



For Immediate Release

Contact: Bob Mazzone

(203) 406-3303

bmazzone@soundwaters.org

Kick Off Your Summer With Oysters

SoundWaters Oyster Week, May 18 – 23

Sales of Farm-Fresh Oysters to Benefit Local Oysterman

Stamford, CT – SoundWaters, the Stamford-based environmental education organization, working with longtime education partner, Stamford’s Stella Mar Oyster Company, is celebrating the week of May 18th as Oyster Week.

Each day of the week, SoundWaters will release a video on a different oyster subject:

- Monday: Why do we care about oysters?
- Tuesday: What should you look for when buying oysters?
- Wednesday: How do you shuck an oyster?
- Thursday: What is the best way to serve oysters?
- Friday: What cocktails go best with oysters?

Videos can be viewed all week on FaceBook, Instagram and at SoundWaters.org.

Enjoy Fresh Long Island Sound Oysters on Memorial Day Weekend

Restaurants are not serving oysters, which means that oyster lovers have nowhere to get them and oystermen have nowhere to sell them. Not during Oyster Week! As people prepare for the long Memorial Day weekend, the unofficial start of summer, they can look forward to enjoying the freshest oysters from the Stella Mar Oysters farm on Long Island Sound. All week long, people can visit StellaMarOysters.com/shop to purchase oysters. Two different packages will be on sale:

- Four dozen oysters, a shucking knife & protective glove for \$100
- Two dozen oysters, a shucking knife & protective glove for \$50

All sales will take place online and customers may pick up their pre-packaged orders from Stella Mar on Saturday, May 23 from 10am-Noon at the Harbor Point street level parking lot at 210 Washington Blvd. in Stamford. Just look for the Stella Mar Oysters truck. All proceeds will benefit Stella Mar Oysters to help sustain their employees and maintain their farm.



Oysters: The Truly Organic, Healthy Summer Treat

Oysters thrive in the clean, nutrient-rich waters of Long Island Sound. They grow organically, requiring no additives or processing. Your oysters will go from the Stella Mar oyster farm directly to your plate.

A True Partnership on Long Island Sound

SoundWaters uses oysters extensively to teach students how a healthy Long Island Sound can benefit all of us by naturally cleaning our waters, providing a healthy and sustainable food source and supporting our regional economy. SoundWaters President, Leigh Shemitz credits Stella Mar with helping SoundWaters connect with so many students: “Since we started teaching about oysters five years ago, (Stella Mar CEO) Steve Schafer has been our go-to source for real expertise. We have learned so much from him about oysters and oyster farming and when he speaks to our students, they are fascinated by this industry they didn’t even know existed just one mile offshore in Long Island Sound. Celebrating Oyster Week and promoting sales of Stella Mar oysters is the least we can do to help his business at a time when the entire oyster industry is struggling tremendously.”

###

About SoundWaters

SoundWaters, founded in 1989, is the region’s premier environmental education organization focused on the protection of Long Island Sound. Annually, SoundWaters hosts shipboard and land-based programs for more than 30,000 students from pre-K through high school. SoundWaters works in partnership with schools, communities, civic organizations, businesses and other environmental and educational organizations to develop experiences that foster a sense of responsibility for the environment and encourage actions that ensure a sustainable future for Long Island Sound. Currently, during the COVID-19 education crisis, SoundWaters is producing and providing schools across the Long Island Sound region with an entire semester of online environmental science curricula to help teachers and students meet their spring science learning goals. For more information, visit SoundWaters.org/Virtual

About Stella Mar Oysters

Stella Mar was founded in 2010 to sustainably produce the highest amount of quality oysters with the lowest amount of environmental impact. Their off-bottom trays allow us to amass approximately 1440 square feet of growing space for every 3 square feet of bottom impact. It is a win-win situation. The oysters thrive in a great habitat, while the company manages a sustainable business model that is non-intrusive.

Long Island Sound provides a nutrient-rich environment for oysters to grow. The current funnels in laterally, creating a compression of the water column, which creates a strong turbulence and mixing effect. This effect gives the oyster a wider variety of nutrients, which is evident in the balanced flavor of each Stella Mar oyster. Stella Mar is driven to produce the east coast’s finest oyster. Learn more at StellaMarOysters.com.