

Chris Melville Interview Transcription (Raw Audio Time Stamps) - 21/09/23

Interviewer - Shirley Boothroyd

SB: So I'm Shirley, I volunteer with the Peterson's Oral History Project, and the date is the 21st of September (2023) and would you like to introduce yourself?

CM: My name is Chris Melville and I was the Port Health Officer on Grimsby Docks from 1982 to 2014.

SB: And do you mind me asking your date of birth?

CM: 14 November 1952.

SB: And have you always lived in Grimsby?

CM: Oh no, no I'm from Northumberland and I worked up there for a few years and then I went and worked and lived in Hampshire for a few years and then I came here in '82.

[0.00.51] SB: So, your previous work, was that docks related?

[0.00.57] CM: No, we were environmental health, what people down here call port health is environmental health, but because I worked for the Port Health Authority everybody down here knew us as port health instead of environmental health.

[0.01.06] SB: So what would be a typical working day for you? If there was one?

[0.01.19] CM: Well our office was on Fish Dock Road opposite Reg Miller's, pretty much opposite Tom Taylors's, which is the only building left standing. So we were there, there was myself, I was the senior port health officer, there was the principal port health officer and a fish inspector and a clerk. So the fish inspector would be on the markets at 5.30 in the morning looking for the quality of the fish that was on sale, condemning the unfit fish, so maybe once every week or fortnight I would go down with him on to the market and go from the south down to the west, down to Doughty's, down through Melhuish's, inspecting the fish and condemning the unfit fish, and obviously just chatting to merchants and the like, very sort of social event. So that would go on until about 8.00, 8.30, depending on how much fish there was, back to the office for a cup of tea, a chat and then out on the streets inspecting all the fish businesses. And if we had, not condemned fish, but if we'd been unhappy about some fish then we'd find out who'd bought it and go to their premises and see how they were getting on with taking out the unfit fish and then using up the other fish. And we would also, we did a lot of exports in those days, because '82 we weren't in the EU (European Union) properly so merchants were exporting to France, Italy, Spain, Germany on a daily basis so we'd go out to a sort of a list of premises and sign export certificates to get the fish out and about. Behind our office in the Royal Dock was DFDS, they brought in what people call the butter boats every few days, and we would check the documentation cause again, although we were partly in the EU, we weren't fully so. Denmark was not a member state as far as we were concerned so we would inspect the documentation that came with the consignments, take some samples of high risk products, and then we also got a lot of what people would call unfit meat coming from Denmark for Pedigree Petfoods, Melton Mowbray, and that needed special documentation so we'd be issuing that, so that was the sort of work and a lot of what we did was walking the streets really, because the place was a tip, and so we'd be cajoling merchants into, stop smoking, for a start, and then, you know, tidy up their boxes, bring their fish in if it was outside in the sun, get them to clear up the premises as best we could. So that's the sort of daily work really. And I spent a lot of time with Young's because Young's are obviously in our area and if they accidentally put a piece of string or sticky tape or Elastoplast or whatever into a food product they'd made here and it was sold somewhere in the country it would come back to me and then I'd go there and discuss it with them and investigate how that had all gone wrong. So widely, and we also worked with Gaines (?), because the butter boats would come in generally on a Sunday but occasionally on a Saturday. So that was, sort of what we did, and I'm sure a lot of things I've forgotten.

[0.04.50]SB: So, the unfit fish was that the stuff that was sent down for fishmeal?

[0.04.57] CM: For fishmeal, yes. So I have brought with me, a tally. So we grabbed on the market with a pocket full of those and when we came across across a square of unfit fish or a box of unfit fish we'd put those on the top and immediately we'd done that they became our property. So it was a very informal arrangement but worked in practice. So the only option, if we saw unfit fish our formal option would have been to seize it, but that would have involved bringing a magistrate down here so just over probably the century that my predecessor did the work it just became a more informal arrangement where we would look at the fish, see it was unfit, tally it up and it would become ours and we would go down to fishmeal which was just round the corner, their office upstairs and tell Norman where the fish was and he would come straight out with a skip and load it and get rid of it before the merchants eyed it up.

[0.06.00] SB: And this would be fish that was straight off the boats presumably?

[0.06.07] CM: Yes, off the Cat boats generally.

[0.06.11] SB: So what would be wrong with it to be deemed unfit?

[0.06.17] CM: Rotten, it was rotten.

[0.06.16] SB: Even though they were using salt and ice and all that sort of thing?

