

Name of person interviewed: Richard Pasquill [RP]

Facts about this person:

Age Unknown

Sex Male

Occupation Owner/manager of seafood restaurant in Mattapoisett, MA

If a fisherman,

Home port,  
and Hail Port

Residence (Town where lives) Mattapoisett, MA

Ethnic background (if known) Canadian (Newfoundland)

Interviewer: Janice Fleuriel [JF]

Transcriber: Azure Dee Westwood [ADW]

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**INDEX/KEYWORDS****KEYWORDS**

Fish market; restaurant; sushi; Fairhaven; Mattapoissett; community closeness; Newfoundland; seafood buyers; dealers; family business; morning ritual of buying fish; lumping; scallops; tuna; cod; scrod; haddock; flounder; auction; Boston; chefs; work ethic; seasonal; regional seafood; Asian culture; Japanese sushi chef; return customers; discards; regulations; shrimp (farm-raised and wild caught differences)

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**TRANSCRIPT**

[Start of Audio]

[00:00]

[RP]: ...With my dad, back years ago and I mean from the politicians to the Conastra's who own the auction, Raymond, my father gave him his first job on the waterfront. I mean it is just a close knit group of guys and everybody knows everybody.

[JF]: Interesting. So I'm going to just introduce the tape then we can re-cap on your dad. I am talking...this is Janice Fleuriel; this is September 24, 2006 at the Working Waterfront Festival. I am talking to Richie Pasquill. And he's currently a seafood restaurant business owner. Very good. Why don't you start a little bit, we do like to ask people where and when they were born and a little bit about your family's background and how they came to New Bedford.

[RP]: Ok. I was born October 30, 1965 and my father's family was from England and my mother's side was actually from Canada and her dad was actually a fisherman so he was probably the first generation that was down here.

[JF]: Was he from, would it be Newfoundland or Nova Scotia?

[RP]: Newfoundland. Yep. And he was a fisherman and his boat actually went down in 1951 which was the *Paullina* (?). In 1951, out of New Bedford. The same grandmother got re-married and her next husband was a fisherman as well. Fishing out of New Bedford. His boat went down in 1975. Neither one of them... never found either one of them. So both of their names are over in the Seamen's Bethel which is... my son was christened over there, our daughter was christened over there a couple of years ago and just to look up on that board, it's just a strange feeling. But that's probably where we started on the waterfront. And then my father picked up, started unloading boats, and he and Jimmy Dwyer were best of friends down here. So he was the next generation on the waterfront. And then I was down here unloading boats with him and he went into the retail seafood business in '83.

[JF]: Did he own a particular...?

[RP]: He owned, it was Big Turk Seafood, was the name of that place, that was in '83. And we owned that until '86; we sold that and then he had a partner in that store and my dad and myself went into business in '89. We opened a restaurant with a retail store. And he passed away in '92 and my mother was actually an RN; she retired in '92, the day he passed away and she's been with us in the restaurant ever since.

[03:23]

[RP]: And then we went one step further and we opened a sushi bar which is three years old this July.

[JF]: And what's the restaurant?

[RP]: It's Turks, T-U-R-K-S Seafood which was my father's nickname on the dock.

[JF]: The nicknames keep coming up and I talked with Paul Swain and he said him and Jimmy Dwyer I think it is, have put together as many as they can remember; they're up to like 200 names. But apparently that is not such a big thing anymore, the nicknames?

[RP]: No.

[JF]: I wondered if it had anything to do with... like without the auction and everyone gathering everyday and sort of knowing each other, maybe....

[RP]: Right. We all – even here – in '83, we were on this dock every morning, having breakfast right over next door. While the auction was going on. And then after breakfast we'd come out, the auction would be over and then we'd be hired to go to different....

[JF]: Ok, so you wouldn't go to the auction. The lumpers would hang out at breakfast and wait for where to go next.

[RP]: Right. And it was, like you said, just a tight group of guys. And even to this day, my father has been gone since '92, any of those guys I could call.

[JF]: Like as if a father, practically?

[RP]: Right.

[JF]: And who are they, these guys?

[JF]: Roy Enickson, do you know Roy from Eastern Fisheries over here? Jimmy Dwyer. You know Biffy McLean was one who was down here. His father had McLean Seafood years ago and had boats. Tommy Thomas, I don't know if you know who he is. He had a water boat down here and he actually had the pilot boat.

[JF]: Oh, that would be so cool to talk to someone like that.

