The Oral History of Mike Marchyshyn

September 16, 2022

Interview conducted by Stephen Rideout

East Orland, ME

Oral History Cover Sheet

Name: Mike Marchyshyn

Date of Interview: September 16, 2022

Location of Interview: East Orland, ME

Interviewer: Steve Rideout

Approximate years worked for Fish and Wildlife Service: 34 years

Offices and Field Stations Worked, Positions Held: Fish Research Center in Cortland, New York; Pittsford National Fish Hatchery, Vermont; Craig Brook National Fish Hatchery, East Orland, Maine.

Most Important Projects: Worked on developing pelleting for trout and Atlantic salmon; first attempt to introduce fish culture to manufactured food. He worked with Syracuse University, Cortland, New York Research Center, and Ithaca College to develop this fish pellet which was the first time that specific food for fish culture had been developed. Managing Atlantic salmon and producing salmon fry, parr and smolts for release in the historical Maine salmon rivers.

Colleagues and Mentors: Dr. Art Phillips, Al Meister, Mike Hendrix, Ed Baum, Dick Cutting, Al Knight, Roger Dexter, Bernie Dennison, Mr. George White of White's Farm, Pat Mullane. 2).

Brief Summary of Interview: Mike was born in Pennsylvania and went to Penn State University in State College on the G.I. Bill after serving in World War II. Mike tells about his work in Cortland at the Fish and Wildlife Service's Fish Research Center, where he worked with others to develop food pellets for trout and salmon. These food pellets were used to raise hatchery fish. Mike was transferred to the Pittsford National Fish Hatchery but transferred shortly thereafter to the fish hatchery in East Orland, Maine, where he spent the rest of his career, primarily raising Atlantic salmon. He recounts how the fingerlings were transported by milk can and car. Steve Rideout shares photos and maps and documents with Mike. The interview is a fascinating look at the earliest days of salmon and fisheries management in the northeast U.S.

The Interview:

The audio picks up with Mike talking mid-sentence. It is unclear how much was said before that was not captured on tape. Certainly, the interviewer Steve Rideout would have indicated that the interview was being conducted on September 22, 2022, at the home of Mike and his wife, Molly, who was present during the interview. Mike is 99 years old when this interview is conducted

MIKE MARCHYSHYN: My home was in Pennsylvania. Altoona. Horseshoe Curve, I don't know if you have ever heard of Horseshoe Curve, on the railroad or not, in the Appalachian Mountains.

STEVE RIDEOUT: Sure.

MIKE: And I decided after I was in the military, came out, I had a chance to go to Penn State. They paid my way through Penn State.

STEVE: G.I. Bill.

MIKE: Yeah. Yeah. That's how I became involved in fisheries. And my first job was in Cortland, New York - the research center in Cortland. Fish and Wildlife Service. Dr. Phillips, Art Phillips. He adopted me as one of his researchers in developing a diet for hatchery fish. And working with Syracuse University and Cortland and Ithaca College, we developed a pellet. That was the first attempt to introduce fish culture to manufactured food. Before that, we ground beef liver, horsemeat, horses and so forth and fed the fish.

After that, we decided we didn't want to continue the messy job. So, we went and developed the dry food pellet. That's where it started in Cortland, New York back in about 1955. I was in Cortland, New York about 1955. I think it was 1952 when I left Lamar, Pennsylvania**.** [Correction: It was 1954. He clarifies this later.] Went up to Research in Cortland. We worked on developing a pellet. They come up with this diet, pelleted diet. Weber Food Company - they were a big chicken dietary on the East Coast and West Coast. They were big artificial food developers for chickens. They actually pushed their diet to the chicken industry and then diverted to fish industry.

STEVE: Cool.

MIKE: And that's how, back in about 1954-55, I went from State College in Pennsylvania to Cortland, New York, and worked with Dr. Phillips, who was a new doctor in nutrition.

STEVE: Sure.

MIKE: And he worked with Syracuse University.

MIKE: Yeah, Molly.

MOLLY MARCHYSHYN *(speaking to Mike)*: I would like the newspaper. You are sitting on it. Get up.

STEVE: Where were you born?

MIKE: Alright. So that's how I got involved when I left State College in Pennsylvania. Went up to New York.

MOLLY: That's Penn State in State College.