[0.06.20.] CM: Well they weren't using salt, they were using ice. They had been on a long trip, the fish was probably not very well handled, the fish was on the bottom and because there was more fish on top the water wasn't circulating and it would tend to go sour and people never argued really. It was accepted that a Cat boat coming in probably would have some unfit fish on it and there would be occasional boxes on the market that would be unfit, simply because they'd been around the houses too long. And then occasionally, I remember in Fish Dock Road, there was a consignment of dogfish, whether it had been held up by paperwork or whatever, I don't know, but we just condemned the container without it coming off the lorry. When you opened the door you could smell it, so I remember that happening. I remember Faroese consignments on the overland market being unfit when they arrived and writing to the Faroese authorities asking how it could possibly have got here unfit, and not getting a reply.

[0.07.22] SB: So presumably the trawler owners wouldn't be paid for this unfit fish then?

[0.07.28] CM: No. Nobody would be. But it was, I'm sure some merchants could have made use of it, but it was part of the relationship we had with the salesmen that predominantly they accepted that, cause Charlie the fish inspector, Charlie Molesden, was very very widely respected, he was a tremendous asset to us and really an asset to the Port and if Charlie said it was unfit then people would know that it was unfit because he'd had to buy fish in the past when he was a trader and a buyer so they knew that he was sympathetic to the industry so if he said it was unfit it was unfit, and very rarely did anybody argue with him. Naturally people argued because it's human nature if you're losing thousands of pound worth of fish you're going to argue a bit but generally speaking people took it on the chin and it was quite a nice environment really in that circumstance.

[0.08.28] SB: So did you have any dealings with all the fish merchants and processors?

[0.08.37] CM: In them every day. A part of my job was to train student environmental health officers because in those days our curriculum involved knowing about meat, knowing about poultry, knowing about fish, to a high level and so Grimsby was an easy place for students from all over the country to come and spend a couple of days here so I built up a training course whereby they would come on a Monday morning, they were allowed to come in at 6.30 not 5.30, obviously to make life easier, and I would take them on the market and show them the fish, we would identify cod and haddock and whiting, pollock and coley, all that, whether they were good, bad or indifferent, the quality, how to look for quality, how to look for freshness then they could have a breakfast break and then I would go round willing merchants showing them fish being processed. So they'd go to Keith Graham's to see fish being smoked traditionally, they'd go to

premises just next to us here, Billy French, because he would always entertain them by eating cod eyes in front of them, and he would do cheeks and tongues to show them that being done, we'd go up to Dennis Lombard at Norbrit because they had a mechanical smoker, Young's, I'd go to Young's and they would show them fish fingers or fish cakes being made and we'd also go in the laboratories because they had some very high tech laboratories so that meant I was in, so from spring through to summer and then from autumn through to winter, so avoiding the school holidays, I'd have students pretty much every week so that meant I was in all of those premises every day of every week.

[0.10.25] SB: And then presumably they'd be doing courses at the college as well?

[0.10.29] CM: Oh they were at Leeds University, Manchester University and further afield and I was an examiner for those universities as well. They didn't have to come here, they could go to Billingsgate if they'd wanted to and so I would go to the university every year and take part in the wider food exams which was something I'd had to do when I was a student so that was just a key role I had at that time. But as money started to run short, not our money but the money of local authorities, then they couldn't really afford to send their students here but obviously they had to pay for travel, they had to pay for accommodation, students were paying for themselves towards the end and then the curriculum changed so it no longer became necessary. I must have done thousands of students in my time. Every year we had an exotic food course in Bradford, which I attended, so there'd be meat, poultry, halal food, vegetables and exotic fruit and vegetables from the Bradford area and I would take every single fish that I could, merchants would kindly give us a cod or a haddock or a whiting or a pollock or whatever and I would take them across and students from all over the country would attend, about 70 or 80 students would attend and it was a big, big do. So I would teach them there, for the ones who hadn't come here, or those one who had come here I would meet them again and that was a really well established course but again as time moved on Bradford couldn't afford to make it quite as lavish so it got cheaper and cheaper and simpler and simpler and eventually Bradford Council would say, why are we doing this, because it's not really our core activity, why should our rate payers contribute towards that so they stopped that. And of course we had fish dock open day, so on fish dock open day I'd get merchants to give us perhaps a big monkfish or a tope (shark) and then smaller fish and I'd build a table and put ice on it and we had a marquee and then Young's would sponsor it, they would sponsor like a microwave or something like that and so we put the big monkfish in the middle or the big tope in the middle, we would weigh it first and invite people to guess the weight and the winner would win the microwave. That went on for a few years, North Wall, and on the new market and I also thought Lincolnshire Show, why not go there? So again I persuaded the Council to give us accommodation in the NELC (North East Lincolnshire Council) marquee, took the table with me, took the ice with me, took the fish with me, and again Young's sponsored it and so it gave people who came to the Lincolnshire Show the chance to see Grimsby fish and to see what a cod really looked like and what a haddock really looked like and see a giant monkfish and see giant tope and really, really successful but again we had to say, it's a great idea, but it's not really core activity for a council so we knocked that on the head too.