[RP]: Recently he has bought the pilot boat back. He sold it years ago and now he's at the stage of his life where he's kind of like retirement, and he bought the pilot boat back and now he had tow of them, one in the canal and one down this way.

[JF]: So they're all still around. Well I mean Jimmy of course we've interviewed.

[RP]: Yeah. All those guys are around. And then it was funny, that a lot of my friends also have boats and fish houses here that we grew up with.

[JF]: So some of them are fishing and some of them are in the other end of the industry?

[RP]: Well, most of them are in... they have boats and processing houses and like I say, I started on the *Chippy*, that water boat, when I was a freshman in high school. So we would water up all those fishing boats. So every day I would be boat to boat, you know and seeing the guys, whether they were unloading or whether it was tied up at the dock just putting water on all the boats, so I mean it was.... And I used to ice boats with my father when I was a kid. We're talking 9-10 years old, come down and pass the pen boards down.

[JF]: So you've seen all ends of it. Did you always know that you'd probably go into the restaurant piece?

[06:26]

[RP]: I had no idea. I was unloading boats here, I separated my shoulder; I couldn't unload boats anymore. So I started with my dad and then we just went from there.

[JF]: So what aspect of it are you actually in?

[RP]: I'm here buying every morning. I do all the buying and all the research development and management. But it's a whole different thing. I'm throwing fish on the truck every morning, unloading it, so it's pretty much all aspects of it I'd have to say.

[JF]: So once you buy it, you're the one to unload it?

[RP]: Well, then I have a fish cutter who I... like I'll come down to the auction in the morning; the auction started at 6 o'clock. So I'll do some buying at the auction. I'll meet my fish cutter for 7-8am, get him started. Back down to the dock, do my other stops. And then open the retail store at 10. Get over, the restaurant opens at 11 and then the sushi bar opens at 4. So it's, just keeping everybody going; my brother-in-law is there with me, my oldest sister, her husband. He's been there with me since the beginning.

[JF]: And how many days a week is that?

[RP]: We're open 7 days a week; the sushi bar is 5 days a week. But we do close for January and February so we tie up like the boats (laughs). That's our break.

[JF]: That's good. What made you decide to add in the sushi piece?

[RP]: It's just the way things are going. You can't stand still nowadays. You have to grow, grow. That's the way it is. It's worked for us; it's been a really good thing for us.

[JF]: And was that your decision as part of researching and developing?

[RP]: Yes.

[JF]: And how are you doing that kind of research and development? Are you looking at what other places are doing or do you get magazines?

[RP]: You know what? I've always done a lot of traveling; my sister is in New York City. I love to go to dinners. It's a lot of just instincts and just knowing what's out and what's hip. So it has been a good thing, the sushi bar.

[JF]: And where do you buy that product?

[RP]: I have guys in Boston. We've always been known for our seafood, for our fresh seafood. If you are new, getting introduced to sushi, are you going to come to a place that is known for it's seafood and moves a lot of seafood, or are you going to go to some little bar that might, you know, move 50 pounds of fish a week or something, you know? So that was the big thing. And that's what it is, getting people introduced.

[09:17]

[RP]: It's just another alternative for something to eat now. Its not as much the raw fish thing, I think... like we've introduced like fresh lobster into the sushi which the Asian sushi bars don't really use the fresh New England lobster. We'll do that. There are a lot of cooked things....

[JF]: Regional adaptation.

[RP]: Yeah, pretty much another culinary skill is what it's starting to turn into and what we're trying to turn it into.

[JF]: And the whole culinary skills aspect, can you tell us about what are the foods you serve and are there chefs that have been with you forever?

[RP]: We do keep most of our help, we try to keep our help and you always have to have... there's a working manager, there's a creative type guy, it's... just putting people... trying to put some people together... we probably employ about 50 people between waitresses and all the different personalities there, you try to... (laughs).

[JF]: Is that your job, to try and make it work?

[RP]: That's a lot of my... when somebody... I need to go out and find somebody I make sure I go out there and find somebody. We try not to put ads in the paper to find people; we try to find people that are already working.

[JF]: So what would make somebody a good candidate for being on your restaurant's team?

[RP]: I would have to say work ethic. And that's one thing that did come from this waterfront, whether it was my sister going to college and working hard... I mean, that's what the culture, the work ethic really did come from the waterfront. That's my belief anyways. And it's funny that all the kids that have worked for us, always seem to go on and do fine. The Fed's have been at our store, this is the third time, to just do background checks on kids that are going to work for the Federal government. There was a guy in this week and I told him this was the third time. We had a kid, Border Patrol, another kid is going something with Customs in San Diego, my nephew is doing.... All our guys seem to –

whether they stay with us or they go on to do something – they always seem to do well. It's a good thing.

