

Mapping Material Culture
Ballard Historical Society

Oral History of Francis Coughlin

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Original file name: *Coughlin, Fran, Butcher, interviewed by Jeanette Clark*

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Also present: Dick [?]

(UW= Unidentified Woman)

FC: Francis Anthony Coughlin.

JC: Ok. And where were you born?

FC: I was born in Bremerton.

JC: Oh really?

FC: Mm-hmm. Then we moved up to Vancouver, lived up there in BC. I forget, I don't remember when we moved up there, but we came down here when I was five years old, got off the train down in Ballard there by the Locks. Walked up to where we live now, up on 61st, where my sister lives— 61st between 22nd and 24th.

JC: Oh really? Well then you lived in the same neighborhood as my dad.

FC: Yeah. Between 15th and 17th.

JC: Yeah. Right. Do you remember when Ballard had a mayor?

FC: No, it was just I just before my time there. I sold papers down there on Ballard Avenue. And old Peck was the mayor of Ballard [unintelligible.]

JC: Oh.

FC: He was a lawyer, I guess, he had an office there, but he wasn't the mayor then. They didn't have a mayor then when I was down there. I think I must have been 8 or 9 years old, selling the *Union Record*. The mailman used to call me the wobbly. It was a union paper I guess.
[Laughs]

JC: What was the name of the paper?

FC: *The Union Record.*

JC: Oh.

FC: He used to tease me about it. It was a lot of fun.

JC: They had a stand there?

FC: Just had my hand, and had a bag and used to sit down there on the corner and yell. Tell 'em. There used to be a lot of [unintelligible] times. We used to sell a lot of paper down there to the mills. When they were over, you'd get a good block you know of people walking home from the mill, you could sell a lot of papers.

JC: I bet you did.

FC: At a place down on Vernon Place and Ballard Ave, I sold down there for awhile, and up on 22nd there on Ballard Ave right across from the police station.

JC: Oh.

UM: What was the cost of the paper in those days?

FC: I think it was 3 cents.

UM: 3 cents.

FC: If I can remember right, about 3 cents.

JC: Yeah. That sounds about right. So then you went to school in Ballard.

FC: Yeah, then I went to St. Alphonsus.

JC: Oh, you did.

FC: Mm-hmm.

JC: How long has St. Alphonsus been there?

FC: Gosh, I don't know. By gosh. Been there a long, long time. I know my mother and father got married at the church that used to be down on 58th, just off of 20th, right close the Bell Court apartments, you know where those are?

JC: Uh huh.

FC: And they got married in that little church. Monsignor Arkadill he was pastor, he was just a

priest then, but got to be Monsignor.

JC: Oh.

FC: I don't know what year the school was built over there. I was going over there when they made the new building. We were in portables when it first opened, the first 5, 6 grades. Then they had to make a new school.

JC: Oh. Then you didn't go to Ballard then, huh?

FC: I went two years at Ballard.

JC: Oh.

FC: Then I dropped out.

JC: Uh huh.

FC: Went to work at Sam's. First I went to a place downtown and worked at a stationery place, delivering the stationery and stuff to offices. But then I went to work for Sam's.

JC: Sam Crockett?

FC: Yeah.

JC: Oh.

FC: On 24th there was a market on 65th. And Sam's. And there was another one down on 59th between 59th and 60th, a meat market. Up and down on Ballard Avenue there were several markets.

JC: Did Sam just have a meat market or did he have a store?

FC: Just a meat market. There was a little store next door, and then they processed meat on the corner south of... And the market there was another grocery store. Charlie Wilson had it first and then Cole and Wicks had it. Most of them had delivery service there too. I rode a bicycle with a box on the handlebars there, and filled it full of meat and delivered it first. Sam had a '29 Ford Roadster and the next one was a '37 Coupe.

JC: Oh. Well, where did you get from your meat from?

FC: Packing [unintelligible]. Most of them from local packers, James Henry. And of course Armor's and Swifts, of course they had jobbing houses in Seattle too. Henry's and Fry's and that meat pack, they used to do killing down there. They killed beef and pork.

JC: I remember when Fry did that. Didn't an airplane go into Fry's?