[0.13.53] SB: That would be quite interesting though wouldn't it, because when you think, if you're not near a port you're just getting your fish from the fish and chip shop, battered.

[0.14.00] CM: Oh yes, if you're buying fish and chips you wouldn't know what fish looked like, if you go into a supermarket you might see fish with the skin on but you don't often see a whole cod or a whole haddock, you certainly wouldn't see a whole monkfish or you certainly would never see a whole tope so yes, it was entertaining and it showed that we were, how can you put it, it showed that we were nice people, supporting the industry.

Pause

[0.14.33] SB: So during your time down here, I'm aware that it was such a busy environment, railway and all that sort of thing going on, do you ever recall any accidents happening on the docks?

[0.14.53] CM: Well people, I believe, a lady of the night fell in the dock and was rescued by a lumper, former lumper, and I believe he got a watch for doing it. I remember somebody, literally just outside the

window here, when, this would be when Doughty's fish market was trading, that's where the Icelandic container fish went and when they reversed the trailer unit up against the wall so they could unload it, sticking out the front of the trailer was the chassis and in the dark you couldn't see that and I believe somebody riding a motorbike or a scooter ran into it so I remember that happening. I mean I did investigate accidents and fatal accidents but not on the dock because generally on the dock that would be the Health and Safety Executive because it's the nature of the businesses.

Pause

[0.15.58] SB: You mentioned Doughty's, is that this building?

[0.16.01] CM: That market there. (Inaudible) Melhuish's, south market, west market and the overland. So in 1982 there'd be 20,000 kit starting at the end of Murray Street, coming down that market, down that market, down that market then round the corner to Melhuish's. So we would start say, 5.30 at that end and then walk round inspecting the fish on the way round, and then rushing back to the office because if it was winter time and it was bloody cold. Of course it was all recorded, it was documented because if we did condemn fish then somebody, somewhere wanted proof, so we would issue a condemned note to whichever company had been trying to sell the fish. So we would go back to the office, do the condemned note and deliver it to the salesman and then he would explain to Iceland why the fish had been condemned here and we also got merchants ringing up during the morning saying I bought some fish and I'm not happy with it so it's either come off the market and I'm not happy with it or it was sent direct and not happy and we'd go and have a look at it and if we thought it was unfit we would condemn it, take possession of it, get it to Fish Meal, issue a condemned note and that would then give that merchant the opportunity to say to the sender I'm not paying for that fish because it's been condemned and, again, I'm sure we must have had people from abroad saying that can't be right but generally speaking it was accepted as part of the daily work. Quite often we'd also, merchants would buy stuff that they didn't like but when it came down to it, it wasn't unfit, so if the fish was soft they couldn't fillet it and they would say can you condemn it and we would have to say well it's not unfit, it's soft and of course they would go up in arms and that point and say well that's no good to me and we'd say well we only condemn unfit fish we don't condemn fish that isn't unfit to eat so there would be friction there. And they'd say, well sell it to someone who's making fish cakes, plenty of people on the fish docks were making fish cakes and you could put it into fish cake mix, nothing wrong with the fish, just soft, couldn't be filleted. So that would be the sort of thing that would happen quite often. Or the fish would smell, smell of cucumber, if the fish eat certain sorts of seaweed or plankton they smell of cucumber and again the merchants would say, well I can't sell that and again we would say well it's not unfit. So perhaps they would negotiate with the salesman and say Port Health say it's not unfit but I can't use it and depending on the relationship they have with the salesman they might get their money back or get a lower run the next purchase they made.

[0.19.10] SB: Never thought about that, about what the fish eat would affect the smell.

[0.19.15] CM: Oh yes, all the market merchants would often say, oh this is Bear Island fish because they could just tell by looking at it where it had come from, whether that was kiddology or whether that was true I don't know but it always sounded very sage what they were saying.

