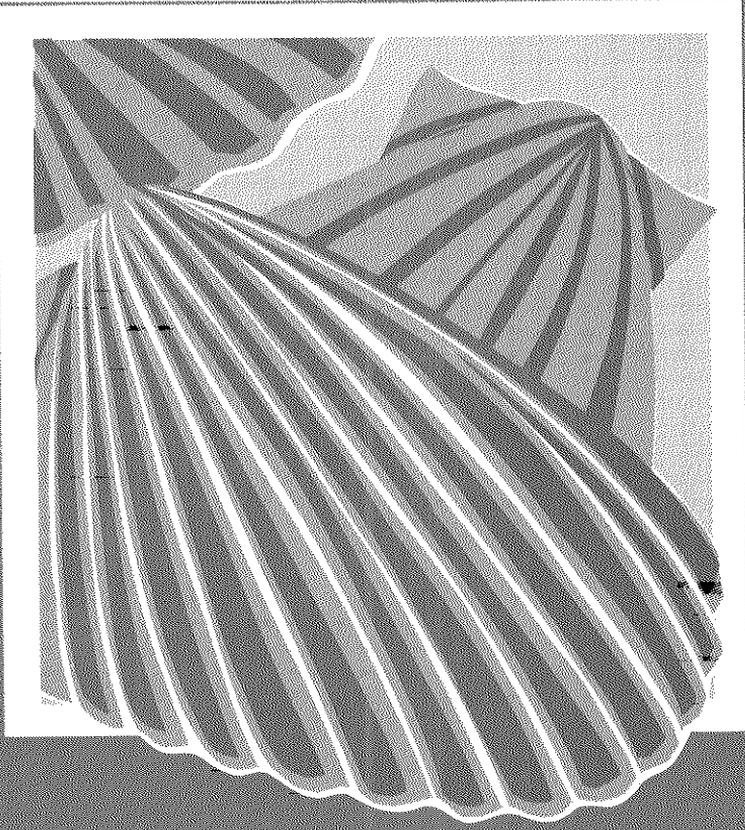
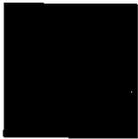


LOAN COPY ONLY



Breaking into Bivalves

CIRCULATING COPY
Sea Grant Depository



Shucking oysters, clams and scallops requires one important tool—a good, sturdy knife. With this in hand, you’re ready to begin.

Always rinse mollusks well with cold, running water before shucking. Use only mollusks that are alive. Their shells should be closed tightly or should close when lightly tapped. Discard any that are dead.

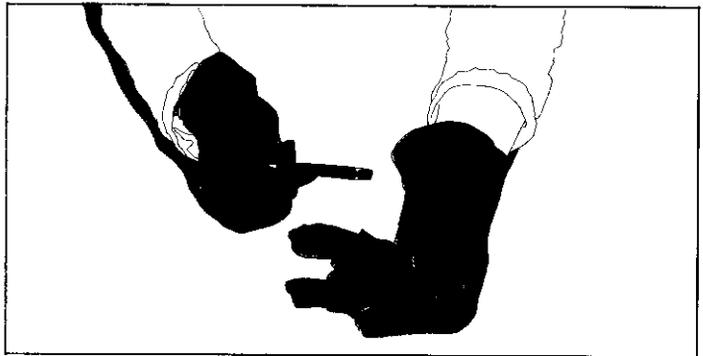
Shucking oysters

Oyster shells are especially sharp; be sure to wear gloves to protect your hands.

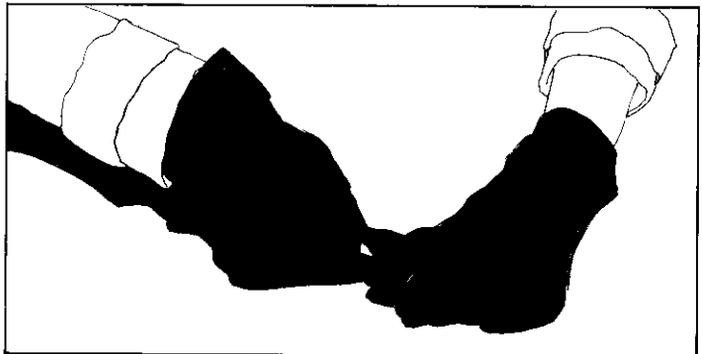
Method 1



Chip off thin lip of oyster until there is a small opening.

