

HOME GARDEN TRAVEL AND LIFESTYLE MAGAZINE

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# 100

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## OYSTERS: A LOVE STORY

A Visit to Taylor Shellfish Farms + Local Recipes



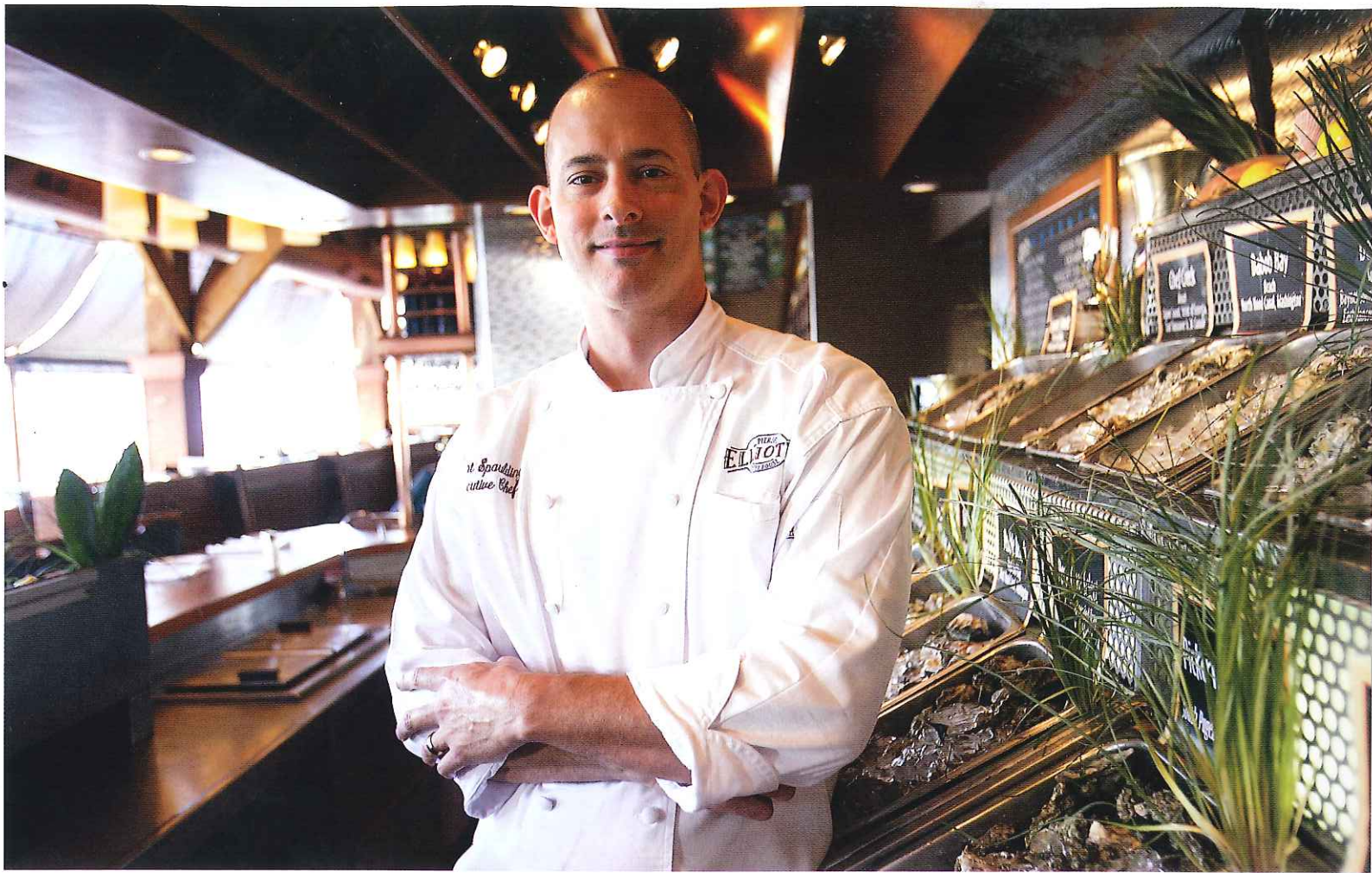
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**Spring Blooms**  
Lovely, local spring flowers

**Architecture**  
Iconically Olson Kundig

**Martyn Lawrence Bullard**  
Exclusive interview: Live, Love and Decorate!



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“Everyone has an open door policy,” says Bill. If someone wants to come learn something about the way we do things, we say “come on over.” He pauses, and then says: “I think we are one of the more collaborative industries. A lot of us share ideas on a regular basis.”

With each new generation, the industry continues to thrive. The Taylor’s are already welcoming a fifth generation to the family business. Bill’s niece, Marcelle, recently moved from Los Angeles to help launch a new oyster bar in Seattle. “I sit in an office with my two uncles and my dad, my sister and my cousin,” says Marcelle. “Nothing beats that.” All of the Taylor generations concur on the allure of the oyster. “There’s an intriguing part of shellfish that people want more of,” says Marcelle. “It’s such a family, communal food,” she adds, “you share this platter in the middle of the table, and it brings people together.”

Eating a raw oyster is akin to food ritual: the lift of the shell, the slight tilt, the kiss of lips, splash of sea-salt, taste of place. Poet Seamus Heaney captured their essence best when he wrote: “My tongue was a filling estuary/My palate hung with starlight/As I tasted the salty Pleiades/Orion dipped his foot into the water.” It’s a sensual reminder to slow down in a world that moves so fast.

ABOVE Seattle’s Elliott’s Oyster House chef Robert Spaulding serves its namesake bivalve all year ’round. Every oyster on their menu comes from carefully managed, certified growing areas.

## A weekend on Hood Canal

Plan your Oyster Getaway Weekend at Alderbrook Resort & Spa on Hood Canal. Located about 20 minutes from Taylor Shellfish Farms, (and about 2 hours from Seattle) the 88-acre scenic resort offers a nice range of luxury rooms and cottages, a full-service day spa and fitness center, 18-hole golf course, nature trails, docks, fine dining and a superb wine list. All the amenities, yet nestled away if you’re looking for a quiet weekend. [alderbrookresort.com](http://alderbrookresort.com)

