Shannon Rose (00:02):

What you're hearing in the chopping is taking off what they call the crown bone, which is where the head would connect. If you're hearing a swishing or anything of that nature, that would be the actual stripping of the skin.

We're located in the Northeast Market. My name is Shannon Rose. Third generation of a company that I represent is Shore's Fish Market and Carry Out previously known as Shore's Fish Market. History would start in 1943, by my mother’s father, my grandfather, a street day rapper in the streets of Baltimore. They would gather three, four o'clock in the morning, load up the wagons, horse, and buggies and travel the streets of Baltimore. Somewhere in the midst, he wound up buying a small setup from a gentleman who was on the corner of what is known now as the Northeast Market. He made that small
purchase, which I am told consists of a couple of saw horses, maybe a metal pan for him to put his displays on, and built the business from there from 1943 till present which - 2016.