Oral History and Folklife Research, Inc.

AN INTERVIEW WITH CLARENCE “BUCK” SUDDY
INTERVIEW CONDUCTED BY

KEITH LUDDEN

EASTPORT, ME
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TRANSCRIBER: KEITH LUDDEN

KJL I need to take care of a little housekeeping first. It's Tuesday, July 9 [2013] and we're in Eastport with Buck Suddy. You go by "Buck," is that right

CS Yeah, that's my name. Most people call me that. The name's Clarence,

KJL Okay, great. And let me ask you first, do you mind if I ask what year you were born?

CS No, June 13th, 1938. Just had a birthday

KJL 1938. Okay, so you just missed some of those real hard times

CS That's right

KJL Pardon me?

CS I didn't grow up here, I grew up in Pembrook. I came down here in 1959.

KJL You came down here from Canada?

CS No, from Pembroke.

KJL Oh, Okay.

CS It's only twelve miles away.

KJL Oh, Okay, I see. And are you second or third generation in the US, or…your parents?

CS Third generation

KJL Oh, Okay, so your family's been around for a while

CS Yeah.

KJL And where did they come from?

CS My grandfather came from Syria

KJL From Syria? Oh.

CS We're Syrians. We're not really Syrians. He was adopted, so

KJL I see, I see.

CS My mother grew up here, and her people came from Ireland.

KJL From Ireland?

CS Yeah, Shannon.

KJL Shanty Irish?

CS Shannon. They came from Ireland. Their name was Shannon.

KJL Oh, Shannon. Okay. I have a few Irish ancestors with names like Sheehan and Dunlevy.

CS Oh, you do, huh?

KJL Yeah, there's quite a few people around here that—with Irish roots. Do you know where in Ireland she came from? Northern Ireland?

CS (Inaudible—interruption)

KJL So you worked quite a few years in the mustard mill.

CS Thirty-one years

KJL Thirty-one years?

CS Went to work there in 1962.

KJL You went to work there in 1962.

CS Yeah, my brother was already working there. He worked there thirty-three years. He did all the repairs, all the repairs to the mill (inaudible) We hauled mustard to Lubec the last fifteen years that we worked there. And once in a while we'd haul—we'd go down to Stonington a couple of times a year, and go down to Portland maybe once a year, take a load down there. There than that, they came and got it themselves.

KJL Okay. What was your first job in the mill?

CS Oh, just, you know, just doing everything. There wasn't no one job to it; you had to do everything. Fill the barrels, and wash the barrels, and hoop the barrels, and—you want me to shut that thing off?

KJL Yeah, it's a little noisy.

CS Yeah.

KJL Will you get too warm?

CS Him and I did everything.

KJL If you get to warm, let me know, Okay?

CS (inaudible, remarks on the noise)

KJL There were a lot of different jobs…

CS Yeah, a lot of different things you had to do.

KJL Can you tell me about some of them?

CS We had to dress the stones. Take the stones off, clean them, and re-groove them. We did that once every three or four years, because these stones are huge, granite stones, they'd weigh a ton. They had a thing overhead, and you lifted them up and we had a trolley on the top. We'd push it over and we'd turn it upside down and set it down on the—take two barrels out and put two timbers in on the stones and get up on top and turn this crank with this big screw, that's all it was, let it down. We had a grinder, it was a masonry wheel, cut the grooves deeper. And we had to maintain the shaft that went down through. There was a big bearing in there, weighed twenty-five pounds. That bearing was bad, worn out [it would] rock back and forth. We had to take that bearing out and pour a new bearing (inaudible) bearing in there. There were a lot of different things we had to do—the wiring, the plumbing, the heating system. We hooked up different pumps, and ground the pepper. We had a milling machine that churned up real fast, and we had these peppers, big long peppers come in big burlap bags. That stuff was awful terrible. That'd make you sneeze. Running down into this machine that churned real fast—you have a barrel over here, and exhaust went all through inside the building and (inaudible) made a lot of noise. We ground our own pepper. There was two of them that come from India (inaudible).

KJL What did you say came from India?

CS Tumeric. Tumeric, coloring

KJL Oh, Tumen.

CS Tumeric.

KJL You said the stone was pretty big. How big was it?

CS Oh, it was probably three and a half, four feet across. It was about this thick.

KJL A foot thick?

CS They never wore out, I mean they'd wear down, but you'd re-groove them, just keep cutting the grooves, Yeah.

KJL What was the function of the grooves?

CS They ground the mustard. (Showing a photo) That's my brother. That's the stone, there.

KJL Ah. Now, your brother managed the mill.

CS Yeah.

KJL OK

CS I was Assistant Manager, but there were only two of us (laughs)

KJL You were Assistant Manager, OK. Was there a pretty big staff?

CS No, just Mr. Raye, the guy that owned it. We had another mill up in Brunswick. Took care of that end of the state, that mill up there.

KJL In Brunswick?

CS Yeah, 'cause there were a lot of factories up that way. And we took care of this end.

KJL Why a mustard mill in Eastport?

CS Sardines. On account of the sardine factories.