MIKE: I attended lectures and so forth in Cortland, New York and Syracuse University and Ithaca and Colgate, working on developing diet from chicken and animal to fish. And then, from there, we went to trout. And they developed, helped to develop the pellet for the trout. And to this day, we're using the fish pellets.

STEVE: Where did you go after Cortland?

MIKE: Cortland, New York. I went up to Pittsford, Vermont. You know where that is?

STEVE: Oh, yeah, yeah.

MIKE: Pittsford. There was a Fish and Wildlife hatchery there on the St. John River. Then the Fish and Wildlife Service decided to develop the salmon fishery on the Atlantic side of the continent. So, I was pushed from Cortland, New York, to here to East Orland, Maine. I worked with the early fish people here on the East Coast developing the fish diet. Weber Company, which was a big [company.] And from there on, we pushed it to the West Coast. Of course, the West Coast was way ahead of the East Coast people, you know. The West Coast people were developing diets for Pacific salmon, and they were pushing for pelleting. And we followed them, and we developed the pellet for trout and salmon on the east coast, which was different from the Pacific coast, in a way.

STEVE: Right.

MIKE: I remember grinding horse livers, horsemeat and cow livers and cows and throwing wet ground meat to trout and salmon.

STEVE: Yeah. When did you get here to Craig Brook?

MIKE: About 1955-56. I left from Cortland, New York, working with Dr. Phillips and they started the Atlantic salmon. They had Atlantic salmon, but they were in enclosures at various hatcheries here on the east coast.

STEVE: Yeah.

MIKE: It was through the Fish and Wildlife Service pushing to develop the Atlantic salmon to be stocked in the Atlantic Coast, in the Atlantic Ocean. They started to push the Atlantic salmon program here at Craig Brook. I was one of the fellows who was designated to push the various diets to produce Atlantic salmon fingerlings.

STEVE: Okay. Yeah, yeah.

MIKE: From 4 to 6-7 inches long which, by the way, may have grown to and produced in the northeast, in the ocean, saltwater and so forth by commercial people. Now, you know, it's a big industry as you are

probably familiar with. I worked for the Fish and Wildlife Service until I retired somewhere about [the age of] 65.

STEVE: Yeah. Right here at Craig Brook?

MIKE: Yeah, right here at Craig Brook. And then, other fellows followed me through and now, you know, it's all pelletized food you know. Manmade the food for trout and salmon commercially. The U.S. Fish and Wildlife now produce all of the salmon - the young of the year - release in the local rivers to migrate to the ocean and grow up to adult fish coming back. 2 to 3 feet long salmon.

STEVE: Did you know Mike Hendrix?

MIKE: Oh yeah. Oh yeah.

STEVE: He followed you, I think.

MIKE: He came here about I would say about in the ‘60s. In the late ‘60s. And he, I forget, he come from North Carolina.

STEVE: Yes.

MIKE: Western part of North Carolina. Of course, North Carolina was great trout. Trout hatchery outfit is controlled by the state fisheries. Same as in Pennsylvania, State College and so forth. And New York State of course. I believe that New York State was on top with Syracuse University and Ithaca College in developing a pelletized food for trout and switched to salmon and that is how we introduced the pellet industry to the Atlantic salmon and now we have hatcheries all over Canada and the U.S., east coast and west coast.

STEVE: You must have known Al Meister?

MIKE: Oh yeah. He was one of the first fish state, the Maine fish biologist on the river, down east rivers. On the Narraguagus, Machias River and further east. Al Meister, yes, I worked with Al for quite a few years until he retired.

STEVE: Yeah, I knew Al too and worked on some stuff with him.

MIKE: Oh yeah, he was a nice gentleman. He was a nice fellow to work with. He and…

STEVE: Ed Baum?

MIKE: Ed Baum. Who was the other biologist down east?

MOLLY: He was a straight up guy. He always walked so straight.

STEVE: Dick Cutting?

MIKE: Dick Cutting moved from Maine, went to Newfoundland or New Brunswick or Novia Scotia or somewhere, because he felt he was mistreated or something, ya know? Some kind of erosion occurred with Augusta people and so forth.

STEVE: I think he thought that he should have got the job that Al got?

MIKE: Al Meister. Oh yeah.

STEVE: And then he kind of knew he couldn't work for him.

