

Interview Log

Interviewee: Hazel Cropper
Deborah Jones
Barbara James
Crystal Evans.
Tape #: OH134

Interviewer: Kelly Feltault
of Tapes: 1

Date: August 30, 1999
of Sides: 2

Location: Byrd's Seafood

Topic: Crab Picking Project

Corresponding Photography Log #: yes; Byrds series

Comments: There are several people sitting at the table who begin to speak, but there is no speaker identification. I have listed them as Speaker. The unidentified speakers are difficult to hear. Phonetic Spellings: Benny Grim, Enin Baptist; interview taped while Hazel Cropper worked picking crabs that morning. Some other noises from picking room. Women at the table did not speak loudly and generally avoided the microphone.

BEGIN SIDE A

K.F.: It's August the 30th, and we're here at Byrd's Seafood with Miss Hazel Cropper. And who else is sitting at the table?

H.C.: Deborah Jones, Barbara James, and Crystal Evans.

K.F.: Okay. And how long have you been picking crabs?

H.C.: Well I learned when I was nine years old.

K.F.: When you were nine?

H.C.: Uh-huh (Affirmative).

K.F.: And how did you learn how to do it?

H.C.: My grandmother.

K.F.: Your grandmother. Did she work at Byrd's?

H.C.: No. She worked down to Tawes.

K.F.: J.C.W. Tawes?

H.C.: Uh-huh (Affirmative). Years ago.

K.F.: Had your family always picked crabs?

H.C.: Yes.

K.F.: And how -- I mean how did your grandmother (inaudible)?

H.C.: At first, she learned how to crack claws. And after she learned how to do that, she taught us how to pick crabs. And back there and then, it was a must that you went to work early in the morning, and they worked year-round. And we would go down in the morning and pick crabs, and go home, wash up, go to school, then come back in the afternoon and you go back picking crabs again. Sometimes they work nights.

K.F.: Working nights?

H.C.: Uh-huh (Affirmative). Day and night, really.

K.F.: So the plant really operated all the time?

H.C.: Yes. It was plentiful.

K.F.: When did that stop?

H.C.: This was the seafood capital of the world.

K.F.: Right.

H.C.: I guess they start tapering off, I guess, back in the 60's. But they worked all day, but it wasn't as plentiful as it were when I was growing up.

K.F.: Now when you -- I'm assuming there were other kids in the crab house learning how to pick too?

H.C.: Yes.

K.F.: And what was it like with children and mothers in the crab house?

H.C.: Well one thing about it, they had to work. It wasn't no playing in the crab house.

K.F.: Right.

H.C.: Because at that time, I think they were paying something like \$1.05 a gallon. And you had to buy your school clothes, and take care of yourself.

K.F.: Right, right. Was that where most of the money you earned went, buying school clothes?

H.C.: Yes. Helping out the family. So most women learned their children how to pick crabs, and that's how they got professional.

K.F.: What do you think that taught you working at such an early age?

H.C.: Learned how to take care of myself. I've been able to put one grandchild through high school, I bought my own home, car, and other things: furniture, had a little in my pocket. So it's really been rewarding. I had a chance to go to Pittsburgh, Pennsylvania for five years teaching, teaching people up in the city how to pick crabs.

K.F.: Oh, you're kidding. Tell me about that.

H.C.: Well it was a rewarding thing. Because the man that sponsored me and Miss Figet, he had to pay the first place winner \$1,000 just to get 'em out there. And second place winner was 500. So they housed me and Joyce Figet up in Holiday Inn. So we really had a ball. You know, we went out on the town in Pittsburgh on Wednesday nights, and then we went out to dinner on Saturday before we came back in Maryland. And me and Joyce together, we picked somewhere about two truckloads of crabs all week.

K.F.: Oh, my gosh.

H.C.: Plus them selling. Just the two of us. It was a rewarding experience. Didn't know it was so many people really didn't know how to pick crabs. They always used a mallet. So Joyce and I taught 'em how to pick with a knife.

K.F.: Now who were you teaching? Just anybody who wanted --

H.C.: School children, and people that were going in the store to crab (indiscernible). So it was a rewarding thing.

K.F.: And how long did it take them to learn?

H.C.: It didn't take 'em long the way we taught 'em. But with the mallet and different methods they were using, they were eating more shells than anything else. (Laughter.) I feel, you know, picking crabs is an art of work. And anybody knows or learn how to do it, they never forget that art, you know.

K.F.: Well what do you think is -- tell me about the art of it.

H.C.: Well the art of it is to pull your back off, clean your belly, which is in the center, then you cut your top off and pick that if it's any meat. Well see where I cut my top, it's nothing but bone. So then you go in the pockets, and you get your backfin and your small -- your special. Backfin is your lump, the biggest piece in the breast, called the breast -- and once you pick up, you know, learn how to do that, you speed by. I had a sister, she was about the fastest one in this crabber. She picked 25, 30 gallons a day. But they wasn't paying the money like they're paying now.

K.F.: Well and you're not picking by the gallon anymore, are you?

H.C.: Well it's always been by the pound. But five cans is a gallon. So they classified it, and take five cans up to the scale at a time. Sometimes we take more than five, but five to six pounds is the limit.

K.F.: Now what was your first impression of the crab house when you came into it with your grandmother?

H.C.: I loved being around older people, because older people raised me, with my mother and my grandparents. And I enjoyed being with my grandmother more because she had the time, you know, take up time and teach us. And once we learned, she let us go on our own. So it's been a rewarding experience. All together, the whole from young, to middle age to old.

K.F.: Right, right. Have you ever done anything else besides pick crabs?

H.C.: Yeah. I've worked in a chicken house, Perdue Farms. I worked to (indiscernible), I worked with Mrs. Paul's Kitchen 'til they closed down. It's not like I've been doing this, you know, straight all my life in between.

K.F.: Right. Well I haven't found too many women who have been doing it straight all their lives.

H.C.: You always try to venture out and learn how to do new things. And that's a rewarding experience because once you learn how to do new things, then you're not stuck doing this one thing.

K.F.: Right, right.

H.C.: I guess some of these other girls around the table could discuss their experience in the crab house. Give them a chance.

K.F.: And how long have you all been picking crabs?

SPEAKER: Fourteen years.

K.F.: Fourteen years. And you?

SPEAKER: About 30 years.

K.F.: About 30 years.

SPEAKER: About 25 years.

K.F.: About 25. This is a good table of experience here.

H.C.: Keeps a lot of foolishness going on on this table.

K.F.: I was going to ask about that.