KJL So the sardine factories were there first?

CS That's what it was for. That's why it was here, on account of the sardine factory. It's been here—oh, them stones is over a hundred years old. (Inaudible) knows how old they were. They were second hand ones. The guy that we worked for, his father, Wes Raye, he started it, way back in 1902. And they had it here on account of the railroad here, too. Get stuff in. It come I by rail.

KJL Oh, there used to be rails?

CS Yeah, they discontinued it. I think it was 1987. They used to get mustard seed that way. It come from—they got it from different places—North Dakota, Wyoming, Humboldt, Saskatchewan, and Milk River, Alberta.

KJL That's where the mustard seed came from?

CS Yeah,

KJL And it was the seed that you ground?

CS Yeah, the seed. We had a formula we went by. We had a big vat, and big tanks, and we had a stick. You put so much water in it, had a mark on the stick to run the water in, get it up to this mark on the stick (inaudible) 1993. And we put so much water to so much vinegar. The vinegar came from a New York tank truck (inaudible) but before that it came in by rail (inaudible). And you had a steam engine, and there was a lily pond (inaudible) and they run the water down to the boiler.

KJL The steam engine ran the…

CS …Grinders, yeah. It had an upright boiler.

KJL How long did they use that steam engine?

CS They used that steam engine 'till 1923, then they changed over to electricity, started getting power, you know.

KJL So a steam engine would have used a lot of fuel.

CS Yeah, it burned coal.

KJL Oh, you burned coal.

CS Coal, yeah. (Inaudible)

KJL I saw some pictures of some barrels. Did you make the barrels?

CS No, they didn't. We got them from Gardiner, Maine. They had a winery over there, and when they was done with the barrels, why we bought them for fifty cents apiece. There was wine barrels and whiskey barrels. We had trucks, and we'd go over they and get a double decker, could get fifty four barrels on that truck.

KJL They were trucked in.

CS Yeah we trucked them. We'd go get them, my brother and me.

KJL So these were barrels that had wine in them…

CS Had wine and whiskey in them. The wine barrels, we could use them right off, but the whiskey barrels, we had to clean them, because they was all charred inside.

KJL Charred?

CS Yeah, they burn them inside—it gives the whiskey that color. So we had this barrel machine—a home made barrel machine. You put a couple gallons of water in there, put a chain there, put the bung in there, and put it on this barrel washer, which was about this high. It was just like a rocker.

KJL Two or two-and-a- half feet high?

CS Probably about that high. Probably two feet. And (inaudible) this motor turned the barrels. We'd run it five minutes in the middle, and we'd tip it this way and put a board underneath it, hold it so it'd run on the end. Like this. It would tip like this. They'd run it five minutes that way, they would tip it the other way and run it five minutes that way. And we'd take it down off there, and take the bung out (inaudible) Had a light, a little bulb, p ut it down in the barrel and we could see how clean it was, it was all—no more charred in there.

KJL What did you call the light?

CS Just a little small—small little bulb.

KJL I thought you called it a…

CS Oh, there was a bung in the barrel.

KJL Oh, Okay.

CS You know those wooden barrels…

KJL …a bung hole.

CS You could look down in this and it was clean, it was all clean, well, you had this wire about this long with a hook on it. You reach down in there and get that chain, and if you were real lucky there was no knot tied in it. Sometimes, usually there was a knot tied in it, so you had to get another wire—didn't have a very big hole, about that big, some of them were bit bigger. Then you had to try to untie that chain inside that barrel.

KJL Okay, the bung hole was about two inches in diameter?

CS Yeah.

KJL Okay.

CS Some of them was smaller. And we'd dump it out. It had a drain in it, we'd dump it out, and then we'd put more water in it, rinse it out, then we had to take it inside, weigh it, put the weight on the—was empty—said "J. W."—It was a stencil, had to whitewash each end, put the stencil on there, that lampblack, a copper thing. Said "J. W. Raye and Company," and choice of quality, Eastport, Maine. Then it was all ready to use. We'd roll it—we'd roll it up to the stones. They had two stones, one on each side, and you had this trough—take this block—you had this trough, like it was like this—and this block went in there (inaudible) trough went down to the barrel, right on top of the barrel, and the mustard went in there, and you timed it (inaudible). You had to keep doing other stuff, and make sure that you'd get back at it in time enough that it'd fill up and run over on the floor. So when it got full, you took this block up here, put it over on this side, because there's another trough down to the other barrel, there. Fill that barrel, you'd take that one, put the bung in, and drive it in there. Roll it down off of there, roll it on the scales, platform scale, set down in the floor. You've seen them old platform scales. Weight it up. They weighed around five hundred pounds when they was full.

KJL Five hundred pounds of mustard?

CS A barrel would weigh five hundred pounds. We had to weigh them. We had the small weight on there, and we had the heavy weight and they'd just—when they got the (inaudible)

small weight (inaudible) mustard that was in the barrel. We did that for a long time. We used them barrels for a long time, and it got so it was hard to get them. Couldn't get them anymore. So then we went to plastic barrels, which was a lot better; they was a lot lighter, cleaner and everything. Put a new liner—had a big cover, a screw cover. Take that cover off and (you had) an insert down in there, take the insert out, put a plastic bag, a big plastic bag right down in there, put it down over the side. Trucks come in and pick them barrels up, they brought back a load of empties a lot of times, because they had to pay for the empty barrels when they took them, so we'd make sure and get them back.

