

THE ART OF THE OYSTER

Do these beautiful images look familiar? Look more closely.

Talented and creative Canadian artist Debbie Brady uses complex macro photography techniques to uncover the never-before-seen abstract beauty hidden in small sections of oyster shells. Her Oyster Art™ takes a typically unappreciated part of a culinary delicacy and transforms it into stunning fine art pieces. As one fan said, “I’ll never look at an oyster shell the same way again!”

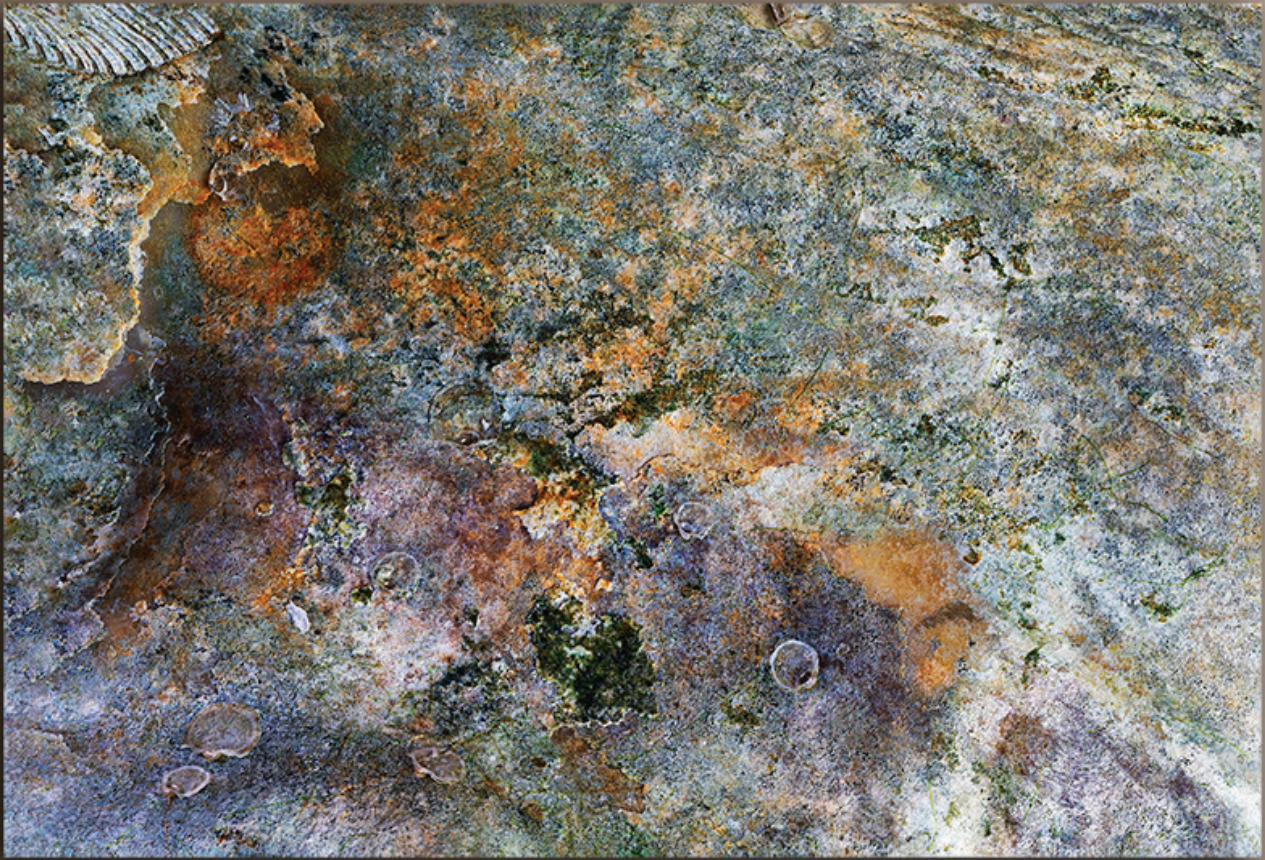
By stacking multiple photographic images, Debbie uncovers incredible colors and designs in oyster shells not otherwise visible to the naked human eye. She explains, “Macro photography is like experiencing another dimension of reality—a reality I really didn’t know anything about. I was seeing something extraordinarily new in something so familiar. That moment of discovery creates the same ‘goosebump’ reaction every single time for me.”

Using oyster shells for creative inspiration is not surprising given that Debbie lives on Canada’s Oyster Coast. Her home base of Tyne Valley, Prince Edward Island, hosts the Canadian Oyster Shucking Championship during its annual Oyster Festival. The Malpeque oysters of this region are world-renowned for supreme quality and great taste.

