

Interview Log

Interviewee: Haywood Turner

Interviewer: John E. Aliyetti

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Topic: Bellevue Seafood Co. Inc.
William A. Turner and Sons

Theme:

Comments:

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NAMES

Otis Turner: Brother (Aubrey's brother??)

Kermit: Brother.

Grandfather: Aubrey Turner (founder of Bellevue Seafood Company)

Aubrey Turner's children:

Laurel (Laura?)

John

Leon (Kenny)

Samuel (Eddy)

Hampton

Aubrey

Edith

Samuel Edward Turner married Hazel Tilghman. Their children:

Hayward

Edzel

Regina

Samuel

William?

Merle Fields (Aubrey's half-brother)

Kermit.

Ernest Moore – Peggy's father, Ann's father

Preston Moore

Sarah Moore

Novella Flannery's oral history

Harrison's

Bobby Leonard, Samuel Leonard

SITES

BOATS

Mary F. Croswell – Oyster-dredging skipjack

Catherine

SOURCES

BEGIN SIDE A

JEA: Father is Otis Turner. Did he have other brothers or sisters also?

HT: Kermit

JEA: Any girls?

HT: I am not really certain to tell you the truth. I can find that out, but.

JEA: I don't know that this is very important, I am just doing it for background and then _____Turners, Aubrey Turner's children were several; Laura, John, Leon, who everybody calls Kenny, Samuel, your father, who everybody calls Eddy, Hampton, Aubrey and Edith

HT: And Laurel.

JEA: Okay, I got Laurel.

HT: Oh you got Laurel.

JEA: Okay, and your dad married Hazel Tilghman, and their children were you, Edzel, Regina and Samuel.

HT: Right.

JEA: Okay. Well, that's what I got out of the family, anyway. Now I had a question about when the business was started. When, in the interviews or the oral histories with Otis and with your dad, and in reading, it seems to me they referred to the business being started in 1937 when they had three or four oyster shuckers working in a garage. In your interview in 1991 that Lila Line wrote about, you said that business started in 1946.

HT: Yes, I'm basing it on when the facility down here began to work. Now, my grandfather did shuck oysters up at his home which is on Gate Street, you know, where John lives.

JEA: I don't know which house that it was

HT: That's the house between, (indiscernible) I don't remember that, but it was John lives and that was the family home.

JEA: So, there was a garage.

HT: It was just a high building. It was probably a shed. A garage was a little fancy name. They had no garages then.

JEA: Yeah.

HT: There was..

JEA: Nobody had a car.

HT: It was just probably, (indiscernible) of that nature. A high building and some people did shuck oysters in there. I am not familiar with that period of time. But I have heard about it, but I don't know who he sold the product to, I don't know anything like that, but technically, under the guise of whatever sanitation requirements that may have been in force at the time...

JEA: There weren't many.

HT: (Laughter) He was just out there doing it, and those people who shucked oysters, I don't know if they were family members or not. It could have been. But at the time, my grandfather was running freighters up and down the Bay. That was his primary occupation.

JEA: If I can have your permission, if he was the captain of a schooner...

HT: Right.

JEA: And these schooners ran from Valliant dock down here up to Baltimore...

HT: Baltimore, down to Hampton Roads, all over the Chesapeake Bay carrying freight.

JEA: Do you know the names of any of them?

HT: Any of those boats?

JEA: The ones that he might have been the captain of.

HT: The names are on my mind, but I can't even think of them now, but I can find that out too, John.

JEA: Hayward, if you can find out the names of them.

HT: Yeah, that's no problem, daddy knows, daddy always know the name of the names of those boats. I can find that out with no problem.

JEA: Okay, but...were some of those boats owned by Valliant?

HT: No, I don't think so. Now he may have built some of Valliant's boats, but he had boats of his own also.

JEA: He didn't have a schooner. Didn't he? It would have been a real big boat.