H.C.: We have our good times.

K.F.: How long have you all been sitting together?

H.C.: Just this year. Of course, I worked with Miss Jones and her daughter, Crystal, on the back tables couple years.

SPEAKER: Been here too long, and we don't want her over here 'cause she takes up all the work from us.

H.C.: She's just talking because she claims that she's picking up speed behind me.

SPEAKER: She takes all the work from us.

H.C.: Yeah, right.

SPEAKER: That's the superstar there.

H.C.: That's our big-time cook on the end.

SPEAKER: She makes us work.

SPEAKER 1: And she said it's been very rewarding.

H.C.: It's a rewarding experience to be able to work with people. You see some people you can't get along with, and that draws a problem. But I'm able to get along with any of 'em, 'cause I always keep 'em going, cutting up or say something funny.

K.F.: One thing we've been asking people is about their relationship outside of the crab house. Do you all socialize outside the crab house together?

H.C.: Yes, yes.

SPEAKER: Yes.

K.F.: Do you attend the same church or --

H.C.: No, different churches. Mine is Charity Holiness, and Enin Baptist.

SPEAKER: Baptist.

SPEAKER: I'm Jehovah's Witness.

K.F.: Where?

SPEAKER: I'm a Jehovah's Witness.

K.F.: Okay.

H.C.: What are you?

(Laughter.)

SPEAKER: I don't attend church. I just go here and there. I don't have a specific place.

SPEAKER: The voice of the devil over here.

(Laughter.)

H.C.: They make me say things to 'em. Especially this one, anything come across my mind. 'Cause see, I know they don't get mad, you know, and I don't get cross at them real loud to say different things to each other.

SPEAKER: She's gonna be mad today 'cause I'm gonna beat her.

(Laughter.)

K.F.: Now do you all compete with your picking, or are you trying to --

SPEAKER: She comes in and races everybody. She comes in, you know, she can do this anyway.

SPEAKER: And she see us working, she say oh, got to get my motor running.

(Laughter.)

SPEAKER: She forgot her wristband today, so she's slowed down a little bit.

H.C.: I'm just getting here. Usually 'cause my wrists get weak at times, and that keeps the strength in it. See they got a two hour and a half jump on me today. I'm just letting 'em talk 'cause I'll be reaching over getting some of their meat after a while.

(Laughter.)

H.C.: I got a laugh that time.

SPEAKER: -- beat you.

(Laughter.)

K.F.: Now what is your favorite part of this job?

H.C.: What, picking crabs? Well I enjoy all parts of it because I love picking crabs. Same enjoyment just be around people, you know. And then I enjoy making my own money.

SPEAKER: We get paid on Friday.

H.C.: We work from Monday through Friday.

K.F.: Right, pay on Friday.

H.C.: When crabs are plentiful, I can make anywhere from 400, 550 a week. But since crabs have been so poorly, make about 286, close to \$300. That's in four days. So I feel, you know, it's not too bad.

K.F.: Do you get crabs from North Carolina, or are they local?

H.C.: I think they're local.

SPEAKER: From the bay, I think. From the bay.

K.F.: Now I've had a few people tell me that different families pick differently, and they can tell who has picked the meat by looking at it.

H.C.: Well somewhat.

K.F.: Do you all feel that way?

H.C.: Somewhat. Now this lady down on the end, Miss Mable, she picks her meat the same way: backfin on the bottom, special in between, and she tops it with backfin. And she's about the only one in here that picks constantly like that. But you have different

ways that you cut your crab anyway, you know. Everybody doesn't pick crabs the same way. My version of it, I found, you know, everybody doesn't cut their crabs alike, and everybody don't pick alike. It's all in how you learned. The way you learn is the way you keep that same method.

K.F.: Now what about when the child labor laws started up and kids couldn't come into the crab house then and learn how to pick crabs?

H.C.: Well it was some of 'em -- some of 'em was still coming in picking. But they just worked on their parents' number.

K.F.: Okay.

H.C.: And I feel like it shouldn't be a child labor law because some children never get introduced to the working experience until they're grown. And then they lost a lot of experience in how to do different methods. And I think it's good for young people to learn how to work. It keeps a lot of crime off the street, they stay out of Carter Center because they're doing something. And right now, it's nothing for them to do but stay on the street. No recreation or anything going on.

K.F.: Now do you remember when the child labor laws started and what that was like?

H.C.: I think it was back in 1960 when they started it. And they had to get shots, like the crab pickers had to get diphtheria shots in order to work. That was if they stuck a bone in their hand or something, you know, that diphtheria shot would take care of inflammation or some kind of infection they might pick up. I used to despise that needle. Swell your arms up.

K.F.: Oh, really?

H.C.: But they've gotten away from that now. And that's a blessing. Usually, you know, you get the technical shot at an early age, and it doesn't bother you, you know, if something would happen, as far as inflammation or something. And bacteria, you're supposed to keep your hands clean at all times, your pan washed, every gallon you pick up, and your pans dipped, so that keeps the bacteria down.

K.F.: And that all started in the 60's too?

H.C.: Yes.

K.F.: How did the crab house change when all those changes started happening?

H.C.: Well some of 'em died down, the quality of crab meat, where the crabs demolish. And that caused a lot of crab houses to close down. Costs, you know, high.

K.F.: Right.

H.C.: I think we had about three crab houses still open in Crisfield.

K.F.: Now didn't Maryland Crab Meat close?

H.C.: Yes. They closed down this year. It was closed last year as far as picking the blue crabs. But they worked their smoked crabs. And Frank's Seafood, they closed down, you know --

K.F.: Oh, they did. Okay.

H.C.: -- a long time ago. About five years, actually

K.F.: Now what about labor here in Crisfield, is there a shortage of crab pickers?

H.C.: Well I wouldn't say that. It's a shortage of crabs, really. And it's a shame they have nothing else but crab houses, because people could venture out and learn how to do new things. But I think seafood is dying down all the time. And it's going to get to a point where like it is in Kent Island, the crab industry's just dying out. So the young

people's not going to do it. And once the older hands demolish, the young people's not going to do it, so I just don't know how, you know, they gonna manage.

K.F.: Is that the way it is in Dorchester County?

SPEAKER: (indiscernible) now.

H.C.: But I don't want the timing on that. I don't want to start nothing.

SPEAKER: All right.

H.C.: They're getting paid by the hour, we get paid by the pound.

K.F.: Is this the first year they've done that?

H.C.: Yes. They were here last year, but they didn't pick crabs.

