

WELLFLEET OYSTER FESTIVAL

ANNUAL SHUCKING COMPETITION



RULES AND PROCEDURES

1. All rulings by judges are final.
2. Shuckers may wear gloves, use their own knives and carry an extra knife for use in case the first breaks. **ALL** knives used must be approved by the Chief Judge prior to the start of the contest.
3. Each contestant will receive a sealed box of 24 oysters randomly selected by the SPAT committee.
4. The shucker removes the oysters from his/her container and arranges them for shucking.
5. At the signal of the Chief Judge, previously demonstrated by him, the timekeepers will start their stopwatches and the shuckers will commence shucking.
6. Contestants place each oyster on an unbroken half-shell and arrange them neatly on the tray provided.
7. When a contestant has finished shucking and is satisfied with his/her arrangement of the shucked oysters, he/she will raise their hands and the timekeepers will stop their stopwatches. When the shuckers raise their hands the judges will take over the tray of oysters and begin judging each oyster. The shucker may not touch the tray of oysters after they have signaled completion.
8. **NOTE:** Presentation is of utmost importance. An appetizing arrangement of oysters is rewarded over a “sloppy” or “hacked” presentation of oysters.
PENALTIES. Judges will add seconds to shucking time accordingly:
 - (1) An oyster not completely severed from shelladd 3 seconds
 - (2) An oyster presented on a broken shell.....add 1 second
 - (3) An oyster presented with grit, blood or other foreign substance...add 3 seconds
 - (4) A cut oyster.....add 3 seconds
 - (5) An oyster not placed properly in the shell.....add 2 seconds
 - (6) A missing Oyster.....add 20 seconds**BONUS.** Judges may (optionally) award a bonus reduction of ten (10) seconds as an award for a tray whose presentation is deemed outstanding.
9. The Chief Judge will declare the winner by the shucker with the fastest time, including all penalties and bonuses.