MIKE: And then there was another. Well, I can't think of the gentleman's name down east on one of the rivers. I can't remember his name. [Interviewers note - It was Jim Fletcher who was first biologist hired by Maine to work on Atlantic salmon.] Anyhow, the Fish and Wildlife Service worked with all of those biologists. There was one on every river in Maine. Yeah, and Fish and Wildlife Service cooperated in the research and development of the salmon runs.

STEVE: How did you decide to get into fisheries?

MIKE: Huh?

STEVE: How did you decide to get into fisheries after the war?

MIKE: Well, I was…

MOLLY: You were working at the (unintelligible) hospital at the time.

MIKE: I was matriculating at Penn State. When I finished school at Penn State, they had hatcheries at Bellefonte and Lamar, Pennsylvania. And they introduced me in their new fish culture ways, and they offered me a job at Lamar. That's when I took the job at Lamar working in fisheries and developed the pellet. And actually, working with Pete Diné (Note: This name may be incorrect) and we pushed the salmon pellet here on the Atlantic salmon. [Interviewer's note: This is out of context, but what it clarifies is that he started in fish culture at Lamar right out of college and then moved to Cortland. Lamar website shows they started as a production hatchery in 1930. Brook and Rainbow trout were two species they raised, his first coldwater fish experience.] And of course, the people out on the Pacific coast, they already had developed a pellet for Pacific salmon. We went and worked with them to develop the pellet for Atlantic salmon on this coast. That's how we pushed it through Weber Feed Company, which was a big chicken food producer on the east coast and west coast, all over the United States.

STEVE: Did you know Al Knight?

MIKE: Oh, yeah. Oh yeah, yeah. Al Knight actually started [with the] Fish and Wildlife Service at Syracuse University and came over here to East Orland and worked here with the state people and U.S. Fish and Wildlife.

STEVE: Okay. Yeah, I worked with Al some.

MIKE: Did you?

STEVE: Yeah, I worked on the Connecticut River, and he was working on the Merrimack a lot.

MIKE: Right.

STEVE: Yeah, yeah, yeah. We worked together….

MIKE: They shifted to the Narraguagus and Machias and the river here in Bangor, Penobscot River and the first thing you know, we had pellet-reared fish all over state of Maine, New Hampshire, Massachusetts, New York.

STEVE: When did Roger Dexter arrive? You must have known Roger?

MIKE: Yeah. Roger, he come on the scene, probably I was going to say about a couple of years after I was located here in Orland. Roger was a nutritionist. Studied nutrition in poultry and helped to develop the nutritional aspects for rearing trout and salmon.

STEVE: And then he must've gotten…

MIKE: Through the Weber Food Company.

STEVE: And then he must've got into, I think he started doing virology or something. He started doing disease work.

MIKE: Right. Yeah, exactly. He got out of the food business. He went into the histology of rearing salmon and trout and trying to develop a specie that could withstand some of the diseases that appeared in trout and salmon. Actually, we developed the salmon strain that really withstood the stress of some of the fish diseases that occurred in trout and salmon. And as you know now, we have a strain of salmon here on the east coast that have resisted the salmon disease to a big extent.

And, as you know, salmon rearing commercially is a big, big business now.

STEVE: Bernie Dennison. Did you know Bernie?

MIKE: Bernie Dennison. Oh, yeah. Bernie worked. He was a native of Maine. Bernie went to Cortland Fisheries School and so forth and came back and worked for the state of Maine. Yeah, he also then joined the Fish and Wildlife Service.

STEVE: Yeah, I worked with…

MIKE: Al Meister. You remember Al Meister?

STEVE: Oh, yes. Yeah.

MIKE: What was the gentleman's name down east rivers back about that time?

STEVE: Ed Baum?

MIKE: Ed Baum, that was one. And there was… Steve, I can't remember.

STEVE: There is another guy, and I can't either, but I know who you talking about. [Interviewer's note: It was Jim Fletcher.]

MIKE: Down in Machias; he worked a lot in Machias and Machias River and Narraguagus River. But anyhow, those gentlemen, they all were probably, I would say, 20 years older than I. I'm a hundred now. Yeah. They gone. They gone years ago. [Mike actually told me he was 99 before the interview started but was nearing 100]

STEVE: Well, I appreciate…

MIKE: You might as well get up off of your knees. The more devout…They used to have a team of horses and tank wagons. They used to load up salmon here from Craig Brook and take them up Bangor, Penobscot River and down east, the Union River and Cherryfield, Machias using horse and buggies. Yeah, unbelievable.