HT: Not a schooner as such. Now I know he had one boat that had an engine in it, it was called the Catherine. He had a dredge boat called Mary F. Croswell.

JEA: I know about the Croswell and he called it a dredge boat, but wasn't it really a skipjack.

HT: It's a skipjack, but a dredge boat and a skipjack are synonymous.

JEA: So it's the same boat.

HT: It's the same things, yeah. A dredge boat is a skipjack, or it could be used as a dredge boat, let's put it that way. That was what skipjacks were built to do.

JEA: Did they tong from them also?

HT: No, don't tong off of dredge boats, just dredge.

JEA: Okay.

HT: They also could be used for hauling freight because of the shallow draft. And he did carry freight on the Mary F. Croswell.

JEA: But you know back when they might have been doing some oyster shucking back here, when Otis interviewed in his oral history with your Dad, Otis says that he went to the Civilian Conservation Corps back then in Virginia

HT: My father...

JEA: Your father did, right. But he and Otis were talking together and your father went and saved \$300 and they used that as a down payment to buy two acres of land from Valliant.

HT: Right.

JEA: Now, that was in 1937, wasn't it? Do you know?

HT: I'm not certain when that was.

JEA: It would have been in the latter thirties?

HT: Yeah, probably, yeah, yeah.

JEA: So, when they bought the land, there weren't any buildings here. Was that the land they bought?

HT: Yeah.

JEA: And, so when did the buildings come along?

HT: Around '46 or '47, after the war.

JEA: So between '37 when they say they started the business of William A. Turner & Sons,

HT: I don't believe they started William A. Turner and Sons in '36. I believe they were just shucking oysters out there, but it wasn't a business. I'm pretty certain W. A. Turner and Sons didn't begin until '46, '47.

JEA: And then they built the buildings.

HT: Yeah, that building over there.

JEA: That building right there?

HT: Uh huh (affirmative).

JEA: And so then when was this building built?

HT: In '66.

JEA: I see. Okay. So, why don't we just go back through some of these things here? (shuffling papers). Your recollection, that is, that the business really started in 1946, William A. Turner and Sons

HT: Right.

JEA: Can you tell me how the seafood was shipped?

HT: Shipped in wooden barrels. Crab meat was shipped in wooden barrels, iced wooden barrels in 1 pound containers, and that's metal 1 pound containers. Oysters...

JEA: Okay, so you would get the crabs in here.

HT: Uh hmm (affirmative).

JEA: You bought them from the people...

HT: Bought them from crabbers.

JEA: Were they from out of the area, or were they....

HT: No, all local stuff.

JEA: Okay, and then you would bring them in here and then what do you do, steam them?

HT: Cook them, right.

JEA: And then you had people that picked them.

HT: Right.

JEA: Then you pack them in 1 pound containers, packed in ice?

HT: Right, we packed them in 1 pound containers, 100 containers to a barrel in ice.

JEA: And what happened to them after that?

HT: The majority of them went to J. M. Clayton in Cambridge.

JEA: Who is Clayton, is he a seafood dealer?

HT: Yes.

JEA: How about the oysters?

HT: The oysters were shucked in, they were shucked and packed in, they were bulk packed. They also were packed in gallon containers, but the majority of them were packed in 5 gallon pails.

JEA: But you canned some of them? Did you have a canning operation?

HT: They were just prepped on pallets. We didn't seal anything; everything was just prepped on gallon containers.

JEA: When the oysters were shucked, the oysters were put in gallon containers, and the tops would be pressed on and then they would be shipped outa here.

HT: Hmm, hmm, most of those went to ____shucking. A lot of those went to J. M. Clayton also.

JEA: Would you get them the same way that you got the crabs from local people.

HT: Hmm, hmm (affirmative).

Indiscernible.

JEA: Did you come down right where the boats came in, or did you use a buyboat?

HT: No, the boats came in here. They brought a load here and they docked here.