K.F.: Oh, they didn't? What did they do?

H.C.: They worked over to soft crabs over to Handy's Seafood.

SPEAKER: And this lady right here taught 'em how, how to pick.

K.F.: How to pick. Well how did you do that? I'm going to guess they don't speak English.

H.C.: I think they know. They just don't want us to know.

SPEAKER: Some of 'em. (Indiscernible).

H.C.: You all had a seafood fair, hasn't been too long ago. I think in February?

K.F.: We had a big crab festival in August, early part of August.

H.C.: I think this fair, because there was a couple, some of my pieces take to this fair, seafood fair that they were having in St. Michaels. They had a dinner. I think it was back in February. And they wanted my history.

K.F.: Oh, really?

H.C.: Uh-huh (Affirmative).

K.F.: Okay. I'll have to find out who that was.

H.C.: It was the art museum.

K.F.: Oh, an art museum. And what pieces did they want?

H.C.: Either piece that I want, they learn 'em. Either my knife trophy, or some of my silver plate trophies, pitchers.

K.F.: Oh, okay. Now let's talk about the contest. Now how many times have you won exactly?

H.C.: I won eight years consecutive, that's eight years in a row. And I was told I was in the Guinness Book of Records. So that made me feel good because they had Social Studies sometimes in school about me, so I had grandkids going. So it makes them feel good when they hear my name mentioned. But it's nice.

K.F.: Now what is the contest like? I have to say I've not seen it. I'm going to come this weekend, but --

H.C.: Usually they have like seven or eight different people. And the contest that we do, you pick as fast as you can pick and as many crabs as you can pick in 15 minutes. So my record is four pounds 90 ounces in

15 minutes. Miss Jean Middleton is 79.5, lady from Cambridge?

K.F.: Oh, yeah.

H.C.: That's four pounds and 94 ounces, her crab meat. So she's got me by four ounces.

K.F.: Okay.

H.C.: And I think Miss Figet is 3.7.

K.F.: Now do you have to pick differently during the contest --

H.C.: No.

K.F.: -- to go faster?

H.C.: Just try to keep all the bones out that you possibly can. But they judge you for bones. They take some points off, because they knows it's bones in your meat even after you pick it out, they still take points off. And I think Cambridge, the last -- just before the last time that I was in about three years ago, they had some ladies from Cambridge, and they had just came out of the contest, but their contest was all together different from ours.

K.F.: Oh.

H.C.: It was just how many crabs they picked. It wasn't how many pounds. So they were explaining, you know, the way we do it here. I had a fellow from the city came down, I guess about three weeks ago, and he timed me. Said I was picking a crab every 11 seconds.

(Laughter.)

H.C.: But I was trying to get some gallons by 11:30.

K.F.: Oh, right. Okay. Now tell me about your knife. I know everybody has a different way they like their knife to be cut and all that.

H.C.: Now, see, mine stays dull at all times.

K.F.: Okay.

H.C.: And my sister give me this knife years ago, and it's been very rewarding experience for me because it's helped me make plenty of money.

(Laughter.)

H.C.: And I don't pick with nobody's knife but my own.

K.F.: Right. And do you take that home with you at night?

H.C.: Yes.

K.F.: Is it the only one that you have?

H.C.: No, I have several different knives, but I love this one.

K.F.: How about you ladies? Do you have one favorite knife that you take home with you or --

SPEAKER: Only one I use.

SPEAKER: Use this for 15 years.

K.F.: And what brand are they?

H.C.: Carver Hall.

K.F.: Are they Carver Hall?

H.C.: Uh-huh (Affirmative).

SPEAKER: (Inaudible.)

H.C.: Who?

SPEAKER: Hunt Brothers.

H.C.: Carver Hall?

SPEAKER: I don't know. Carver Hall on 'em like y'all.

H.C.: But all of 'em come from Carver Hall. I keeps mine wrapped because sometimes I get picking fast, it fly out of my hand. And I always try to keep something over the grip. Everybody doesn't wrap their knives. Just a few. And then I like down here 'cause they have morning prayer every day.

K.F.: Now tell me about that. This is the only crab house that still does anything like this.

H.C.: The only one I know that has it. And we've been saying prayer for years. Help get you through bad experience if you've had a little rough time. Then there's some, you know, if they don't want to say prayer, they can get up and take a break. And I'm one of 'em at times. But this is the only crab house that I know of that do it.

K.F.: Yeah, it really is the only one left that will do it.

H.C.: Will you be down here Saturday?

K.F.: Yeah, I'll be here on Saturday. David Price has told me, I'm going to hang out in the back and take photos of people picking.

H.C.: Now that's going to be an experience.

K.F.: Yeah. Now how many people are usually in the contest?

H.C.: Usually seven or eight different crab houses. They might take two out of each crab house. But now this year, I couldn't tell you because just three crab houses that are working now.

K.F.: Well what made you decide to enter the contest?

H.C.: Well I enter every year. I came in second place last year. Just a hairline from coming in first. Something that you love doing (indiscernible), and I think that's with most crab pickers, you know. Because they come and go, they might go other places, but they wind back, you know, picking crabs so they let you know that it's something in it that they enjoy doing.

K.F.: Right. Well I've been told it's the people --

H.C.: Yeah. If you can get along in any factory, you miss being around people a certain time, then you always want to come back, you know, sit down to chat, or laugh, whatever. But mine is cutting up. I like people laughing.

K.F.: Well now what are some of the funny things that get you all laughing?

SPEAKER: Going to Kansas City.

SPEAKER: Going to Kansas City, baby.

H.C.: I sing it.

SPEAKER: Sing it, Hazel, sing it.

SPEAKER: Sing it for us.

H.C.: No, I'm not.

SPEAKER: Tell her what --

H.C.: No, I'm not.

SPEAKER: Go ahead.

H.C.: I'm gonna let you tell it.

SPEAKER: Huh-uh (negative).

SPEAKER: Go ahead, Hazel.

H.C.: And a lot of other things I don't think you want to hear.

SPEAKER: Tell her some old time stories.

K.F.: Like what?

H.C.: Things that happened to me when I was younger, the things I've done.

SPEAKER: The things -- you can cut the woman's wings off --

H.C.: I was a kid being -- we were having a church play.

K.F.: A church play, at Christmas time or something?

H.C.: Uh-huh (Affirmative). I cut up, and they called theirself scolding me, and I was an angel, and they took my wings. They made wings, and they give 'em to one particular girl, and I didn't want her to have 'em, so I set the wings afire in church. And they had give 'em to me.