Pause

[0.19.31] SB: One of the other buildings that we are interested in is Building 89 on Wharncliffe Road, Fred's Fish.

[0.19.40] CM: Fred's Fisheries, Steve Parkinson.

[0.19.44] SB: You don't know what is was before Fred's Fish?

[0.19.47] CM: No.

[0.19.54] SB: Because we're trying to find a bit of history about that building.

[0.19.58] CM: Well I spoke to Steve on Friday, on Saturday when he was down there and so I think he's going to come and talk to you isn't he?

[0.20.04] SB: He is, yes.

[0.20.08] CM: He might jog my memory, because I spent a lot of time in and out of Steve's premises so I can visualise the back of it where he used to cook his crabs and cod roe, I can visualise the front. I've got photographs of the front of the street and slides, but they probably were at the time when Steve was there so it would still say Fred's Fisheries on the front but it might have had another name on quite possibly because a lot of merchants did share premises. Because I can talk, I can go back to when the whole street was full of merchants, the bank, there was a bank on the corner.

[0.20.43] SB: There was a bank on that street as well?

[0.20.44] CM: Bank on that corner, the corner building was a bank if you look close.

[0.20.48] SB: Oh, was that the corner nearest to the tower?

[0.20.50] CM: Corner of Fish Dock Road and Wharnccliffe Road was the bank with Norman Slater upstairs, the fish salesman. So if you look carefully you might see the front door looks better quality than the rest. So like, for instance, Lloyds Bank's just next door but one isn't it, I think there were three banks on this street and then the post office at the bottom which was Atkinson's smoked fish house eventually, which again if you look at that building you can see it was a post office. Saying to anybody today, I mean I can remember it only going back to 1982 but anybody coming down today wouldn't have the slightest idea what the fish docks looked like at that time, pretty much every single building occupied, the ice factory in operation, the police station at the back of ABP (Associated British Ports), the British Transport Police who did the docks, the Customs House on the flyover full of customs officers, seven banks that I can think of, the post office, cafes, public toilets.

[0.22.09] SB: And more buildings than there are now because some have already gone haven't they?

[0.22.12] CM: A lot more, the whole of Murray Street which they obviously knocked down, the bungalows next to the roundabout, all the prestigious buildings next to where the security are now, sort of insurance businesses, where TC's Club was was an insurance company. On the North Wall there was a compass adjuster, there were map makers, garages up there, you could have your car fixed up on the North Wall and then say every single business occupied, just a hustling, bustling. Cosalt of course, still being there, the net makers Middleton's operating in the street, DFDS in the Royal Dock with all the trunkers there, the Pontoon of course which was massive, we spent a lot of time in the Pontoon at the bottom of Wharnccliffe Road where the fish market is now, so yeah wholly different, beyond your imagination what it looked like in '82.

[0.23.14] SB: And then of course there was other businesses related wasn't there, like the rope makers?

[0.23.16] CM: Rope makers, Middleton's doing the nets, Cosalt doing everything they did. **Pause** Tom Taylor obviously still there, Reg Miller who was a competitor to Tom Taylor just down the street. I remember him selling clog irons, having them hanging in the window. Obviously all the cafes, Solsbury's Cafe, Jubilee Cafe. The Fish Meal Company of course, the Ice Factory of course, cafe down there, which sold clothes as well so, yeah, lots of supporting industries really that went along. Then the box companies would then, they worked on the dock estate in my day.

[0.24.05] SB: The Railway Street box company down there was there?

Pause

[0.24.12] CM: In my day we had cardboard boxes, you know fish would be sent away, we had the ten stone boxes, the Exchange boxes, trunks which was on the market, they'd be washed at the box washing plant

towards the North Wall. We got some wooden boxes but they came from Norway I think. We started to get polystyrenes coming from Iceland and that was a nightmare because they just got piled up and piled up and piled up and then blown round and broken up and so there was polystyrene everywhere. In my time I don't think we had anybody making boxes on the dock because we also covered Riby Street so although Port Health Authority was the port, this side and west side, Royal Dock, for convenience we did Riby Street as well so we'd start at the top with Macfisheries then come down the street both sides, so where the gym is now that was the Boston Deep Sea Fishing Company and we'd go in there and sign export certificates so we did that street as well because it was all predominantly fish businesses.

Pause

[0.25.40] SB: It was a lot of work to do because you didn't have a big workforce did you?

