


Good for You, Good for the Oceans!

Combining the work of conservation and public health organizations, the Monterey Bay Aquarium has identified seafood that is “Super Green,” meaning that it is good for human health and does not harm the oceans. Farmed mussels are rated as a “Best Choice” on the Monterey Bay Seafood Watch Green List, the Blue Ocean Institute Seafood Ranking guide and the Vancouver Aquarium Ocean Wise Seafood list.

Monterey Bay Aquarium Seafood Watch Rating - Farmed Mussels		
SUSTAINABLE CRITERIA AND CONSERVATION CONCERNS		LOW
	Use of Marine Resources	✓
	Risk of Escape Fish to Wild Stocks	✓
	Risk of Disease and Parasites	✓
	Transfer to Wild Stocks	✓
	Risk of Pollution and Habitat Effects	✓*
	Management Effectiveness	✓

*suspended culture

Why are Penn Cove Shellfish a Sustainable Seafood?

Our goal is to harvest seafood from sustainable resources, feeding people around the world in an eco-friendly, healthy way. At Penn Cove Shellfish, LLC., along with our joint venture partners at Coast Seafood's Company, we start seed for our shellfish at our own hatcheries and follow it through from planting, grow out, and harvest. We produce our own algae at our shellfish hatcheries in Quilcene Washington and Kona Hawaii to feed the larval shellfish spawned and hatched there. This ability has led Penn Cove Shellfish to become the largest mussel farm in America and Coast Seafoods to become the largest farm for Pacific and Kumamoto oysters in the U.S., if not the world.

Our hatcheries have allowed Penn Cove Shellfish to expand mussel culture operations to Quilcene Bay, Washington to provide additional production capacity. Coast Seafoods is also expanding their planting of manila clams on their 16,000 acres of tidelands to supply Penn Cove Shellfish with a larger clam resource to sell. The ecosystem services and biodiversity resulting from the expanded habitat is another positive feature of our sustainable farming methods. Our methods do not require any added feed or chemicals to produce our shellfish and that is why farmed mussels, clams and oysters are rated as a green seafood choice by the Monterey Bay Aquarium and the Seafood Choices Alliance.

Shellfish Farms provide important ecosystem services

The ecosystem services and biodiversity resulting from the expanded habitat is another positive feature of shellfish farming. Herring, smelt, shrimp, seals and seabirds are just a few of the many species of marine life which thrive in and around mussel rafts and oyster farms.

Environment - A single mussel can filter up to 15 gallons of seawater per day. The algae consumed by the feeding mussels removes nitrogen which improves water quality and also helps to prevent ocean acidification therefore creating a better environment for the entire ecosystem.

Nothing added, everything gained - We do not feed or fertilize our shellfish, we give them a place to grow and thrive. As a matter of fact, mussel farming provides habitat and ecosystem services for many other species and adds to the overall health of the marine ecosystem.

Water quality - Penn Cove and Quilcene Bay are consistently monitored for any water quality degradation or naturally occurring harmful algae blooms. Since our two facilities are located over 40 miles apart, we are assured of a continuous supply of clean, healthy product.

No invasive species - Since we only work with indigenous or naturalized species, there is not a threat of nonnative life forms being introduced to the marine ecosystem.

“With earth’s burgeoning human population to feed we must turn to the sea with understanding and new technology. We need to farm it as we farm the land.”

Jacques Cousteau.



Penn Cove is located 2 hours northwest of Seattle in Coupeville, Washington on scenic Whidbey Island and was chosen as our initial mussel farm site due to its unique hydrological and geographic features. Penn Cove is the most prolific mussel growing area on the West Coast due to our proximity to the Cascade Mountains and the geographical shape of Penn Cove which captures the fresh river waters and the minerals they contain. Those factors, combined with the sunshine provided by the rain shadow effect of the Olympic Mountains, tends to turn Penn Cove into a bay of plankton soup to feed and grow our mussels, clams and oysters.



For more information about Penn Cove Shellfish and our products visit us at: www.penncoveshellfish.com
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Penn Cove Shellfish Farm & Products Guide



Originally established as Penn Cove Mussels by the Jefferds family in June of 1975, in Coupeville Washington. In 1996 the company formed a joint venture with Coast Seafoods Company, America's largest oyster farm. Today, the HACCP certified partnership is known and operated as Penn Cove Shellfish, LLC.

It is our mission to be the premier provider of the finest sustainably farmed shellfish products in the market. Always fresh from the water, we grow, wet store, and distribute Penn Cove Mussels, Mediterranean Mussels, Manila Clams, Kumamoto Oysters and over 30 varieties of Pacific Oysters. We harvest only after your order is placed, ensuring you the absolute freshest Mussels, Clams and Oysters on the market!

