

Interview Log

Interviewee: Roy Harrison
Peggy Harrison

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BEGIN SIDE A

K.F.: Okay, if I can have you say your name, I'm just going to make sure this is going to pick us up.

R.H.: Roy Harrison.

K.F.: Okay. And let's see, Mr. Harrison, at first, we had just some spelling, and I want to make sure I got the names right.

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

K.F.: So there was a printing company. Was it Ronson?

R.H.: Rowlenson.

K.F.: Rowlenson.

R.H.: R-O-W-L-E-N-S-O-N.

K.F.: Okay. And then is it Fog's Cove?

R.H.: Fog's Cove.

K.F.: Okay, so that was right.

R.H.: No. What -- you mean Fog's Cove --

K.F.: Fog's Cove, F-O-G?

R.H.: Oh, that's where -- that's where the museum is, Fog's Cove.

K.F.: Okay.

R.H.: Or it used to be called that unless it's changed. We always called it Fog's Cove, was right there where we had the plant.

K.F.: Okay. And then there was something about Fuller. And I'm going to have to look, I wrote the page down here. Let me look on this. Okay, let's see. About the clam industry. You went in together and bought them together, and you had the Fuller? Did we list, did we hear that right, or is this totally --

R.H.: Let me see.

K.F.: That question right there.

R.H.: Started out with one boat, and I was getting so good I decided I would like to -- I don't now what that is. I have no idea. (Laughter.)

K.F.: Well I'll go back and listen to the tape again.

R.H.: And we had -- we bought the, we bought the boats together, and then they got busy in tomatoes, and I don't know, for some reason, they decided they wanted to get rid of them, so they sold them all to me, and I ran them for about 10 years until Hurricane Sandy and everything. I don't know what the Fuller is. They'd like to get into it, so we bought them together, and we had the --

K.F.: It could be that we heard you wrong, and that's a completely different word on the tape, so I'll take another listen.

R.H.: I don't know what I could be saying. So we bought them together. Maybe you better stop it there and just leave off and we had the Fuller. (Laughter.) I don't know what that is. We bought them together.

K.F.: Okay. We can do that.

R.H.: I don't know what that is. And then we got busy in tomatoes. They got business, tomatoes. Yeah, I have no idea.

K.F.: (Laughter.) Okay. Well that's not a problem. And then there was the gentleman you said managed a plant for you down in --

RH.: Hooper's --

K.F.: Yeah.

R.H.: The manager of Hooper's Island.

K.F.: And his name?

R.H.: His name was -- his last name was Phillips. Emmitt. Emmitt Phillips.

K.F.: Emmitt Phillips.

R.H.: Yeah.

K.F.: Okay. Then there was another name, and we may have completely misheard this, but Mr. Seder or --

RH.: Oh, Eglseder.

K.F.: Egle. Do you know how to spell Egle?

R.H.: E-L-G-E. Let's see, Peggy?

P.H.: Yeah.

R.H.: How do you spell Eglseder? She doesn't know, I'll bet. (Laughter.)

E-G-L-E-S-E-D-E-R, I guess.

K.F.: And that was the guy who managed the plant for --

R.H.: He managed the plant. The -- let me see, Eglseder, how do you spell Eglseder?

P.H.: Eglseder.

R.H.: Never mind.

K.F.: We'll take a good guess.

P.H.: E --

R.H.: **E-G-L-E-S-E-D-E-R**, I think it is.

P.H.: Seder, C-E-D -- C-A-D-E-R, maybe.

ttH.: I think it is.

K.F.: But he managed one of your plants down in Dorchester?

R.H.: He managed the plant at Honga.

K.F.: Okay.

R.H.: Well let me see, I was trying to think. Emmitt Phillips, he ran the plant one year, and Eglseder ran it, it's been so long ago. I don't think Phillips managed the plant. I think he helped to manage it.

K.F.: Okay.

RH.: And Eglseder was the manager. He was from St. Michaels, and he'd drive there every day.

K.F.: Oh, okay.

RR: And I think Emmitt Phillips more, he went around picking up the pickers in the morning, and got everything going and all that, you know, so when Eglseder got there, the plant was ready to go.

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

R.H.: And they'd run from 12 at night until about 7 in the morning.

K.F.: Okay.

R.H.: That was the hours.

K.F.: Oh, right.

R.H.: The spring hours.

