

Interview Log

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BEGIN SIDE A

D.D.: -- he take that off for some reason. I don't know why. And ever time he pulled the trigger on him, he snapped at my brother or my father or both of `em. He snapped right at my father. I think eight or thirteen times, I don't know which it was, but she didn't go off.

V.J.: Wow.

D.D.: The plunger -- when they pulled the trigger, that thing that revolved her would push open just enough so the plunger would just snip the cap and she wouldn't -- she didn't go off neither time. I shot the bullets about -- excuse me, I shot the bullets I guess 10 or 15 years afterwards, and the same pistol, neither one of them never missed a crack.

V.J.: My goodness.

D.D.: I had a rubber around the trigger guard. Neither one of `em never missed. My brother got hit eight times when -- when the pistol wouldn't go off, we had like a cupboard in the cabin, and he got the hatchet out of there, and the bunks in a boat, you know, they ain't very deep. So instead of hitting him this way with the hatchet, he hit him sideways. He hit my brother eight times and hit my daddy thirteen. He left `em both for dead. And that was just right there to the Potomac River bridge. You know where that's at, don't you?

V.J.: Right. How old was your brother?

D.D.: My brother was -- I was 10, I was 10 when my daddy died. He was probably 12. And I was probably 8. But my brother did have an eighth grade education, but I only had a fourth grade education. But I want to say this. A lot of people might say it's bragging, but anyway, I done it. All right. I had the biggest boat that ever was on Smith Island or Tilghman Island. I lived Tilghman Island, you know, 32 years.

V.J.: Uh-huh (Affirmative). What was the name of your boat?

D.D.: I had several. I had six different Skipjacks in my day. And the grandboat I had, the first one I had was named Ann Rudder Frances, and the second one I had -- the first one I had was 102 foot long, and she'd carry about 7,500 bushels of grain or something like that, you know. And the second one I had was a steel-hull boat, she was 157 foot long, and she'd carry 650 tons. And she had -- I had television on her, and had radar on her. She had indicator to tell you which way her rudder was pointed, you know. I had a C.B., VHF and a telephone on her, and she never steered by the wheel at all, never had no steering wheel on her at all. She steered with -- she had a lever on her about as long as my finger, steered with electric. And I made trips in her by myself. That's against the Coast Guard rules, you know. And like, okay, I couldn't get nobody to go with me, so you get an order for to go get a load so-and-so, and carry it such-and-such place, and you never had nobody to go with you, but you didn't want to miss a trip. So I made trips in her by myself And -- well I made lots of trips. I run grain for 27 years. And I've been up and down this bay many months. I've seen a many sea roll.

V.J.: Well I'm working for the Chesapeake Bay Maritime Museum, and they want to fix up the galleys on two of the Skipjacks and the Bugeye that they've got. So what I'm asking people about is how the galleys were fitted out, and who cooked, and how they cooked it, and what they cooked, and --

D.D.: You mean -- you're not talking about a cabin now, you're talking about a galley.

V. J.: Right.

D.D.: Oh, okay. My daddy had a galley on his Bugeye, and in the summertime, he cooked in the galley, and in the wintertime, he went down the cabin.

V.J.: Okay. Where was the galley located?

D.D.: Okay, right on one side on the stern, just to the back end of the cabin. And it was built of wood, and it had a lid, and you pull that down over it, you know, overnight or if it rained or something. But that boat had a nice cabin on her. She had like a winch coating, you know, inside of the cabin, and it was varnished. You could see your face in it.

V.J.: Where was the cabin located?

D.D.: Right on the back end of her.

V.J.: They were separate?

D.D.: Pardon?

V.J.: The galley and the cabin were separate?

D.D.: Oh, yeah. Yeah. He put this galley ashore in the wintertime, and got it out of the way. But in the summertime -- I mean in the summertime -- no, in the wintertime put it ashore, and the summertime, he got it back aboard the boat, we got the stove out of the cabin and put it in the galley. And my sister or my mother was the cook on there at all times that I ever was on there. I had a skiff and a sail when I was eight years old.

V.J.: What kind of stove was on the Bugeye?

D.D.: I can't think of the name of it. But anyway, she weren't too big. She was about so big. And she'd burn wood or coal, either one, but we mostly burned wood into her. And my sister or my mother was the cook on there at all times that I ever was on there. We were out in some right nasty times for a sailboat, you know. You take -- the big boat that I was on, I never had to turn around but one time in my life the whole time that I owned her on account of bad weather. I had to turn around several times with the Ann Rudder Frances. She was 102 foot long and 24 foot wide. She'd carry about 7,500 bushels of grain. But the big boat that I had would carry, she would carry from 19 to 21,000 bushels.

V.J.: Wow. Do you remember what your mother cooked? Do you remember what you liked to eat when you were on the boat?

D.D.: Well we eat most anything of, we call it the dredge-boat style. Like hash and ham and eggs, and fried oysters, fried manos. You call `em soft-shell clams now. A lot of things, you know, from the time I was a kid until now, changed the names. Okay. Here we go. I think there's one here.

V.J.: No, this is a microphone here.

D.D.: Fly swatter. Ain't there.

V.J.: No. Do you need it?

D.D.: Okay. Used to not be no fly swatter. What was it? It was a fly flap. It was a fly flap until I was about 35 years old. Used to not be no Skipjack. What was it? It was a Bateau. A Bateau is -- I forget what, some kind of foreign word. But anyway, weren't no such thing as a Skipjack. It was a Bateau. Okay. And then there's like -- there's all kinds of different boats. Like they wanted me to go to St. Michaels Museum and give a talk one time when I was living up Tilghman Island about they didn't know the difference between a Bugeye and a Pungy. Do you?

V.J.: No, I don't.

D.D.: All right. Even people that knows boats did not know the difference into `em unless one thing you had to find out. A Pungy boat did not have no centerboard in her, and a Skipjack -- I mean a Bugeye did. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: All right. So like there were square sail Bugeyes, there were sharp sail Bugeyes, there were square stern Bugeyes. And there were sharp stern Bugeyes, you know, different kinds of rig they had on them. But a Pungy boat, the only difference was in a Pungy boat and a Bugeye was the Pungy boat never had no centerboard into her, and a Bugeye did. And in order for you to find out what it was, whether it was a Pungy boat or a Bugeye, you had to go look down the hole. All right. Your centerboard, of course, you know in the hole of the boat, the front hole, and you had to go look down there to find out whether it was -- they used to man -- fish with them Pungy boats and Bugeyes and everything. Like I remember a fellow that was from Colonial Beach, Virginia. He worked for the man that my son worked for, Wallace Queen. He come from Crisfield. He come from Crisfield -- he went down to Mississippi with like -- no, he started in North Carolina with like, as an old fellow said, with the seat of his britches out, and how much do you think he had when he died? He had 3 8 million.

V.J.: Wow.

D.D.: He made it all. Him and my son would have arguments. My son fished for him, and he'd say, my son tried to break him. He wanted this, he wanted that, you know. And he said no, Mr. Queen, I ain't trying to break you. I'm trying to make money. He said if I make money, you make money. If I don't, you won't. So he begin to wake up a little bit (indiscernible) just before he died. He was a huge man, Mr. Queen was. He was about, Christ, he was about 6'6 or 8, I guess. And he weighed about, I guess, close to 300. His daddy lived not as long as he did, and he was real old. He used to come to Crisfield every other week and see his daddy from Mississippi. He had a colored chauffeur. And he'd say, okay, let's go to Crisfield. And somebody said to the chauffeur, said, you know, they said Mr. Queen was tight, he wouldn't put out no money. They said I guess he'd take you in these restaurants to eat and give you steaks, things like that. He said he'll give you steaks all right, he'll give you a hamburger.

(Laughter.)

V.J.: When your mother was using the wood stove on the Bugeye --

D.D.: Yeah.

V.J.: -- where did they keep the wood?

D.D.: Oh, well we'd keep that up in the front part of the boat and just bring it back as you use it, you know. We had a sawbuck, and a bucksaw they called it. They're -- use both hands for to saw with. And we'd cut the wood -- we have to cut the wood every evening, saw it and cut it. We used to carry log wood like slab wood we'd call it, you know, like the soft logs when they're sawing lumber?

V. J.: Yeah.

D.D.: And we used to carry slab wood with us, and we'd have to saw it up. Saw it and then we'd chop it, chop it, you know, cut it up in small pieces and put it in the stove to burn. My sister, she weighed about -- she was a big woman. She weighed about 250 or 60, I guess. And used to help us heist sails and heave the anchor and all that stuff. I remember one time we went into Bodkin. That's just before you turn into -- from the bay to go into Patapsco into Baltimore. I don't remember what we went in there for. But

anyway, he hated to lower the push boat, and her push boat was so high from the water, it was higher than your head from standing in a boat from the water, the bottom of a push boat was. Daddy hate to lower the push boat. So we were in there one time, we wanted to come out, and my daddy put my brother and myself in a row boat and we got ahead of her and tied a rope to her and rowed her out of Bodkin, Bodkin Creek. I done a lot of things in my life, different things. I've caught oysters. This is not junk oysters I'm talking about now. Like we've caught spats for a nickel a bushel. Thousands and thousands of bushels I've caught for one nickel.

Okay. I've caught -- Nominy lump oysters were counted the best oysters around anywhere, whether it was in Potomac or in the bay. Nominy in Potomac, you know. Okay, I've caught oysters in Nominy and brought `em to Crisfield and we could not sell `em. And anyway, some dude come offered us 15 cent a bushel. And my cousin was the owner of the boat then, and he decided he'd take it. And another fellow named Elwood Johnson, he had a load too that he caught, Nominy. And what did he get for his oysters? He got a trade for a moonhide horse, whatever that is. I don't know what the moonhide is. The man told him he had a horse he'd trade him for his load of oysters, and he decided to take it. And he thought that he -- my uncle lived on the island here, and he had a right good size piece of land. And he thought maybe he might sell the horse to my uncle, and he'd get a little money for it like that. I don't know how he ever paid his crew off. You know, you got a crew, you got to pay them or do something.-- some way or other. But anyway, he got the horse, got him -- got the oysters out of his boat, put the horse on the dredge boat, the Skipjack's deck. Then he come brought him over home here, brought him over home and he went to see my uncle.

And his name was Tom Evans. So Captain Tom, he said, I've got a horse that you might want. My God, he said, I don't want no more horses or no oxes. He had a -- ox and a horse. I think he had two horses. He said I don't want no more oxes or horses. I'm fed up with `em. Well he had two of the nicest oxes anybody ever did have. And you talking about -- would listen to you when you talked, they sure would.

V.J.: Where did he live?

D.D.: He'd listen, I say to you, them oxen would. I'm telling you, they'd do just what he said. And he's the one that built this road from north end we call it. Here everybody calls it Yewell. And this was called Rhodes Point, of course. But down at the (indiscernible), most people nowadays use the word Tylerton. But we never did use that. Old people that lived here, Tylerton gets the word Drum Point. Yewell gets the word North End. And if you lived in North End, you get the word of like down in the field, over the hill. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: That way, south of the church was down in the field. This way, over the north end side was over the hill. And down here was called, you get the word, I don't know whether you got the word on Rhodes Point or not. Got the word now Rhodes,

R-H-O-D-E-S, Rhodes Point?

V.J.: Uh-huh (Affirmative).

D.D.: All right. It weren't like that. When they first put a post office down in Rhodes Point, they told `em what it was, supposed to be Rhodes Point. Said no, it can't be named that. Uncle Sam can't name nothing that, Rhodes. No, it was named Rhodes,

R-H-O-D-E-S, Rhodes Point. And Uncle Sam said you can't name it that. Said we can change one thing. Rhodes Point. So that's how it come to be Rhodes Point instead of Roads Point. Got it?

V.J.: Yeah. When you had Skipjacks, when you were captain of the Skipjacks --

D.D.: Oh, yeah. I --

V.J.: -- who cooked?

D.D.: I got the Martha Lewis and the Catherine both, I won about 23 trophies. I have no idea where they're at now. Two or three of them upstairs now. Just here, there and everywhere. There was no glass -- I never did know what we did with them little tiny glasses. Like a drinking glass is what they were about so big around and so tall is all it were. And they had some writing on it about you won 1st prize or 2nd prize or 3rd prize, whatever, you know. And had some writing on it.

V.J.: When you were working those boats, how long did you stay out?

D.D.: How long did we stay?

V.J.: Yeah.

D.D.: What do you mean? On one trip?

V.J.: Right.

D.D.: Like -- okay, when we worked down here to Smith Island, we used to leave home in the fall of the year and come back Christmas. Go over in Potomac. See Potomac River used to be open for dredging oysters. No more. They decided about a couple or so years ago, decided to open it for small hand-scraping boats they call `em. But no dredge, no more dredge boats. No more. And they done away with that. And we used to -- I've left here and gone up the bay up around Bodkin and North Point. And that's where we anchor overnight. Anchor overnight and get under way and go all over the bay and across the Eastern Shore to Love Point and Hodge's -- and all those places up there. Seven foot, nine foot, no change. All over the place there.

V.J.: Where did you grub up?

D.D.: Where? That's a good question. Lot of time, lot of time we'd go to Baltimore on a Saturday. And there weren't no such thing as not dredging on Saturday. We dredged every day, every day you didn't go in just because it was sleet and rain or little bit of fog or something. You went out there and you stayed all day long whether or not, whether it was raining. I've been wet from my arm here to my elbow, and from my neck down to there with freeze in every drop that flies. From rain water or, you know, you're just out there working in the rain. Like okay -- I've caught these oysters like for spat, we call `em plant, for a nickel a bushel. I've caught the best oysters that was known in them days for 15 cent a bushel. And three years ago, my son to Tilghman Island, he got the Skipjack Catherine, I guess you know.

V.J.: Yes, I've seen it. It's a beautiful boat.

D.D.: That's one of the dredgingest boats that ever was built. And he can get `em. One day last winter, he caught -- you weren't supposed to catch `em, but he caught 200 bushels one day last winter.

V.J.: Wow. When you went to Baltimore to grub up, do you remember the name of the Chandler, the store?

D.D.: Oh, yeah. Bain Brothers.

V.J.: Bain Brothers?

D.D.: Bain Brothers. Yeah. He just died here about two or three years ago, one of the guys that used to -- he was a certified accountant and notary public and so forth. And he worked there. So when the Bain Brothers died, he bought `em out, and he moved from up on Pratt Street down in Canton they called it, down into -- can't think of the name of the street. I know it by heart. It's the street you turn on -- Broadway, down in Broadway, foot of Broadway. When we -- I have to go to Johns Hopkins about my eyes. I say I have to go. I think as a fellow said I'm late now going there. Every time I go there, that's the way we go in, you know, go down Pratt Street and down -- we turn on Broadway to go out to Johns Hopkins Hospital. So we ought to know the name of it many times I've been out there. Oh, I had my eye worked on Johns Hopkins Hospital. All right. It was about an hour, about three quarters or an hour I'd say, just guessing at the time. Put an implant in my eye, my right eye. And the nurses was standing by me, two nurses, one standing on each side. And they come and got -- and my daughter come there at the same time and said they're all through, we're going to carry you out. I said yeah, well probably ain't going to do it -- probably ain't going to do it today. Going to do it tomorrow. She says it's all done. Never hurt a bit. Never felt it.

Well anyway and I stayed all night there. They wanted me to stay all night so they could examine me the next morning, so I stayed all night. Never hurt, never hurt no more, just spent the night there. Just examined about 10 minutes the next morning. How much? I'm talking about how much money did they charge.

V.J.: Uh-huh (Affirmative). How much?

D.D.: Make a guess.

V.J.: Huh?

D.D.: Make a guess. I'll say they're about an hour doing it, and I stayed all night, and they examined me the next morning about 10 minutes. How much?

V.J.: Oh, \$10,000?

D.D.: Twenty-nine thousand.

V.J.: My goodness.

D.D.: You never heard that kind of stuff, did you?

V.J.: No.

D.D.: I swear, I ain't never either. I had never heard nothing -- but anyway, I lost my sight. I can't see nothing out of that. I can (indiscernible) the carpet a little bit. What is that white?

V.J.: This is my notepad.

D.D.: Okay, I can see that a little bit. I can't see you (indiscernible). And I can't see that out of my right eye, but I can see that little tiny bit out of my left eye. And that's fading day by day.

V.J.: Do you remember in Baltimore when you grubbed up at Bain Brothers, did they deliver the grub to the boat, or did --

D.D.: Oh, yeah.

V.J.: Yeah?

D.D.: Oh, yeah.

V.J.: How did they do that?

D.D.: They had -- they had a horse and cart, horse and wagon at first. But I remember one day my daddy used to run wood and lumber to Baltimore in this Bugeye I was telling

you he had. And we'd been laying there and we'd tie -- sometimes when we get through and we want to come down the bay we're going to spend the night in Baltimore, we'll go up to what they call long dock, Pier Six. And up there where the powerhouse was at, you know where that's at in Baltimore?

V.J.: Yes.

D.D.: That's where we lay, laid there many a night I laid there. Anyway, we stay there all night. And on Sunday evening, we'd all leave and go down to Bodkin or North Point and anchor. There weren't no such thing in them kind of places, Bodkin or North Point, weren't no such thing as a wharf, nice wharf to tie up to, you know. Weren't no movie to go to, weren't no nothing. People nowadays say children is bored, they ain't got this to go to, they ain't got that. We never had a darn thing to go to no time. You just, you stayed aboard and set it out. You'd more or less want to go to sleep other than anything else you'd have to work so hard days. Weren't nowhere else to go so you didn't have nothing to do. Sometimes they'd play a few cards or something like that. I don't think they never did on the boat that I went on. I've know them play cards on different boats, you know, pass away the time, but I never did use them on the boats that I ever went on. I tell you the truth, I never did like to play `em. But a lot of people do play cards to pass away the time and so forth. But these Skipjacks, they're Skipjack dredge captains, and there is Skipjack dredge boats. Got it?

V. J.: Right.

D.D.: All right. The Skipjack captain, as a fellow said, is old hand at the game. Old Skipjack that won't -- just right, he don't do too good. He's like my daughter-in-law used to say to my daughter one time. She had a sick cat, my daughter-in-law did. And my daughter said to her, said what's the matter with your cat, is it sick? She said no, I don't think he feels too good a puss. Oh, I forgot to tell you, my daughter-in-law was deaf and mute. And my daughter could talk to `em, all my daughters could talk to `em just the same as your mouth. I can't see how they can do that, but they still did it. My daughter and daughter-in-law both. She -- my daughter-in-law was married to my son, which I was telling you was a good fisherman?

V.J.: Uh-huh (*Affirmative*). That's not Russell, that's another son.

D.D.: No, that's Gilbert.

V.J.: Gilbert, Uh-huh (*Affirmative*).

D.D.: And but she -- her and him had some kind of dispute somewhere or other, I don't know what it was all about, and she kicked him outdoors. Got me?

V.J.: Uh-huh (*Affirmative*).

D.D.: And that was it. But I bet she was sore. You know why?

V. J.: Why?

D.D.: She ain't married, never been married since. And, of course, Gilbert died about better than a year ago, died the first of July last year -- well anyway, how much dough you think Gilbert was worth?

V.J.: How much?

D.D.: Cold million.

V. J.: Wow.

D.D.: Sure was. And he left it with his wife either. I gave him a piece of land, a lot of land there Tilghman Island, he was going to build on it he said. His wife weren't in too good a shape. She used to have them migraine headaches and nearly die for two or three

days and have to stay in the bed and all that stuff. So he thought it was a possibility she might die before him and he was going to build a house on Tilghman Island. But he died before she did. She's still alive. And he -- what I should've done, I should've traded them a piece of land. Be one way to give him a piece of land I had down Tilghman Island when I bought that marina up there Tilghman Island, it was 24 lots went with it. And I give away them lots --listen to this. I giveaway them lots for 900 and \$1,000. And they brought as much as 30 grand.

V.J.: What was the name of the marina?

D.D.: They just called it --I can't think of --you know, North Tilghman Marina they called it. And I had 23 slips there. And I had to re-do it once. I re-done it once. It cost me \$34,000 to re-do it. For the 23 lots and the marina, get how much for it?

V.J.: Huh?