[0.25.46] CM: No, it worked, we had to prosecute people occasionally because they'd gone beyond the pale but almost everything we did, almost every single day was by cooperation. As I say Charlie the fish inspector, everybody liked Charlie, he started off on a fishing boat, once, couldn't hack it, did labouring, then filleting, then buying, then supervising, then managing so people knew, Charlie knew, and he was so charming and pleasant and friendly and cheerful so he was, like I said earlier on, he was a tremendous asset to us in that. My side of things, I was a bit more detached from their perspective because I had come from away and I was also an officer whereas Charlie was one of them, and as I say because he'd been through the mill with having to buy and sell stuff he may not have liked much then they respected his opinion. Not saying he didn't have arguments, of course he did. But everything we did, almost everything we did was by consent, sometimes a bit more willing than others, but when it got beyond what was reasonable we would prosecute. And it's like any prosecution that an environmental health officer makes in a town, if you prosecute a butcher for instance, all the other butchers read it in the paper and they step up to the mark so in the same way if you said to merchants, day after day, week after week, month after month, can you clean your business up please, send them a letter and then eventually we would prosecute somebody who just had gone a step too far then they would realise that ultimately we could do something about it and of course it would mean that it would be in the paper. And the thing about Grimsby merchants is that their customers are not here, their customers are elsewhere in the country, so it's in the paper, the customer doesn't hear about it, whereas here if we prosecute a local butcher for instance it would be in the paper and people would say well I'm not going there ever again, whereas if you're in Manchester or Birmingham or Leeds and you buy your fish from Grimsby you're not going to read a (inaudible) local paper so you're not going to know that your supplier has been prosecuted so it didn't have the same effect necessarily. What I also failed to mention was the vans because of course Grimsby has a huge cohort of fish vans selling fish all over the country. So when I came here in '82 we had a scheme, there was an organisation called the Grimsby Mobile Fish Retailers Association, better known as GMFRA and their office was in Grant's buildings on the corner of Wharnccliffe Road and the chappie who ran it was called Gordon Green and he was a van lad and somehow or other they had arranged with my predecessors to set up a scheme whereby we awarded a sticker every year and so they would bring their fish van to Fish Dock Road and we would inspect it and if it was better than the law required they would get their sticker and it would say Grimsby Port Health Authority, this van has been inspected by Grimsby Port Health Authority and found to be, you know, whatever, and it had a crest on it and a date on it and merchants would come, van lads, would come every January and say, can I have my new sticker please? And that was the predecessor to what you see nowadays, you know, scores on the doors, where you have 1,2,3,4,5 in the window so in 1982, and I didn't invent it, it was there before I started, Grimsby Port Health had scores on the doors well before 1982. So we get 70 or 80 vans coming to the door, January, February saying please can I have my sticker and again then they would say, customers wherever they were selling in the country, customers would look at the sticker and say wow, that's good, and apparently colleagues elsewhere in the country who would inspect a van while it was selling in the street apparently would walk up, see the sticker and walk away. I don't need to inspect it, it's been done by a colleague and they found it to be alright so why waste my time so again. And then latterly, I did some work for the FMA (Grimsby Fish Merchants Association) and wrote a code of practice for the vans so all the vans can if they want have a code of practice on how to run hygienically and safely.

[0.30.50] SB: Very good, very good.

[0.30.54] CM: And again you can have a copy of that (inaudible).

[0.30.55] SB: Oh that would be very interesting, yes, yes please.

[0.30.07] SB: Just as a finishing off, working here all that time, I've asked everybody this, do you actually like fish, do you eat fish?

[0.31.19] CM: I don't eat as much as I should. You know in the day merchants would say, even if you did an inspection, even if you found stuff wrong, the merchant would say, do you want a parcel, and from my perspective having worked in cities you don't do that because that's bribery whereas down here everybody says don't worry it's not an issue, they're not trying to gain any favour at all, there's that much fish about it's a courtesy, if you want it you want it, if you don't you don't. But latterly no I don't eat anything near as much fish as I should really but the options for buying it are getting thinner and thinner really unless you go to a supermarket.

[0.32.12] SB: Well it's been so interesting listening to you and finding out about another aspect of the port.

