

FIELDNOTE INDEX

CBMM Crab Project

This is an index of the information found at the top of all the fieldnotes for the Crab Picker's Project. Each entry contains the date, event, location, names of those interviewed, tape number, photo log numbers, and key words. Fieldnotes are made for each interview, for important phone conversations, and during fieldwork where no recording is done. This is intended as a guide for researchers who should know that some entries may have restrictions. If so, they will be clearly marked.

July 1998

DATE: 07/20/98

LOCATION: St. Michaels; CBMM

EVENT/INTERVIEW: meeting with Melissa McLoud re: Crab Pickers Project

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: meeting; Chesapeake Bay Maritime Museum; Crab Pickers project; project planning

November

DATE: 11/5/98

LOCATION: St. Michaels MD; CBMM

EVENT/INTERVIEW: Crab Pickers Project meeting

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: meeting; Chesapeake Bay Maritime Museum; crab pickers project; question sets; office set up

December

DATE: 12/1/98

LOCATION: St. Michaels MD

EVENT/INTERVIEW: talking with Jane of Edu dept. re: Azenith Williams

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: Azenith Williams; seafood workers union; crab picking; New Jersey; personal collections

DATE: 12/2/98

LOCATION: CBMM

EVENT/INTERVIEW: meeting with Melissa McLoud

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: Azenith Williams; Larry Simns; Center for Chesapeake Studies; Tilgman Packing; Darren Lowry

DATE: 12/4/98

LOCATION: St. Michaels MD; CBMM

EVENT/INTERVIEW: phone calls

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: Haddaway; Jack Paul; Vita Herring; crabs; Tilghman; Lowery; "Bob" crabs; foodways; Crisfield; leads; Margaret Enloe; Marie Ennels

DATE: 12/8/98

LOCATION: Tilghman Island; MD

EVENT/INTERVIEW: Nan Haddaway, Nanette Haddaway

CORRESPONDING TAPE#: CBMM.OH.111

CORRESPONDING PHOTO#: no

KEYWORDS: Tilghman Packing Co; illegal crab pickers; children's memories; politics of interviewing, community politics; women & economics; race; shuttle bus to work.

DATE: 12/15/98

LOCATION: Crisfield

EVENT/INTERVIEW: Jack Paul; Tim Howard [MD Crabmeat Co.]; Casey Todd & I.T. Todd [MeTompkin Seafood]

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: yes; 2

KEYWORDS: crab picking; oyster shucking; race; class; Crisfield; MeTompkin Seafood; MD Crabmeat co; snow crabs; marketing; family business; leads on pickers; start of industry; Hampton VA;

January 1999

DATE: 1/11/99

LOCATION: St. Michaels, Wittman MD

EVENT/INTERVIEW: Marie Ennells

CORRESPONDING TAPE#: CBMM.OH. 112 **RESTRICTED**

CORRESPONDING PHOTO#: none

KEYWORDS: **restricted;** Pot Pie MD, Tilghman Packing Co., African American women, bombing, song, fieldwork

DATE: 1/12/99

LOCATION: St. Michaels,

EVENT/INTERVIEW: Lib Dunleavy

CORRESPONDING TAPE#: CBMM.OH.113

CORRESPONDING PHOTO#: yes

KEYWORDS: crab picking, forelady, social network, women's support networks, race, Tilghman Packing Co., Cole's restaurant, Nan Haddaway; psychology of economic loss;

DATE: 1/23/99

LOCATION: St. Michaels MD

EVENT/INTERVIEW: theories, fieldwork

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: cancellations, leads, African American women, fieldwork, project planning

DATE: 1/26/99

LOCATION: St. Michaels, Claiborne MD

EVENT/INTERVIEW: oral history w/William & Frances Haddaway

CORRESPONDING TAPE#: CBMM.OH.115.1-115.2

CORRESPONDING PHOTO#: yes

KEYWORDS: Alexander Haddaway Seafood, Tilgh Creek, buy boat, landscape, St. Michaels, gender, collections, photo collection, picking families

DATE: 1/27/99

LOCATION: Church Creek MD, Crisfield **MD**

EVENT/INTERVIEW: Joseph Keene, crab picker; I.T. and Casey Todd, owners

CORRESPONDING TAPE#: CBMM.OH.116 (Keene); CBMM.OH.117.1-117.2

CORRESPONDING PHOTO#: yes

KEYWORDS: Meredith & Meredith, Mollock, body motions, gender, tools, jokes, paintings, Metompkin Bay Oyster Co., soft crabs, rise of crabs, union strike, Scorchy Tawes, Gordon's diner, family, African American workers, Dorchester Co., Somerset Co.