K.F.: Yeah, you were telling us that they had some strange ours.

R.H.: And the same pickers would go other houses and pick for another 7, 8 hours.

K.F.: During the day.
R.H.: During the day.
K.F.: Okay. Let me ask you what made a good manager. How did you pick someone to do this?
R.H.: Well Eglseder, he worked in St. Michaels for me and learned what to do and how to do it. All he did was produce. He didn't do any buying and selling. He did buy crabs down there.
K.F.: Right.
R.H.: But he didn't do any selling. All the meat was brought to St. Michaels and distributed from St. Michaels.
K.F.: Okay.
R.H.: We didn't ship anything out on the -- lines or anything there. We hauled everything in, and it was repacked and shipped out.
K.F.: Okay, okay. Okay.
R.H.: It was picked in the cans ready to ship and all that, I mean it wasn't repacked that way
K.F.: Yeah.
R.H.: But the cans were repacked in orders, you know, to be shipped out.
K.F.: Oh, okay. Right.
R.H.: So it wasn't too big a job for someone to manage the place. I think Emmitt Phillips, he was a fireman too. He fired the boiler and steamed the crabs, and all that. I think Eglseder just more or less ran the plant and hauled the meat back to St. Michaels. So you didn't have to have too much knowledge to do that. (Laughter.)
K.F.: Okay. Let's see. The other question I had was you mentioned that you used to use some of the better pickers' meat for special because it looked prettier.
R.H.: They picked the meat more flaky. They picked it without the shell in it, and you could use special, we used a grade called special. We'd use their meat because it was flakier, and then we'd top it with backfin.
K.F.: Okay.
R.H.: Now a lot of the pickers, I mean a lot of shell, and the time they got through picking the bone out, then it was all mushy.
K.F.: Right.
R.H.: And it wasn't as flaky.
K.F.: Now were the -- did the cans already have those grades labeled on them, like special?
R.H.: Yeah. Uh-huh (Affirmative).
K.F.: So pickers --
R.H.: It was on the tops of the can.
K.F.: It was on the top.
P.H.: We're both wrong. It's E-G-L-S-E-D-E-R.
R.H.: Oh, you went to look in the phone book?
P.H.: Yeah.
K.F.: Okay.
R.H.: Thank you, Peggy.
P.H.: That's the one that -- Ludwig, that's the one -- Ludwig's the one that Ada goes to.

K.F.: Okay, great. So the pickers knew then that they were picking special, or they were picking regular?

R.H.: Yeah. Uh-huh (Affirmative).

K.F.: Okay. I've never had **anybody** tell me that.

R.H.: The special was picked in tall cans. We had two size cans. We had the shorter can. They both held a pound. But we had the taller cans for backfin because you don't want to mash the backfin, so it was taller, but it was the same amount in the can. And the special where it was flakier, we used that in a tall can also.

K.F.: Okay.

R.H.: So they'd pick that in the tall cans when they brought it in. We knew that was special.

K.F.: Uh-huh (Affirmative). Okay. Was there ever any idea to pay the pickers who could pick better and could pick that better meat to pay them more?

R.H.: No. (Laughter.) We'd have been in trouble.

K.F.: Okay.

R.H.: No, we didn't try that.

K.F.: Okay. (Laughter.)

R.H.: They just picked better, and we saved a lot of that meat for retail, and, you know, local customers and so forth because they'd come in and ask for certain numbers. Each picker had a number.

K.F.: Right.

RA: Now there was four types of tops. One would be claw, one would be backfin, one would be special, one would be regular.

K.F.: Okay.

R.H.: That was on the top, so that's how you distinguished what was in each can.

K.F.: Okay.

RA: So when you packed the special, then you put special top on it.

K.F.: Okay. And the tops were clear, you could see through them?

R.H.: They were clear, yeah, clear plastic.

K.F.: Plastic. Were they metal cans or the plastic cans?

R.H.: They were metal cans most of the time I was in business, but in later years, they went to plastic after that. I'm trying to think. I don't believe the plastic -- no, plastic didn't have the cellophane on top. It was solid.

K.F.: Right. Okay. Did you still have different size cans for the different types of meat when you went to plastic?

R.H.: Let's see. No, I don't think so.

K.F.: Okay.

R.H.: They were a bigger, bulkier -- I didn't like them myself because they didn't pack in the barrels as closely, and they didn't chill as quick as your metal. The metal chilled quicker and all like that better. But they were a lot cheaper. They were about half the price of a tin can.