D.D.: Seventeen-five. But when I sold it, how much did I get for it? I give it away. Listen to this now. I had -- I spent \$34,000 on it one time. Then I spent, what, I think it was seven or \$8,000 for blacktopping it and so forth. But I'm thinking of what went on in -- oh, I sold it for 160,000. Then told my son up there, Russell, he's been offered \$200,000 on his -- what he give me for it. And I know I ought had the sense enough not to sold it. The state put this road down through there and new bridge, four slips away, and he got 150 or \$200,000 for that, for them four slips. And then he got -- somebody said he got about \$150,000 for the rent of them keeping their equipment there while they're working on that bridge. In other words, and then that -- them lots that I sold `em for 900 and \$1,000, you know how much they brought, counting \$20,000 a lot? I sold them \$480,000 too quick.

(Laughter.)

V.J.: When you sailed on the Catherine --

D.D.: Yeah, I sailed --

V.J.: -- who did the cooking?

D.D.: Who did the cooking? Oh, boy. You said something then. There was different guys. You first had one cook, and then another, you know, when you drudge. You don't know who's going to be your cook when you drudge. That's what we call it. That's what we call it, drudge. Some people calls it dredge and this and that and the other. I've drudged all over the bay from the head the bay, clean up just below --

V.J.: How did you decide who was going to do the cooking?

D.D.: How did we decide? Oh, you had -- you decided that before you left, who was going to do the cooking, before you left to go. And I worked on a boat once and my brother-in-law would cook, Ernest Kitchen. You know him, do you?

V.J.: No.

D.D.: The place you stop there to -- what do you call them, the boarding house.

V.J.: Right, the motel?

D.D.: Motel. Yeah. I got a daughter's got a motel, got a bed and breakfast, Tilghman. Do you know her? Her name was -- I don't know whether she changed her name or not. Her name was Etheldean, that's one name now, Etheldean Tyler. And now her husband died here about eight years ago and she's married again now. And she married a Faulkner. But I don't know whether she changed her last name when she got married or not. But anyway, it goes by the name of -- I can't think of -- I can't think of the name it goes under now. But anyway, he used to be a state inspector for the state at Tilghman Island. And

anyway, that's the name goes under. Don't go under her name nor their name nor something like that. They wanted, they were going to -- they got couple rooms up the attic, and they were gonna fix them up, but it cost so much to do it, they said they don't think they're going to do it. She's got it up for sale now. She's 65 years old, and she said it's hard work on it every time -- she's got four bedrooms, and every time somebody comes there and has four rooms every night, they have 16 sheets and pillowcases, and clean the floors and clean everything. It's hard to do. And how much do you think they charge for somebody to help `em up there? How much they charge an hour?

V.J.: How much?

D.D.: Twelve bucks an hour. She can hire somebody for six hours, 72 bucks. So they can't afford -- they have to do it their self (indiscernible). I've helped a lot, and paid some bills that she was behind from when they had a house. They used to live North Tilghman. And when they had the house up there, they had this house built, and they pay monthly payments, and from the time they sold that house up there until now, she's still, she's still ain't got it paid for she owed so much on the back that she still owes money on it. So I've helped her out on that, and I've helped him out when he was dredging. I bought the Skipjack from Dave Faulkner, bought the land, nice lot down there North Tilghman, and the boat for 10,000 bucks. Charged 3,000 for the piece of land, and charged 7,000 for the Skipjack.

V.J.: Was that the Catherine?

D.D.: No. Martha Lewis.

V.J.: Martha Lewis.

D.D.: That was a dredging thing too. The Martha Lewis and the Catherine is two of the best dredge boats, and you don't let nobody tell you no different, that ever was on the Chesapeake. Yes. They were nice dredge boats. The Catherine was a better, we'll say heavy weather with it blowing hard, better dredge boat than Martha Lewis was. Martha Lewis was wild, man. She would run a (indiscernible).

V.J.: Really?

D.D.: If you didn't know how to -- the craft, the sails we call it, if you didn't know how to reef the sails down and get her down, get her down to earth as they say, why she'd run away with you. But I could handle her. I knew what to do with her. Now these -- I changed the rig of the Martha Lewis.

V.J.: What did you do to her?

D.D.: Like twice -- okay. You know they have -- say here's the mast, and here's the sail that goes up the mast. Well the block on the head of the mast we'll say is here, and the sail -- oh, I guess the sail about that much go into the head the mast. Okay. If you've got a sail long enough that you put a club, we call it, on the foresail, put a club on there, and it causes the sail to go up above the mast, and it's not only a known fact, it is the fact of a boat with a club on her foresail will sail better than she will without it. Got it?

V. J.: Yeah.

D.D.: Okay. Now then since I have sold the Martha Lewis, in fact I didn't sell her at all. I give her to my daughter. And she made \$20,000 on the deal what he had into her.

V.J.: What's your daughter's name?

D.D.: Pardon?

V.J.: What's your daughter's name?

D.D.: Etheldean Tyler. So I give her to her. She got \$40,000 for her. I give 10,000 for the boat and the piece of land. Now piece of land I was telling you about, I told the man, I said man, you're outrageous for that piece of land. You don't give \$600 for that -- no, he say, I put a wharf there and done some things. He said if I don't give that for it, he said I ain't going to sell the boat. Well I wanted the boat. So that year, that year that I dredged plants in that boat, like I bought her on a Saturday, we went spatting on Monday, and we spatting seven weeks. This was money I'm talking about in them days. You get a nickel a bushel, and listen -- say how much did I sell them for in seven weeks? I sold for 10,777 bucks.

V.J.: You were rich.

D.D.: God darn it, yes. You know, listen, boy round here didn't have all of his marbles as he said. Let me tell you a question now about making money. When I was a youngster, they canned tuna -- around here for how much a week? How much was a wagger?

V.J.: A dollar.

D.D.: Pardon?

V.J.: A dollar.

D.D.: No, I mean a week.

V.J.: A week.

D.D.: \$9 a week. Well at this time -- my daddy had this Bugeye. My daddy used to freight lumber and wood to Baltimore. He used to get like \$135 a load, and sometimes we'd make three loads a week. And he had about 500 bucks. That's more than these people made here the whole summer. Got it? But there's something I never could figure out. We thought my daddy ought to have plenty of money. And the only thing we could come up with, and the only thing we ever come up with, he's been dead 80 years, the only thing we ever come up with is 1,100 bucks is all he had. And we still never did figure out what the story is on him having that much money. And he made -- that was a lot of money for them days.

V.J.: Yes, it was.

(END OF SIDE A.)

(BEGIN SIDE B.)

D.D.: -- coming to Smith Island. Okay. When we left Norfolk, it was light hour to the northeast, was a head wind from northeast to Tangier Beach lighthouse. So it was a light hour and didn't want to sail, it was freight. They called it -- and didn't make much headway and coming up the bay. They'd been gone, they'd been gone from Norfolk and hadn't seen nothing in two days' nights. So he told my brother-in-law, he had my brother-in-law with him, he told my brother-in-law, he said you go forward and look on the port side and see if you can see that light house flashing, which was Tangier Beach lighthouse. And my brother-in-law, his name was Ed Phillips, we called him (indiscernible). He went up forward and they never even moved. He said they -- it weren't no use to look, been gone all that time hadn't seen nothing. So he said I went up forward and held my head down and said weren't even looking at all. He said is that the light I see, Phil, on the left side? Yeah, he said, that's it. And he'd been gone for a tack, back and forth. You know, you got a head wind, you got to tack. So they'd been gone for two days and nights and hadn't seen no land, he knew exactly where that light was at.

V.J.: Wow.

D.D.: He was good. All he had -- he had like, okay, you got a sounding pole -- no, I'll rephrase that. You got a depth sounder now, you got a radar, and you got everything in the world out there. Your ship's got sonar. They can tell how far the bar is over there and how far it is up over there. You got it?

V.J.: Uh-huh (Affirmative).

D.D.: I never did have one then. But my son has got -- I forget what he calls it, that he can get a course from today, and next morning go right to it real quick. And he has done it, and he still does it. Oh, he's got -- Russell's got a depth sounder that he can tell you whether they're oysters on the bottom or whether they're shells.

V.J.: My goodness.

D.D.: If they're oysters, he said they got a light that shines on, this is on the oyster now down on the bottom now, it's got a light about the size of the end of a pen shows on that oyster. But the shells ain't got nothing. I went on a state boat one time, I was on the committee on a state boat, and we're out the Choptank River. And we were just looking round, and they had a device there, was a depth sounder, and it'd tell you how deep it was from here to here. Then it would tell you how deep the shells was down in the mud. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: That was a state outfit. Just like a depth sounder, identical. It was a depth sounder in a way, but it would tell you how much water it was from here, bottom of the boat, to down there to shells or oysters. And it would tell you how deep it was from there down to the bottom of the shell.

V.J.: When you were working on the boat, what did you like to have for breakfast?

D.D.: Oh, different -- some guys didn't like things, you know. We had like ham and eggs and things like that. And we had to be particular what we spent for money, you know, for eating, 'cause as far as that, if you eat too high on the hog, you didn't have no money to carry home with you. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: Like I've come home many times with six or seven bucks. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: I dredged on one boat from the fall, last year in the fall, never got home 'til Christmas. How much was my money?

V.J.: Huh?

D.D.: Forty-four bucks.

V.J.: Wow. What did you have with the ham and eggs?

D.D.: Ham and eggs, that was probably sop it with molasses or something like that. Got it?

V.J.: Biscuits or bread?

D.D.: Oh, yeah. We have baked bread every morning. Oh, we used to -- we used to pack the lunches and things on here, and my mother or my sister after my mother died, my mother was sick in the bed with the cancer for seven years. And my sister took over after she died, and she had to -- you had to make bread and bake it every evening for going the bay, we called it, next morning. Okay. Why did we do that instead of buying loaves of bread? Do you know why?

V.J.: Tasted better?

D.D.: No, bread was too high. It was nine cent a loaf. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: Nine cent a loaf. And I only know two guys in them days that done it, that bought loaf bread, Thomas Tyler and Edward Harrison. They bought loaf bread and carried in their bail. And they seen us eating our bread, you know, and they would love to have one of our pieces of bread. And we seen them with their loaf bread, and we would love to have them, and sometimes we used to trade one another piece of bread. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: How's that, trade one another piece of bread.

V.J.: What did you drink when you were on the boat?

D.D.: Do what?

V.J.: What did you have to drink on the boat?

D.D.: Oh, drink? You had plain water. Oh, many morning I've got up, and I mean many, many, many time I got up and you get out -- you got to get out on deck and get some water, put it in your basin, wash your face and hands, ain't ya?

V.J.: Uh-huh (Affirmative).

D.D.: Okay. What did you have to do for to get your water? You had to hunt the broom down wherever that was at, somewheres on deck. And break the ice in the barrel, get your tin cup, what we usually use for to get the water out of the barrel with, get your tin cup, and get full of ice, and full of this and that, and put it in the basin, take your fingers and fish the ice out and throw it overboard and wash your face. Got it?

V.J.: Yeah.

D.D.: Yeah, talking about -- there was a man up Tilghman Island, his name was Captain Sak, he was from the other country, he was a blacksmith Tilghman Island, he was a nice fellow. He was telling me about what he had done in his life. Said Dan, oh boy, I been through hell and was sent back. So I been right in his footsteps. Yeah, we had -- oh, I started to tell you this. Like beans was how much a pound? Butter beans was four cent a pound, little beans, we call it, they call `em navy beans now and whatever they call butter beans now. Well anyway, butter beans was four cent a pound and little beans was three. You had to eat little beans, you eat little beans six days a week.

V.J.: How were they cooked?

D.D.: Cook -- they were nice. They were the nicest beans I ever ate in my life. I believe you can cook beans on a good wood stove and they're better than they are cooked on anything like gas or electric or what. Sure do. Anyway, course I don't think we ever did have dumplings with beans, you know, we still do at some times, cook dumplings in the pot with beans. You ever eat `em?

V.J.: No.

D.D.: Oh, yeah. Put like makeup bread and put it in the pot with the pot of beans. It's really good. Then put a hunk of ham in there. Well we never had no --back in them days, we never had no ham go in the beans aboard the dredge boat. We had what they call the genuine fatback. Streakolean, streakofat. Mostly that's what we tried to get is Streakolean, streakofat. But if it was really tender, I could eat a little bit of that, but if it weren't, I couldn't do it. And of course, as far as -- what you didn't eat, you just leave, and they'd throw it away. But you had to cut your cards like that in order for to have a buck to bring home with you. You get it?

V.J.: Uh-huh (Affirmative).

D.D.: You couldn't have no -- you didn't make no money doing that. Money, money, money, boy, money. I could -- I consider all the first part of my life was wasted. You know what I mean by wasted?

V.J.: No.

D.D.: Work for nothing. Used to put shanty down the spring of the year. If we were going -- first going in business, have to drive the poles for the shanty and put the -- we had a pound, about 100 foot square, and drive them poles all the way around and go to the western shore and get slab wood and nail on the outside to keep from -- you know, washing the back sails off the back of the -- when they're shedding and so forth so they could get everything all fixed up so it wouldn't -- water wouldn't wash the back shells off. Okay, then build a shanty, then build a float. How many? Twenty-five or 30 floats. For how much? How much?

V.J.: I don't know.

D.D.: Huh?

V.J.: I don't know. Nothing?

D.D.: Nothing. We never did get nothing when we started. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: That ain't a joke either. That is a fact. Not one cent did you get from the time, that was -- well it depend on how many you had doing this. Like sometimes you had three crabbers and one man -- the shanty. Okay. You only had four head to do that.

Sometimes you had five crabbers and two head to work the shanty. You had seven head then. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: So anyway, you had more people and, of course, you could turn out faster work with more people, but 90 percent of `em didn't no more know how to carpenter than I know how to fly an airplane. And we never had much to carpenter. In the first place, to start with, there weren't no electric on this island period. You got it?

V.J.: Uh-huh (Affirmative).

D.D.: No electric. You got -- you went to bed with a coal oil lamp, and you got up with a coal oil lamp. And them beans, used to have beans six days a week, and I went with a man had -- either had cabbage on Sunday, or -- I'll bet you never heard of this, he had stewed turnips. You ever hear of it?

V. J.: No.

D.D.: Okay. Done the turnips just like he did the cabbage, cooked `em with a piece of meat into it, cut `em in quarters or whatever, however you want to cut `em. And you cooked `em, turnips. Then what'd you do? Took `em out on your plate, you mashed `em up just like you did potatoes, and you just like you had potatoes and bread on Sunday. That was something extra. His son was cooking during the week and he, the old man his self would cook on Sunday.

V.J.: What was their name?

D.D.: Their name was Tyler. Ed Frank Tyler was the old man's name, and the boy's name was Thomas. Thomas was a nice boy as ever lived. But that old man, he was grouchier than a -- oh, Christ, he was grouchier than a jimmy crab. You know, there is people like that. There's people that's grouchy a little bit, and people grouchy a whole lot, and people mean. And I've seen `em all. Well I seen `em this way too. I had an uncle my brother went with, dredging oysters this is. Okay. He wouldn't -- my brother

wouldn't -- he said he'd go to the poor house or beg his bread before he'd ever go with him again. Well anyway, I went with him, and he was one of the nicest fellows I ever went with. So I don't know whether it's you causing the strife or who it is, but one of you's the cause of it. But I never did, I never did have no trouble with nobody going with me. I had a lot of boys from Tangier go with me, Tangier Island. Everyone of em's dead that went with me but one, (indiscernible) Tangier in Crisfield and wherever. I had a lot of different guys go with me. I was -- I think I was about 30 some years old when I got my first Skipjack. Her name was the Fannie L. Daugherty. You spell that Daugherty like D-A-U-G-H-E-R-T-Y. Okay, then I had -- I bought the Skipjack Annie Lee for my brother to go in so he could make a buck. I made two or three bucks with her, but I didn't make much 'cause I had to spend a lot on her. And --

V.J.: How many crew members did you have?

D.D.: Well when I first started out and I first got the Daugherty, my son was 12 years old, and another boy was 12 years old, and another guy, he weren't as good as neither one of them boys, and he was about -- I guess he was 20, Reds them called him, he got drowned in the sound there. But anyway, had three head. I dredged with my cousin, John Tyler, whole winter with three head. Used to be, you know, if your boat's laying out this way, the dredge that comes up on this side comes up on her back, they call it. Okay. You had to take a stick and turn her around so she'd come up right so you could dump it out, the load out, when you got on deck. Okay. When we went Tilghman Island, I went Tilghman Island, that Cap Sak I was telling you about a while ago who said he'd been through hell but he was sent back, he could make a dredge, no fooling, had him to make -- after I went up there, had him change all my dredges, he could make a dredge that would not come on her back, no fooling.

And it was much nicer. I mean you didn't have to get that stick and push. That was sometimes a hard job. I've turned the drudge, helped dump it, gone on the other side and helped dump that drudge, help pull that off, then come back on this side so you'd be ready to turn the dredge on that when the dredge come again. How long did that last? From the time I've done that many a day from the time it come light until the sun went down. Not like -- they work half a day now and they're in and in the bed and all that stuff Oh, boy. Can't believe it. Although, I did, I was used to getting them -- I worked -- I've crabbed for like, okay, start off like this. All the week for how much? How much -- the whole week now I worked, and how much did I owe? Say two-forty. All right, how'd I do that? I've told that to people, you know, this day and time. Say how'd you do that? Work for no more than that? Well in them days, plenty times you start off in the spring of the year for half or three-quarters of a cent a piece for crabs. All right. The end of the week, these crabs, the first going off of the year, they're local crabs we call 'em, they stay over the winter. And we catch them and we'd have like -- oh, I'll say the average day you catch five or 600 or something like that, the first going off of crabbing. And when that was over with, well you didn't catch no crabs, nothing 'til crabs come in June. Okay, the little crabs, they get big, big, big quick. No use to ask me how quick they get big, overnight nearly, crabs does when they do come. Well anyway -- what was I working on? I was talking about how -- I forgot what I was going to say, which is easy for me to do now at my age. Which I ain't too old.

V.J.: Got a birthday coming up?

D.D.: I got a birthday coming up the 19th. I'll be 91. I seen many a norwestern blow, yes, sir. But I never thought I'd ever come to this, blind. But I did have three sisters. I had three sisters was blind before they died. I had two sisters believed to be 96.

V.J.: Did you like to put cheese in your coffee?

D.D.: Pardon?

V.J.: Put cheese in your coffee? I hear some people on Smith Island put cheese in their coffee.

D.D.: Oh, no. I never did. Yeah, I have done it way back, but I don't do it no more. But oh, yeah. That was the great thing back in them days to get a piece of cheese to put in your coffee. Listen to this. Talking about making money and spending money and whatever, listen to this. I was in the big store one time. Why that used to be called the big store, I don't know. It's changed hands so many times now, Christ, it's changed hands more times here lately. But anyway, I was in the store, and this here guy had a wife and a grown son. And he come to the store, get his breakfast. This is in the big store now. And what'd he order for breakfast? Now this is for three head. I don't know whether he had something back there he give to him or what, but he didn't give him much out of this what I'm going to tell you. He got nickel's worth of cheese, butter was 72 cent a pound, we called it firkin butter back there in them days, that was nice, best butter we ever had in our life. And got nickel's worth of cheese, nickel's worth of butter and one egg for three head. Got it?

V.J.: Uh-huh (Affirmative).

(Laughter.)

D.D.: Oh, and the time, and even when he died, he was counted one of the wealthiest men on Smith Island, other than the storekeeper. But anyway, what was he worth? Make a guess.

V.J.: What?

D.D.: He was counted wealthy.

V.J.: Yeah.

D.D.: He was worth 700 bucks. My next-door neighbor, Frank -- do you know Frank Dize?

V.J.: No.

D.D.: Well he's the one that worked, he's a road supervisor on the island here, and he used to run the mail boat and run on the mail boat for years with the Whitelocks. Then after the Whitelocks died, he bought him a -- and run for years and years. But he quit it now. He's retired on the -- I say he's retired, he's still road supervisor over here. He gets money from -- like okay, the state charges us \$40 a year for trash. Garbage you call it, I guess.

V.J.: Yeah.

D.D.: Okay. He gets paid for --from the state and charges the people too for carrying it up there to the garbage place. Oh, boy. I seen a lot of things in my day, no fooling. I have dredged on that boat that Russell's got up there, the Catherine, too. I dredged on her two or three years.

V.J.: Did you ever have a boat with a gas stove on it?

D.D.: I was thinking. Yeah. Yeah. We did. Last going four, five years dredging we had a gas stove on it.

V.J.: When was that?

D.D.: Pardon?

V.J.: About when was that? Do you remember the years?