JEA: Did you ever hear any stories about how your grandfather couldn't buy crabs or oysters from locals.

HT: Most of the watermen wouldn't sell to him.

JEA: Why?

HT: Because they thought his money wasn't right.

JEA: Uh, I had heard other people... some people said that maybe it was a discriminatory thing, but there weren't very many white watermen working here, right?

HT: No.

JEA: Uh, so they felt like they weren't just ... he wasn't paying them enough money for it.

HT: No, they felt that he wouldn't pay them even though he never, he never didn't pay anybody. But at the time, Captain Will was running the place down there. They may have felt intimidated by him. See, they bought this probably from the Valliant and there was suspicion that if Valliant had known that he had plans of starting a seafood industry, he wouldn't have ever gotten a hold of papa to start with.

JEA: But Valliant went out of business in 1946.

HT: Pretty much so. It still happens today, John. We don't get much local stuff here today.

JEA: Where do you get it from?

HT: We buy it from other buyers.

JEA: So, it comes in here in trucks?

HT: Yeah.

JEA: And you get the crabs and do you cook 'em and pick 'em.

HT: Yep.

JEA: And the same thing with oysters? You shuck 'em here.

HT: Yep.

JEA: And then you ship 'em off to a wholesaler?

HT: Right.

JEA: Okay, you had some of your family members who had boats? Who would that include?

HT: Well, I think Kenneth was the last one to work on the water, but he just did it small time. Merle, William Merle Fields, daddy's half-brother, Otis, Kermit. Now there were a couple of other guys who did sell product to, to Ernest Moore, who is Peggy's father, Ann's father, Preston Moore, and a couple of other people did.

JEA: So you had a pretty big operation going back here in the forties. How many people would work here?

HT: Oh, that was oh probably upwards of 25 or 35 people. At that time oyster season and crab season were separate. They didn't run at the same time. He went from one, he would start crabbing in May, he would start doing crabs in May and he would run crabs until basically August, September. The oyster season would come in the first of September and he would start oysters then, but the two....there might have been a slight overlap, but it wasn't really very much of an overlap. Usually, you were doing only one thing, now they all run together.

JEA: I talked to Sarah Moore, and I read Novella Flannery's oral history, and they talk about most of the women that lived here, worked down here.

HT: A lot of the women did. A lot of them worked in Oxford, too.

JEA: They almost related to a kind of a family experience. They all knew each other.

HT: Yeah.

JEA: They liked working here and they described it as a friendly atmosphere. As a kid growing up, did you come over here and work?

HT: Just a little, I've never... in later years, I, cracked at a few claws, I wasn't good at it and I didn't stick with that too long, but when the clams came in and then started processing clams in the early fifties, I guess I was older than that, it was the late fifties, early sixties, I did that.

JEA: How do you process clams? Is it different?

HT: Yeah, at the time, this is a soft shell clam, which is called manoes, ____ clam, whatever you want to call them, the ones with the little necks, call them littlenecks, too.

JEA: Yeah.

HT: But, they would dig those with hydraulic dredges, they were really hydronics (phonetic) rather than hydraulic. Hydronics? _____ use more pressure _____ on the bottom. Okay, they would get those, bring them in here and you would just open them up, cut off the snout and then you shuck those, get about 16 cents a pound. A penny (indiscernible) for shucking. And then you'd pack them, you'd rinse them off and pack them in gallon cans and ship them things out. Nowadays, they dip 'em, they scald them in hot water and you kill them the same way as above, the clams practically fall out of the shells. Now it's a whole lot _____ to do.

JEA: So you're doing clams now.

HT: I did it a couple of days, but I don't know if I'll be doing them any more. The prices, man...I was just processing them for somebody.

JEA: Yeah.

HT: What we call custom processing and he was losing money, so I don't know if that's going to fly or not.

JEA: How is the clam season differ from the oyster and crab season?

HT: Clam season is all year long.

