



# Bearfoot Bistro World Oyster Invitational 2022

BENEFITING

## Rules

### WHERE

Whistler Conference Centre, 4010 Whistler Way, Whistler, BC · Canada

### ENTRY DEADLINE

Tuesday, October 15th, 2019 at 5 pm PST

### COMPETITION FINAL

Sunday, November 17th, 2019 at 3 pm PST

### PRIZES

1st Place : \$5,000

2nd Place : \$1,000

3rd Place : \$500

### PRESENTING SPONSOR

Sawmill Bay Shellfish Company

### CHARITY

The Whistler Blackcomb Foundation

Net proceeds from the Bearfoot Bistro World Oyster Invitational & Bloody Caesar Battle will be donated to the Whistler Blackcomb Foundation in support of the Whistler Health Care Foundation's fundraising efforts to upgrade the Whistler Health Care Center. The Whistler Health Care Foundation assists in the provision of health care services, facilities, and equipment within the Sea to Sky Corridor to help provide money required to meet Whistler's urgent and greatest health care needs.





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## ENTRANCE FEE

Once your participation is confirmed, you will receive an email from Tripleseat, our secure online payment system, to finalize your participation payment. The registration participation fee is \$275 + GST and it includes:

- One complimentary admission ticket for an accompanying guest (non transferable)
- A complimentary dinner for all shuckers on the night of the event
- One night accommodation in Whistler on Sunday, November 17, 2019

## CONDUCT

Contestants will act in a respectful and professional manner before, during and after the competition.

## ACCOMMODATION

Each contestant will have one complimentary night accommodation at the Listel Hotel Whistler on Sunday, November 17, 2019. Incidentals will be the responsibility of the contestant.

## TRANSPORTATION

Transportation will be the responsibility of the contestant.

## FOOD & BEVERAGE

Contestants will have access to a Green Room where light snacks will be available throughout the day of the event and a group dinner will take place on Sunday evening. All other food and beverage will be the responsibility of the contestant.

## BEARFOOT BISTRO WORLD OYSTER INVITATIONAL 2019 COMPETITION DETAILS

### OYSTERS

Three species of oysters are used for the competition: Eastern Oyster (*Crassostrea virginica*), Pacific Oyster (*Crassostrea gigas*), European Flat (*Ostrea edulis*). Contestants will be given twelve (12) of each oyster species, from which they must select the ten (10) for presentation. A total of thirty (30) oysters—ten (10) each of the three different species— must be presented to the judges by each contestant.

### SIGN IN

Invited participants must sign in at the Whistler Conference Centre no later than 12:30 pm on Sunday, November 17, 2019.

### HEATS

The Bearfoot Bistro World Oyster Invitational 2019 will host a maximum of twenty (20) competitors. The number of heats will be determined once the total number of competitors is confirmed.

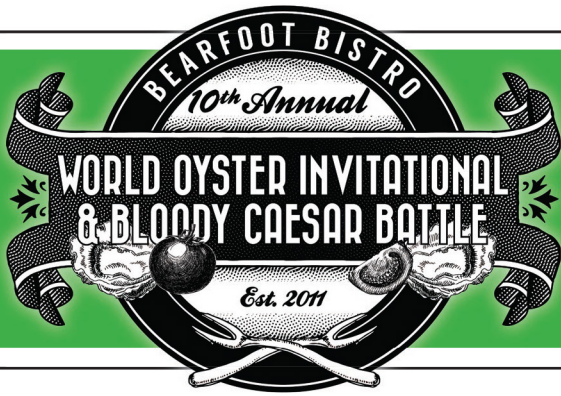
### PRESENTATION

Oysters must be presented on the platter provided. Oysters must be presented upright, free of shell and blood in a whole top shell.

### EQUIPMENT

All equipment must be approved by judges prior to the contest. The use of gloves, towels and/or boards is permitted. Contestants may carry a back up knife in case of breakage.





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## JUDGES

There will be three judges, one of whom is the Chief Judge, and each will have considerable experience and/or knowledge of half shell oyster service.

## TIME KEEPING

Each contestant will have a separate timekeeper. There will be one Chief Timekeeper. The contestant will poise his/her shucking knife at head height to indicate readiness.

At a signal by the Master of Ceremonies, all timekeepers simultaneously start their watches and all contestants start shucking.

When the contestant has completed shucking and has arranged the oysters to his/her satisfaction, he/she will either tap the table or raise both hands overhead and step back from the shucking table. The timekeeper will stop his watch immediately. The contestant may not touch the tray of oysters after he/she has signaled completion.

Each timekeeper reports his/her contestant's time to the Chief Timekeeper who records each contestant's time on the official score sheet.

## SCORING/PENALTIES

Each contestant's overall score will be a combination of shucking time, shucked appearance, presence of shell, grit, broken shell cup, meat cut, etc. Judges will add seconds to each contestant's shucking time according to the following schedule.

The following conditions render an oyster unpresentable and subject to the following penalties:

- unrepresented (less than 30 opened oysters · 10 oysters of the 3 species) : disqualification
- presented with blood : disqualification
- not presented upright : 10 sec/oyster
- presented on flat shell : 10 sec/oyster
- presented with a broken (in two pieces) undershell : 10 sec/oyster
- presented with shell, grit, mud, or other extraneous material : 2 sec/oyster
- presented with the meat cut or mangled : 2 sec/oyster
- presented incompletely severed from the shell : 3 sec/oyster. If more than 6 oysters are penalized in this manner, then the penalty per oyster increases to 10 seconds per oyster for infractions over 6.

## THE WINNER

Total time (shucking time plus penalty times) for each contestant is tallied by the Chief Timekeeper and the scores given to the Master of Ceremonies to announce.

The 4 participants with the lowest score amongst all participants (inclusive of shucking time and penalty time incurred) will be invited to the final competition. The winner is the participant who has the lowest score amongst the 4 finalists (inclusive of shucking time and penalty time incurred) and who has not been disqualified.

## DISQUALIFICATION

Disqualification could result from a unanimous opinion of the judges and timekeepers that the contestant:

- did not comply with the rules of the contest
- distracted a fellow competitor by vocal or physical interference during shucking heat
- committed a flagrant and unseemly impropriety during the progress of the competition
- did not open 10 oysters of each kind for a total of 30
- did present oysters with blood.

