

Robert Livingston: Let me just introduce this. This is a continuing series to do with the history of the fishing industry of Woods Hole. Tonight I'm sitting here with Peter Fisher. Are you the owner of the Catamount Fish Market? You've been in business for how long now?

Peter Fisher: One year.

RL: One year?

PF: Yes.

RL: It is one of the neatest packages in a fish market that I have seen in a long time. I come out here to get my fish all the way from Falmouth as some of my friends do, and I think he knows what he is doing. But, my name is Robert Livingston. I am a retired fishery biologist from Woods Hole. I am just sitting here on a flatbed trailer in the evening, just after Pete has closed his market. Just going to ask him a few questions about his business and whatnot. So, we will just go ahead from here. Now, you say you have had the market here for just a year, right?

PF: Yes. We built this – started last April. We constructed it with friends and neighbors and few professional people who gave us advice on how to do it. We bent all our own nails, and we constructed it from the ground to a working fish market in six weeks.

RL: Is that so?

PF: We went into it and, I started the market with the prediction that I would ship fish to western New York. That would be my market.

RL: To western New York.

PF: Western New York. I had taken a trip out there and lined up customers out there.

RL: Are you from Western New York originally or?

PF: No, I'm from Hartford, Connecticut.

RL: You are from Hartford?

PF: [affirmative]

RL: How did you happen to get into the fish business? I mean.

PF: well, I started working at, grandma's restaurant five years ago. I noticed the fish coming through the door and ordering a fish seemed to be a very complicated. Complex job. Prices were always varying. Supply was always limited. It just became an interest to me.

RL: Was it in Hartford?

PF: No, this was down here on Cape Cod.

RL: Well, this was down here working over here across the bridge.

PF: Grandma's, yes.

RL: Oh, I will be darned. Yes.

PF: The lobster trap was supplying them with fish at the time. Kiddingly, I made a suggestion that on my day off, I would go over and cut fish for the lobster trap. He took me up on my offer and I got full time job there. My job was sales. I went to New York City, to the Fulton Fish Market and opened accounts down there for them. After that challenge was completed, I went to Western New York and found opened accounts down there for them, which were very lucrative.

RL: Now, western New York, what do you mean by Western New York? Is this...

PF: Syracuse, Albany, Buffalo, Rochester.

RL: I have got, a son in Rochester. So, my daughter was married in Waterloo on June the 5th. So, right in that area. Yes. In other words, you are trying to get the fresh fish out into the other parts of the state. That is a good idea. So, what is your relation [inaudible] for example?

PF: Not really too much.

RL: Not really too much.

PF: The boats that we seem to unload are of the small gillnetters that go out of, off the channel, off of Nantucket.

RL: Okay. Now, are these gillnetters are they out of Chatham or?

PF: We take them out of Hyannis –

RL: Out of Hyannis.

PF: – take them out of Harwich and some out of Sandwich.

RL: But, you do not buy fish, I mean, from the mischief or, from these guys who fish out of Woods Hole?

PF: The fish that we get out of that is shark fish. Now, if somebody on the crew gets, some shark, which is a fish that the underutilized species, that they don't buy in, in the fish houses in New Bedford. They will they will put those on the back of their truck and we take whatever they make.

RL: Now, do they deliver out here or do you pick it up in there?

PF: They usually bring it on the back of their truck.

RL: Does your truck go into Woods Hole and park out there on the town dock and unload fish?

PF: No, we do not unload fish in Woods Hole. We haven't been able to crack that market. That's handled pretty much, by Beckhoff. Joe Beckhoff down in Sandwich coastal fisheries.

RL: Okay. Yes. I think I saw him taking out squid down the Hardwick. Is that right?

PF: His docks are loaded up and they're more boats than can fit into the spaces I think that he probably goes down on those down there.

RL: Do you have boats that fish for you? I mean, that are contracted to fish for you?

PF: Yes. We have boats which we have contracted to take all their entire catch. [inaudible].

RL: These boats are mostly in Hyannis or?

PF: Hyannis and Hardwick. Hyannis and Hardwick and a few in the Sandwich. The boats that seem to land in the Woods Hole are the larger boats. They may haul 30, 40, 50, 60,000 pounds, which is more than a [inaudible].