JEA: It is?

HT: Yeah, 12 month season. Crab season is April to now November to ____ December and oyster season is October through March.

JEA: Okay. Uh, were the crabs, when they were getting the crabs when the boats were out, did they, are they generally using trot lines for that?

HT: Oh, everybody here used trot lines.

JEA: They're not using traps?

HT: No, we did not. None of the ... crab potting at that time was really, in the early years, was really not that popular because the boats that the people had couldn't work in the Bay for one thing. Crab potting is only allowed in the Bay.

JEA: Okay.

HT: And the boats that they had then, a lot of people had sailboats to crab with, or row boats or Palmers? Whether this also, some would say with an engine that was driving the boats then, so they just didn't have the boats to do crab potting. So everybody was a trot liner.

JEA: And in a trot line, is that where they put the bait or something on a line?

HT: Yes, a long line had baits on it every...

JEA: Are they always chicken necks?

HT: Never, (laughter) at that time, never chicken necks.

JEA: What were they?

HT: At that time they would use either tripe or eel.

JEA: Okay, are they still using tripe or eel now?

HT: No. Eel has become...some people do it on a limited basis, though, eel and tripe have become too expensive and that it is prohibitive.

JEA: I see. So they do use chicken necks now?.

HT: They do primarily use chicken neck and bull lip.

JEA: Bull lip?

HT: Bull lip.

JEA: Is that what sounds like?.

HT: It's what it is (laughter). The bull' lip (laughter). Hey, want to see one, I will show you one before you leave.

JEA: No.

HT: (Laughter).

JEA: You remember what the winter time operations were like around here?

HT: Pretty much, yeah.

JEA: I have heard stories of how all the rivers would freeze over, that the winters were colder.

HT: Yeah. It seemed like the rivers would freeze up Thanksgiving, and they wouldn't open up again until late February.

JEA: Can you remember men going out there and knocking holes in the ice to dredge?

HT: Well, that had happened. Not dredge, they would go out to tong.

JEA: To tong.

HT: Yeah. (laughter) Now that has happened recently, I mean within the last 10 years. The last time it really _____ was in '77. That's when the whole Bay froze up, probably five to six foot thick, but they were driving cars and stuff out on the ice to be able to _____ and they did it back there then, too.

JEA: But the way you're doing the business now, you're still getting the product in from outside from other sources.

HT: Yeah, yeah. But, when the river freezes up like that, for all intents and purposes, I don't work.

JEA: Okay. When you get it in from outside, Hayward, where does it come from generally.

HT: Kent Island, Grasonville.

JEA: Okay. Anything from down toward Tilghman, or that way.

HT: Oysters, yeah I have brought oysters from Harrison's, but since the supplies depleted, most of the people working out of Kent Island now. That's my prime source right now for oysters.

JEA: Who are these guys selling to that are taking these crabs out here now?

HT: Crabs – most of them are going on trucks.

JEA: Yeah, I see trucks coming down to the docks.

HT: Yeah, that's Bobby Leonard, Samuel Leonard, and that's a basket trade more or less. He sold me crabs too, when they become abundant. I can get crabs from him, too. But they're just not abundant this year.

JEA: Has it started picking up any yet?

HT: No, it's gone the other way.

JEA: Hmm. Okay, when I was reading about the history of the shellfish industry, I can't find any reference where W. A Turner was ever a member of the Seafood Industry Association.

HT: Probably wasn't.

JEA: Are you a member of it now?

HT: Yeah.

JEA: You are? So you don't think he was then.

HT: I'm pretty certain he wasn't. But I don't think it was a discriminatory thing, it's probably a ... I don't know if it existed then.

JEA: Yeah, it did.

HT: It did?

JEA: And in fact when I was doing research on it, it doesn't have any reference to--- much reference to---much reference to your operation here, and I thought maybe one of the reasons was he wasn't a member of the Association, so they never even probably...the name didn't come up.

