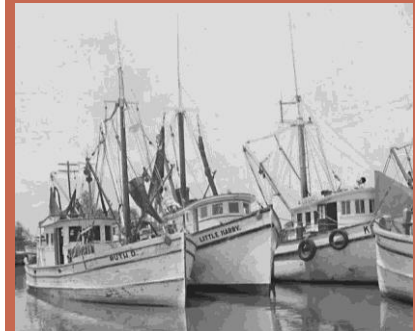


LOUISIANA'S SHRIMP INDUSTRY: THE ASIAN- CAJUN CONNECTION



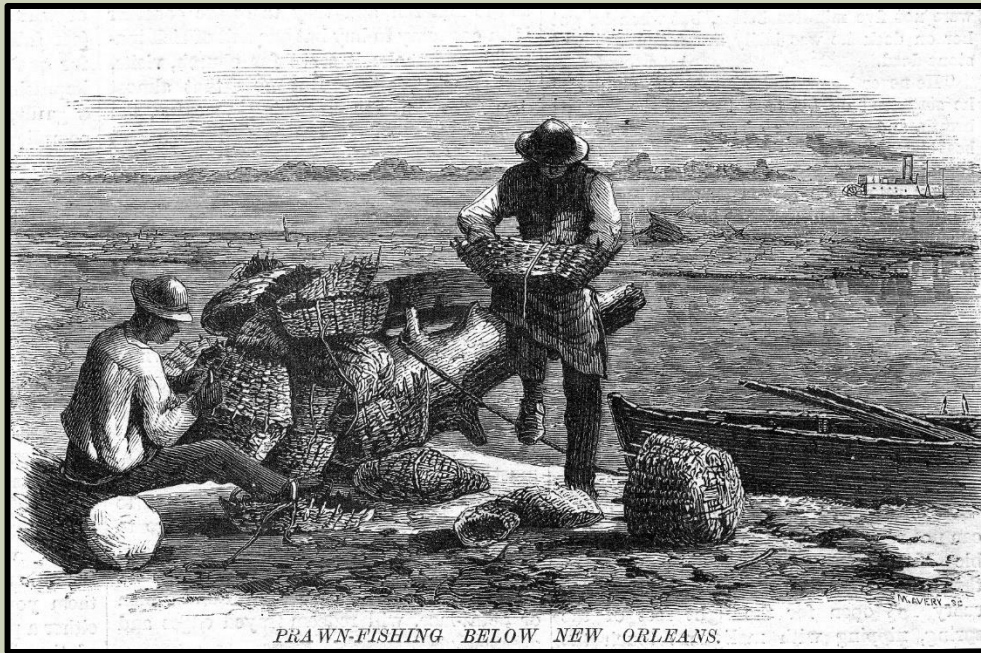
From the
Bay to
the
Bayou



DRUNKARD'S FOOD



PHASE 1 - FRESHWATER PRAWNS



Note the traps fashioned from split-oak baskets from two different time periods - left 1878 and right 1912

DRIED, CANNED, AND REFRIGERATED OR FROZEN SHRIMP



PHASE 2 – DRIED SHRIMP AND BRAN OR POWDERED THE FIRST GLOBAL MARKET

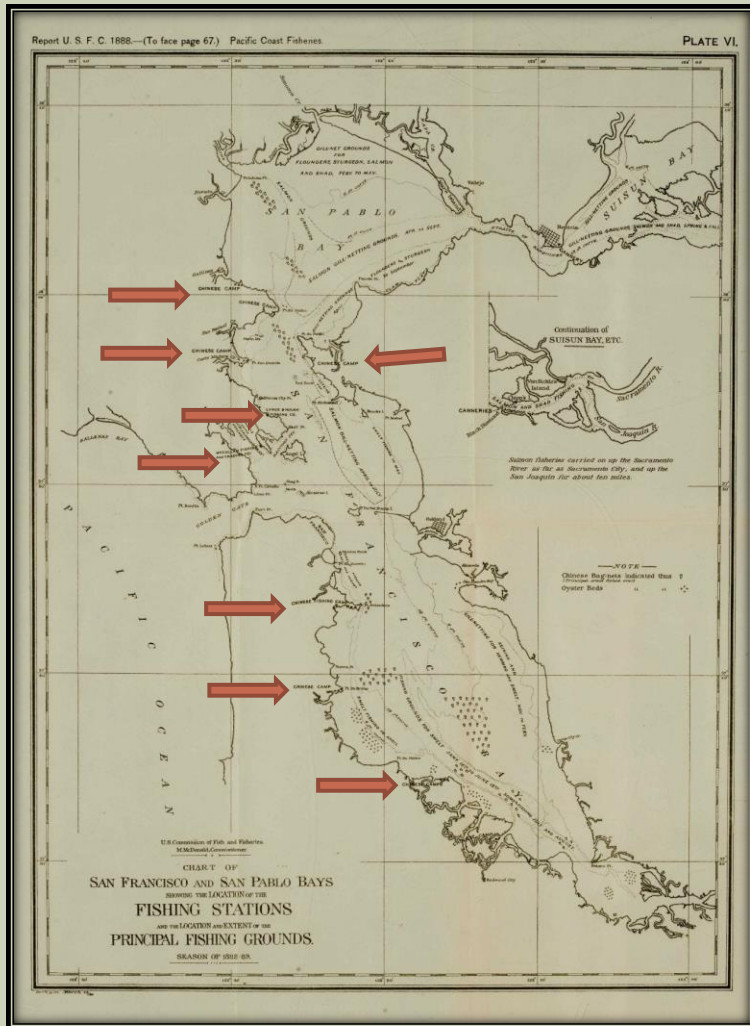


THE CHINESE ARRIVAL IN THE WESTERN UNITED STATES – 1850 TO 1864



The Chinese influx into Louisiana ultimately resulted from civil warfare half a world away. **Between 1850 and 1864, China was torn by military strife.** This conflict, arguably the most brutal military struggle of the nineteenth century extracted a staggering toll in human misery. **Historians currently estimate the death toll at 20 to 70 (possibly 100) million persons;** additional millions were displaced, particularly in southeastern China's **“maritime districts”** around Canton (Guangzhou), where the centuries-old art of shrimp drying originated.

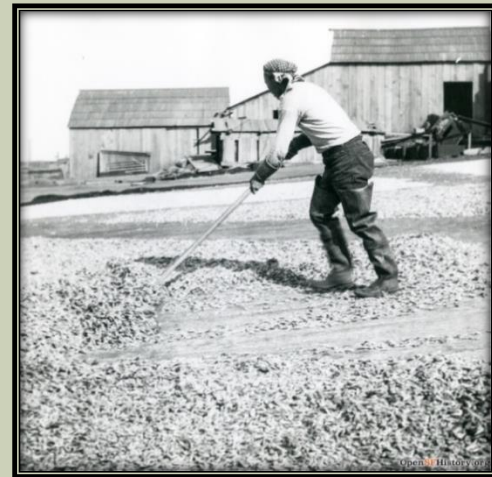
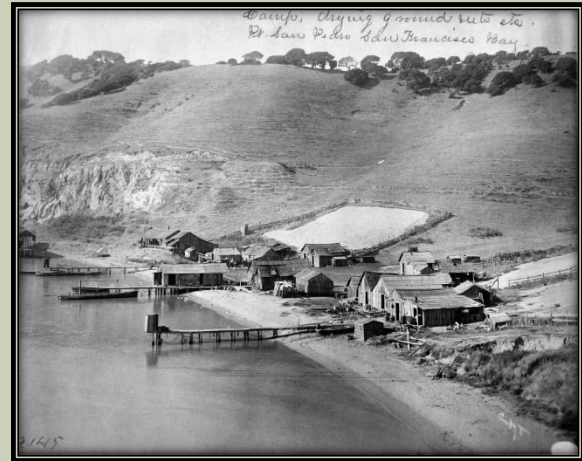
SOME IMMIGRANTS TURN TO SHRIMP DRYING



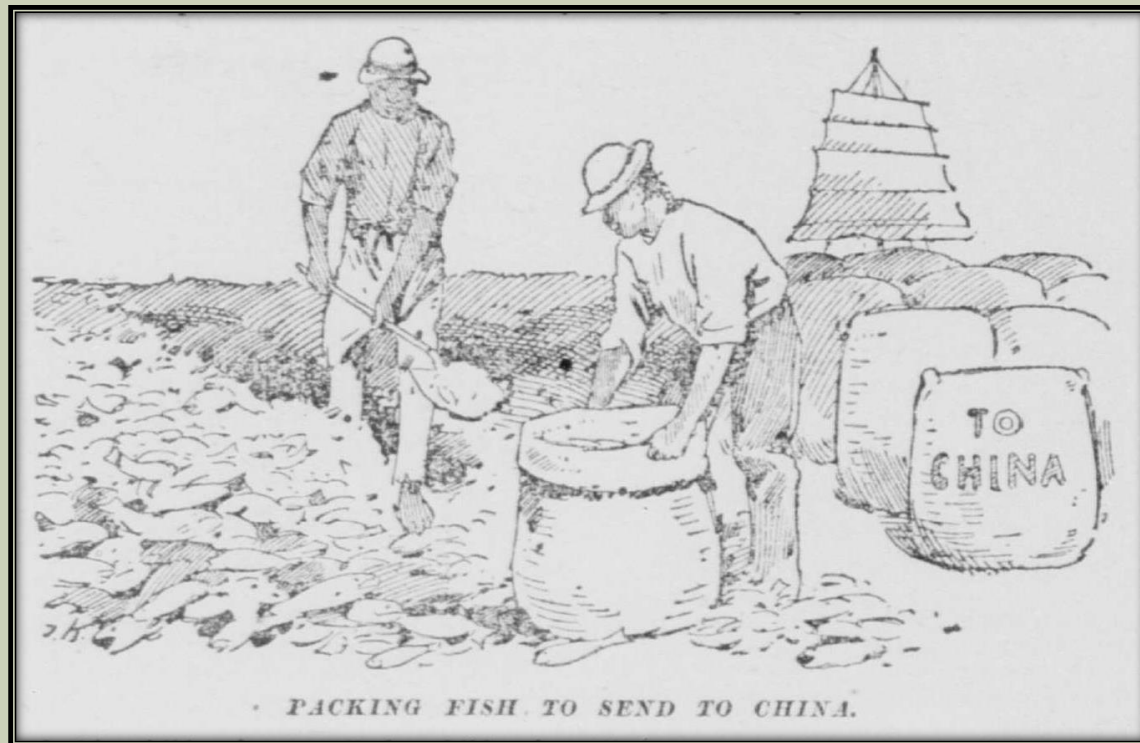
By 1870, the shrimp drying industry was established. At its zenith, there were nearly 30 platforms scattered along the Bay's shoreline.

Chart of San Francisco and San Pablo Bays Showing the Location of the Fishing Stations and Extend of the Principal Fishing Grounds Season 1888-1889.

CALIFORNIA SHRIMP-DRYING ACTIVITIES



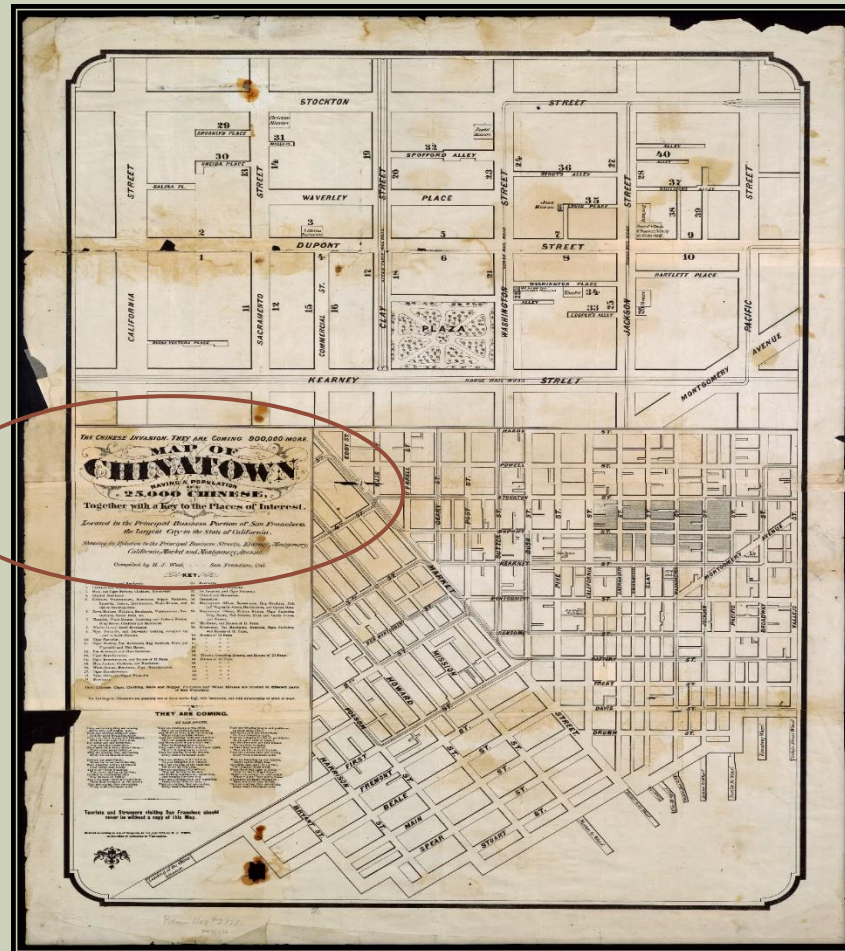
AT LEAST 95 % EXPORTED TO CHINA



The San Francisco Morning Call, June 29, 1892

AMERICAN BACKLASH AGAINST THE “CHINESE INVASION” OF CALIFORNIA

The Chinese
Invasion They
are Coming
900,000 More



THE 1882 CHINESE EXCLUSION ACT



The Chinese Exclusion Act, signed in 1882 and repealed in 1943, established an immigration quota of “around” 105 visas per year.