FC: Yeah, uh huh. A bomber crashed in there. He was the biggest independent packer I guess in the world there at one time, for a man with just one owner.

JC: I wonder where he got his beef.

FC: Oh, just around different places.

JC: Were there beef ranches around Ballard area, or no?

FC: I don't think so. I think they were out further.

JC: Out by Woodinville.

FC: I imagine. I don't know of any beef ranches around here close. But there were trucks and caterpillars and stuff. They ran a lot of beef through there, and so did Henry's and City Pack did, too. Of course Armor's and Swift they... Armor's had a killing plant I suppose down in... Armor's was down in Portland, and then they had different places. In Spokane, east of the mountains they had a plant back there too.

JC: Oh.

FC: But now they don't ship any beef here anymore. I don't think they have much [unintelligible] and so forth, mostly processed meat.

JC: Did you get your pork and your chickens from different places than your beef?

FC: Yes. Yes, well, you get your pork from the same place, but you get your chickens and stuff... there were poultry houses on Western Avenue. Down there, where there used to be the produce trucks down there, my gosh. They were backed in there. They'd be down there early in the morning. It was an education.

JC: I'll bet.

FC: These guys were putting a lot of luggage onto horse and buggies back then too. I remember when I sold papers down near Stimson's, and even before that, before I sold papers, Stimson's had a horse and wagon there getting wood. One guy... a neighbor of mine, we used to hop on the wagon and the guy would let us hold the reins and we would help him throw off the wood. We were only about 7, 8 years old. Then a fellow by the name of Carlson bought a truck, and he could just make trip after trip. And the horses would just walk slow up the road.

JC: How were the roads, to deliver?

FC: They were kind of muddy. During the wintertime.

JC: Could trucks go in the mud?

FC: Well, I guess later on they got 'em. I remember one time a truck got stuck over by Munson's grocery there at 61st and 22nd and boy, that guy almost got killed that day. They backed the truck down in there and slipped his brake and the guy was hooking on the thing you know and he just ducked down in time. The darn thing backed up against it and just coasted back into the other rig. [Unintelligible] Boy that was...

8:00

JC: Munson's— was that on 24th?

FC: No... 22nd and 61st St. They had a big business there they sold boats and stuff you know. Get lots of people with the trucks. And Rudy and his dad ran the grocery part. We used to go around, we used to go help. We called him Meathead. That was a nickname. We helped them deliver groceries and stuff.

JC: Are there any Munson's still around?

FC: I don't think so. They left. [Yip, the doc?] Munson... Yip Munson he adopted a boy and he got into the meat cutting, I don't know whether he's still in it or not. But that store is closed now. All those little stores are now closed. The Kastners are gone. They were, they sold an awful lot of meat down there.

9:00

JC: Well one of the Kastners still helps them out at Ballard Market.

FC: Oh, at 65th?

JC: Yeah you see him in there at Christmastime.

FC: Oh yes, they sell a lot of lutefisk.

JC: Oh, yeah. [Laughter]

FC: They have them lined up there next to the --- out there. I forget how many thousand pounds of lutefisk they sell every year.

JC: Yeah. They sell a lot of potato sausage too. I think they make their own.

FC: I think Bernie makes that, if I remember right. They went into that together, Kastners and [unintelligible], a couple of them went up to work up there too. Of course then when the oil prices got high the halibut boats went up north, and you know then they didn't come back. It cost too much money to run the boats. They'd get their oil up there and stay up there, and the fish got all frozen. They got held up there for awhile, you know, for several years. It cost

too much money to run them down here because of the price of oil.

JC: So they'd do all their fishing up there and freeze it.

FC: Yeah.

JC: Hi! How are you?

UW: Fine.

JC: Get in on the conversation!

UW: Oh, I don't know anything so no use asking me.

JC: [Laughs] Didn't you live in Ballard?

UW: Oh yeah.

JC: Then you know something. Are you looking for your kitty?

UW: I was looking for the snippers.

JC: Oh. Now, when you cut meat did you have refrigeration like they do now?

