



**\*Lafayette Oyster Social Logo\***

**For Immediate Release**

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**Lafayette Oyster Social Invites Acadiana to Enjoy Farm-Raised Seafood  
Delicacies**

**Lafayette Oyster Social Hosts a Night of Exploration into the Pearl of the  
Seafood Industry**

*Lafayette, LA* - The inaugural Lafayette Oyster Social will be a night that celebrates, supports, and promotes farm-raised oysters from the Gulf of Mexico. On Saturday, March 4, 2023, guests are invited to experience the product of Acadiana's advanced culinary and farming skills under the stars in Downtown Lafayette.

"Lafayette is home to unique Cajun recipes with essential ingredients provided by the Louisiana seafood industry. We want to share how farm-raised oysters impact the local economy, bringing substantial value to our seafood market. This event will showcase the production process of the farmers who proudly harvest and nurture Louisiana oysters," said Jeremy Conner, Executive Chef of Spoonbill Watering Hole and Restaurant.

Farming techniques consistently produce cleaner results that are richer in flavor than wild-caught oysters. Farm-raised oysters mature faster, with harvest time averaging around two years, allowing for a more delicate yet tender texture. Chef Jeremy Conner and Billy Hobbs welcome participants to meet oyster farmers from the area while sampling diverse bite-size creations of food artists in Acadiana.

"Oyster farming in the Gulf has changed how chefs in our region create dishes for their menus. The production process is at a peak with innovative methods that yield higher-quality products to assemble unique dining experiences available year-round. I value incorporating locally farmed seafood into my flavor profiles and look forward to sharing my recipes at the Lafayette Oyster Social," stated Chef Conner.

With the environment of South Louisiana ever-changing, farming is essential to sustain the availability of excellent oysters. The Lafayette Oyster Social highlights those who have worked hard to provide us with a fare that many of us grew up eating through modern techniques.

Tickets to the celebration will include access to live entertainment, a silent auction with proceeds benefiting the American Cancer Society, beverages, food tastings, gift bags, and much more. Early bird pricing is \$100 a ticket, with regular pricing being \$125 per person.



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For more information about the Lafayette Oyster Social, to become a sponsor of the event, or to purchase a ticket, visit [lafayetteoystersocial.com](http://lafayetteoystersocial.com).

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**Lafayette Oyster Social Celebrates an Innovative Seafood Delicacy**

**Lafayette Oyster Social Commemorates Innovative Farming Techniques**

**Lafayette Oyster Social Honors the Innovations of Seafood Farming**

**Lafayette Oyster Social Recognizes the Success of Seafood Farming**

**Lafayette Oyster Social is the First to Host Night of Seafood Farming  
Celebration**

**Lafayette Oyster Social Praises the Successes of Seafood Farming**

**Lafayette Oyster Social Offers an in-depth look into New Seafood Farming  
Techniques**