THE DONALSONVILLE CHIEF,
JULY 24, 1886

JAM SING

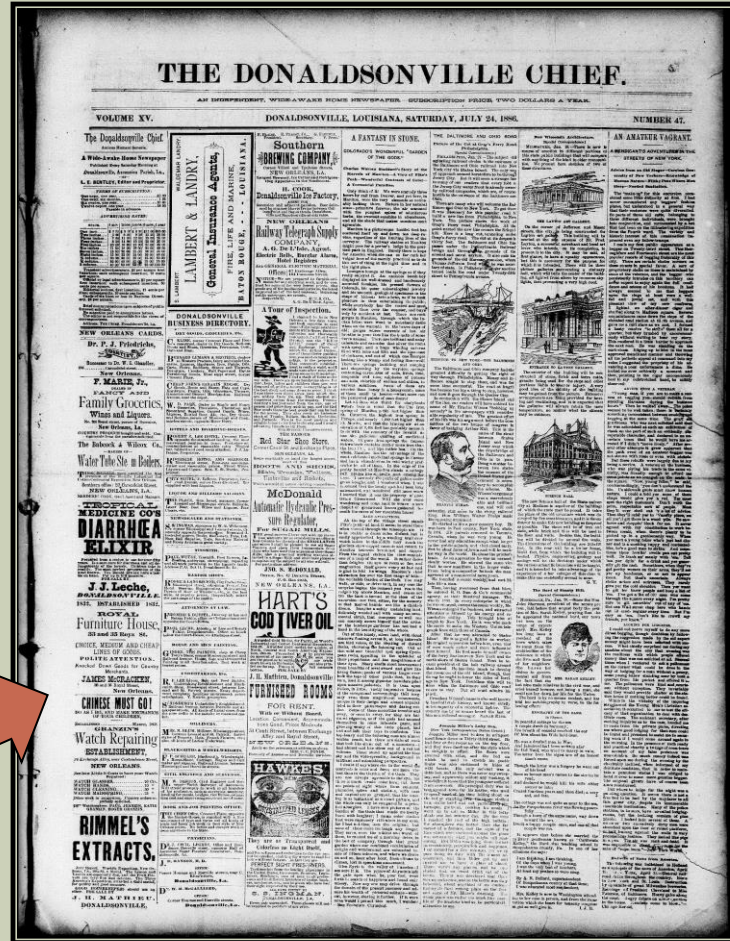
CHINESE LAUNDRY

Work delivered two
days after you bring
it.

Page 2

CHINESE MUST GO!
DO AS I DO, AND MAKE MECHANICS
OF YOUR CHILDREN.

Page 1



IN 1873 THE CHINESE WERE DRYING SHRIMP IN LOUISIANA

By 1873, Chinese settlers from California (or perhaps Cuba) had introduced the lucrative sun-dried-shrimp industry into Louisiana's inland waters. The California connection would provide critical to the Louisiana enterprise's success.



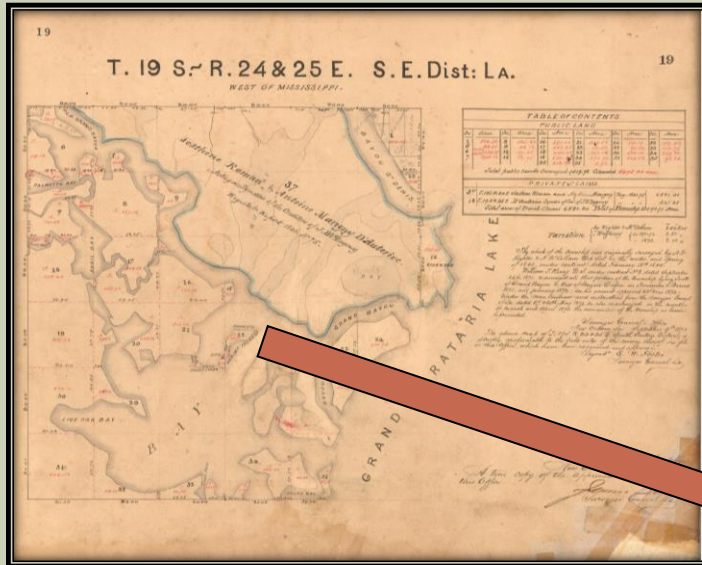
THE SAN FRANCISCO CALL

NOVEMBER 7, 1897

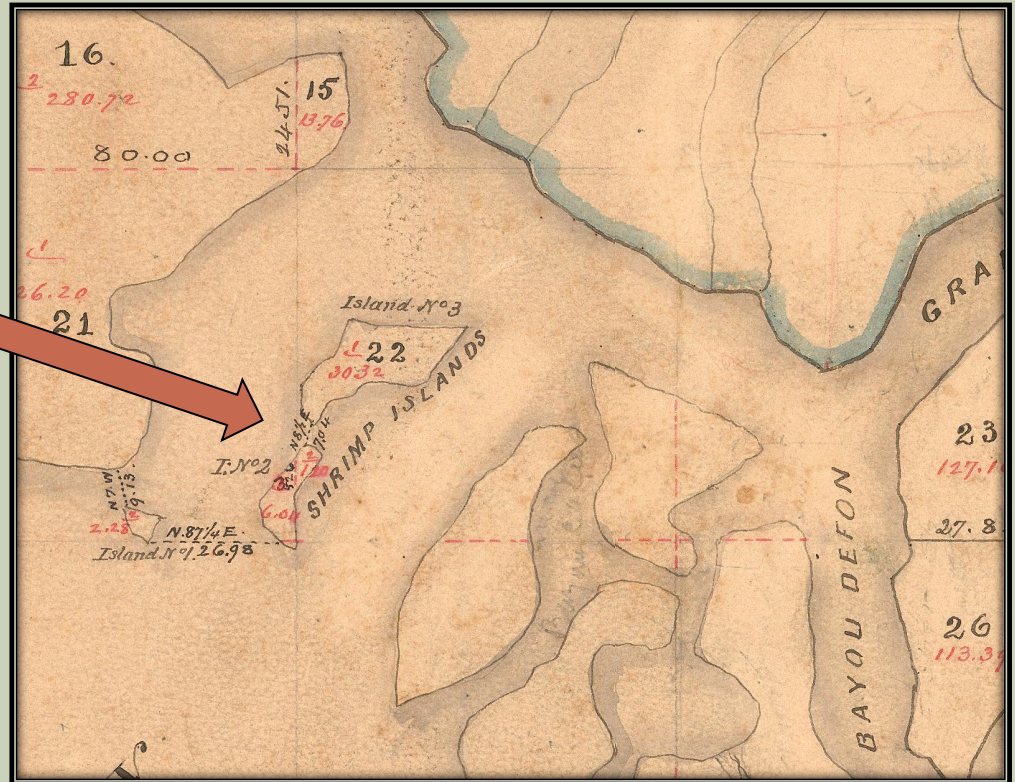


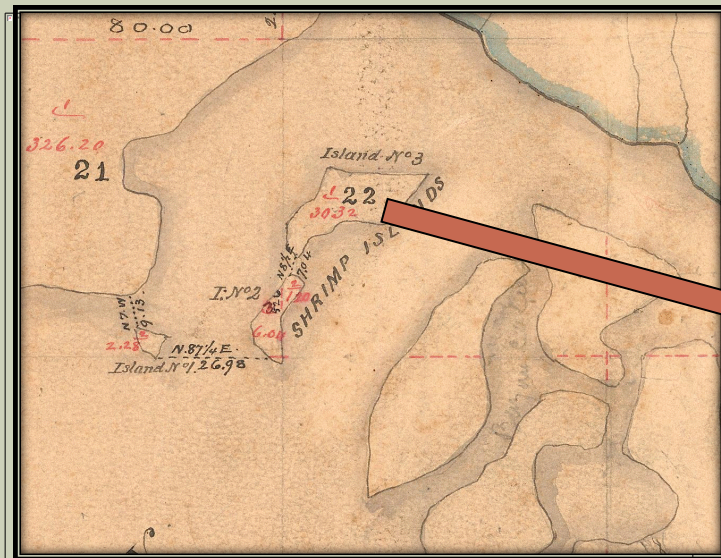
An example of cultural diffusion

SHRIMP ISLANDS, 1883

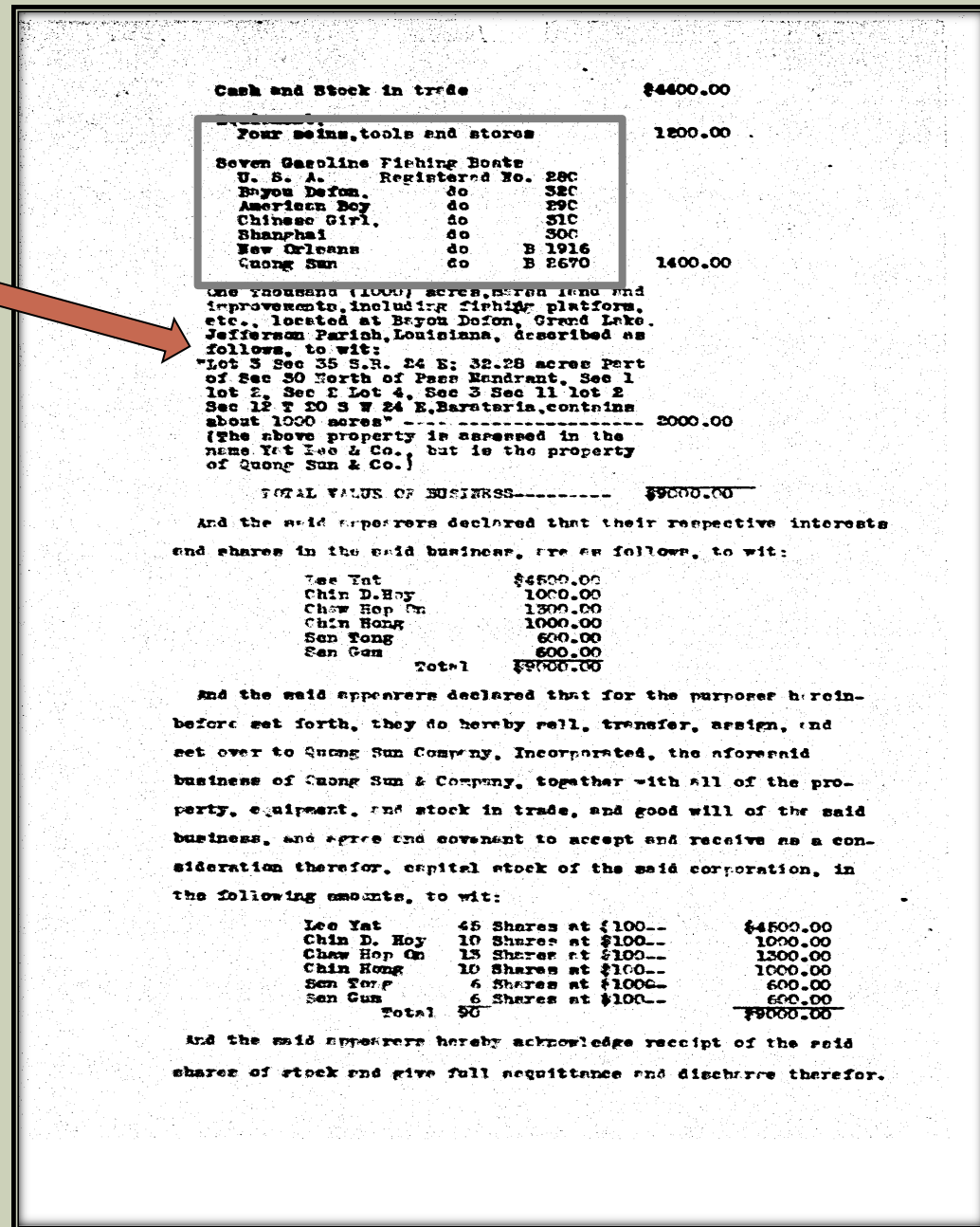


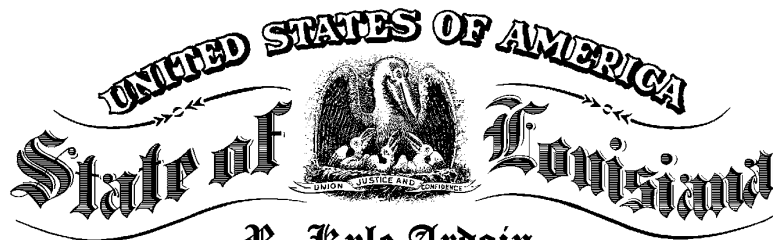
Detailed View of Shrimp Islands, Perhaps the Largest Dried Shrimp Platform Operation in Late 19th-Century Louisiana





Shrimp Island was evidently
owned by the Quong Sun
Company, New Orleans





R. Kyle Ardoin
SECRETARY OF STATE

As Secretary of State of the State of Louisiana I do hereby Certify that

the attached document(s) of

QUONG SUN COMPANY, INC.

are true and correct and are filed in the Louisiana Secretary of State's Office.

