



*Presented by Sawmill Bay Shellfish Company  
November 19th, 2023*

## **Judges. Competitors and Rules**

### **OYSTER EVENT JUDGES**

**Pino Posteraro** Chef Owner of Cioppino's Mediterranean Grill & Enoteca

**Tom Stocks** Director of restaurants, Taylor Shellfish Farms, Seattle

**Fiona Morrow** Editor/Montecristo Magazine

### **OYSTER SHUCKER COMPETITORS**

Ben Wolven	Oysters Wulff	Denver, CO
Stephan Nolan	Nuig	Galway, Ireland
David Leck	Watergrill	Seattle, WA
Chris Manocchio	Rodney's Oyster House	Toronto, ON
Robert Skinner	Oyster's Bob Catering	Vancouver, BC
Sohsei Kurihara	La Ditta ltd	Tokyo, Japan
Chris Field	Free Bird Oyster Bar	Squamish, BC
Mike Osborne	Salt & Earth Catering Co.	Vancouver, BC
Jonathan Merrill	Bar Bravo, North Fraser	Vancouver, BC
Jason Nagy	Nagy's Oysters Bar & Catering	Montreal, QC
Gage Stokolas	Smitty's Oyster House	Gibsons, BC
Maria Lizalde	Girls That Shuck	Vancouver / Seattle
Jason Thotsaraj	Owl N"Thistle Irish Pub	Seattle, WA
Rich King	Chewies Oyster Bar	Vancouver, BC
Melinda Drake	Diana's Oyster Bar & Grill	Marham, ON
Dave Goldfarb	Taylor Shellfish Farms	Seattle, WA
Hannah Nguyen	Fanny Bay Oyster Bar	Vancouver, BC
Donald Stearns	Pier 90	Seattle, WA
Jordan Gallet	Superior Seafood & Oyster Bar	New Orleans, LA
Nikolay Tchorbadjiysky	Smitty's Oyster House	Gibsons, BC

**1st place \$5000**

**2nd place \$1000**

**3rd place \$500**

# OYSTER SHUCKING COMPETITION AND RULES

## 4 Heats of 5 competitors - Top 4 advance to final

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:

- **unpresented** (less than 30 opened oysters · 10 oysters of the 3 species) : 30 sec/oyster
- **presented with blood**: disqualification
- **not presented upright/flipped**: 10 sec/oyster
- **presented on flat shell**: 10 sec/oyster
- **presented with top still attached**: 10 sec/oyster
- **presented with shell, grit, mud**: 3 sec/oyster
- **presented with the meat cut or mangled**: 3 sec/oyster
- **presented incompletely separated from the shell**: 4 sec penalties for first 10 oysters. If more than 10 oysters are penalized then the penalty per oyster increases to 8 seconds per oyster over 10.

## BLOODY CAESAR BATTLE JUDGES

**Alexandra Gill** Editor of Canada's Best Bars, Vancouver  
**Scott Barber II** Caminetto, Whistler  
**Jean-Sebastien Dupuis** Certified Specialist of Spirits, Vancouver

## BLOODY CAESAR BATTLE COMPETITORS

**Jamie Cornwell** Quattro, Whistler  
Tromba Tequilla, Mark Anthony Wine & Spirits

**Tarquin Melnyk** Copperpenny Distilling, North Vancouver  
006 Oyster Shell Gin, Copperpenny Distilling, Ms. Better's Bitters

**Luke and Brani Woodnut** Raven Room, Whistler  
Tito's Handmade Vodka

**Liz Kalles** Jungle Room, Vancouver  
Grey Goose Vodka, Bacardi Canada

**Greg Herman Kingfishers** Waterfront Bar & Grill, Maple Ridge  
Tres Generaciones Tequilla, Beam Suntory

**Andrew MacDonald Homer** Street Café and Bar, Vancouver  
Reifel Rye, Beam Suntory

**Janice Saba** Wild Blue, Whistler  
Belvedere Vodka, Charton Hobbs

**TJ Pennington** Bearfoot Bistro, Whistler  
Maestro Dobel Tequilla, Proximo Spirits

## 1st place \$1000

Each contestant has five minutes to create and present four full-size Bloody Caesars in the glass of their choice in front of the judging panel. Bloody Caesars are evaluated on the following scale:

**Taste: 10 points Presentation: 10 points Originality: 5 points**