FC: Yes, we had the iceboxes, the little boxes. Sawdust was in them for insulation. I remember Sam, had an ammonia ice machine. They were some outfit in Tacoma they put it in, and Sam was having trouble with it, and tried to call them and they wouldn't come out. Before I went to work for him and he was telling me about it. He called them up and oh, he told them. He said if you don't get it out in an hour you'll find it out in the middle of the street.

[Laughter]

11:00

FC: They sent out a guy and he turned out to be a real... he got along well with Sam. Kind of a droopy-eyed guy who chewed snuff, always had a big mouthful, a big lip-full of snuff, and he'd come in and calm Sam down, and he worked on it. Whenever Sam had any trouble, he'd call for Bill Payne, that's this guy's name.

[Laughter]

FC: To see this guy, you wouldn't think he could do anything, because he was fat and so droopy eyed, but he sure knew this ice machine.

JC: I guess so. Where did they put the sawdust, in between the walls?

FC: Between the walls, they used it for insulation.

JC: They used to have sawdust on the floors too.

FC: Oh yes, out in front there we had one place where we put sawdust. We didn't put it all over the floor, but they'd bring in beef and stuff, or veal they'd hang it out there. The veal, we'd skin ourselves.

JC: Oh really?

FC: Uh huh.

JC: What did you do with the skin?

FC: We had some guy come out and buy it. We'd get a couple of bucks.

JC: I wonder if they still do that.

FC: I think that it's all spinned now, it's all process. They don't get much carcass meat in these markets now, it's all what they call prime cuts, prime veal cuts.

JC: Oh they get it great big cuts.

FC: They got the short loin, and the round, and the chucks are cut in half and everything else. No big thing hanging of beef. All the trimmings and stuff. Turned out to be a lot of work.

JC: Yeah. You used to give away some of the stuff you sell now.

FC: Oh yeah, bones and stuff. And suet and stuff we always gave away.

JC: Liver? Did they give the liver away?

FC: Not when went to work we didn't give the liver away. But before that they did. Wasn't very expensive, few cents a pound.

JC: What were they? Do you remember any of the prices on the meat?

FC: Oh, I remember pot roast for 18 cents a pound, that was real choice pot roast. Legs of lamb I think were 28 cents. Round steak, I forget what round steak was now. But we had hamburger for 18 cents a pound. That was just like the ground round they have now. I know the [Means?] have a place down in Ballard I run into the boy now. I can't think of his first name. My sister rented an apartment house over in Ballard at 14th and 62nd, my sister rented an apartment there, and he said, "your ground beef is as good as our ground round." [Laughter] They had a market down there on Ballard Ave on the east end. Chickens they were probably 20 cents. Been so long I can't remember now.

JC: 20 cents a chicken?

14:15

FC: A pound.

JC: Oh.

FC: Pot roast. In those days we'd used to cut up a whole box of roasts on Friday, so on Saturday. We'd get these big wooden boxes and put paper in between them and get them all ready for the next morning.

UM: What made you decide to be a butcher?

FC: Oh, just a getting a job I guess.

UM: You didn't go to school or anything for it?

FC: No. No, later on they had schools. I just learned it from Sam. I laugh... one time I just started to cut the pork chops, and you know and he showed me how to do it and I said "God, it seems easier for me this way." He says, "you do it the way I say. When you get your own Market you do it anyway you want." [Laughter] Well it turns out, by gosh, the way I thought was easier, was a clunky way, by gosh. That was sure funny.

UM: They must have had unions, though.

FC: Yeah. Joel Kaufman. He was giving boys a bad time. [Laughs] Non-union.

JC: Were you a Teamster?

FC: No, the union had better, the, Local 81. They had their own union.

JC: Oh.

FC: They still got their own.

JC: Do they?

FC: They're in with the clerks and stuff like grocery clerks and everything else. I haven't been down to a union meeting now for 16 years I guess. Retired. I pay a little bit each month we got insurance.

JC: Oh. How long did you work there then?

FC: For Sam? Let's see... about 17 years. No, 13 years it was. Yeah, 13 years I worked for Sam.

JC: When you put that sawdust on the floor, what was that to absorb the mud or...

FC: Yeah, like the grease or anything like that, or pieces of fat. You step on a piece of fat it's on the floor or something like that, you'd skip. It would catch the blood, too, if something was hung up there and had any drippings.