10801380D	ORIG	09/08/1923	6	page(s)
12503290	AMEND	02/25/1929	3	page(s)
30920420	NOFDI	03/03/1975	7	page(s)
34167385	NOFDI	02/11/1985	7	page(s)
43072156	70FAR	01/01/1970	5	page(s)

99039029	ANNRP	07/01/1984	1	page(s)
99122073	ANNRP	07/01/1984	1	page(s)
99165102	ANNRP	07/31/1984	1	page(s)

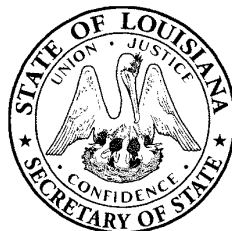
In testimony whereof, I have hereunto set my hand and caused the Seal of my Office to be affixed at the City of Baton Rouge on,

May 24, 2018

R. Kyle Ardoin

Secretary of State

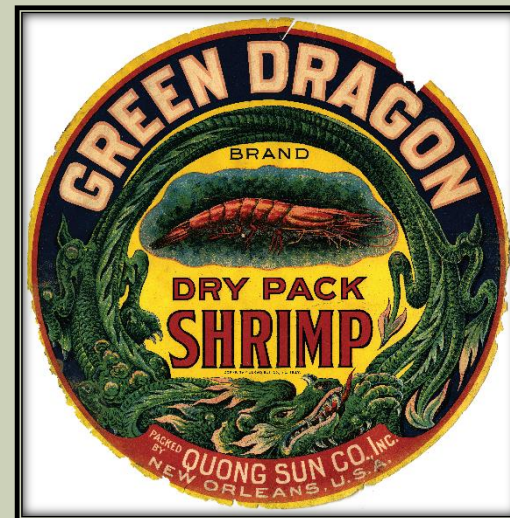
SS



Certificate ID: 10956484#3N83

To validate this certificate, visit the following web site, go to **Business Services**, Search for **Louisiana Business Filings**, **Validate a Certificate**, then follow the instructions displayed.

www.sos.la.gov

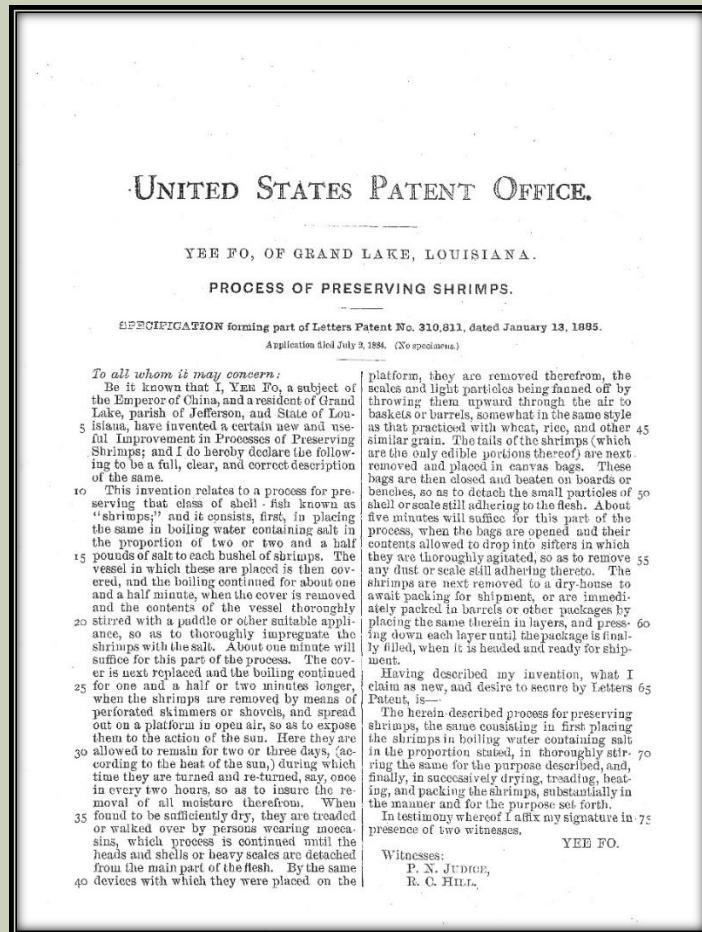


Left: Incorporation papers filed with the Louisiana Secretary of State, June 14, 1923, but the company reputedly operated a shrimp drying business in the 1870s.



1885

THE DRIED SHRIMP INDUSTRY



1885 Yee Fo of Grand Lake (Upper Barataria) patented the shrimp drying process – three years after the passage of the Exclusion Act.

CHINESE SHRIMP CAMPS BEGAN TO APPEAR IN LOUISIANA



MANILA VILLAGE- ONE OF THE LARGEST PLATFORMS



Manila Village in the
1930



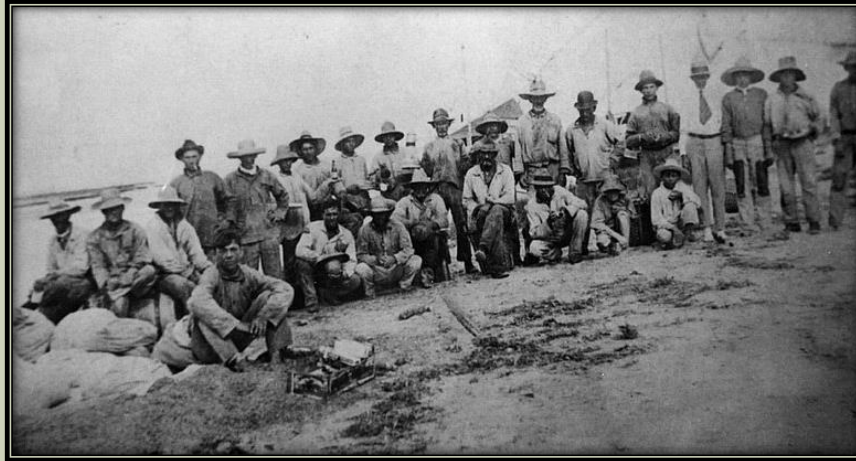
Manila Village
after
hurricane
Betsy in 1965



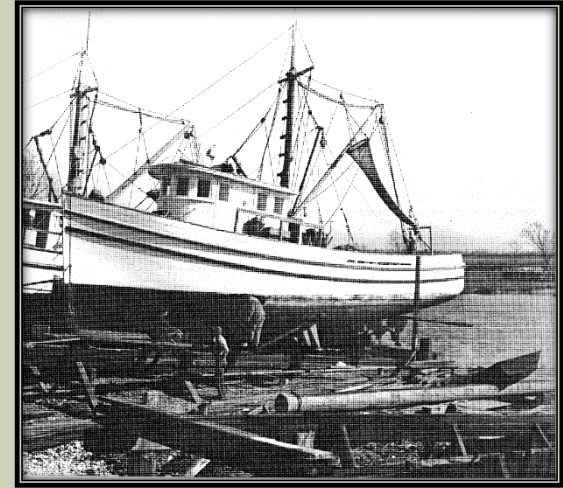
The
remains
in 1973

Image courtesy of J. L. Riseden, Jr.

SEINE CREWS WERE THE BACKBONE OF THE INDUSTRY

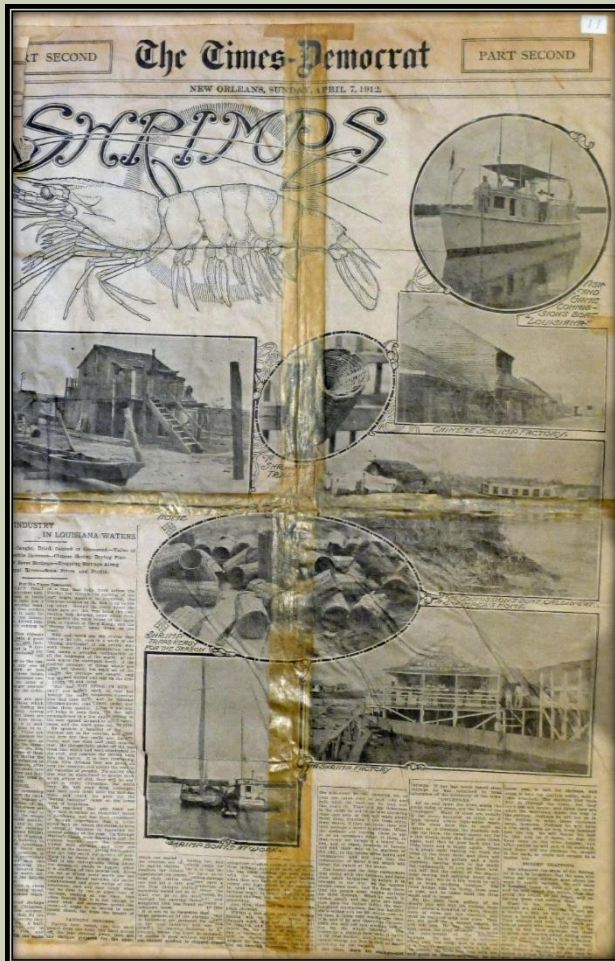


**“WITH A BOAT, AN ILLITERATE MAN COULD MAKE A LIVING
AND BUY A TICKET TO ALMOST ANY LIFE”**



THE NEW ORLEANS TIMES DEMOCRAT

APRIL 7, 1912



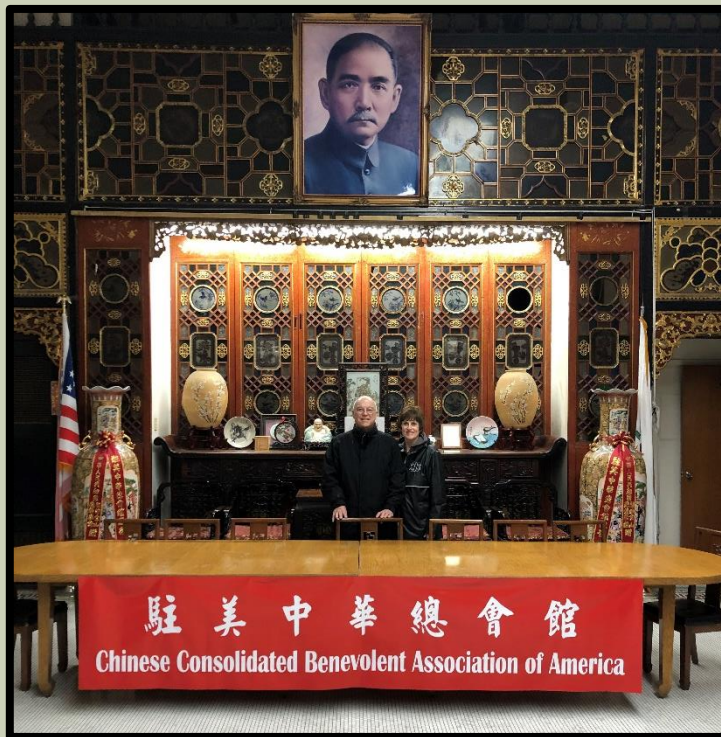
In the early 20th century, the Louisiana dried-shrimp industry was thriving, but it was invisible to most Louisianians. Newspapers treated it as an exotic anomaly.

NEW ORLEANS' CHINATOWN

In 1910, there were at least 400 Chinese in the Big Easy. Many of these residents were immigrants smuggled across the Mexican border at Brownsville. Many migrants operated some of the roughly 150 “Chinese” laundries operating in New Orleans by World War I. Others evidently engaged in shrimp drying or related support industries.



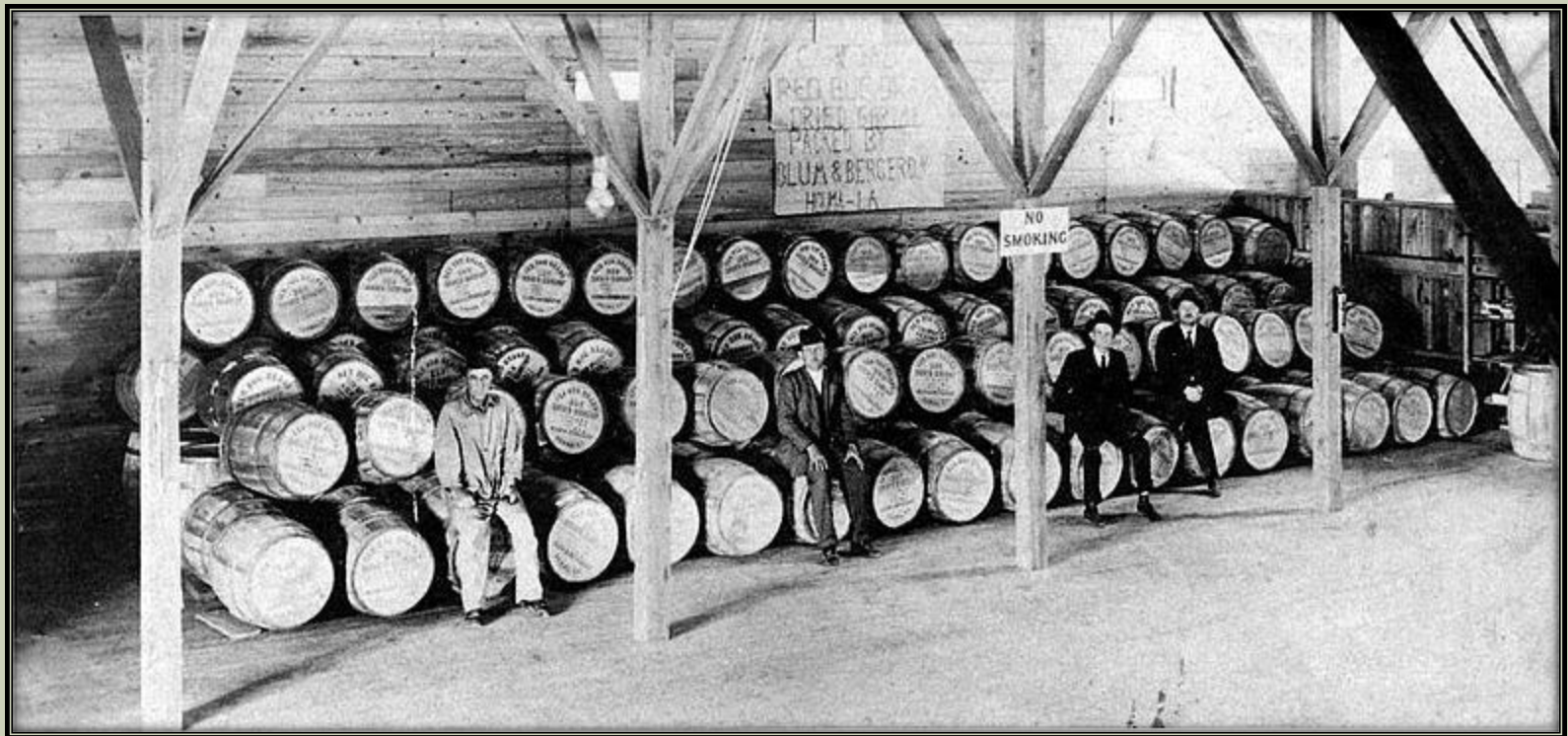
BENEVOLENT ORGANIZATIONS



Who provided the capital to establish their marshland operations? Almost certainly the Chinese Six Companies – a benevolent organization based in San Francisco.