[JF]: So it sounds like the whole place has a nice ethic about it?

[RP]: Well, we try. Nobody can call in sick (laughs). You come in; we'll get you out as soon as we can. And that's a true story. There was a guy with a little throat problem last time and I said, "You just come in for a couple hours, we'll get you right out."

[JF]: Now is that because you really can't live without him or are you trying to cultivate this idea of....

[RP]: Well, I mean, if somebody is sick, but we really just don't put up with that and we don't really hire that... you can't call in sick, I'm sorry. We take January and February off, so that's when you can be sick (laughs).

[JF]: And you say it with that same smile on your face.

[12:27]

[RP]: Well, we try to... (laughs).

[JF]: So what... are you serving everything from say fish and chip on up to fancier meals?

[RP]: Yeah. We go fish and chips to grilled swordfish to jumbo shrimp Mozambique with fried calamari, yeah. So we do it all. Sushi-grade tuna steaks. But we do have like the old fish and chips, fried clams, fried scallops, that whole menu as well.

[JF]: So anything that you can't get here locally you get from Boston?

[RP]: We'll get some stuff out of Boston. I try to stay with all local fish. And everything is fairly organic, from all the fish to the scallops. The only farm-raised product we bring in is the salmon. We do bring in some wild salmon but here, basically out of New Bedford.

[JF]: Does the swordfish come out of New Bedford?

[RP]: The swordfish actually unloads in Fairhaven some times of the year. Right now, they're all unloading in Nova Scotia because of the fuel thing. So all the boats are shooting over to Nova Scotia because they're pretty high up fishing right now and everything is being trucked into Boston.

[JF]: Which is probably cheaper than the boats coming down?

[RP]: Exactly. But there was a morning this summer, a Sunday morning around 6-7 o'clock, Fairhaven Shipyard, there's a boat being unloaded and the sun's just coming up, and I get to the boat and there's a 500lb tuna strung up from a forklift. I mean it was like flashback 1950, it was just so beautiful. The head was on; it was all in tact – most of the time the heads off. This thing was just hanging up there. So there are boats that still unload in Fairhaven. Like those boats from the Perfect Storm, have all unloaded in Fairhaven, all of them. Any boat that was in that movie or book, had unloaded over in Fairhaven.

[JF]: Now when they unloaded in Fairhaven, then do they come to the fish auction here?

[RP]: No, that's a different market. That's pretty much an established price. And the boats, I believe, the boats with that, by almost you get returns, the boat will get a return on what you sell. I'm not sure the exact deal, but it's not like "Ok, you get \$5 for your trip." They'll show you everything they sold and whatever percentage the buyer's working on.

[JF]: So where in Fairhaven are they unloading?

[RP]: Well, it used to be McLean's but he's not over there anymore. But there's a company out of Boston, there's a couple companies out of Boston that the boats will come to Fairhaven, they'll split the trip: R&P Shellfish, and there's a couple other companies up there. Fleet over here is starting to get into a little swordfish. I don't know if you're familiar with the Fleet; they're a scallop processor and he owns a fair amount of boats.

[15:27]

[JF]: So you're doing a lot of running around every morning?

[RP]: Yes. That's my advantage over the next guy. And I get a long with all these guys so... even though I'm not the big guy, I come in, I get whatever I want, I go on my way.

[JF]: So they know, "Richie's coming and we're going to save because we know you're going to want this and that."

[RP]: Right. And our logo is "Where the Fishermen Eat."

[JF]: Oh, that's a great idea. And where's your restaurant?

[RP]: We're in Mattapoiset, right on Route 6.

[JF]: So you foresee yourself doing this for the duration?

[RP]: I have a four and a six year old so I'm not going to be retiring anytime soon, right David?! How old is your little guy, two? (laughs).

[JF]: Richie's brother in law, David is here, but he's letting us know that he plans to do nothing but make hand signals. Are there certain uniforms or things... we always like to ask the fishermen about their clothing and their gear?

[RP]: Yeah, we try to. My uniform seems to be a wet t-shirt, full of fish everyday. I'm all pretty much hands on.

[JF]: What is your typical day? You start out at the docks...?

