

## **FANNY BAY OYSTERS SHUCKING CHAMPIONSHIPS 2015 BC SHELLFISH AND SEAFOOD FESTIVAL**

***June 20, 2015, Comox by the Sea Shellfish and Seafood Celebration***

Shuckers throughout BC are invited to register for the Annual *Fanny Bay Oyster Shucking Championships* for the 9<sup>th</sup> Annual BC Shellfish and Seafood Festival, in the Comox Valley, British Columbia.

**Grand Prize – Win 3 night stay, \$750 stipend, and a return flight to Prince Edward Island to compete in the Raspberry Point International Oyster Shucking Championship as part of the PEI International Shellfish Festival, September 17-20, 2015.**

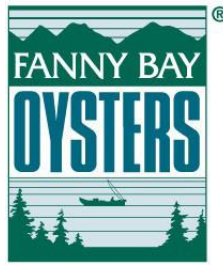
### **Competition Rules**

- Shuckers are assigned oyster bags randomly – 2 dozen provided by Fanny Bay Oysters.
- Each shucking station is identified by a number.
- 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 his discretion the Chief Judge may substitute another oyster taken from an additional container previously provided by the judges.
- Shuckers may wear fingerstalls 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. No mechanically assisted knives will be allowed.
- The shucker will poise his/her knife at head height to indicate readiness.
- At a signal by the Chief Judge all timekeepers' simultaneously start their stopwatches and shuckers begin shucking.
- Contestants place each oyster on an unbroken half-shell and arrange all neatly on the tray provided. Oysters should be whole, uncut and free from the shell.

48.2427  
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200 - 580 Duncan Ave  
Courtenay, BC

- 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. The timekeeper will stop his watch. Once this occurs a shucker may not touch the tray of oysters.

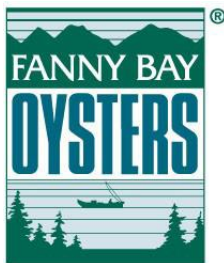
**Judging – Fanny Bay Oyster Shucking Competition**

- Speed and the final quality of the shucked oysters will determine the winner of this competition
- Winner must be in attendance to receive award.

Toll Free 1.877.848.2427  
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V9N 2M7

## FANNY BAY OYSTERS SHUCKING CHAMPIONSHIPS

### 2014 PARTICIPATION AGREEMENT

Deadline for Application: May 23, 2015

***Comox by the Sea Shellfish and Seafood Industry Celebration  
June 20, 2015, Filberg Lodge, Comox, 12:00 – 5:00 PM***

PARTICIPANT NAME \_\_\_\_\_  
COMPANY NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
PHONE \_\_\_\_\_  
EMAIL \_\_\_\_\_

I AGREE TO PARTICIPATE AS OUTLINED:

SIGNATURE \_\_\_\_\_  
TITLE \_\_\_\_\_  
PRINT NAME \_\_\_\_\_  
DATE \_\_\_\_\_

***Please complete this registration form and return to Ashley May 23, 2015  
Fax 250-334-2414 or email [ashley@discovercomoxvalley.com](mailto:ashley@discovercomoxvalley.com)***

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