KJL Did they do that with the wooden barrels, too?

CS (Yes) wooden barrel. But the wooden barrels we had to—hoops would break and we had to make hoops. We had a (squidge) on there. You measured, take a tape measure and run around the barrel, where the whoop was down on there, and measure maybe four or five inches of lap over, mark it, and we had a cutter (inaudible) cut that off. We had a big roll of steel, about that wide.

KJL You made the hoops yourself?

CS Yeah, we made the hoops there, ourself. They had a punch. Punch, put two hole, put one hole in it, put a rivet in it, hammer it over, and they would put it back under there. Punch another hole in it, and hammer that (inaudible)

KJL With rivets?

CS Yeah, two rivets in this hoop . Then we put it through the (squidger), which was a screw. And it had a thing where you put that in there, they put a taper on it, so they'd taper it to the barrel. Put that in there, crank it down, turn the switch on, and it would go right straight around, 'till it come where we put it together, you couldn't go any farther, tapering it, so it fit the barrel, because if you didn't, it'd be down on there, like that. So it stretched one side so it fit right onto the barrel. And they had these hooping hammers.

KJL Hooping hammers?

CS Yeah, it had a little groove in there. You put it on the barrel. With another big hammer you kept going around and around. They drove it down on there while the other hooped more. Because they had these little—funny little things—petal shaped things. Put one on one side, and one on the other; drove them right into the barrel. So that held the hoop down on there because when it dried out, the hoop would come off. It was a (friggin') job. It was a lot easier when we got those plastic barrels. Took a lot of the work our of it. Then after a while we got a forklift truck. That made it a lot easier, a whole lot easier.

KJL So you mentioned a machine called a squidger?

CS Squidger, yeah.

KJL And that stretched the hoops?

CS Yeah, it made it—it stretched the (inaudible) on one side. It made it so that it was like this on the barrel. You know how them old wooden barrels are. You've seen them old wooden barrels, them old whiskey barrels? They made a taper on it so it would fit. It you didn't you couldn't get it down on there.

KJL It tapered them?

CS Tapered it, yeah

KJL Oh, OK.

CS (inaudible)

KJL OK, I think I understand now, the hoop had to taper out…

CS There was a barrel (inaudible)

KJL So did the whiskey and wine barrels add a little flavor to the mustard.

CS (inaudible) We made different kinds, and most of—the popular one, number four—went by numbers, and that's the one most all the factories took. But we had one they called "five"—number five. North Lubec, over here—North Lubec manufacturing and scanning company, they used that, and they had another factory in Rockland and that had oil of cloves. Put two ounces of oil of cloves.

KJL Cloves?

CS Yeah, my brother called that "Christmas mustard." rr

KJL Christmas mustard.

CS …'cause it smelled like that clove candy.

KJL Oh, OK. It was a little spicier.

CS Yeah, yeah. When the barrels come back, take that bung, take that bung out. What it did, when you pounded on that top of that barrel, it made that stave do this—it worked the bung out. Oh, wouldn't that smell nice, that clove mustard! Sometimes them barrels [were] sitting out in the sun, and they built up pressure in there, and that would come out and go right through the ceiling. The spray would hit you right in the face. Oh, wouldn't that burn, that stuff. Especially if you just shaved.

KJL So you couldn't leave the barrels in the sun.

CS Yeah, they—oh, yeah, you could. But that's what would happen, see, it built up pressure. And the bung, it wouldn't make the bung come out, but when you pounded on it, why the bung would fly out —empty barrel. If it was full, it wouldn't bother to do that, just when it was empty.

KJL So there were four different kinds of mustard?

CS Number four, number two, and another one that Charlie Stevens down there, that was really cheap mustard. We called that one
"XXX," I think everybody called that one. Then the other one was five. But the most popular one was number four.

KJL What was the difference between the types of mustard? You said one was spicier, had cloves in it.

CS Yeah, one was spicy. One, number two—number two special—had smoke salt—smoke salt was had to put it. I didn't see why that did hardly anything for it. And this other one was just a—just real cheap—not much—less seed, and stuff.

KJL How much mustard seed would you consume in a day, making mustard?

CS We could make—I don't know how much seed we'd use, but—I never bothered to keep track of it. WE could make 28 barrels in nine hours. That's all we could do. That's the most, I think.

KJL You made 28 barrels in nine hours.

CS Fifty-gallon barrels.

KJL That's quite a bit of mustard.

CS Not really. You know why? The sardine factories, they all used it. We had 23 factories up there when I went to work in 1962. We had a list, there. The factories, they'd get those four-fish cans—four fish to a can, and usually they put them in mustards. And they'd ll changed over to mustards. So all the factories come to us for the mustard, down on this end. Of course, Mr. Raye (inaudible) on the other end—he, himself and a couple of—he had a guy, worked there steady, and he had a couple of other guys—school kids. But my brother and I did it all. 1968 was the year we made the most. We made 4150 barrels that year. We delivered a thousand barrels up to Lubec and hauled it over there. So if one of us left, the other one had to run the mill. There was only two people there.