D.D.: Oh, boy. Golly. It's been about --I'd say it's 35 years ago. And we had a gas, we carried the gas tube on deck. And, of course, the gas stove. We used to go to bed overnight with a wood stove, you know. Of course, you had to put the wood in the stove when you went to bed, and wake up every morning, and boy, talk about cold. The darn dredge boat's cold, you know, even if you got fire in the cabin. Bunks there and that wind comes out them bunks, a three-sail breeze, as they say. Well anyway, we go to bed with a fire in the stove and wake up and she'd be out and she'd be colder than a stone in there. But anyway, after we got this here gas, we -- the oven and turn it down low, boy it was nice in there, nice in there. They always had oil lights, you know, aboard the boat. I say always. No, you didn't. Last going off, I had electric lights aboard the boat. I had battery and well, we used to when we first started with batteries, we had six volts.

And they don't use six-volt batteries no more, period. I say don't use `em. Yeah, these golf carts use six-volt batteries in them. But they got so they ain't using them in general for, Christ, I guess 35, 40 years since they used six-volt batteries. We had -- then that changed from six-volt batteries to 12 volt. And we had to get 12-volt bulbs. Then like, okay, when I got the big boat, I had the Henrietta Frances, we had 32 watt bulbs, or 32 volt batteries, you know. So we got 32 watt bulb for that. So last going off, I had 110. I said well I had 110 two ways. Might not even heard of one way. This current you got in a house is A/C. That current I had aboard the boat was D/C. And if you had something had D/C -- had supposed to run on A/C current, and you plugged her into D/C, boy when you plugged her into that switch, that was good bye her, that was it. That was -- no more good. It would burn her up in a twinkling of an eye.

V.J.: What kind of oil did you use in the lamps?

D.D.: Oh, used regular kerosene.

V.J.: Kerosene?

D.D.: Yeah. We had nice lights in the last going off of our days. In the first going off, we had them old glass lamps you move on the table or on the stand or something like that. But last going off, we had them mantle lamps they called them. Well a mantle lamp will put out like equivalent to about 150 watt bulb. And we had as many as three of them when my mother died. My mother was sick in the bed with the cancer for seven years. What did she eat? We boiled her beef, and she dipped the bread in the beef broth, and that's all she ate. I had another aunt, another woman, a aunt, my mother's sister that she eat rice last 12 years she lived, she ate rice, nothing but rice. I eat rice every morning now for breakfast, every morning. That's about as good a thing as you eat. Well in the first place, I can't see how to pick up nothing, or eat nothing or nothing else. I just keep going for that spoon that I'm picking this rice up every morning. And for to chase that, whatever, all over the plate, I'd rather just have rice and forget it.

V.J.: Did you ever have rice when you were working on the boat?

D.D.: I think one or two times, we did have some rice. Oh, yeah, we used to have it once in a while. Of course, my mother used to cook it, she used to cook -- she had a pot about so big around, and about that tall. She used to cook that full of rice on the coal stove every night so we'd have rice for breakfast. We never did, when my daddy was living, we never did suffer for something to eat.

V.J.: Did you put anything on the rice?

D.D.: Pardon?

V.J.: Did you put anything on the rice for breakfast?

D.D.: Oh, yeah. We had anything in that -- my dad had cows, and then we had hogs. We had as many as 25, 30 hogs at a time, sometimes 10 or 15 cattle. We got without beef, we'd kill a cattle. We got without hog, we'd kill -- I ate so much hog meat when I was a youngster, I swore I never would eat no more. But anyway, there's a lot of people that didn't have that because -- you know how I know it? We used to have what we called a corn house we kept the corn in. And then we stored the meat out there, hung them up on nails, you know, around the side. My mother would -- I don't know what they call it, some kind of cloth looked like skeeter net, something like skeeter net on this meat, you know, so flies wouldn't blow it. We put it out, keep it out in the -- we called it the corn house. Anyway, we'd hang that out every day, good sunshine day, for the sun to shine to dry that meat out. I don't know what it was for, don't ask me. Okay.

V.J.: Did you have a garden?

D.D.: Oh, yeah. Wait a minute. I'll get to that in a minute.

V.J.: Okay.

D.D.: This here meat, we hung that out there to dry and we'd forget it at times. You know, that meat never did get back in that corn house no more. I guess you know the story on that, don't you? Somebody else gathered it. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: Yeah. Yeah. Oh, yeah, did we have a garden? We had one of the best gardens on Smith Island. Still, it's still there. We still own it. We're still trying to get it straight now. The will was left that the longest liver got the Dize property. So I happen to be the longest liver, but I don't know whether I'm lucky or not 'cause we're having such a time over it. And time has changed so much about how it used to be. Oh, when my daddy got the first Dize property, I don't know where it was or how much it was, got five or six different lots up there now. When he got the first property up there, how much were his taxes? Less than a buck.

V.J.: Really?

D.D.: How's that? How much is it now? Three-hundred and thirty-four. Got it? We got a note this year a couple years ago that taxes are going up \$40, three different lots that we got, the taxes gone up \$40 on three different lots. So see it more and more all the time, everything. When they first put the sewer down on Smith's Island, they swore it never go no higher than \$47. It's already 105. See what I mean? I have four sewers to pay every quarter. I got two Tilghman Island and two here. Got this one and the one up north end, we call it, Yewell, whatever.

V.J.: What did you grow in the garden?

D.D.: What did we grow? Oh, boy. We growed anything and everything, I'm telling you. Damn if we couldn't grow it too. We growed -- we had something I bet you never heard of. We had a gooseberry bush. Did you?

V.J.: Yup. I've heard of it.

D.D.: You ever had one?

V.J.: No, I don't think so.

D.D.: You ever hear of 'em?

V.J.: Yes.

D.D.: They're little tiny berries, I don't know, they weren't very big, weren't but so big. But it had little sprigs around `em like cantaloupe has them sections, you know. But they never had sinks like cantaloupes. They were smooth all around `em, but they had dot, dot, dots all around `em. But when they weren't ripe, oh boy, they were sour as wigs as we used to use the term. And but when they got ripe, they were good. And we had peach plum. I bet you never heard of one.

V.J.: No.

D.D.: God darn, you talk about good. Let me tell you a story on the peach farm. My cousin and his friend, their sisters, they were coming along, you know, and none of `em were -- the boys used to come down the house. And they decided before they come in the house they'd jump over the fence and get a plum. And when they jumped over the fence, when they jumped over the fence, so they thought, it was my mother approached `em with a stick and beat the packing out `em. Okay. And when they come in the house, both of `em was laughing so much that they decided -- they couldn't stop laughing. Everybody wanted to know what they were laughing at, they couldn't stop laughing. So by and by, they got their breath and so forth. And they said before we come in the house, we decided we were going to snatch a plum. We jumped over in the garden and were gonna get this plum, and said Aunt Mag -- my mother was called, named Maggie, and they called her short for Mag. They said Aunt Mag, Aunt Mag beat the devil out us with a stick. We said wait a minute now. I don't think it was my mother, the girl said, I don't think she's been outdoors. So they said well, we ain't got nowhere to go. All you got to do is open the door and ask in the other room, you know. She opened the door and said Ma, have you been outdoors tonight? No, ain't been outdoors. Somebody -- I told you hasn't been out. It was another woman was stealing the plums, and she was the one beat the hell out `em. (Laughter.) I swear, you can run across some great things in life, can't you?

V.J.: That's right.

D.D.: Yes, sir. Another woman was stealing the plums. And not only that. This woman, my mother died and my brother was staying there to the house, and we had a nice black walnut, we had black walnuts grow on the tree there. The nicest ones I've ever seen. I've seen them over to (indiscernible) they were the nicest ones I've ever seen in my life. Black walnuts I'm talking about now. And one woman from Smith's Island, she's dead now, been dead a long time, she used to come there with a wheelbarrow, and fill her wheelbarrow up with black walnuts and go on, wouldn't ask nobody nothing. I swear.

V.J.: Did you have figs?

D.D.: Fig?

V.J.: Figs.

D.D.: Figs, oh yeah. Golly, we had a bunch of fig trees. We had a Greek brother-in-law, and he lived on the mainland wherever he lived, Pocomoke, Crisfield, Salisbury, and up in Delaware, two or three different places. And when he come, he always come home -- to come down eat at our house. And when he come home, one of the first things he'd do before he went in the house, go down to the fig tree. He loved figs. He never had a sick day in his life until about the last year he lived. And the last year he lived, he had trouble with his legs. He had sugar. And I've seen his legs just as black as never. And this and that, finally had to have the leg took off and he was back in the hospital again, back in the hospital again. Oh, he's in the graveyard. He's been dead a long time. And my sister, his wife, she had -- she went blind too about two or three years before she died. And she

done the cooking for him. Oh, he made good money. He had a trophy for working Sparrows Point, being the best steel roller at Sparrows Point. That was a right good thing. But, of course, they paid nothing to anything -- no pension or nothing like that back in them days. He had the trophy for best steel roller in Sparrows Point of all the thousands that worked there.

V.J.: Getting back to your garden, did your family preserve, can the vegetables and fruit?

D.D.: Oh, yeah. We had something now I bet you never heard of besides -- I mentioned gooseberries, but did you ever hear of ground nuts?

V. J.: No.

D.D.: About like a small peanut, and it grew right up in the ground. I don't know whether it's two or three twigs had the, you know, sprout up from `em. You pull `em up out of the ground and shake `em off, or sometimes we'd wash `em off. And I liked `em, they were good. They were good to eat. They used to grow in patches all over our garden. We had beets, and we had watermelon, cantaloupes, and string beans, butter beans, we had most everything, onions and cucumbers, we had lots of different things in the garden. My uncle planted one of them places we had up there with sweet potatoes. He only planted part of the yard, and we had -- our kitchen was 14 by 18, and he give my daddy, I don't know what part he give my daddy, I know he never give him more than half, but we filled that kitchen up until like the roof that went up like that, it was about three foot up the roof the sweet potatoes was, and we had planks across the doorway with about that high, they were to the top of that plank and up to the -- out kitchen what my uncle give my daddy just for let him plant `em there.

V. J.: Wow.

D.D.: Did you know that sweet potatoes, this is Hammond's I'm talking about, them red potatoes. They ain't fit for nothing, only make syrup, some kind of syrup into `em and eat with something like that on a Sunday or something like that. But anyway, these Hammond Potatoes, they were something good, I'm telling you. My mother would bake them, and where she'd stick the fork into `em to turn `em over, that syrup would run out of them, get on the bottom of the oven, and she had to turn over, she'd scrape that oven and get it off and dump it outdoors. But they were nice potatoes, I'm telling you. Oh, by the way, did you ever eat any fried sweet potatoes?

V.J.: Fried? No.

D.D.: Oh. You ain't eat yet then.

V.J.: Did you carry them on the boat?

D.D.: Fried sweet potatoes. No, we never did do it on the boat, but we've had `em home many a morning. Fried sweet potatoes I tell you. Cut `em back three-eighths of an inch thick, slice a sweet potato, put it in the skillet -- oh, yeah, that's another thing. There weren't no such thing as a skillet back then when I was a kid. What was it? What was it?

V.J.: What?

D.D.: What was a skillet back then when I was a kid?

V.J.: Frying pan?

D.D.: No. Wasn't a frying pan either. It was a spider. Spider, my mother had one spider with three legs on it. Got it?

V. J.: Yup.

D.D.: You ever see one?

V.J.: Yup.

D.D.: Yeah, well, then I don't know where it got to, but darnn if we didn't have it. But anyway, we had a pot, I don't know what you call it. You've heard pot bellied this, that or whatever. Okay, we had a pot and had a belly on it. With your dampers we call `em, okay, it had a small damper, little bigger, little bigger, little bigger. Well this here belly that stuck out of the bottom of that pot was -- nothing like as big as the pot was. It was about so big. And I don't know which one we had to take out. Seemed like to me it was a second one we had to take out for to go down next to the fire. You get me?

V.J.: Uh-huh (Affirmative).

D.D.: This was a wood stove or a coal stove either one. She was a big cook. And we cooked these -- anything cook in there overnight like hominy. You ever eat hominy?

V.J.: Yeah.

D.D.: Okay. You like it?

V.J.: Yes, I do.

D.D.: If you cook it right, it's good.

V.J.: Uh-huh (Affirmative).

D.D.: I still like it. But anyway, most of the people don't know how to cook it, especially now days. I used to go with a man, my uncle, on the boat. We used to have hominy for breakfast, sometimes have it for supper. And I don't know how he did it and I still don't know. He could brown hominy in the can. I don't know how he done it, but he could sure do it. He was a nice man, nice -- good cook too. We had a guy going with us, he was in World War II, he was on the same boat with us. And when he gets through cooking and sometimes things left, he'd say, and he be getting things straighten for to wash dishes, you know, and this guy was in the war --

(END OF TAPE A.)

(BEGIN TAPE B.)

D.D.: -- no he ain't hungry, you eat. No, he said I ain't hungry. I'll never forget the times he said that we were so hungry over there in them trenches and nothing to eat and nowhere to go to get nothing. Days and days he said they'd go without something to eat. He was a nice fellow too.

V.J.: What was his name?

D.D.: Curtis Bradshaw. He lived Tylerton. But he's been dead for years and years. He weren't too old either. He weren't much older than me, he was a little bit older than me. But there's only one guy left -- no, two guys left. One's Crisfield now and one's left here that's my age that was born and raised on Smith's Island. Tawes Jones, he lived down in the field, we called it -- Yewell, rather. And Bigham Whitney, he lives down in Rhodes Point here, the upper end. They're the only two living that's my age lives on Smith's Island. I think there's a woman just died was older than me. Whatever her name was, Miranda. She was a Bradshaw until she got married, but she married a Evans. Oh, I'll tell you a joke about Miranda. She used to come in the big store, used to come in back end of the big store. And the guy running the store, he loved to joke too as well as she did. She was a regular client, Miranda was. Said her husband was named Harry (indiscernible), and said me and Harry had a ball last night. This is Miranda said it to the storekeeper. Said you did? What you mean, had a ball? Said we had a Pepsi and a Coke, I mean a Pepsi and a cake. Got it? Had a Pepsi and a cake. By the way, he was one of the first ones, he

was the first one ever have a new car on Smith's Island. How much it cost? Brand new he got her, brand new. How much?

V.J.: When was it?

D.D.: Huh? Chevrolet, four-door Chevrolet. How much?

V.J.: How much?

D.D.: Six hundred. That's the last 600 he ever had, I think. Somebody said that he had, he got a player piano to put in his house. And what he got this player piano for to put in his house, and also what he got the car for so when the field (indiscernible) shifted the car. Playing the piano, you know. You had to pump this piano with your feet, you know. She wasn't like -- in fact, there weren't no electric back in them days. I guess, I guess I was 35 or more years old before there was any electric on the island. I build a boat one time, 43 foot long, 10 1/2 foot wide, and everybody saying would love to had her. But anyway, I build ever inch, ever board, ever hole by hand, and weren't no electric, no electric planes, no electric saws on the island.

V.J.: What kind of stern did she have?

D.D.: Pardon?

V.J.: What kind of stern did your boat have?

D.D.: What kind of what?

V.J.: Stern.

D.D.: Stern, round stern.

V.J.: Round stern?

D.D.: Oh, yeah. That was the thing in them days, you know. But I never, if I built 100 boats again, I'd never build one with a round stern because too darn much trouble.

You're talking about troublesome, they are trouble from start to finish. Well anyway, you put one of the square stern in, nothing to it. Man, anybody can put a square stern in a boat. But oh, I -- her keelson out. Okay, this is her keelson. And you cut this part of it out, and the top part of it, inch and a half of it for to nail the bottom to, you know, cut a part out and throw it away off of this side of the keelson, and part on that side. I done that all by hand with a foot -- and a chisel. Every bit of it. You're talking about doing some work. I've done some work in my day. I didn't do like Jerry (phonetic) does now days, go to work and come back home. Plenty of days, he's in the bed before 12:00.

Back in the bed. When we got home sometimes, many, many times I walk through the house and the sun was down. I been crabbing Holland's Island. Many evenings 5:30 in the evening, and it take me two hours to come from Holland's Island down in my slow boat to China. Oh, by the way, Jerry's boat cost -- his boat and engine cost how much?

It's a scraping boat.

V.J.: I don't know.

D.D.: Cost \$17,000.

V. J.: Wow.

D.D.: Okay. My scraping boat and engine cost how much? Fifty-five bucks. Scraping boat, bought her from Deal's Island. And, of course, naturally she was -- bought her from Deal's Island, of course, she had to sail too. And I get \$50 for the boat, and I bought the engine down near Rhodes Point. She was 1927 four-cylinder Chevrolet. And I took two spark plugs out her and run her on two cylinders. And she run all day long for less than five gallons. I later on scraped with her. When I first got her, I didn't scrape. But I scraped with a sail. And that was against the law -- used to be against the law to catch

crabs with an engine, you know, just like it was against the law to catch oysters with an engine. You catch oysters with an engine now two days on a dredge boat, but you can't catch `em no more than two days. They can arrest you for it. But anyway, they tried to get this law through dredging, get back dredging oysters, they tried to get this law through so that all kinds of power boats and everything could catch oysters in the Chesapeake Bay, anywhere, all over the Chesapeake Bay. And Randolph Harrison was a legislative man to Tilghman Island. And we were up there talking one day, and we got to talking about it. And he said darned if that law ain't going through too, ain't nothing to stop it. And I said what do you mean ain't nothing to stop it? I said it's a cinch to stop it. How you gonna do it, he said? I said you put in there these words, I said if she ain't got a bow split and a centerboard, she can't do it. And that's the only thing saved it. If every boat on the bay could dredge oysters, they'd be everybody dredging. By the way, let me give you an oyster catching story. We dredged up Chesapeake Beach, you know where that's at? V.J.: Yeah.

D.D.: Right across from Tilghman. Okay, we're dredging up there. So anyway, just below Chesapeake Beach, there's a Navy place down there. And these guys from there used to come up to the Rod and Reel, they call -- that was the place that -- it was a big restaurant, and a big take-out place every night, and they had Victrolas and things in there, slot machines. But anyway, we dredged oysters over there for I don't know how many years we dredged up there. And we stayed there Chesapeake Beach to Rod and Reel. So anyway, these here guys, these here Navy guys come in there and here these guys are catching all these oysters, you know, and they decided they were going to rig up and go catch something. And they got their dredge, and they never had no power, but they were going to row the boat around, you know, and drag the dredge and catch these oysters. Well anyway, they never seen it done. So they were telling the guys about they went oystering they said today. Yeah, you did? How'd you make out? Not too good. Said they weren't biting today. Got it? But anyhow, said they ain't biting today. What you mean they ain't biting? Said they just wouldn't bite. We never caught none at all. Come find out they're dragging this dredge around, they never had no bag in it to catch the oysters, never had no bag in it. And they were figuring on the oysters biting. Lots of things happens in life that you don't think could really happen. I swear.

V.J.: When you were working on the dredge boats, did you eat dessert with your dinner?

D.D.: Pardon?

V.J.: Did people eat dessert with their dinner?

D.D.: Oh, yeah, yeah. Boy, boy, boy, you said it then. You said the big word. Like, okay. My father-in-law was cook on the boat that I had for along time. And we used to have, if you've never tried one, you want to try it sometime. Not bread pudding. Have you eat bread pudding?

V.J.: Yes.

D.D.: Okay. Bread pudding, and it's good, it's cracker pudding. Have you tried that?

V. J.: No.

D.D.: All right. Bread pudding positively as good as cracker pudding. And that's one thing we had. We had a pudding dessert every day at dinner. He was a good cook, my father-in-law was. Well he was a very good cook. Now eat, you talk about eat now. Some people what they could do. Now you listen what I'm going to tell you. We had a,

we'll call it a skillet or a spider or whatever. We had a spider about that big. Of course, naturally, it's only so deep. We go there to Crisfield, we catch our oysters and come to Crisfield, and then you have to wait around to see `em go by and so forth. Well anyway, been there this morning and we never sold `em yet. And everybody been up around the Cozy Corner, we call it, buying drinks and eat or whatever. I don't know whether they were selling sandwiches then or not. Used not sell `em. But anyway, they finally turned it into an eating place too afterwards. But anyway, a lot of boys been up around there eating. My father-in-law, he was cook, and he -- I don't know how many, I guess it was at least three pounds of hot dogs that he cooked was in this spider piled up with a round on it. Anyway, one of these guys was with us, he's been up the Cozy Corner too with everybody. Don't know whether he eat, how much, nor what he eat, or if he eat anything or not while he was gone. But anyway, all the rest of the boys that come to dinner, and some of `em eat one hot dog, and some of `em never finished their hot dog, left it in their plate and so forth. And this here one guy eat every darn one of them hot dogs was left in that skillet. Every one. Listen to this. My father-in-law said to him, his name was Granville -- said Granville, how was your doggie? Said they weren't very good, they were too hard, I had to chew `em. (Laughter.) I swear.