K.F.: Right. What did you guys do with all those cans you had left over, the metal ones, when you went to the plastic ones?

R.H.: Oh, we used them up and then went on into plastic.

K.F.: Oh, okay.

R.H.: Yeah, they were still useable. I mean it wasn't the law that you had to use plastic. We could've still stuck with the other, but the other was cheaper, and everybody went to that, so we did the same thing.

K.F.: Okay. The other question I wanted to ask you about was some of the ladies I've interviewed up and down this road in St Michaels said that they remember a few white pickers in Harrison & Jarboe, and in Coburn and Jewitt as well. Do you remember any at all?

R.H.: I can't remember white ones.

K.F.: Okay.

R.H.: We may have had some. I don't think -- if we did, it wasn't over one or two --

K.F.: Right.

R.H.: -- that might've tried it. We had one or two that looked white.

K.F.: Okay. (Laughter.)

R.H.: You couldn't tell them from white, But I believe they were clam shuckers down at McDaniel.

K.F.: Uh-huh (Affirmative). And that would've been in the clam plant that was open down there.

P.H.: Most of them were white because Ann Hady (phonetic) worked up there.

R.H.: Where is that?

P.H.: Up to McDaniel.

R.H.: McDaniel?

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

R.H.: Most of them were --

P.H.: Is that when you all had it?

R.H.: We had a lot of white shuckers. We had some white shuckers. Not very many.

P.H.: Well that was probably it.

R.H.: But most of the crab pickers, I can't remember. The Cambridge plant, now that was about one-third white over there.

K.F.: Okay.

R.H.: They picked separately. They were in the same room, but the whites got on their tables and the blacks stayed on theirs.

K.F.: Right.

R.H.: They were all sociable. And when they started singing, they'd all sing together. (Laughter.)

K.F.: Oh, everybody would sing together?

R.H.: Oh, yeah.

K.F.: Okay.

R.H.: Beautiful music. Especially in St. Michaels, that was the best. I wish I'd recorded some of that.

K.F.: So what songs do you remember in St. Michaels that they were singing? We've been trying to figure out if different picking houses sung like different songs all the time, they had their favorites.

R.H.: Mostly spirituals and things like that.

P.H.: Yeah. They sung hymns.

R.H.: Huh?

P.H.: They sang hymns.

R.H.: Hymns. Yeah. Yeah.

K.F.: Do you remember which hymns?

P.H.: Regular hymns like, what -- How Great Thou Are?

R.H.: How Great Thou Are.

P.H.: **In the Garden.**

R.H.: They had their own music. I don't know. They were mostly on the spiritual side.

P.H.: Yeah.

R.H.: But they used to sing in Cambridge, they'd sing -- what was that song came out in 1940? You Are My Sunshine.

P.H.: Oh, yeah.

R.H.: They'd like to drove my crazy with that one. (Laughter.) That's all they sang. When that came out --

P.H.: That will drive you *crazy*.

K.Y.: Was that the only popular song they ever sang? I mean, was that it? The only popular song they ever sang was --

R.H.: No. Over to Cambridge, I think they sang more popular songs because a lot of those people were white in there.

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

R.H.: But that particular one, I remember that. You Are My Sunshine. I didn't -- oh, gosh. (Laughter.) Just ring in your ears. They sang it over and over, and over and over. (Laughter.) But it sounded good, but after a while, it got a little too much. (Laughter.)

K.F.: Okay.

R.H.: But the ones that sang in St. Michaels never got to be too much. That was really beautiful, spiritual songs.

K.F.: Really?

P.H.: They sing Carolina Moon.

R.H.: I think that was one.

P.H.: Yeah, Carolina Moon.

R.H.: Yeah, they'd sing different ones.

P.H.: They'd sing that too.

K.F.: Oh, okay. Well what made the ones in St. Michaels sound better than the ones in Cambridge?

R.H.: I guess they had better voices. They were all black. Maybe their voices were better. I don't know. It just sounded better to me.

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

R.H.: The acoustics may have been better in one plant than the other. The St. Michaels plant had a lower, lower ceilings where the Cambridge plant, it **was way up. And maybe that was the difference. I don't know. Cambridge sounded good. I mean it wasn't -- but** that one song, I'll never forget that. (Laughter.)

