



2021 Holiday Guide

FROM OUR LEGACY TO YOURS



Tips, tricks and some frequently asked questions

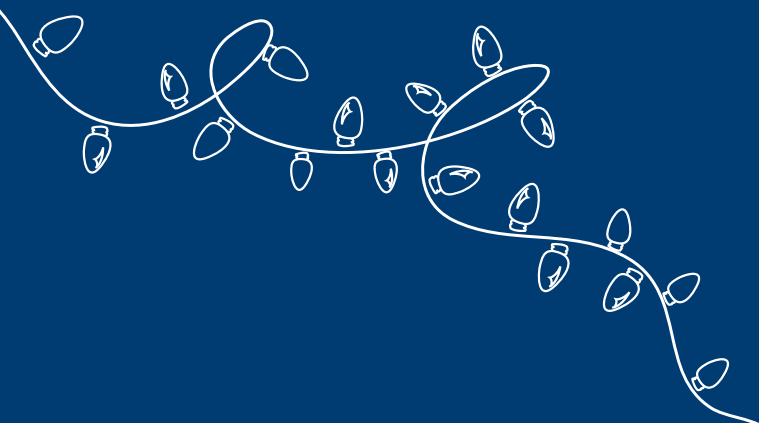


Important things to keep in mind when ordering

FedEx and UPS will be experiencing high volumes of shipments and delays will be likely.

To make sure your event is a success, schedule delivery with at least 2 days to spare. This time of year our shellfish will be good for at least 5-7 days after you receive them.

Pro Tip: Our Taylor Frozen Top Offs/Baked Oyster kits are good in your freezer for 2 years. Purchase these now to ensure you'll have them for your special occasion.



November 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21 Last day to place order for delivery before Thanksgiving	22	23 Last day for delivery before Thanksgiving	24	25 Thanksgiving Day	26	27
28	29	30				

December 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10 Last suggested day to order non- perishable	11
12	13	14	15	16	17	18
19	20	21 Last day to place order for delivery before Christmas	22	23 Last day for delivery before Christmas	24 Christmas Eve	25 Christmas Day
26	27	28 Last day to place order for delivery before New Year's Eve	29	30 Last day for delivery before New Year's Eve	31 New Years Eve	New Years Day



Some important dates to remember

November 2021

11/21 - Last day to place your order for delivery before
Thanksgiving Day

11/23 - Last day for delivery before Thanksgiving

11/25 - Thanksgiving Day

December 2021

12/10 - Last suggested day to order Non-perishable product if you
would like to have it before Christmas Day

12/21 - Last day to place order for delivery to come before
Christmas

12/23 - Last day for delivery before Christmas

12/28 - Last day to place order for delivery to come before New
Year's Eve

12/30 - Last day for delivery before New Year's Eve





Ordering Suggestions

Oysters

Main Dish - we suggest serving 6-8 oysters per person

Side Dish - we suggest serving 3-5 oysters per person

Clams & Mussels

Main Dish - we suggest serving 1 pound per person

Side dish - (or in a dish with other shellfish) we suggest serving a half a pound per person

Geoduck

Sashimi Style - a 1lb Geoduck will serve approximately 5-6 people

In a chowder - a 1lb Geoduck will make an average sized batch of geoduck chowder (4-6 servings)

Shucked Oyster Meat

Small -

16oz: 10-12 oysters

64oz: 45-48 oysters

Medium -

16oz: 8-9 oysters

64oz: 30-32 oysters





Oysters

Suggested for eating raw

Kumamoto
Shigoku
Fat Bastard
Taylor Pacific Petites
Olympia
Sumo Kumo
Virginica

Suggested for cooking

Frozen Top Offs
Taylor Pacific Petites
Taylor Pacific Grillers





Shipping Charges

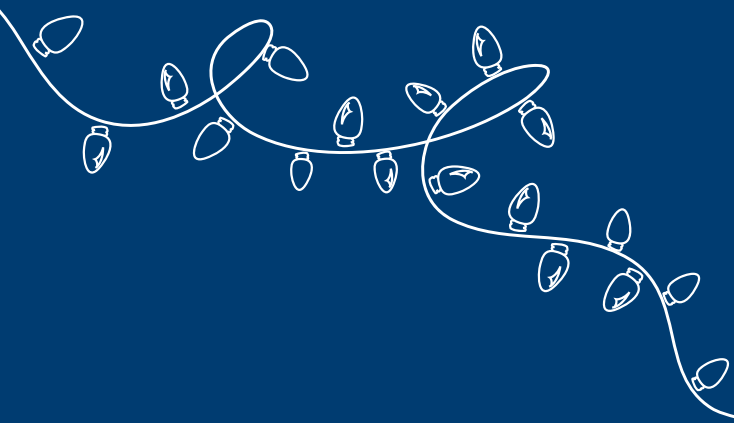
Free shipping on non-perishable products over \$60 and all products over \$150

Perishable orders under \$150

\$10 for Western WA
\$40 for anywhere else

Non-Perishable under \$60

\$9 flat rate for shipments
anywhere in the U.S.





