

## Annual Oyster Frenzy Set for All Day Sat., Oct. 3, at Historic Grand Central Oyster Bar



*Annual Grand Central “Oyster Frenzy” featuring Professional Shucking Championships, “Slurp off” eating competition, chef demos and seminars, plus 16 Varieties of Oysters will be held Oct. 3 at the G.C. Oyster Bar from noon - 6 p.m. in N.Y.*

**Sept. 2, 2009** - [PRLog](#) -- New York—It’s an all day frenzy! It’s a Bi-Valve Bonanza! Pro shuckers from across the country including four-time champion Luis Iglesias will vie for the championship; the public will square off in the Slurp Off professional eating competition; Aaron Bashy, executive chef at Pershing Square, will be among the celebrity chefs sharing their gourmet wizardry with the public; and author Rowan Jacobson and restaurateur/shucking champ John Bril, who will present “Oysters 101” seminar, are among the many highlights of the annual Grand Central Oyster Frenzy, all day on Saturday, October 3, from noon to 6:00 PM, at the historic Grand Central Oyster Bar. The festivities are underway at 12:00 noon. In addition, 16 varieties of oysters – eight from both the East and West Coasts – will be on the menu during the “Bi-Valve Bonanza” at the famed eatery located “below sea level” at Grand Central Station. General Manager Jonathan Young and executive chef Sandy Ingber, the venerable “Bishop of Bi-Valves,” will host the festivities.

**What:** The annual Grand Central “Oyster Frenzy” featuring Professional Shucking Championships, “Slurp off” eating competition, chef demos and seminars, plus 16 Varieties of Oysters

**When:** Saturday, October 3, 2009

**Time:** 12:00 noon-6:00 PM

**Where:** The Grand Central Oyster Bar & Restaurant  
“Below Sea Level,” Lower Level, Grand Central Station at 42nd Street, NYC

**Admission:** Free (including samples, but oysters and other culinary delights from the menu are priced by consumption)

**Who:** Professional shuckers from across the country including four-time world champion Luis Iglesias; Oyster Bar executive chef Sandy Ingber, general manager Jonathan Young; Pershing Square executive chef Aaron Bashy; food writer Rowan Jacobsen, author of *The Living Shore*; “Oyster 101” seminar by John Bril, shucking champion and owner of Ship to Shore restaurant on Prince Edward Island

Reservations and Information: 212.490.6650

Website: [www.oysterbarny.com](http://www.oysterbarny.com)

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