



**MORECAMBE BAY PARTNERSHIP
HEADLANDS TO HEADSPACE ORAL HISTORY PROJECT
2015-2018**

Cumbria County Council, The Factory,
Castle Mills, Aynam Road, Kendal, LA9 7DE
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TRANSCRIPT SUMMARY

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INTERVIEW NO: H2H2016.28
 INTERVIEWEE NAME/S: Eileen Bainbridge
 YEAR OF BIRTH: 1938
 INTERVIEWER/S: Margaret Brandon and Linda Brown
 DATE OF INTERVIEW: 18/05/16
 LOCATION: Flookburgh
 SUMMARISER: Jan Bloomer

Track 1	
00.00-00.59	Childhood experiences in Cark and Flookburgh. Began shrimp picking aged 7-8
01.00-01.45	Office work after leaving Grammar School. Hated working indoors. Went back to picking and potting shrimps for Flookburgh Fishermen for next 16 years.
01.46-02.25	Introduction of picking machines to replace hand picking. Potted shrimps till age 72.
02.26-03.29	Potting shrimps at Young's factory aged 14
03.30-05.32	Process of preparing shrimps for potting.
05.33-08.15	Family members involved in picking at home. Work dictated by tides and seasons.
08.16-08.54	Decline in numbers of shrimps and cockles in Morecambe Bay.
08.55-09.45	Filleting flukes for Flookburgh Fishermen.
09.46-11.15	Few young people interested in fishing today.
11.16-11.55	Eileen continues to pick shrimps at home today. Hours of work and pay by weight.
11.56-13.10	Activities of local shrimp factories out of season.
13.11-14.30	Decline in number of shrimps in the bay. Imports from Holland and elsewhere.
14.31-15.40	Picking shrimps for Jack Manning and his family.
15.41-17.05	Learning to pick shrimps from a young age.
17.06-17.36	Shrimp fishing techniques: Horse and cart the tractor and trailer, dragging nets.
17.37-17.56	Fishing was main occupation in Flookburgh.
17.57-19.48	Work clothes and changes in health and safety.
19.49-20.58	Secret shrimp potting recipe.
20.59-22.29	Fewer thriving fishing and shrimping businesses today.
22.30-23.55	Process of shrimping with tractor and trailer and awareness of the sands.
23.56-25.45	Potting for Furness Fish in Ulverston.
25.46-27.15	Young's factory in Cark.
27.16-30.40	Present day fishermen travelling further afield as local stock declines
30.41-32.20	Boiling shrimps: Need to be alive when cooked.
32.21-33.55	Present day: Imported shrimps thought not to be as tasty as Morecambe Bay shrimps!