JC: How often did you have to change that?

FC: Oh gosh, every week we'd change that. Keep it clean on the floor there too, you know. Easier to walk on. Now they don't have sawdust on the floor. I don't know what they have. I haven't been behind a counter now since they quit doing that.

UW: Do you have sugar or cream in your coffee?

JC: No, just black.

FC: The last place I worked where they had... was over at 145th, 15th and Mayfair. But right after I retired then they quit putting sawdust on the floor.

JC: Oh. Would somebody come deliver the sawdust?

FC: Yeah, mm-hmm. Some guy would come out in a truck and bring the sawdust in.

JC: Would you have to scoop it up?

FC: It'd be in sacks. They'd bring it in sacks.

JC: No, but the old stuff? Did he take the old stuff?

FC: No we'd just throw that away in the dumpster.

JC: But you'd have to shovel it up.

FC: Yup. Markets like Frye's down on Ballard Avenue there... all these markets have sawdust on the outside too. All the butchers wanted to rake the sawdust. They'd have coins out there, you know.

JC: Oh! You mean in front of the counter.

FC: Yeah. In front of the counter. You know how people would drop change, and couldn't hear it above everything else. And [crosstalk]. I used to bring sawdust home from the market I worked at 117th and 15th. I'd put it out on my lawn with a spreader, you know, and a couple of times, "clink clink clink." I found a quarter and a couple of nickels. Just scooped it up and didn't think about it. That was behind the counter too. I guess that was change out of the cash register, too. I guess someone hadn't got their change. Stick the money in there.

JC: Was the sawdust good for your yard?

FC: Yea, you get big rocks in there it's just like peat moss.

JC: What kind of sawdust did they use? Any special kind?

FC: Usually fir sawdust. You know cedar wouldn't be any good. Too much odor to it, and you put it in your icebox, and the meat would absorb that.

[Chatter about changing the tape.]

UW: Here's some coffee.

JC: You're going to make us fat. [Chuckles]

FC: Dick walks it off, I understand.

JC: He was going to walk home today but then it's raining so hard.

FC: It's too darn miserable out there. It's cold.

JC: Tomorrow I have to go to the dentist, so he'll walk home from there. That's over by Green Lake.

FC: Oh you walk home?

Dick: A lot of times I'll walk from our place on 85th, and I'll walk to Green Lake, and around Green Lake and back, about a 2 hour trip.

FC: When we were kids we'd walk to Green Lake, and the eastside, and everything else. We'd walk over to West Point.

JC: Well, you had to. There wasn't any other way you could get there, was there?

FC: Our parents didn't have the coins to give us to ride the streetcar. So, we used to hike it up.

JC: I understand that Green Lake used to freeze over.

FC: Oh gosh, I remember. I think it was 1930. Something around there. They had motorcycle cops out there and everything else.

JC: Oh the lake?

FC: Yeah. I think that was my first year too working in the meat market there. Got to have two suits of underwear on. [Laughter] And sweaters. Boy oh boy, I'm telling you it was cold. Go in the icebox to get warm. Sam had two 150-watt light bulbs in the ice box to keep the meat

from freezing.

JC: For gosh sakes.

FC: People used to laugh when I tell them that, but you could cut the meat with a knife. Little open-air market, there you know, you had wired iron gates there.

JC: Oh. I bet it was cold.

FC: And he put canvas on them there when they got real windy. It got real bad that winter. Oh gosh, it was terrible. We actually had about six weeks of freezing weather, or more than that.

JC: I remember my dad saying they took a team of horses out on the lake, on Green Lake.

FC: I believe it, yeah.

JC: Had to be solid frozen.

FC: I remember we took the streetcar that one time, one we went up there. I had clamp skates and another guy had some shoe skates. We went up there on the streetcar. We went down to Fremont and transferred. We had a time out there, I'll tell ya.

JC: I bet. How much did the streetcar cost?

FC: Oh I think you got 3 tokens for a quarter.

JC: Oh. And you could transfer.

FC: Yeah. Yeah, that was... I have some tokens around here, too if you want to pause it there someplace. They're in boxes.