KJL You and your brother, and Mr. Raye.

CS Mr. Raye, he was up at the other one. He was up at Brunswick. He run that mill up there, and we run this one.

KJL That was a pretty tight operation, then.

CS Yeah. And when anything would break down, we'd try to fix it so that it wouldn't break down again, because we couldn't have it breaking down all the time, we had all these orders coming on the telephone (the next day?). We didn't have nobody answer the telephone. We'd be way up, the other end of the mill. That mill was sixty feet long, we'd have to run down to the office to answer the telephone. We'd be putting water or vinegar, or putting seed in. We had to keep putting the seed in all the time. That was another thing, we had this cleaner—seed cleaner. We had a belt, endless belt with (dippers?) on it, dump a bag of seed in that. You'd have to pick it up and take it way up to the top, to the top of the mill, there at the top. Then it come down, come down through this (inaudible), cleaner. And the dirt stayed to the inside—the slow moving stuff—stayed to the inside, and the good stuff stayed to the outside. And that went through, over a set of rollers—set of rollers about this big, steel rollers. They run right close together, and that flatten that right out like oatmeal. We had a big bin there, and we'd shovel it out of there into barrels. Four barrels that had maybe six pound of seed, we had to put it each one of them barrels. We had to make up a batch, keep the water going. Then as soon as one batch was pumped out, we'd shut the switch off, start that pump. We had those old stage pumps. We had to make them (inaudible). Didn't buy much, we had to make a lot of stuff. We'd shut that switch off—you've seen them old hand pumps they had (inaudible). It was similar to that. We had a foot valve in the bottom, and another on a rod up and down. There was a (inaudible) cylinder, a hard rubber cylinder in that, and a foot valve, with a seat in it. And this rod come down. It had a crow's foot on it, like that, and it had a ball bearing, bronze ball bearing in there, like that. It had a lever around here. (Inaudible) goes around, like that. That pulled that shaft up and down, up and down. That kept pulling the mustard up, up till it got to the top where the

spout was, then it run through down in the middle of the stone, and it would go through five stones. And each one of them stones, there was five degrees rise in each one of them, because they was rubbing right together, and the mustard was going in the middle, and it would keep grinding, grinding, 'till it got to the outside, and then it got to the outside, come around, there's a trough there. There was another barrel there. It'd run down in that barrel. (There?) was another one of them stage pumps. It run off the main shaft. One main shaft, one motor (inaudible) One motor on everything

KJL So these pumps would pump the mustard from one stone to another.

CS Yeah.

KJL So there was more than one stone?

CS Oh, yeah, yeah, there was five of them. It was all the same. It wasn't any different from one to the other. You could switch them around any way you wanted to.

KJL And you said there was five degrees…

CS Yeah, rise, yeah. My brother used to do that, check the temperatures. He just had a thermometer, one of them old style thermometers. Cut the bottom away, stick that in there. You check the water first, and when you went through the stone, you check it there, so it wasn't up to five degrees, there's a wheel down underneath there, (to?) set the stone down on the other one.

KJL Are you talking about temperature?

CS Yeah, temperature, yeah.

KJL OK, so the friction of the stone would affect the temperature…

CS Temperature, yeah.

KJL So the mustard got warmer as it went from stone to stone.

CS Yeah, one stone to the other. Five degrees rise, onae stone to the other. And you got down to the end, down there, why, the last two stones, the finish stones in it., you could put your finger in it, like this, like that, and you could tell how good it was getting ground, because it would be very, very small, fine pieces in there. It would grind it up that good.

KJL Now you say these stones were over a hundred years…

CS Over a hundred—burr stone was the name of it.

KJL (It was what?)

CS Burr stone. Some form of granite, hard granite. Granite stones.

KJL B-U-R-R — Oh, burr stone.

CS Burr stone. It wasn't no high paying job. It was hard work, but a lot of times we had—we could take time off if we needed to got somewhere, we could take off and go. Wasn't doing any business or anything. We was our own boss. After a while—1971, I think it was, Mr. Raye—There wasn't that many factories; a lot of them going out of business, so, we could do it all from down here, so we had truck, a large truck. We bought it brand new in '69, and we went up there and hauled all of it back to here, all the equipment.

KJL All the equipment from Brunswick?

CS Yeah, me and my brother. We'd be here at five o'clock in the morning, and we'd get up there at ten, ten thirty, and load on a couple of them big grinders, and everything else we could pile on, and we'd come back, and the next day we'd unload them. We wasn't busy that year. That was the year—one of the years we didn't happen to be busy, but we go orders. We had a tape recorder to take the orders. If we had orders, why we'd just fill the orders, and, we'd go the next day. (Inaudible) get the mustard ground, there. We only made thirteen trips hauling it all back. We'd get back here about eleven o'clock at night.