HT: When I was going through some of the things up on Laurel's house the other day, I did find a book where Talbot County was whatever, did a survey of industry in Talbot County, and W. A. Turner and Sons, I think while either W. Seaford, or W. J. Turner was listed. I think this was in '67 or so, but that included people like uh

JEA: I haven't looked at anything that recent.

HT: I'll get that, I didn't bring it here, but I'll show it to you. But they just had his name and listed you know employees, number of employees and things like that and it was seasonal (indiscernible). But, I doubt very seriously they would have belonged to an association because in all practicality, they didn't receive any benefits at all.

JEA: In that original building there, where they picked crabs and shucked oysters, they didn't do that at the same site, did they?

HT: No, this changed now. Now this part you see out here was all storage.

JEA: Okay.

HT: That white cinderblock building, they built that in '57 or '58 after my grandfather died. In fact, he was working on that when he did die. That was -- crab picking was the part right behind there. Now on the other side of the building, was another large building, and that's where they shucked oysters.

JEA: Okay, so they did do it in separate buildings

HT: Oh yeah, oh yeah.

JEA: And as long as I'm on that oyster business, let's see, uh, (shuffling papers), let's talk about using cans for containers. Can you tell me if you used the sprayed process kettles? Did you do any of that kind of cooking?

HT: Was that for crabs?

JEA: Yeah.

HT: Do you know what it was for?

JEA: It was for---I thought it was for crabs (telephone ringing).

HT: Okay, I'm not familiar with that name, that term spray.

JEA: Well, what kind of a thing do you use to steam them in now?

HT: We use retort _____

JEA: Is it is kettle?

HT: Well, mine is horizontal. There are some which they call kettles which are vertical and it drops straight down in 'em. I roll crates into mine. Mine's horizontal.

JEA: I thought I had a picture of one here, but I guess I don't.

HT: But, when my grandfather first started out, all he had was a large wooden box that rotated around a steam pipe.

JEA: Is that right?

HT: Um hmm (affirmative). They would dump the crab into this large wooden box. I don't what the volume of it was, it probably was oh 20 or 30 barrels of crabs. A barrel of crabs weighs 100 pounds.

JEA: That would be a ton.

HT: That would be right, right.

JEA: 20 barrels.

HT: Right. And at that time when they were crabbing, too, they caught crabs by the barrel. There was no chasing fancy crabs???, I mean, they didn't even use bushel baskets, everything went into a barrel, and that's how crabs were landed at that time, in barrels.

JEA: And the barrels would run about 100 pounds?

HT: 100 pounds of weight. Technically speaking, the barrels weighed ultimately 125 pounds or 120 pounds if the weight of the barrel was included.

JEA: Was it a metal barrel?

HT: No, a wooden barrel.

JEA: Okay.

HT: And they would put 'em in this wooden box, _____ the volume of it was, and it had a steam pipe running through it, and then you would close the top on it, and they would steam the crabs in that and when the crabs, after a period of time, the crabs would cook. They would rotate this, this box for a lack of a better term, and just dump the crabs out, shelve them up and put 'em in storage to be picked the next day. And at that time, they had a vertical, two-boiler, which was stoked by coal or wood, primarily wood, which was old boats or whatever else. They did use coal, and they had that for quite a long time. I remember stoking that bad boy (laughter) just for fun. I mean I wasn't, it was a game for me.

JEA: Well, in this operation you have now, do you still use a boiler?

HT: Yeah.

JEA: How do you fire it?

HT: Okay, fuel oil.

JEA: Okay. Uh, how did you keep track of the work that the people did when they were picking the crabs so that you could pay them for shucking. How did you keep track of it.

HT: Okay. Picking crabs, what they call a tally board.

JEA: You didn't use tokens.

HT: They used tokens for oysters, you didn't use tokens for crabs.

JEA: Okay.