MOLLY: They used to take them across the river in boats to the other side. They didn't have, you know, they didn't have a [bridge then.]

MIKE: I remember, I would say we had a mature horse that was really [an] amazing animal that was kept and reared up here on the White Farm, on the road, up here about a half a mile. Big, big farm, White's Farm and they kept a couple of horses. And with tank wagons, hauled salmon in wooden tank, pulled by horses. Got to Bucksport up the river towards Bangor and released fish. Same way, down East, down on Machias and Narraguagus River. Amazing.

STEVE: I know.

MIKE: Dr. Atkins? I don't know if you ever heard of Atkins?

STEVE: Oh, yeah.

MIKE: He was one of the great predecessors on developing the culture of rearing Atlantic salmon right from the egg. They used to go over here down in Orland Village. They still have a fish trap down there below the old U.S. 1.

STEVE: Yeah.

MIKE: The town still catches, ah, what are they? Herring.

STEVE: Yes. Okay.

MIKE: They use those herring to develop fish food for different animals.

STEVE: Yeah. They use them for lobster bait, I think too.

MIKE: And lobster bait. They used to supply a lot of the bait. Now how far to what extent they do this now I have no idea. But as far as I know, up to a few years ago, I remember they were still operating a trap below the old U.S. 1 bridge where the big fall is. Right below the fall, they had a small dam, which

allowed the alewives to come into the bay there and they would catch them at low tide. So, [when the] water went out, the trap kept the fish right there on the wooden platform and they would shovel those fish from there onto tank wagons and haul them to the fish food processors, because they had a great run of alewives.

What they do now, I don't know. Last time, I remember years ago, I used to get down to visit the trap and they still had people - town operators. They were still capturing the fish and selling them to processors. Whether they still do that now or not, [they] did back then, you know, with so little (unintelligible) to work with.

STEVE: *(Steve is showing maps and photographs and reports to Mike at this point.)* So, this is just a map of it. This is the East Branch here, which goes off the map about down here. And this is literally sort of in the middle of nowhere.

MIKE: Right.

STEVE: And that's where that little hatchery was.

MIKE: Yeah. Yeah.

STEVE: So, I came here. I still have some friends working at the hatchery here. And they put me in touch with the information they have in the museum. And of course, a lot of this stuff was written by Charlie Atkins.

MIKE: Yeah. Yeah.

STEVE: And I just showed some of the stuff of how they got started. And this is when he's still a commissioner for the state of Maine. He hasn't been hired by Spencer Baird yet. But the state of Maine, Massachusetts and Connecticut and I think New Hampshire were putting up money to support capturing the salmon.

MIKE: Exactly. Yeah. Yeah.

STEVE: And then this is Spencer Baird's first report to the Congress on behalf of the U.S. Fish Commission. A lot of the detail, over 100 pages of that report, was written by Charlie Atkins.

MIKE: Oh, alright.

STEVE: Just tons of it. And so, he shows their first production in eggs and where the fry went because they'd hatch them out to the fry stage and then ship the fry. That's his desk right down here at the museum now. And it just showed what their whole process was, was buying the adults from the commercial fishermen. This is just a record of how much they paid on the different days.

MIKE: Right.

STEVE: And, you know if you look, the price per pound changed throughout the season. High price at the beginning, run would get bigger, price would drop a little bit and then you get towards the end, that might bounce up some more.

MIKE: *Laughter.* Yeah.

STEVE: So that's him there and these are the boats that he'd invented to haul them from through the locks.

MIKE: Is this, was this on the Orland River?

STEVE: Yeah. Yup. You bet.

MIKE: Right. Yeah, actually, it is just right where the old village is.

STEVE: Okay. I know. Yeah. He described in quite a bit of detail how they got to the point that the boats work for them because they were, they had to keep them covered to keep them [the fish] from jumping out. And he said they drilled holes in these wooden boats to have water flowing through. It took them quite a while, but they finally discovered that 100 1-inch holes in the bow, and 100 1-inch holes in the stern provided just the right amount of flow.

MIKE: *Laughter.* Yeah.

STEVE: This describes his whole thing here of how he tried to hold them, and where it finally worked out.