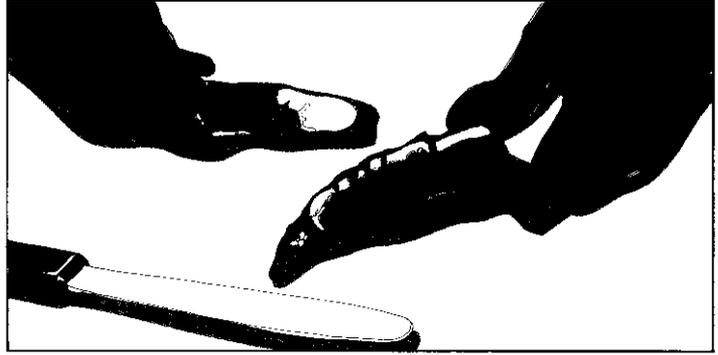


Insert knife and cut muscles from top and bottom shells. Scoop oyster free from shell.





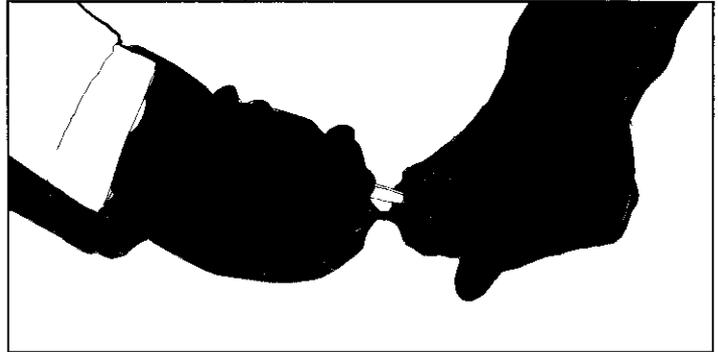
Oyster is ready to serve on the half-shell or to use in other dishes.



Method 2



Work knife into front of oyster opposite hinge.



Then go in deep and cut muscles. Twist knife and pop oyster open.



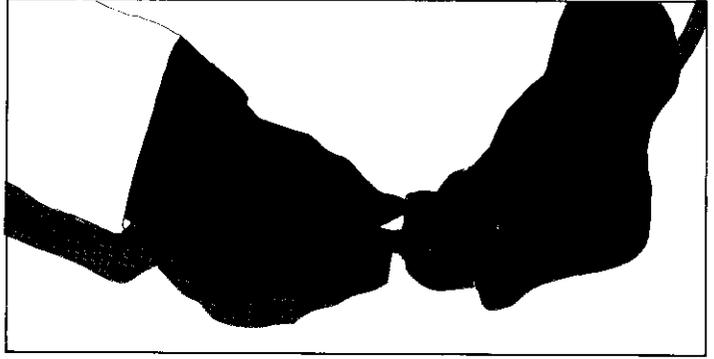
Method 3



Insert knife at hinge and twist to pop open.



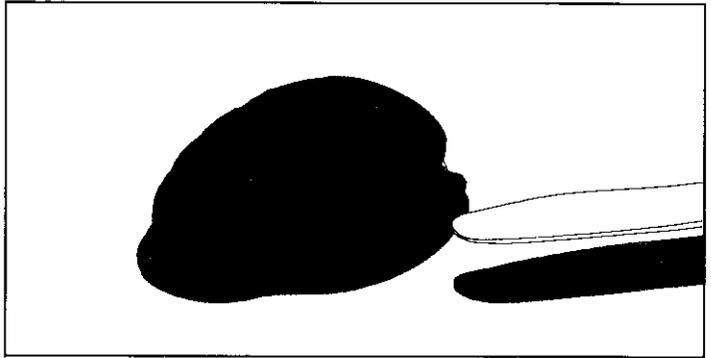
Then insert knife at front and cut muscle loose.



