

MEET BRETT.



Brett Bishop schedules his life around the sun and moon, his “office” hours dictated by the tides. It’s always been this way for this fifth-generation shellfish grower who raises Pacific oysters and Manila clams on tidelands his great, great, great uncle homesteaded near Shelton in 1883. Brett and his extended family are part of an industry which rears over 85 million pounds of shellfish annually, making Washington state a world leader in clam production. Clad in mud-caked hip boots, Brett harvests shellfish by hand, just like his ancestors. One modern change is Brett can now airfreight his catch anywhere in the world within 48 hours. Tides rise and fall, and hard work, clean water and a healthy environment are all Brett needs to produce world-renowned shellfish. So the next time you enjoy savory steamed clams and succulent oysters, think of Brett with his clam rake and bucket ... he’s a part of the Heart of Washington.



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