Fresh From the Water - Not the Warehouse!

Our Mussels, Clams and Oysters



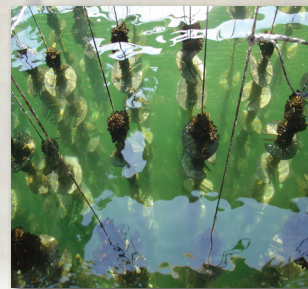
When it comes to live shellfish, fresh is always best. So our mussels, clams and oysters are harvested only after orders are placed and then shipped early the next morning, in most cases being delivered within 24 hours of being pulled from the water. We harvest and ship 5 days per week, every week of the year. At Penn Cove Shellfish we take great pride in our ability to offer the absolute freshest, highest quality shellfish; worldwide or just down the street, we only deliver the best!

At the present time, Penn Cove Shellfish grows approximately two million pounds of mussels per year from our two farms, one in

Penn Cove on Whidbey Island and the other the other in Quilcene Bay, located in upper Hood Canal. We start production of our products at our own hatcheries and farm sites and follow it through from planting, grow out, harvest and distribution.

Most days our two 64-foot, custom mussel harvesting vessels, the "Moule Mariner" and the "Mytilus" can be seen alongside our mussel rafts in Penn Cove and Quilcene Bay. Each of the mussel rafts may support between 900 to 2500 mussel lines and can yield up to 50 pounds of mussels on each line. The mussels take about 14 months to reach a harvestable size, so there is an ongoing rotation among the rafts between juvenile mussels and those ready to harvest, enabling year-round mussel production and optimum quality.

Along with the mussels we grow, we also distribute Manila Clams, Kumamoto oysters and about 30 varieties of Pacific Oysters. The oysters are grown in cold Pacific waters from up in British Columbia down to California and brought to Penn Cove on a weekly basis to wet store beneath the rafts next to the mussels. This wet storage allows our oysters and clams to purge any sand or grit and also to continue to feed, thrive and stay ocean fresh.



THE CONNOISSEUR'S GUIDE TO PENN COVE MUSSELS, CLAMS AND OYSTERS



Mussels

Packed in 5, 10 and 25 lb. units

Penn Cove Mussels – Penn Cove, WA 2.25 - 3" *Mytilus trossulus*
Rope Cultured. Very sweet with a mild delicate texture and full meat content.

Mediterranean Mussels – Penn Cove and Quilcene Bay, WA 2.5 - 3.5"
Mytilus galloprovincialis Rope Cultured. Sweet with firm, full meat and great flavor.

Smoked Penn Cove Mussels – 2.75 oz cans
Using our signature petite Penn Cove Mussels and organic ingredients, our smoked mussels are sustainably grown, harvested, and then maple wood smoked.



Clams

Packed in 5, 10 and 25 lb. units.

Manila Clams – Puget Sound and Willapa Bay, WA *Tapes philippinarum*
Hilton Petite Manila Clam 1.25 - 1.5" Regular 1.5 - 2" All clams are purged free of sand and grit.



Oysters

Packed in 5 dozen and 10 dozen units.

Anchor Bay – Hood Canal, WA 2.5-3" *Crassostrea gigas*
Beach raised. Offering a sturdy shell and abundant meat fill, you will find this oyster to be a versatile option as it comes in an extra small and small size.

Baker – Samish Bay, WA 4-5" *Crassostrea gigas*
Beach raised. Perfect for grilling or baking, this oyster starts out salty and finishes sweet!

Baynes Sound – British Columbia 3-4" *Crassostrea gigas*
Tray raised and beach hardened. Nice full meat with a medium briny flavor.

Chef Creek – British Columbia 3" *Crassostrea gigas*
Tray raised then beach hardened. Oyster has a nice medium briny, yet sweet flavor.

Compass Point – Samish Bay, WA 3-3.5" *Crassostrea gigas*
Bag raised and tumbled. Deeply cupped with a dark shell that stands out in any oyster bar! Sweet, plump meat and a visually stunning shell have made this a customer favorite.

Cranberry Creek – Puget Sound, WA 2.5- 3" *Crassostrea gigas*
Beach raised. Delicate texture and salty flavor with a sweet aftertaste.

Dabob Bay – Hood Canal, WA 3.5" *Crassostrea gigas*
Beach raised. Harvested young, staying light and crisp and salty.