BLUM AND BERGERON, FOUNDED IN 1913, IS THE WORLD'S OLDEST DRIED SHRIMP WHOLESALER



NOW A WORLDWIDE MARKET



US MARKET

Levy Grocery Company

Phones 340 and 346. 415-429 East San Antonio St.

SPECIALS

3 cans Chicken Tomatoes.....	25c	Large Dill Pickles, doz.....	30c
5 bars Lemon Soap.....	25c	Large Sour Pickles, doz.....	20c
Very Best Peaberry Coffee.....	30c	Bulk Olives, pint.....	30c
Very Best Green Peaberry Coffee.....	40c	Small Salmon.....	15c
No. 1-2 can Tomatoes.....	11c	Swiss Cheese, lb.....	85c
No. 2 can Corn.....	12 1-2c	Yellow Cheese, lb.....	42c
No. 2 can Peas.....	17c	Dried Shrimp, lb.....	45c
Swift's Premium Ham.....	35c	3 lb. Pinto Beans.....	25c
Swift's Premium Bacon.....	53c	Gottard Chocolate, lb.....	45c

Shipping Orders Given Strict Attention.



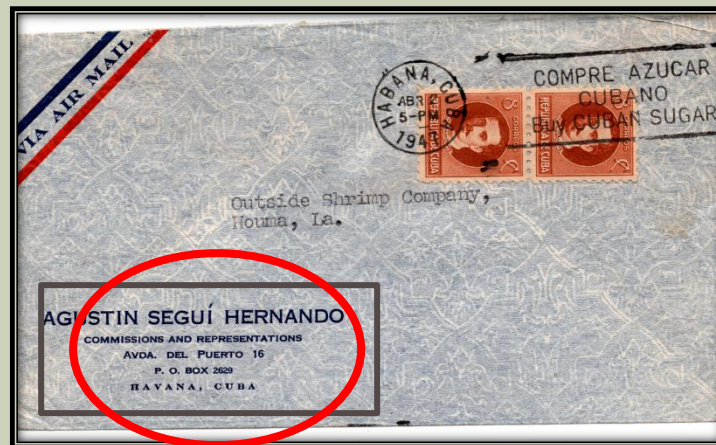
The El Paso Herald, January 7, 1920

CARIBBEAN, CENTRAL AMERICA, AND SOUTH AMERICA

British Guiana



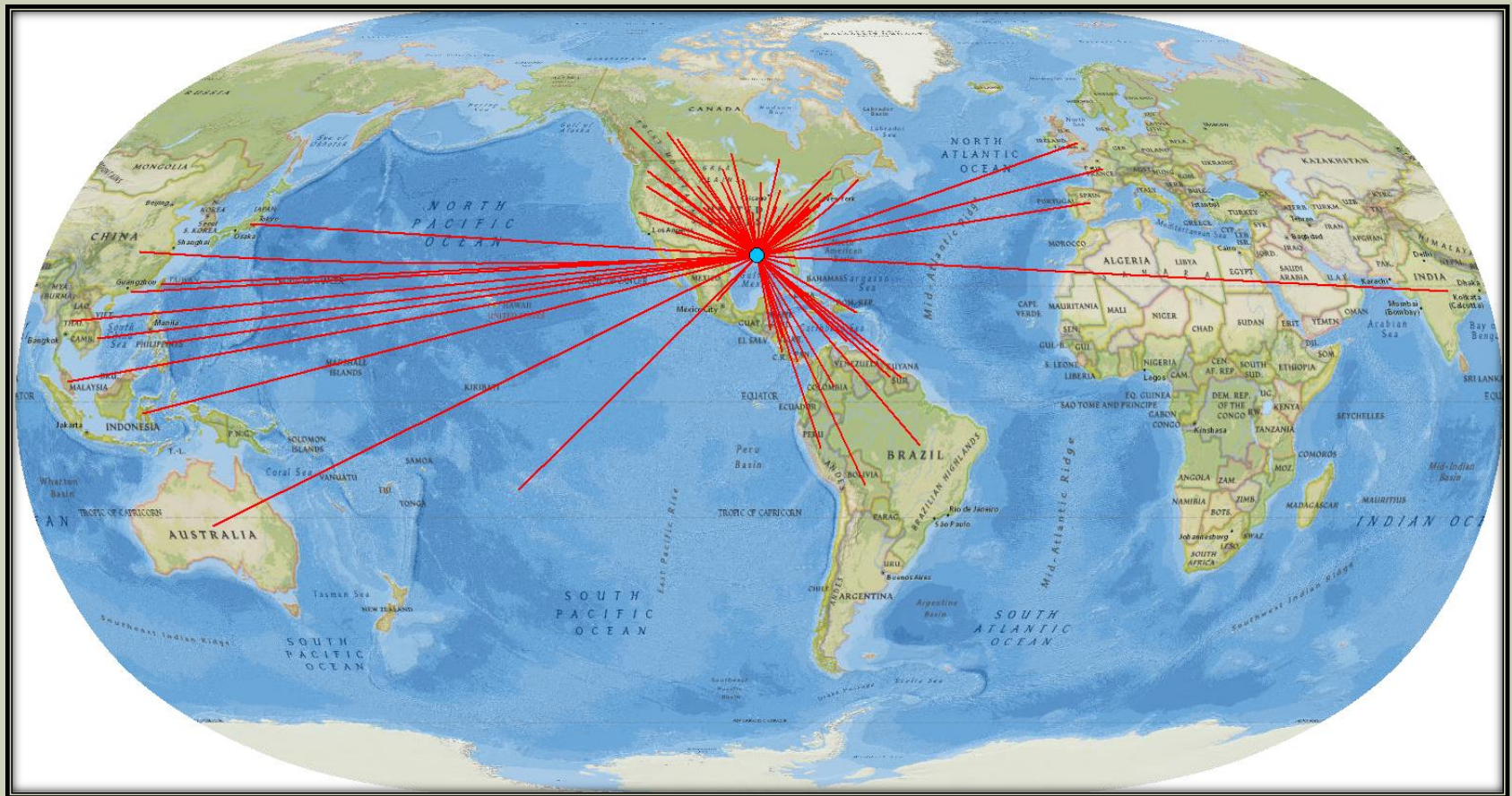
Cuba



CONDITMENTS SHRIMP POWDER AND SNACK FOODS



SPATIAL DISTRIBUTION BASED ON ENVELOPES



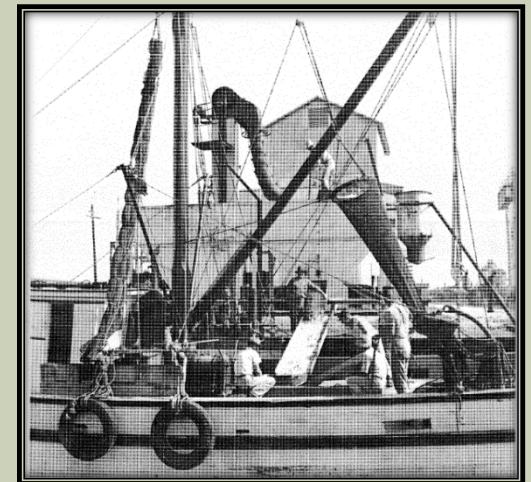
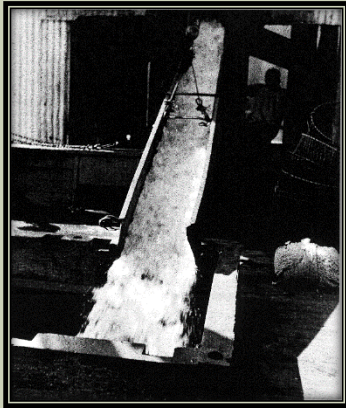
PHASE 3 - CANNING



The Dunbar name has been associated with the canning industry since **1865**, when George H. Dunbar began canning semi-tropical products. The Dunbar Molasses and Syrup Company Factory at 333 Chartres Street has been repurposed as the headquarters for Turn Services.

Louisiana Ice Manufacturing Co. (1868) appears to have been New Orleans' first major icehouse to operate regularly.

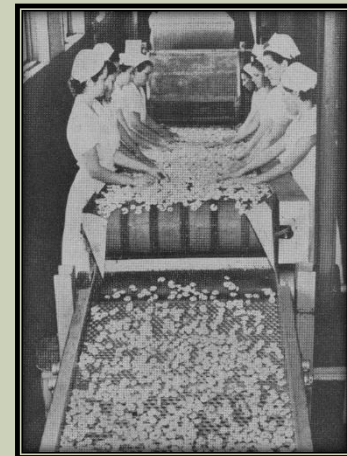
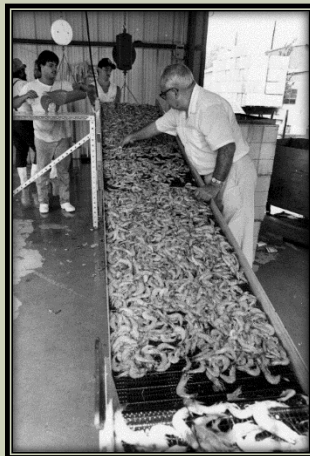
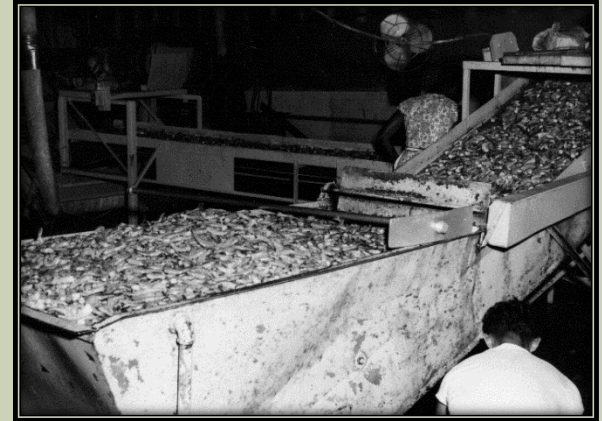
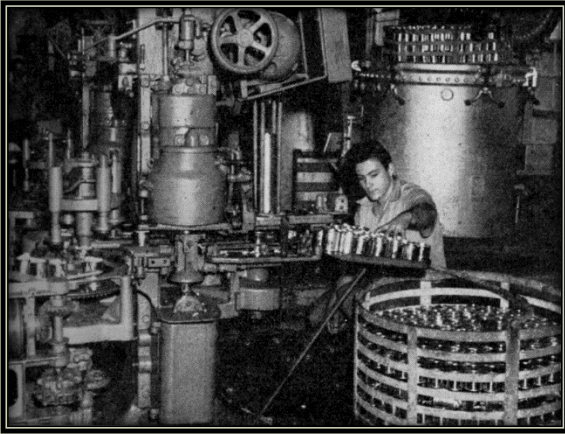
PHASE 4 – ICE AND REFRIGERATION



BLOCKED AND SHAVED



THE CANNERY



BOHEMIANS, WOMEN, & CHILD LABOR



Many with whom I talked resent the practical slavery into which they and their children are taken . . . But with many women their spirit is broken, their wages are too low, their conditions of life too wretched for them even to protest. . . . In the shed, between 1 and 5 p. m., Miss Watson counted 142 adults and thirty-seven children working. In addition, there were eight small babies in carriages and fourteen children playing around — fifty-nine children in all. *NY Tribune*, 1914



**Dunbar & Dukate, ca 1911
New Orleans, LA**

WOMEN LABOR PAID BY THE BUCKET



ADVERTISING



*The Wonderful Story
of the Tin Can*

IF the tin can has been to you a common thing of commonplace service, think that way of it no longer. Think of the tin can for what it *really* is—a wonder of the times. Think of it as a monument to patient achievement in our personal interests.