JC: In the summer, how long would your beef keep in those refrigerators?

FC: Oh it would... In the icebox, the refrigerated ice box?

JC: Were your counters refrigerated also?

FC: Oh yes.

JC: Oh, they were.

FC: Yeah, they had the pipes go through. Otherwise before they used to use ice, I guess. Ice in the... that's right they had ice in the bunkers, they called 'em bunkers, but they took those out when Sam put in the refrigeration.

JC: So, you have to have an ice truck come by too.

FC: Oh yeah, there were a lot of them around when I first getting started in the meat market. Everybody had an icebox.

FC: Oh, yeah.

JC: What we'd do as kids we'd follow the ice truck you know and they'd stop and we'd get the chips. I remember one time, this Bill that worked it, one of the owners of Arctic Ice down there, he stopped by the market there one day, and Sam used to bum ice picks from the guy so he used to roll a prime rib, you know, and get it tight enough keep wrapping it around and put ice picks in it. He came here one day and he saw all these ice picks in there before Sam got them tied up, and he said, "No! Now I know where my ice picks go." \ I think Sam had about 12 of them in there.

JC: How do they do it now, I wonder?

FC: I think you have to get your own ice now. They don't have any.

JC: I mean how do they roll a prime rib?

FC: Oh, they pull them around. They don't make them as long as Sam. He used to leave a lot of the rib on there. You know, it's easier to do it that way.

JC: Uh huh. And what did he tie it with?

FC: With cord, with string. But I think it's called ply, 24-ply, I think it is. Beef twine, I think they called it. That would hold real good. And he'd put some skewers in there too, to hold it. Wooden skewers.

JC: What else did you use those wooden skewers for?

FC: Oh, for anything you tied up, you used to use 'em for, and some people used to use 'em for little kebabs in those days.

JC: I know we used to get them. The butcher would give them to us for nothing. I guess they don't use them any more.

FC: Very seldom. I had trouble getting some here about 3 or 4 years ago. The market over here... the guy he didn't want to give 'em. You'd think you were taking his last nickel or something.

JC: I supposed they had to pay for those.

FC: Oh, they didn't use to cost very much. They'd get a whole box of 'em. I'd like to use those for when I stuff a turkey, on the neck, and pull the stuff back instead of using those little wire deals you know.

JC: Oh, uh huh.

FC: To bring the skin back over the dressing that you put in the neck, the cavity. I used to use those. If I was working. I'd just take 'em. And something they used to have some smaller ones called lamb skewers. They'd roll up lamb you know but the skewer through there. Now they use them, too... No, they don't use them any more. They take the flank and run it through the cuber, and then they roll it up. We used to put skewers in there and slice them and broil them. London broils we called them.

JC: You had... like a cuber machine or did you have to do that yourself?

FC: We used to have to do that with a knife at first. And then when the cuber machine came out, we got a cuber machine. Like a slicer. Never had a slicer at first, either. People would come in and want 15 cents for boiled ham. [laughs] Of course it was only about 65 cents a pound then. That was pretty expensive in those days, you know. But trying to get 15 cents of something. [Laughs] Pretty hard.

JC: Yeah, you had to slice it by hand. Your knives really had to be sharp.

FC: Yes, I should say.

Dick: How much were your flank steaks in those days?

FC: You know, in those days flank steak wasn't a popular steak. No, gosh, we'd get rid of them, sell them about the same price as round steak. I know my mother used to get them once in awhile, and she used to use round steak mostly for making [unintelligible], put dressing in them and roll 'em up, I'd score 'em, I'd score a flank steak, she wanted a flank steak, but then she got so she wanted round steak. Threw 'em up better. But now people broil flank steak. Young man worked down at the university just after the war— a guy that had an accounting business over there wanted a flank steak I said, "Do you want me to score it for you?" "No, no! "Broil it!" I said, "You're crazy. He says you bet I do. He says, "Look, broil it. Slice it at an angle."

JC: I do that, but I marinate it first. I marinate it in wine before I... because otherwise they are tough.

FC: They are stringy meat, you know. Long, stringy meat. I couldn't believe that guy, by gosh. But then I found out boy, they were real popular.