K.F.: And were they on her at the time?

H.C.: Uh-huh (Affirmative).

(Laughter.)

H.C.: Yes, they were.

SPEAKER: Sing Kansas City.

H.C.: When they saw the smoke, I know they smashed them off and pinned 'em back on me.

SPEAKER: Now tell her --

H.C.: No, I'm not.

SPEAKER: -- Kansas City.

H.C.: No, I'm not.

SPEAKER: Oh, Hazel.

H.C.: I'm gonna let you sing it.

SPEAKER: Oh, go ahead, Hazel.

H.C.: I'm not gonna -- I'm not going that far.

SPEAKER: Well we --

SPEAKER: She said go ahead and sing it.

H.C.: She'll hear it Saturday if I come in first.

(Laughter.)

SPEAKER: I don't want to hear it if you ain't gonna carry us with you.

H.C.: Say what?

SPEAKER: I don't want to hear it if you ain't gonna carry us with you.

H.C.: You can come out there. You don't want to go.

SPEAKER: Sing it for 'em. I'm going to Kansas City, Kansas City here I come (singing.)

H.C.: Sing it, girl.

(Laughter.)

H.C.: Mostly, generally when I do that, I'm tired.

K.F.: Really?

H.C.: Uh-huh (Affirmative). Really want to go home.

K.F.: Okay.

H.C.: Or the crabs are bad.

K.F.: And that makes the day go faster?

H.C.: Yes. That keeps them going, it keeps me going. Keeps something happy going on the table. They know I'm good people.

SPEAKER: I know you the devil.

H.C.: Keep on talking, she won't get her baked apples for Sunday.

K.F.: What's another story that you tell, talk about while you're picking crabs?

H.C.: I used to tell 'em something when I was going to school. I been bad, I just don't want to put that on that tape.

(Laughter.)

H.C.: During that time, we were really mischievous children. And that's why I don't scold children today, because even in my time we did something that our parents didn't know nothing about, and you wait 'til you get grown and tell it 'cause you know they're not gonna beat you. But I feel, you know, if they had more older people to talk to, some of the younger children of today, a lot of 'em, they're hurting for relationships with adults. And if you're a good adult and a parent, you're not going to lead people's children astray. You're going to step in up to the plate and tell 'em where they gone -- try to help 'em. And we don't have enough of that.

K.F.: Do you think that was a good thing about the crab houses when the kids were there then --

H.C.: Yes.

K.F.: -- there was a relationship there?

H.C.: Yes. Relationship with the older people. And the children learned. And they got along like one big happy family.

K.F.: I've had a lot of people tell me that the crab house is like a family. Now what exactly do you mean by that?

H.C.: I think it's that you see people with the same face every day, and you work with 'em, you eat lunch with 'em, and you pray with 'em, and it's just something that grows on you. But I think that's anywhere really. Once you work somewhere, 30, 38 years with the same person, you grow attached to each other.

K.F.: Now how does a crab picker retire?

H.C.: She just set down.

(Laughter.)

H.C.: It's no benefits, no benefits. Just set down. You get no retirement funds.

K.F.: Right, right.

H.C.: Only thing, if you become -- if you live long enough to see 62, and if you work long enough to make your points that they allow you to make, you're able to draw your Social Security, and that's it. It's not like Perdue Farms or places that you have a retirement pension. And this is just piece work. So I guess they feel that it's not needed.

K.F.: When they're tired enough to say I'm not going to pick any more --

H.C.: Yeah. And then like you don't have to go every day if you don't want. It's not like on the time card that you have to punch that time card every day. 'Cause the place where I left from, you had to punch your card every day. And if you missed a day, you got a 28-day currency. And if you couldn't work that currency off, you missed another day that was another 28-day currency on top the 28 days they already give you. And I've seen a lot of 'em come and go because they got fired where they couldn't get their currencies down. It was a nice place to work. I met nice friends just like I met down here. I guess it's how you carry yourself. Because I know when my father passed in December, although I had left September the 11th to take care of my father, they cared enough to send me money and cards, and I wasn't even there. So really, it showed if you carry yourself in a decent manner, people look at me. Said I could always come back, make up my five years.

SPEAKER: Kansas City, here I come (singing.)

H.C.: And it's just like I just took a recess. I start right over, you know, like I been there all the time. But chicken house, getting used to that, once your body's been relaxed, it's hard. It's a hard job.

K.F.: Well what's the difference on your body in the two jobs, crab picking and working at the chicken house?

H.C.: Well crab picking, you're sitting down, you can get up when you want, go bathroom. Up to Perdue's, you got to stand, and you don't go to the bathroom until your break. It's just all together different because you standing, and different jobs they have you doing is back-breaking jobs. But if that's all that you have, then I advise you to go on and try to learn. Because I think that's all that's going on now anyway is poultry business. But if I were to go back now with my age and my body's been that relaxed, it would be just like I just learned, starting all over 'cause your body's got to get adjusted to that. Because the machine I worked on, when I first went there, they had it set up 110, so when I got ready to leave, when I got ready to leave, I was training another lady to take my spot. And my supervisor took the lady and said this machine Miss Hazel's on does 170, 'cause I was fast with my hands. But my body told me different at night because it ached just like somebody had hit me with a car.

K.F.: Does it ache when you go home from the crab house?

H.C.: No, I'm relaxed. It's just the difference working on machine work than just sitting down working your own speed. Because they have -- running around, all that. And sometimes you might go up there and pick feathers, and you got thousand and thousands of chickens that's coming around. You had to pull their feather off the wings. All our -- machine, you do different levels and mix. And it's three people on each machine. And sometimes that machine, all of 'em are fast, they set the machine up top notch.

SPEAKER: I got to go get my -- it's cold in here this morning.

SPEAKER: Five gallons today.

H.C.: Good.

SPEAKER: I get what Hazel gets.

H.C.: Uh-huh (Affirmative). I don't know why she's so cold. She just wants to cut up. But I don't know how many's going to enter this year in the contest. Seafood plentiful down that way where you come from, St. Michaels?

K.F.: Not really, no. We only have one crab house left in all of Talbot County, and that's it.

H.C.: So that should tell you, you know, and where they get them other crabs with the sponge on it, that cause a lot of hardship --

K.F.: Yeah.

H.C.: And I don't think Virginia should be allowed to catch 'em and bring 'em in Maryland, 'cause Maryland can't catch 'em. And I think that's unfair to Maryland watermen, you know.

K.F.: Yeah.