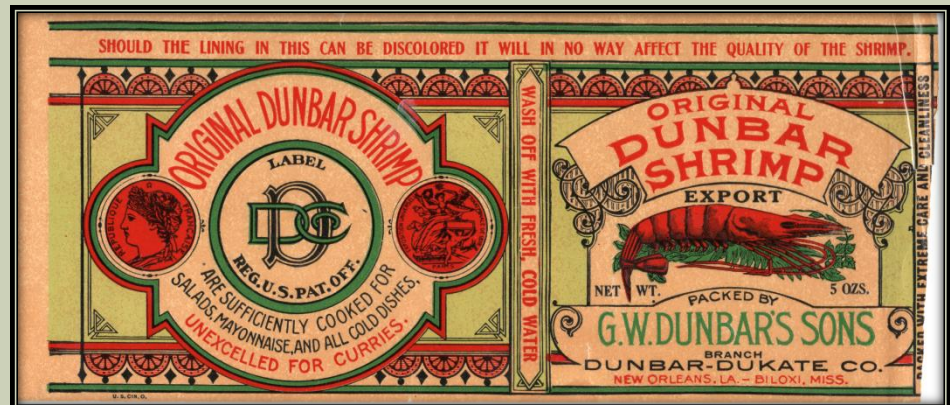
What a tale it could tell! A tale to compel our respect and whet our appetites.

Once this tin can lay inert in the Earth in its original elements—had lain there since Time began—awaiting

the hand of man that should bring it forth, make the metal, give it shape, and crown it with great usefulness.

And while it thus lay, awaiting its destiny, there likewise lay those other ingredients, from which Nature herself should bring forth the products of garden, orchard, and field, so wonderfully nourishing and delicious.

What a stimulus to imagination! What a tribute could be written to what Earth holds in trust for her people! How she holds in one hand the

ADVERTISING FANCY SELECT

IF THE LINING INSIDE THIS CAN SHOWS ANY DISCOLORATION, THE QUALITY OF THE SHRIMP IS IN NO WAY AFFECTED.

CONTENTS DRY PACK 5 OZS.

Robinson's
FANCY
SELECTED

THESE SHRIMP ARE
SUFFICIENTLY COOKED
FOR SALADS, MAYONNAISE
AND ALL COLD DISHES.

Robinson's
FANCY
SELECTED
SHRIMP
FROM THE
GULF OF MEXICO

THE SHRIMP CONTAINED IN THIS CAN ARE
ABSOLUTELY FREE FROM ADULTERATION;
SALT ONLY BEING USED TO PRESERVE THEM, AND ARE
GUARANTEED TO PASS ANY STATE OR NATIONAL
PURE FOOD LAW INSPECTION.

SHRIMP
FROM THE GULF OF MEXICO

READY
FOR THE
TABLE

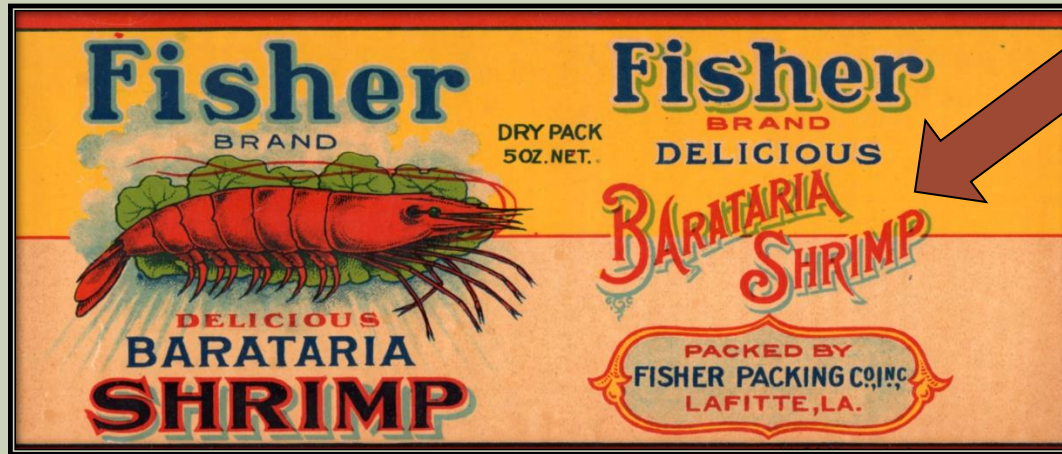
PACKED BY
CAERNARVON CANNING CO., INC.
CAERNARVON, LA., AND NEW ORLEANS, LA.
PACKERS OF READY LUNCH WET PACK SHRIMP
AND PRIDE OF GULF OYSTERS.

WALL & CO., LTD., N.O., LA.

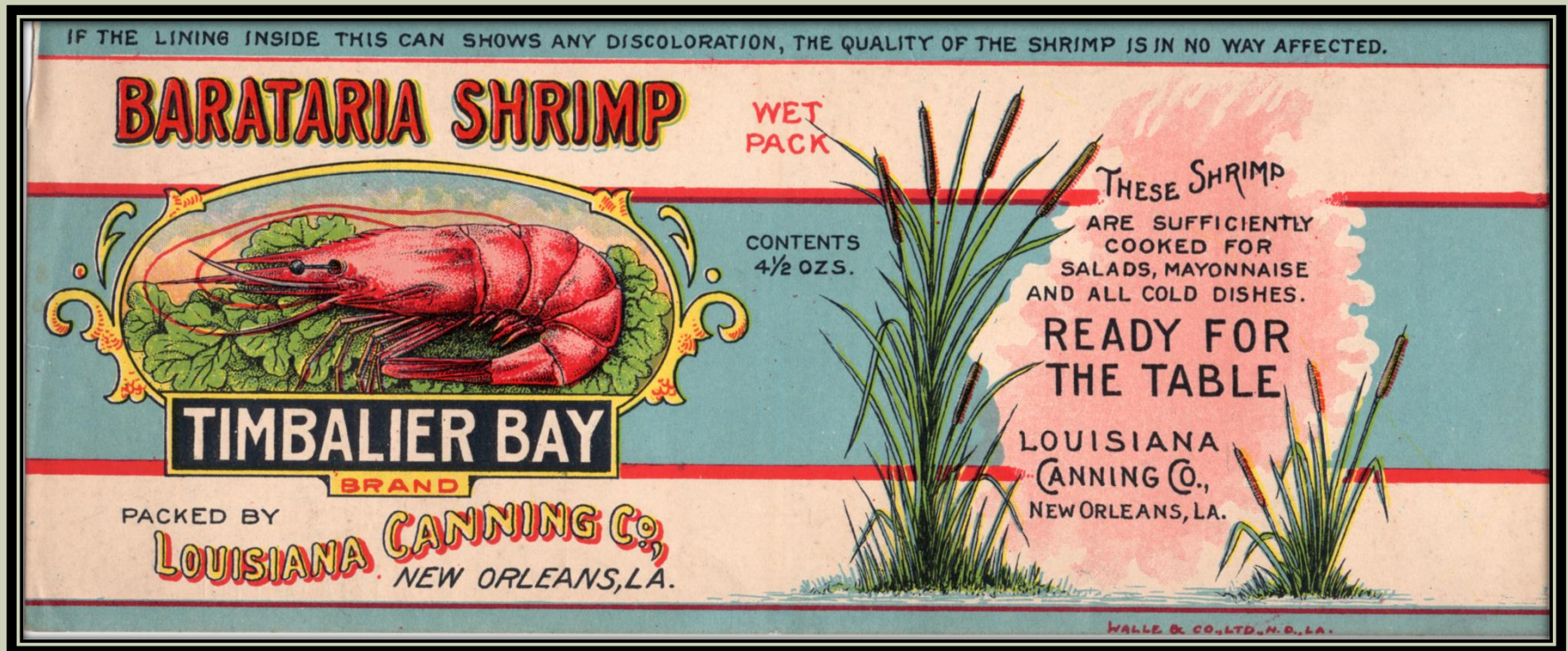
CONTENTS WET PACK 5 3/4 OZS.



ADVERTISING BARATARIA SHRIMP



ADVERTISING BARATARIA SHRIMP, TIMBALIER BAY BRAND



WHY BARATARIA?

The Department of Agriculture in 1918 issued a circular warning canners of shrimp not to label their goods “Barataria” shrimp unless caught in Barataria Bay. This circular stated: It has come to the attention of this Bureau that some packers of shrimp are labeling their product “Barataria Shrimp,” regardless of whether or not the shrimp so labeled are caught in Barataria Bay.



ADVERTISING

CANNED SHRIMP.

NEW PACKING.

Received direct from Geo. W. Dunbar's Sons, New Orleans, 25 cases fresh packed Barataria SHRIMP; also, 10 cases Potted Shrimp, an elegant thing for Lunches, Picnic Parties, etc.

H. H. LEE.

The Indianapolis Journal, May 10, 1883

The Seattle Post-Intelligencer, April 22, 1898

1898 PACK

Barataria Shrimps.

We have just received a lot of "Dunbar's" Shrimps. All fresh. These goods are too well known to need description.


LOUGH, AUGUSTINE & CO.

215-217 First Av.

ADVERTISING

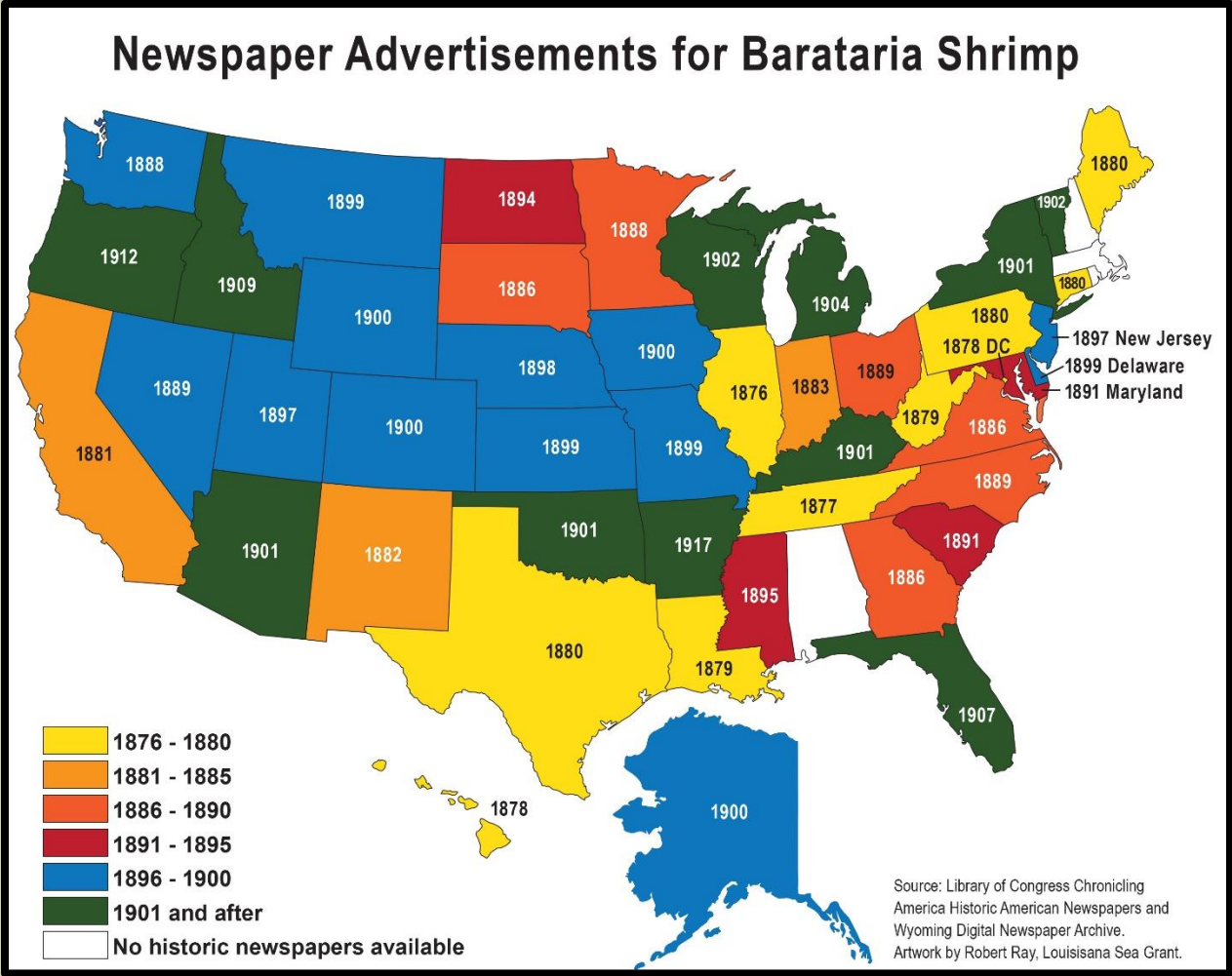
FOR SALE !
—BY—
E. P. Adams
QUEEN STREET,
FRESH GROCERIES
Received by every Steamer.