V.J.: What was your father-in-law's name?

D.D.: Well it's a story about his name. He run away from western shore, run away from home, come over here to Smith's Island and went out dredging with somebody. And his name was Charlie Kitchen.

V.J.: Charlie?

D.D.: Charlie Kitchen. Okay, so when he left home and come over here, he changed his name to George Lewis. So all the while, he died there, he died George Lewis. I don't know what they got on his tombstone tell you the truth. But anyway, he was George Lewis. Oh, when his kids went to school here, like the Kitchens up there? Okay, when the kids went to school, they used to kid them `cause their name Kitchens. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: Oh, used to poke fun of `em `cause their name Kitchen. Have you heard that Dolly Parton, that coat was made of colors?

V.J.: Uh-huh (Affirmative).

D.D.: Yeah. Well when her mother made this coat, that was all she could *afford*, and of course she made the coat out of many colors of goods, you know, and all the kids in school made fun of her. I bet you they don't make fun of her now.

V. J.: Right.

D.D.: I heard how much money she was worth about 10 years or more ago. How much was she worth?

V.J.: A lot, I know.

D.D.: Yeah, 80 million. I told -- I said if I was her, every darn one of them that poked fun of me, I'd write them a letter every day. What was that name you said you were with? I've heard your name before, but I forgot.

V.J.: My name?

D.D.: Yeah.

V.J.: Jenkins. Virginia Jenkins.

D.D.: Jenkins. Yeah, yeah. Sam Phillips over the western shore, he married a girl there name of Nellie Jenkins. She was a nice looking girl, and Sam died early. Oh, boy, he died

earlier than my boy died, Gilbert died. He died, I guess Sam wasn't over 50 when he died. He had same darn trouble Gilbert had, kidney trouble. I say kidney. Liver. Sam's was kidney trouble, and Gilbert's was liver trouble. But boy Gilbert made some money in his day. He was shrewd everything, everything he done. He was one of the first boys went with me on my dredge boat, him and -- what was his name. The other boy died too, about same time he did. I can't think of his name. He was a Bradshaw down in Tylerton.

Merle, Merle Bradshaw his name was. And then Will Red, I forget what his first name was, or what his real name was, Willie -- yeah, his name's Willie Evans. But they called him Willie Red, I don't know, because he was red-headed and so forth. But anyway, they come up with some kind of name. By the way, before you go, I think the pictures is in the other room. We got the pictures of the Martha Lewis, and I don't know whether we got the pictures of the other boats or not that we had. I know we got a picture of the Henrietta Frances, and then I've got the picture of the Marylander. The Marylander, she was 157 foot long. She had twin diesel engines in her, 350, and pilothouse control, and I'm telling you she was ready. Oh, she had telephones from one end over to the other. She was a government-built boat, you know. That's right, telephones from one end over to the other. Oh, by the way, I was going to Norfolk one night, and my steering give out. Like she steered, but with a lever about as long as my finger. And, okay, I don't know which way it was, but she steered that way, but she went this way. You did this way and she wouldn't cut in.

But anyway, now this is where the telephone come in. That telephone down in the engine room, down in the other room too, I told my brother, I said you go down there and when I tell you, you hit the -- you had to do it with a screwdriver, you couldn't do it with your finger, it shock the devil out of you. But anyway, I said when I tell you to hit that, you do it. And when we finished going in Norfolk with it, with no steering only one way. But anyway, she was a nice boat. I mean according to all other boats I was on.

V.J.: Got another question about puddings. Did you ever have rice pudding?

D.D.: Oh, yeah. Had rice pudding. Rice pudding ain't as good as cracker pudding. It's good, but I've eaten, my mother used to make rice pudding. She could make good rice pudding. I tell you, there's, as the fellow said, there's rice and then there's rice. You got it? It all depends on how you cook it. That's like I was saying about the Skipjacks.

There are Skipjacks and then there are Skipjacks. And then there are Skipjacks again too. Yeah. Like okay, that like -- are they doing anything to the museum up there now with boats?

V.J.: Yeah.

D.D.: Are they building any, rebuilding `em?

V.J.: Yes, they are. Rebuilding Old Point.

D.D.: The what?

V.J.: Old Point.

D.D.: Old Point?

V.J.: Yeah. She's a crab dredger.

D.D.: Oh, I was getting ready to say, crab dredger, the Old Point. Never heard of her. Although there's a lot of things like these fish steamers they used to have over the western shore here, Reedville, Dora May, there are a lot -- got a lot of names from the Eastern Shore. Then there was boats, remember the steamer on the bay, Pankatank?

V.J.: Uh-huh (Affirmative).

D.D.: Do you remember?

V.J.: I don't remember, but I've heard of her.

D.D.: You've heard of her, okay. How about Jaffa?

V.J.: I've heard of her too.

D.D.: All right. How about Three River?

V.J.: No, don't know that one.

D.D.: Three River run from here to Crisfield, Baltimore, down to Virginia and all them places. Well -- oh, and Cambridge. You've heard of her?

V.J.: Yeah.

D.D.: Okay. She run up and down the bay here. I had a friend, I went with him on -- he had a boat, and I went with him when I was a youngster that was on the Three Rivers when she burn up. She burn up to Cove Point about halfway to Baltimore. And she burn up. Oh, what do you think saved him?

V.J.: What?

D.D.: A casket.

V.J.: Really?

D.D.: They throw things overboard for to grab hold of, and he grabbed a casket.

V.J.: Wow.

D.D.: That's only thing saved his life. He had a lot of things happen to him while he was living. He had an oyster tub -- lug they called it, rope broke on it and oyster tub fell and hit him on the head. And he was walking up the road there on the back road just on this side of the big store we call it. And the lightening hit him and knocked him out. But the way, do you know I seen on television, did you know 75 percent of the lightening hits people that don't kill `em?

V.J.: No, I didn't know that.

D.D.: Yeah, 75 percent it don't kill `em and they come back to even if it knocks `em out when it first hits `em, they come back to. I can't get over it, you see that on the news, television rather, about that guy killing his son and daughter and wife with a hammer. How about that?

V.J.: Yeah, that's horrible.

D.D.: You can't believe somebody can get that mad, can you?

V.J.: No.

D.D.: Huh?

V.J.: No, it's hard to believe.

D.D.: That takes the cake. And then kill all them other people. I swear that takes the cake of anything I've ever heard of That's right. Kill `em. Oh, you didn't get the last of it what they done to `em. Kill `em with a hammer and put `em in a tub of water face down so he was sure they didn't come to. Oh, God darn, swear to Christ, I can't get at people like that. Some people are sick.

V.J.: Yeah.

D.D.: Some people make something out of nothing in life. You take that fellow we're talking about while ago, the man that I went with. Second man I ever went with dredging. I say second. I don't know whether second or first. But anyway, we're over to Nominaw in Potomac, and we went out to go dredging. That's when it was against the law for to dredge with a push boat. And we got out there, it was raining, drizzling rain, it wasn't

pouring down, it was just a drizzle, solid drizzle, never did stop. So anyway, they stayed out there, everybody did. And about 11:00 -- seen `em lower the push boat, sees him lower the push boat and push in and out like a dredge boat. Lower the push boat and went in. Then by and by another one would go in. By and by another one would go in until they all gone in.

So the boat that I'm on with this here ornery captain that I'm talking about, he's still out there. Oh, there's something else. All them other guys that stayed out there, which I never did know `em not to do it. Only this boat that I went on, this boat that I was on then, it allowed `em to go down the cabin, you know. They were down the cabin out of the rain with their oilskins off. Nothing to it, you know. Okay. We're on deck, and he wouldn't let us go down the cabin period. And darn if it doesn't -- it gets chilly standing there doing nothing, you know. You can work, you can work up a sweat. And you go down the cabin you'd be warm. He wouldn't let us go down the cabin. So he stayed there 'til everybody was gone. They were in the harbor now -- and we were still out there. By and by, all of a sudden, he said okay, let's lower this damn boat, he said. Well anyway, I don't know how come to do it, I was the middle of the boat man. You see you had to keep her -- if you didn't keep her on a -- she'd capsize this way or that way, you know. So anyway, they found out a way later on for to do that, heist `em up and you didn't have to hold them on their feet.

But anyway, I was the middle of the boat man, and I was going to turn this here guideline loose they called it, in the middle of her when I hold her on her feet and keep her on her feet 'til she hit the water. Anyway they said we're going to lower the boat, you know, and somebody got to each end of her for to lower down. And anyway, I don't know until this day what happened. I didn't undo the guideline. Well this here, they have two davids sticking out to heist the boat up to, and there's a board to go across from one of them davids to the other. Okay. That's just the guideline that held this boat on a level with, on her feet we call it, was -- in the middle of it was the eye bolt for to hold her, you know, after we got her up, hold her on her feet. So hollered to lower this boat, and I didn't undo the guideline. I don't know why until this day, I didn't know. But anyway, them fellows, they started lowering the boat, they started lowering her real fast, you know. And boy, it went down and this strong back they call it to go from one of them davids to the other was a thick board about two and a half inches thick and about so wide, 10 or 12 inches wide. And when that rope come tight, that strong back broke in two, boy oh boy. Now you talking about -- the fellow said, giving me Jessie. Now he give me Jessie, that man did, the Captain did for me not -- they call it tending to your job. Well anyway I still say I don't remember why I didn't have it undone. But anyway. I was just a kid too, you know. I imagine the average guy would've probably throwed me overboard or something, especially in them days. If you know what I told him, I told him I'm damn glad. I wish you'd had 100, I wished you'd broken every one. And he never, you know, he was nerve enough not to say nothing back to me. Yes. I was. I was really glad of it. Everybody all stand the cabin -- out in the rain. Then when they went in, they never had to put on no oilskins. All they had to do was do what they gonna do and jump down in the cabin, you know, and whoever was steering the boat had oilskins on probably, but they didn't. And we were out there with oilskins on and they wouldn't let -- and it's freezing, and they

wouldn't let us go down the cabin. I started to say I hate him to this day, but the fellow said we'll just let him rest wherever he's at. But anyway, I still say it's ornery for anybody to do anything like that. Don't you?

V.J.: Yeah.

D.D.: Yes. I mean genuine mean and ornery with it. I was going to get her to show you the boats in there before you go.

V.J.: Yeah, I'd like to see them.

D.D.: I guess they're still there. I don't know. I ain't seen nothing in so long. I can't see. What is this I see here, your legs or something?

V.J.: Yeah, and the pad that I'm writing on, my note pad here.

D.D.: Oh, yeah. I can see that hot water heater. I can see that. That's white. But I can't see the refrigerator over there. Some days I can see the refrigerator. Some days I can see it a little better than others. I can just -- a little bit of the color of the carpet.

V.J.: Can I ask you another question about Skipjacks?

D.D.: Yeah.

V.J.: About when you grubbed up, how did you carry eggs?

D.D.: Oh, well. You paid for the grub out of the boat -- out of the amount of money you sold for. And the boat got -- well if you lived on Smith's Island, they took out a fourth for the boat before Christmas. Wait a minute, I'll rephrase that. They took out a third for the boat before Christmas. And if they got their boat bills and things paid, after Christmas, you only took out a fourth. But when I went to Tilghman Island, they didn't do that.

They took out a third for the boat the whole winter straight through. Well the reason I moved to Tilghman Island, I worked up there several years before I ever moved up there.

And I heard one of these guys say that there was more -- in Choptank River he ever seen in his life. And I had two dredge boats. And I said the difference between the third and a fourth would make you a good living. So that's how come they moved to Tilghman Island. So I did, I made good money doing that. But I didn't make half the money that I did when I started -- grain. And there was many a week when I had the big boat, darn if I didn't have between five and 6,000 bucks. I mean was mine. That weren't the crews'.

You see when you dredge oysters, the crew gets the money. I said gets the money, the captain and a third makes half the money, but still you have so darn much to spend on the boats, that you spend it right back on `em, you know what I mean. And the crews got just as much money as you have in the end. Yeah, like I was saying, a boat -- I mean a person's wages on Smith Island, I remember it very well, very, very well, nine bucks. And I've worked like all the week for less than two and a half. In other words, we'll put it this way. Sometimes you catch three or 400, you know. Well after a cent a piece you only have three or \$4. You'll never make that kind of money today. Well anyway, I was saying they were -- you catch 30 or 40 every day in the week. Okay, if you catch 40 every day, how much you got, five 40's is \$2, \$2.40. See what I mean?

V. J.: Yeah.

D.D.: That's all you got, I mean for the whole week. Okay. How'd you get by on it? I've seen this on television a little while ago. Guy said you know, you used to get flour in 12 pound or 24-pound bags. Okay. I heard this guy say I've seen the time, he said, you could buy a 24-pound bag of flour for how much, 29 cents. He said but when the hell you gonna get that 29 cents? That was the story in them days. Well I remember when our grub meal used to be like anywhere from 3 to \$7 a week. Your grub bill.

V.J.: Right, what did that include?

D.D.: That included the general eating of like ham and eggs. We could buy a whole ham then big as I don't know what for \$3 and something. And now God darn it you get a piece of ham, and a half a ham now cost you like 12, \$13.

V.J.: Right. So you had ham and eggs, but that included things like flour and beans?

D.D.: Yeah. Flour and beans and cabbage. Well we grow lot of stuff in the garden them days too.

V.J.: Did you carry that along on the boat?

D.D.: Pardon?

V.J.: Did you carry your garden produce along?

D.D.: No, no, no. What you had on the boat, you had to buy that outright. And what we growed in the garden, we use that for home use. We had a nice garden over there. Still nice garden. Of course my brother, he put a house on it last going off of his life. And after he put the house on there, he never has growed nothing there since. Oh we used to have peach plum trees -- wait a minute, let me think now. We used to have peaches, we had -- what were they called. Damson plums. You know what they are?

V. J.: No.

D.D.: Okay, we had Damson plum tree. We had beets in the garden, we had cucumbers, had tomatoes and had -- Christ, we had the works in the garden. Oh, how'd we get it plowed up? We had a little tiny plow. I guess she plowed three or four inches deep and maybe a foot or about so wide. I get ahead with a rope and pull this plow, and my brother, steer it we'd call it. Then we'd change. He'd get ahead and pull awhile and I'd steer. That's it. Course, then when you got that done, you still had to dig and crumble it all up, you know, and all that stuff. Boy, boy, boy. Sweet potatoes, we used to cook. By the way, you cut the eye out of a -- 'tater for the planting. What do you do? How do you get the plant from a sweet potato?

V.J.: I don't know.

D.D.: I thought I'd run that by you. You put, we used to have sweet potatoes by the bushels and bushels. You put a whole bunch in a thing, I don't know, something like they call a kiln. And it had a lid to it, towards the sun. You put that lid towards the sun. And you put your sweet potatoes in there -- or, no, you put -- we used what we call seaweed or sea oars we used to call `em. Put the seaweed in there, put the sweet potatoes in there, and sprouts would come out of `em all over everywhere, sprout, sprout, sprout. You break them sprouts off and find them. That's it, that's your sweet potato. Yes, sir.

V.J.: Did you eat salt fish, salt cod?

D.D.: Cod, yeah. A lot of it. They're still one of the best things you can eat. By the way, did you ever eat `em like this? We used to have `em aboard the boat all the time. That's what we used to have for breakfast, sometimes for supper. Salt cod. Okay. My father-in-law used to put `em on, pot of potatoes, how many potatoes he was going to have in this batch that he made up, he'd have a pot of potatoes, and the cods with bones and all in it, you ever seen `em like that?

V. J.: Yeah.

D.D.: Okay. He had -- after they got done, shove the pot back on the stove and picked the fish out of there, and put `em on a piece of cloth, something like the table cloth, piece of table cloth on the locker we called it, and pick all the bones out of it, and mashed potatoes and the fish all together after he picked the bones out. And you mix them up.

When you get up every morning, we have -- this is for breakfast now. He'd fry them in cakes like you do like fish cakes or whatever. Have you ever tried it?

V.J.: I love fish cakes.

D.D.: This was cod fish I'm talking about.

V.J.: Uh-huh (Affirmative).

D.D.: Yeah. I never did do like -- you can do any kind of fish like it. `Cause my daughter does it once in awhile. Makes `em up like trout, spot or hardheads we call `em. Hardheads got two names. They're hardheads and crokers, they call `em. There's oodles of crokers now days. We're catching tons of `em in fish traps. I remember when there were so many fish traps over the western shore you couldn't hardly get up and down the bay for `em. But you know they called fish up, a lot of them later days that did fish trap went broke, cost so much to keep them -- cost a lot of money to do that, you know.

V.J.: So you had cod fish cakes for breakfast. Then did he fix cod a different way for supper?

D.D.: Sometimes we would, yeah. Have cod for supper, if we didn't have nothing else. Have cod fish for supper. Hot dogs, fried potatoes. You ever eat fried potatoes?

V.J.: Oh, yeah.

D.D.: Fried potatoes and -- well there's different ways you can do potatoes. You can fry `em, or you can stew `em, you know. I love `em, I still love `em. We're talking about the difference in somebody trying to economize, you know, like -- okay, you can sit up here Willie Jones' and have, what do you call it, I can't think what they call it now. Them thing, long things in beef in between `em. What they call `em, hamburger?

V. J.: Yeah.

D.D.: Okay. Get one of them, they cost five bucks. Okay. You know what, right now I ain't got all the money in the world, but I could afford it if I wanted. How much you think our supper cost?

V.J.: How much?

D.D.: About 20 cent. What did it consist of? Consist of some fried or steamed potatoes, and hot dogs, I love hot dogs, I love taters, and I ain't -- cold cuts they call `em too, they had. I'd rather have that hot dog and some stewed potatoes or fried potatoes than to have their darn coldcut. Their coldcut costs say five bucks, and your hot dog and your potatoes, at the most, never cost over 20 cents. Got it?

V.J.: Uh-huh (Affirmative).

D.D.: There's ways that you can exist, and there's ways you keep yourself from existing. Got it?

V. J.: Right.

D.D.: Yeah, I'm telling you, you better believe. Hey, I've been there both ways. I've been there every darn way you can think of I mean when you couldn't make a dollar to save your life. You take -- like they're doing now, shedding these crabs down there. You ever see crab shed?

V.J.: Oh, yes.

D.D.: Oh, you have. That's interesting, ain't it?

V.J.: It sure is. It's a lot of work. All night long.

D.D.: How old are you?

V.J.: Fifty-one.

D.D.: Fifty-one. I'd like to be that old and know what I know now. You know where I'd go just as hard, just as soon as I could get there?

V.J.: Where?

D.D.: Louisiana.

V.J.: Yeah?

D.D.: Why Louisiana? I don't go there for the fish now like my boy done. If my boy had of done it when he first went down that way, he'd have dollars where he ain't got sense, even though he has got a million. Got it?

V.J.: Yeah.

D.D.: Anyway, all right, you listen to this now. If you catch oyster --if you got a oyster ground, we'll say, in Maryland or Virginia or wherever up this way, you have to go buy your seed oysters and put `em overboard. All right. You buy your seed oysters and you put `em overboard. Okay. So your oysters is gone, you got to buy some more. Got it?

V.J.: Yeah.

(END SIDE ONE OF TAPE B.)

(BEGIN SIDE TWO OF TAPE B.)

D.D.: Down in Louisiana, they will give you three months to catch all the free plants you want, all you can get in three months. And you go -- you got to rent the ground that you put `em on. I think they charge you -- they used to charge a dollar an acre for land where you plant `em. But now I think they charge two. But now you rent your land, and you catch these plants. Cost you nothing, they give you three months to catch your plants.

And then it don't cost you a cent. Only your fuel and your manpower. But up there, it cost you thousands and thousands of dollars to buy them plants. I think now you have to pay two or \$3 a bushel for `em. Well down there they give `em to you. Well I could take one of these boats like they got up here now for to catch these shell plants and things with. I could take one of them boats and go down in Louisiana and well it would take I'd say five years. That'd be it. I could be at least a \$2 million dude in five years. At least that much. `Cause they give you all you want. And you don't have to buy `em at all. They give `em to you. How big does the oysters grow down there? They grow about, on the average, twice as big as they do up here. But you know what? They ain't got quite as good a taste. I don't know why. Well everywhere you go, it's oysters like that. Did you know there were oysters on this bay, did you know Tangier Sound oysters is better than Chesapeake Bay oysters?