RL: You mentioned to me the other night, I mean, that sometimes this was an overage, I mean, after quota that they were, landing in Woods Hole. Who takes that fish?

PF: Well, that's speculation that...

RL: Is that speculation?

PF: Speculation that this is what happens at times.

RL: Well, I am sure it does. I mean, it is better than having to waste it. I mean, once it is caught and having to put it back in the ocean or whatever, because I know that there are problems with that quota. This this will not get in the report by the way. But you know there is a market in Woods Hole, apparently, that opens on Saturday down there in the old firehouse.

PF: Yes, I guess it's a community market or...

RL: Yes, community market. Now, who does that? Do you know?

PF: I have no idea.

RL: Because the girl we were having dinner with tonight, she said she got blue fish down there for \$1.50 a pound or something. Whole blue fish?

PF: For \$1.15 a pound?

RL: I think it was, yes. That is still pretty steep, is it not?

PF: That's very, very expensive.

RL: I would say so for blue fish.

PF: Your yields on a whole bluefish is 40 percent.

RL: Is 40 percent.

PF: So, if you're paying \$1.15, that is costing you for the fish, for the filet, it's costing you about \$2.85 to \$2 [inaudible].

RL: Probably a little more. Because most people who buy this stuff, probably do not know how to cut a clean frame. You know, I mean, to fill it up properly.

PF: There's the feeling that they're getting a fresh fish because they're buying the whole fish. This has been used also by some of the peddlers that sit under the Bourne Bridge. They sell haddock for 99 cents.

RL: Oh, I remember those guys were parked out here on the highway one summer.

PF: Yes, and that seems like a great deal until you figure that it's going to cost you two and a half times that to get the meat off it.

RL: Then you get it on a hot day and you got to get it someplace, you know, get it to a cooler.

PF: Yes. So, you're really paying more for that fish.

RL: Well, Pete, you do not have any boats locally around here? They are mostly in Hyannis and Harwich Port, as you said. Does your truck go there and pick the fish up and bring it back here.

PF: Yes.

RL: You do this how many days a week? I mean, you...

PF: We do it seven days a week.

RL: You keep going all the time.

PF: The fish comes in, we go for it.

RL: Now what is your distribution from here in terms of, do you distribute to restaurants and Falmouth and Woods Hole or wherever you can or?

PF: When we get the whole fish. We do is we bring it back here. We fillet it. We use what we need here, which is the freshest fish you can get. We also take orders from restaurants, which are in the Falmouth Woods Hole, Buzzards Bay. Bourne area. We use that fish on a daily basis. We ship the rest into New York or Boston. We also supply some of the local fish markets with whole fish.

RL: Where do you get your shellfish and lobsters and shrimp and things like this?

PF: Shrimp, all comes from down in Mexico. You buy that from one of the freezer houses and, one of the distributors in, Boston Providence. The shellfish is all local shellfish. This is the supply for shellfish for the country. Part of the supply. We distribute that into New York and to Boston. Local restaurants.

RL: Do you truck your stuff from here to, to Boston?

PF: Yes.

RL: Oh, you do?

PF: We go to Boston daily.

RL: I used to work out of AF Rich's at the Boston Fish Pier. You know where that is the first...

PF: I'm not too familiar. I very rarely get up there.

RL: So, how many trucks do you have?

PF: We have two trucks and we also rent trucks when we need to.

RL: Oh you do? I see. Yes. Now, you say that you have overgrown the size of this place already. Are you planning to do something else? I mean, in terms of...

PF: I'd like to expand. It will take some...

RL: Some capital but you have the property here, do not you?

PF: Yes. We have enough.

RL: Oh. That is wonderful. Yes. Is this not a good area in terms of a market because it all people from [inaudible] your nice fresh fish and the other products that you handle. I mean, they are going to become steady customers. Pretty much, I would think.

PF: Yes, I think it is a central spot. Central to, Otis, to Pocasset, to [inaudible].

RL: You are the only one I know who has been in the fish business before. Was not or now is

Fred, you know, had the fish market on Gifford street and...

PF: Fred Schneider?

RL: Yes. Fred Schneider. Well, I have known him ten years and for about [inaudible].

PF: He sold out to Gerry Callahan. It was a school teacher. Is running it on a part time basis. He's learning the business, and I'm sure when he retires from school, he'll have a nice fish market.