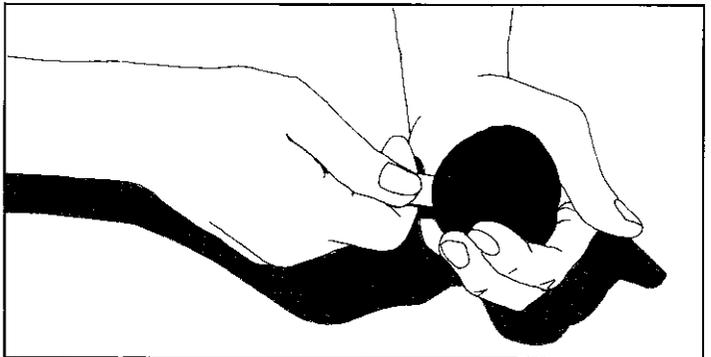
Shucking clams

Method 1

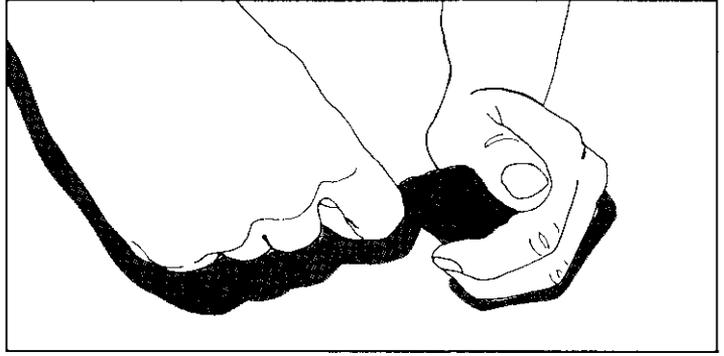
In the back of clam near the hinge is a black ligament. Toward the front where ligament ends is a weak spot. Insert your knife at this spot.



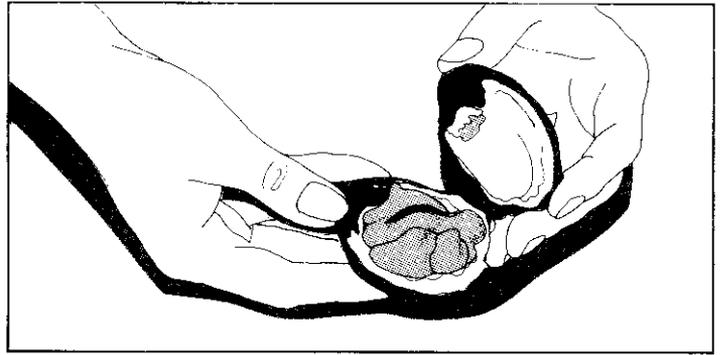
Inside are two muscles. Run the knife around the shell to sever these.



Now insert knife blade in front of shell and scrape meat free from top and bottom.

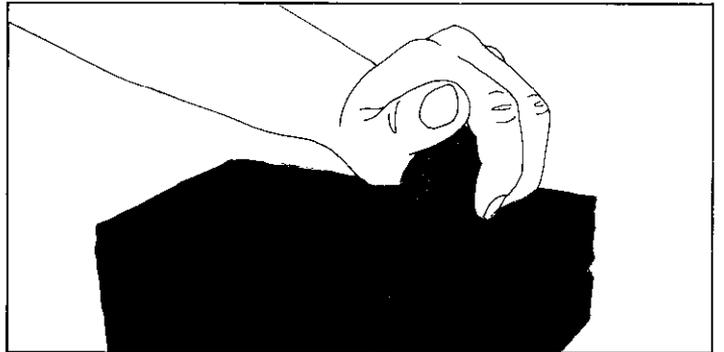


The clam is ready to serve on the half-shell or to use in other dishes.