[RP]: Yeah, start out at the docks, like I say, in the morning, do to the auction, get the fish cutter going, you know, like I say, come back here, make a few more stops, get the market open for 10, get over to the restaurant, go over a few things with the cooks; specials. Now it's 11; we get them going, then I start going through my fish into each of the coolers. Get that cooler ready, that cooler ready, and on Wednesdays, we start up the sushi bar – Wednesday to Sunday – and there's three long days, three shorter days, and Sunday we try to rest, on Sundays.

[JF]: Oh, so you're closed on Sundays?

[RP]: Ah, no. My brother in law will run it that day.

[JF]: What's a long day and a short day?

[RP]: A long day could be 5:30 in the morning until 10 at night. And a short day could be 5:30 in the morning until 1. It all depends what happens.

[JF]: But I get the impression that you love it?

[RP]: You know I enjoy what I'm doing for the most part; we have a great clientele out there. You know, and you get a lot of compliments and that gets you through your day.

[JF]: It sounds a lot like... well they say the people who do the fishing, it gets into you, and how do they put it? You are what you do and you do what you are or something. There's no distinction between your work and who you are.

[RP]: It gets in your blood. Even my wife will say, "You know, sometimes it's easier to go into work than chasing the kids around the house all day."

[JF]: Yeah because you probably have a lot more control at work than you do...

[18:25]

[RP]: It's sometimes my safety zone. And it is nice that the kids can come by to visit any time and even on those long days I go home, take a shower, tuck the kids in, come back to work and close. These guys do go out and they're gone from their family and that's... I don't mind doing what I'm doing. And if he's away on business for the week, ok, I mean, I'd still rather be doing what I'm doing. At least I do have some freedom to....

[JF]: You live close enough to where you work?

[RP]: Yeah, yes. Like I say, I look forward to that 7 o'clock shower and tucking the kids in and kissing them good night.

[JF]: So do you get a lot of the same clientele?

[RP]: Yes, and we're a big summer town so this week a lot of people are saying goodbye, see you next April.

[JF]: Ah, so you have a returning...?

[RP]: Yeah. And there was always... a woman this week who I really got to know her and her husband well this summer, you know, a 60 year old woman who I know from the store... "Come give me a kiss!" So it's that kind of clientele, "come give me a kiss, I won't see you until next year." And that's nice, it is.

[JF]: Do people ever not show back up and you wonder what happened to them?

[RP]: You know, I do ask, "Hey, where have they been?" And when you're busy in the summer sometimes you just don't see them. I'll call them like that and he'll say ah no, he's been in. You do, you know.

[JF]: So it sounds a lot like the people on the boats these days, you have to be able – especially if you're a skipper – be able to be everything from the top manager to the grunt work?

[RP]: Exactly. If they need someone to shuck a bucket of scallops, they do it, you know. I was talking with a young kid last night and that's what I told him the same thing. He's probably doing to be someone that's with us for awhile. I said, "Listen, you need to learn how to roll sushi. Not that you're going to be a sushi roller but down the rode if it's a busy night, you might have to jump in there." And that's just what you're saying. I was just telling him that last night.

[JF]: So you know how to shuck scallops?

[RP]: You know, I know how to cut fish, I don't know how to shuck scallops and I do not know how to roll sushi. I could get by but no.

[JF]: Did you have to hire special chefs when you brought the sushi?

[RP]: I have a Japanese chef. He's been with us for awhile. I've had two chefs in three years. We had one chef for about a year and this guy's been with us for a couple years.

[JF]: Was it hard to find a Japanese chef around here?

[RP]: Um, you know, it was but I had a woman, an older Asian woman from New Bedford, who, she was Japanese from Osaka, Japan. She met her husband in WWII, he left, said he'd come back, he came back two years later, married her and lived in Pine Hill in New Bedford for the rest of their life. So I met her and we did some little small sushi catering things together and when I was interviewing the chefs I had her there everyday with me when I was interviewing the chefs and saying she was my grandmother, so to speak. And she would basically validate me with these people.

[21:58]

[JF]: How did you get connected with whom to interview? You didn't put ad?

[RP]: It was an ad in the Asian newspaper in Boston. It was a rough summer because they were all, "Do we have a place to live?" I was like, "No, no, no, I just need a chef, I don't need a tenant." But that's how a lot of them were, that's how they operate. And that's a whole different culture. I get along very well with this sushi chef but he's temperamental and they have their own...

[JF]: And it's hard to interpret because you don't know really what it means?

[RP]: Right, and even the broken English. But I can understand.