RL: Then the other one is harbourside, which seems to be a pretty busy. I mean, with Ski Bailey there. Yes. Well, do you say that you take the shy fisherman when you take skates. Do you take monkfish...

PF: Monkfish, yes. Bluefish, Fluke.

RL: Yes. Now, Molly's – we went in there one day for. Well, I took her cooking class last winter for the fun of it. She mentioned getting fish from you all the time. We experimented with mussels that she got from you. I know, where do you get things like mussels?

PF: Mussels Dan Waunakee has a grant in the town of Bourne. I'm supporting Dan in his effort to make that thing.

RL: How is he doing? Is that a growing thing, that mussel culture?

PF: I think that muscles are not a lucrative enough business.

RL: In other words, they may be good one year, and then you may have all kinds of problems in another year or?

PF: Well, they're very inexpensive, for one thing. Yet they handle an awful large volume to make a living out. I don't know what is [inaudible].

RL: [inaudible]

PF: I buy exclusively for men. I will do somebody a favor tomorrow, somebody is coming through with thirty-eight bushel of mussels, which I'm going to ship to New York for them.

RL: Do you handle quite a lot of mussels?

PF: Yes, I do.

RL: I think people are beginning to know mussels. I mean, in recent years around here and, certainly, Molly has some of the best menus for mussels and then her muscle soup and things that she does, and they are really nice.

PF: We find that, maybe six to eight restaurants in the area serve muscles on a regular basis.

RL: Oh. They do?

PF: The wicker tree is planning the last weekend in August to have a muscle festival.

RL: Really? Is that the wicker tree? I will have to take that in. Oh. That is interesting.

PF: They're going to be serving, quite a number of mussels. Probably as many that weekend as – most places go through in the season.

RL: Yes. Did Molly fish for you last year on the Penobscot Gulf?

PF: He did some jigging for cod for us.

RL: Oh. He did. That is when he was using the automatic, jigging rigs.

PF: Yes, we took it in his car. The swordfish we have not really gotten involved in buying trips or as of yet. That would be something that would be in the future.

RL: Where do you get swordfish now?

PF: We buy it directly from the boats. However, we don't buy the trips. We buy the top of the trip.

RL: You mean you go and select it?

PF: Yes. There's a couple of ways of buying it. You can buy the entire trip and get a break on the price where you can buy what you need. We're at that situation.

RL: But you have no real relationship to Woods Hole in terms of it being a fishing community or a fishing port or whatever, I mean, you are?

PF: Right now it's the home port for many fishing boats.

RL: You mean for people that live in this area is what you are saying like it is...

PF: Like Snowball or Vine or Kavanaugh,

RL: Or were they more their boats?

PF: But as far as unloading the fish and taking on ice and using it for, you know, a port to sell their fish, it's I don't think it is.

RL: So, these guys still have to go to New Bedford to do everything. They have to take fuel ice and they can get all the supplies, all their gear and everything in New Bedford.

PF: That's right.

RL: Are most of them selling in New Bedford?

PF: That's where most of the fish are sold. Well, I shouldn't say that. I guess there's most of the concentrated fish is sold there. That's where they concentrate. I think that the Woods Hole, from what I understand, the people in Woods Hole, especially the scientific community, have objected having a fish port down there.

RL: I do not know. I have always thought that Woods Hole could use a nice fresh market, you know, similar to what Sam Cahoon had. But,

PF: What's involved with, a large scale fishing industry, though, would, I think, be objectionable to the community.

RL: It is only property that is left. Is the property that the [inaudible] control right now. For example, the place where Henry ties up in the Bureau of Fisheries. I mean, there is an area there where you might put some tees in. But as you say, that would be awfully objectionable to the people. Plus the fact that it adds that many more big trucks coming in. But as Henry Klemp said, how many trucks come in every day now, you know, I mean, they have got all the fuel trucks coming for the vessels and they are really pretty busy there as it is right now. Plus all the ones going into the labs.

PF: We find it just driving our small trucks into Woods Hole it's very congested. It was terrible. This this summer has been a real you. You can't move down there. If you had an eighteen-wheeler in there with loaded with fish and dripping, it's scurry all over the streets. I think people would object to it very quickly.

