

Shucking Contest Official Rules and Regulations

Shucker cap - Open invite - (Oyster/combo Oysters) contest

12 oysters - timed, and judged

In the event of supply, logistics, seasonality, the variety of Oysters are not available - Judges/Organizers discretion to change the variety.

Competitor Information

1. Competitors must arrive promptly at the specified orientation point (stage) before the event (12:00 PM) in order to participate. Once your application is submitted and approved more specific information about competition day will follow.

2. Bring your own blade/knife. No mechanically assisted knives will be permitted. Any additional items used including blocks, boards, bricks, hammers, etc will need approval of the Head Judge. Knives may be provided by the contest organizers and/or may be shared/borrowed from other contestants.

3. Both speed and quality of shucked oysters are the key factors to winning this competition.

4. Competitors will be shucking (Atlantic, Pacific, Euro Oysters).

5. Application and Waiver Form—IMPORTANT! Contestant must submit a completed Shucker Application and Waiver Form in advance of the competition in order to participate.

Equipment, Performance and Judging

1. Oyster sponsors will select and pre-bag/box 12 oysters for each contestant.

2. Shuckers are assigned one oyster bag/box randomly. 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 the Chief Judges discretion, he/she may substitute another oyster taken from an additional container on hand designated for substitutions. The final number of oysters to ultimately be shucked will be announced at the orientation - 12 oyster presented

3. Shuckers may wear tape, finger-stalls 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. Mechanically assisted knives will NOT be allowed.

4. The shucker will poise his/her knife at head height to indicate readiness.

5. At a signal of the Contest emcee (previously demonstrated) all timekeepers' simultaneously start their stop-watches and shuckers begin shucking.

6. Contestants place each oyster on an unbroken half-shell and arrange all neatly on a coded tray provided. Oysters should be whole, uncut and free from the shell.

7. 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, and the timekeeper will stop the time. Once this occurs a shucker may not touch the tray of oysters.

8. Timekeepers will deliver the coded trays to the judges' tables in such a manner that the judges will not be aware of whose tray they are judging, and be responsible to keep the Oysters in the original condition that the shucker left it in -the timers will be careful not to spill/move the oysters.

9. JUDGING THE OYSTERS: Shuckers are randomly assigned one oyster tray each. Oysters are pre-packaged by the sponsors 12 per tray. The Shucker will remove, and arrange the oysters for

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the contest. At the chief judge's discretion, the Shucker may appeal to swap out any oyster considered to be of improper quality for the contest. Extra Oysters for swapping out will be available. The Shucker

will shuck, all 12 oysters as quickly and cleanly as possible, and present on the designated tray for presentation to the judges. If the Shucker gets a "bad", "dead", "box", "winterkill" or otherwise normally "un-servable" oyster - shuck, and present anyways - as this is not your fault, and the judges will not penalize for this. Pretend it is good to go. Make sure you shuck and present 12 oysters.

Penalties will be calculated as follows:

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

- Blood in the oyster - from a cut hand - is DQ (disqualification) Add DQ
- A missing/extra oyster - any number other than required (empty shell/oyster on tray) Add 20 seconds/Oyster
- An Oyster with missing mantle Add 5 seconds
- An oyster presented on a broken shell Add 3 seconds
- An oyster not placed properly on the shell (flipped in shell- top or bottom) Add 1 second
- An Oyster presented with meat "out of shell" - hanging over the shell edge (1mm+) Add 3 seconds
- An Oyster with cut or ripped meat Add 3 seconds
- An Oyster with "Hockey Puck" - broken shell attached to adductor muscle Add 5 seconds
- An oyster presented with grit or other foreign substance Add 3 seconds
- An oyster not completely severed from its shell-Major attachment (more than 1/4) Add 5 seconds
- An oyster not completely severed from its shell-Minor attachment (less than 1/4) Add 1 seconds

11. Each timekeeper reports their contestant's shucking time (in seconds) to the Stage/Shucking Clerk. When Judges have completed scoring each tray, they turn in their results to the Stage/Shucking Clerk who delivers them to the Computation team. Total adjusted time (penalties/bonuses considered) for each shucker is then

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computed for the Organizing Sponsor to announce at the end of the competition. The winner is the contestant with the lowest total seconds that has not been disqualified by the judges.

12. Disqualification is rare. However, disqualification could result from a majority opinion of the Organizing Sponsor, Chief Judge, and Timekeeper that a contestant:

- (1) Intentionally touched his/her oysters or tray after having signaled completion.
- (2) Distracted a fellow competitor by vocal or physical interference during the shucking heat.
- (3) Committed a flagrant, inexcusable impropriety during the progress of the shucking heat.

Legal

1. Judges' decisions are final.
2. You will get cut while shucking oysters - anywhere, anytime - we do hope that it is not during this, or any contest. Just don't blame the contest & organizers - if you don't want to get a cut, a) don't pick up the knife, b) Shuck Safe!
3. There is no crying in Baseball, or Oyster Shucking - Shuck It Up Buttercup!

Oyster Shucking Contest

LIABILITY WAIVER

By entering your full signature below, you agree, warrant and covenant as follows:

I understand that participating in this event is potentially hazardous, and that I should not enter and participate unless I am medically able and properly trained. In consideration of the acceptance of this entry, I assume full and complete responsibility for any injury or accident which may occur while I am traveling to or from the event, during the event, or while I am on the premises of the event. I also am aware of and assume all risks associated with participating in this event. I, for myself and my heirs and executors, hereby waive, release and forever discharge the event organizers, Grand Central Oyster Bar, Grand Central Terminal, judges, timers, sponsors, promoters, and each of their agents, representatives, successors and assigns, and all other persons associated with the event, for my all liabilities, claims, actions, or damages that I may have against them arising out of or in any way connected with my participation in this event. I understand that this waiver includes any claims, whether caused by negligence, the action or inaction of any of the above parties, or otherwise.

Name of Participant: _____

Email Address: _____

Witness: _____

Date: _____

All participants of the Oyster Shucking Contest must complete and return a Liability Waiver before the competition.