[JF]: Do you run into – this is something I've always heard – that in a lot of Asian cultures, it's not considered respectful to make eye contact with an authority figure. So if someone is trying to talk to a doctor, and the doctor wouldn't want you to look at them. Do you run into that with this person?

[RP]: You know what? I'm not sure. I'll have to... because usually, you know what, every time he comes in, he just became a citizen last week so every time he came in it was a little hug to try to introduce our culture to him as well because usually in a sushi bar, everybody is Asian. He's the only Asian person, so we're probably one of the first places that is a sushi bar that...

[JF]: Around here...

[RP]: Right, that is not like totally Asian. We're kind of on the cutting edge a little bit, even though the grocery stores have started to introduce the Japanese chefs and things like that, but... we're a little different. We have a martini bar that goes along with the sushi, so it's a little different – with an outdoor deck, a heater for the fall and the spring – so it's like a three season deck out there. Then we'll close January/February, so the deck is only not open very few nights; if it maybe gets less than 40 degrees, then the heater won't do the trick out there, it'll be too cold.

[JF]: So it's right out on the water?

[24:20]

[RP]: Well we're on 6 and this is 6 here and everything to the south of us is on the water, so we're on 6, they drive up from their cottages which are all on the water, or their homes. And the town has changed quite a bit.

[JF]: How so?

[RP]: Just people don't want to go over the bridges anymore to go to the Cape – a big thing with the whole traffic, so our town is really starting to change as far as people moving in...

[JF]: Oh, so you mean instead of people moving to the Cape they are moving to Mattapoissett?

[RP]: Right, it's one of the new... it's always been a nice quiet town but...

[JF]: It's kind of become suburban?

[RP]: You know what, they've kept it... there is not a chain in town. There's a Dunkin Donuts inside the Tedeschi's store, but other than that they've kept it no chains, no neon signs... they've done a good job.

[JF]: Did you grow up in Mattapoissett?

[RP]: I grew up in Fairhaven. My wife grew up in Mattapoissett.

[JF]: I probably just have two more general things, the first being is there any thing about the work you do or your involvement with the industry that you would hope to share that I hadn't asked?

[RP]: Um, I think we pretty much covered mostly everything. You know one thing, just getting back to the buying aspect; I mean it's nothing for me to jump down in the fish hold...

[JF]: In the boat?

[RP]: Yeah, to talk to the guys in the hold and what's coming up, you know what I mean? That's one thing; the fishing hopefully is going to get better. It's been tough. This is one of our most challenging years in product, and anybody can source product. But it's sourced in something really nice.

[JF]: Have you ever had days where you felt like you wouldn't have enough for a customer?

[RP]: The good thing, whenever there's five hundred pounds of fish at the dock, I'm able to finagle some of it. Like I say, if I'm out of bed early, they know I'm out of bed every morning; it's like, "Just take it and get out of here, before somebody else shows up."

[JF]: You mean before it goes into the auction?

[RP]: Or whatever it may be.

[JF]: They take care of you.

[RP]: Yeah.

[JF]: This made me think of a question you may not want to answer, but how many pounds of fish a day do you buy?

[RP]: We, in the summer, we go through about 4,000 pounds a week. But that's whole fish that we cut whole in our store. So its 4,000 pounds of whole fish that translates to over 2,000 pounds of raw meat.

[JF]: And in the winter, a lot less?

[RP]: Yeah, in the winter, it will cut down.

[JF]: Well of course in January and February there is none.

[27:32]

[JF]: So my very last question I like to ask everybody, is what would you want the average Festival visitor to come away understanding about either your work or the industry?

[RP]: I think just how close the community is and it's kind of a hand shake and looking at you in the eye, that you don't get a lot for that in any other businesses. I mean somebody would shake your hand and look you in the eye and he'd turn around and... but you know what, these guys would be there for you, I truly believe that.

[JF]: Do you feel like that's continuing, like with the younger crowd for instance?

[RP]: Well, the funniest thing is, I don't know if there's a younger crowd down here. Some of these scallopers, the average age is 45. The 20 year old kids, I mean they're making great money... 20 year old kids can't do it. Big kid coming out of the gym and he can't do it or he doesn't want to do it, whatever it may be. Very few young kids down here.

[JF]: A lot of the fishermen I've talked to, you just get the sense that there's no future in it for the kids with the issues of licenses and how much vessels cost. What do you think could happen to a business like yours if... do you think the industry will ever be to where somebody is not bringing fish in?

[RP]: You know what, I don't think so. They've done a great job with the scallop side of it; let's hope the fishing side of it goes the same way.