RL: Yes, that is right. I think you are right. But you are not finding it too pleasant to drive back and forth of the Hyannis. How bored are you in the summertime?

PF: We usually unload at night. Early morning, 2:00 a.m., 3:00 a.m., 4:00 a.m., 5:00 a.m. we get it to market first thing in the morning. So, the traffic is not bad.

RL: So, which way do you go? Do you go right in this way or do you go down, get on 60?

PF: We go on 151.

RL: Go 151. Right across.

Danielle Tartar: Give me this. I'm sorry.

PF: No. Thank you.

DT: [inaudible]

PF: Okay. He doesn't have any fish, does he?

RL: Who is the red haired girl?

PF: That's, Danielle Tartar.

RL: She looks like the girl that Frazier who played tennis against me once again.

PF: No, she doesn't play tennis.

RL: With my tail. Well, she has got a scholarship going to the University of Mass in Sports. She hits a ball about as hard as anybody I have ever seen. Christine Frazier is her name. Red hair and something like that. Are you finding quite an acceptance to these, incidental species? I mean, monkfish, tilefish or?

PF: I haven't gotten any tilefish. But there is a market for everything, whether it's marketable here or someplace else, and it's marketable. Different areas of the country go for different types of...

RL: Yes, I know this is very true of certain ethnic groups really go for it. Are you trying to promote some of these products?

PF: We put them in our front until we ship them, and once we get ready to ship, we pull them out. If somebody wants to buy them while they're there, they're available.

RL: Is your board out there? Is that a chalkboard that you write things on so you can give the daily message?

PF: Yes.

RL: That is a good idea. Do you put out recipes, too? There is something like the paper...

PF: We have been doing that. We've been rather lax in the last month. We've been so busy. We haven't been.

RL: Recently. I remembered you did that, though, for a while.

PF: We have some more recipes which have been made up and we will have out again. There's been quite a good response to that and people are asking for it again.

RL: Are they?

PF: Yes.

RL: That is good.

PF: So, usually you know, we're working right with the people. We get to hear what they ask for. You know, we're not stuffed in the back room. Even though we can't carry on conversations with them, we do get to a feedback and a feel for what's going on.

RL: Do you have local lobstermen that you buy lobsters from?

PF: Yes.

RL: One of the guys that we talked to was Ted Joseph, I mean. Whose father was Joseph, who he used to fish 300 or 400 pots out in Buzzards Bay years ago. Are there many, are the lobstermen having problems or are they still able to catch a few?

PF: This year seems to be, tough.

RL: It seems to be tough.

PF: They have not started running yet. Different areas, you know, spotting Buzzards Bay was terrible this year.

RL: Are they also starting to molt now as the waters get warmer?

PF: They've been through their molt.

RL: They have been through the molts.

PF: They're coming out now. They're soft. Not the best sign in the world.

RL: [inaudible]

PF: Occasionally, yes. Usually the large and the select lobsters. I mean...

RL: The ones that come from deeper water from farther off shore.

PF: Yes. Yes. [inaudible]

RL: Do you handle much bluefish and striped bass and do you handle the weak fisheries fatigue?

PF: Fatigue? Yes, yes.

RL: Sea bass?

PF: Sea bass and scup.

RL: Scup. What kind of work did you have for Scup out here? Pretty good.

PF: Nobody eats scup here.

RL: I have only eaten once in my life. I had it on a Russian vessel. Barbecue was absolutely delicious. I could not get over it.

PF: It's a fantastic product.

RL: I know it, yes.

PF: Those are mostly the orientals and the ethnic groups down in New York City.

RL: You see all kinds of the colored people coming in to Woodsville on the weekends. You go down along Osterville, and they are all fishing those estuaries and rivers down there. Their first cup and then really gotten a taste for. But you do handle stuff here, though?

PF: Handle as much stuff as we can get. There's a market for it. We never get enough.

RL: We do not have any traps or [inaudible] in this area, do we?

PF: The fish traps in both Bay.

RL: Buzzards Bay.

PF: Sure.

RL: Who is fishing a fish trap over buzzards Bay?

PF: Well, the scallop fishermen would use them.

RL: Are these like the old fashioned, pound nets or weirs?

PF: No, not weirs.