DATE: 1/28/99

LOCATION: St. Michaels, Crisfield MD

EVENT/INTERVIEW: office; interview with Tim Howard; **RESTRICTED**

CORRESPONDING TAPE#: CBMM.OH. 118

CORRESPONDING PHOTO#: yes

KEYWORDS: Mary Crabmeat Co., Horsey family, Torney family, learning industry, race relations, Hispanic pickers, snow crab, gourmet seafood processors; banks, Jewett, picking culture, tourism and work culture

February

DATE: 2/9/99

LOCATION: southern Dorchester county

EVENT/INTERVIEW: stopping at seafood houses; staff meeting

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: some

KEYWORDS: crab houses, environment, project

DATE: 2/10/99

LOCATION: Fishing Creek, Crocheron MD

EVENT/INTERVIEW: OH with Nellie Flowers; pound netters

CORRESPONDING TAPE#: CBMM.OH. 120.1-120.2

CORRESPONDING PHOTO#: yes

KEYWORDS: W.T. Ruark, knives, health, home picking, crab picking, team fieldwork

DATE: 2/23/99

LOCATION: Toddville, St. Michaels

EVENT/INTERVIEW: Calvert Tolley

CORRESPONDING TAPE#: CBMM.OH.

CORRESPONDING PHOTO#: [need to copy his slides & video]

KEYWORDS: quickpik, mechanization, VA, Meredith and Meredith, Toddville Seafood, Andrew Tolley, post WWII

DATE: 2/25/99

LOCATION: Cambridge MD

EVENT/INTERVIEW: Roger & Eleanor Van Dyke; Bill Brooks

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: none

KEYWORDS: crab picking, live sales, Van Dyke's Seafood, J.M. Clayton Seafood, Asian pickers, Mexican pickers, foreign crabmeat, marketing

DATE: 2/26/99

LOCATION: Hoopersville MD

EVENT/INTERVIEW: Chan Rippons, Rippons Bros. Seafood

CORRESPONDING TAPE#: none

CORRESPONDING PHOTO#: yes

KEYWORDS: Rippons Bros. seafood, narrative, family stories, office art, Mexican pickers,

March

DATE: 3/22/99

LOCATION: Cambridge MD, J.M. Clayton Seafood

EVENT/INTERVIEW: J. Clayton Brooks, son Bill Brooks

CORRESPONDING TAPE#: CBMMOH.

CORRESPONDING PHOTO#: no

KEYWORDS: crabs, 1940s, 1950s, labor issues

DATE: 3/23/99

LOCATION: Cambridge, JM Clayton Seafood

EVENT/INTERVIEW: Rosalie Brown, Georgia Sephus, Donald Sephus, Nicey Jones, Joyce Jones.

CORRESPONDING TAPE#: CBMM.OH.

CORRESPONDING PHOTO#: yes

KEYWORDS: African Americans, interview dynamics, gender, race, family, generations, narrative

Interview Log

Interviewee: Nannie Haddaway
Nanette Ridenour

Tape #: OH111

Interviewer: Kelly Feltault **# of Tapes:** 1

Date: December 8, 1998 **# of Sides:** 1

Location: Tilghman Island, Maryland

Topic: Crab Picking Project
Tilghman Packing Company

Corresponding Photography Log #:

Comments: I have included Kelly's side of a phone conversation on page nine. You may want to delete this entirely. Phonetic Spellings: Snod Cole, Sis Gall, Miss Heck, Miss Aida Harrison, Miss Carey Dames,

BEGIN SIDE A

K.F.: Say your names, and then I know who is here.

N.R.: Really?

K.F.: Yeah.

N.R.: Oh, my.

K.F.: And then we make sure that it's working. So Ms. Haddaway, if I could have you say your full name for me.

N.H.: My phone number?

N.R.: She gets things mixed up. You might not get nothing out of her.

K.F.: Your name.

N.H.: I can't hear you.

K.F.: Oh, I have a very small voice. Can I have you say your name for me? What is your name?

N.H.: My name?

K.F.: Uh-huh (Affirmative).

N.H.: Nannie. Nannie Haddaway.