P.H.: Yeah, that was a popular song. We used to sing that when we were kids. Carolina Moon.

R.H.: Carolina Moon. Yeah. (Laughter.) There's a lot of those old songs. I've forgotten what the name of them were. Ones we sang when we were kids.

K.F.: Well the other questions I have are on the wage and hour laws because we found some other information about that, so I wanted to ask you more question about that.

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

K.F.: One was about clarifying something. You were talking about something being on the decline after the 60's, that you had plenty of space for new pickers to come in at that time. Was it the labor force that was on a decline after the 60's?

R.H.: Yeah. Well, it was after the 60's, it kept going downhill all the time because there was better jobs for blacks, and they worked in stores and other things, but back in the early days, the 40's and 50's, there wasn't a whole lot of work for people like that. But the younger ones didn't take it up. When they were real young, they helped their mothers and all that.

K.F.: Right.

R.H.: They would crack claws and do stuff like that, the youngest ones. There wasn't any wage and hour law at that time, not pertaining to seafood. And they'd crack claws, but when the wage, we had to get onto the wage and hour, then the kids couldn't work anymore. They had to be 16. A lot of those kids that used to crack claws, they were 10, 11, 12, that way, you know. And they had a good time. They made money. They worked on their mother's number. We didn't give them numbers or anything to work on, but they put on their mother's number. And whether their mother give them the money at the end of the week, I don't know. I imagine they did give them some of it.

K.F.: Yeah, they got part of it. Part of it went into the grocery bill, and part of it went to school clothes. (Laughter.)

R.H.: Yeah. It was to help their mothers, and it kept them off the street, and their mothers knew where they were. And they weren't -- we didn't -- pickers went in and out as they want. I mean they had no particular time. They had a time to start and a time to stop, more or less. But if they choose to stop, they stopped, or if they got tired, they left, or had to do something else, they'd go do it. And the same way with the kids. They'd come in to crack claws, if they wanted to go out and play outside, they did that, and then they'd come back when they felt like it, when their mothers made them come back and so forth. (Laughter.)

K.F.: Now you were talking about having to keep track of people's time when this wage and hour law came up.

R.H.: Yeah. The wage and hour law, we had to keep track of when they came in, when they left. They didn't take any lunch hour. They just pushed back at the table and ate a sandwich, so we didn't take care of that.

K.F.: Okay.

R.H.: But we had to --they had to make average what the minimum wage was. Well a lot of them couldn't make it, so the government -- I'd fill out papers for special exemption for any that couldn't make it.

K.F.: Okay.

R.H.: We'd figure out the amount they made and the time they put in, and tell the government that they could only make whatever it came out to. And then the government would send us a special exemption.

K.F.: Okay.

R.H.: Where they could work without making the regular minimum wage.

K.F.: Okay. That's what I wanted to ask you about because we found --

R.H.: Some could make it, but some of them, about half of them couldn't.

K.F.: Couldn't.

R.H.: Yeah.

K.F.: Okay. That's what I want to talk about.

RH.: Depended on how good the crabs were and so forth, you know.

K.F.: Now was this called a handicap certificate that they --

R.H.: I don't know what it was called. I guess you could call it that.

K.F.: Yeah. Well we found --

R.H.: We called it an exemption certificate.

K.F.: We found this hearing from some files in the Library of Congress, and a lot of plants, apparently, did the exact same thing. It was the only way to keep them open.

R.H.: They what?

K.F.: The exact same thing. Where they filled out these exemptions.

R.H.: Yeah, Uh-huh (Affirmative). We had to do that or half or a third of them would have to go, or half of them almost.

K.F.: Right. And I wanted to ask you what -- how this wage and hour really affected the women who worked there. I mean --

RH.: Well it didn't actually affect them too much. Now we wouldn't have to give them an exemption, but if *they* didn't get the exemption, then we had to make up the difference that -- what they made and what the actual wage and hour is. We'd have to make up the difference.

K.F.: So you'd have to pay that.

RH.: We could pay the difference and keep them employed, but we couldn't afford to do that because it would make crab picking, some, twice as much for some as it would for others. So we either had to let them go or get an exemption for them because we couldn't afford to make up -- well some we could make up because it was a small amount. But most of them, they were so far off that we had to have exemption for them.

K.F.: Did you have to let anybody go?