RL: Not like the ones you have got down, in Harwich Port or going down toward Chatham or on the...

PF: I don't think they can set those. They can use traps. But they can't use, gill nets or weirs.

RL: But they can use fyke nets or are they just very large fish traps is what they are?

PF: Yes. Are those fish traps? Yes.

RL: Those probably were pretty well stuffed, I think.

PF: Not really. They don't seem to.

RL: Is that so?

PF: People that do best are the ones that go out there with a handline.

RL: Do you handle butter fish, too?

PF: Yes.

RL: That is another very nice fish.

PF: That's not really caught much around here.

RL: Well you have to get apart from the draggers I guess. That come from maybe from Block Island Sound or from Point Judith.

PF: Occasionally they'll come in here but not too often. We also handle Shad. Comes out of shadow.

RL: Well, gill nets got shut or?

PF: They're not supposed to, I don't believe. But occasionally they'll catch some.

RL: Yes, well, we got them in the research vessel [inaudible].

PF: Herron?

RL: Herron. Yes.

PF: Usually, Herron used for bait. That's about the extent of it. We Herron row is, popular in the springtime.

RL: Do you handle any roes?

PF: Sure. Herron, roe and shad roe.

RL: Oh. You do? Shad roe is a delicacy.

PF: Shad roe. We've tried that. Anything that's edible, we'll put on.

RL: Well, I remember this used to be Shad money in Boston. They bring in these, unload these scallop bags out of these barrels that were filled with cod family roe pollock or haddock or cod or. You had a pollock, too?

PF: Yes we do.

RL: Are most of the things like cod and haddock and pollock? Do they come from the gillnets

that are fishing out of Hyannis?

PF: Yes. That's where we're getting ours from.

RL: What is the condition of the gillnet fish? Is it pretty good?

PF: If it's tended properly, it is fantastic.

RL: You mean, in other words, if they go out they get it?

PF: When they when they don't let it soak in the water for too long, they catch it and bring it aboard alive. It's fantastic. If they got it right away, what happens is the fish are eating on different, bait that they eat on sand eels. Then the fish have a tendency to be soft, if they're eating on squid, then they have a tendency to be firm.

RL: Is that so?

PF: Yes.

RL: Sand eels make them soft?

PF: Sand eels make your fish soft.

RL: Is that because they're so oily themselves, you think?

PF: I'm not sure what the biological...

RL: Sand eels have increased tremendously since about 1973 or so. I mean, just really taken over as the main forage fish for cod and haddock and the bluefish tuna up off Stellwagen Bank. One of the species that seems to have always sudden bloomed. I mean, maybe when the Atlantic herring started going down or something. But, what about mackerel? Do you get...

PF: We get lots of mackerel.

RL: You do?

PF: Yes.

RL: Where do you get your mackerel?

PF: We usually get that out of the traps in Chatham in the spring time.

RL: Out of the traps in Chatham. So, you buy from the traps from Chatham, or do you get fish from P-Town too, or?

PF: We haven't had to go that far.

RL: But you do go as far as Chatham?

PF: Yes.

RL: But a fishing industry in Chatham, I know great people down there.

PF: The Chatham fish is the same fish that we get, except instead of the boats going to Chatham, they come back down to the Hyannis and they just take a different direction.

RL: Hyannis has become quite a fishing port in recent years. Well, it is a lot closer than Woods Hole. Woods hole would be more ideal, I believe. But in terms of winter and berthing facilities and storm protection and deep water and access and so forth. You have the feeling that Woods Hole is simply not going to make it, I mean, because of the problems you mentioned. I mean, the people simply do not want it, for one thing. I mean.

PF: I think people would object to it. I think that it would be very difficult to work with a number of people around just moving.

RL: Yes. This is a problem.

PF: It's an excellent port. If you could keep the tourists out, but that's the name of the business down there is tourism.

RL: You never knew any of the Kahunas, did you?

PF: No, I didn't know.