JC: Oh yeah, I bought one the other day and I think it was \$4.39 a pound.

FC: Boy, oh boy. Well, that's ridiculous.

JC: It is. How many flanks do you get off of a cow?

FC: One on each side.

JC: Oh, two.

FC: Yeah.

JC: Did you cure your own ham?

FC: No, just corned beef. We had a corned beef barrel. Put the briskets in.

JC: Oh, you made your own corned beef?

FC: Oh yeah, they do over at the butcher shop, too, at 65th and 20th. They make their own corned beef too.

JC: How do you make that?

FC: Oh, you use salt, good rock salt. We used to get it from Michigan, Michigan rock salt, and sugar and some saltpeter. And then there's some guys, of course, they have some other extra, little herbs they put in I don't know what they put in, but basically they use sugar and rock salt and saltpeter to give it a color, to get red.

JC: Then how long did they have to leave it?

FC: It usually took three weeks or so. Three weeks anyway would be a good cure. The Jewish people have a formula they use and by gosh, they put out a good corned beef, I guess. I heard people talking about it all the time. Kosher corned beef.

JC: You never tried it.

FC: I've never tried it, no. When I worked at [unintelligible] down in the University District, we had a real high-class clientele. We had people out of the Highlands and Laurelhurst and all around there, like Boeings and Isaacson's. They were out on Mercer Island, Isaacson's. Mrs. Frederick of Frederick & Nelson's. Gosh, they used to buy it big. Mrs. Frederick, she was cute. She'd come in once a year she'd come in specially to get squab. She'd get two dozen squab. Gosh I couldn't see those [mumbles].

JC: I didn't even know that you could sell those in the...

FC: Oh yes.

JC: I've never seen one in a...

FC: They're a specialty. There isn't much meat on those that I could see. That was her... I think she fixed those herself.

Dick: They were raised special, huh?

FC: Yeah. I think so, yeah. They didn't look appetizing to me. No fat on them. Just skin and a little bit of meat. Looked like... you see these newborn chickens, you know.

JC: That's what it looked like.

FC: It looked like a newborn chicken, but a little bit bigger, of course.

JC: When I was little, I remember the butchers hanging their turkeys along the...

FC: Yeah. You couldn't do that now.

JC: No. I wouldn't think that would be very healthy.

FC: We used to hang them back at Sam's there. [Inaudible] we used to hang them up. Of course, around Thanksgiving sometimes we'd leave them out all night, too. Because then it was... gosh, it would be cold. It would be in the 30s. Gee whiz, now it's terrible. We would leave the hams out on the counters, you know. They're a cured meat, you know, and they'll keep. I know one guy, Pat Wise, he was an inspector. He warned me... He used to own the Palladium bowling alley over here. He warned me several times about keeping that stuff under refrigeration. They had a market down on Green Lake. Pat went in one day, and there was stuff up there. He told them to get it in. He said if the next time he came in and it was there, he was giving them a ticket and closing them up for a couple of days. So Pat leaves and goes around a couple of blocks, and comes back in there. This guy had the hams back up there. Pat made a Christian out of him. Those inspectors, you get along with them, by gosh, or you're in trouble.

JC: You have to do that.

FC: Once in a while... We would have the nametags that showed the grades of beef. Once in a while, you'd forget, and the inspector would come in. "Where's your tags?" "Oh, they're not out there?" He'd let you put them back in so he knew you weren't trying to fool him. You had choice stuff in there, anyways. It didn't make much difference as far as that goes. It's a law, you have to have it.

JC: You have to have it graded, huh?

FC: Yeah. It has a grade on it. It used to have little plastic deals in front of the counter, in front of them. If they didn't have them there, they'd call you on it. If you tried to be funny about it—

[Continue to discuss meat]

[36:51]

JC: Were motorcycles popular in those days?

FC: Oh, just a few. There weren't as many as are ridden now. Just the daredevils had the motorcycles.

Dick: They had the Harleys and the Indians in those days.

