

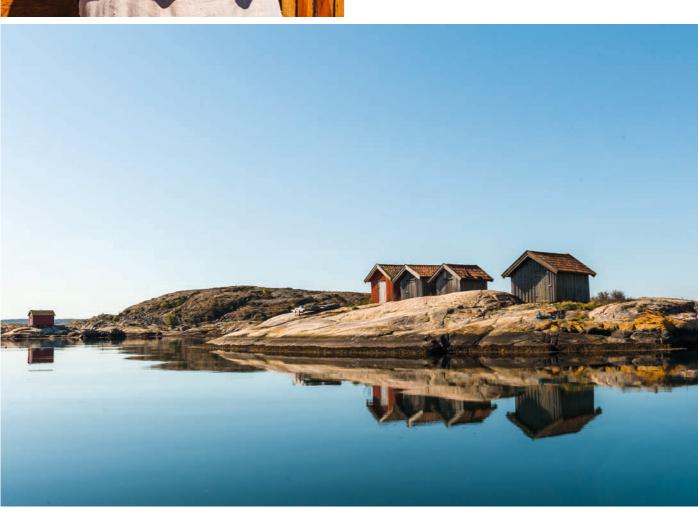








GREBBESTAD: Ninety percent of Sweden's oysters are harvested from the waters surrounding the coastal fishing community of Grebbestad. Per Karlsson, of Everts Sjöbod, runs oyster safaris around the Grebbestad archipelago where he teaches travellers how to farm for oysters raked right from the docks of a 19th-century boathouse and the proper way to shuck them.





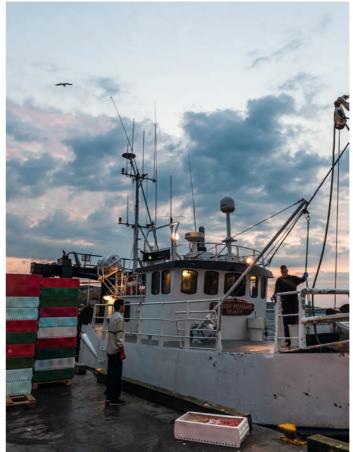












FISKHAMNEN: Since 1910,
Sweden's largest fish auction, at
Gothenburg's Fiskhamnen, has
brought together fishermen and
fishmongers from across the
Nordics and Baltics in a frenzy of
bidding over 80 tons of seafood.
The buyers include wholesale
suppliers and top chefs, who
handpick the finest specimens for
upscale restaurants. Tourists
can visit the auction but aren't
allowed to buy.

GOTHENBURG: Sweden's Oyster King, chef Johan Malm, demonstrates the right way to open up a Grebbestad oyster at his seafood restaurant, Gabriel. The restaurant is located inside Gothenburg's iconic 19th-century fish market Feskekörka ('Fish Church') — ensuring easy access to fresh seafood. □