Debbie informs her art with knowledge of the aquaculture industry - especially her understanding of the life cycle of oysters and how they are farmed. For instance, the color, shape and texture of an oyster shell is determined by its species and growing environment. Like snowflakes, no two oyster shells are alike, providing endless possibilities for Debbie’s work. As she explains, “Only a small percentage of shells prove to be photogenic enough to create an Oyster Art™ image.” She has a large inventory of shells from Canada, Maine, Japan, Ireland and other global locations.

Oyster Art™ was launched in 2018 for the sheer joy of sharing her discoveries. “I’m motivated to use my art to celebrate this historic industry one photograph at a time.” Debbie’s fine art prints are available in three mediums: archival paper, acrylic or canvas and are sold to private collectors and commercial establishments in open, limited and pearl (one-of-a-kind) editions. Additional information may be found on the website at: www.oysterart.ca.





Poignant was created by compositing 46 separate captures at 2:1 magnification, each one with a different sliver in focus. This was accomplished by moving the camera .18 mm (or .007 inches) closer to the shell each time. Even the smallest vibration in the room or camera could result in a blurry image that would render the entire series unusable. The resulting final artwork is well worth the time and effort required during the photographic process!



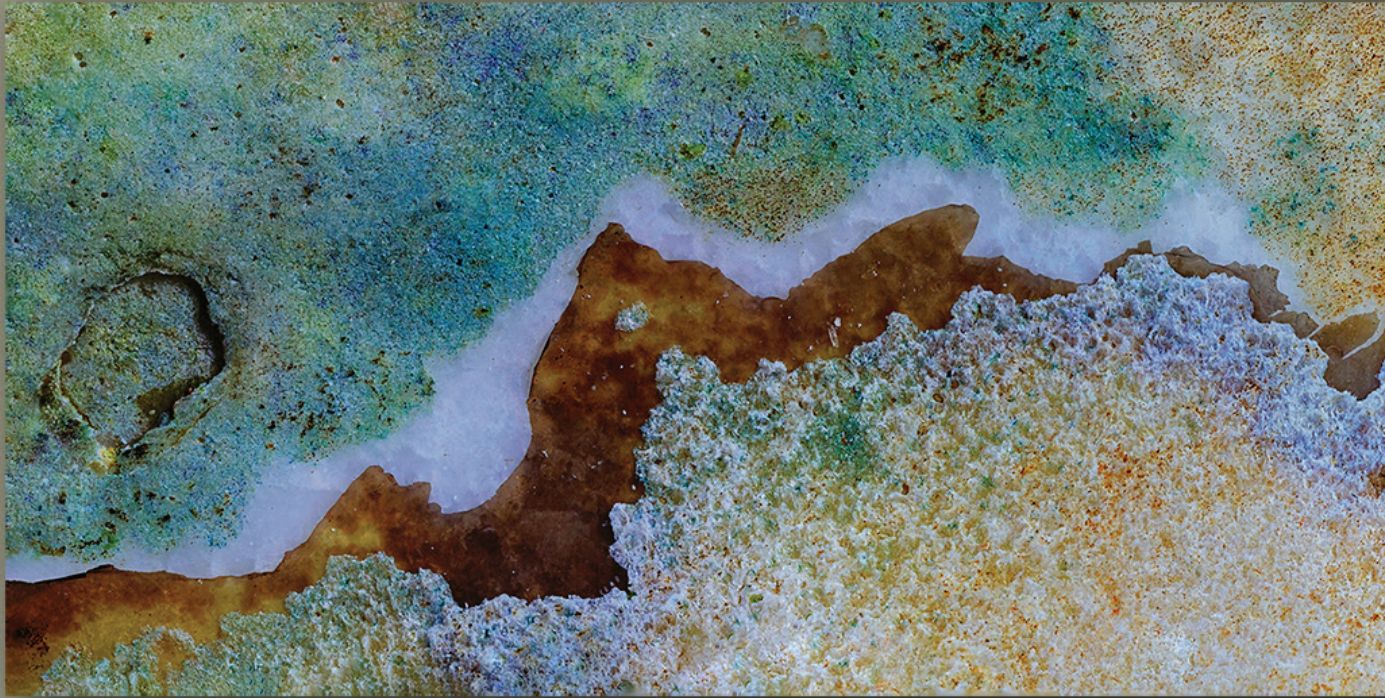
*Buoyant - inspiration oyster shell
from Peconic Bay, Long Island,
New York*

*The inspiration shell for
"Buoyant" is from Meg Dowe of
Yennicott Oysters in Long Island,
New York.*

*Buoyant is created using a 3:1
magnification. To be sure my
final compiled image would have
the ideal amount of focus, I took
31 captures, moving the camera
.09 mm (or .004 inches) closer to
the shell each time.*

*The incredible graphic textures
and vivid contrasting dark
and light colours of that shell
were unlike anything I had
ever discovered before with my
macro lens. I can imagine that
viewers will have many different
stories to tell about the things
they can "see" in the final image.*