H.C.: I feel, you know, if they give the crabs time enough to drop their sponge off, it would be -- but they don't do it. Just as fast as, say, crab season's open, they catch them other crabs and bring it up. And it's a hardship to some pickers because that makes their work less because they don't have the crabs to work.

K.F.: Yeah, I've seen a lot of crabs from North Carolina in the crab houses too, especially in Dorchester County. That county has about 15 crab houses.

H.C.: And it's -- I think it's very sad, because each crab that they catch only springs about 1,000 babies on it. And this crab is not a good five inches or four.

K.F.: Right. Do you remember when the -- when you used to pick the big Jimmy crabs before they started --

H.C.: Yes.

K.F.: What was that like?

H.C.: Well it was a lot of people making plenty of money then.

SPEAKER: I hurt myself then.

H.C.: That's when I was making 550 a week. I enjoyed it. Come in the morning and didn't want to leave. Sometimes we had to talk all -- run over, and we would crack them and plus more that you would save cracked claw fingers and all -- I mean. Plus I was close to the bathroom door.

K.F.: Do you crack them here?

H.C.: Not as plentiful as we did years back. Mostly a lot of the older hands that originally worked at Byrd's have died off, you know. Just a very few of 'em are -- they're old enough to stay home.

K.F.: Right. Now what's the difference between working at Tawes and working here?

H.C.: Well this is just like a family place for me because I've been doing it here all my life, at least part of my adult life. I haven't worked to Tawes, not since I was a kid.

K.F.: Were there other family members in your family that picked crabs when you worked there besides you and your grandmother?

H.C.: My grandmother and my aunt. She died I guess when I was about 12. She was fast. You know after you get on your own you've been to different places, you do different things. But this over here, the Byrd's just like family. I do have a sister work in back of me.

K.F.: Oh, you do?

H.C.: Uh-huh (Affirmative). Small lady behind me. But I don't think they have the spunk like I have 'cause I always loved venturing out, doing different things.

K.F.: Now what was the day like when you were working nights and that kind of stuff? Tell me what time you got up in the morning.

H.C.: What do you mean, picking crabs?

K.F.: When you were picking crabs when it was --

H.C.: Well usually they worked all day. And when the children got off from school, they'd go home and change their clothes, and they'd work from -- they let 'em go home, the pickers go home, they had supper, whatever. Then they'd go back at 4:00. You worked around 10 or 11 at night. But see that was nice because they didn't put that on the number. Usually they paid them in their hand. So it was extra cash. And during that time, I guess where it wasn't getting -- I'd like to say nothing but \$1.05 per pound of meat. That really helped back then. Of course, our cost of living wasn't as extremely high back there then as it is now.

K.F.: How did you all get to work?

H.C.: We walked. See I lived in town, my family. My grandparents, all them lived in town where the marina's at now. I used to live on it. Used to have houses over the water.

And the crab house is right down the street from where we lived, so it was in walking distance. They had just as many oyster houses as they had crab houses back then.

K.F.: Right, right. Now would most of you run simultaneously through the winter, shucking oysters and picking crabs?

H.C.: Well not -- our crab house closed down sometime in November. Sometime they work up 'til November, then they close up for the winter, start back around April the 15th. Usually potting season. Then in between, you had the soft crab run. That's from May through June, July. Of course, I wrapped soft crabs this year until our industry picked up.

K.F.: And what about the union that used to be here in Crisfield?

H.C.: Four-fifty-three? I used to be in it.

K.F.: Oh, you did?

H.C.: Barbara. Most all of us was in it.

K.F.: You were?

H.C.: Uh-huh (Affirmative).

K.F.: Okay.

H.C.: Pay 2.75, take out of your weekly paycheck every week, your union dues. The union first started the crab contest.

K.F.: Oh, the union started it?

H.C.: Uh-huh (Affirmative). The union 453 was the first got the crab picking contest started. I think, in my book, I think it was 1944. I think, it's in my book -- it's a history of different crab pickers, you know, that's work in the crab picking contest ahead of me. I think it was in last week's History of Time, the history of the crab picking contest.

K.F.: All right. I'll have to go stop by that office and see if I can get a copy.

H.C.: It's in the centerfold of the crab pickers.

K.F.: What was the benefit to being in the union?

H.C.: The benefit of being in the union is causing us to get two pounds, \$2 a pound today because the packers didn't want to pay the pickers, so the union enforced the contract that they had to give the pickers a raise, certain times, certain part of years. They allow so many years, they get a nickel raise. So now five pounds is \$10 a gallon. So it was a lot better because they backed us.

K.F.: Were you all ever part of any of the strikes or anything like that?

H.C.: No. I think that was before my time.

K.F.: Well I thought so too, but I thought I'd ask.

SPEAKER: What?

H.C.: Part of the union strikes. Meat and Butcher's Union was the name of it.

K.F.: Yeah.

(END SIDE A.)

(BEGIN SIDE B.)

(Brief conversation with unidentified speaker.)

K.F.: What time does the contest start on Saturday?

H.C.: I think it's 3:30. And then he can let you know more when you go down there.

K.F.: Yeah. I'm going to go. He said he had a bunch of other articles to look at. So what do you all think people should know about crab picking? Maybe people from Idaho who've never seen a crab, what should they know about it?

H.C.: Learn how to pick 'em enough to enjoy 'em. 'Cause a lot that goes crab feasts, they really -- they're not aware how to get in and get the meat out, and you see 'em crack with wooden mallets, and then they crack them up and mash 'em, then they go buy some more. And they're just wasting money. 'Cause you can get a pan that they allow them to pick or have and really enjoy themselves. But by them not knowing, they figure that's the way it's supposed to be, crack this, the legs, and that's nothing. And throw the good part of the crab away. That's the experience I ran in when I was up in Pittsburgh. And after I taught 'em, I even learned 'em how to do it with a fork.

K.F.: Oh, really?

H.C.: Uh-huh (Affirmative).

K.F.: Now how do you do it with a fork?

H.C.: After you open the crab and take the top off, you just take the fork and go underneath the socket. But I learned 'em how to do it with a fork. They were having such a time doing it, so I figure, you know, instead of trying to teach 'em with a knife 'cause they didn't have the knife that I used, they had the butter knife, so I said well I might as well let you learn with a fork.

K.F.: How about you all, what do you think people should know about a crab?

SPEAKER: It's not as hard as it seems.

K.F.: That's it's not as what?

SPEAKER: Not as hard as it seems.

K.F.: Not as hard as it seems.