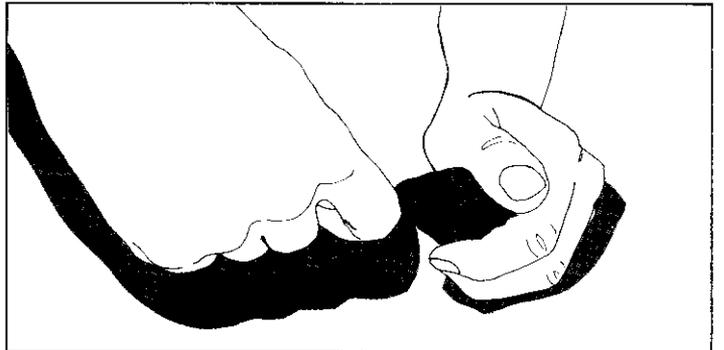


Method 2

Break away some shell to provide an opening for knife. Scrape edge of shell on a cement block, wood rasp or other rough surface.

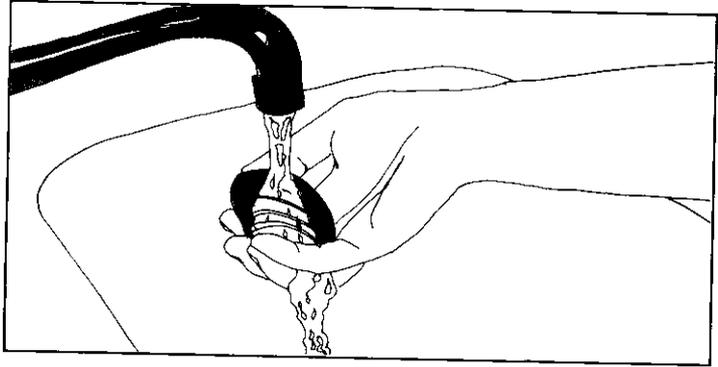


Insert knife and cut muscles. Then go in front and cut meat free.

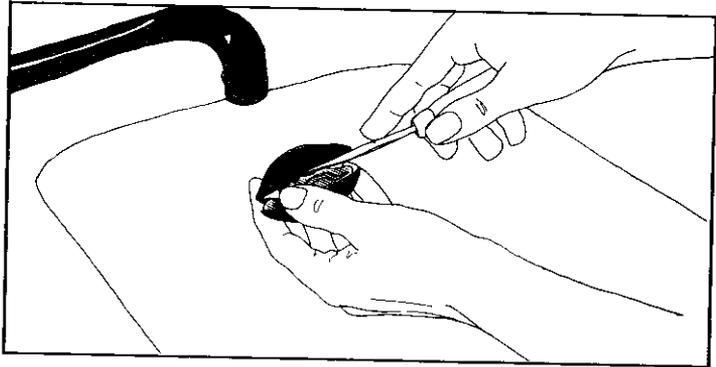


Method 3

One of the easiest methods of opening clams is to freeze them, then hold them under cold, running water for 30 to 45 seconds.



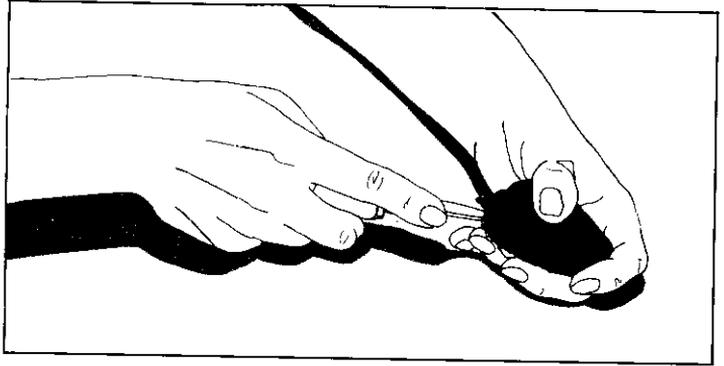
The knife can then be easily inserted. Cut inside muscles and scrape meat free from top and bottom. You can save most of the clam liquid, which is still frozen around the clam.