R.H.: We didn't let anybody go. (Laughter.) We'd change around, we'd change our hours a little to make it work out.

P.H.: How much do you think they were making in those days?

R.H.: It was an illegal -- everybody did it.

P.H.: Roy, how much did they make in those days for a pint of crabmeat they picked?

RH.: I started out, I guess, about 8 or 9 cents a pound or something like that back in 1940.

P.H.: Yeah, I remember when it was 10 cents a pound.

K.F.: Then in the 60's when the wage and hour law hit, they were making --

R.H.: Yeah, we had to raise it when the wage and hour law went in effect. I can't remember to what. I think about 30 cents or something like that. And they kept going up a little each year. I can't remember what it was when I stopped. But now, I think it's \$3, something like that.

K.F.: It's about 2.50.

RH.: How much?

K.F.: Two-fifty.

R.H.: Oh, 2.50, is that what it is now?
K.F.: Yeah.
P.H.: Everything today is really expensive.
K.F.: Expensive.
R.H.: Up to 1980, I don't think we were paying over 50 cents or 60 cents or something like that a pound.
K.F.: What happened in the 80's to make it start going up?
R.H.: Well we were losing pickers, and the competition made it go up. Some houses, some packers would send some of their trucks or something in our territory and pick some pickers up.
K.F.: Oh.
R.H.: So we'd --and pay more money. That happened a few times. Not very often because you couldn't haul them too far.
K.F.: Right. That's interesting. So what was it like now that you had to back, you know, back to the 60's when this wage and hour thing happened? What was it like then when you had to fill out all this paperwork?
R.H.: Oh, it was awful. (Laughter.) It was terrible.
K.F.: Could you describe the kinds of stuff you had to fill out?
R.H.: Well I just kept a sheet each day on each picker, and when she came in, when she went off And then at the end of the week, I would have to figure them all out, how many hours each one made, how many pounds they picked, and find out if she made enough to offset the minimum wage.
K.F.: Right.
R.H.: And if she didn't, I either had to make it up to her on the following week, I wouldn't always do it the same week, but I'd make it up the following week.
K.F.: Uh-huh (Affirmative).
R.H.: Because it was a lot of work fooling with all those hours. I hated it. Oh, gosh. Yeah. And I had to do most of it. Secretary did some of it, but she didn't like to do it either. But we had to do it. We had to have those records so when they came around, you know, you had to have those records.
K.F.: How often did they come around to check?
R.H.: **Not very often. I can't remember.** At first when it first started, they'd come around fairly frequently, maybe every couple of months or something like that, but toward the end, I didn't see them the last five or six years. Well when we moved to McDaniel from St. Michaels, I can't ever remember them ever coming around. I kept the records just in case, but (laughter) 'cause you had to do that. If they should drop in, you'd be in trouble if you didn't have those records.
K.F.: Right.
R.H.: So I kept them all the time, but I don't think they ever came around when I was in McDaniel. I can't remember.
K.F.: Now did they ever get rid of that wage and hour law?
R.H.: No.
K.F.: It stayed.
R.H.: No. It's still in effect.
K.F.: Okay.

R.H.: But they can make it easy now, \$2 and a half a pound, I mean, even the slowest ones can make it very easy, I would think. I don't even know what it was, \$5.25 or something --

K.F.: I think that's minimum wage. Something like that.

R.H.: Yeah.

K.F.: **It's like \$5.**

R.H.: Well all they got to do is pick a little over two pound an hour, and most any of them could do better than that, and they'd make it easy.

K.F.: If they could just get --

P.H.: Those pickers, some of them are really fast.

K.F.: Yeah.

P.H.: Gosh.

K.F.: If they could just get the crabs to have them picked. (Laughter.) That's the problem today. (Laughter.)

P.H.: Oh, gosh, and they're so expensive. I know I talked to my friend last week in Baltimore, and I asked her how much a bushel of crabs were up there. \$150.

K.F.: Yeah, that's crazy.

P.H.: And I love steamed crabs. We haven't had any this year.

K.F.: I haven't had any either.

P.H.: Too expensive.

K.F.: Too expensive. Too expensive. Well let me see. Oh, at one point when you were talking about the wage and hour law, you said you couldn't raise your wages so that they could, you know, pick within the --

R.H.: Well the hourly people, we had to pay the minimum wage anyway. I mean you didn't have to worry about them.

K.F.: Right.

