



A FRESH CATCH SINCE 1987[®]

Distributed by Seacore Seafood 905.856.6222
1.800.563.6222 orders@seacore.ca / seacore.ca



Jim Harty is the sixth generation since 1835 to have farmed the family farm that runs right down to Dungarvan Bay and the Celtic Sea. In 1985, 30 years ago, Jim got the notion to try his hand at oyster farming, on top of his full-time job as a farmer. It took an enormous effort and there was a lot of learning to be done along the way but gradually Jim began to produce an oyster that he knew was truly special, in fact, a 'speciale', the French gold standard for top quality oysters.

In 1995, French tourists, holidaying in West Waterford, happened upon his oysters in a local restaurant and swiftly realised they were as good as anything available in France. This chance encounter rapidly led to Jim forging a partnership with Tafforet s.a., one of France's leading oyster producers, and Harty's Oysters began shipping to France where their delicious meaty oysters from Dungarvan bay remain as highly prized as ever.

Today, Harty's Oysters is the largest Irish oyster farm in Ireland, producing over 600 tonnes of oysters per annum, and very proud to be a fully accredited member of the Bord Bia Origin Green food sustainability programme. Jim takes a back seat now but the company continues in the capable hands of his four sons and one daughter, all dedicated to ensuring the continued production of one of the very finest foodstuffs ever to come out of Ireland.



Harty's



DUNGARVAN BAY
OYSTERS



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Harty's

Harty's Oysters are grown from seed in our dedicated oyster nursery before being transferred to our oyster beds out in Dungarvan Bay where the fresh waters that flow down from the Comeragh Mountains meet the crystal clear waters of the Celtic Sea, in an S.P.A. (Specially Protected Area) location that makes for one of the very finest oyster growing areas in the world. The ideal growing conditions allow us to produce oysters for sale 52 weeks of the year.

We produce Pacific Oysters (*Crassostrea Gigas*) to a variety of sizes (listed below), all full of tender, succulent meat with a superb depth of taste and they have even been described as 'dessert' oysters, rich, complex flavours yet often lightened with crisp, clear notes of citrus and cucumber.

At Harty's Oysters, we have a fully-equipped depuration and production plant where our oysters are filtered, washed, graded and packed for shipping to anywhere in the world within hours of being removed from their home in the sea, offering an unparalleled freshness and quality.

The company has always remained to the forefront of the industry when it comes to designing, developing and implementing new technology and machinery to further raise and maintain the very highest operating standards. This includes our very own state-of-the-art filtration system in our Dungarvan Bay plant, ensuring we meet the very highest international standards for the purity and cleanliness of our oysters. Bord Iascaigh Mhara (BIM), the Irish State body responsible for Irish aquaculture businesses, uses Harty's Oysters as a showcase farm to promote excellence in the industry and we are a fully accredited member of the Bord Bia Origin Green food sustainability programme.



Size 60-80g

This oyster has a petite deep-cupped shell, making for a plush mouthful with a succulent sweetness, from our oyster beds, where the fresh water runs down from the mountains and into the Celtic Sea

Harty's



DUNGARVAN BAY OYSTERS

HARTY'S OYSTERS

Gortnadiha, Ring,
Dungarvan,
Co. Waterford,
Ireland.