cuisine, arts and crafts, kayak and road races, children's activities, educational exhibits, walking tours, theatre, live music and the Oyster Shuck-Off competition. The 'Fest is made possible through collaboration with the Town of Wellfleet, the support of many generous area businesses and shellfishermen, a wonderful group of volunteers and, most importantly, the weekend's dedicated revelers. Entry is free. Parking is available on the town pier and designated ocean beach lots with frequent shuttle service to and from Main Street. Walk-in parking is available at Cove Corner (near the Wellfleet Post Office) and at the Wellfleet Elementary School (behind the police and fire station). Handicap parking with shuttle service is available at Mayo Beach. Sorry, no pets allowed. Visit [www.wellfleetoysterfest.org/oysterfest.html](http://www.wellfleetoysterfest.org/oysterfest.html) or call (508) 349-3499 for more information.

###