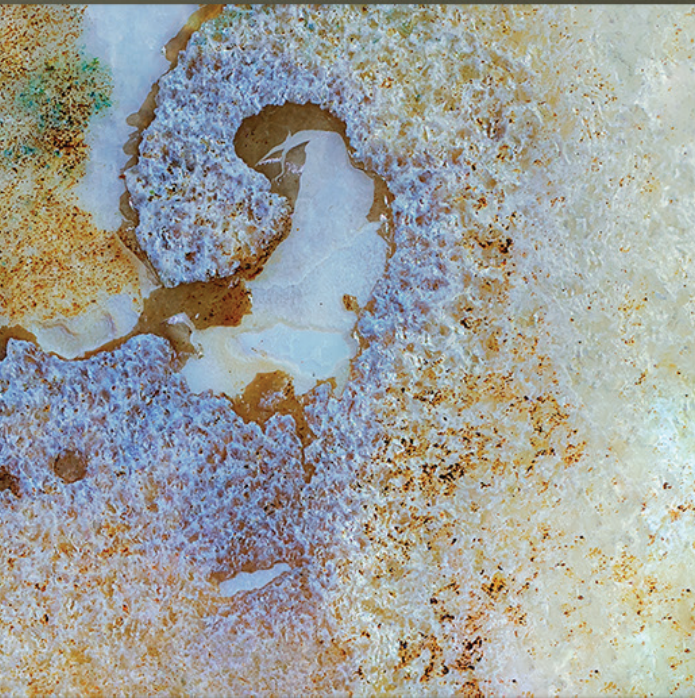




Demarcation - inspiration oyster shell from Wood Islands, Prince Edward Island, Canada.

This image could easily be mistaken for an aerial shot from a spacecraft or possibly a topographic map showing the border between fertile and arid land. Instead, it is a 1.5X magnification photo of a small area of a weathered oyster shell. The patterns nature creates in the smallest things come full circle to appear in the largest things. That explains why something may look so familiar that we have never seen before. Nature's miniature abstracts definitely have a way of prompting discussions about the true identity of the artwork's subject. "Art is not what you see, but what you make others see." ~ Edgar Degas





Oyster Art – The Book

Oyster Art: The Book is a feast for the eyes! Its stunning art collection of forty 12”x10” photographs provides a unique visual journey across Prince Edward Island’s four scenic areas. Each turn of the page includes stories and educational information to celebrate—not only Debbie Brady’s creative talents and exquisite images of oyster shells, but also her home province, its oysters and the aquafarmers caring for them.



“Enrich your space with a conversation piece.”

Debbie Brady
Fine Art Macro Photographer
Oyster Art Studio & Gallery
902 831 2330
debbie@oysterart.ca
www.oysterart.ca

CHARCOAL ROASTED LOCAL OYSTERS

Recently, Debbie was sent some South Carolina oysters, collected from the Stono River, a tidal channel in south-east South Carolina, located southwest of Charleston. The channel runs southwest to northeast between the mainland and Wadmalaw Island and Johns Island. She looks forward to studying more oyster specimens from the Carolinas and Lowcountry.

**Quarterdeck Restaurant at The Sea Pines Resort
Hilton Head, South Carolina.**

Ingredients

- 2 dozen freshly shucked Oysters (of your choice)
- 1 pound Unsalted Butter
- 8 sprigs Italian Parsley
- 4 sprigs Tarragon (fresh)
- 4 cloves Garlic (fresh, chopped)
- 1 ounce Chives (finely chopped)
- 1 Tablespoon Lemon Juice (fresh)
- Kosher Salt
- Ground Black Pepper
- 8 ounces Reggiano Parmigiano (grated)
- Old Bay Seasoning
- Thick Sliced Bread
- 2 Lemons (cut in wedges)

Preparation

Preheat a charcoal grill and maintain temperature at around 500°F. Place half of the butter in a saucepot with all the chopped garlic, 4 sprigs parsley, 2 sprigs tarragon, and half of the chopped chives; cook on medium heat until the garlic is brown and toasted, then strain and cool to room temperature. Meanwhile, place the other half of the butter in the bowl of a stand mixer. Once the melted butter is cooled to room temperature, add to the stand mixer and whip both butters together. Add all the lemon juice and salt, and pepper to taste. Chop the remaining herbs and mix them together for a finishing garnish.

Assembly

Spoon some of the garlic butter on top of each oyster, then top with a generous amount of the cheese. Place the dressed oysters directly on the grates of your charcoal grill until the oyster is bubbling in its juice and the cheese is melty and toasted; then place on a platter. Once the oysters are done, top with a pinch of Old Bay Seasoning and the chopped herbs. Spread some of the remaining garlic butter on the thick sliced bread and toast on the grill quickly. Place the grilled bread a long side the platter of oysters along with the cut lemons.