WHITTAKER'S STAR HAMS AND BACON.
Roast Beef, Roast Mutton,
Compressed Corned Beef,
Spiced Pigs' Feet !
IN TINS,
Baked Pork and Beans, in tins,
Green Peas,
YARMOUTH GREEN CORN,
Barnegate Succotash,
Fresh Salmon, 1 and 2 lb tins,
McMurray's Oysters, 1 and 2 lb tins,
Fresh Lobsters, Fresh Clams,
Fresh Barataria Shrimps,
GOLDEN GATE TABLE FRUIT,



From the *Pacific Commercial Advertiser*,
Hawaii, 1878

DISTRIBUTION OF BARATARIA CANNED SHRIMP



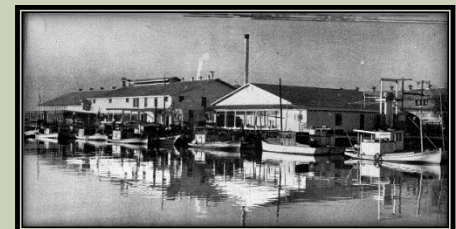
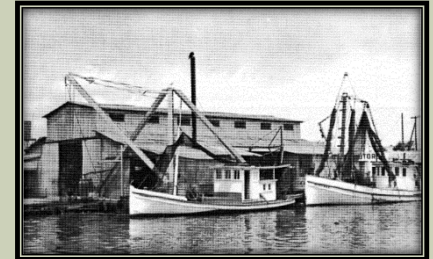
Note the seafood industry successfully marketed its products nationally well before W. W. Kellogg Company began their aggressive “Toasted Corn Flakes” advertising campaign in 1907.

210 CANNERIES HAVE BEEN DOCUMENTED - THE STATE'S LAST CANNERY, BUBLE BEE, CLOSED AFTER KATRINA

Louisiana Canning Plants Through Time

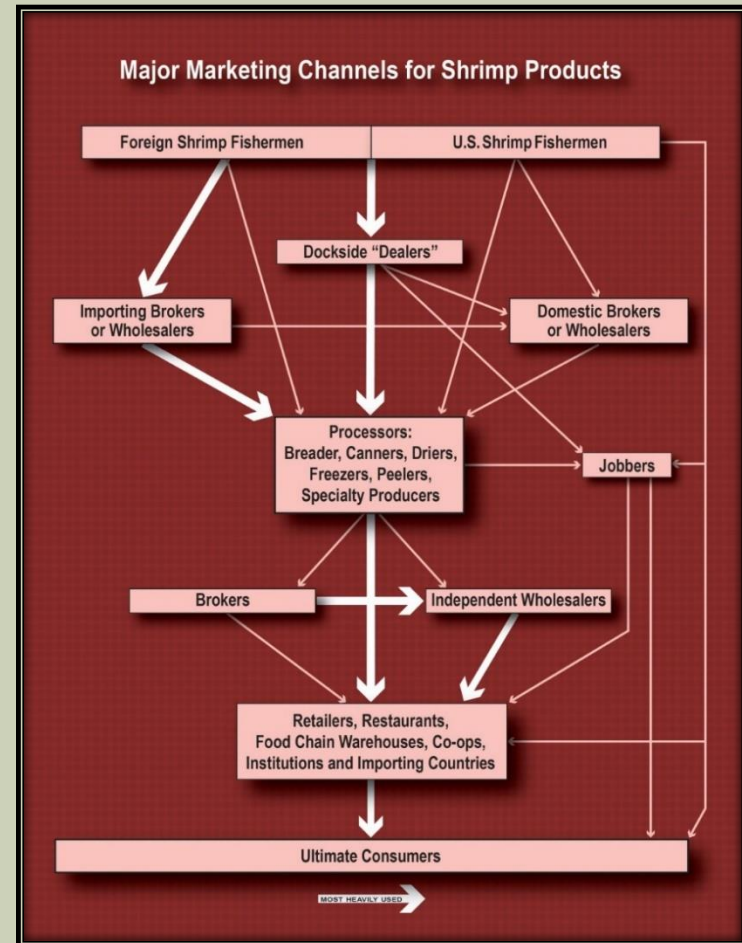


Map: Robert Ray, Louisiana Sea Grant



MAJOR MARKETING CHANNELS

The complexity of the supply-chain web is not often appreciated by the public.



SHRIMP FLEET



Shrimp Trawlers Company Identification Flags

Researched by Leroy J. Dantin
Summer 2002

Early in the 20th century, local shrimpers in the Gulf of Mexico were using various methods to identify their boats. Many companies used various colors and patterns to identify their boats. This document provides a list of the flags used by the Shrimp Trawlers Company during the early 20th century.



GREEN, WHITE, GREEN
DECEMBER 1902



GREEN, WHITE, GREEN
JANUARY 1903



GREEN, WHITE, GREEN
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



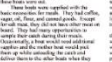
RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



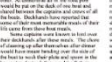
RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903



RED, WHITE, BLUE
JANUARY 1903

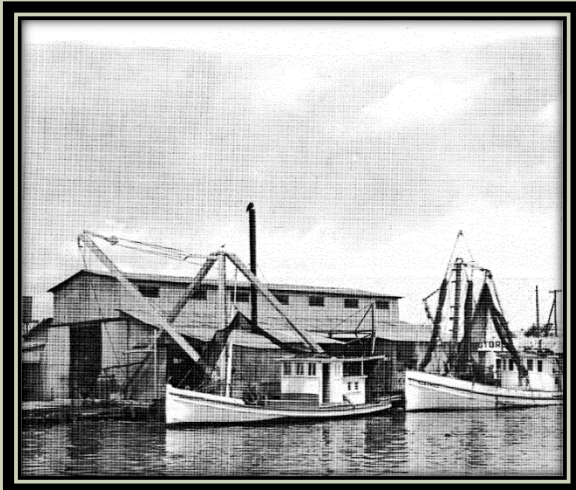
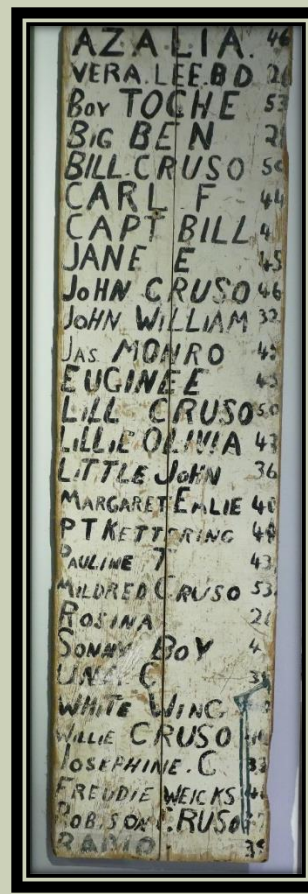


RED, WHITE, BLUE
JANUARY 1903

Price Comparison of Shrimp from 1946 to 2002		
Size of Shrimp	1946 Price for 2002	2002 Price for 2002
80/100 count	\$6.00	\$265.00
60/70 count	\$16.00	\$315.00
50/60 count	\$28.00	\$630.00
40/50 count	\$50.00	\$1050.00

These prices show an increase in the price received for shrimp to be over 20 times more now than in 1946.

Researched and produced by Leroy Dantin.



TUBS, BARRELS AND BASKETS



In 2019, the fishing fleet and shrimp sheds continue to use barrel in describing the catch's weight, using dockside scales.



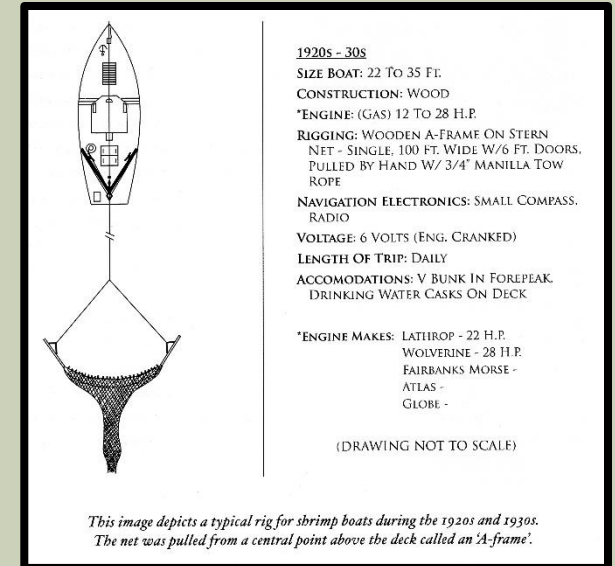
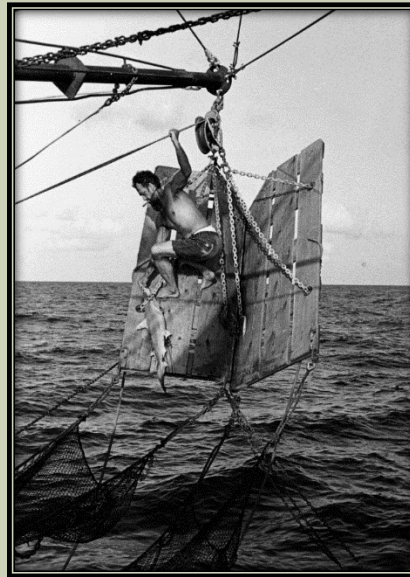
CHINEE BASKET OR CHAMPAGNE



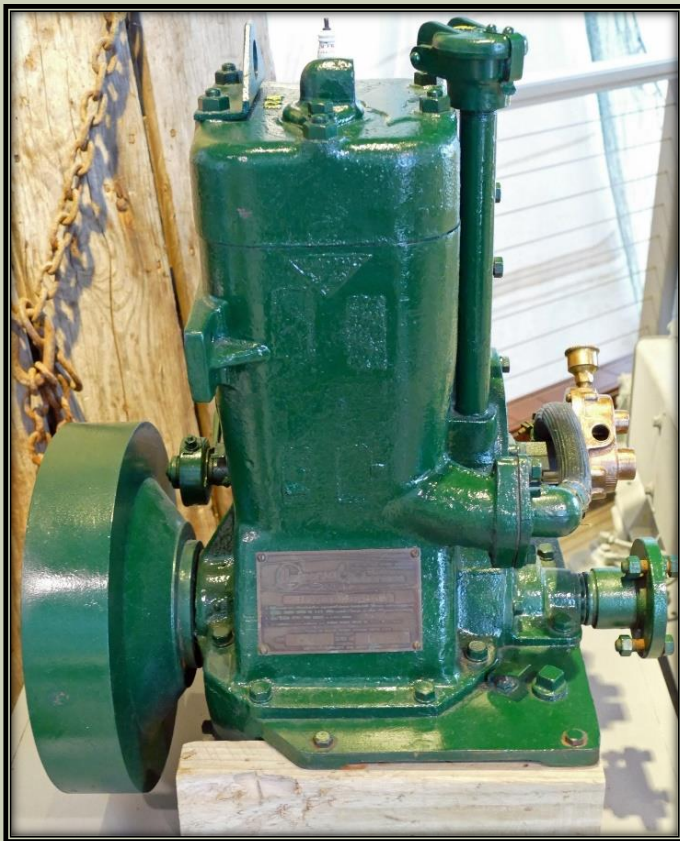
THREE BASKETS = ONE BARREL



INVENTIONS THAT MADE A DIFFERENCE - OTTER TRAWL INTRODUCED IN 1917



INVENTIONS THAT MADE A DIFFERENCE – GASOLINE AND DIESEL ENGINES



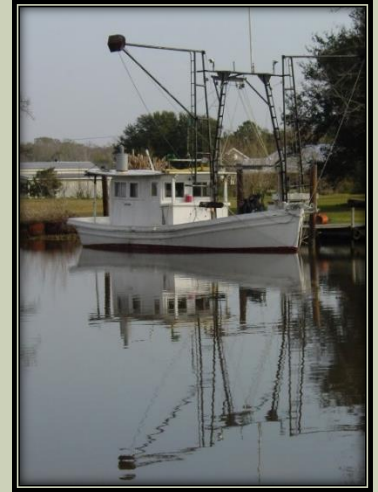
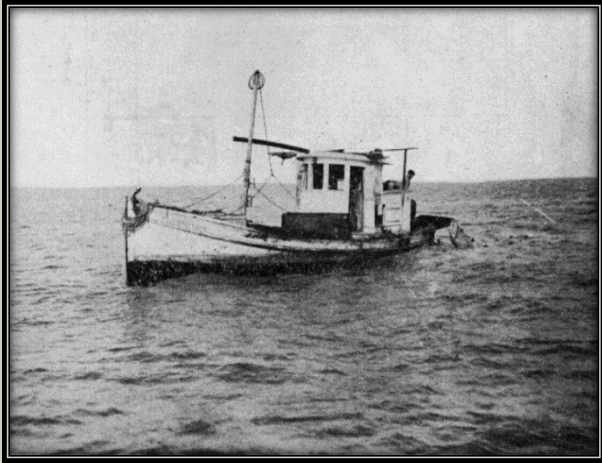
INVENTIONS THAT MADE A DIFFERENCE – RECYCLED FORD ENGINES



The Ford Motor Company manufactured more than fifteen million Model Ts between 1908 and 1927. Recyclable automobile engines were readily available for the Transition from sail-powered watercraft to motorized luggers.

BOATS - BILOXI TRAWLER

CA 1920



WORLD WAR I – JULY 1914 – NOVEMBER 1918 – US ENTERED IN 1917.



Nationwide meat rationing afforded Louisiana shrimpers an unprecedented economic growth opportunity. However, the war effort also presented the industry with unprecedented challenges. In 1918, the Louisiana shrimp industry employed approximately 5,200 men working aboard “some 1,100 boats.” Approximately half of these shrimpers were reportedly conscripted into various branches of the military by the war’s conclusion, and undrafted fishermen scrambled to offset the loss of manpower by means of new and far more efficient propulsion and harvesting technologies.