K.F.: Okay. And --

N.R.: I'm Nanette Ridenour. I'm her daughter, but I take care of her.

K.F.: Okay. All right. Make sure we've got everything working here. All right.

N.H.: N-A-N-N-I-E.

K.F.: Okay. And were you born here on Tilghman Island, Miss Haddaway?

N.H.: I was born over Broad Creek, over there -- over there to Nevitt.

K.F.: Oh, okay, in Nevitt. So that's pretty close.

N.H.: That's where I'm -- that's where I was born out there.

K.F.: Okay. And what year were you born in? How old are you?

N.H.: I, I'm -- I just had my birthday just lately.

N.R.: Thanksgiving day.

N.H.: Can't think. 1914. 1914.

K.F.: Okay.

N.H.: When I was born.

N.R.: She's 85.

K.F.: And when did you move to Tilghman Island?

N.H.: Tilghman Island?

K.F.: Uh-huh (Affirmative).

N.H.: Oh, it's been a long while. I don't know. I don't know how long it was. This is the same old house that we had, we had. We're still using it and still paying the taxes on it.

(Laughter.)

N.R.: Probably when she got married.

N.H.: Still paying the taxes on this old house. We pay -- what we pay for it? \$700. We paid \$700 for it.

K.F.: Nanette, let me ask you, what did your dad do?

N.R.: He was a waterman.

K.F.: He was a waterman? Okay. Was he an oysterman, crabber?

N.R.: Tonging. Tonging and crabbing, trot line.

K.F.: Okay. Not many people doing that anymore. And you worked at Tilghman Packing Company, right, picking crabs?

N.H.: Tilghman Packing Company. And then I worked for -- out there to Burner's, Burner's.

N.R.: Shucking clams.

N.H.: Shucking clams. And then I come back down here and I worked to Tilghman for Smiley Cole, Smiley Cole.

K.F.: And that was picking crabs too or shucking clams?

N.H.: Well we were working in his restaurant. I was doing different things. Making bread and stuff like that.

K.F.: So were you known as a good cook then?

N.H.: Ma'am?

K.F.: Were you known as a good cook? Were you a good cook here in the area or --

N.R.: Yes. We always had good meals. I'll tell you, she was a great cook. Smiley Cole said she was one of the nicest ladies he ever met.

K.F.: Okay.

N.R.: But she worked therein the kitchen, and she was a great cook. She's been really busy.

K.F.: Yeah. And how many people worked with you picking crabs? Were they all women that picked crabs with you at Tilghman?

N.H.: Down there? They had right many down there, down the wharf there. They had right many. I don't know how many was there. They was white and colored.

K.F.: And were they in the same room? All the women were in the same room picking crabs?

N.H.: Yeah, we're all in the same room.

K.F.: Now what did it sound like with all those women in the same room picking crabs?

N.H.: Ma'am?

K.F.: What did the picking room sound like? Were people talking or singing while you were picking crabs?

N.H.: Talk to `em?

N.R.: Were they talking? What was going on while you were picking crabs? She has, her hearing's not very good. Were they talking or singing? Did you used to sing?

N.H.: Yeah, we used to talk. Yeah, we used to talk. Different chairs, you know. They were good, they were good people to work with. Then I stopped and I went over Smiley's, up Smiley Cole's, right up there to the bridge.

K.F.: Right.

N.R.: She liked it up there.

N.H.: And then I worked up there, I worked there for 10 years.

K.F.: Oh, okay.

N.H.: Ten years.

N.R.: She wants to know about the women you used to work with, Miss Heck, and Miss Aida Harrison worked there, and I can't -- Miss Beatrice was --

N.H.: I don't know who.

N.R.: Do you remember `em?

N.H.: Yeah, Miss Carey Dames, she just died lately.

N.R.: Yeah. About a month ago. Yeah.

N.H.: Since Christmas.

N.R.: Uh-huh (*Affirmative*). She used to talk a lot. She doesn't talk much any more. She's hard to get information out of her.

K.F.: Well --

N.R.: She had eight children, and she had most of `em all in this house, but -- they were all born right here except for George, she had him in the hospital.

K.F.: Oh, okay. Was there a midwife that would come?

N.R.: Dr. Reeser, old Dr. Reeser down here --

N.H.: Miss Reeser, Miss Reeser, his wife, Dr. Reeser, old Dr. Reeser, his wife says now we got to name this baby. She says we got to name it for Christine. And we named her for Merry Christine. And she was born Christmas Day.