[JF]: And there'll always be somebody willing to go out on the boats?

[RP]: Right. If it's going to end up being quotas like the scallops are, it would probably be a good thing. Because they're wasting too much fish with the plan right now. When they catch fish, they have to kick it over and the fish is dead. Instead of saying, "You know what, knock yourself out. You can catch 100,000 your boat, this boat can catch...." So they catch it and that's it.

[JF]: Not whether it's caught....

[RP]: Right, too much fish is being discarded.

[JF]: Michael Brice? He was just in here and was talking about the whole issue with a limit on cod but you haven't still caught your flounder limits so you're tossing all this cod back so it can die.

[RP]: It doesn't make sense. This whole fleet... they can come up with a plan. I mean it has been... it was scarier in the early '90's. It was scarier because these boats could go

anywhere and they still weren't catching any fish. So something needed to be done, and they've done a good job with it. There was a boat this summer that was in one of the closed areas with the scientists, and he came in with the most beautiful fish, a nice trip of fish, in a couple days, so there is fish out there in closed areas.

[JF]: And hopefully they'll open them back up?

[RP]: Hopefully... what the scallopers did. That's a closed area but you can make a couple trips in there. So let's hope they can do that. Like I say, the scallops have saved this city and they're hopefully going to continue.

[30:27]

[JF]: So you serve scallops and flounder...

[RP]: And cod, and haddock. But we don't serve a lot of cod any more...

[JF]: Because there isn't a lot?

[RP]: Right and it's so... basically it used to be cod and haddock. Now we do scrod and haddock, which scrod is the small haddock, and then we do haddock which is the large haddock. But I mean, it's a dollar cheaper anyways than the large haddock.

[JF]: So that's your scrod, the definition you have of scrod is that it's a small haddock?

[RP]: It's either... it could be a small cod, it could be a small Pollock. But basically what I get out of here is scrod, haddock and a fillet of sole, whether it's a flounder, a grey sole, a yellowtail... those are the ones that I'll cut. And scallops. So basically there's four items that we get out of here. And then there's sword and tuna you might get out of here; you might get it out of Boston, but it's not like these guys fish for that anyways. But even the shrimp, right now; there's a lot of wild shrimp around, but all that farm raising, has people thinking of shrimp as really not having any flavor. When you bring in a nice wild shrimp and it has a flavor, people think they're bad, "Oh, they have a taste to them!" Yeah, shrimp do have a taste. So it's funny, we were just bringing in some wild shrimp. We're almost hesitant to bring in a nicer product because it doesn't matter if we bring in a nicer product if you don't think it's any nicer. So they've almost ruined that whole shrimp – not "they've almost" they "have" ruined that whole shrimp market with farm raising.

[JF]: What is it about farm raising that does it, do you know?

[RP]: It just doesn't have the flavor because it doesn't have the diet. When you have nice shrimp eating nice shellfish and eating all this natural stuff, it's going to have a natural, different flavor. And the texture isn't going to be – like when you get a shrimp that's farm raised, every single one is going to be the same because they are all eating the same. So now you have a shrimp; one might be a little softer – they think soft, mushy, "Oh oh. I got a bad shrimp." So it's strange.

[JF]: You know it sounds like what the farmers go through if they don't use the pesticides or the chemicals that keep the trees, the apples on until they are red ripe. The consumers think this isn't a red ripe, that this apple isn't perfectly red so they don't want it. But the only way to make it that way is to use all the stuff.

[RP]: Right, and that's what's happened. And that's why the only thin, like with all this; this is the most organic food you can get and you hope it keeps up forever. That's one thing with the environmentalists that get me. They are the ones that want to eat all organic and yet they're funding the farm raised people. I don't get it.

[JF]: I had an interesting conversation with someone last night. There are so many people who are so divorced from living on the land is about. She was calling it urban fascism. But

that's what they understand, the world from their urban perspective and they want to go impose that on people from Newfoundland who traditionally hunted for seals.

[RP]: But back to the work ethic thing, a lot of these Portuguese fishermen who have done very well, all their kids have all worked hard through college, and it's a way of life; you can't just pull the rug out from under these people. But like I say, hopefully we're going to find a nice plan and everybody is going to be happy.

[JF]: Yeah, and then we'll solve world peace... no, it is nice to have optimism and learn from past experiences. Well, thank you very much, it was very interesting.

[RP]: Sure, it was nice to meet you.

[34:21]

[End interview]