MIKE: Yeah. Yeah.

STEVE: And some folks thought this was him. It really isn't. He took the picture, but this is just now in the fall of the year, you can see there's no leaves on the trees, so they're getting ready to spawn them. [Interviewer's note: It has been confirmed that it actually is Charles Atkins.]

MIKE: I see. Who was that gentleman?

STEVE: I don't know. [Interviewer's note: It was Charles Atkins.] I'm trying to find out if anybody down here knows. And this was just some of the text relating to how many they transported and everything. And this is the one that caught me, I'm going through this, I'm about 20 or 30 pages in, and I spot that. Mattawamkeag River, Oakfield. That's my hometown. And that's when I knew that they were moving them by railroad because there's a big railroad junction there. And so, here's a little description of salmon car number 3.

MIKE: Number 3 Bucksport. Yeah.

STEVE: And so that's 1898.

MIKE: And that was the fish car.

STEVE: That was the fish car. And the thing I spotted that was really interesting is it says United States Fish Commission. So, they bought the car, it actually belonged to them.

MIKE: Right.

STEVE: That article I showed you in that magazine when you read that, and if you look at the car there, it says Department of Commerce, Bureau of Fisheries - because in 1903, the Fish Commission got folded into Department of Commerce. And so, when I saw the car out there, I went to the museum and saw the one that's in the picture. And I told them, I said, "You haven't actually got the original name of the car." They just were ecstatic that I had that kind of information.

MIKE: *Laughter.* Yeah, right.

STEVE: So, again, this is the inside. And you could, the folks out there, that's a replica, so it's not the original car. They found a car that had the same sort of physical outside, and they rebuilt the whole inside to be like this original car.

MIKE: Is that right?

STEVE: Yeah. All that woodwork and everything you see is brand new. They did that. I mean, it's fantastic. And these things right here? Those are bunks. There were 5 people who worked on the fish car and that's where they slept.

This is talking about the first time that they brought fish up to that little Spring Brook hatchery up there on the East branch. And so, this is a map now of it, now as this National Monument so it's open to the public. This is still a site. And the guy that took the picture or found that old photograph - he's hiked down in here. This is about six miles one way from the closest place you can park.

MIKE: I see, okay.

STEVE: But some of the remnants are still there. And I just showed here how the Bangor and Aroostook was the railroad that was hauling in that territory. They were advertising about all the great fishing and hunting, of course, back in those days.

MIKE: *Laughter.* Yeah. They had millionaires.

STEVE: Exactly.

MIKE: Would come up here and salmon fish. Yeah.

STEVE: So, this is Charlie Atkins. This is 1914.

MIKE: Okay.

STEVE: This is the year he retired as being the manager, but he kept working as just a worker for eight more years.

MIKE: *Laughter.* Yeah. I will be darned.

STEVE: Yeah.

STEVE: So, he had 48 years of government service in.

MIKE: 48 years. Yeah. Did they give the names of these other people, the workers there?

STEVE: Yes. I don't have them on me right now. But I do have them in fact, I can mail those to you if you'd like that.

MIKE: I see. Yeah.

STEVE: Yeah. I think they have the names of all of them.

MIKE: I was wondering if one of the original managers of Craig Brook was on here?

STEVE: I think the guy that followed him, I know he's in this picture. I'm just not sure which one he is. I think he might be that guy there, but I know I've got the information on it, and I'll find that for you, and I will mail it to you.

MIKE: Yeah. Whenever I came here, a fella by the name of White. Mr. White. He was the manager of Craig Brook. White Farm. His parents drove here across the lake, went up the lake here about a quarter mile, owned the White Farm. 100 acres plus farm. Their son, George White, was [the] manager of the hatchery whenever I came.

STEVE: Alright.

MIKE: Here, this was about '49. 1949. Yeah.

STEVE: This is - they've got this in the museum down here too, just all the different fish that they raised beside salmon.

MIKE: Right. Oh, sure, yeah, yeah. They had their fingers in different fisheries because they had some experience of handling fish and taking the spawn and so forth and helped to distribute.

STEVE: Right.

MIKE: I remember taking, I helped to load milk cans. You remember them? About that tall?

STEVE: Oh yeah, yeah.