Deep Bay – British Columbia 3" *Crassostrea gigas*
Tray raised then beach hardened. A nicely cupped, supple and sweet tasting oyster.

Deer Creek – Hood Canal, WA 2.5-3" *Crassostrea gigas*
Beach Raised. Deep cupped. Fresh, briny and crisp.

Evening Cove – British Columbia 3-3.5" *Crassostrea gigas*
Beach Raised. Clean smooth flavor with a fresh briny finish.

Fanny Bay – British Columbia 3-3.5" *Crassostrea gigas*
Beach raised. Smooth sea salt flavor with a cucumber finish.

Fish Point – Samish Bay, WA 2.5-3" *Crassostrea gigas*
Beach raised. Beautiful compact oyster with full, firm, meat and an fresh ocean flavor.

Gold Creek – Hood Canal WA 2.5-3.5" *Crassostrea gigas*
Beach raised. Nice compact oyster with full meat and ocean flavor.

Golden Mantle – British Columbia 3" *Crassostrea gigas*
Tray raised. Deep cupped oyster with full meat and a sweet finish.

Oysters *Continued*

Humboldt Gold Kumamoto – California 2.5-3" *Crassostrea sikamea*
True Kumamoto oysters raised and tumble grown in baskets suspended above the bay floor. This growing method provides a deep cup and uniform shape to this specialty oyster and imparts a crisp, briny flavor with sweet, fresh finish.

Hunter Point – Puget Sound, WA 4-5" *Crassostrea gigas*
Raised on intertidal longlines. Meat is full with firm texture, fresh sea flavor.

Kumamoto – California 2-3" *Crassostrea sikamea*
Raised on intertidal longlines and in subtidal baskets. Sweet, salty flavor with a smooth honeydew finish.

Kusshi – British Columbia 2-2.5" *Crassostrea gigas*
The West Coast's premium tray raised oyster. Tumbled for a uniform size, firm shell and deep cup. Mildly sweet with a clean flavor. A great beginner oyster.

Malaspina – British Columbia 3" *Crassostrea gigas*
Tray raised. Sweet and mild with a distinct watermelon flavor.

Midnight Bay – Hood Canal, WA 3.5-4" *Crassostrea gigas*
Beach raised. Great on the half shell or the BBQ, these oysters have plump meat with medium brine and a buttery finish.

Mirada – British Columbia 3" *Crassostrea gigas*
Beach raised. Medium briny taste with a sweet flavor.

Miyagi – Hood Canal, WA 3" *Crassostrea gigas*
Beach raised. Meat is quite nice; full and crisp, but not too salty.

Penn Cove Select – Samish Bay, WA 3" *Crassostrea gigas*
Our most popular beach raised and Award winning oyster. Firm meat, briny flavor with a fresh finish.

Rainier – Hood Canal, WA 3.5-4" *Crassostrea gigas*
Beach raised to a medium size. Meat is full and firm. The perfect briny flavor you want from oysters. Great for grilling.

Reach Island – Puget Sound, WA 2.5 -3" *Crassostrea gigas*
Beach raised. Plump meat with a nice briny yet sweet taste.

Rockpoint – Dabob Bay, WA 3" *Crassostrea gigas*
Beach raised. A smaller version of our popular Dabob oyster, this oyster is crisp and salty rather than sweet. "Grassy, green" flavor notes.

Sister Point – Hood Canal, WA 3" *Crassostrea gigas*
Beach raised. Deep cup with firm meaty body, briny flavor with a sweet finish.

Snow Creek – Discovery Bay, WA 3" *Crassostrea gigas*
Tray raised. Firm meat with a crisp, mildly salty flavor and sweet aftertaste.

Stellar Bay – British Columbia 2.5-3" *Crassostrea gigas*
Tray raised then tumbled for a uniform size and deep cup. Mildly sweet with a clean flavor. A great beginner oyster and easy to shuck.

Sun Hollow – Hood Canal, WA 2-3" *Crassostrea gigas*
Beach raised. Nice clean, medium salty flavor. A nice oyster for the oyster bar!

Sunset Beach – Hood Canal, WA 4" *Crassostrea gigas*
Beach Raised. Nice deep cup with full meat and a nice crisp, mildly briny flavor

Totem Point – Hood Canal, WA 4-4.5" *Crassostrea gigas*
Beach raised. Popular large oyster. Full meat and excellent shell strength.

Wildcat Cove – Hood Canal, WA 2.5-3" *Crassostrea gigas*
Bag raised, beach finished. A ruffled, yet strong, purple shell it makes for a great half shell presentation. Flavor leans towards a sweet, "grassy" profile.