V.J.: Oh, yeah.

D.D.: Did you know the further down the bay you get in the Chesapeake Bay, the better they are down in Chesapeake Bay in some places than they are in others? Did you know? When I was a youngster, we ate oysters and it was called up there, it's above where the Bay Bridge is at now, but it weren't no bridge there at all then. We used to -- I remember one time we're on that same darn boat that Russell's got now, the Catherine, Leon Evans was captain of her then. And we decided, and we hit a place of oysters, and they were prettiest you ever seen in your life, the shell of `em was. And we decided to put some on the stove and roast `em. Okay. Oh, boy, they looked good. And five head aboard there. And the oldest one aboard there, I think, was 20 some years old. I mean even Leon, the Captain, he weren't quite as old as one of the other guys aboard there, and I think he was only 20 some years old.

Okay. We never had -- this pan is only about so square we'll say. We only had a little stove aboard, you know, for a cook stove. We put these in the oven and roasted them. Okay, we eat oysters. We whacked `em up between the five of us. There weren't very many a piece. I'll say seven or eight is all it was apiece. Okay. What happened? Within five minutes, every damn one of us lost `em.

V.J.: Oh, no.

D.D.: We vomit them up. Got it? It made us sick.

V.J.: Uh-huh (Affirmative).

D.D.: I ain't never had oysters make me sick in my life other than then, you got it? That's what I'm getting at now. The oysters up their way, I don't know how in the world they ever eat `em, because we couldn't eat `em. I don't eat oyster now if I know it's caught above -- you know where Bloody Point Lighthouse is?

V.J.: Yeah.

D.D.: If it's caught above Bloody Point Lighthouse, I let `em stay there. But anyway, oysters in Choptank River ain't as good as they are in the bay. Let me run this one by you. Up there where Buddy Harrison's got his oyster house now, Tilghman Island, he was -- this old man, there weren't no oyster house there then when I was going to tell you this story now about this old man, his name was Clay that owned that place there and the land where the oyster house was, and in fact, he tried to sell me the whole place there. Said let me sell this to you. He said I'll sell it to you for 22,000, the house and the land and all. If I had just bought it. Well anyway, I played the mischief on all my past days. Well anyway, we -- the old man, Clay, come down to the boat one day. Said Captain Dan, says all right for me to get one or two of your oysters? Yeah, help yourself, Captain Clay. He said I got a dog there, he said, that wants `em. Which I didn't know a dog, up until then, would eat oyster. He said I got a dog here that loves oysters, he said, if they're the right kind. Well when he said that last, the right kind, I didn't know what he was talking about. He said I'll show you. The dog is off there playing, you know. Shuck this oyster. Yeah, come here. Dog come there. Dog said (slurping noise), down went the oyster, you know. So he shucked him another one, the dog's off playing, he call him, there he come, he come a flying, there he come (slurping noise) set that oyster right down. He said, old man Clay said to me, he said you think I'm a devil of a guy, said, to come bum oysters from you. He said I got some right down there to the bow of your boat in my skiff, he said. But my dog won't eat my oysters. (Laughter.) You got it?

V.J.: Uh-huh (Affirmative).

D.D.: All right. My oysters come out the Chesapeake Bay. His oysters come out the Choptank River. Now then. He got up, and I thought to myself well he didn't want to get down in that skiff, you know, getting his oysters. He got up, he went and he got down in that skiff and he got a handful of oysters, and here he come with `em. He shucked `em. Come here. Dog come here, says (sniffing noise), he walked away. He wouldn't touch it. Okay. He disposed of that oyster, and he got another one, and he shucked it. And the dog's off playing again, got him shucked. Here, come here, come here. Dog come back, (sniffing noise), he walked away. He never touched it. So help me, Christ, he would not eat no Choptank oyster. Now how about that for knowing your oyster. That's pretty good knowing it over a person. Of course, I've eat oysters where I used to run grain down there to -- out of (indiscernible) river. And you know what oysters taste like in that river? I swear, they taste just like mud. Now he give me some one time. But anyway, I

ate some of `em, but I didn't like `em. But anyway, on average, out in the bay like, the further down the bay you get, the better the oyster is. Yes, sir.

V.J.: How do you like your oysters?

D.D.: Pardon?

V.J.: How do you like your oysters fixed?

D.D.: Any way. Stewed, fried, roasted or anyway. I like `em anyway. There is a difference in oysters, a lot of difference in oysters. Lots and lots of difference. I'll bet you, I'll bet you from the head the bay to Norfolk there's 20 different brands of oyster. You get it?

V.J.: Uh-huh (Affirmative).

D.D.: I'll guarantee it's something in a different brand. Now in Potomac River, Potomac River's got a nice oyster, eating oyster, but you got to add salt. But they're good eating oyster, Potomac River oyster. They're always a little fresher than the Chesapeake Bay oyster. I've caught oysters from like as far as past (indiscernible), that's just below Pope's Creek. Past clean down to Point Lookout in Potomac. We used to dredge in Potomac, but they don't let you dredge in sail there anymore. They let you dredge, what is it, two or three hours, something like that, every morning in a small boat like these boats they got around here they crab in. They let you do that, but that's all. That's power dredging, they let you do in Potomac now.

V.J.: Did you eat much fresh fish when you were dredging?

D.D.: No. Yeah, once in a while we'd get -- sometimes you'd catch oodles of flounder, you know, dredging. Oh, flounder's good fish if you know how to fix it.

V.J.: It would come up in the dredge?

D.D.: Yeah. Sometimes get two or three, we called it a lick, a drag, you know, sometimes you get two or three a drag. Sometimes they're little tiny ones, and sometimes I've caught big ones. I heard `em say the other day on radio that we had that they catch these big flounders now. You know, they got extinct, you know, there. And they were just like these hardheads or what they call crokers or hardheads they call `em now. They got out of the question there. You couldn't even catch one. But where the crabs is going nowadays, you know where they're going? Rockfish and crokers, hardheads. There was one -- this has been years ago, going to get this mess of rockfish for supper, cut `em up in Holland -- here. Okay. How many crabs did that Rockfish have into it? Thirty-two. That's -- oh, this was, when was this? Now this has been this summer, I seen this, this fellow clean this Rock, and there was a soft crab, and him as big as my hand, and he looked like it weren't even hurt. It looked like it was laying there asleep. That Rockfish had swallowed him just like he was, whole. And they eat crabs like -- well they don't only eat soft crabs, Rock don't. They eat hard crabs too. `Cause we cut `em up sometimes and they got crabs are all into `em, all over `em. I -- up -- I got so I can't see now and I'm not never going to be able to make it unless my sight comes back. I figured out a way, sometimes Jerry goes down landing -- you're never going to believe this, and these here Rockfish, they ain't always there like it, if he turns that light on to the end of the wharf, these Rockfish, there's a pile up and down the edge of the channel, just like soldiers going up and down the edge of the channel. He catch `em, sometimes he'd go down there and catch 20 or 30 some a night. You know you ain't allowed to do that. I forget how many you're allowed to catch.

V.J.: How does he catch them?

D.D.: Hook and line. Yeah. I figured a way I could catch `em, I could catch `em in a crab pot. But I can't see how to do it now. And if I had my days to go over again, you better believe by the time I got them dredge boats, we went down Louisiana when I was in my 30's, went to Louisiana -- oh, these people that's got them dredge boats down in Louisiana, you know what kind of homes they got to stay into? You pass this place, wherever, boy that's nice school. Ain't no darn school at all, it's a rooming house that the oystermen's got. Brick house as big -- oh, and on top of that, every one of `em's up on the hill higher than the average ground, you know, why that? Okay. If you've got, if you've got your house on a piece of land ain't higher than, I think it's 10 foot higher than sea level, they charge you twice as much taxes. So the first thing they do, them people that's going to build them houses like that, oystermen, they -- first thing they do is truck this dirt there so their house will be above the limit, you know, so they won't have to pay that in taxes.

V.J.: Uh-huh (Affirmative).

D.D.: You can't believe. Listen to this. If Louisiana Cadillac tags, Louisiana Cadillac tags cost \$3, how much do they cost in Mississippi? The Cadillac tags, same car, how much do they cost in Mississippi?

V.J.: Huh?

D.D.: Three hundred. It ain't no difference, is there? I never heard of such. Three hundred. Like that boy of mine, oh, I forget what it was you have to pay to go to school in Mississippi. In Louisiana you don't have to pay nothing hardly. My son got by without having to pay all that tax `cause last going off, he fished out of Louisiana, and I don't know how he got by, but he got by without paying that tax.

V.J.: How do you fix flounder?

D.D.: How do you fix flounder? Yeah, well like -- they call `em stuffed flounders. They stuff fish with other fish. I don't know why they stuff another fish with him or they stuff him with something else. But you -- well you ain't got much to clean on flounder. Ain't got many scales on him. He's -- he ain't got no (indiscernible) in him hardly, just one side of him, you know. I don't know how anything like that exists, but like they do. You know, a hog choke, I don't know you ever heard of him. Did you?

V.J.: No.

D.D.: Okay. A hog choke's just like a flounder, only it's little. Little fellow about the size of my hand, the average one of them is. And they're, okay, if you want to bait a trot line with `em, and you can find some hog chokes, they're good bait, good bait. But anyway, they -- if you take a flounder, you cut his head off or you scale him first, cut his head off, and of course you gut it and so forth. And all we ever done was salt him and fry him. I never heard of nobody stewing a flounder, but I don't know why that wouldn't be just as good stewed as it is fried. I've eaten -- we used to stew Rock sometime. We fry Rock sometime. We bake `em sometimes, and there's a lot of different ways, you know. Take Trout. Trout, on the average, is a good fish to eat fried. And I'll tell you, I'll tell you one will beat him. We call him spot they call it. Spot's got the best taste. You don't think so, get you a trout, and get you a spot, and take you a taste of Trout, and taste of Spot, and that's the only way you can tell what's the difference. And you can surely tell it. It is a difference.

V.J.: You talked about having flour bread. Did you ever have cornbread on the boat?

D.D.: Yeah, yeah. Well and there's another thing like there's cornbread and then there's cornbread. You know that. Well we didn't eat much cornbread. I'll tell you the truth. There was some of it that I liked all right. But like okay, maybe when if I was a youngster I'd still like it. But anyway, big grains and things gets in my tooth and I ain't crazy about it. By the way, do you have false teeth?

V.J.: No. Not yet.

D.D.: You ain't missing nothing. I'll rephrase that and say you're missing it all, I think. Although Natalie there ain't got no teeth at all, got three teeth in her head. Like I've had false teeth for Christ knows how many years. But like, okay, when the dentist made my teeth, he said now if that hurts you anyway, don't you monkey with `em at all, you come back to me. All right, I went back to him, and he was supposed to fix `em so they won't hurt. And they hurt right on. So I just forgot what that dentist said. And the Blacksmith up in Tilghman Island, Cap. Sak, would give me a box of files about that long, they were real small, they were round on one side, flat on the other. I took one of them, he'd give me a whole box of `em. I took `em, carried one in my pocket all the time. And, of course, I carried my knife all the time too. My teeth, the ones that I got now, they're a good 3/8 of an inch too long. On the back end, it would make my jaws back there just as sore as a boil. And that's where it was big -- big blister comes from. Then there was places inside of `em, here, there and everywhere they'd make a blister. And wherever they hurt me, I took `em out and filed or cut, filed or cut. My teeth is just like my own, almost. I'm like a fellow up here said one time, you know, listen to this one. I don't believe I ever had a tooth in my life I didn't have a toothache in but one. How come not have that toothache in that one? I went to the dentist, he pulled the wrong tooth. That ain't stuff either, that's fact. Pulled the wrong tooth, and that's how come not have a toothache in that tooth.

V.J.: Oh, dear.

D.D.: Boy, boy, boy. I still say I'm in the same place Cap. Sak was. Said he'd been through hell and beat it with a -- bag. He was a nice fellow, I thought. He fell dead 4:00 in the morning. Found dead. He had a -- he built this blacksmith's shop. Oh, he come from, he come from overseas on a ship. Got to New York, and they were going to hitchhike to Baltimore. They heard about these boats catching these oysters in the bay. They hitchhiked to Baltimore, and he's going to ship down the bay on a boat. Had shipping offices in Baltimore. Okay. Got to New York, there were three of them. And they're going to hitchhike to Baltimore. And they started, run into a snowstorm, they said the snow was up to here. And they said if a farmer hadn't took `em in and stayed there three days, I think he said, he said they'd all three froze to death. But anyway, he took `em in. Okay, finally get to Baltimore. He ships down the bay on a boat come to Tilghman Island. All right. Got to a boat to come to Tilghman Island. He worked on the boat. Of course, he's -- in the middle of the deck up there where the dredges come in and out and so forth. He worked on the middle of the deck. And he made enough money to buy this boat. He made enough money to buy this boat. So anyway, he kept on -- he still didn't know how to captain her. He still worked on her. He made enough money to buy another one. Got it?

V. J.: Yeah.

D.D.: Getting along in this world. Well anyway, even though he didn't make much money, he still -- he's saving his money and he made it. So anyway, he puts a blacksmith

shop down to the lower end of the island. Down Fairbanks they call it. And he didn't like that too good. And so they didn't think at that time -- so he put up a grocery store down there. Well he didn't like that, didn't make no money doing it. Anyway, so he went to the upper end of the island, and he built a great big blacksmith shop up there, and -- oh, by the way, he said you know how much help I had doing that? He said one little nigger boy. He done the rest of it his self. And anyway, he built his home. You ought to seen that home he had. He built the rest of it -- built every bit of it his self, all he had was a little nigger boy to help. And he built that blacksmith shop up there. And, boy, he was a real good blacksmith, no fool. He was good.

V.J.: Can I ask you another question about Skipjacks?

D.D.: About what?

V.J.: About the Skipjacks.

D.D.: Uh-huh (Affirmative).

V.J.: Where did you get your water?

D.D.: Where'd we get our water?

V.J.: Yeah.

D.D.: Anywhere we could. Well you could get it -- when you were Solomon's Island, they had a springwater there. Over to the Potomac, the Potomac River, they had a spring roller there, and on (indiscernible) beach, they had it there, they had spring water to Upper Machotik. You know where Dalgry's at?

V.J.: No, I don't.

D.D.: That's across the Potomac River on the Virginia side, on the left side down there. Dalgry is the name of the land there, but the anchoring harbor it called Machotik. They called it -- we always used the terms of Upper Machotik. Was Upper Machotik and a Lower Machotik there over in Potomac.

V.J.: How did you fill the barrels?

D.D.: With a bucket. Put the bucket under the spring and fill it, and pour it in barrel, then had another bucket, pour it in there.

V.J.: Sounds like a hard job.

D.D.: Yeah. Well that was -- when I had the Henrietta Frances, the grand boat, that's what I had on her was a barrel, and I filled that, 55 gallon barrel, filled it up with water, carried it on the quarter, we called it, on one side the house. Going down the bay one night, and I don't know, her -- that side of her, I guess, was that high out of the water. And the sea was so big, it was coming over the side of her, and that barrel was full of water. And boy, it would slam that barrel up against the house and things, and I thought it was going to punch a hole through my house or knock my house off. And I had to turn her stern to the wind and dump that water out of that barrel and put a stick inside of the hole. It had a square hole about so big, you know, and put a stick inside there and tie a rope to it, and tied it up to my hatch so that wouldn't do that so it wouldn't bust my cabinet in, my house in. You'd be in good shape you bust the house in.

V. J.: Yeah.

D.D.: You know, there's fish steamers going up and down the bay area in seas that's busted the house in on the fish steamers, and everyone of the crew been drowned. Yeah, several of them's happened. That happened in like -- that boat, that fish steamer, the slat one that Gilbert was on, boy of mine, it would carry 18 hundred thousand fish. How many's a thousand? It's a good question if you don't know. Nine bushels to the

thousand, and you had 18 hundred thousand she'd carry. And he's seen times so hard in her he said he thought he was going to lose her in the gulf Of course, if he'd have been in the bay, it wouldn't have been that bad. Although, how you think a guy seen the sea in the Chesapeake Bay in August storm? Going up the bay, and this wind hit him, one of the cove points out in the bay.

V.J.: Yeah.

D.D.: All right. This wind hit him above cove point, and he said the sea at cove point was 35 foot. Ever hear that?

V.J.: Hard to imagine.

D.D.: How about that? Like, okay, when there's times like that, guys like us we're on the land somewhere. But you see he's on this ship and he's there and he's seen it. Thirty-five foot seas.

V.J.: That's scary.

D.D.: How about that? That's some sea. How about like this. I heard a fellow say he was selling oil for some company down in Norfolk. He was anchored off in a big scowl, and had them big tanks and things on `em, and he'd wait on you, don't matter who it was. He was the only man there. And it don't matter when it was, day or night, he'd wait on you. Well anyway, one day he was interested, he was like Norwegian or Swede, I forget which it was now. But anyway, this fellow says he talked like he had (indiscernible).

Anyway, he said he come around the horn down -- I don't know where it's at, down the lower part of the world, and the wind gets so hard that they'd have to take them sails in in them square riggers, and they'd go up on them moons, you know, and furl them sails up, and they said he seen it so bad and shaking them sails so bad, he shook people off of them just like shaking grapes off the vine. And he said get `em, it was just as much impossible to get you as it was for to fly because he says if you went overboard, you were gone; if you hit the deck, it would kill you. And he said it was just as much impossible to get you as it was for fly. And anyway -- oh, he was getting how much for tending this oil barge like this? \$40 a week. He was happier than a Jay bird. He said this is the greatest cinch I've ever had in my life. And before he said that I'd ever go on a boat like I went on before, he said I'd beg my bread or go to the poorhouse. He said what's a worse life he's ever been on.

V.J.: When you were working on these boats, did everybody stop and have their meals together, did you all sit down and eat together?

D.D.: Oh, yeah, yeah. The floor was your -- we had a table, but that was up behind the stove, you know, on the front side of the cabin, and but we didn't use that. That was so little compared to what we needed with all hands of us. Your table was the floor.

V.J.: So you put the food in the middle and sit around?

D.D.: Put the stuff on the floor and everybody would operate on their own self, help their own self

V.J.: Did somebody ask the blessing or say grace before you ate?

D.D.: Oh, yeah. That's something I want to run by you. There's -- during World War II, they had a potato shortage. Okay. We (indiscernible) they had a place there, a fish house they called it where the guys stayed that fish traps for the man there. So they had a party there one night, and there was a preacher in the gang, four of `em had the party. So they had this supper. And they come to the table to eat. So the preacher said oh, wait a minute now, he said before everybody eats, said ask the blessing. Said well okay. He said

Reverend, you're the preacher, you go ahead and ask the blessing. He said no, were I ain't the preacher, I'd rather some of you would ask the blessing. So they pass that word back and forth to each other. Okay, one guy said okay. If I must ask the blessing, I'll ask it myself. So I told you potato shortage. So he glanced all over the table like that, said okay, bow your head. Said three potatoes for four of us, darn glad there's no more of us, no pie nor no cake, pass the potatoes for Christ's sake. Amen. (Laughter.) I told that to a guy on the boat that I was on one time, and I thought he would die.

V.J.: Who usually asks the blessing?

D.D.: Pardon?

V.J.: Who usually would ask the blessing on the boat?

D.D.: There'd be somebody that would do it. I used to have --my brother-in-law used to cook on the boat, and he was always supposed to have been a pretty good guy, and he used to ask the blessing. We used to have some -- I'll tell you, you don't beat it as of today of what we used to have on the boat for to eat. We used to have corned beef hash, you know, can of corned beef, cut up some potatoes and mash it all together just like you do the cod fish. Ever try it?

V.J.: Yeah, that's good.