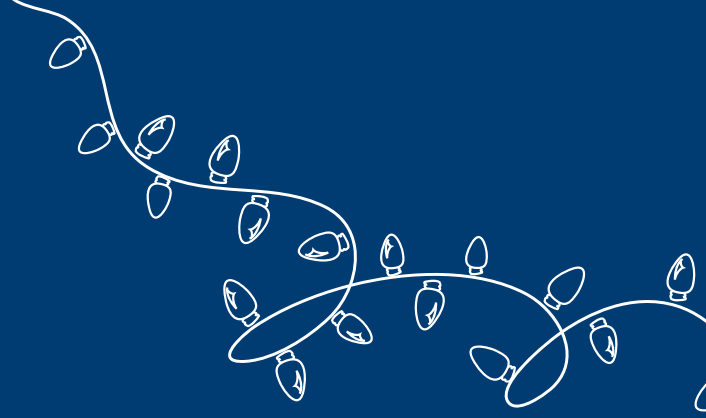
Everything live is shipped next day delivery with plenty of frozen gel ice packs (dry ice for frozen oysters).

During the checkout process, you will select the delivery date of your choice from a calendar of available days.

We offer delivery Tuesday-Friday (Thanksgiving Day, Christmas Eve and New Years Eve unavailable).

All shellfish is harvested fresh to order.





We understand that the season of giving is often a busy and challenging time.

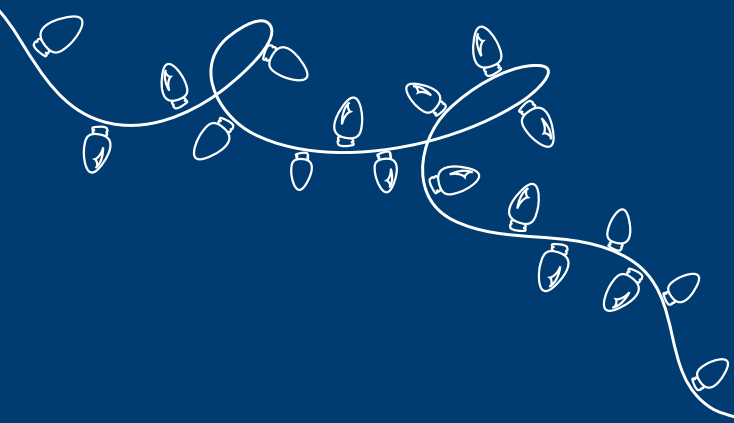
*Due to the perishable nature of our shellfish, we urge you notify the recipient and confirm they will be home to accept the delivery.

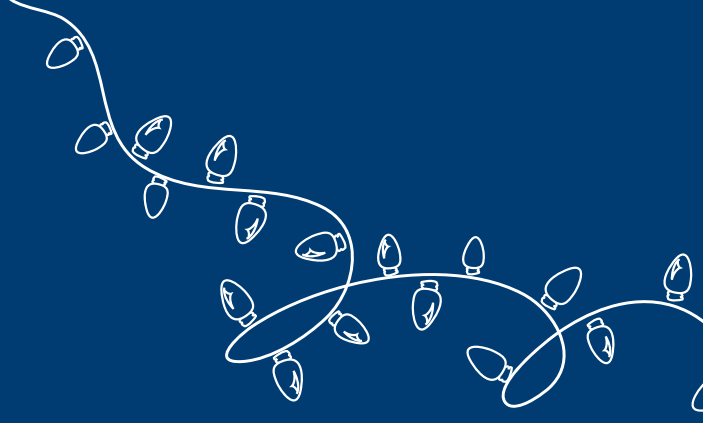




*Please be sure to triple check your
address*

We ship to the address you provide us. Minor details can cause major stress. Please take a moment to validate that the information you provided is correct (i.e. spelling, apt/suite number, zip code, state, etc.). Taylor Shellfish and FedEx will NOT be held liable for misrouted packages resulting from incorrect shipping information provided by you.

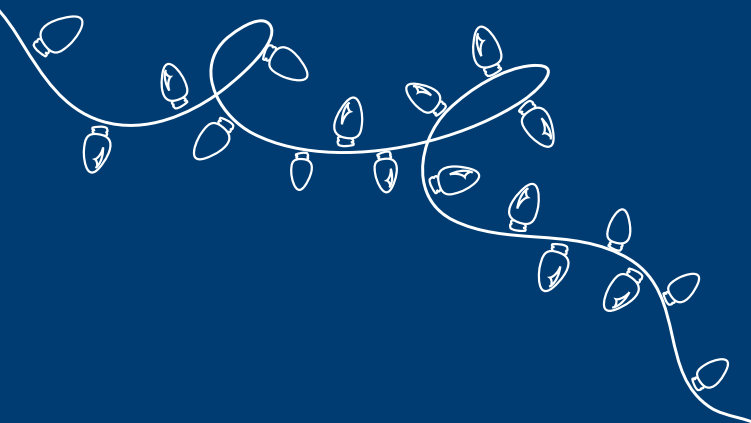




We will have a limited number of customer service representatives responding to your calls, emails and inquiries this holiday season.

We pride ourselves on giving each matter our undivided attention and care. We will respond and call back as soon as we can.

Please keep in mind we are all humans on the other side of the phone and computer.





For news, recipes and promotions please sign up
for our mailing list at taylorshellfishfarms.com

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