

5-22-1956

## Nissen Bakery Open House, Booker Interview

WLBZ Radio

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Transcript of a sound recording in MS 608, WLBZ Radio Station Records, Bangor, Maine, 1931-1973

Title: Nissen Baking Corp.; Paul Ford interviews Jim Booker from Brewer, Maine

Date: May 22, 1956

Recording number: 16.32; CD 6, track 30

Length of recording: 1:18

[transcript begins]

MR. FORD: Here is a young man that lives in the same neighborhood here, what's your name young fellow?

JIM BOOKER: Jim Booker.

MR. FORD: Jim Booker. You have a very distinguished address, what is it?

JIM BOOKER: 38 Abbott Street, Brewer, Maine.

MR. FORD: And what makes that a distinguished address?

JIM BOOKER: Right beside the bakery.

MR. FORD: Right beside the Nissen Baking Corporation. Well you have lived right here beside the Corporation now for some time, but tell me is this the first time you have ever been through it?

JIM BOOKER: Yeah, no, quite a few times I guess.

MR. FORD: Quite a few times, but, well, if you have been through quite a few times, you ought to be able to speak quite learnedly on the subject, tell me, how old are you?

JIM BOOKER: 15.

MR. FORD: 15. And what has impressed you this afternoon as one of the things that stands-out most?

JIM BOOKER: Well the ingrediator, I didn't see how they take that flour so it wouldn't lump a lot in the

MR. FORD: Oh yes, well what do they do?

JIM BOOKER: Well, it makes it so they just use the flour and sugar equally and no lumps will get in the bread, like that, smooth it out.

MR. FORD: Oh is that so, and I suppose it also says that if any foreign matter did happen to get in the flour that it would be taken out also?

JIM BOOKER: Yeah, that's right.

MR. FORD: Well you seem to speak quite learnedly of it, is your father employed here?

JIM BOOKER: No he isn't, he is over in Bangor.

MR. FORD: Well I see, thanks a lot, a pleasure to talk with you. Thank you.

[transcript ends]

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Fogler Special Collections  
5729 Raymond H. Fogler Library  
Orono, ME 04469-5729  
207.581.1686  
um.library.spc @ maine.edu