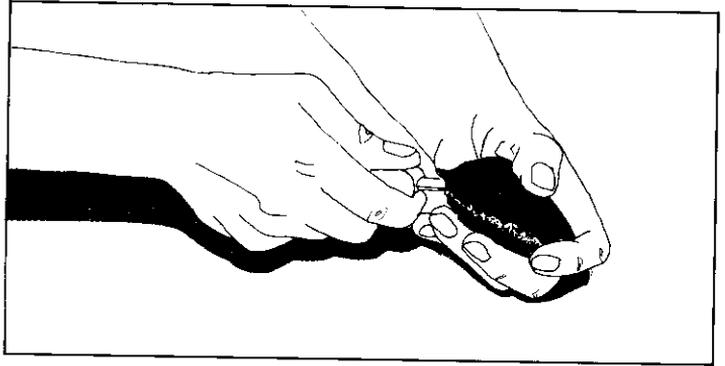
Shucking scallops

Scallops are marketed shucked, but you can open the ones you catch.

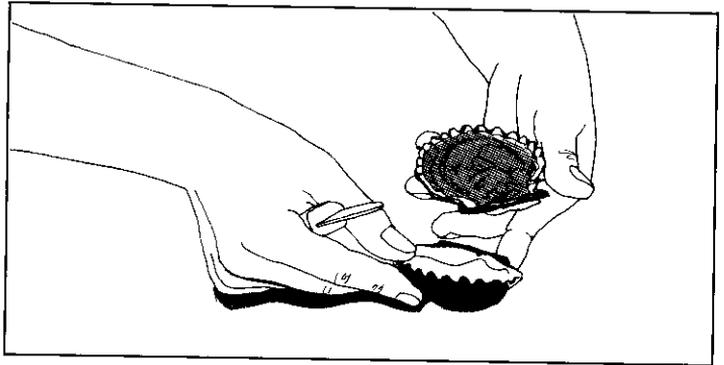
Insert knife blade between half shells to part them.



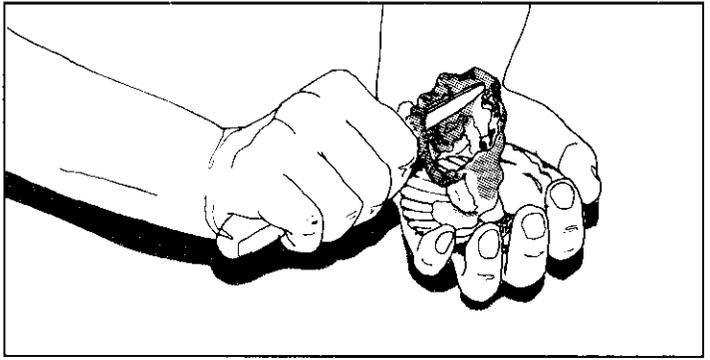
Run blade inside one shell to cut muscle.



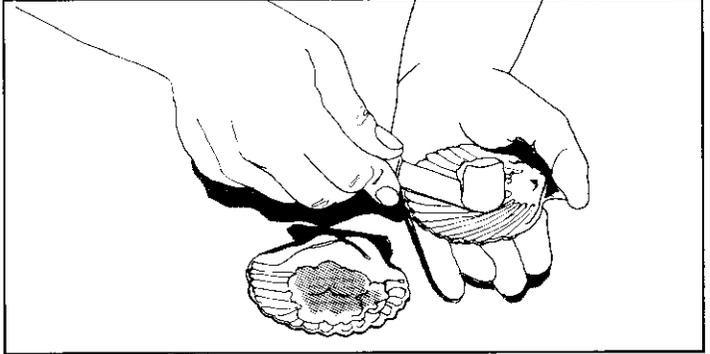
Break hinge open and discard top shell.



Insert knife under viscera, and by pinching viscera between knife and your thumb, push up so that viscera peels away from white flesh. Discard viscera.



Run knife under muscle to free it from remaining shell. Rinse shucked scallops under cold, running water.



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