BOATS – FLORIDA/FLORIDIANE LATE 1930'S



FERNANDINA BEACH

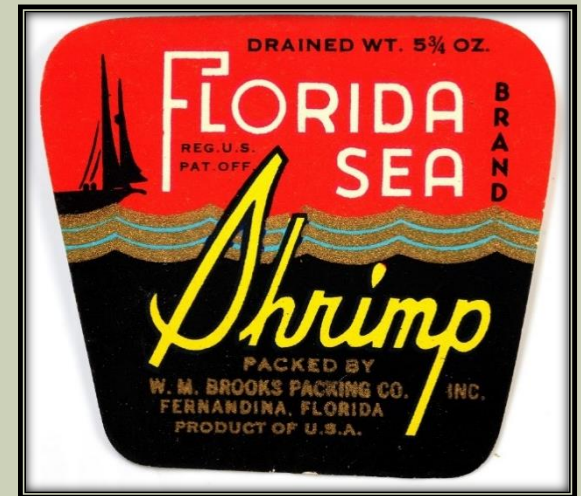
THE BIRTHPLACE OF THE MODERN SHRIMP INDUSTRY



The boats, designed by Italians and Greeks (Tiliakos and Deonas), were responsible for deep-sea harvesting of shrimp. The wooden prototypes eventually morphed into the double rigged or twin rig super trawler – often described as an RV on the water. They were the backbone of the nation's offshore trawling fleet.

PHASE 5 - JUMBO SHRIMP 10 TO 21/25 PER POUND

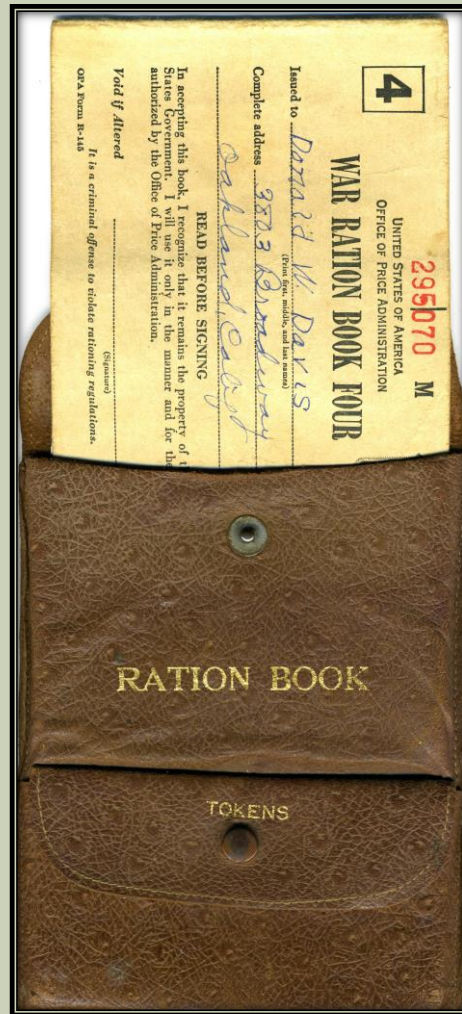
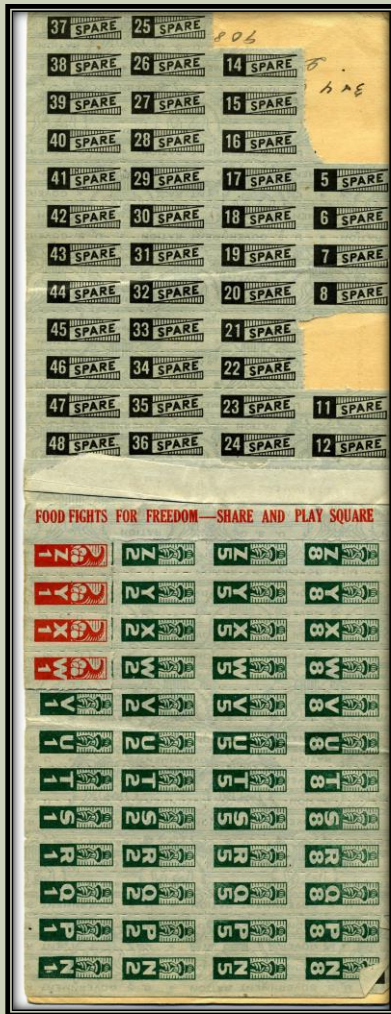
Within four years after jumbo shrimp were offloaded in **Morgan city (1937)**, opportunistic Sunshine State transplants operated hundreds of deep-hulled, stable, fifty-to-seventy-foot Florida-type trawlers (commonly called *Floridiane* boats by Louisiana shrimpers) out of Morgan City.



COLOSSAL SHRIMP U/1 JUMBO SHRIMP - 21-25 COUNT



WORLD WAR II - RATIONING



RATIONING

Monthly Allotment Per Person

48 Blue Stamps/Points
(Dried, canned, bottled foods)

64 Red Stamps/Points
(Meat, fish, dairy products)

During the war, Kraft sold 50 million boxes of mac and cheese. This product saved points, as meat was rationed.

WORLD WAR II - RATIONING

Super Suds 2 Med. Pkg. 19c Lge. Pkg. 23c Palmolive Soap 3 Reg. Bars 20c Palmolive Soap 2 Bath Size 19c SWEETHEART SOAP 2 Bars 13c		FINE QUALITY MEATS GRADE A Round Steak 15 Red Points lb. 40c Sirloin Steak 13 Red Points lb. 40c T-Bone Steak 14 Red Points lb. 47c FRESH Ground Beef Not Rationed lb. 27c DRESSED AND DRAWN FRYERS Not Rationed lb. 53c DRESSED AND DRAWN HENS Not Rationed lb. 46c				FULLY DRESSED TURKEYS Not Rationed lb. 54c SEALED CANS OYSTERS Not Rationed pt. 75c JUMBO SHRIMP Not Rationed lb. 39c COOKED SHRIMP Rationed lb. 95c FRESH CHEESE CAKE lb. 39c	
---	--	---	--	--	--	--	--



SUPER MARKETS

OWNED AND OPERATED BY THE GREAT ATLANTIC & PACIFIC TEA CO.

MEATS AND FISH • FRUITS AND VEGETABLES • GROCERIES • BAKERY • DAIRY

Wilmington, NC, *Morning Star*, Nov 10, 1944.

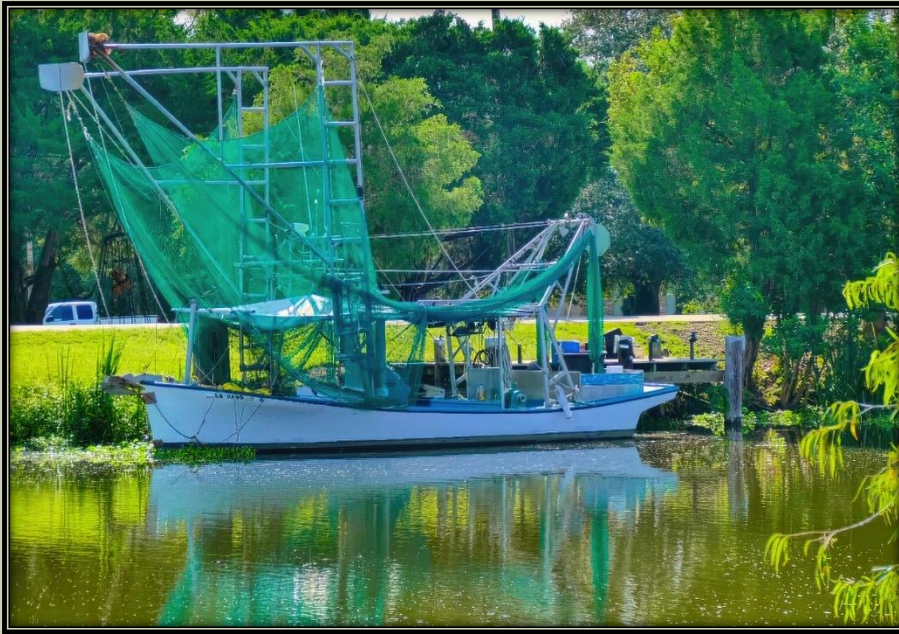
1 LB. OF ROUND STEAK=1/4 MONTHLY RED STAMP ALLOWANCE

JUMBO SHRIMP NOT RATIONED

POUPIER BUTTERFLY NETS



BOATS TYPES– LAFITTE SKIFFS AND “SLABS”



Emile Dufrene or Schiro Perez from Lafitte

SLABS – MOST BUILT AND OFTEN REPAIRED IN BAYOU LA BATRE, AL.



The home of the northern Gulf of Mexico's steel-hulled super trawler is unknown to most of the population. Bayou La Batre is the biggest little ship-building city no one knows about.

INVENTIONS THAT MADE A DIFFERENCE – TELEPHONE, ELECTRICITY AND THE TELEGRAPH



Form 1201

CLASS OF SERVICE	SIGNS
This is a full-rate Telegram or Cablegram, unless its deferred character is indicated by a suitable sign above or preceding the address.	DL = Day Letter
	NM = Night Message
	NL = Night Letter
	LCO = Deferred Cable
	CLT = Cable Letter
	WLT = West-End Letter

NEWCOMB CARLTON, PRESIDENT J. C. WILLEVER, FIRST VICE-PRESIDENT

The filing time as shown in the date line on full-rate telegrams and day letters, and the time of receipt at destination as shown on all messages, is STANDARD TIME.

Received at
RX16NS MY 15

WD FTWORTH TEX 947A DEC 14 1933

CHAUVIN BROS

HOUMA LA

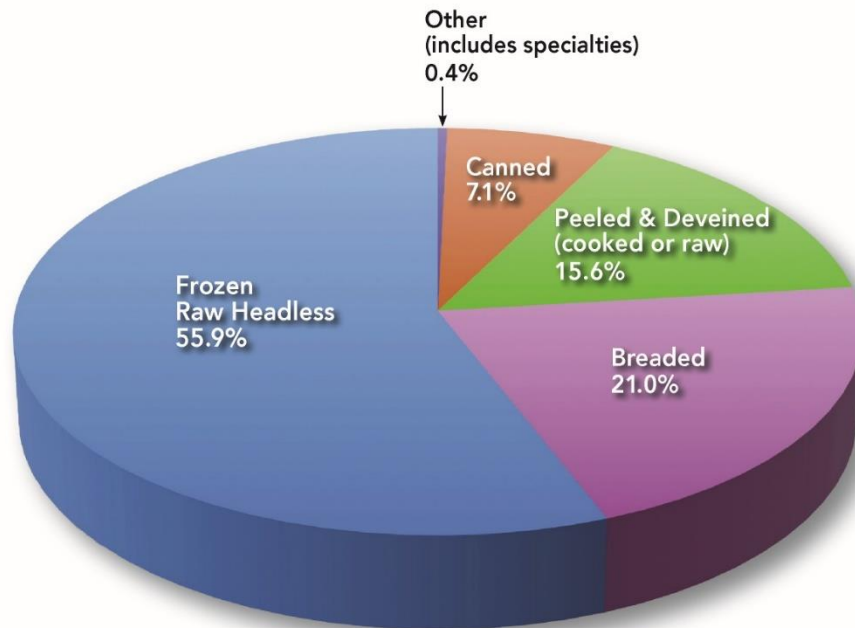
SHIPMENT ARRIVED IF CAN GIVE SAME PACK QUALITY FRIDAY AND MONDAY
TWENTY GALLON EACH SELECTS

FTWORTH FISH MKT

955A

PHASE 6 - PARADIGM SHIFT FROM CANNED TO FROZEN SHRIMP

Value of Shrimp Products of the Gulf States, 1976

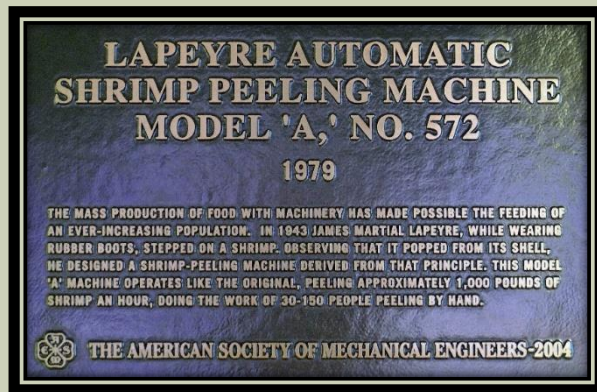


Note: Some of the products have been processed from raw products imported from other states or from foreign countries.