K.F.: Oh, okay. Was this one of your sisters?

N.H.: Merry Christine.

N.R.: Uh-huh (*Affirmative*). She moved to Florida.

N.H.: She lives in, now she lives in Florida.

N.R.: She had her on Christmas Day. That's when they were, Merry Christine, M-E-R-R-Y, Merry Christine, for Christmas Day.

K.F.: Oh, okay.

N.R.: I don't remember things either.

(Laughter.)

K.F.: Well, Miss Haddaway, how did you learn how to pick crabs?

N.H.: How did I know how to pick crabs?

K.F.: Uh-huh (*Affirmative*).

N.H.: Well I just picked `em. You've seen `em, haven't you?

K.F.: Oh, yeah. Oh, yeah.

N.R.: How did you learn, mom? Do you remember?

N.H.: Just steer `em around, skin `em around and take out the mid, the mid -- the fingers off of `em, and clean them off, and then we just picked the crabs.

K.F.: Did you start out picking the claws first to learn?

N.H.: Did I --

K.F.: Did you start by picking the claws when you were first learning?

N.H.: I can't hear, understand you, honey.

N.R.: Did you first learn -- she wants to know how you first learned to pick crabs. Did somebody show you how? Who --

N.H.: No, I just learned it from my mother and father, I guess. From my mother and father.

K.F.: Nanette, did you ever learn how to pick `em?

N.R.: I picked crabs, but I never worked down, I never picked crabs down there. I've done it just for myself.

K.F.: Right, right. I guess it's something everybody learns how to do here.

N.R.: Yeah. I worked seafood. I used to shuck clams, but --

K.F.: Oh, okay.

N.R.: But we worked up Willey Row, up McDaniel here. But I worked down there a couple summers cleaning crabs, but that was -- we didn't pick `em, we just took the top shell off, and the dead fingers, and cleaned `em and put `em in a bucket. But I only did it for a couple summers. I never picked crabs down there. But my sister worked down there, Florence, she was here yesterday -- she knew, she remembers a lot of `em. But she worked in frozen food. She remembers a lot of -- I never was down there around them, I don't really know myself, but she remembers. She was in here yesterday talking. But she said you should talk to Alma. Well they call her Peggy, but they live in North Tilghman, and she worked down there in frozen food too. But she knew all those old, she knew all those women. She could probably tell you a lot. She likes to talk. She could probably tell you a lot.

K.F.: Okay. And how was it set up? Was the crab picking in one end of the factory, and then the frozen foods were at the other?

N.H.: They just had big trays, and had a man bring `em in and put `em, just poured `em out there on the table, and we picked `em 'til they were gone.

K.F.: Okay. Now how long would that be? What time would you get to work in the morning?

N.H.: I used to go up -- he's dead, died now. Lynwood Harrison, he drive a bus and he come up here, right up down the foot of this road. And that's where I used to go to get in the bus, and he took us down and brought us back.

K.F.: And what time would you get done picking the crabs? Would it be 5:00, 4:00 when you would be done picking the crabs?

N.H.: Yes, yes.

K.F.: In the afternoon?

N.H.: Uh-huh (*Affirmative*).

K.F.: Okay. I know some days now the ladies say they're done by noon. They just haven't had a whole lot of crabs to pick.

N.R.: I used to think she worked pretty well all day every day, I think. That's what I recall. But she used to have to get her kids off to school before she could go down. She would be late, you know, a lot of times. She used -- she actually walked, walked to work a few times. Didn't you walk to work, mom?

N.H.: Huh?

N.R.: You walked to work a few times.

N.H.: Just a few times.

N.R.: But you had to get the kids off from school.

N.H.: Yeah, just a few times. I had all those kids to get to school.

K.F.: Right.

N.H.: Oh, Lord.

K.F.: Now what was that like, having all those kids and working too?

N.H.: Oh, yeah.

K.F.: You had to come home and --

N.H.: We went -- I think we went to work at 7:00. No, maybe it was eight. I think it was 8:00. And then we went on to work, and lots of times we didn't have any crabs, you know, maybe the tengers might not come in. And we -- it was fun. I liked it. I like to do it.

K.F.: Yeah? What was so fun about it? What did you like?

N.H.: What did I like about it?

K.F.: Uh-huh (Affirmative).