KJL Was it installed here?

CS We stored it in the building we had there in the back of the mill. (Inaudible) We had spare stones, we had a lot of spare stuff. We'd get quite a lot of mustard seed from Grand Forks, North Dakota, fifteen hundred bags, and we'd have to unload that by hand.

KJL And each bag weighed how much?

CS A hundred pounds.

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KJL A hundred pounds

CS You'd have to handle it a couple of times before you got it where you wanted it. When the railroad went out, we started to get it by truck. That was easier, somewhat. Then they cut the bags down from a hundred to fifty pounds, and that made it a lot easier.

KJL So in '62 they were still shipping it by rail.

CS No, they never shipped any by rail. Not while I was there, but they did before that. Ship it down to Rockland, Portland. The rail was right there, put it in a boxcar.

KJL So how many canneries did you supply?

CS On this end of the state we had twenty-three, and I don't know how many they had down on the other end. They had fifteen probably, down at Portland, right down there.

KJL You had something like seventy or so factories (to supply?)

CS Yeah. Well, they did it down there. We only did twenty-three. But the other factory down there took care of the other (inaudible). They all went out of business—there was only a few, so we could all do it—we could do it from the same (inaudible) you know, haul it down.

KJL So there was a mustard mill down in southern Maine.

CS Yeah, in Brunswick

KJL Oh, OK.

CS Twenty-five miles from Portland.

KJL OK, Brunswick, not New Brunswick.

CS No, not New Brunswick. Brunswick. Brunswick, Maine.

KJL OK, I misunderstood you.

CS Yeah, you'd think, it was so close to the border. Connors used to come from (inaudible) Harbor. And they'd come in by bad and they'd get fifty barrels to a time.

KJL Oh, Connors.

CS Fairhaven, Deer Island, they'd come over. They did get (inaudible) maybe ten, fifteen barrels to a time, and Welch Food, over in Campbello. They had a factory over there, they come over and get it (inaudible)

KJL Did you ever have times when you couldn't make enough mustard?

CS They could take it away from us. We'd have a lot on hand. They could take it away from us as fast as we could make it. (Phone rings). Whoever called first, we'd give it to them. We didn't try to give it to somebody else 'cause it was a bigger factory or anything.

KJL Tell me about your first day at the mill.

CS Yeah, I remember it, all right. I couldn't do much with them barrels. I only weighed a hundred and forty then. I didn't know how to handle them barrels, and I had a hard time for a while. Then it got so I could handle them after a while. We had a place that we used to back into—A hole we used to back into. We put a chute with a ramp down (inaudible) roll them up. We could roll them up into the truck, take two guys to stand them up. Them trailer trucks would haul—I think the last would—I think they'd hold something like eighty some, eighty five barrels. When I first started going there, I think it was sixty-eight barrels to fill a truck, so it kept getting longer and longer.

Stinson canning company, they had four factories. They'd have all four factories, they'd shift all over to mustard, and they'd take two loads a week (laughs). (Inaudible) go to work at eight o'clock at night and didn't quit 'til ten, eleven o'clock. One time I remember we went 'til three o'clock in the morning. Then it would get so that they wouldn't bring the barrels back and we wouldn't have any barrels. So then we hooked—we had a big storage tank, a vinegar tank that we wasn't using, so we rigged that up and put a pump in there. We could still run and make mustard just the same as if we had the barrels or not. Before if you didn't have the barrels to put it in, you couldn't make any.

So Mr. Raye thought that was a fairly good idea, so he bought a new one, and we hooked that up. Two thousand gallon tank. We had two of them inside. Then we had two more outside, plastic tanks. Them was two thousand gallons. We had a high speed pump, a stainless steel pump. You could pump forty gallons in about two minutes. We could load a whole truck up in an hour and a half with the guys on the truck, you know, help with the lines, and take the barrels off, take the covers off, take the old liners—'cause they left the liners right in the barrel at the factory. Take the liners out, put new liners in, the plastic liners. They'd (inaudible) them up, all the way up on one side, across the top, down. And we had this big hose—two inch hose (inaudible) That hose must be fifty feet long—take that right up into the truck, and open that valve. You could just hold on to that valve (inaudible) just shut it right off. It was a centrifugal pump (inaudible). You'd just shift it over to the other one, open that one, fill that one, fill the next one. And guys come along and pull them plastic bags up, put a bag tie on it, put the center piece back in, put the collar on. That's how we (inaudible) back and forth

KJL You filled the barrels while they were in the truck?

CS Yeah, yeah.

KJL Did you have any mustard spills?

CS Oh, yeah, especially when we were running them barrels, those wooden barrels. Wed get doing something and forget about—we had them timed with a wristwatch. One would take a half an hour and the other one would take forty-five minutes. You'd try to keep (in front?) of that, but you'd be doing other things and you'd forget it you know. You'd be putting the water or vinegar in. You couldn't keep track of it all the time. It'd run on the floor, spill a gallon or two on the floor, two or three gallon. What a mess. Worst thing in the world to try and clean up. One time I was in this building outside of the mill. We had them two plastic—two thousand gallon tanks in there, and we had a line run out, pump it outside. We had it hooked up so you could keep one side, one tank shut off, open the other one, it would pump it right up around, into that—open them valves, and it would pump it out of that tank, and right into that one; circulate it for twenty minutes, half and hour or more, because you didn't—the water would all go down to the bottom and settle out. The water and the vinegar would be on the bottom, so we had to mix it up that way.