RL: Well, that harbourside fish market was an outstanding business, you know, until, Sam died in 1962. Then the Steamship Authority, of course, moved in and took that property right away. But he had a really good business there and a lot of boats. We have got some old pictures that are coming out in this book, I hope, one showing all the, mackerel seiners sitting there by Dyers Dock and whatnot, and of course, that is so filled up with the scientific community now, you would never recognize a lot of it. But he handled all their twine and, of course, the gas and the ice and all their fuel on other things. He always had a truck ready for the guys that came in who lived over in New Bedford. I mean, they are ready for them to shove off. It was a great, great family business. But that is gone by the wayside. You do not have [inaudible]. Oh, now these guys are fish out of Woods Hole like the mischief and Kavanagh Stommel and some of these other guys. Are they non-union?

PF: I'm not sure. I'm not sure.

RL: Somebody told me that the guy that goes with Ben Figueredo. Billy's on one of the boats [inaudible]. They had their problems over in New Bedford because they are not union. Is this...

PF: I don't know. I guess when they're labor problems, they might have some problems. Any

anybody in the fishing industry has problems when there's labor problems.

RL: Yes. That is right.

PF: Especially when they're catching the loads that they're reported to be catching, they've got to use those facilities or they've got to go to Boston, which is not as close support. New Bedford is the ideal facility, I guess. Well, it's becoming quite large.

RL: Well, the Dijkstra's over in point should have done a hell of a job. Over there with a cop. That is a very up and coming fishing community. I think. The yellowtail is not as abundant as it used to be. That was one of their main species. Yellowtail flounder. You had quite a lot of flounder?

PF: As little as possible.

RL: Why is that?

PF: It's very labor intense.

RL: You mean in terms of getting the fillets off and the waste and so forth?

PF: It's, very, very labor intensive.

RL: In terms of the price you can get for it, you mean?

PF: Yes, and we're not set up to do that. You need skinning machines for that. It gets very involved. It's always a possibility. I mean, they're talking about an industrial park up there in Selma. They could put a fish house up there. A processing plant, which would be, I think, successful.

RL: Are you a member of that committee? That industrial park committee? I see Paul Smith is on that from benthos and a few people. This is a whole new development here. This is going to be called Cataumet Square. What is going to be here besides, there's an office building over here, I see.

PF: You've got office spaces in the old Cataumet house. The addition that they've built on there will be for shops, the barn, the carriage shop will be a restaurant and...

RL: Oh, really? It is going to have a restaurant there.

PF: It'll be a restaurant and lounge. They've done extensive work inside of it.

RL: Wow. It is going to be nice.

PF: This area here will be, a restaurant. This is where you'll sit down.

RL: Where do you live? You live right over here. Do you or. So, you are within almost telephone hearing distance of the place?

PF: Two minute walk, yes.

RL: Oh, that is good.

PF: We moved out here to keep away from the community. I was thinking of going in under the railroad bridge into the post office square. That would have limited, the retail. It would have been more difficult for people to find. Plus there are problems with fish drippings and things like that which are objectionable. Close quarters. So, we moved out here and then it seems like the other businesses are beginning to move in close to us.

RL: Yes. I think this is going to be a very good area in the future, I really do. Where do people like, the Harbor View fish market and, the one on Gilford Street, where do they get their fish? Do they get the same way you do? I mean, do they contract out boats or to fish for them or?

PF: Well, at this point, no they don't. Harbor View buys from other distributors.

RL: From other distributors?

PF: Wholesalers. If somebody comes in their back door, I'm sure that they buy fish like that from sport fishermen.

RL: In other words, the party boat that goes out of Falmouth harbor, I mean, they would buy from somebody like that.

PF: Yes. When I was working at the lobster traps, they used to buy their fish from the lobster trap. I don't know if they still do or not.

RL: Is Larry Clark still tied in with that, business in the lobster trap?

PF: I do not believe so. Mary, his family was involved with Paul Shave.

RL: Yes, I knew Paul. When it was...

PF: I think that the interest there was possibly for tax purposes.

RL: Yes, that makes sense.

PF: When Logan Clark started working there, they turned the thing around and began to make money. I think the Clarks have pretty much moved out of it.

RL: They moved out of it, yes. Back to Avon products. How is he doing? Logan Clark? Is he...

PF: I haven't had a conversation with him since he left. I know that we have taken a lot of his business, on the cape.

RL: You have.

PF: He services, I believe, the Angelos markets.

RL: He does the Angelos?

PF: Does the Angelos markets. So, that's really busy.

RL: Do you do any of the markets around here?