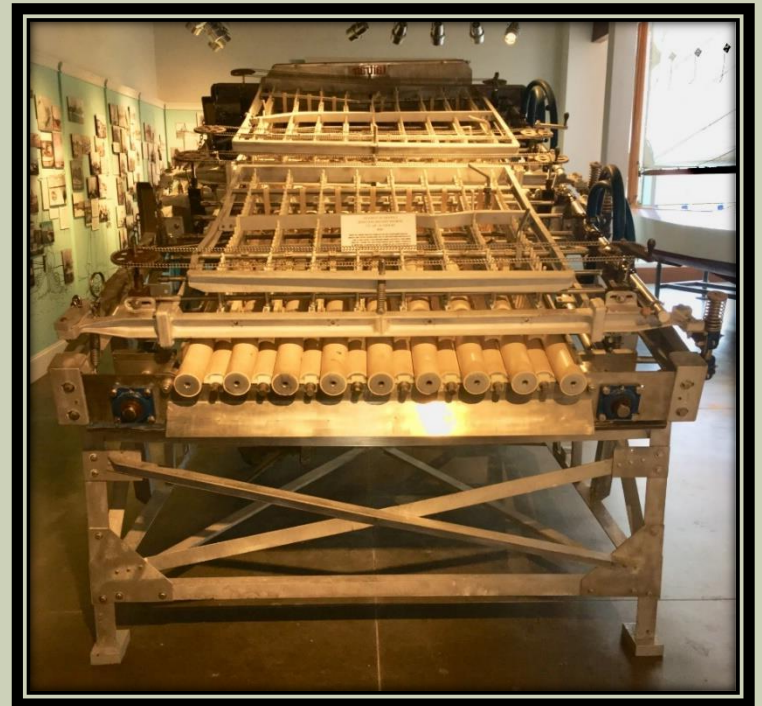
Source: National Marine Fisheries Service, *Processed Fishery Products, Annual Summary, 1976* (Washington D.C.: Department of Commerce).



INVENTIONS THAT MADE A DIFFERENCE - LAPEYRE AUTOMATIC SHRIMP PEELER



With a peeling machine, conceived in Houma in 1949, a cannery could process between 40,000 and 60,000 pounds of raw heads-on shrimp in a ten-hour shift. This apparatus increased production and significantly reduced the packers' labor costs and problems. It saved so much it became an indispensable feature in all shrimp canneries around the world.



SHRIMP SHEDS AND DISTRIBUTION



FROM DRUNKARD'S FOOD TO A NATIONAL CULINARY SENSATION

A cursory web search conducted today on the term “shrimp recipes” returns more than 8 million hits - far more than any other type of seafood. And while the consumption of shrimp dates back ages, its recent surge in gastronomic popularity has been fueled by advancements in aquatic husbandry – advancements that have allowed these delectable decapods to evolve into a global commodity.



PHASE 7 -ARRIVAL OF THE VIETNAMESE



As with the Chinese, most Vietnamese vessels were underwritten by benevolent groups. By 2020 about 20 % of the state's trawlers were Vietnamese-owned. The fleet harvest about 60% of the annual shrimp catch.



ENVIRONMENT - HURRICANES

In the second decade of the 21st century, Isaac, Barry, Laura, Delta, Zeta, and Ida made landfall in south Louisiana.



We have moved from generational to annual storm events. As one journalist reported “in Louisiana we’re tired of being resilient!”

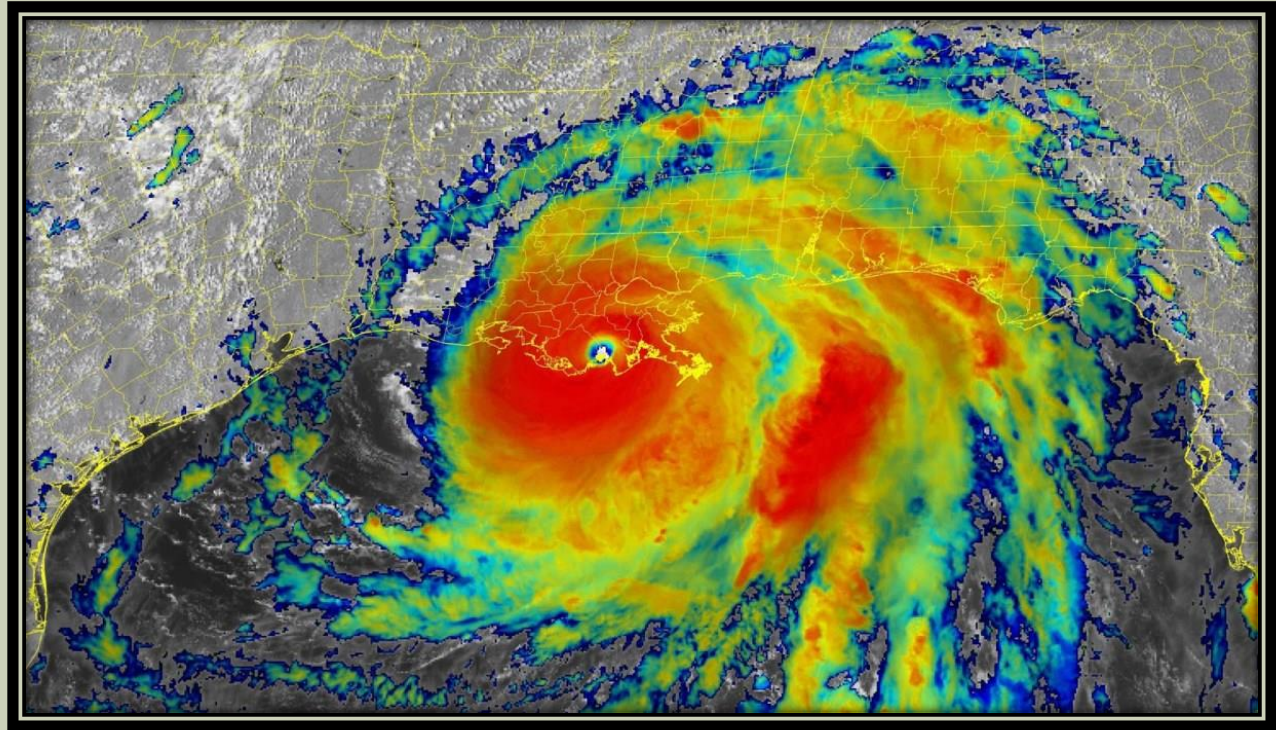
The reports associated with these storms often trumpet the imminent demise of the industry. These media articles may be premature.

HURRICANE IDA – AUGUST 29, 2012 – 16 YEARS AFTER KATRINA

Wind speed:
192 mph.

Gusts:
218 to 228.

Damage
estimates
\$18 to \$20
billion.



This staggering figure however, is misleadingly deficient because it fails to reflect the actual scale of financial losses. For example, as a result of the narrow, often nonexistent profit margins and the stratospheric cost of insurance, virtually all of the inshore trawler fleet is uninsured.

HURRICANE IDA – COULD BE LOUISIANA'S MOST POWERFUL STORM

The storm ran roughshod through the tight-knit bayou communities – Dulac, Cocodrie, Chauvin, Golden Meadow, Lafitte and others - near the coast.

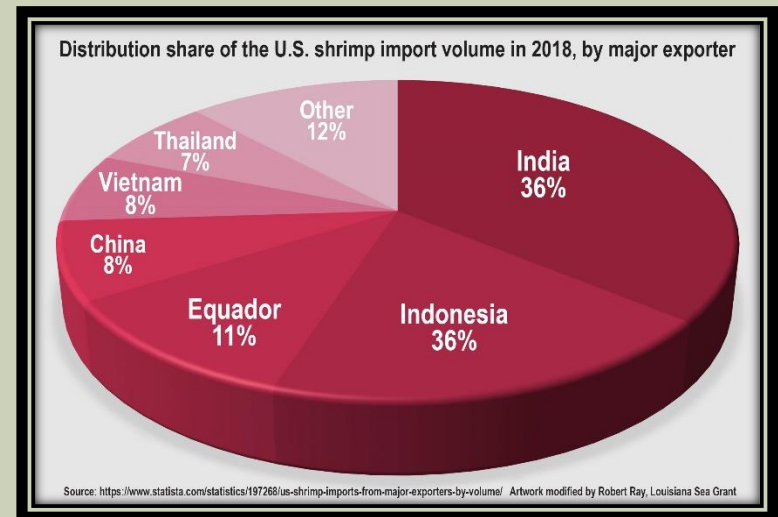


The state's end-of-the-road settlements, along with the seafood industry's critical infrastructure, particularly shipyard, processors and industrial ice factories, were in Ida's crosshairs.

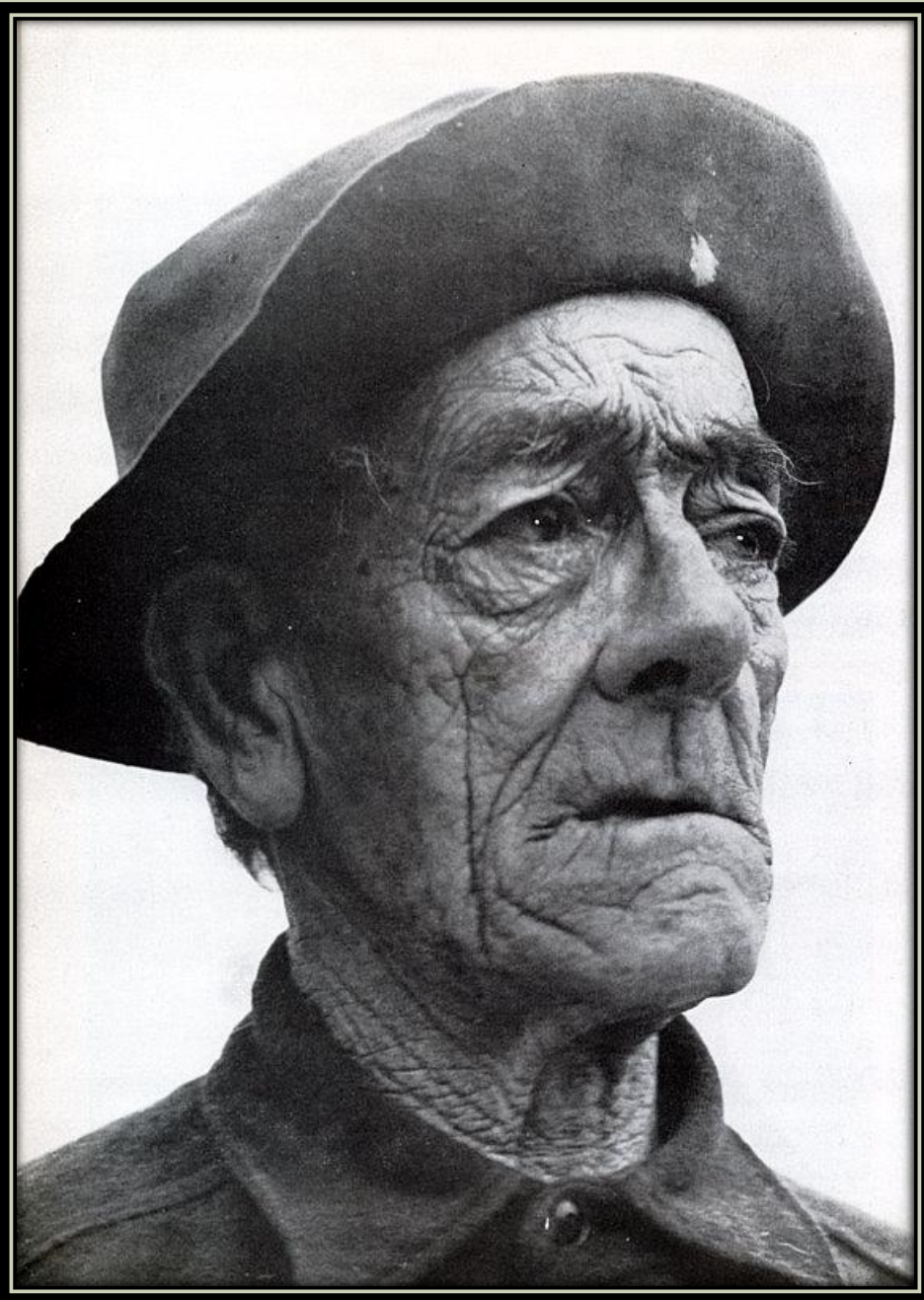
PHASE 8 – FRIENDS DON'T LET FRIENDS EAT IMPORTED SHRIMP



All-you-can-eat buffets and inexpensive shrimp platters can only survive with farm-raised shrimp that account for roughly 90% of the shrimp consumed in this county.



Without direct government intervention, the upper Gulf Coast's shrimp fleet will become a quaint historical artifact.



**This landscape is,
and always has
been, a working
coast – the
“coast” is not a
place but a
process – it only
becomes a place
when people live
there.**

EXPERIENCE IS A GREAT TEACHER

1. If you quote it, own it
2. Regardless of the project, always remember someone probably has done it. Your job is to find the item and use its bibliography.
3. Do not be consumed with a project. You will know when it is done.
4. If you visit an informant, be a guest not a pest and always bring a “treat.”
5. Look for the earliest record possible.
6. Always be positive and try and learn something new everyday.
7. If you wake up on a Monday ready to go to work, you have the right job.
8. When employed think about medical insurance, retirement, quality of schools, affordable housing, and it may take one or two partners to support a family.
9. Philosophically who's life are you living.
10. If you have a good idea, never give up.
11. If a colleague tells you are wasting your time, prove them wrong.
12. Follow your passion and work harder than everyone else, but not at the loss of time with your family. Your project can wait, but a child's first [you fill in the blank] is priceless and will only happen once.

EXPERIENCE IS A GREAT TEACHER

1. Never be offended by a reviewer. Learn from their remarks. My first peer-reviewed paper was reviewed by a well respected geographer. I never saw so much red ink. His take away has stayed with me. “Don, remember, every word is a drop of blood.”
2. If you have a project that is really important to you, but funding is not available, just do it. You NEVER want to look back and say: “If only I would have”
3. Develop a rhythm.
4. Work as hard as your can, everyday that you can, because you don’t know who is watching you.
5. Finally, follow the advise of Satchel Page slightly modified, “I ain’t never had a job, I just always played baseball, but in my case, I just always followed by passion and smiled at the end of every day.