KJL This is the back room?

CS …round and round and round. One time I was in there, had all these plastic pipes up there, set right there. I shut one of them valves off and (inaudible) rubber. They had these rubber connections. (Inadible) They use that on these sewer—we had them—put them together with these clamps, stainless steel clamps. One of those blew apart and I was inside then, it was down there (inaudible) clear up at the top of that building, you know, and it come right down over me. You can imagine forty gallons of—forty gallons in two minutes, out of this (inaudible).

KJL Mustard geyser (laughs)

CS I had to come home and change my clothes, take a bath—get that in your eyes it would smart. In the winter time it was really bad, on account of freeze-ups.

KJL Why was it bad in the winter?

CS Freeze-ups, cold, freeze, you know, because we had water in it, you know.

KJL So it was cold in the factory?

CS Yeah, we had heat in there, but it was cold, you know. Really cold. We had a wood furnace. Wood on one end, oil on the other, and sometimes we had them both on. Wood and oil both on. Then we had a salamander running. Do you know what a salamander is? Burns oil. We had that going too.

KJL Did it work?

CS The first year we did it, I think it was '64. Sixty-four, I think it was, they started to run the factories year 'round. That meant, we gotta run the mustard year 'round, and that place was never designed to run year 'round. Water would freeze up. Finally we discontinued the line, because it was inside the building. We put a garden hose, a water garden hose down front, in the office, down there, 'cause you had heat in there. Run that garden hose all the way up there. (Inaudible) had it running along the floor. (Inaudible) had to drain that hose (inaudible). We even had to drain the vinegar line from outside. That would slush up. We had to take and drain that every evening

KJL So about 1964 they started running the canneries…

CS …year round. Before they had to get done in November. They changed the laws so they could run them year 'round. So they could run—before you could just run them in the summer months.

KJL So they couldn't legally run year 'round before.

CS No, they couldn't, no. A lot of things. Hard to remember, though.

KJL So when the canneries started running year 'round, you had to run the mustard year 'round.

CS Yeah, because they wanted to to that. Mr. Raye was down in the Virgin Islands. He come back in the spring of the year and said, "I don't know how you fellas done it. How'd you fellas ever run it in the winter time?" I don't think he could have done it.

Guest: No.

CS And we'd get so much snow around there, we couldn't operate, but we had that forklift. I told him, I says, "You gotta get a forklift, my back won't take it any more." And it was a bout three years before we got one, got an old forklift. And we had this big chunk of steel—four-by-eight piece of steel—drilled two holes down through it, and put a piece right across the top, and bolts on the bottom, and fastened that right onto the forklift—put chains on the front wheels, move into (inaudible) or snowbank, pick up a whole four-by-eight

(inaudible) snow. My brother had a snowplow, right back out in the yard. I'd take than snow go out in the yard, put the forks down, he'd come right along with the plow, and plow it off, and then I'd go back and get another load and we removed all the snow in wherever we was operating, with that forklift that way.

KJL You used the forklift as a snowplow.

CS Yeah, just picked it up and moved, you know. He plowed it off. But you couldn't dump any off, but he plowed it off with the truck. We did all kinds of things. We jerry-rigged everything. We had to to keep it going.

KJL What did you like most about working in the mill?

CS Right, well, we was our own boss. We'd come and go as we liked (laughs).

KJL Sounds like you put in some pretty long hours.

CS Yeah, we did sometimes, some years. Other years (inaudible). Of course the factories kept going out of business, so there wasn't as much demand for it.

KJL The canneries, up until a point, they operated on the basis of they packed when they had fish, so did that affect how the mustard was…?

CS The only time they'd be packing, they'd be putting them in oils or ketchup. It wouldn't affect us at all, just when they were putting them in mustard.

KJL So you didn't necessarily have to pay attention to whether the fish were coming in or not.

CS No. Them barrels were pretty heavy, especially if you was all by yourself. And a lot of times, one was gone, and the other guy was there, you had to, especially if you had to load the truck, and he was going to Lubec, you had to stand them five-hundred pound barrels up alone. The other way, you could walk them, one guy on one side, one guy on the other side, tip them like that. But you couldn't do that (inaudible). When it was that way, you had to take (inaudible) of the whole barrel down here, and stand it up, and you was lifting about two-hundred-and-fifty pounds.

KJL Kept you in pretty good shape.

CS Yeah (laughs). Everything was sacking and dragging.

KJL Everything was what?

CS Sacking and dragging.

KJL Sacking and dragging.

CS Lifting, you know. That's what I meant by sacking.

KJL OK.

CS I wasn't that way (slaps stomach?) I'd lost—I gotta show a picture.

