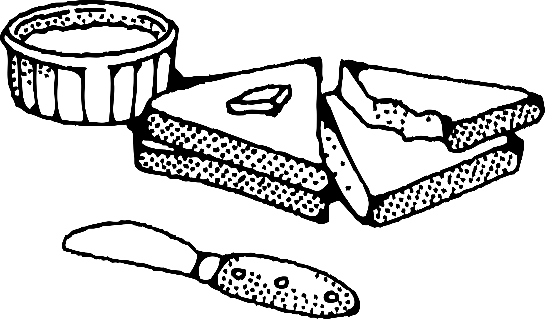
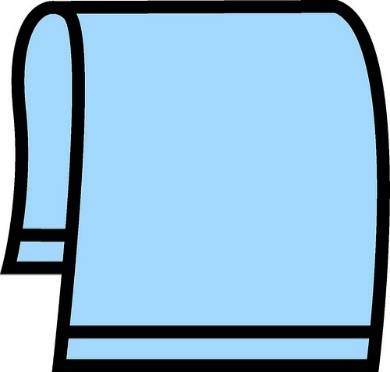
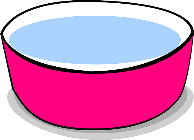
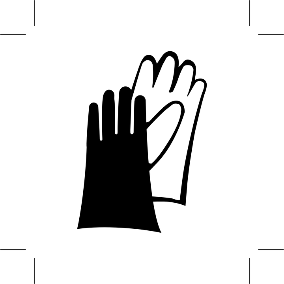
Admiral Pearls LLC

**Oyster Opening Instructions**

Please read and follow these instructions for a safe and successful oyster experience!

**Required Items**



Butter Knife (or similar flat tool)

 Small bowl of water

Table Salt

Rubber/latex gloves Towel

**Step 1:** Carefully remove oyster from vacuum sealed plastic. Once removed from plastic, oyster should be opened within 24 hrs.

**Step 2:** Allow the oyster to soak in water for 30 to 40 minutes, then place on a flat surface.

**Step 3:** While wearing rubber/latex gloves, secure oyster on surface with one hand

**Step 4:** With the other hand use a butter knife, or similar tool, to open the oyster through the lip of the shell. (Some oysters open easier than others, shell chipping or breaking may occur.)

**Step 5:** Use your tool to expose the pearl within the meat. Be careful that the pearl does not roll away.

**Step 6:** Once pearl is removed from the oyster, rinse pearl off in dish of water.

**Step 7:** Place small amount of salt in palm of gloved hand. Vigorously rub pearl in salt to clean and polish.

**Step 8:** Dispose of oyster, its meat inside, and gloves immediately and remove from home, as oyster contents can become foul.

**\*Dispose of oyster and contents immediately. Not for human or animal consumption\***