N.H.: I don't know. Just being away from home, I guess. I think it was good. It was good. I liked it.

K.F.: Uh-huh (Affirmative).

N.H.: And then I went up to Smiley's. I was up there 10 years.

K.F.: Right.

N.H.: I worked up there. Baking bread and helping and all in the kitchen. And I shucked some little oysters. He had some of the oysters there. I shucked them.

N.R.: In the restaurant. Yeah.

N.H.: It was fun. It was good. It was good to get away from home, and just to get away and work.

K.F.: Right.

N.H.: Make a little bit of money, extra money.

K.F.: Now what did you use that money for?

N.H.: What did I use the money for?

K.F.: Uh-huh (Affirmative).

N.H.: Well I guess I used it for nothing foolish. Just some, you know, like if you go to the store and you get something, like that.

N.R.: Paid bills.

K.F.: Paid bills, food.

N.R.: Yeah.

N.H.: But it was good. I liked it. I liked it.

N.R.: She used to be tired all the time, but she says she just did it, she was tired a lot, but she never stopped. She was always in the kitchen, always in the kitchen cooking, baking. We always had cakes and -- she was always busy. And she says she just did it. But she never complained or anything. But she's had it hard, she really had. Daddy, he used to drink. But he used to drink. But she had it hard, but she never complained. She never complained.

K.F.: Now what do you remember of like your mom coming home from work?

N.R.: She would go right to the kitchen, and we always had a good meal. We always had mashed potatoes and gravy, and we always had a good meal, and we always had a snack, she was always baking a cake or baking and cooking. But she just spent all her time, she was either at work, or she was either in the kitchen, but she never, I never hardly remember her sitting down to really rest. She just kept going all the time. She was just busy. She says she just did it. But I could never do it myself. I could never do it.

K.F.: Now do you remember any of the stories she might have told you?

N.R.: Two comes to mind. I remember one time she sent Christine to the store with her check, and she lost it. But she was worried to death about that check because she didn't have that money. But all the women down there to the crab pickers, they all put their money together and made up for it, what she had lost.

K.F.: Oh, okay.

N.R.: I remember her being upset because she didn't have that money. Remember Christine went to the store?

N.H.: I don't remember that.

N.R.: Yeah. And she lost your check.

N.H.: She lost my check?

N.R.: Yeah. You had sent her to the store, and she lost your check.

N.H.: Maybe. She might've done that. I don't know.

N.R.: Yeah, she did.

N.H.: I can't remember.

N.R.: All the women down there, they all put their money together and gave you, gave you what she had lost. They had all give her that money back.

N.H.: I can't remember that.

N.R.: I remember it. That's what sticks to mind. But it was another time that Miss Beatrice --

N.H.: Who?

N.R.: I think her name was Miss Beatrice, but I remember mom saying one time that she dropped her tray with the crab meat on it --

K.F.: Oh, that she had picked?

N.R.: Yeah. I guess she was going up to have it weighed or something. But she dropped it, and Miss Beatrice turned around and said mom had been laughing at her for something. But she -- what happened was she, what I remember her saying, but she dropped her tray of crab meat, and she turned around and said mom was laughing at her, but she got mad with mom.

N.H.: What?

N.R.: She don't remember that either. Remember the time you were picking crabs? I don't know if her name was Miss Beatrice, but she dropped her tray of crab meat --

N.H.: Oh, I don't know.

N.R.: And she turned around and said that you had laughed at her, but she got mad with you.

N.H.: I don't know. Might've done it. Been long while ago.

N.R.: It has been a long time.

N.H.: I can't think. I can't think.

N.R.: But I don't remember, I don't remember much either, but that comes to mind, but I can't remember anything either.

K.F.: Now do most of the women here on Tilghman work at the plant?

N.R.: I would like to say -- all the old ones are pretty well gone. But you might ask my brother's wife's sister, but she lives with them, they live up in North Tilghman, and she could tell you a lot of stories. I bet she could tell you a lot of stories.

N.H.: Who?

N.R.: Alma, Peggy.

N.H.: Oh, yeah.

N.R.: She worked in frozen food, I'd say --

N.H.: She worked frozen food, and she worked --

N.R.: They used to come in, they used to go in and talk to the women that were picking crabs a lot, you know, the women in frozen food. They would go in and talk to `em. I remember going down there a few times and seeing her, you know, but it was a long table and they all sat on either side, you know, and the crabs would be in the middle. But I

really don't know. I don't know much about it myself. But like I say, Florence or Alma might know some things.

