

Long before the explorers came, the American Indians knew the bounty of the Chesapeake Bay. At will, they harvested the finest and the freshest from what was then, and still remains, the world's greatest spawning ground.

Toward the mouth of this great bay, on the shores of an inlet known as Metompkin Bay, the local Powhattan Indians knew a special abundance. Teeming fish, oysters and crabs, plus a fertile land that yielded as freely as the waters of the bay blessed their lives. The gifts of the Chesapeake, then as now, rich and varied,

Today, the harvest of the bay reaches far and wide. The finest and freshest is selected by the Metompkin Bay Oyster Company of Crisfield, Maryland, for enjoyment both in season and out. Modern pasteurizing and flash freezing techniques bring you sweet, flavorsome crab meat as well as succulent soft shell crabs, perfectly cleaned and pan ready. And in season, the fattest, freshest, and most flavorsome oysters are expertly shucked and shipped to reach you at the peak of perfection.

Metompkin brand starts its quality with the selection process. Under the careful eye of second and third generation family management, only the best of the bay's harvest is chosen for processing. Then skilled workers, using the most modern and sanitary processing systems, ready it for packing and shipping. The result, seafood you can rely on for consistent quality. The finest and the freshest from Metompkin.

Pub. by Tawes Photographic, 242 Somerset Ave., Crisfield, MD 21817



Flash-freezing crab meat and soft shell crabs at -30°F seals in flavor and freshness at its peak.



Modern crab picking machine yields cartilage-free and shell-free whole-crab meat of superior Special grade.



Constant inspection keeps sanitary and grading standards exceptionally high. Approved for U.S. Armed Forces purchasing.



Deft hands and quick eyes shuck and grade oysters in winter, pick sweet crab meat in summer. An exceptionally stable labor force keeps Metompkin's reputation for quality outstanding.

MeTompkin Bay Oyster Co.

Crisfield, MD 21817
 Phone (301) 968-0660/0661
 MD 220 DISTRIBUTOR
 Member Shellfish Institute of North America

MeTompkin

BRAND



- frozen soft shell crabs
- pasteurized crab meat
- fresh oysters
- fresh crab meat
- fresh soft shell crabs

The finest and the freshest.



Pasteurized Crab Meat

For the finest and freshest tasting crab cakes, casseroles, and other dishes year round. Carefully picked and graded crab meat is pasteurized to seal in fresh flavor and preserve it for enjoyment at your convenience.

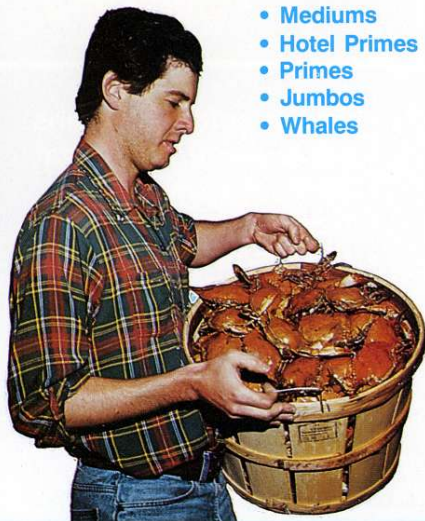
- Claw
- Special
- Back Fin
- Jumbo Lump
- Cocktail Claws



Frozen Soft Shell Crabs

Rushed from the shallows of the Chesapeake to the cleaning tables of Metompkin...expertly cleaned and pan readied...then flash frozen to seal in the peak of flavor for dining delight. A full range of sizes carefully packed in freezer boxes for optimum storage.

- Mediums
- Hotel Primes
- Primes
- Jumbos
- Whales



Fresh Soft Shell Crabs

Selected for tenderness, sorted for consistent size, packed in cool sea grasses, and rushed to our customers by fast transport.



Fresh Crab Meat

In season, the Bay's best. Chesapeake blue crabs, kicking fresh, are steamed to perfect tenderness, picked and graded under exacting quality and sanitation controls. All grades except Cocktail Claws.

Fresh Oysters

Fat and tasty, Metompkin oysters are specially selected for quality, cleanly shucked, and graded for consistency. Packed in sizes from eight-ounce cups to gallon buckets. Perfect for fries, stews, casseroles and other dishes.

- Standards
- Selects
- Extra-Selects