

The Catch Oyster Shucking Challenge
June 20, 2010 – Cunard Centre
Rules and Regulations

Equipment

Hand wear, knives and any related equipment must be approved by the judges. Contestants may wear finger stalls or gloves and may employ towels to hold the oysters in place. The contestant can carry one back-up shucking knife in case of breakage.

Presentation

Contestants will receive a platter of crushed ice at the beginning on which to present the shucked oysters.

Judges

There shall be 3 judges, one of whom is the Chief Judge, and each shall have considerable experience and/or knowledge of half shell oyster service.

Time Keeping

- 1) Each contestant will have a separate timekeeper. There will be one chief timekeeper.
- 2) The contestant will poise his/her shucking knife at head height to indicate readiness
- 3) At a signal by the Master of Ceremonies, all timekeepers simultaneously start their watches and all contestants start shucking.
- 4) When the contestant has completed shucking and has arranged the oysters to his/her satisfaction, he/she will raise both hands overhead and step back from the shucking table. The timekeeper will stop his watch immediately. The contestant may not touch the tray of oysters after he/she has signalled completion.
- 5) Each timekeeper reports his/her contestant to the chief timekeeper who records each contestant's time on each official score sheet.

Scoring/Penalties

Each contestant's overall score will be a combination of shucking time, shucked appearance, presence of shell, grit, broken shell cup, meat cut, etc.

Judges will add seconds to each contestant's shucking time according to the following schedule:

The following conditions render an oyster unpresentable and subject to the following penalties;

- 1) Not presented (less than 12 opened oysters on the completed platter)
30 sec/oyster
- 2) Not presented upright or meat out of shell 10 sec/oyster
- 3) Presented on the flat shell 10 sec/oyster
- 4) Presented with blood on oyster meat 30 sec/oyster
- 5) Presented with a broken (in two pieces) undershell 10 sec/oyster
- 6) Each oyster presented with shell, grit, mud or other extraneous material incurs a penalty of 2 seconds
- 7) Each oyster presented with the meat cut or mangled incurs a penalty of 2 seconds
- 8) Each oyster incompletely severed from the shell incurs a penalty of 3 seconds/oyster. If more than 6 oysters are penalized in this manner, the penalty per oyster increases to 10 seconds/oyster.

Total Scoring

The judges provide the chief timekeeper with each contestant penalty scores and the chief timekeeper adds this number to the actual shucking time.

The Winner

Total time (shucking time plus penalty times) for each contestant is tallied by the chief timekeeper and the scores given to the Master of Ceremonies to announce. The winner is the contestant who has the lowest total seconds score and has not been disqualified.

Disqualification

Disqualification could result from a unanimous opinion of the judges and the timekeepers that the contestant:

- 1) Did not comply with the rules of the contest
- 2) Distracted a fellow competitor by vocal or physical interference during the shucking contest

3) Committed a flagrant and unseemly impropriety during the progress of the competition

Prizes

Prizes will be awarded to First, Second, and Third place winners. Prizes will be presented after the competition results are announced.

