



# Oyster Final

## 6. April 2019

### Nykøbing Mors

#### Market day at the Marina

The Limfjord is the only place left in Denmark where the native flat oyster still thrives, and can be fished sustainably. On the banks of the fjord, traces of human existence dating back to the Stone Age can be found showing our ancestors' dependence on oysters.

Today, oysters are again becoming a widely sought-after commodity, and in many parts of the world a booming industry.

This April, for the very first time, Nykøbing will host an event with the absolute focus on oysters, and in particular, our native flat oysters - or Limfjords oysters as we call them.

The marina will create an atmosphere for a market day where a variety of oysters will be offered from the Limfjord and all over Europe. This event aims to create greater awareness and excitement about oysters in Denmark and enhance the knowledge about different varieties and environments of oysters, as well as the great diversity in their flavors: *merroir*.

Local fishermen will be docked and have freshly steamed mussels straight off the boat. Also, they explain how they help to maintain a healthy fjord, through their management of the mussel banks.

And, as for any true market day, there will also be a variety of other foods and beverages from our local producers.

#### Talks, discussions and knowledge-exchange

Throughout the day, workshops, talks, and discussion panels will be hosted around the marina, offering new insights and perspectives on oysters through gastronomy, culture, history, science and much more from influential people in the field.

For oyster and shellfish industry participants, talks will take place with other professionals and prominent figures, explaining about practices, experience and trends in different countries. This will present a unique opportunity to gather insight and knowledge across borders and fields of practice.

As a very special guest, we have the pleasure of hosting a talk with **Bill Dewey**; Public Policy and Communication at Taylor Shellfish in Seattle.

Bill has worked for over thirty years as a shellfish farmer in Washington State and taken an active role shaping local, state and federal public policy as it affects the shellfish culture industry. He works towards launching the National and Washington State Shellfish Initiatives and also to develop and implement an environmental code of practice for the shellfish industry and third party sustainability certification.

Bill has worked with the west coast shellfish community to identify and prioritize research needs and secure research funding. In 2008 he received NOAA's Environmental Hero award.

In 2006 Bill received the David Wallace award recognizing him for his *“long and dedicated service in promoting research, understanding and cooperation among shellfish scientists, culturists, managers, producers and regulators.”*

Bill Dewey will provide a meaningful insight into how the shellfish industry has helped to lift remote coastal areas, create a driver for the local economies and reigniting the pride in their heritage as fishing communities.

Other participants include **Ole G. Mouritsen**; Professor and President of the Danish Gastronomic Academy,  
**Louise Villadsen**; archeologist at Ertbølle Stone Age Center,  
**Jens Kjærulf Petersen**; professor at Danish Shellfish Center  
- and many more.

## Culinary experience

Also, some of the best chefs of Denmark give their ultimate interpretation of the native Limfjord Oyster. They will demonstrate and explain how to work with this unique product. Also, they have the opportunity to engage with one and other and draw on each other’s knowledge and experience, to perhaps even reach new frontiers.

In order to promote oysters for the broader audience as well, we will host the very first ever; **Dirty Oyster Cooking Competition**. In promoting the consumption of all oysters, also the invasive pacific oyster, Vilsund Blue will have pacific oysters available at their facilities for everyone to pick up over the days leading up to the event. The oysters are then prepared at home and presented for a panel of judges on the day. There are no restrictions or requirements to the preparation, - only those of the imagination.

The winner oyster dish will then become the 2019 Oyster Dish of the People.



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