KJL OK

CS …Of Mr. Raye and my brother and I in the mill. This tank here was a mixing tank, here. See that tank behind us, that was a mixing tank. This other tank, over here was a feed tank. This is where the pump sits, see there's a pump there. That pumped it over to this tank, here, and this tank was empty. We always had to make sure this tank was down far enough, so we could pump that over. If you didn't, it'd run it over. So we made sure this tank in back of me—can't see it.

KJL This is you?

CS Yeah, that's me.

KJL This is (inaudible)

CS Yeah, this is Mr. Raye.

KJL Is that Kevin Raye?

CS No, no.

KJL His father?

CS That's a cousin. Kevin is a third cousin.

KJL Can I make a copy of that?

CS Yeah, yeah.

CS Did you find that thing in the book? There's another one all folded up in there.

[There is some quiet and rustling here as a copy of the photograph is made—KJL]

KJL Now is that one of the hundred pound bags of seeds?

CS Yeah, that's what it is. Burlap bag. That's the seed (inaudible) the one I was telling you about. Thats a seed (inaudible), the one I was telling you about. It's a cleaner and a squasher.

KJL (Inaudible) the barrel. Is that you moving the barrel?

CS No, that's my brother, yeah.

[There is some indistinct, somewhat off-mic conversation here].

CS …three barrels an hour

KJL Three barrels an hour?

CS About (inaudible) gallons.

KJL It was a fairly slow process.

CS Yeah, yeah. Couldn't do any more than that. You could put more through, but it wouldn't be ground. My brother, he made (inaudible) pump. It was (inaudible) but everyone in a while, they'd get (inaudible) and you had to build new ones. He could do that.

KJL Have to build a new pump?

CS Yeah, (inaudible). He learned it from Mr. Raye. They had this big electric motor on the back. The power out there was five-hundred-and-fifty volts, had a forty horsepower…

KJL Five-hundred-and-fifty volts on the pump motors?

CS That was the motor that run the mill.

KJL Oh, OK, run the mill, yeah. So did one motor run all the stones?

CS It run all the stones. That's where everything was back there, way back then. One main shaft went right down through, had all these belts and pulleys on it. And they run down

to the stone. And it run those pumps, too, to pump the mustard from one to the other. The barrels—the pump set in there, never any mustard in there, but if something happened to the pump, the barrel would fill up and run all over the floor. We could set out front. We used to set out front, and we could tell the minute something, anything that went wrong out, because our ears tuned to the sound, anything different changed, why we'd run right out there. Sometimes it would be just something fell down, or something, you know. One stop, you could tell it, because it changed the pitch.

KJL You could just tell something was off.

CS Yeah, you could tell something was off.

KJL How often did that happen?

CS Oh, not very often. We'd try to fix things so it wouldn't happen.

KJL You said you liked being your own boss. What didn't you like about working in the mill?

CS Oh not getting enough money, not getting any benefits. (Inaudible) alright to work for, he was nice to work for, we'd never get—all we ever got was ten cents over the minimum wage, so it didn't pay good, but we used to get a bonus at the end of the year, according to how many barrels—that helped (laughs). It was hard work. I mean, after a while we got it so we modernized it quite a lot, made it easier, we didn't have to tend those barrels.

KJL You talked about the barrels, were there a lot of changes in the technology?

CS No, just the barrels, just the barrels and how we filled them, you know—filled the tanks, then we filled the barrels, pumped the barrels full. When we get the barrels back, why, weat could fill them—take them right back with us. They had a lot of barrels (inaudible). They stockpiled the mustard, a lot of them did. We had a lot of barrels, but they'd be all out somewhere. We wouldn't get them back until they started packing mustard—when they come back—packing the mustard, and when they come back for more mustard, why they bring the barrels back. That was those storage tanks, it made it a lot better, because they could still grind, even though we didn't have the barrels—store it in tanks.

KJL I was thinking it's essentially the same technology that's been used for hundreds of years.

CS Yes, that's what it was—back during the 1800's. The machine shops and everything was set up that way. They run everything off one motor.

KJL I'm sorry, what was that?

CS Machine shops. We had one here in town

KJL Oh, OK. And you called them when something needed fixing?

CS Yeah, we used to take it down there and they'd—you know, they'd build something for us.
Then after a while we got ahold of this old lathe and—the woolen mill over there burnt down, so they had an old lathe, they got all new lathes and stuff, and we got this old lathe, and we went out and got it with the truck. We hooked it up there, and my brother, he could run a lathe. We used to do the stuff ourselves, you know. We used to go down to (Haley's?) machine shop, he'd watch them guys working the lathe, and he learned how to do it that way, just by watching. He got pretty good at it.

KJL (inaudible) to make parts and things?

CS Yeah. That was a big help to him when we got that lathe. Made it a lot cheaper for Mr. Raye, too. The machine shops, they charged a lot.

KJL You've been very generous with your time—and your patience in helping me find you.

CS (Laughs)

KJL Is there anything you want to point out to me that I might be overlooking?