PF: supermarkets?

RL: [affirmative]

PF: No.

RL: That stuff mostly comes from what? New Bedford, Boston or even New York or Philadelphia, I guess.

PF: Supermarkets dictate the price that they're going to pay for fish. When they dictate a price, it leaves the distributor to going and looking for the cheapest fish, which is usually not the good fish.

RL: No, I know it. Some of it is just absolutely unsightly. I mean, in terms of display, I cannot get over how poor it is sometimes.

PF: In order to buy fish for them, you have to buy some fish that's inedible. Inedible. I landed in the hospital for a week. For the last year, I was there with fish poisoning.

RL: You got fish poisoning?

PF: Because I was handling fish that should not have been served. Is fishing that, you know, bacteria that I got in my hand from handling the fish that they were buying.

RL: Oh, God.

PF: So, I decided to get out of that because I just didn't enjoy doing. Well, I enjoyed fish, but I didn't enjoy handling that.

RL: I got some cod, I think it was rancid. It was really rancid. He cooked it, and it was just absolutely inedible. You could not touch it, they wanted it back and they removed all the fish from the display counter that they would had from this one shipment because they were concerned. I mean, just, could not really knock out their fish business as far as that goes. Oh, I

do not know. I think I am running out of time. I am not doing this very well. I sort of came racing out here and leaving a dinner, not having my apple pie. That is all right.

PF: I know how busy you are and how much you're putting into this. As far as the Woods Hole is concerned, it's not as active as it could be or as it should be. As far as, the people in the fishing industry, it could be an ideal place to have a, unloading facilities. But as far as the community, the scientific community of Woods Hole, I think that they would rather [inaudible].

RL: Instead rather, have a space for Henry Glenn to go out and get squid for the MBR.

PF: Well, that's a start. Once they did that, though, they'd lose control of it. It would not be like it used.

RL: He said he has had an unfortunate experience. I mean, and being able to have that contract every year with the MBA, that is been a very good thing for him. But he is a very innovative fisherman. He has done very well with the scientific community, I would say. What do you see that your problems are in the future? Have you got any real concerns about this business, or do you think the...

PF: I don't foresee any problems.

RL: Yes. I mean, people are eating more fish, are they not in this area?

PF: Yes. Problems, I guess would be the supply.

RL: Okay. I think that that is true because many pork and beef products have gotten such bad publicity and in recent years, you know. I mean, people still eat it, but there are many more people turning to this kind of protein. It is not that it is the cheapest, but it is better for them. I think that is part of it.

PF: They're starting to box fish on board. Guess the government is subsidizing a program where are they going to see if a fish will stand up better if it's, put in boxes, 85 pounds in ice on board of the boats instead of put in pens and you know, bags and whatnot. Yes. I mean, they just brutalized the fish in New Bedford, and we received some of that fish from that program, and it was outstanding.

RL: Is that so? Was this the alternate fishery resource program in Gloucester that did this?

PF: This is the, I think it's the Ogden or the Odin.

RL: The Odin. I wonder if that is my friend Warren Marston, who is, mean, but the government is paying for it. Is it contracted by, by National Marine Fisheries Service, you know, or?

PF: I'm not really sure.

RL: I am going to find out that was the Ogden you say.

PF: The Ogden or the Odin. Yes. The fish was outstanding.

RL: Well, you got some of it here, did you?

PF: Yes. We decided to participate in the program. We were asked to buy some fish –

RL: Oh, I see, okay.

PF: – to report on it. We found it to be 100 percent better than...

RL: What is this? Guttled and simply put in the...

PF: Handled the same way instead of piled and thrown into a big pile.

RL: You mean stuck down on the pans?

PF: It's boxed onboard. It's much better conditions, crushed, and it's well iced. It just stands up a lot better. There's not as much waste when you when you process it.

RL: Oh, that is good.

PF: This is maybe, a direction that they'd be moving in. Another thing that I can see is that there would be different classifications for fish. Where everybody gets the same price for their fish, no matter how they handle it. That's wrong. Somebody doesn't take care of something, and it's almost spoiled, they still get the same price that somebody gets.