MIKE: You used to fill them cans up about three quarters full of water and put eggs or live fish in 'em, put them on the vehicle and just release them. It usually took two men to handle big milk cans, but that's what they used.

STEVE: Yeah. Yeah.

MIKE: Hauling fish for all around. I'm trying to think of who that fellow was.

STEVE: And I've got the names of them…

MIKE: This was me.

STEVE: Yep, that's you.

MIKE: Yeah. And I can't remember this gentleman's name. This fellow here came from New Hampshire and this fellow here, don't know them, don't know…

STEVE: That's Al Knight there. And he just started as an intern.

MIKE: Okay. This fellow here came from Vermont. He used to come over here and help us during spawning.

STEVE: Maybe come from Pittsford?

MIKE: Pittsford. Pittsford, Vermont. I was located at Pittsford, Vermont before they sent me over here. I was there about two months. Mr. White, George White, he became very ill. They sent me over here to help him.

STEVE: Yeah, yeah.

MIKE: Oh, yeah. This lady, this lady here - she is still alive, you know?

STEVE: Is that right?

MIKE: Yeah. I can't recall.

STEVE: I remember meeting her and that's Mike there. And that's Pat Mullane.

STEVE: And this is Roger Dexter over here.

MIKE: Right. Yeah. Roger Dexter, he was still alive here. His wife stopped by the post office here a couple of years ago and said that Roger passed away about four or five years ago. He's located here at East Orland. He actually developed the facilities that we use for the hatchery now, you know.

STEVE: This is a plaque, actually there's one of them down in the museum right down here at the hatchery. And it's identical. This one I took a picture of; well, no, I took a picture of this, I think, here, but they got the same one out at Spearfish [National Fish Hatchery in South Dakota] because they have a museum there.

MIKE: Right.

STEVE: And they have the fish culture section of the American Fishery Society, which is how we began. They helped us begin. And they have their Hall of Fame out there, and they've got two walls of plaques. And he was inducted in 1996, I think it was. They've got a nice write up about, you know, his career. And of course, by the time I read it and everything, I'd run across all of the stuff when I was doing the background for making this presentation.

MIKE: That brook, which is the outlet from Craig Pond to Alamoosook, is known as Atkins Brook.

STEVE: Is that right?

MIKE: Yeah.

STEVE: That's cool. Yeah.

MIKE: They named it after Atkins. Yeah. They used to go up to Craig Pond, capture the adult salmon there and actually spawn the fish right on the shore of the pond and when they were through, they dropped the spawned-out fish right into the lake, into Craig Pond, so that's how we…

STEVE: *(looking at a photo)* I think that's what's going on there.

MIKE: That's how we kept the original stock. It stayed right at Craig Pond. Yeah. Of course, nowadays, they don't think nothing about Craig Pond as far as using the fish or anything because they have these adult fish coming into the different rivers below the coast where they can capture them, spawn 'em and bring the eggs to the hatchery.

In the vehicle, sleeping in the sleeping bag there at the Cherryfield Dam and getting up early in the morning at daybreak, going out and capturing some of the adult salmon and spawning them right there and releasing them right into the river.

STEVE: This would have been on the Narraguagus then?

MIKE: Narraguagus River. Right above Cherryfield.

STEVE: Sure. Yep.

MIKE: Right below the first dam.

STEVE: Yep, I've been there and seen that a few times. Yeah.

MIKE: Initially, we probably got at least half of our salmon eggs came from that river, from the Narraguagus River.

STEVE: Yeah. And looking through history, you see that when, back in the turn of the previous century, when they were capturing them here on the Penobscot River, bringing the eggs here, they were stocking down there too so most likely that stock, a lot of it came from the Penobscot strain.

MIKE: The Penobscot strain. Yeah. Exactly.

STEVE: And I never really knew that.

MIKE: Because that was the only facility that they had available with a fish ladder to get the adult salmon out of that fish ladder. I remember going up there years ago. You captured the adult salmon right there at the Bangor Dam, and capturing the fish, bringing them down here to the hatchery to get them ready to spawn. And then when we were through with them, we took them back up to the dam and released them in that pool. Below the dam at the waterworks up at the water.

STEVE: Yeah.

End of Interview

Key words: anadromous fish, animal health, aquaculture, fish hatcheries, fish migration, fisheries management, fishes

Craig Brook NFH staff 1965. Mike Marchyshyn is on the right.