

Fishtales, Sunday September 29, 2013
Working Waterfront Festival

Interviewer – Markham Starr
Interviewee – Nancy Quintin

MS This is really nice weather. It's been great.

NQ Yes.

MS Ok. Alright, so, what is your name?

NQ My name is Nancy Quintin

MS And are you from New Bedford?

NQ I am. I was born and raised in New Bedford. I am the daughter of a whalerman and the wife of a scallop captain.

MS And do you have a particular story you'd like to tell today?

NQ I do. I do have a story I'd like to tell. When my husband comes home from fishing, I am the one who normally cleans up the scallops. He'll bring home what they call a mess of scallops and so he gives me the bag. I pretty much open up the bag, you know, rinse off the scallops and separate them and put them into little plastic baggies, you know and freeze them. Many times we enjoy giving them out to family or just enjoy the scallops themselves. One of my favorite things to do is to eat scallops raw. So he had just come in from a trip and he had handed me the bag to separate, you know, and clean up and process. And I, of course, the thing I do all the time when I do them is I start popping them into my mouth. And I start eating them, enjoying them as I'm working along and packaging them. And then I noticed something about them. That they were different. And as he had just turned around and walked away, I looked up to him and I said, "Hey, you were fishing somewhere different this time." He turned around and said "How did you know that?" He says, "I've been to a place that I've never been to." It was the Northern Edge. And I said, "The reason why is because I've been eating, I've been married to you for twenty-two years and I've been eating scallops." I said, "And I can tell the difference from where you are." I said, "And these scallops, I've never had before." I said, "Other areas, I mean you've come in before with scallops and I've popped them in and I kinda get a general idea, some are a little sweeter, some are a little firmer, they're just a little different. The water, the moisture content, but these were the most buttery, flavorful scallops I had ever had. And that's because they were caught up in the Northern Edge, very, very far away. Just on the edge of George's Bank. And he had never been there before. And I'm just so grateful that I had the opportunity to have them because I don't think he's going back anytime soon. So my husband enjoys telling the story that I can tell pretty much because of being you know, eating them for so many years, I can kind of, I have an idea, the general idea of where, by eating them raw, where the scallops

come from. My palate has become kind of sensitive to the taste, texture, and moisture content of them.

MS Huh.

NQ So that's my story.

MS Well that's great. Thank you.

NQ You're very welcome. Thank you.