

John Bil Raspberry Point Oyster Shucking Competition - Rules & Regulations

What is provided ?

Each contestant will receive 14 oysters of their choice, in which they will select their 12 competition oysters

A platter of coarse salt to present the 12 shucked oysters

What to bring?

Contestants must supply handwear, shucking knives, cutting board, and any other related equipment

Contestants may wear finger stalls or gloves

Contestants may use a towel to hold oysters in place

Contestants may carry one back-up shucking knife

All equipment must be approved by the judges

Disqualification

At the discretion of the judges and timekeepers

If Contestant does not comply with the rules of the contest

If Contestant distracts another competitor by vocal or physical interference during the competition

If Contestant is deemed to have committed a flagrant and/or unseemly impropriety during the competition

Judging

There will be 3 judges

Each shall have considerable experience and/or knowledge of the half shell oyster service

Each contestant will have a timekeeper and back-up timekeeper

Contestants will be provided with 14 choice PEI oysters and must open and present 12 oysters

Contestants will poise his/her shucking knife at head height to indicate readiness

At signal of Master of Ceremonies, all timekeepers simultaneously start their watches and contestants begin to shuck

Contestants must tap the table or raise both hands overhead and step back from the shucking table when shucking is complete and oysters are presented to his/her satisfaction

The timekeeper will immediately stop the watch

Contestants may not touch tray of oysters after he/she has signalled completion

Penalties

To be determined by the 3 judges

The following conditions render an oyster not presentable and are subject to the following penalties:

Presented less than 12 opened oysters on the completed platter. Penalty Time: 30 seconds/oyster

Not presented upright or meat out of shell. Penalty Time: 10 seconds/oyster

Presented on flat shell. Penalty Time: 10 seconds/oyster

Presented with blood on oyster meat. Penalty Time: 30 seconds/oyster

Presented with a broken (in two pieces) undershell. Penalty Time: 10 seconds/oyster

Presented with shell, grit, mud or other extraneous material. Penalty Time: 2 seconds/oyster

Presented with meat cut or mangled. Penalty Time: 2 seconds/oyster

Oyster is completely severed from the shell. Penalty Time: 3 seconds/oyster *If more than 6 oysters are penalized for this reason, penalty time increases to 10 seconds/oyster)

Scoring

Judges will provide the tally each contestants overall penalty scores

Penalties will be added to the shucking time for each contestant to determine actual shucking time

Overall score determined by a combination of actual shucking time, shucked appearance, presence of shell, grit, broken shell cup, meat cut etc.

The winner is that contestant who has the lowest total seconds score and has not been disqualified

Master of Ceremonies will announce the results of the competition on main stage

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Prize

1st Place: \$1,000

2nd Place: \$500

3rd Place: \$250

Cleanest Plate: \$100