

Re: opening oysters with stone tools?

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From: Lee Olsen (*paleocity_at_hotmail.com*)

Date: 02/21/05

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Su Solomon wrote:

> *Rich Travsky wrote:*

>>

>> *Rick Wagler wrote:*

>>>

>>> "*Marc Verhaegen*" <fa204466@skynet.be> wrote in message

>>> [news:4217c33c\\$0\\$17087\\$ba620e4c@news.skynet.be](mailto:news:4217c33c$0$17087$ba620e4c@news.skynet.be)...

>>>> *Has anybody ever tried to open oysters & other sehlfish with stone tools?*

>>>> *What would be the best stone tool for removing oysters from the bottom or*

>>>> *the trees & for opening them? material? Any ideas?*

>>>>

>>>> *Marc Verhaegen*

>>>>

>>>> <http://allserv.rug.ac.be/~myaneech/Verhaegen.html>

>>>>

>>>> <http://www.onelist.com/community/AAT>

>>>>

>>>> *AAT = Homo diaspora*

>>>>

>>>>

>>> *I,ve never opened an oyster in my life but*

>>> *a thin blade that can cut the hinge should*

>>> *do the trick, would it not? Or simply*

>>> *pulverize the shell with a large rock. No*

>>> *great feat of technology seems to be needed.*

>>

>> *They make and market oyster shucking tools*

>>

>> <http://www.chefknivestogo.com/oyshkn.html>

>> *Oyster shucking knife. This is an essential tool for opening fresh*

>> *oysters. Oyster knives are especially designed so that the tip of*

>> *the knife is pointed, with one edge sharpened. Makes opening*

>> *oysters*

>> *almost easy!*

>>

> > *Or*

> >

> >

http://www.cookingvillage.com/cv/kw/tipionary_results/0,1755,sLang%3Dus&sLet%3DO&iSCat%3D394.FF.html

> > ...

> > *Wear a heavy glove to protect your hand when opening oysters. Or hold*

> > *the oyster in a heavy kitchen towel folded in quarters.*

> >

> > *Tools for opening oysters: Prying the shells apart is difficult, so use*

> > *a strong tool like a short, squat screwdriver or the pointed end of a*

> > *can or bottle opener.*

> >

> > *Firmly and forcefully insert the oyster–shucking tool between the shells,*

> > *right into the hinge segment. Twist sharply to lever the shells, popping*

> > *the top one off.*

> >

> > *Use an oyster/clam knife to slide along the inside of the top of the shell*

> > *to release the oyster. If necessary, use a paring knife to cut the muscle*

> > *holding the oyster.*

> > ...

> >

> > *These are steel tool oriented. Trying to duplicate this with a stone tool*

> > *would be worthless. First you'd have to make a stone tool thin enough*

> > *to attempt it and second it would have to be hard enough not to shatter*

> > *with the twisting motion. Good luck.*

> >

> > *Which leaves us with bashing with a rock. ;)*

>

> *Bruised knuckles, bleeding lips and more then likely, fatal intestinal*

> *cuts facillitated by the sharp shards of the oyster shells ingested with*

> *the mashed oyster :)*

>

>

> *Or, do as most pre–metal tool cultures do/did, throw the oysters (and*

> *the rocks/mangrove roots etc) they are attached to into a fire :)*

Down–under clam knows no more about oysters than boneless fish :–{