

Seanchas Ìle

HERITAGE ARCHIVE

Gathering carrageen

LM: Lena McKeurtan

EE: Emily Edwards

LM: And what we would do with the carrageen, we collected carrageen in the sea and we laid it out on the grass and left it there on the grass until the...colour lightened, it is dark brown. And we picked out the little pieces of dirt, little bits of grass or thing like that, and we dried it and put it in a bag...It's good for patients, you know, that aren't keeping well. It's like custard in a way, or rennet, similar to table jelly but...it's white, it's made with milk. It's good for you. The Irish make it, it's Irish Moss in English. The Irish think that as well. You get in the sound here, but you don't get it here, you go down to the shore where there are no toilets and things, you know, and you notice that it's more slippery down there around Ruadh Phort Mòr and Ruadh Phort Beag and Port Askaig. You wouldn't think to take anything, I wouldn't eat the fish either. People would eat the fish but sometimes I would come home with a fish or someone would come home and they would say 'Where were you fishing here?'. I would be at the pier at Ruadh Phort Mòr or at Port Askaig, you wouldn't eat it, you would give it to the dogs or the cats
[laughing].

EE: Right.

LM: But if you go, you would get, you know, Black Rock, that's at MacArthur Head, you fish down there. Well, everyone ate cod and flounder that were in at Bowmore and there were lot's of *sewage* around Bowmore compared to here, the sound here is very clean and there's always a strong current running north or south.

EE: Uh-huh and it runs so fast.