HT: Uh, but we used what we called a tally sheet and most (indiscernible) all we had on there was a number, the person's had a number and on crab meat, you just write up, brought up 5, 10, 15 pounds, just write 15 pounds on the board.

JEA: Who would do that?

HT: The person who operates the packing room.

JEA: Okay, so it was a supervisory person, you mean? He wouldn't be the person that did the picking.

HT: No, no, no. the people who did the picking would weigh the meat out again. They would weigh up one pound per container and at the end of the day, the person in the packing room would weigh seafood and if you had ounces left over, the carrier went to the next day, or the next week, or the next year, or the next season, whatever the case may be.

JEA: Um hmm.

HT: And for oysters, they would shuck those in two gallon buckets. That's a one gallon bucket there. And two gallon buckets were taller, and they would just have a token in there to keep track of it, just a brass coin with a number on it, and they would shuck that, bring it up and pour it on what they call a skimmer, which is nothing but a flat container with holes in it so that the water would drain out and the term skimmer, that is we would call that contraption a skimmer, and the man who took the oysters was also a skimmer and he would measure the oysters out of them into to a container which would be the volume and they contained usually slightly more than a gallon, probably. It might even be 25% more and...

JEA: Otis talks about 10 pints to the gallon.

HT: That's probably right, that's probably right, and so, that was just profit margin, more or less. People were satisfied, though, and then any complaints???? they could do pretty well at it. And what they would do, was they would just mark those up, and just put a single mark up, or markings in a cross row in what they call a tally, a tally meaning five.

JEA: Were the people paid daily?

HT: No, well, I don't know, but I doubt it, they were probably paid weekly. Ever since I've been here, ever since I'm aware of, they were paid weekly.

JEA: Okay, uh, did you label the product?

HT: Yeah.

JEA: With what, W. A. Turner and Sons? I mean...

Interviewer and interviewee talking at the same time

HT: No we didn't use it. They were printed cans, painted, printed cans, that's what it was. They were metal cans, they were painted, lithographed, and he had some of his own cans, but the majority of them were J. M. Clayton, (undiscernible) cans, but most of them went out in J. M. Clayton lithographed?, cans, but they were labeled.

JEA: Uh, and since you have been involved, are you labeling any cans?

HT: We buy, yeah, well we use what we call the stock cans and all it has on it is really just our name and certification number. But, we don't have...

JEA: But you're using Bellevue Seafood Company now, right?

HT: Right. Now Bellevue Seafood became Bellevue Seafood – they used to operate over there, primarily clamming operations was Bellevue Seafood after probably 1960.

JEA: Let me get the chronology straight. Your grandfather ran the business and your father was involved in it to some extent, although...

HT: For all intents and practicable purposes, my father financed the business. My grandfather really had very little capital to put in the business, it was primarily my father.

JEA: The way I have that story is, he made the \$300 down payment, then they had to pay \$100 every six months to finance the loan.

HT: Right.

JEA: They paid \$1,000 for the property; bought it from Valliant.

HT: Right.

JEA: Now at that time, which would have been in the forties, would your dad actively have been running the business.

HT: No. My grandfather primarily ran the business. My father was out on the water catching product.

JEA: Okay. Now your grandfather died in 1956.

HT: '56, '57, one of the two.

JEA: And John took over the business. Did he take over the whole thing, both the crabs and the oysters?

HT: Not really. W. A. Turner and Sons were primarily concerned with crabs, crabs and crabs only. My father—he caught clams and he started clamming in the early fifties. So he did the clams. (indiscernible) convenience, John, kept the books on both crabs and clams.

JEA: When did the oysters come in?

HT: When the oysters came in, my grandfather used to do oysters after the crabs. Now this started in the beginning. John wasn't on the scene then, and that was more or less handled by my grandfather.

JEA: Okay, but when your grandfather died, didn't some...

HT: They didn't do oysters at that time.

JEA: And they didn't do oysters?