RL: Well, the problem is, I mean, the draggers leave Boston. They go out to Georges, and they may be out there eight or ten days if they go to Browns and whatnot. By the time you get that stuff back that Kevin's cooking, it can do away with a lot of those things. But it is a pretty rotten shape. Some of it really is. Amazed at some of the condition of the haddock and cod they brought into Boston. I was up there. But I think that, you know, this tender loving care is given to fish in the European markets. I mean, particularly in the Scandinavian countries. I mean, it is practically alive when they bring it in, you know, it is in beautiful shape.

PF: That's what we strive for right here.

RL: We can learn something from Japan. I think in the way they are handling seafood these days. They have got certainly probably one of the biggest variety of different products coming out of fish. Also, the additives that they are making other things to taste like crab or whatever, you know, it is really, really something. I do not know. Whether we will ever see this industry hit here, but I cannot see why not. Listen, I bet you are getting hungry and it is twenty minutes after 7:00 p.m. So, if there are any other questions that come to you and feel free to ask, and you probably be interested in reading this sometime, but it is mostly about cohoon's market. The trouble well said is, it could have been much more a factual story than an interesting story or an essay for a whistle book. Which is going to have an audience that really do not know that much

about the fish business. But I find some of the old reports, like the ones by Spencer Fullerton Baird, that he did on the decline of fisheries in southern New England in 1871 and 1872. When he went around and – well, they sent out a questionnaire. It was called a coast wide question of eighty-eight questions. The trap operators and opponent operators. The communication was really something in those days and the fishermen were really interested and of course, Baird was a strong believer that the bluefish was one of the main reasons for driving the other fish away. Somebody at least catch as many as twenty thousand blue fish in a night in nowhere, I mean. Some of this makes for really interesting reading a paper by George Brown Goode on the history of the American menhaden fishery, which was 530 pages and thirty-two plates. You know, just Richie Carter, who lives in North Falmouth, worked at Cahoon's Fish Market.

PF: Richie Carter?

RL: Yes.

PF: Okay.

RL: Do you know him?

PF: I do not know him. We've gotten most of our information through Francis Cahoon Shepherd, who's married to Kent Shepherd, lives out on Separated Road out by Waquoit and she worked in the market. Practically ran [inaudible]. But I think I do have that named Carter. The other person who was retired on Fairhaven was John Schaaf, whose family were tied in with the Nobska lighthouse for years. He was a fisherman for [inaudible].

RL: I guess ski over at Harborview.

PF: He gave he gave a conversation.

RL: He is a character.

PF: He really is. I know his brother very, very well. Frank Bailey, who's a retired from our office and did all the artwork for the aquarium, the silk-screening and so forth. But yes, the Baileys are they're all characters. Yes, they really are. But that Harbour View fish market must do a good business though I would think.

RL: They have a nice spot there. They should.

PF: Nice spot. There are many people, you know, that drive down that way or that way. They see that right there. But I would hope that you know the scraggy neck and Potomac and like my friend Betsy and Bill Schultz and all these people were going to, you know, patronize you once a week or so at least.

RL: Well, so far they have. Are there going to be shopping centers out here too? I mean, that are, I see there is a market down here and they have got a deli or a...

PF: Yes. Thelma's beef.

RL: Yes. Thelma beef.

PF: It's supposed to be a wholesale beef.

RL: Is it?

PF: Yes.

RL: Where were they before?

PF: They weren't.

RL: They were not. Okay.

PF: Something new. Well, I think [inaudible]. That's a growing area, the people around here would rather not have it grow. When they tried to play in the area they wanted to the development any businesses to be about 28A.

RL: 28A?

PF: Yes. What's happening? So, the people in the community of, you know, voice to their feelings for it and it's beginning to...

RL: This is boring, right?

PF: Yes.

RL: So, you are related to what is going on in boring.

PF: Yes.

RL: Well, listen, I thank you very much. I got to come out this this weekend. My nephew, he got his Masters in Architecture at MIT and was unable to get a job in Portland, Oregon, where he is from. He is now back in Cambridge, but, the girl he goes with who worked on soybean research in Columbia, South America. They finally decided to get married. So, they are coming down this weekend. I am trying to get some swordfish out of barbecue swordfish. So, I will be out to see you.

PF: Very good.

RL: Probably on, Saturday sometime.

PF: Okay.

RL: Yes. So, thank you very much.

[end of transcript]