K.F.: Okay. And how would I get in touch with them?

N.R.: I could call Alice Ann right now, I mean, see if you could go up there and talk.

K.F.: Okay, that would be fine.

N.R.: I'll call her now. I know Florence is working, but she cleans for people. I think her number's 2206. I'll call her and see what she says. I'm not sure if that's her number. I got it written down in here.

(Telephone call.)

N.R.: She says she doesn't know anything, unless you want to talk to her. You want to talk -- you want to ask her something? She worked in frozen foods down there, but she said she --

K.F.: Okay. Let me just ask her a quick question. Alma?

N.R.: Alma. Uh-huh (Affirmative).

(The following is the interviewer's side of a telephone conversation:)

K.F.: Hello, Alma. My name is Kelly and I'm with the Chesapeake Bay Maritime Museum. Was that Alice? Okay. Well I just have a question about the frozen foods and the crab picking. Now how was the plant laid out? I'm trying to understand like where the crab pickers were and where you guys were. Uh-huh (Affirmative). Okay. Right. Okay. Well that's been pretty helpful. I've just been trying to understand how Tilghman Packing was set up. And I haven't looked at some photos that we have yet, I'm waiting for those to come back. Uh-huh (Affirmative). Right. Oh, right. Were they picking crabs all the way up 'til when it closed, or -- no. Okay. Right. Right. (Laughter.) Right. Okay. Yeah, someone had given me her name. I think it might've been Alice. Yeah. I think she did. I was going to give her a call. Okay. All right. Well thank you very much. All right, I'll give you back to Nanette. Well, you did. You clarified some things for me, and I thank you. All right, here's Nanette.

(End of telephone conversation.)

N.R.: Florence, my sister, might remember more than I do. I mean I was, I think I was little mostly when she picked crabs. But Florence is older, and she might, she probably remembers a lot more than I do, but you might be able to --

K.F.: Right. Now did your mom take either of you or your sister into the crab -- I know a lot of women brought their kids in when they were little.

N.R.: No.

K.F.: No? You never brought 'em in?

N.R.: No, she never did that.

N.H.: She wouldn't -- but Florence wouldn't be home.

N.R.: No, she's working.

N.H.: She's working.

N.R.: You wouldn't be able to talk to her until this evening, but she, like I said, she was here yesterday and she was talking like she remembers their names. I don't remember 'em. But they were all older. I was young. I guess I was little. But I really don't remember, you know. I just remember coming home. She'd go right in the kitchen and start cooking. She worked all her life, but Florence might know, you know, you might be able to talk to her.

K.F.: Okay. Well maybe I can catch her one day.

N.R.: She's home on Mondays.

K.F.: Okay.

N.R.: Yeah. She's home --she's, on the weekends she's home. And I don't think she works on Monday. She could probably tell you, you know, some things she remembers.

K.F.: Now are there women still picking crabs in their homes here?

N.R.: Sis Gall over here, she picked crabs in her home and sold crab meat, but I don't know if she's still doing it. But I know she did it for a few years.

K.F.: And what is her name?

N.R.: Sis Gall. Her husband is Leroy Gall.

N.H.: Who is that?

N.R.: Sis. Sis Gall picked crabs in her home and sold crab meat. Sis Gall.

N.H.: Sis Gall?

N.R.: Uh-huh (Affirmative).

N.H.: I don't know.

K.F.: Yeah, 'cause I know a lot of people did that instead of working at the plant.

N.R.: Yeah. Do you want to try to talk to her? I mean, I don't know. She lives over here. You go down this road, and she lives on that corner over there.

K.F.: The first road?

N.R.: Yeah, over next -- Chicken Point Road.

K.F.: Okay.

N.R.: She lives over there.

K.F.: I might give her a call.

N.R.: I imagine it's in the phone book.

K.F.: Yeah. Okay.

N.R.: It was some other women doing it too, but I don't remember who they were. But I know she -- I know she picked crabs.

K.F.: Okay, okay.

N.R.: I think she sold -- there for a while she was selling to the Chesapeake House, but they --

K.F.: Oh, right.

N.R.: Yeah. I heard somebody say that she was -- she could really pick good crab meat, but -- no shells.

N.H.: Who's that?