D.D.: Good, extra good. Oh, boy. And then we have a bit of molasses, some syrup. Of course, we never were that poor. We always had some butter with us. We always cooked with some butter and molasses and so forth. Take sop of molasses and a taste of hash. I've even -- these beans that we had I'll say for dinner, sometimes there'll be some left over and we'd eat them for supper. And like okay, I've seen beans so good that we sop beans just like we did molasses. Yeah. I loved `em. I still eat little beans. I don't love butter beans. I eat `em, but I don't love `em. We call `em butter beans. I don't know what they call `em, lima beans I think they call `em now. Some kind of lima beans. But anyway, I still don't love `em in the first place. One of the reasons I don't like `em, nine times out of ten you have two or three of them skins stuck on the side of your mouth somewhere can't get loose. But the little beans don't have that. Little bean has just got them skins and taste -- I've eat a few black eyed peas, but I ain't too crazy about black eyed peas. I think they got an off taste someway or other. Black eyed pea. Oh, listen to this. Had hard times on Smith Island. I mean hard times. Eat all the beans and things that was on there, and they got rid of all their meat, they never had no meat to cook in `em no more. And they kept changing this meat from one pot of beans to the other. And they're making out pretty good with that, changing meat from one pot of beans to the other, said until some (indiscernible) got this piece of meat, he cooked `em in a pot of black eyed peas and ruined the meat.

V.J.: Oh.

D.D.: Got it?

(Laughter.)

D.D.: Yeah, somebody cooked it in a pot of black eyed peas and ruined it.

V.J.: Well it's getting late, and I thank you very much.

D.D.: Yeah.

V.J.: Can you think of anything else about food that you want to tell me?

D.D.: What time is it anyway?

V.J.: It's almost 6:00.

D.D.: Oh, near 6:00 is it?

V.J.: Yeah.

D.D.: By the way, are you going back this evening?

V.J.: No, going to stay at the motel and take the boat in the morning.

D.D.: Oh, you're going to stay with Frank. That's my brother-in-law.

V. J.: Yeah?

D.D.: Yeah. Frances Kitchen and Ernest is the one's my brother-in-law. His brother just died about a year ago. He lived down --

SPEAKER: What is she to you, Dan?

D.D.: Huh?

SPEAKER: What is Frances to you?

D.D.: Frances to me? She's married to my brother-in-law.

SPEAKER: Yeah. I thought she did.

D.D.: Ernest is my brother-in-law. Ernest, he's a pretty good fellow. He has right much of a temper sometimes. But on the average, he's pretty good. I tell you what, he's a good cook. Can cook. In Tangier, used to use the words of like he'd cook as good as Aunt Flo. Yeah, well, darn if he can't cook as good as Aunt Flo. I'm telling you, he's a good cook. He don't ask her to cook for him now when he gets up. He cooks his own. He gets up -- plenty of times, he gets up and leaves her in the bed and whatever. He used to do since he's retired, got in bad shape like he has, had these heart ailments and so forth. He used to come down to the dump. Used to be up here where this cemetery place is at now, used to be a bunch of cars up there, I guess there was 75 or 100 up there, you know, they used to carry them when they got so they wouldn't run or something, carry `em up there. And he'd go down there and get parts off of `em, carry `em home and find wrenches into `em, find money, he found a lot of money in them cars.

V.J.: Wow.

D.D.: Yeah. Find a lot. One woman found, I think she said two or three \$20 notes in somebody's pocket, threw their clothes away and had this money in their pocket and all that stuff. But they hired somebody, the State of Maryland did now, or the county, one or the other, I don't know which. Hired somebody for to get a man to come over here, dig a hole and bury them cars. Darn, he got a lifetime's -- he got two or 300,000 for doing that.

V. J.: Wow.

D.D.: You know how long he was doing it? He was about three weeks, but he could've done it in a week and a half as good as he wanted. He wanted to show that he'd done a lot for nothing. But with all he done, he still didn't do something for nothing. Yeah. I've had a guy, that same guy, I owned a house up there, I brought it from my nephew. And he run away like as -- said, like a nigger, and owed money on it, and he couldn't pay it, and so I had to bid it in. So I had a car that her daughter's adopted son owned it, and he was going to dispose of it, but it would still lock up, and the windows would go up and down and things, and I was going to put it up there for to store things in, you know. I owned this house up there on the right-hand side. It's on this side of Ernest's, where you're staying at, down the road on the left-hand side down that way, the last road down. And I took and -- talking about, I got off track.

V.J.: The car you were going to keep.

D.D.: Oh, yeah, the car. I had them cars in the yard there. And so they let you know here in a hurry you got to get rid of `em. Don't matter what they got on `em, you got to get rid of `em. Like for instance, they made us get rid of one that had radiator on it, that

was worth \$35. The steering rig's worth \$150. She had a starter and a generator, and each one of them worth \$35. And the timer, and the carburetor, they were worth money. She had a \$9 coil onto her. Okay. She had a radio was worth \$35. I had to just put, just put a tire onto her, cost \$64, and it cost \$12 to put it on, \$76 for a tire was on her. But when they say you got to get rid of `em, you got to get rid of `em. If they won't go no more, you got to get rid of `em. And if you don't get `em off there, that's your tough luck. And darn if -- I had a lot, she had a lot of stuff on her. Jerry got the radio, and the coil off her. And I think he got the starter and generator off her. I wanted him to get the whole works off her, all but the steering rig. That steering rig, you know how much they get for that? Hundred fifty bucks. They sell them to boatsmen, you know. And whoever's got a boat can put a steering rig on his boat for 150 bucks. Good steering rigs too. Darn if it ain't nice one. I had a steering rig like that on one of my boats. This boat that I built myself, 43 foot long and 10 1/2 foot wide. I had one of them on her. And she was a nice boat. Everybody seen her wanted her.

V.J.: What was her name?

D.D.: Her name was Deany Ellestein. That was part one of my daughter's name, and the other part the other one's name. I got a daughter that retired from banking. She was a banker for 38 years. Hey, she had a guy, she had a guy done business to the bank where she worked, and she done his business for him, so he finally croaked. How much did he leave her? He didn't do a thing but leave her 48 grand.

V.J.: Wow.

D.D.: Yes, sir. Sure did. Oh, you talk about money. She's had her money in the bank and whatever, I don't know what it is. But anyway, she gets a lot of interest, like interest now, passbook interest now is how much? Two and a half percent. What a deal. Well anyway, she gets as much as 28 percent on her. She's made a barrel of money on the interest in that time she's been there. Her and her husband has real saving. And you talk about a nice house. I think they said they estimated it'd be worth 375.

V.J.: Where do they live?

D.D.: Yeah.

V.J.: Where do they live?

D.D.: Where do they live? Dover, Delaware. Just below Dover, Delaware. Yeah, they've been offered -- I mean they've had it appraised, and they said it's worth 375,000. Him himself, he's a carpenter, he helped build part of it. I helped a lot. I helped him put his, what was it, oh, the capping on the concrete blocks of his cellar.

(END TAPE B.)

(BEGIN TAPE C.)

D.D.: -- she carry, supposed to carry 800 bushels of plants. Okay. Each man would shove, we'll say, 200 bushels, taking them on. Make sure you load today. Okay. Randolph Evans and myself would shovel every one of `em off. Okay. We'd shovel 1,200 bushels a piece a day, shovel `em off. And 600 a day of putting them on. So we'd shovel 1,800 bushels a day. If you don't think that's labor, you ought to try it sometime.

V.J.: That's a lot of work.

D.D.: I'm telling you, yeah it is. Labor. No fooling. And like they say about you go crabbing and you're in 12:00 or 1:00 or whatever, we used to dredge from sunrise 'til -- I've been dredging before sunrise and dredging 'til after sunset of a day. I've

dredged until you couldn't see an oyster on Sharp's Island, that's up to Tilghman Island, and where we go in the harbor at? Crisfield. Got it?

V.J.: That's a long way.

D.D.: You're telling me. And for a push boat to push you down, you load it, other words, we're bringing you to Crisfield to sell `em, you know. Okay. And we get to Crisfield just for a day. Got it?

V.J.: Yeah.

D.D.: Where's your seat come from? Okay. I run grain for 27 years without an alarm clock. You got that one, didn't you?

V.J.: Yeah.

D.D.: Well if you didn't, you want to try it sometime. I'd never do it again. I'd have a nice one would tick. Because you lose a lot of sleep if you ain't got an alarm clock. I lost a lot of sleep. Hey, I see some nasty times up and down this bay.

V.J.: The weather can be tricky, can't it?

D.D.: I run fertilizer from Richmond to Salisbury or to Cambridge. How long it take each way? With them two 350's grinding just, as I say, like a grinding machine. Took 38 hours each way. Got it?

V.J.: Yeah.

D.D.: Darn right. You better believe that's labor. And the story is on that 38 hours each way, I never had nobody could steer.

V.J.: Really?

D.D.: I had to do it all myself Oh boy, oh boy, oh boy. I made some money doing that.

V.J.: You take some cat naps?

D.D.: Once in a while, you'd get an opening, and you get a guy could steer a little tiny bit. Usually it was at night. You get a guy could steer a little bit of a day, and steal a nap. I've been for eight days and nights and had about three hours sleep. How's that? Yes, sir. I made some good money doing that. Like I was saying, on a dredge boat, you have to give your money to -- all the money to a crew. But on a grain boat -- oh, when I first started running grain, how much did I have to pay for fuel oil? Boy, it was high.

V. J.: Yeah?

D.D.: It was really high. I had to pay eight and nine tenths. How's that? You can't believe it, can you?

V. J.: No.

D.D.: I swear. I didn't no more care about money in that than I did burning water. `Cause that ain't very high, is it?

V. J.: No.

D.D.: How about that, eight and nine tenths. No fooling. Oh, I talk with a tug boat captain, and he said his -- that outfit that he run for, he only had to pay three cents for it. The ships like they used to burn that -- they burn that heavy-duty crude oil, you know. You had to heat it to burn it. Okay. When the Queen Mary and the Queen Elizabeth was running in World War II, when they -- after the war was over, they run freight and passengers across the sea, you know. Okay. How much fuel do you think it took them a day, 24 hours? I seen this on television.

V. J.: Yeah?

D.D.: It took \$72,000 worth of fuel every 24 hours on three cent a gallon. Gosh darn. Is that gobbling it up or not?

V. J.: Yeah.

D.D.: Well that boat I had, them trips, them 28-hour trips, damn if she didn't take 1,100 gallons. Yes, sir.

V.J.: Did you drink a lot of coffee to keep awake?

D.D.: I never did drink none.

V. J.: No?

D.D.: No. I'd say one time I drank it was to keep from choking or something sometime, whatever. Well anyway, it always full me up and I couldn't eat nothing. So I never did, never did --

V.J.: How did you keep awake?

D.D.: Many a night I've had to walk from one side of the pilot house to the other all night long. Oh, and she'd -- she steered, I told you, by electric. She didn't have no steering wheel. Never had no steering wheel. Steered by electric. She had a -- what do you call it, oh indicator to tell you where the rudder was in the back of her.

V.J.: Yeah.

D.D.: And oh she was rigged nice. I had a radio C.B., I had a VHF, I had a telephone, had radar. God dang it, I don't give a darn, I think it was -- I could set her on eight miles and go up the bay just the same as the sun would shine up. You could see both sides of the bay just as plain. Yes, sir. Right on up the bay. Didn't even have to steer by the compass. All you have to do, this fellow said, steady the wheel. I say steady the wheel. She had a lever just about as long as my finger was, and all you had to do was do that. She said (humming noises). And everything on her was electric. I had -- the most trouble I had was keeping water out of the pump room. She was wore, and hole where the rudder went through the boat. And she leaked there, and you'd have to go down and pump that out every once in awhile. Although, all you had to do was shove a switch on, she'd say (humming noise.) I mean to tell you, she'd pump it too. And you can forget her until about three or four hours, go down and pump her again. But anyway, that was a nice boat, I swear. The worst mistake, one of the worst mistakes I ever made in my life, my boy, oldest boy, went to Salisbury to look at a boat. He was going to buy her. We looked her over, and we decided she was too big for to run grain in. That's the worst mistake we ever made. If we'd a made her, we'd a had it made.

V.J.: How many children did you have?

D.D.: I had five.

V.J.: Three boys?

D.D.: I had two boys, and three girls. Yeah. Most of my boys was clever. Take Russell there Tilghman Island. Do you know, do you know where the hardware store's at?

V. J.: Yes.

D.D.: Well he owned it. Russell owned it.

V.J.: Oh, yeah?

D.D.: Yeah. He owned the Catherine too. Oh, he's coming through the bridge there about two years ago, I guess. He ain't never got the money on it yet. Coming through the bridge there about two years ago, and they let the bridge down on him, and broke the head of his mast off.

V.J.: Oh, no.

D.D.: Yeah. He ain't never got the money for it yet, he told me last time I talked with him about it. Said he don't got the money on it yet. But, boy I done a crazy trick when

I -- you know where the marina's at on the northwest side of the bridge as you go to Tilghman, don't you?

V.J.: Yes.

D.D.: Okay. I could've bought that for how much? I could've bought it for 28 grand. But it weren't like it is now then. There was 19 slips there then, and the man owned it, I didn't even know who he was, I was talking to, I was sitting down by him. He said let me sell you, let me sell you this marina, Captain Dan. He knowed me, but I didn't know him. I said who are you? He said I'm Trigo's boy. Said what about selling me this? He said I'll sell it to you for 28 grand. Damn, I'll bet you he could get three-quarters of a million for that now. Of course, he's done a lot of work there.

V.J.: It's a nice marina.

D.D.: He's done a lot of work there, I tell you. He builds houses there and everything. Of course, that store there, that first store was there then when they offered me that for 28,000. I only give 17-five for that marina that I did have up there. I paid 17,500 for it. Oh, listen to this one. Piece of land up there was for sale for \$600 for years, and everybody looked at it, went down and looked at it. Ain't no good. It's for a hole and this, that and the other. The man sold it about two years ago for how much? Make a guess.

V.J.: How much?

D.D.: Ninety-six thousand. You can't believe such. Ain't no joke.

V.J.: No. Where is it located?

D.D.: Take that piece of land out in front of my house. I still got a house Tilghman, you know. That piece of land out front of my house, I'll bet I could've bought it for 30 or \$40,000. Christ, there was one piece of land -- build a house down there close down the water where the ice land used to be, there Tilghman Island. What you think you get for the piece of land? You get 200,000 for the piece of land. Get me? I swear, they done some work there though since they got that. I don't know who got that, but you better believe me, he dipped down in his jeans, but he's got it back, I imagine. My daughter says, you know, that's where her bed and breakfast is at, right abreast of the upper end of that on the opposite side of the road. Darn, I been trying to study what the name of that place, what she calls her bed and breakfast. He done what, Mattie?

SPEAKER: He's bringing --

OTHER SPEAKER: Tell him.

SPEAKER: He didn't come up north end. He went on, he's gone over to Tylerton.

D.D.: Oh, he's put it on --

OTHER SPEAKER: Yeah.

SPEAKER: No, 'cause Terry didn't run today.

D. D.: Huh?

SPEAKER: Terry didn't run today.

OTHER SPEAKER: Terry didn't?

D.D.: Well didn't Lyle went north end, didn't he?

SPEAKER: No.

D.D.: When the people north end get out at then?

SPEAKER: Huh?

(END OF TAPE. END OF INTERVIEW.)

Interview with Capt. Daniel Dize
Rhodes Point, Smith Island, MD
August 9, 1999

Captain Dize started talking as soon as we were introduced. I began taking notes while my husband, Tom Anastasio, got the recording equipment out and set up.

He began talking about trophies that he had upstairs. He complained about three inch tall state race trophies, a little glass made of pewter, and how they quit giving trophies with some size to them. Captain Dize told me that his son was a fish steamer captain who was high boat for 38 years in Mississippi and Louisiana. At the end of the season the company put on a big dinner but no trophies and his son refused to attend. They finally started giving a big trophy. He said his son was the best fisherman on the Gulf Coast.

Daniel Dize was 10 years old when his father died. His brother had 8th grade education, but he only got three weeks education in the 4th grade. His daddy had a two mast bugeye. The trip he stayed home to go to school in fourth grade, his brother went with his father and a colored fella to buy oysters on the Potomac. Daddy had a pistol with a broken trigger. The colored fella tried to shoot his father, then attacked him and his brother with an ax and left them for dead. Both survived.

He told me that he had the biggest boat that ever was on Smith Island or Tilghman Island. He lived on Tilghman Island for 32 years as well. He had six different skipjacks in his day [including the Martha Lewis and the Katheryn]. A grain boat named Henrietta Frances, 102 foot long, 75,000 bushels of grain. Second was a steel hull boat, 157 foot long, and she carried 650 ton. He had television on her, radar, CB, VHF, telephone, never steered with a wheel - steers with a lever about as long as his finger - electric. He made trips in her by himself - against Coast Guard rules, you know. When he couldn't get anybody to go with him, but he didn't want to miss a trip. He ran grain for 27 years.

Daddy had a galley on his bugeye. In the summertime he cooked in the galley, in the wintertime he went down in the cabin. Located on one side of the stern, just at the back end of the cabin. It was built of wood with a lead that you pulled down over it at night or if it rained or something. That boat had a nice cabin on her. She had winch coating inside of the cabin. It was varnished - you could see your face in it. The galley and the cabin were separate. His father put the galley ashore in the wintertime and got it out of the way. In the summertime he got it back aboard the boat and we got the stove up out of the cabin and put it in the galley and cooked. My sister or my mother was the cook on there at all times that I ever was on there. I had a skiff and a sail when I was eight years old.

eight years old.

What kind of stove was on the bugeye? I can't think of the name of her but anyway, she weren't too big. She was about so big [three feet wide]. She burned wood or coal, either one. We mostly burned wood into her. My sister or my mother was the cook on there at all times. We were out in some right nasty times for a sail boat, you know.

Do you remember what your mother cooked, what you liked to eat when you were on the boat?

We ate most anything, we called it the drudge boat style, like hash and ham and eggs, and fried oysters, fried mannose. They call them soft shell clams now. A lot of things you know, from the time I was a kid until now, they changed the name, OK? Fly swatter was a fly f lap until I was about 35 years old. There used not be no skipjack - what was it? It was a batteau. Batteau was, I forget what, some kind of foreign word. But anyway, there wasn't no such thing as a skipjack, it was a batteau. Then there's like all kinds of different boats. They wanted me to go to St. Michaels museum and give a talk one time when I was living up on Tilghman Island. They didn't know the difference between a bugeye and a pungy. Do you? Well alright. There's even people that knows boats did not know the difference into them unless of one thing you had to find out. A pungy boat did not have no centerboard in her and the skipjack did. Got it? Alright. So, there was square sail bugeyes, sharp sail bugeyes, square stern bugeyes and sharp stern bugeyes. And different kinds of rig they had on her. The only difference was in a pungy boat and a bugeye was the pungy boat never had no centerboard into her and a bugeye did. In order for you to find out what it was, whether it was a pungy boat or a bugeye, you had to go look down the hold. The centerboard, you know, was in the hold of the boat in the front hold. You had to go look down there to find out. They used to menhaden fish with them pungy boats and bugeyes and everything.

When your mother was using the wood stove on the bugeye, where did they keep the wood?

We keep that up in the front part of the boat and just bring it back as we used it. We had a sawbuck and a buck saw they called it, you used both hands for to saw with. We cut the wood, we had to cut the wood every evening, saw it and cut it. We used to carry log wood, like slab wood we called it, like they saw off the logs when they're sawing lumber. We used to carry slab wood with us and we had to saw it up. Saw it, and then we'd chop it into small pieces to put in the stove to burn. My sister, she was a big

woman, she weighed about 250 or 60, I guess. She used to help us hist sails, heave the anchor, and all that stuff.

I remember one time, we went into Bodkin, just before you turn in from the Bay to go in the Patapsco into Baltimore. I don't remember what we went in there for. But anyway, he hated to lower the pushboat then, her pushboat was so high from the water, it was higher than your head from standing in a boat from the water, the bottom of the pushboat was. My daddy hated to lower the pushboat, so we were in there one time and we wanted to come out. My daddy put my brother and myself in a row boat and we got ahead of her and tied a rope to her and rowed her out of Bodkin Creek. I've done a lot of things in my life, different things.

