

Third Annual Coast Day Oyster Shucking Contest
Guidelines and Rules
Coast Day, October 1, 2017



Oysters: Oysters provided by Chesapeake and Maine.

Sponsors

Chesapeake & Maine

University of Delaware Sea Grant College Program and the College of Earth, Ocean, and Environment

Prizes

Shuckers will compete for cash prizes. All competitors will receive a certificate indicating their participation in the Second Annual Coast Day Oyster Shucking Contest. There will be two to three rounds of 6 shuckers each (contestants will be randomly assigned to a round). The top 2 or 3 from each round will compete in a final round. The winner of each round receives \$50.

There will be three places overall for the best time in the final round as follows:

1st place \$250 / 2nd place \$150 / 3rd place \$100.

Judges

A panel of three judges will judge the competition.

Application and Waiver Form—IMPORTANT!

Contestant must complete and submit the *Shucker Application and Waiver Form* in order to participate.

Competitor Information

1. Bring your own blade.
2. Competitors must arrive promptly at the specified rally point before the event. Once application is submitted more information will follow.
3. Speed as well as quality of the shucked oysters are the key factors to winning this competition.
4. There will be two rounds (or more depending on the number of competitors) of six competitors. The top three from each round will move to the final round for First, Second, and Third overall. If more than 12 contestants apply this can be adjusted. Final decision on number of rounds and movements to next round will be announced on October 1.
5. You will be shucking 12 East Coast Oysters in each round.

Rules and Procedures Administration

- a. **Judges** (Three total, one being the Chief Judge)

Responsibilities include:

- i. Shucking operations and the assessment of penalties appropriate to each contestant's completed tray.
- ii. Performance evaluations and technical decisions.

- b. **Head Timekeeper**

- i. Selects and supervises timekeeping assistants.
- ii. Confers with Chief Clerk on computing scores.

- c. **Timekeepers**

- i. Each timekeeper will time one or two shuckers based on the number of shuckers in a heat.

- d. **Chief Clerk**

Responsibilities include:

- i. Obtaining signed waivers of liability from each contestant

ii. Computing each contestant's net performance score and recording these scores to include the awards conferred.

Equipment, Performance and Judging

1. Chesapeake & Maine selects all oysters for use and supervises the placing of oysters into numbered mesh bags. Shuckers are assigned oyster bags randomly.
2. Each shucking station is identified by a number.
3. The shucker removes the oysters from his/her bag and arranges them for shucking. Shucker may appeal to the Chief Judge any oyster considered of improper quality for the contest. At his discretion the Chief Judge may substitute another oyster taken from an additional container previously provided by the judges.
4. Shuckers may wear fingerstalls or gloves, use their own knives and carry an extra knife for use in case the first breaks. ALL knives used must have been approved by the Chief Judge prior to the start of the contest. No mechanically assisted knives will be allowed.
5. The shucker will poise his/her knife at head height to indicate readiness.
6. At a signal by the Chief Judge all timekeepers' simultaneously start their stopwatches and shuckers begin shucking.
7. Contestants place each oyster on an unbroken half-shell and arrange all neatly on the coded tray provided. Oysters should be whole, uncut and free from the shell.
8. When a 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. Once this occurs a shucker may not touch the tray of oysters.
9. AESTHETIC EMPHASIS. The zenith of an oyster is in the pleasure of its being eaten. The importance of the PRESENTATION is uppermost. An appetizing arrangement of a tray of shucked oysters is rewarded over a "sloppy" or "butchered" offering, which reflects concern for speed of performance. This critical attention to appearance is one of the basic criteria at the International Competition in Ireland where chefs and seafood restaurateurs are often the winning performers.
10. Disqualification is rare. However, disqualification could result from a majority opinion of the Timer and Chief Judge that a contestant:
 - a. Intentionally touched his/her oysters or tray after having signaled completion.
 - b. Distracted a fellow competitor by vocal or physical interference during the shucking heat.
 - c. Committed a flagrant, inexcusable impropriety during the progress of the shucking heat.
11. Each timekeeper reports his contestant's shucking time (in seconds) to the Head Timekeeper. When judges have completed scoring each tray, they turn in their results. Head Timekeeper dictates these to the Chief Clerk who records them on his official score sheet. Total time (shucking plus penalties) for each shucker is then computed by the Chief Clerk and the Head Timekeeper and given to the Contest Committee Chairperson to announce and post on the public board. The winner is the contestant with the lowest total seconds that has not been disqualified by the judges.

PENALTIES: Judges will add seconds to each contestant's shucking time according to the following penalty table:

1. An oyster not completely severed from its shell: Add 3 seconds
2. An oyster presented on a broken shell: Add 1 second
3. An oyster presented with grit, blood or other foreign substance on the flesh: Add 3 seconds
4. A cut oyster: Add 3 seconds
5. An oyster not placed properly on the shell: Add 2 seconds
6. A missing oyster: Add 20 seconds

BONUS: Judges may award a bonus reduction of ten (10) seconds as an award for a tray whose presentation is deemed outstanding.

Note: Organizers can change the penalties and bonus points if needed based on the experience and opinion of the head judge.

Judges' decisions are final.

Event Logistics

Date: 10/1/17

Shuckers Report: 2:30 pm at Crab Cake Cook-off Tent Near Seafood Pavilion (see map)

Location: University of Delaware Campus Hugh R. Sharp Campus in Lewes, Delaware

Event Starts (Round 1): 3:00 pm

Winners Announced: Approximately 4:00 pm

Third Annual Coast Day Oyster Shucking Competition

Sunday, October 1, 2017

ENTRY FORM

The deadline for entry is September 25th 2017. Return the completed entry form to Doris Hicks at dhicks@udel.edu or fax to 302-645-4213.

First Name _____ **Last Name** _____

Address _____

City _____ **State** ____ **Zip** _____

Day time phone _____ **Cell** _____

Evening phone _____ **Email** _____

Employer or Professional Affiliation (optional) _____

Years of shucking _____

Average time to open _____

Experience _____

Prior shucking events(s) competed in

Have you won any competitions? _____

If yes, please list:

Waiver

In consideration of the opportunity afforded me to participate as a contestant in the 2015 Annual Coast Day Oyster Shucking Contest I hereby knowingly, freely and voluntarily waive any right or cause of action, of any kind whatsoever, arising as a result of such activity, from which any liability may or could accrue.

Signed this _____ day of _____, 2015 at _____

Contestant _____

Fax entry to 302-645-4213

For more information email dhicks@udel.edu or call 302-745-1779

Mailing Address

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Visit www.deseagrant.org or www.decoastday.org for additional information about the event.