HT: They started up oysters probably in the early sixties, but that was under W.

Seafood's name, because John and my father didn't get along.

JEA: Okay, uh, and did your dad—did he essentially just do one part of it—did he do the oysters?

HT: He did the oysters and the clams.

JEA: He did the oysters and the clams and did John then keep doing the...

HT: He did solely crabs, that's all—that's all W. A. Turner did was crabs. W. Seafood did do clams and oysters.

JEA: Okay, and then John died unexpectedly and Kenny comes on the scene. Leon...

HT: Right (undiscernible) the property was passed onto Leon.

JEA: And did Leon then take over the crab business?

HT: Right.

JEA: How does Earl Fields come into this?

HT: Earl Fields is a family member and he was primarily—he did all of the cooking of crabs. He was a laborer here.

JEA: But, he's really a Turner according to local legend.

HT: Well, he's Merle's son, Merle was Aubrey's half brother.

JEA: Right.

HT: So I mean he had. ...

JEA: indiscernible.

HT: He is a relative.

JEA: But, he was...

HT: He was a laborer, he was never an owner.

JEA: Okay. Now, so Kenny went down and took over the crab part of the business.

HT: That's the only business they had.

JEA: Okay. And this business just kept going the way it was. Was your dad running it then?

HT: Bellevue Seafood?

JEA: Yeah. When did it become Bellevue Seafood.

HT: It became Bellevue Seafood in the late fifties, early sixties.

JEA: About the time of your grandfather's death?

HT: Shortly after, yeah.

JEA: So when he died...

HT: But then John and daddy split.

JEA: Yeah, and then there was Bellevue Seafood.

HT: Right. Now they operated in the same building for a while with two separate rooms.

JEA: I heard you didn't see eye to eye, but...

HT: Well _____ was the whole difficulty of it was, but then they just split and daddy started Bellevue Seafood.

JEA: When did you get involved in the business?

HT: After I came back from the service in '69.

JEA: How about Edzel ____ in it?

HT: He got involved in it after he left government work around '72. He was working for NIH and then he came home to help out with the family business.

JEA: So the two of you were involved in running the business here?

HT: Yeah.

JEA: Part of the problem with businesses like this, when I looked at the history of them, insofar as there continuing in business, that they were family owned businesses and succeeding generations that didn't want to continue with the business. There wasn't any money in it and there were a lot of problems with it. And in the case here, how do you see the business continuing on after you and Edzel are gone?

HT: It is ____ prospect of continuing and I really do...

JEA: Not as a family business, I mean..

HT: Family business or otherwise. There probably wasn't a time from 1925 seafood processors in Talbot County, now there are three.

JEA: Do you think that's because there isn't much seafood, or because of the competition.

HT: Not much seafood and government regulations ____ a little difficult.

JEA: From health considerations about how you do it.

HT: A lot of health considerations.

JEA: Do they inspect you here?

HT: indiscernible.

JEA: Do you have any waste disposal problem here? There were regulations they put out back in the early fifties about that. They were a problem for a lot of businesses, especially canners.

HT: They require samples, to take water samples, especially if you're discharging overboard.----we had a minor problem _____.

JEA: Uh, when you began to get involved in the business, your dad, he was still active in it.

HT: Oh yeah.

JEA: How is he doing by the way?

HT: Fair to middling.

JEA: Okay, let's see what I missed here Haywood. The only skipjack I have the name of is the Mary A. Croswell.

HT: Yeah, I think it's the Mary F.

JEA: Mary F?

HT: I'll check it, but I'm almost certain it was Mary F.

JEA: (Shuffling papers). You've probably already seen these.

HT: These belong to Chris?

JEA: Yeah. He loaned them to me.

HT: (Indiscernible).

JEA: And one the Mary Croswell, is floating and one it sunk.

HT: That's where she died, right there. She died right there.

JEA: How can you tell when it's (indiscernible).

HT: Floating?

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