CS Well, we used to use the city water, and the city water got so bad, that when Mr. Raye's boy took it over—Donald Raye, he had a well drilled, so we had well water then. That made the mustard a lot better, because that water from (Gordon's?) lake, they had a filter on the line, there, and it was taking a long time, so, you know, we couldn't get the batches made in time. "What's going on? The water ain't coming in." So we took that filter down, you know, like your house filter, is all it was (inaudible) solid with mud, from that (Gordon's?) lake. We put that on a saw table, sawed it right in two; it was solid mud. It would only go like three or four days that it would be plugged up again. So after that we just fired that away, and let it come right straight through.

KJL A filter plugged up?

CS Yeah, a filter plugged up. It wasn't big enough. We needed a big one. It was just a house filter. We used a lot of water. But after we got the well water, it was good, then. They drilled down five-hundred-and-forty-two feet and only got a half a gallon a minute. And we'd run out—we still had the city water hooked up. We'd run out of water about three o'clock, so then we had to shift over on the city water. It was quite a long time before we could unhook the city water. But after a while eventually it started getting better and better, and we could run all day long, then. We had plenty of water. The trouble is the pump, you could only put it down three-hundred feet. And they wouldn't buy another pump. If they had another bigger pump, put it down another hundred feet, we'd have been all right. I don't know why they didn't. They could have run I don't know how many pumps, what they paid for that city water all the time, having that hooked up. Geez!

KJL Now, Eastport itself was at one point an island.

CS Yeah.

KJL When did they build the causeway?

CS They put that causeway in there in 1935, during Quoddy. They took the trestle out and filled that in there when they were going to build Quoddy. Quaddy Dam, for a power plant, you know? Do you know anything about that?

KJL It was for tidal power?

CS Tidal power, yeah. Then in 1955 they put the road out through that way, because the road used to go Quoddy Village and across the bridge, the bridge out there, and that bridge was getting pretty bad, so they built that road all the way out and changed it. You know where Quoddy Village is, there? You know where Quoddy Village is when you first come in —just come on to the island, and you see all them houses there. They done that when they were building Quoddy, 1935. The Seabees was there.

KJL That explains the road that's called Toll Bridge Road.

CS Yeah, you go right out to the end of it and you—there's no bridge there.

KJL Yeah, I was trying to figure that out. Why was it called Toll Bridge Road? (Laughs)

CS Yeah, that's why. But I don't remember when they ever had to pay tolls on it. That was way back there, probably back there in the '20's.

KJL One thing I'm kind of curious about and please don't take offense, but Canada is just across the bay, and I've always wondered if there were stories about bootleggers.

CS Oh, yeah, yeah, yeah, there was.

KJL Do you remember any?

CS No, no, when I—Like I say, I was (inaudible). My father lived here all his life, and he used to tell stories about it. They used to come in, a bunch of islands out there called the "Wolves," and they'd bring whiskey in to the Wolves, which is probably five miles from here, and they'd go out with boats and pick it up and bring it in here.

KJL You said they'd go to the wall?

CS Wolves. They called them the Wolves, like a dog.

KJL Oh

CS What they called them, there's three islands there.

KJL Oh, islands

CS Islands there, they call them the Wolves. I don't know why they call them that. They'd go in a boat here, and pick it up and bring it in here.

KJL (Laughs)

CS They used to smuggle Chinamen in here, too.

KJL Smuggle what?

CS Chinamen. Chinese. Coolies.

KJL I hadn't heard about that.

CS Yeah. (I heard?) my father talk about it. And they would have them Chinamen—have them all chained together, a big weight on there. Customs and Immigration both showed up, that boat showed up. Because they used to take them out here to Deep Cove, out here where the boat school is. And that boat showed up, they'd throw that big weight overboard and take them all, drown them (inaudible). They'd pick them up out there at the Wolves, too. Ain't that awful? (Inaudible) smuggle Chinamen.

KJL These were laborers?

CS Yeah. They didn't use them here, they probably was taking them to work on the railroad somewhere. Chinese "coolies," they called them.

KJL Yeah, was this in the 19th century?

CS Probably in the 1800's. (Inaudible). The train came in 18…

KJL The transcontinental railroad was built in about 1860's.

CS That's why they was smuggling them in.

KJL I hadn't heard about that. That's fascinating

Guest His father (inaudible) His gramps was born in 1870

CS My grandfather and grandmother both come from Canada. Both come from Pennfield

KJL I'm sorry, I didn't catch that.

CS They come from Pennfield, in Canada. My grandmother and grandfather both come from Pennfield, come from the Canadian side. A lot of people come here. I don't know if it was legal or not.

KJL Yeah, sometimes the border is kind of an abstract concept.

CS Yeah, it is, yeah.

KJL I forgot my passport. I was going to take it with me in case I wanted to go across, but…

CS (Laughs)

KJL So I guess I won't.

CS We got one of them cards. She's got one and I've got one, when we're going across the border. It cost us sixty dollars. Sixty dollars apiece.

KJL Well, I'd best get out of your hair here. There's one other thing I'd like to do, if it's all right. I'd like to take a photo.

CS Oh, Yeah.

KJL Would that be OK?

CS Yeah.

KJL I'm going to go out and get a camera