H.C.: It means a living. I know that. I mean once they learn, you pick up speed after you learn. I started out just cracking a pound. Then I went, the next day I cracked two pounds. The third day, one, two, three on up to five. And after I started doing that, I got really good at it, then my grandmother just taught me, said well I'm going to teach you how to pick crabs, how to, you know, how to pick crabs. And from then on, I've been picking ever since. I taught my boys how to crack claws.

SPEAKER: You --

H.C.: Huh?

SPEAKER: You needed to --

H.C.: I need?

SPEAKER: (Inaudible) -- when I first came here, I couldn't pick -- I couldn't pick a pound a day. But the people helped me, they encouraged me because they were giving me their blood -- (inaudible) -- keep doing it, and now I don't need the blood.

(Laughter.)

H.C.: You don't need the blood.

K.F.: What's the blood? What's that?

H.C.: Like that, the end of the day, you know, whatever you have leftover.

K.F.: Okay.

H.C.: But then some people get so greedy, they expect for you give 'em all the time, and then when you in need, they won't give you any. You learn fast in this business. I don't want to say what I want to say because I don't want nobody else to hear it.

SPEAKER: Say what?

H.C.: About her.

SPEAKER: Say it.

H.C.: Huh-uh (negative). I'm going to leave it to myself. After the mike goes off, then I'm going to put it on.

(Laughter.)

H.C.: Do you know how to do this?

K.F.: I've had several crab pickers show me how to do it, and I'm real slow.

SPEAKER: I bet every one of 'em picks a different kind of way.

H.C.: Uh-huh (Affirmative).

K.F.: They did, actually. And like you said, I've found my own way.

H.C.: Found your way, and you're comfortable with the way that you found yourself.

K.F.: One day I had a lady tell me she wasn't going to talk to me unless I sat across from her and picked.

SPEAKER: (Inaudible.)

H.C.: But like I say, it's an enjoyable thing. And it's exercise for your hands and wrists.

SPEAKER: And your brain.

H.C.: Concentrating.

K.F.: For what?

SPEAKER: Exercise your brain also.

K.F.: Does it? In what way? We should tell them about that.

SPEAKER: Because while you're sitting here, you're constantly thinking.

K.F.: Okay.

H.C.: Well when I'm thinking, I got dollar signs. I don't know what you think. You know, you set a goal that you want to make every day, and you try to get as close to it as possible. Now when crabs were plentiful and heavier, I set a goal from 10 gallons on up to as many as I could get. And even if I got past 10, I was happy, that's \$100.

K.F.: Now what kind of goals do you have to set?

H.C.: Well --

SPEAKER: Whatever you can get.

H.C.: Whatever I can get, I'm satisfied. If I get more, I'm satisfied. If I get in between, I'm happy. If I get less, I know I could do better.

K.F.: Do you all --

SPEAKER: You know, my goal is I come in -- I come in later than them, my goal is to try to catch everybody.

H.C.: I can tell when they're picking up speed.

K.F.: How can you tell?

H.C.: When I see 'em cutting cans on that lap board full of meat, and my cans are less, then I get to work. Of course, it's nice to sit by somebody a little faster 'cause it makes you faster eventually because you'll be watching them what they're doing, and eventually your speed will pick up. Nobody's fast always, you know. And then later in the year, get a little slower with age, keep up on you, that's the reason why I say it's nice to stay active. Of course, I'm pleased with my speed now because I don't feel as though that my speed has broke in, just off of your hands and wrists. I feel if the crabs are better, you can do better. But if they're slight and light, you're wide open, but you're not getting the meat that you really deserve.

K.F.: Tell me about your grandmother, what she was like in the picking house.

H.C.: Well she kept a lot going, and she would cook and bring everybody breakfast 'cause she loved cooking. And she had, I'd say a coffee pot, I guess, stood that high and that would be full of coffee. She'd fix sausage links, eggs, sweet potatoes, hot rolls, and she would feed the whole crab house.

K.F.: Oh, really?

H.C.: Uh-huh (Affirmative). And she would get up 3:00 in the morning. You could smell food all up and down that street. And anybody come by that was on her way, they would always say May, what you got? And she'd tell 'em I got food, what you think I got? Come on in get a sandwich. She fed half of Crisfield, and enjoyed doing it. 'Cause her hobbies were making rolls, selling 'em on weekends, Sunday mornings. And a lot of people didn't have a bakery 'cause they knew they could buy it from her. Sometimes she'd have different grandchildren delivering hot rolls to different people, her order. But those old days are gone. You don't find many people that had the spunk that she had. But she left a legacy behind. That's the beautiful part.

K.F.: What legacy is that?

H.C.: With me and the other members of her family, all of 'em knows how to do this. Some of 'em might be a little slower than I am, but they learned how to pick crabs. I think it's all in your own choosing. If you, something that you like doing, you try to do your best at it. And I think too they do a wonderful job, the older people back in my younger day because it taught the children under them how to make a living. And you see children now, some of 'em don't even know how to make up a bed because they had nobody to encourage 'em or show 'em. But you learned back then when I was coming up, field work and all. And I was just as good doing field work as I am picking crabs.

K.F.: Working in tomato fields?

H.C.: Tomato fields, tomato factories, string bean field, strawberries. Anything that they say well you got to get up and go do, you do. So really, work doesn't come hard with me. Sometimes they raise their own chickens and different things. I didn't know nothing about hogs until I married off. And my mother-in-law raised hogs every year. And just about before winter set in real deep, she would kill two or three hogs, and hang the meet, call it smoked meat. And the first time I heard it, it kind of upset me, because I heard, you know, the hog hollering and different things, and I couldn't eat hog meat for a long time. Say well, girl, it's food. I said well I can't help that. I hear 'em killing. But that's been a long time. I don't think they do that anymore, other than meat factories. And see, these crabs are light. And you pick a many crabs to get a pound. I had some people ask me how many crabs do I pick. I said I don't sit and count crabs. I just keep my hands going, see how many cans I can get. 'Cause if you stop count every crab, your mind would be blurry.

(Laughter.)

H.C.: I look at 'em and laugh when they say that really. I say that's somebody that knows too much about seafood they say count the crab. Honey, I don't count the crabs. I just pick all I can pick.

SPEAKER: (Inaudible.)

H.C.: In North Carolina.

SPEAKER: Uh-huh (Affirmative). (Inaudible.)

H.C.: I think we're gonna get a lot of tail end of it, you know, the breeze and rain.

K.F.: The hurricane. We're going to get rain and wind.

H.C.: Uh-huh (Affirmative).

K.F.: Do you have some of your grandmother's picking knives that she used to use?