R.H.: Because you just pay them. But the pickers, when they were working on piece work, it made it hard because some days they'd do real good if the crabs are really good, then they can make more. And other days, if there's a lot of rotten crabs in them or they were small --

K.F.: Right.

R.H.: So sometimes, you know, it would be a big shed, and we'd get all white crabs. And they didn't produce very fast. Couldn't make as much.

K.F.: Right. And then you had mentioned that because none of the other packing houses would raise their prices per pound for the pickers, that you couldn't do that --

R.H.: We would follow any house. If one paid more, the other would have to pay more. But sometimes, they would promise them that they would give them some under the table or something, I guess, so you know, they wouldn't record it, just give them a little extra, maybe if they would come to work for them, they would pay them for the ride from wherever their house is to the plant and all that, you know.

K.F.: Okay. (Laughter.)

R.H.: Got around the -- and not pay them anymore per pound, but just pay them for the ride or something, or pay them so much to come to work. There was always some kind of gimmick they would try.

K.F.: Oh, okay. And this is just --

RH.: It wasn't done very much. I mean very seldom that happened.

K.F.: Right. But this really started to be a problem when the -- I mean when there weren't that many workers, when everybody was competing for the same workers.

RH.: Yeah.

K.F.: This is when these things really started to happen?

R.H.: Well we would run trucks into Easton, pick up pickers, and we ran to Bellevue, and we ran to Sherwood. We didn't go to Tilghman. And then some of the other houses was running the same areas. They'd run pickers out of St. Michaels to Bellevue, and we'd get them from Bellevue and bring them to St. Michaels, depending on where they wanted to work. And, yeah, we hauled a lot out of Easton. Not so many crab pickers, mostly clam shuckers out of Easton. We had a truck, or a bus run out of there and one out of Bellevue, and one down here. Picked up here in Claiborne, and all of McDaniel, all of Wittman.

K.F.: Okay. Well let me ask you about some of the clam shucking, because we found records for **the first company that was out there on** Navy Point. It was owned by a guy from New Jersey?

R.H.: Yeah. Fred Rickardt (phonetic), I think his name was. Rickhardt? He started, he was the first one that started --

K.F.: Yeah -- something --

R.H.: Does that sound familiar, Fred Rickhardt?

K.F.: I want to say --

R.H.: He started in with Ed Morris. He used Ed Morris's plant in the summer because he wasn't running oysters.

K.F.: Okay

R.H.: And he didn't know much about the clam business. (Laughter.) Because they'd put them in oyster tubs and try to blow them to get the sand out, and they wouldn't, you got more mush than anything else. Couldn't stand that. (Laughter.)

K.F.: Okay.

R.H.: You had to, the way we washed them was mostly just on the skimmer, and sprayed them to get the sand out.

K.F.: Okay.

R.H.: But Fred Rickhardt, he was in it before **anybody else, before --** long before we were.

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

R.H.: And he had two or three boats working for him. Of course, Hank's in Easton. He was the one invented the hydraulic bridge and all.

K.F.: Okay.

R.H.: And he was a big operator.

K.F.: Okay.

R.H.: In fact, as we sold a lot of our clams to him because he had trucks running north. All the clams were sold in New England, New York to New England.

K.F.: Yeah.

R.H.: It was very few used down here. We didn't sell two pints a week. (Laughter.) Locally. Nobody ate them down here much.

K.F.: Well how did you get trained people to shuck the clams since that wasn't really a thing that people did down here?

R.H.: Let me see. I was trying to think how they learned it. Let's see, Hess (phonetic) was doing it. He had a place. Ray Jones in Wittman had a place. But that was later. I don't know how they -- to tell you the truth. (Laughter.) Maybe, maybe Rickhardt had some over there. He was shucking. Maybe they learned it over there from him. You had to shuck them so that you don't break the ring. There's a ring, you know.

K.F.: Right.

R.H.: Outside ring.

K.F.: Okay.

R.H.: Because that's where the battery sticks on when they French fry them or when -- when they fry them.

K.F.: Right.

R.H.: And you had to be careful not to break that ring. They still use them, but you want those rings on them.

K.F.: Okay.

R.H.: And it was easy, it wasn't hard to shuck a clam, but the hard part was to make sure you didn't break the ring.

K.F.: Okay.

R.H.: But as far as the shucking, I mean you just put your knife in and cut underneath of it.