I've caught oysters, this is not junk oysters I'm talking about now. We've caught spat for a nickel a bushel. Thousands and thousands of bushels of them I've caught for one nickel. I've caught Nomini lump oysters was kind of the best oysters around anywhere whether it was in Potomac or in the Bay. Nomini is in the Potomac, you know. I've caught oysters in Nomini and brought them to Crisfield and we could not sell them, and anyway, some dude come offered us fifteen cent a bushel, and my cousin was the owner of the boat then and he decided he'd take it. Another fella, name of Elwood Johnson, he had a load too that he'd caught in Nomini. And what did he get for his oysters? He got a trade for a moon-eyed horse whatever that is. I don't know what the moon-eyed is. The man told him he had a horse he'd trade him for his load of oysters and he decided to take it. And my uncle lived on the island here and he had a right good-sized piece of land, and he thought he might sell him the horse to my uncle and he'd get a little money for it like that. I don't know how he ever paid his crew off. You know, you got a crew, you got to pay them or do something. You got to get a dollar some way or other. But anyway, he got the horse, got the oysters out of his boat, put the horse on the skipjacks' deck, then he come on, brought him over home here. When he got him over home, he went to see my uncle. His name was Tom Evans. He said, Captain Tom, he said, I've got a horse that you might want. By God, he said, I don't want no more horses or no oxens. He had a yoke of oxens and a horse. I think he had two horses, well anyway. He said I don't want no more oxens nor horses, I'm fed up with them. Well he had two the nicest oxens as anybody ever did have. They would listen to you when you talked, they sure would. They just what he said. He was the one who built the road from North End.

When you were captain of the skipjacks, who cooked?

When I got the Martha Lewis and the Kathryn, I won about 23 trophies, ...

When you were working those boats, how long did you stay out?

How long did we stay out? On one trip? When we worked down here to Smith Island, we used to leave home in the fall of the year and come back Christmas. Go over in the Potomac. You see, the Potomac River used to be open for dredging oysters. No more. They decided about a couple or so years ago to open it for small hand scraping boats they call it, but no more dredge boats no more. They done away with that. I've left here and gone up the Bay, up around Bodkin and North Point, that's where we anchor overnight. And get under weigh and go all over the Bay across to the Eastern Shore, to Love Point, Hodges Bar, all them places up there, Seven Foot Knoll, Nine Foot Knoll, Jane Shoal, all over the place up there.

Where did you grub up?

Where? That's a good question. A lot of times we'd go to Baltimore on a Saturday. And there warn't no such thing as not dredging on Saturday. We dredged every durned day, every day. And you didn't go in just because it was smitting rain or a little bit of fog or something. You went out there and you stayed all day long whether or not it was raining. I've been wet from my arm to my elbow and from my neck down to there (his elbow) when it was freezing every drop it flies from rain water. You're just out there working in the rain.

I've caught these oysters, like spats, we call them plants, for a nickel a bushel. I've caught the best oysters that was noted in those days for fifteen cent a bushel. Three years ago, my son to Tilghman Island, he got the skipjack Kathryn, I guess you know. That's one of the drudgingest boats that ever was built. He can get them. One day last winter he caught 200 bushels.

When you went to Baltimore to grub up, do you remember the chandler, the store?

Vane Brothers. Why he just died here about two three years ago, one of the guys that used to. He was a certified accountant, a noted Republican and so forth. He worked there. When the Vane brothers died, he bought them up. He moved from up on Pratt Street down Canton they called it, down Broadway, foot of Broadway. When I have to go to Johns Hopkins about my eyes, I say I have to go, I'm late now going there, every time I go there, that's the way we go in, down Pratt Street and we turn on Broadway to go out to Johns Hopkins hospital. So we ought to know the name of it, the many times I've been out there.

Do you remember in Baltimore, when you grubbed up at Vane brothers,

did they deliver the grub to the boat? How did they do that?

They had a horse and wagon at first. I remember one day, my daddy used to run wood and lumber to Baltimore in this bugeye that I was telling you he had, and we been laying there, and sometimes when we'd get through we'd want to come down the Bay, we'd spend the night in Baltimore, we'd go up to what you call Long Dock, Pier Six, where the powerhouse is at in Baltimore. We lay there many a night. Well anyway, we'd stay there all night and Sunday evening, we'd all leave and go down to Bodkin or North Point and anchor. At Bodkin and North Point there weren't no such thing as wharves, nice wharf to tie up to, there weren't no movies to go to, there weren't no nothing. People now a days say children is bored, they ain't got this to go to, they ain't got that. We never had a durned thing to go to no time. You stayed aboard and set it out. You'd more or less want to go to sleep other than anything else, you worked so hard days. There weren't nowheres else to go, so you didn't have nothing to do. Sometimes they'd play a few cards or something like that. I don't think they never did on the boat that I went on. I've knowed them to play cards on different boats, you know, to pass away the time, but I never did use them on the boats that I ever went on. I'll tell you the truth, I never did love to play them. A lot of people does love to play cards and pass away the time and so forth.

But these skipjacks, there's skipjack drudge captains and there is skipjack drudge boats. Got it? There's skipjack captains, as the feller said, is a old hand at the game. An old skipjack that won't gee just right, they don't do too good. It's like my daughter-in-law used to say to my daughter one time, she had a sick cat, my daughter-in-law did. My daughter said to her, what's the matter with your cat, is it sick? She said, no, I don't think he feels too good a puss.

When you sailed on the Kathryn, who did the cooking?

Who did the cooking? Oh boy you said something. There was different guys. We first had one cook and then another you know when we drugged. You don't know who's going to be your cook when you drudge. That's what we call it, drudge. Some people calls it dredge, this and the other. I've drugged all over the Bay, from the head of the bay to clean up just below....

How did you decide who was going to do the cooking?

How did we decide? You decided that before you left, who was going to do the cooking. Before you left to go. I worked on a boat once and my brother-in-law was cook, Ernest Kitchin. You know him do you? The place you stopped to, the motel, I've got a daughter's got a bed and breakfast to Tilghman. You know her? I don't know

whether she changed her name or not. Her name was Etheldean, that's one name now, Etheldean Tyler. And now, her husband died about eight years ago, and she married again now, she married a Faulkner. I don't know whether she changed her last name when she got married or not. But anyway, it goes by the name of ...hum... I can't think of the name it goes by.

The Martha Lewis and the Kathryn are two of the best dredge boats, and you don't let nobody tell you no different, that ever was on the Chesapeake. They were nice dredge boats. The Kathryn was a better, we'll say heavy weather with it blowing hard, a better dredge boat than the Martha Lewis was. The Martha Lewis was a wild man, she was wilder than a bug. If you didn't know the craft, the sails we call it, if you didn't know how to reef sails down and get her down, get her down to earth as the saying is, why she'd run away with you. I could handle her, I knowed what to do with her. I changed the rig of the Martha Lewis. Like twice. Here's the mast and here's the sail that goes up the mast. The block on the head of the mast we'll say is here and the sail lacks about that much [one foot] going to the head of the mast. Well OK. If you've got a sail long enough, that you put a club, we call it, on the foresail, put a club on there, and it causes the sail to go up above the mast, and its not only a known fact, it is a fact, a boat with a club on her foresail will sail better than she will without it. Got it? Ok now then. Since I have sold the Martha Lewis, in fact I didn't sell her at all. I give her to my daughter. And she made 20,000 dollars on the deal that he had into her. Etheldean Tyler. I give it to her and she got \$40,000 for her. I gave \$10,000 for the boat and the piece of land I was telling you about.

That year that I dredged plants in that boat, I bought her on Saturday and we sent spatting on Monday. We spatting seven weeks, this was money I'm talking about in them days. You get enough for a bushel, listen, say; How much did I sell for in them seven weeks? I sold for \$10,777 bucks.

Let me tell you a question now about making money. When I was a youngster, they canned it to the shanty around here for how much a week? How much was the wages? Nine dollars a week. My daddy had this bugeye. My daddy used to freight lumber and wood to Baltimore. He used to get like \$135 a load and sometimes he'd make three loads a week. He had about \$500 bucks. That's more than these people would make in a whole summer. Got it? But, there's something I never could figure out. We thought my daddy ought to have had plenty of money and the onliest thing we could come up with, and the onliest thing we ever have come up with, and he's

been dead eighty years, the onliest thing we ever come up with is eleven hundred bucks, that's all he had. And we still never did figure out what the story was on him only having that much money. And he made money, that was a lot of money for them days.

When you were working on the boats, what did you like to have for breakfast?

Oh, different things, some guys didn't like things you know. We had ham and eggs and things like that. And we had to be particular about what we spent for money, for eating, for if you, as the feller said, if you eat too high on the hog you'd have no money to carry home with you. You got it? Like I've come home many times with **six** or seven bucks. I dredged on one boat from the fall, never got home until Christmas. How much was my money? Forty four bucks.

What did you have with the ham and eggs?

Probably sop a little molasses or something like that. Got it?

Biscuits or bread?

Oh yeah, bread, we had baked bread every morning. We used to pack the lunches and things on here, my mother, or my sister after my mother died, my mother was sick in the bed with the cancer for seven years, my sister took over after she died, and she had to make bread and bake it every evening for to go in your bail we called it, next morning. Why did we do that instead of buying loaf bread? You know why? Loaf bread was too high, nine cent a loaf. Got it? Nine cent a loaf, and I don't know two guys in them days that done it, that bought loaf bread. It was Thomas Tyler and Edward Harrison, they bought loaf bread and carried it in their bail. And they seen us eating this here flour bread, you know, and they would love to have one of our pieces of bread, and we seen them with loaf bread and we would love to have them, and sometimes we used to trade one another a piece of bread. Got it? How's that? Trade one another a piece of bread.

What did you have to drink on the boat?

Drink? You had plain water. Many a morning I've got up and I mean many many many a time I've got up, and you've got to get out on deck and get some water and put in the basin and wash your face and hands ain't ya? OK. What did you have to do for to get your water? You had to hunt a broom down, wherever that was at, somewheres on deck, and break the ice in the barrel, get your tin cup, what we'd usually use for to get the water out of the barrel with, get your tin cup full of ice, full of this and that, and put it in the basin, take your fingers and fish the ice out, throw it

overboard, and wash your face. You got it?

Oh, I started to tell you this. Beans was how much a pound? Butter beans was four cent a pound, little beans we call it, they call them navy beans now, anyway I don't know what they call butter beans now, well anyway. Butter beans was four cent a pound, little beans was three. You eat little beans six days a week.

How were they cooked?

They're the nicest beans I ever eat in my life. I believe you can cook beans on a good wood stove and they're better than they are cooked on anything like gas or electric or what. I sure do. I don't think we ever did have dumplings with beans. We still do it sometimes. Cook dumplings in the pot with beans. You ever eat em? Cook like make up bread and put it in the pot of beans. It's really good. Put a hunk of ham in there. Well, we never had no, back in them days we never had no ham go in the beans aboard the dredge boat. We had what they call the genuine fat back. Steak o' lean, streak o' fat. Mostly, that's what we tried to get, streak o' lean, streak o' fat. If it was real tender I could eat a little bit of that, but if it weren't I couldn't do it. What you didn't eat you'd just leave and they would throw it away, that was it. You had to cut your cards like that in order for to have a buck to bring home with you. You get it? You couldn't make no money doing that. Money, money, money, boy money.

Them beans. We used to have beans six days a week and I went with a man who either had cabbage on Sunday, or, I bet you never heard of this, he had stewed turnips. Ever heard of it? OK. He done the turnips just like you did the cabbage. He cooked them, put a piece of meat into them, cut them in quarters or whatever, however you cut them. You cooked them. Then what did you do? You took them out in your plate and you mashed them up, just like you did potatoes, and you just like you had potatoes and bread, on Sunday. The fella said that was something extra. His son was cooking during the week and the old man himself would cook on Sunday.

What was their name?

Their name was Tyler. Ed Frank Tyler was the old man's name and the boy's name was Thomas. Thomas was as nice a boy as ever lived. But the old man was grouchier, oh Christ, he was grouchier than a Jimmy crab. You know, there is people like that. There's people that's grouchy a little bit, and people grouchy a whole lot, and people who are mean. I've seen the whole lot.

I had a lot of boys from Tangier go with me, Tangier Island. Every one of them's dead that went with me, everyone but one.

I think I was about 30 some years old when I got my first skipjack. Her name was the Fannie L. Daugherty. Then I had, I bought the skipjack Anna Lee from my brother to go in so he could make a buck. I made two or three bucks with her but I didn't make much because I had to spend a lot on her.

How many crew members did you have?

When I first started out and I first got the Daugherty, my son was twelve years old, and another boy was twelve years old. And another guy, he weren't as good as neither one of them boys, he was, I guess he was about twenty. Willie Red, they called him, he got drowned in the Sound there. I had three head. I dredged with my cousin John Tawes Tyler through the whole winter with three head. It used to be, if your boat was laying out this way, the dredge that comes up on this side, it comes up on her back they call it. You had to take a stick and turn her around so she come up right so you could dump the load out on deck. Ok. I went to Tilghman Island, Cap Sack the blacksmith, he could make a drudge that would not come on her back. No fooling. I had him change all my drudges. It was much nicer. You didn't have to get that stick and push and sometimes that was a hard job. I've turned a drudge, helped dump it, gone on the other side, helped dump that drudge, helped cull that off, and then come back on this side so you'd be ready to turn the drudge when the drudge come again. How long did that last? A hundred time, many a day, from the time it come light until the sun went down. They're doing half a day now and laying in the bed and all that stuff. Can't believe it. Although, I did it.

Did you like to put cheese in your coffee?

(Mrs. Dize - I do!) Yeah, I have done it, way back. I don't do it no more. Oh, yeah, that was the great thing, back in them days, to get a piece of cheese to put in your coffee.

I was in the big store once. And this here guy, had a wife and a grown son, and he come to the store to get his breakfast. This was in the big store now. What did he order for breakfast? Now this was for three head! I don't know whether he had something back there he give them or what, but he didn't give them much out of this what I want to tell you. He got a nickel's worth of cheese, butter was 72 cent a pound, we called it firkin butter back there

in them days, it was nice, it was the best butter we ever had in our life, and he got a nickel's worth of cheese, a nickel's worth of butter, and one egg for three head. You got it? And at the time, and even when he died, he was counted one of the wealthiest men on Smith Island, other than the store keeper.

Did you ever have a boat with a gas stove on it?

Yeah, we did. The last four or five years dredging we had a gas stove on it.

When was that, do you remember the years?

It's been about, I'd say thirty-five years ago. We carried the gas tube on deck. We used to go to bed of a night with the wood stove, of course you had to put the wood in the stove when you went to bed, and wake up of a morning, and boy, talk about cold. A durn dredge boat's cold, you know, even if you've got fire in the cabin. Them bunks there, and that wind comes out of them bunks just same as a three sail breeze as the saying is. Well anyway, we'd go to bed with a fire in the stove and wake up and she'd be out and it'd be colder than a stone in there. Anyway, after we got this here gas, we lit the oven and turn it down low, boy, it was nice in there, nice in there.

They always had oil lights on board a boat. I say always, but the last going off, I had electric lights on board the boat. I had a battery. When we first started with batteries, we had six volts. They don't use six volts no more.

What kind of oil did you use in the lamps?

Oh, you used regular kerosene. We had nice lights in the last going off. In the first going off, we had them old glass lamps you move, put on the table or a stand or something like that. The last going off, we had them mantle lamps they called them. Well, a mantle lamp will put out the equivalent about a 150 watt bulb. We had as many as three of them when my mother died. My mother was sick in the bed with the cancer for seven years. What did she eat? We boiled her beef and she dipped the bread in the broth. That's all she eat. I had another aunt, my mother's sister, she eat rice the last twelve years she lived, she eat rice, nothing but rice. I eat rice for breakfast now, every morning.

Did you ever have rice when you were working on the boat?

I think one or two times we did have some rice, yes we used to have it every once in a while. Of course, my mother used to cook it. She used to cook rice. She had a pot about so big around and about that tall [12 inches x 16 inches], she used to cook that full of rice. She'd cook it on the coal stove overnight so we'd have rice for breakfast. We never did, we never did while my daddy was living, we never did suffer for something to eat.

Did you put anything on the rice for breakfast?

Oh yeah, we had anything in that line. My daddy had cows and then we had hogs. We had as many as twenty-five, thirty hogs at a time, some times ten or fifteen cattle. We got without beef we'd kill a cow, we got without hog meat we'd kill a hog. I ate so much hog meat when I was a youngster, I swear I never would eat no more. There's a lot of people that didn't have that because, you know how I know it? We used to have what we called corn house. We kept the corn in and then we stored the meat out there, hung them up on nails and all around the side. My mother would, I don't know what they call it, some kind of cloth look like mosquito net, something like mosquito netting on this meat so the flies wouldn't blow it. We'd keep it out in the corn house. We'd hang that out of a day, of good sun shiny day, for the sun to dry that meat out, I don't know what it was for, don't ask me. This here meat, we hung that out there to dry. And we'd forget it at times, and you know, that meat never did get back in that corn house no more. I guess you know the story on that, somebody else gathered it, got it?

Did we have a garden? We had one of the best gardens on Smith Island. It's still there, we still own it. We're still trying to get it straight now. The will was left that the longest liver got the Dize property, so I happen to be the longest liver but I don't know whether I'm lucky or not because I have so much time over it.

What did you grow in the garden?

What did we grow? Oh boy, we growed anything, everything. I'm telling you, if we couldn't grow it too. We growed, we had something I bet you never heard of. We had a gooseberry bush. You ever had one? They were little teeny berries, they weren't very big, about so big, but they had little streaks around them like cantaloupe has in them sections you know, but never had sinks like cantaloupes, they were smooth all around them, but they had dot dot dots all around them. When they weren't ripe, oh boy, they was sour as wigs as we used to use the term. But when they got ripe they were good. And we had peach plum, I bet you never heard of one. God durn, you talking about good. Let me tell you a story on a peach plum. My cousin and his friend, they were sisters they were coming along you know, and none of them weren't married and the boys used to come to our house. They decided before they come

in the house to jump over the fence and get a plum. When they jumped over the fence so they thought it was my mother approached them with a stick and beat the packing outten em. OK. And when they come in the house the two, both of them was laughing so much that they couldn't stop laughing. Everybody wanted to know what they were laughing at. They couldn't stop laughing. So by and by they got their breath and so forth, and then they said just before we come in the house, we decided we were going to snatch a plum and we jumped over in the garden and we were going to get this plum, and Aunt Mag, my mother was named Maggie and they called her short for Mag, said Aunt Mag beat the devil outten us with a stick. They said wait a minute now, said I don't think it was my mother the girl said, I don't think she's been out of doors. So they said, well we ain't got nowhere to go, all you had to do is open the door and ask in the other room you know. She opened the door and said, Ma, have you been outdoors at night? No ain't been outdoors. What did I tell you, I told you she ain't been out. It was another woman was asteating the plums and she was the one beat the hell out of them. You can run across some great things in life, though can't you? Another woman was stealing the plums. And not only that, is this woman, my mother died and my brother was staying there to the house, and we had a nice black walnuts, we had black walnuts growing on a tree there, the nicest ones I've ever seen. I've seen them over to Carryoman [?], seen them here, there and everywhere. They were the nicest ones I've ever seen in my life, black walnuts I'm talking about now. And, one woman from Smith Island, she's dead now, been dead a long time, she used to come there with a wheelbarrow and fill her wheelbarrow up with black walnuts and go on with them and ask nobody nothing.

Did you have figs?

Oh, yeah, we had a bunch of fig trees. We had a Greek brother-in-law and he lived on the mainland, wherever year, he lived Pocomoke, Crisfield, Salisbury, and up in Delaware, two or three different places, when he come, he always come home on camp meeting and come to our house. And when he come home, what was the first thing he'd do before he went in the house? Go down to the fig tree. He loved figs.

Getting back to your garden, did your family preserve, can, vegetables and fruit?

Oh, yeah, we had something in there I bet you never heard of for the size of it. I mentioned gooseberries, but did you ever hear of ground nuts? They 'bout like a small peanut. They grew right up in the ground, I don't know whether it was two or three twigs they had for you know to sprout up from them. You pull them up out of the ground, shake them off or sometimes we'd wash them off. And I liked them, real good, real good to eat. They used to grow in

patches all over our garden. We had beets, we had watermelon, cantaloupe, string beans, butter beans, we had most everything, onions, cucumbers, we had lots of different things in the garden. My uncle planted one of them places we had up there with sweet potatoes. He only planted part of the yard, and we had an out kitchen which was 14 x 18, and he give my daddy, I don't know what part he give my daddy, I know he never give him more than half, but we filled that out kitchen up until like the roof that went up like that, it was about three foot up the roof the sweet potatoes was. We had planks across the doorway, about that high [3 feet], they were to the top of that plant and up into the eaves of that out kitchen, what my uncle give my daddy just for letting him plant them there. Did you know that sweet potatoes, this is Haymans I'm talking about, them red potatoes they ain't fit for nothing only put some kind of syrup into them to eat, something like that, on Sunday. But anyway, these Hayman potatoes they were something good, I'm telling you. My mother would bake them, where she'd stick the fork into them to turn them over, that syrup would run out of them and be on the bottom of the oven. She had a turn-over, she'd scrape that oven and break it off and dump it outdoors. They were nice potatoes, I'm telling you.