H.C.: Huh-uh (negative.) I think after -- she lived with my uncle and aunt, and I think after she passed on, you know, they kept some of her things. But I got my sister's. I keep that close to my heart. My oldest sister.

K.F.: Did she pass away?

H.C.: Uh-huh (Affirmative). I think it was '63. She was more like the mother for us younger children 'cause she was the oldest sister. 'Cause anything that, problem we ran into, we would always go to her, you know, by her being the oldest. You couldn't go to your mothers too much on different occasions 'cause the first thing they said, you're -- and would go up on your hide, really, you were just asking a question. But the lack of understanding, you know, it made the difference.

SPEAKER: What are you going on about?

H.C.: She was asking different things about my family. I was telling her about Birdie.

SPEAKER: Who?

H.C.: About my sister, Birdie.

SPEAKER: Oh, yeah.

K.F.: Did she work here?

H.C.: Uh-huh (Affirmative). She worked clean-up 'til she got sick and couldn't work. That was one of the main reasons that brought me over Byrd's years ago because I knew my sister would be here. Been some famous people that worked here, you know.

K.F.: Oh, like who?

H.C.: Huh?

K.F.: Who?

H.C.: My sister. Different, different people I knew were fast -- Netty, Margaret, had a sister named Margaret, she was fast. So it's been several fast pickers, you know, that worked here, but they died.

K.F.: Right. And is Byrd's known for having fast pickers?

H.C.: Uh-huh (Affirmative). It's known for fast picking.

SPEAKER: (Inaudible.)

H.C.: Yeah, right. The meat's not right, they soon let you know about your bones. Sometimes they might ease it back to your -- catch you to the window and let you know what you had in the meat. And I think that's, it should be that way. Because I don't think everybody should be fault for what one or two people do. I tell 'em if they pick their crabs, cut their crabs over the trash bin, most bones, it would fall in the trash and not in their pan. And then the best still had little spindles in it. I've never seen anybody have bone-free meat. Not even a machine. So you just try to pick it to pass qualification.

K.F.: Now why do you all think it is that only women pick crabs and men don't?

H.C.: We have a man down there. On that table on the side. His name is Alan Milbur, and he's been picking crabs all his life.

K.F.: But it's really considered a woman's job, isn't it?

H.C.: Yeah.

SPEAKER: Yeah, men consider it a woman's thing.

K.F.: Why is that?

SPEAKER: I guess because you're sitting down and, you know, it's not a strenuous job, not really.

SPEAKER: (Inaudible.)

H.C.: You just (indiscernible). Dealing with my grandbaby kind of throw me back a little bit this morning, but I was glad to do it. Usually I'm here about 6:30 in the morning.

K.F.: That's when you get started?

H.C.: Uh-huh (Affirmative). Well they start 6:00. I usually come in 6:30. I'm not an early riser on this.

K.F.: What are some of your fondest memories of working in the crab house?

H.C.: The times that we had. When winter set in, you set home, you might think of something funny you done, you know, and laugh about it. Of course, usually, you meet up with each other some point of the week. Now Barbara, she comes to my house delivering papers. And I see Debbie all the time. I see Crystal, most of 'em.

SPEAKER: -- my house for a meal.

H.C.: Yes, I eat a lot at Crystal's.

K.F.: Are you the cook?

SPEAKER: She asked you what are the --

H.C.: Didn't I say good times we had in the crab house?

SPEAKER: -- of picking crabs. And you know what the joy she's saying is, that you know that you beat everybody in the house.

H.C.: That's not so.

SPEAKER: That's your joy.

H.C.: That's not so. I just do the best I can.

SPEAKER: The joy and fun. If I could beat you, it would be all right.

SPEAKER: (Inaudible.)

SPEAKER: That's right. One of these days I'm gonna get you, sister.

H.C.: I ain't gonna tell you what I'm gonna do to her.

SPEAKER: Yes, sir. And then I'm gonna say I told you so.

H.C.: I'll be reaching over taking it, so you still won't be beating me. What you gonna do then when I reach over and grab your meat?

SPEAKER: I'm gonna (inaudible).

H.C.: I didn't know you were that ornery, girl. I'm already old.

SPEAKER: Not that old.

H.C.: Well Barbara, I hope when I get that old I'll be able to sit down.

SPEAKER: You (indiscernible.)

H.C.: Huh?

SPEAKER: Before you get up (inaudible.)

H.C.: You almost have to do that now.

SPEAKER: (Inaudible.)

H.C.: Either sit down or lay down. It's no money after you stop, other than your Social Security.

K.F.: So what makes you decide to stop?

H.C.: When you get so old and you can't halfway see. A lot of people, you know, it works on their eyesight. Especially when they get some age to 'em. Now my eyes were

bad a little bit. But after I went up to the chicken factory, Frank Perdue chickens were so yellow 'til it starts, color started back in my eyesight. So I eventually had to, you know, start wearing my glasses every day. Then they had those foggers, like what you put on your eyes to swim in. If you didn't wear glasses, using them on a daily basis would cause your eyesight to go bad.

K.F.: Oh, really?

SPEAKER: You wear those glasses at --

H.C.: No, I was talking about what caused my eyesight.

SPEAKER: I'm telling you what -- over here.

H.C.: Well they look big 'cause I got my bifocals on.

SPEAKER: I don't want to (Inaudible.)

H.C.: I can work better. I'm not gonna pull 'em off neither.

SPEAKER: (Inaudible.)

H.C.: But they look big to me. That's the only thing. They look big, but you're not getting the quality. It is so poor, nothing but shell.

K.F.: Now was your husband in the seafood business too?

H.C.: No. He was in construction. He passed on in '95. You have kids?

K.F.: No, I don't have any yet.

H.C.: Oh. You better get in a hurry.

(Laughter.)

K.F.: I've only been married two years.

H.C.: You know what they say. At a certain age, dangerous. More in a danger zone.

SPEAKER: Danger zone to me when I (inaudible).

(Laughter.)

H.C.: You know you need a sister or brother.

SPEAKER: Who?

H.C.: You. I say you need a sister and brother. Or they need another sister. You the baby, aren't you?

SPEAKER: Uh-huh (Affirmative). That's the way it is.

H.C.: That's the way it go? (Laughter.)

K.F.: Now do you all always pick into the pasteurized cans?

H.C.: Yeah. Sometimes we have fresh cans, but not all the time. They have certain ones that they might give like five or six of those plastic fresh cans.

K.F.: Now what do you all do when the crab season's over?