[0.33.21] CM: So you've got the sticker, you've got the tally. I found this because when I finished work I took away all the documents I knew that would get binned so you can copy this if you want to. This is more relevant to Fred's Fisheries. So down here on the docks with one or two exceptions, so that would be Grimsby Shellfish who cooked crabs and Ivan Baines White who did hot smoked mackerel pretty much every other business sold raw fish so Grimsby Shellfish that was cooked crabs and Ivan Jaines-White, hot smoked mackerel, was ready to eat. So every merchant down here was selling raw fish and therefore the risks of food poisoning were negligible because the consumer would be cooking the fish and in the event of there being pathogens on the fish they would kill them by cooking them so that was a reassurance and you would hear from merchants from time to time if they were defending themselves they would say well fish never killed anybody, which was true, probably, well the fish we sell in Grimsby. However in the spring, traditional merchants would be offered cod roe on the market which they would cook and so 99% of the year they were doing raw fish with a negligible risk to food safety but for a couple of weeks they'd be cooking cod roe which was going to eaten by people direct and therefore if they contaminated the cod roe after they cooked it or didn't cook it properly a person eating it could be poisoned, and that would include Steve Parkinson because he did cod roe cooking in the back so what I did was I wrote a guidance document in 1993 which said - without exception the fish products generated in Grimsby are raw and subject to further treatment, doesn't mean that you will have to comply with the law but it means the risk of food poisoning is slight, however, cod roe is cooked and in consequence any contamination will be carried on to the consumer and if they don't heat the product sufficiently food poisoning will result and then I said, it's not my intention to stop you doing this but you must do it more carefully, more planned that you would normally do, so I said all cooking equipment had to be clean and sanitised with a sterilant like Dettox, all working surfaces had to be in good condition and sanitised, the cod roe had to be cooked, cod roe had to be kept separate from the raw fish and transported separately and packed separately, staff who were going to cook roes had to wash their hands, cooking had to be done inside the premises and not just outside in the street and the cooking and the processing had to be done away from any other raw filleting and offal. And this is how kind we were and thoughtful in view of the limited time available and the seasonal nature I don't expect to see structural amendments but I will expect to see you carrying out it out in a more organisational and structural manner with better standards of hygiene and I wanted to draw a parallel with a butcher who might cook ham or haslet, because what I needed merchants to understand was that they might turn their nose up at a butcher who didn't cook stuff properly or wash their hands properly, why was fish any different? And that was always an uphill struggle, they never saw fish as being on a par with meat. And what we did have in 1992/3 was very relevant because in 1992 we had the first piece of European law that came out of Brussels and required every single business here to up their standards significantly so I had to visit every single fish premises on the docks which was about 200 per day and give them a list of work if necessary, I mean Young's didn't get a list of work or Bird's Eye didn't because they were in compliance but pretty much every other merchant had to put in door curtains, change their hand washing equipment, clad the walls and they all had to get an approval number so you know if you look at a piece of meat, sorry sausages or yoghurt or cheese you will find an oval with a number in it, now that tells the EU where it was

produced and so every single business down here got that number from me and so 1992 was the start of upping the standards here, which again merchants pretty much took on the chin, so smokehouses which had wooden horses for keeping the fish on had to change to stainless steel, the steel banjoes that had fish on had to be changed to stainless steel, say door curtains everywhere, cladding everywhere, pretty big stuff in its day. And that came out the back of it.

[0.38.04] SB: Did we deal with shellfish here?

[0.38.07] CM: No. The odd person did, I mean J Van Smirren on Wharncliffe Road, they did, they were two or three doors away from Fred's Fisheries and then they moved down to the corner there, corner of Cross Street and Hutton Road, they were there for a while J Van Smirren, but, yeah we had one or two, we had somebody on, we had a business at Birch Way briefly cooking stuff but we would require that to be done really carefully, so it's not that sort of port really, I mean like Peterson's for instance which you're interested in, Peterson's did kippers but we didn't, Grimsby's not really a kipper port any more, you know it was cod and haddock, but not really kippers so he was pretty much unique in his day. I think some people on Ruby Street might have had a stab at it and then Ivan, have you got Ivan Jaines-White on your list, because he owned Peterson's for a while.

[0.39.17] SB: I'm not sure.

[0.39.18] CM: He'd be worth talking to. Because he had a business in Riby Street and then he took Peterson's over before it closed.

[0.39.33] SB: And that was who?

[0.39.34] CM: Ivan Jaines-White. So his second name is hyphenated. And he's big in fish training and the like, he did have a training school on the village for Tesco's. So on the presumption he's still round and about, he'd be worth talking to. And he's a very personable chap.

[0.39.49] SB: Well it's been really interesting, thank you. Thank you for spending the time to come in to talk to us.

[0.39.49] CM: My pleasure, and you know where to find me if you need anything more.