By the way, did you ever eat any fried sweet potatoes? You ain't eat it yet then? Fried sweet potatoes. No we never did do it on the boat, but we've had them home many and many a morning. Fried sweet potatoes I tell you. Cut them about three eights of an inch thick, slices of sweet potato, put it in the skillet. Oh, yeah, that's another thing. There weren't no such thing as a skillet back there when I was a kid, what was it? It weren't a frying pan either. It was a spider. Spider, my mother had one, a spider with three legs on it. Got it? I don't know where it ever got to, but durn if we didn't have it. But anyway, we had a pot. I don't know what you call it. You've heard tell of pot bellied this that or whatever? Ok. We had a pot, it had a belly on it. These here dampers, we called it, OK, it had a small damper and a little bigger and a little bigger and a little bigger, well, this here belly that stuck out of the bottom of that pot, wasn't nothing like as big as the pot was, it was about so big. I don't know which one we had to take out, it seem like to me it was the second one we had to take out for to go down next to the fire. You get me? This was a wood stove, or a coal stove, either one. She was a [?] cook. And we cooked any thing cooked in there overnight like hominy. Did you ever eat hominy? OK. You like it? If you cook it right it's good. I still like it. But anyway, most of the people don't know how to cook it, especially now a days, because ... I used to go with my uncle on the boat and we used to have hominy for breakfast, sometimes for have it for supper. I don't know how he done it and I still don't know. He could brown every grain of hominy in the can. I don't know how he done it but he could sure do it. He was a nice man, a good cook too.

We had a guy going with us who was in World War II. He was on the

same boat with us. When he get through cooking, and sometime be some thing left, he'd say John A, be getting them things straight, wash dishes you know, and he'd, this guy was in the war [tape break] I know you ain't hungry all that you ate. No, he said, I ain't hungry but I'll never forget the times, he said, that we was so hungry over there in them trenches with nothing to eat and nowhere to go to get nothing. Days and days he said they'd go without something to eat. He was a nice fella too. Curtis Bradshaw. He lived Tylerton. He's been dead years and years.

When you were working on the dredge boats, did people eat dessert with their dinner?

Oh yeah, yeah, Boy, boy, boy, you said it then, you said the big word. Like OK. When my father-in-law was cook on the boat that I had for a long time, and we used to have, if you never tried one, you want to try it some time. Not bread pudding, have you eat bread pudding? Bread pudding ain't as good as cracker pudding. Have you tried that? Alright. Bread pudding positively ain't as good as cracker pudding. And that's one thing we had. We had a pudding dessert everyday dinner. He was a good cook, my father-in-law was, he was a really good cook. And eat, you talk about eat now. Some people, what they could do, now you listen what I'm going to tell you. We'll call it a skillet or a spider or whatever. We had a spider about that big [16 inches], of course naturally it's only so deep. Moved over to Crisfield, we'd catch our oysters and come to Crisfield, and then you'd have to wait around and see who was going to buy them and so forth. Well anyway, we been there this morning and we never sold them yet and everybody been up around the Cozy Corner they call it, buying drinks and eats or whatever. I don't know whether they was selling sandwiches then or not. They used not to sell them. But anyway, they finally turned it into an eating place too afterwards. But anyway, a lot of boys been up around there eating, well my father-in-law he was cook, and he, I don't know how many, I guess it was at least three pound of hot dogs that he cooked was in this spider, piled up with a round on it. But anyway, one of these guys was with us, he'd been up to Cozy Corner too, with everybody. I don't know whether he eat, how much, nor what he eat, or if he eat anything or not while he was gone, but anyway, all the rest of the boys that come to dinner, and some of them eat one hot dog, some of them never finished their hot dog, left it in their plate and so forth, and this here one guy he eat every durn one of them hot dogs that was left in that skillet. Every one. Listen at this. My father-in-law said to him, his name was Granville Smith, said Granville, how was the doggies? Said, they weren't very good, they were too hard, I had to chew them.

What was your father-in-laws name?

Well, it's a story about his name. He run away from western shore, run away from home and came over here to Smith Island and went a drudging with somebody. And his name was Charlie Kitchin. OK. So, when he left home and come over here, he changed his name to George Lewis. So all the while, he died there, he died as George Lewis, I don't know what they got on his tombstone, tell you the truth, but anyway, he was George Lewis. When his kids went to school here, like the Kitchins up there? OK. When the kids went to school they used to kid them because they were named Kitchin. Got it? Used to poke fun of them because they were named Kitchin.

Did you ever have rice pudding?

On yeah, we had rice pudding. Rice pudding ain't as good as cracker pudding. It's good, I've eaten it. My mother used to make rice pudding. She could make good rice pudding. I'll tell you, as the feller said there's rice and then there's rice. Got it? It all depends on how you cook it. That's like I was saying about the skipjacks. There's skipjacks and then there's skipjacks, and then there's skipjacks again too.

When you grubbed up, how did you carry eggs?

You paid for the grub out of the boats part, out of the amount of money you sold for. And the boat got, well if you lived on Smith Island, you took out a fourth for the boat before Christmas. No wait a minute, let me rephrase that, they took out a third for the boat before Christmas. They got the boat's bills and things paid. After Christmas they only took out a fourth. When I went to Tilghman Island, they didn't do that. They took out a third for the boat the whole winter straight through. The reason I moved to Tilghman Island, I worked up there several years before I ever moved up there. I heard one of these guys say there was the most oysters in the Choptank River he ever seen in his life. And I had two dredge boats. And I said, the difference between a third and a fourth would make a good living. So that's how come I moved to Tilghman Island. I did, I made good money doing that. But I didn't make half the money that I did when I start running grain.

You used to get flour in twelve pound or twenty-four pound bags. OK. I seen the time you could buy a twenty-four pound bag of flour for 29 cents. But where in the hell were you going to get 29 cents? That was the story in them days. I remember when our grub bill used to be like anywhere from three to seven dollars a week.

What did that include?

Why that included general eating of like, ham and eggs. You could buy a whole ham as big as I don't know what for three dollars and something. Now a days, God durn it, you get a piece of ham, a half of ham now costs you like twelve, thirteen dollars.

That included things like flour and beans?

Yeah, flour and beans and cabbage. Well, we grew a lot of stuff in the garden in them days too.

Did you carry it on the boat?

No, what you got on the boat you had to buy that outright. What we grewed in the garden, we used that for home use. We had a nice garden over there, still a nice garden. Of course, my brother, he put a house on it in the last going off of his life. After he put the house on it, we never have grown nothing on it since. We used to have peach plum trees, let me think now, peaches, we had damson plums. You know what they are? We had damson plum trees, we had beets in the garden, we had cucumbers, tomatoes, we had to works in the garden. How'd we get it plowed out? We had a little teeny plow, I guess she plowed three or four inches deep, a furrow about so wide. I'd get ahead with a rope and pull this plow and my brother would steer it, we'd call it. Or, then we'd change, he'd get ahead and pull awhile and I'd steer. That's it. Of course, then when you got that done you still had to dig and crumble it all up, you know and all that stuff. Boy, boy, boy, sweet potatoes ... By the way, you cut the eye out of a Irish potato for to plant it, but what do you do, how do you get a plant from a sweet potato? I thought I'd run that by you. We used to have sweet potatoes by the bushels and bushels. We'd put a whole bunch in a thing, something like you'd call it kiln, and it had a list in it toward the sun. You'd put that list toward the sun and you put your sweet potatoes in there, no, we used sea weed, sea oars [oats?], we used to call them, you put the seaweeds in there and the sweet potatoes in there, and the sprouts would come out all over everywhere, sprouts, sprouts, sprouts, and you'd break them sprouts off and plant them and that's it. That's your sweet potatoes.

Did you eat salt fish? Salt Cod?

They're still one of the best things you can eat. By the way, did you ever eat them like this? We had them on board the boat all the time. That's what we used to have for breakfast, sometimes for supper. Salt cod, OK. My father-in-law used to put them on. A pot of potatoes, how many potatoes you was going to have in this batch that he made up. A pot of potatoes and the cod with bones and all in it. You ever seen them like that? OK. After they got done he'd shove the pot back on the stove and pick the fish out of there and put them on a piece of cloth, something like a

tablecloth, a piece of tablecloth on the locker, we called it, and pick all the bones outten it and mash the potatoes and the fish all together after he picked the bones outten it, and he'd mix them up and when he'd get up of a morning, he'd fry them in cakes like you do, fish cakes or whatever. Have you ever tried it? This is codfish I'm talking about. You can do any kind of fish like it. My daughter does it once in awhile. Takes and mixes them up like trout, spot, or hard heads we call them. Hard heads got two names, hard heads and croakers they call them. There's oodles of croakers now a days, they're catching tons of them in fish traps. I remember when there were so many fish traps over the western shore you couldn't hardly get up and down the Bay for them. You know they caught all the fish up? A lot of them that did fish traps went broke. It cost so much to keep them, it cost a lot of money to do that you know.

You had codfish cakes for breakfast. Did you fix codfish a different way for supper?

Sometimes it would, yeah, we'd have cod for supper when we didn't have nothing else. Have codfish for supper, hot dogs, fried potatoes. You ever eat fried potatoes? Fried potatoes, and stewed. Well there's different ways you can do potatoes, you can fry them or you can stew them you know. I love them, I still love them. We're talking about the difference in somebody trying to economize, you know, like, OK. You send up here to Willie Joneses and get, I can't think what you call them, long things with beef and things in between them, what you call them, hamburg? Get one of them, they cost five bucks. OK. You know what, right now, I ain't got all the money in the world, but I can afford it if I want. How much do you think our supper cost? About twenty cent. What did it consist of? It consists of some fried or stewed potatoes and hot dogs. I love hot dogs. I love taters. And cold cuts they call them too. I'd rather have that one hot dog and some stewed potatoes or fried potatoes than that durned cold cut. The cold cut cost say five bucks and your hot dog and your potatoes at the most never cost over twenty cent. Got it?

See, there's ways that you can exist and there's ways you keep yourself from existing, got it? I'm telling you better believe it. Hey, I've been there both ways. I've been there every durn way you can think of nearly, I mean, when you couldn't make a dollar to save your life. You take like Jerry's doing now, shedding these crabs down there. You ever seen crabs shed? Oh you have. It's interesting, ain't it?

Did you know that the oysters on this bay, did you know Tangier Sound oysters is better than Chesapeake Bay oysters? Did you know the further down the Bay you get in the Chesapeake Bay the better they are in the Chesapeake Bay in some places than they are in others? Did you know like, when I was a youngster, we eat oysters that was caught up there it's above where the Bay Bridge is at now but it weren't no bridge there at all then. We used to, I remember one time we were on that same durn boat that Russell's got now, the Kathryn, Leon Evans was captain of her then. We decided we hit a place of oysters, as pretty as you've ever seen in your life to shell them was, and we decided to put some of them on the stove and roast them. OK. Oh boy, they looked good. Five head aboard there and the oldest one aboard there I think was twenty some years old. I mean, even Leon, the captain, he wasn't quite as old as one of the other guys aboard there and I think he was only twenty something years old. OK. This pan is only about so square [2 feet?], we'll say. We only had a little stove aboard you know, for a cook stove. We put these in the oven and roasted them. OK. We eat these oysters. We whacked them up between the five of us. There weren't very many apiece, well I'll say seven or eight, that's all there was apiece. OK, what happened? Within five minutes we every damn one of us lost them. We vomited them up. Got it? They made us sick. I never had oysters made me sick in my life other than them. You got it? That's what I'm getting at now. The oysters up that way I don't know how in the world they ever eat them. Because we couldn't eat them. I don't eat oysters now if I know they's caught above, you know where Bloody Point Lighthouse is? OK. If they's caught above Bloody Point Lighthouse I let them stay there. But anyway. Oysters in Choptank River ain't as good as they are in the Bay.

I've eat oysters where I used to run grain down near to and out of Coan River. Do you know what the oysters taste like in that river? I swear, they taste just like mud. He give me some one time, I eat some of them, but I didn't like them. But anyway, on average, out on the Bay like, the further down the Bay you get the better the oyster is. Yes sir.

How do you like your oysters fixed?

Any way. Stewed, fried, roasted or anyway. I like them any way. There is a difference in oysters. A lots of difference, oh boy, lots and lots of difference. I'll bet you from the head of the Bay to Norfolk, there's twenty different brands of oysters. You get it? I'll guarantee it's that many different brands. Now, in Potomac River, Potomac River's got a nice oyster, eating oysters, but you got to add salt. But they're good eating oysters, Potomac River oysters. They're always a little fresher than the Chesapeake Bay oysters. I've caught oysters from like as far as past Patangers [?] that's just below Pope's Creek, past Patangers clean down to

Point Lookout on Potomac. They used to drudge you know, on Potomac, but they don't let you drudge with sail there no more on skipjacks. They let you dredge, what is it, two-three hours, something like that, of a morning in a small boat, like these boats they got around here to crab in. They let you do that but that's all. That's power drudging.

Did you eat much fresh fish when you were dredging?

No. Ah, yeah, once in a while we'd. Sometimes you'd catch oodles of flounders, you know, dredging. Oh, flounder is good fish if you know how to fix it.

It would come up in the dredge?

Yeah, sometimes get two or three of them, we'd call it a lick, a drag you know. Sometimes you'd get two or three a drag. Sometimes they were little teeny ones, sometimes I've caught big ones. I heard them say the other day on the radio that we had, that they catching the big flounders now. You know they got distinct you know one while, and they were just like these hard heads, or what do they call them croakers, or hard heads they call them now, they got out of the question, you couldn't even catch one. But where the crabs is agoing now a days. You know where they are agoing? Rockfish and croakers, hard heads.

How do you fix flounder? Yeah, like, well, they call them stuffed flounders, they stuff fish with the other fish, I don't know why they'd stuff him with another fish with him or stuff him with something else. Well you ain't got much to clean a flounder. He ain't got many scales on him. He ain't got no entrails in him hardly, just one side of him you know. I don't know how anything like that exists like they do. You know, a hog choke, I don't know whether you ever hear of them did you? Well, a hog choke's just like a flounder only he's little, he's a little feller, about the size of my hand, the average one of them is. OK. If you want to bait a trot line with them and you find some hog chokes, they're good bait. Good bait. Well anyway, you take a flounder, you cut his head off, or you scale him first, cut his head off, and gut him and so forth. All we ever done was salt him and fry him. I never heard of nobody stewing a flounder but I don't know why they wouldn't be just as good stewed as he is fried. I've eat, we stew rock sometimes. We fry rock sometimes, we bake them sometimes and do them a lot of different ways you know. Take trout. Trout's on average a good fish for to eat fried. And I'll tell you one will beat him. They call him spot, they call him. Spot's got a best taste. If you don't think so, get you a trout and get you a spot and take you a taste of trout and a taste of spot. And that's the only way you can tell what's the difference. And you'd be sure to tell it, there is a difference.

You talked about having flour bread. Did you ever have corn bread on the boat?

Yeah, yeah, well, there's another thing. There's corn bread and then there's corn bread, you know that? (Madeline - I've made up enough corn bread for everybody in the world.) We didn't eat much corn bread, I'll tell you quite truthfully. There's some of it that I like alright but, like OK, maybe if I was a youngster I'd still like it but anyway. Them big grains and things gets in my teeth and I ain't crazy about it.

Where did we get our water? Any where we could. Well, you could get it when you were to Solomon's Island. They had spring water there. When we were to, over in the Potomac, Potomac River they had spring water there, when we were to Colonial Beach they had it there. They had spring water to Upper Machodoc. Do you know where Dahlgren's at? That's cross the Potomac River on the Virginia side, on the left side down there. Dahlgren is the name of the land there, but the anchoring harbor is called Machodoc, they called it Machodoc. We always used the terms upper Machodoc and lower Machodoc there over on Potomac.

How did you **fill** the barrels?

With a bucket. You put the bucket under the spring and let it **fill** it up, and when pour it in the barrel, and you had another bucket and pour it there.

Sounds like a hard job.

Yeah, well. When I had the Henrietta Frances, the grain boat, that's what I had on her was a barrel. I filled up a 55 gallon barrel, filled it up with water. Carried it on the quarter, we called it, on one side of the house. I was going down the Bay one night and I don't know, the side of her I guess was that high out of the water [3 feet], and the sea was so big, it was coming over the side of her and that barrel was **full of** water, and boy it would slam that barrel up against the house and things, and I thought it was going to punch a hole through my house or knock my house off. I had to turn her stern to the wind and dump that water out of that barrel and put a stick inside of the hole, it had a square hole about so big you know, put a stick inside there and tied a rope to it and tied it up to my hatch so that wouldn't do that, wouldn't bust my cabin in, my house in. You'd be in good shape if you bust the house in.

When you were working on these boats, did every one stop and eat their meals together?

Oh yeah. The floor was your, we had a table but that was up behind the stove on the front side of the cabin. But we didn't use that, that was so little compared to what we needed will all hands of us. Your table was the floor.

So you put the food in the middle and sat around?

We put the stuff on the floor and everybody would operate on their own self, help their own self.

Did someone ask the blessing, say grace, before you ate?

Oh yeah, that's something I wanted to run by you. There's a, during World War II they had a potato shortage. Over here to St. Jerome's [Creek], they had a place there, a fish house they called it, they guys that stayed, fished traps for a man there. They had a party there one night, and there was a preacher in the gang, four of them had the party. They had this supper, and they come to the table to eat. So the preacher said, Oh, wait a minute now, before everybody eat we'll ask the blessing. He said well, OK, he said, Reverend, he said, you're the preacher, you go ahead and ask the blessing. He said no, where I ain't the preacher I'd rather some of you would ask the blessing. So they passed that word back and forth to each other. One guy said, OK, if I must ask the blessing, I'll ask it myself. So I told you the potato shortage. He glanced all over the table like that and said, OK, bow your head. He said, three potatoes for four of us, durn glad there's no more of us, no pie nor no cake, pass the potatoes for Christ sake. Amen.

Who usually would ask the blessing on the boat?

They'd be somebody to do it. My brother-in-law used to cook on the boat. He was always supposed to be a pretty good guy and he would ask the blessing. We used to have some good, I tell you, you don't beat it as of today of what we used to have on the boat for eating. We used to have corned beef hash, you know, a can of corned beef, cut up some potatoes, mash it all together just like you do the codfish. You ever try it? Good, extra good, oh boy. And then we'd have a little bit of molasses, and some syrup. We were never that poor, we'd always have some butter with us. We always put some butter' in the molasses and take a sop of molasses and it taste so good. These beans that we had, we'll say for dinner, sometimes there'd be some left over and we'd eat them for supper. I've seen beans so good that we'd sop beans just like we did molasses. Yeah I loved them. I still love them little beans. I don't love butter beans, I eat them but I don't love them. We call them butter beans, I don't know what they call them, lima beans I think they call them now, some kind of lima bean. I still don't love them. In the first place, one of the reasons I don't like them, nine times out of ten, you have two or three of them skins stuck on the

side of your mouth somewhere, you can't get rid of them. Little beans don't have that. Little beans hasn't got them skins and taste of butter beans. I've eat a few black eye peas, but I ain't too crazy about black eye peas. I think they've got an off-brand taste some way or other. Listen at this one. They had hard times I said, on Smith Island, I said I mean hard times. They eat all the beans that was on there and they got rid of all their meat, they never had no meat to cook in them no more. They kept changing this meat from one pot of beans to the other. And, said they were making out pretty good with that, changing meat from one pot of beans to the other, said until some SB got this piece of meat and cooked it in a pot of black eye peas and ruined the meat. Got it?

[Ernest Kitchin, his brother-in-law] I'll tell you what, he was a good cook. Tangier used the words, cook as good as Aunt Flona [?]. Durn if he can't cook as good as Aunt Flona. I'm telling you he's a good cook. He don't ask her to cook for him now, when he gets up, he cooks his own. He gets up in the morning, plenty of times, he gets up, leaves her in the bed,

Tape III Side A

Did you drink a lot of coffee to keep awake?

I never did drink none. No, I never drank, I'd say I never drank, the one time I drank it was to keep from choking or something, sometime, maybe, whatever. It always filled me up and I couldn't eat nothing, so I never did.