

5-22-1956

Nissen Bakery Open House, Mrs. Shaw 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.; Irving Hunter interviews Mrs. Carl Shaw from Brewer, Maine

Date: May 22, 1956

Recording number: 16.32; CD 6, track 34

Length of recording: 2:02

[transcript begins]

MR. HUNTER: Irving Hunter broadcasting from open house at the Nissen Baking Plant in Brewer and as you can tell there is a lot going on here, the machines are in operation, and we have talked with some of the ladies. For example, here is Mrs. Carl Shaw of 586 South Main Street here in South Brewer, and we had quite an interesting chat. We were talking about the old days of bakery, were we not Mrs. Shaw?

MRS. SHAW: That's right.

MR. HUNTER: You want to tell me a little bit about that, that was quite interesting.

MRS. SHAW: Well, I was mostly concerned about the wrapping when I came in, to watch how quickly they wrap so many loaves of bread. When I was a girl, I worked for a short time at Siggets Bakery in Bangor, and I watched the operation from start to finish there several times and the bakers use to have to come in at night and set the bread in the troughs and use the old elbow way of mixing it, and when I saw this machine here that mixes the bread, that was quite a revelation, and then the wrapping too. All the operation here is out of this world to me, I am just amazed.

MR. HUNTER: Well that's a very good description of the plant right here, and I was quite interested. I was digging out some notes in my pocket while you were talking there, you mentioned the automatic wrapper and somewhere here it tells me just how many loaves of bread are wrapped; 40 loaves a minute come-out of that slicing and wrapping machine. Some difference from the old days.

MRS. SHAW: That's right. It would probably take us 2 hours to wrap a 100.

MR. HUNTER: Well, thank you very much for being with me on this brief interview. I'm glad you've enjoyed your visit here at the Nissen Bakery, and you'll be hearing this tape recording over WLBZ a little bit later.

MRS. SHAW: Thank you very much.

[transcript ends]

For more information about this transcript, audio recording, or other materials in Special Collections at the University of Maine, contact:

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