FC: Yeah. I ran into a building with a little Indian [inaudible] on 20th and Market. [Inaudible] He worked for the postal telegraph. I rode on the backseat all the time. One day he says, "Come on, Fran, you take it," on 14th and Market. I came over on Market Street, and he said, "We'll turn up 20th." There was a Ballard gang down there, on the corner by Parker's drugstore. He said [unintelligible]. I went to turn it down 20th. I geared it down 20th and turned the gas on at the same time. I went over and hit the side of the building there. I tore my suit all up and it took all the skin off my hand. When the motorcycle was flopping, I didn't know whether to land flat on my face, on my chin, or on my forehead. By gosh, it happened just in seconds, I guess. I finally landed flat.

JC: You were thinking that as you were flipping around?

FC: Yeah. As I was on my way down. By gosh, I went flat on my face. I got these teeth back. They turned black.

JC: That ended your motorcycle career?

FC: I never got back in the saddle again until about ten years ago up on the island. The kids all had motorcycles, and I got on one. They had one a little bit bigger, and I got on that, just rode a little ways. That was it.

JC: Did you belong to any baseball or any sports?

FC: Down at [Adams] Playfield, they had softball teams. I played some softball. We played different playfields. That's all. I didn't play soccer. My brother played soccer.

JC: I didn't even know they even played soccer that much in those days.

FC: Yeah, they did. Different playfields had soccer teams. At one time Georgetown and Ballard and several other places had pretty good teams. Do you know Dan Moline and Elmer Seifert? Elmer was about 18, and was bald-headed, hairy body. He had trouble proving he was only 18 years old.

JC: Was he born bald-headed?

FC: He lost his hair real young. His dad was bald-headed, too, early, I guess. But they had some pretty good soccer teams. Then it died out, and now it's come back again.

JC: I thought it was fairly new. I didn't know that they used to play soccer.

FC: They used to have some good teams, Joe Seller. And they had a truck driver that drove for [inaudible] for a long time. I can't think of his name. And some Italians and Germans down there. They were good.

JC: St. Alphonsus didn't have a—

FC: No, they just had baseball. I played on the baseball team one year.

JC: When you went to St. Alphonsus, did you go to the ninth grade?

FC: The eighth.

JC: Oh, eighth. And then you went right into high school.

FC: Yeah. I forget the fellow's name that used to coach the baseball team. His last name was Omar. We had a lot of fun.

JC: Yeah, I bet.

FC: We'd go around... they had a boy's home down there, Bristol School. We used to go down there and play them, and play St. Benedict's and Sacred Heart and all those schools. We were up for the championship game one time. Coach couldn't be there that Saturday. He said if you're ahead at the end of the 7th inning, and you don't say anything, they'll have a seven-inning game. We were ahead, 2-1, and they were going to call the game. The game was over. And Bernie Arkett said, "No, no, nine innings!" We got beat. [Laughter] We could clobbered that guy.

JC: Yeah, if he would have kept his mouth shut.

FC: That was really funny.

JC: You were married in St. Alphonsus?

FC: Yes.

JC: What year was that?

FC: Let's see. That was... First we got married outside the church. Then we got married in the church. We were married several years before we got married in the church.

JC: Now you have two wedding anniversaries to remember.

FC: Yeah.

JC: And you can't remember either one, it doesn't sound like.

FC: I can't remember the year, but December 24 down at St. Alphonsus, and January 24 the first time.

JC: Where did you live then?

FC: First we lived on 62nd and 24th, above the tavern there. Then we lived out here when we got married, down at [inaudible] on Christmas Eve. He was sure a nice priest. He passed away. Everybody just loved that guy. I can't remember the year. I have to get this thing out.
[Laughs]

JC: After you moved from Ballard, you moved right here?

FC: Then we moved over on Linden, 4415 Linden Avenue. That's just off Aurora. Then up to Alaska for a year. Then we came down and moved out here.

JC: And you had how many children?

FC: Three.

JC: None of them were born in Ballard?

FC: No. Gary was born in... Yeah, that's right. Gary was born in Ballard.

JC: Ballard Hospital?

FC: No, Columbus.

JC: That's where my children were born, too. The Columbus Hospital. But a Ballard doctor brought them into the world.

FC: Oh.

[DOORBELL RINGS].

[CROSSTALK]

[END OF RECORDING]