H.C.: Draw your unemployment.

SPEAKER: I substitute teach.

K.F.: So you all have other jobs sometimes?

SPEAKER: I do.

H.C.: I'm trying to find me something else to do after we slow down here. They have that 20-hour week program for senior citizens that you go through the unemployment for, and they place you in different varieties of jobs. State pay, you know. I guess it's jobs everywhere, but you just have to be prepared to look for 'em. You find if the crab is lighter, your meat is more poorer to get than the heavier crab.

K.F.: Have things been a little busier this year? Have there been more crabs than last year?

H.C.: I think it's lesser to me.

K.F.: Less?

H.C.: Uh-huh (Affirmative). What you think, Barbara? More -- it's lesser. Each year it gets lesser and lesser.

K.F.: You all start at six and end when?

H.C.: Two-thirty. Sometimes, something of three. I seen time we be down here seven 'til four or 5:00.

K.F.: What about the rhythm? I mean everybody seems to have their own rhythm for picking.

H.C.: That's something that you pick up after you learn. Everybody's rhythm is different.

K.F.: Are there some days you come in and your rhythm's just not there no matter how hard you try?

H.C.: Well yes, somewhat. But I try to keep my rhythm at a minimum. You think about how many gallons, you set a goal, and you work at that goal, you know, how many gallons you think that you want for that day, and you try to, you know, work that goal, you know. And then after everybody -- they have different days, good days and bad days. And then it's the quality of the crab, that's the important part. If the quality is poor, then you -- whatever goal you set, sometimes you might get close to it or get it, sometimes you might not. Then everybody, everybody has their different version about seafood.

K.F.: Yeah, like what?

H.C.: Well they have different, I guess, methods, what they think, you know, about picking crabs.

K.F.: What about cooking and eating crabs? Has everybody got their different recipe?

H.C.: Yeah, everybody has their favorite recipe. For myself, I usually don't eat seafood 'til at the end of the year I can't get any, make crabcakes. And that's when you really get the taste for it. Sometimes you can buy crabs from your packer, your boss, by the bushel, and pick your crabs, save your meat. But I guess that's with everything. When the season's over and you don't have your share, that's when you start wanting. One thing, I don't have time to eat no crabmeat by the time they put it on my number, make some money.

SPEAKER: I have time to eat --

H.C.: Unless I go to my family members.

SPEAKER: Like who?

H.C.: Shall I say? All around this table. Debbie don't want to feed nobody.

SPEAKER: You got that right.

K.F.: Are you all related?

H.C.: No, just good friends. You wouldn't believe she used to come to my house when she was younger.

SPEAKER: We are family. I don't know about her.

H.C.: I might say family.

SPEAKER: We thought she was in our family, but I guess now we know. Did you hear that? Did you hear it, Crystal, Cousin Crystal?

SPEAKER: Neighbor.

H.C.: I said that --

(Laughter.)

H.C.: You better be good 'cause you know what you want. And you better give me some bluff so I can have money to buy it. I guess we all had something on the table. You know I wasn't home late for nothing.

SPEAKER: We got it in a month.

H.C.: Huh? Oh, you have it the end of the month?

SPEAKER: Yeah, we got it.

H.C.: But it was nice have it in mine. See how they want to cut their crabs over there in their tub.

SPEAKER: (Inaudible.)

H.C.: Say what?

SPEAKER: I said we had another one, you know.

H.C.: Uh-huh (Affirmative). Well I'm here now to receive it.

SPEAKER: You on the mike. You the only male crab picker in here.

K.F.: Would it be all right if I took a photo of you all sitting at the table picking? Is that okay?

H.C.: Fine.

K.F.: I ask before I do it because some people don't like their photo taken.

SPEAKER: You wanted, woman? You can put her in the most wanted.

H.C.: Well I think I been wanted for years then.

SPEAKER: She'll pick up all the crabs.

H.C.: Better you all.

SPEAKER: (Singing.)

K.F.: Do you all sing songs as you're picking?

H.C.: Well we sing about old songs really. And you might sing a verse, get something started.

SPEAKER: You like going Kansas City.

H.C.: I'm not going to sing Kansas City 'til Saturday. You can want all you want.

SPEAKER: Sing it over and over again?

SPEAKER: She said after she win the contest, that's when she's gonna sing it.

SPEAKER: Going to Kansas City.

H.C.: No, I'm gonna sing afterwards. You should be up there cheering me on.

SPEAKER: I am.

H.C.: Yeah, right.

SPEAKER: You too. Whipping through that gate. They're mad 'cause I paid \$3 to get in to see you. You gonna give me my \$3 back?

H.C.: No. You gonna earn your keep.

SPEAKER: I ain't trying to get no (indiscernible.)

H.C.: Say what?

SPEAKER: I ain't trying to get no (indiscernible.)

H.C.: Lord have mercy. I'm getting there.

SPEAKER: (Inaudible.)

H.C.: Yeah. Where Chunk at today anyway?

SPEAKER: I don't know.

H.C.: He don't go 'til the 7th, right?

SPEAKER: He goes today.

H.C.: Huh? Half a day? They don't start 'til --

SPEAKER: They start today.

H.C.: -- getting ready for that wedding.

SPEAKER: What wedding?

H.C.: Her father's getting married Saturday.

SPEAKER: He is?

H.C.: Uh-huh (Affirmative).

SPEAKER: Who's he marrying?

H.C.: Too.

SPEAKER: Who?

H.C.: Girl they call Too. And Mark's in the wedding.

SPEAKER: Mark --

H.C.: Uh-huh (Affirmative).

SPEAKER: You know her?

SPEAKER: I don't know. She's got a child.

H.C.: Got two children. Little Mark and Demar. All of 'em born on Mark's birthday except the (indiscernible.) She's supposed to be taking her to Salisbury today to get her dress and shoes.

SPEAKER: (Inaudible.)

H.C.: Mark wakes up every morning thinking about that. Well I think I did two gallons. I didn't think I was gonna get 'em. Hard try. I pick up the rest after lunch.

K.F.: I guess I'll let you all continue picking, and see you on Saturday.

H.C.: Okay.

K.F.: I'll be there with the camera and tape recorder again.

H.C.: Okay. I'm trying to encourage my colleagues to come out there with me, which I know that they're not going to do.

SPEAKER: Who?

H.C.: You, Barbara and Deborah.

SPEAKER: (Inaudible.)

H.C.: How come I never see you?

SPEAKER: I'll be going when I get back.

H.C.: What?

(END OF INTERVIEW.)