

AUSTRALIA'S OYSTER SHUCKING CHAMPIONSHIPS 2024

Narooma Oyster Festival - Saturday, May 4

3.15pm: Women's Competition

4pm: Men's Competition

Compete for the National Title

Competitors are judged on both speed and presentation of the oysters. The

Overall Winner will receive the John Susman Medal and an invitation to represent Australia at the World Oyster Opening Championships in Galway, Ireland, on Saturday September 28, 2024.

Cash Prizes

Winners and place getters in each competition also receive:

1st \$500 Cash, Perpetual Trophy & Gold Medal

2nd \$300 Cash & Silver Medal

3rd \$200 Cash & Bronze Medal

Proudly supported by Australia's Oyster Coast



Judging Panel & Officials

- Chair of Judges and MC - John Susman
- Presentation Judges - TBC
- Cath Peachey, Narooma Rocks Shucking Competition Official
- The Judges' decision will be final and no discussions will be entered into.

Entry

- Those wishing to compete must complete the official application form and submit it to info@naroomaoysterfestival.com or to Cath Peachey, Narooma Rocks Shucking Competition Official, prior to the competition and preferably by COB Friday, April 26, 2024.
- Narooma Rocks reserves the right to decline an application from anyone wishing to complete, particularly if safety is a consideration.
- Approved competitors must assemble at the rear of the Narooma Oyster Festival Cooking Demonstration Marquee no later than 3.00pm on Saturday, May 4.

Competition Rules

Oysters

- Competitors will open 20 Rock Oysters in their Allocated Heat and 30 rock oysters in the Final.
- Oysters will be provided by the sponsor, Australia's Oyster Coast and selected by the Narooma Rocks Shucking Competition Official, Cath Peachey.
- Each competitor will be presented with 25 Rock Oysters for their heat and 35 Rock Oysters for the Final.
- Competitors will be provided one minute to reject 5 (five) of these Rock Oysters and arrange the remaining Rock Oysters for shucking.
- The Competitor may appeal to the Chair of Judges to swap out any oyster considered to be of improper quality for the contest. Extra oysters will be drawn from the same batch as the competition oysters. Approval for the swap is at the discretion of the Chair of Judges.

Equipment

- **ALL knives** used must be approved by the Chair of Judges prior to the start of the contest. No mechanically assisted knives will be permitted.
- **Any additional items** used including blocks, boards, bricks, hammers, a brush to assist in removing detritus from oyster or shell, etc. will need approval of the Chair of Judges.
- Competitors may have one pre-approved back-up opening knife in case of breakage.
- Competitors may wear fingerstalls or gloves to protect their hands.

Timekeeping

- Each competitor will be allocated a separate timekeeper.
- **To start** - Competitors will poise his/her knife at head height to indicate readiness to start.
- At the signal from the MC, all timekeepers will simultaneously start their stopwatch and contestants will start opening.
- Competitors place each oyster on an unbroken half-shell and arrange all oysters neatly on the tray provided to them. Oysters should be whole, turned and free from the shell.
- If a competitor gets a “bad”, “dead” or otherwise “un-serveable” oyster – they must shuck, and present anyway. No penalties will be issued as this is not the competitor’s fault. All oysters must be shucked and presented.
- **To finish** – When competitors have finished opening and are satisfied with their presentation, they must raise both hands in the air and step back from the table.
- The timekeeper will stop their watch. Times will be recorded on the official timesheet and handed to the Judges.
- Competitors must not touch their tray of oysters after they have signalled completion. Trays will be issued a code to assist with anonymity when the oysters are judged.
- 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.

Presentation

- Both speed and presentation are the key factors to winning this competition.
- Contestants will be provided with a suitable tray to display their opened oysters.
- Oysters need to be separated from the shell, turned and presented on the half shell.
- Contestants then place each oyster on the tray provided.

Scoring & Penalties

The competitor's overall score will be a combination of opening time and presentation.

Judges will examine the trays and will add seconds to each opening time according to the following penalty table:

Infraction	Penalty
Blood on your hands or oyster presented with blood on the meat	Disqualification
Oyster quota not opened	Add 20 seconds per oyster
Oyster not presented on half shell or meat out of shell	Add 10 seconds per oyster
Oyster not turned and severed from shell	Add 5 seconds per oyster
Oyster presented with the flesh mangled	Add 5 seconds per oyster
Oyster presented with broken half shell	Add 5 seconds per oyster
Oyster presented with grit or other foreign substance (excluding blood)	Add 3 seconds per oyster

Bonus

Judges may award a bonus time reduction of up to ten (10) seconds as an award for a tray presentation that is deemed outstanding. This may or may not be a “perfectly scored” tray. This must be a unanimous decision from the Judges team and is completely at their discretion.

Disqualification

Disqualification is rare. However, disqualification could result from a majority opinion of the Judges and the Narooma Rocks Shucking Competition Official that a contestant:

- Intentionally touched his/her oysters or tray after having signaled completion
- Distracted a fellow competitor by vocal or physical interference during the shucking heat or final.
- Committed a flagrant, inexcusable impropriety during the progress of the shucking heat
- Presented with blood on their hands or with blood on the oyster.

Results

At the end of each heat, each timekeeper reports their contestant's shucking time (in seconds) to the Narooma Rocks Shucking Competition Official. When Judges have completed scoring each tray, they turn in their results to the Narooma Rocks Shucking Competition Official who delivers them to the MC to announce in collaboration with the Sponsor's official delegate.

The winner is the competitor with the lowest total time (shucking time plus any penalties for presentation) that has not been disqualified by the Judges.

Awarding of Prizes

An Australian Oyster Shucking Champion will be awarded in both the Men's and Women's competition. This Winner will receive a perpetual trophy, a gold medal and a cash prize of \$500.

Each competition will also award a second and third place with a silver and bronze medal respectively and a cash prize of \$300 (second place) and \$200 (third place).

The John Susman Medal -

Australia's Representative at the World Oyster Opening Championships

The winner of the John Susman Medal and the opportunity to represent Australia at the 2024 World Oyster Opening Championships in Galway Ireland on 28 September 2024 is the competitor with the lowest total time across the Men's and Women's competitions.

This prize consists of a return economy class airfare from Australia to Galway, Ireland, five nights accommodation, entry to the World Championships and reasonable out of pocket expenses as agreed with Narooma Rocks.

Legal

- Judges' discretions are final.
- All income taxes are the responsibility of the winner(s).
- Winners will receive their prize(s) at the conclusion of the event. It is the sole responsibility of the winner(s) to provide Narooma Rocks, the producer of the event, with their contact information in order to receive their prize(s) if such prize(s) was not claimed on site.
- The winner will make him/herself reasonably available to Narooma Rocks and the Competition Sponsor, Australia's Oyster Coast, for interviews and press releases associated with Australian Oyster Shucking Championships at the Narooma Oyster Festival.

2024 Narooma Oyster Festival Australian Oyster Shucking Competition Entry Form

To be considered for entry to the shucking competition, please complete this form and return with your signed waiver. Scan and send by email info@naroomarocks.com or post to Australia's Oyster Shucking Championships, PO Box 714, Narooma, NSW 2546

Numbers are strictly limited. Entry is not automatic. You will be advised by the Narooma Rocks Oyster Shucking Competition Official as to whether your application is accepted.

Entries should be received no later than Friday 26 April 2024.

For more information contact Cath Peachey on 0412 773 571.

Full Name		Nickname	
Place of work			
Postal Address			
State		Postcode	
E-mail			
Mobile			
Background & Experience			