K.F.: Right.

R.H.: But you had to cut it so that you didn't break that ring.

K.F.: And they're not as tough as an oyster to open. I mean they're --

R.H.: No, no. Oysters are hard to open.

K.F.: Yeah.

R.H.: So you go to, you know, fairly strong to shuck oysters all day long. (Laughter.)

K.F.: Right.

R.H.: But the clams are easy. Yeah, they weren't hard to shuck. It didn't take long to learn. I'd say the main thing is not to break the ring.

K.F.: Okay. Yeah, 'cause we're doing a little research on some of the other plants that were down on Navy Point too, and we're trying to find out more about the clam plant that was down there.

R.H.: Well that was a (indiscernible) -- didn't do any clams. The only one was Rickhardt, and he only did it in the summertime. And he's the one that was shucking them before we shucked them.

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

R.H.: Because it was something brand new at that time.

K.F.: Right, right.

R.H.: Around here.

K.F.: Is there anybody still around from that plant?

R.H.: Which one, Rickhardt?

K.F.: Yeah.

R.H.: No. Ed Morris owned the plant. It was the Byville Oyster Company that ran the plant.

K.F.: Okay.

RH.: Well, actually, it started out, that plant, belonged to Caulk Brothers.

K.F.: Okay.

RA: They had the plant, and then when they got, they ran just oysters, they never ran just clams.

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

R.H.: And then after that, Ed Morris worked for them, and after they retired, then he bought the plant.

K.F.: Right.

R.H.: And he ran it until the museum bought it, and then he opened the plant out on the other side of the railroad tracks in the western part of St. Michaels, way out, out Grace Street.

K.F.: Okay, yeah-

RA: Way out Grace Street. It was an old utility plant. St. Michaels Utilities had it. Turned it into a crab and oyster plant. He didn't do clams, I don't think.

K.F.: Okay. Okay.

R.H.: I think of anybody around town, except us. We were the only ones that did clams.

K.F.: Now did you *guys* bread them, and fry them, and sell them that way, or you just sold them raw?

R.H.: No, we just did them raw, and we carried them to Hank's, and he did all that. We just sell them by the gallons, five gallons, put them in five-gallon cans and take them up to him.

K.F.: Oh, okay.

R.H.: And then after, then we also carried them to Rock Hall, the Rock Hall Clam and Oyster Company, out there. We sold them to them and they carried them north. We didn't, we didn't bread any or do anything like freeze any or anything like that. All we did was shuck them.

K.F.: Okay, I guess that's all the questions I needed to have clarified. That was it. Just wanted to make sure we had some of these spellings right and clarify some of that other stuff And so I'll let you hold onto this. That's your copy. And because there's two tapes, there's two --

R.H.: **Oh, there's two of these?**

K.F.: There's two of *those*.

R.H.: **Oh, I got you.**

K.F.: One for each **tape**.

R.H.: **Oh, I see.**

K.F.: And go ahead and read through that --

R.H.: **In other words, all this** is on one tape --

K.F.: And all that's on -- yeah.

R.H.: -- all that's on another tape. I get you.

K.F.: Uh-huh (Affirmative). The number here will tell you which tape is --

RH.: **Oh, okay.**

K.F.: So and read through it, and if you have any changes you want to make, call me back up --

RH.: All right.

K.F.: -- and let me know.

R.H.: Sure.

K.F.: We can come back and chat. I'm letting everybody do this with their interviews. They get to read them, and then call me back up and, you know, I think we'll get more information and make a better exhibit this way.

R.H.: Yeah.

K.F.: And like the last time, I'm going to have to ask you to fill out one of these things again so we can put this into the library. Today's the 20th.

P.H.: Well they don't have any old-timers here in Sherwood, do they? Charlie Fairbanks, I guess.

K.F.: I don't know.

P.H.: Did you interview people here in Sherwood?

K.F.: No, just Mr. Harrison, that's it. Yeah.

P.H.: I think he's the only one.

K.F.: Yeah. Okay.

P.H.: Everybody's gone.

R.H.: My name is really Leroy Harrison, but I always go by Roy. Everybody, all the pickers, everybody knows me by Roy, so that's why I signed it Roy.

K.F.: Okay. (Laughter.)

R.H.: Making out a check, I'd put L-E on the front of it.

K.F.: All righty. **Okay.**

(END OF INTERVIEW.)