

Excerpts from the Brunswick Record -- November 29, 1962

The salt fish plant was established by Robert Watson. In 1854 cod, hake, haddock and other groundfish unloaded at the wharf, were cleaned, split and packed in hogsheads filled with salt brine. These fish were then spread on the drying racks, called flakes, in the open air to be cured by the sun.

After this curing process, the fish were shipped by freighter to the markets at Gloucester, Massachusetts. In later years, this drying process was eliminated and the fish were packed directly from the hogsheads into the ship's hold and then sent on to the market. This type of fish processing lasted until the late 1930s.

#### Ice Industry Flourished at Dingley Island Cove

One of the important industries in Cundy's harbor was the ice business established on Dingley Island in 1880 by Frank Goddard. This business flourished until 1938, when artificial ice and electric refrigeration supplanted it.

Located between ledges, the picturesque pond from which the ice was harvested is 300 feet long. The 80 foot dam which keeps out the salt water is still intact today. The capacity of the pond was 12,000 tons, and at peak times, a crew of 30 men was employed to handle the work. The two ice houses used for storage had a capacity of 5000 tons. Double walls, insulated with a foot of sawdust, kept the ice in good condition the year round. When asked if sawdust was packed around the ice, Howard Goddard said that it was not. The ice blocks were stacked as one would stack dominoes and remained clean and easy to separate. Meadow hay was spread on top. Fire in 1885 destroyed the original houses and dock but they were quickly rebuilt in the same place.

After 1890 the ice was sold mainly to fishing schooners; often as many as seven or eight vessels were waiting to be loaded before they sailed for fishing grounds as far away as the Grand Banks. These boats came from New York, Connecticut, Boston, Gloucester, and Portland.