N.R.: Sis Gall. But I've worked down there a couple times. I think Louise told me one time, she said they liked her crab meat because it didn't have any shells in it. But she said she really could pick good crab meat. I remember Louise saying that that she worked down there in the kitchen.

K.F.: Yeah. Everybody says the stuff picked in the homes is cleaner than --

N.R.: Really?

K.F.: Yeah.

N.R.: Uh-huh (Affirmative). I imagine. Yeah.

K.F.: So, and then somebody, a woman that -- I guess she picked in the crab house in Somerset County all her life, and she said that they would leave a few shells in the meat

because then people who bought the meat from the factories, it was the only way they could tell it was real crab meat if it had a few shells in it.

N.R.: Really? Goodness.

K.F.: They would purposefully leave a few shells in there.

N.R.: Really?

K.F.: Yeah. Which I thought was kind of interesting.

N.R.: I've never heard that one, but --

K.F.: Yeah, I haven't heard it since. She was the only person. Maybe it was just, you know, that packing house or something.

N.R.: Yeah. I don't know if she's still doing it or not, but she used to shuck clams after it closed down, but she was picking crab meat at home and selling it like that.

K.F.: Okay.

N.R.: I don't know. I don't know of anyone else. Florence might be able to --she gets around a lot, she knows what's going on pretty well. She might be able to tell you some things.

K.F.: Okay, okay. I'll give her a call then. All right. Let's see if we've got any other questions.

N.H.: She, Florence works for Betty Harrison now.

N.R.: She cleans for Bobby on Wednesdays.

N.H.: Huh?

N.R.: She cleans for people, but she cleans for Bobby on Wednesday, Florence does.

N.H.: She cleans, Florence, to Bobby.

N.R.: Uh-huh (Affirmative).

K.F.: Miss Haddaway, let me ask you how much money did you make?

N.H.: How much money did I make?

K.F.: Per pound.

N.H.: I didn't make much, honey.

K.F.: Okay.

(Laughter.)

N.H.: Oh, my Lord. I don't know how much I made. It's been a long while.

K.F.: Okay. But you got paid by the pound, right, for the crab meat?

N.H.: Uh-huh (Affirmative). Uh-huh (Affirmative). Got paid by the pound.

K.F.: Okay. All right. Well I thank you for talking with me today, and the museum is going to keep these tapes in their archive. They're trying to collect oral histories of the crab picking industry and people's experiences doing this.

N.H.: Are you going to write a book about that?

K.F.: Well they are eventually going to write a book about crab picking all on the Eastern Shore, so --

N.H.: Oh, it's all on the Eastern Shore.

K.F.: Somerset County, and Dorchester, here in Talbot, Queen Anne's, Kent, maybe some in Wicomico. But they want to put out a book, but they also want to do some exhibits at the museum on crab picking, you know, people's picking knives and different company things. I think they want to try to set up a, you know, what a picking house would look like on the inside, so the table and the chairs and all that good stuff And

that's what they hope to do is a notebook and exhibit, and they'll be putting that together, I'm just collecting the oral histories for them.

N.R.: I'm sorry we didn't know much more.

K.F.: Oh, this was great. I learned a few things I didn't know. So, yeah, we'll be talking with a bunch of people and trying to figure out what the history of picking from here on the Eastern Shore is. And, you know, they're really interested in the women who worked there and what their experiences were, and you know, how you worked and came home and then took care of a family. So, you know, your memories of her always being in the kitchen are really good ones.

N.R.: Uh-huh (Affirmative). She's been a very busy woman, I'll tell you.

K.F.: Yeah. Now to put these in the archive, we have a form for them to go in here, and it says that we're not going to, you know, put it on the radio or, you know, let other people listen to it. And I would just need one of you all to sign it so we can put it in the archive. And I can leave this with you if you need to get in touch with me.

N.R.: All right. Thank you.

K.F.: Okay. And I'll put my name on that card. Okay.

N.R.: All right.

K.F.: All right. Okay. And what's a mailing address for you guys?

N.R.: P.O. Box 26, Tilghman, 21671.

K.F.: Okay. And what they'll probably do is when they get either the exhibit or the book ready, they'll probably send you either a notice or I think they want people, like the parts that maybe we talk about Tilghman Packing, we'll send you guys a copy and let you all have that.

N.R.: Okay, that'd be fine.

K.F.: All right.

(END OF INTERVIEW.)