

## HISTORIC AMERICAN ENGINEERING RECORD

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J.C. LORE OYSTER HOUSE  
14430 Solomons Island Road  
Solomons  
Calvert County  
Maryland

HAER MD-139

### INDEX TO BLACK AND WHITE PHOTOGRAPHS

Todd A Croteau, photographer, 2007

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|----------|--|
| MD-139-1 | 3/4 view of street facade looking northeast.   |
| MD-139-2 | 3/4 view street facade detail with delivery doors and hanging sign.  |
| MD-139-3 | Elevation of street facade.  |
| MD-139-4 | 3/4 view of street facade from street looking northeast.   |
| MD-139-5 | 3/4 view of street facade closer in looking north.   |
| MD-139-6 | Elevation of south facade. The two-story structure to the right of the J.C. Lore Oyster House houses the F. & H. Benning Company Oyster Mill, see HAER No. MD-135.   |
| MD-139-7 | 3/4 view of waterfront facade looking southwest from across the creek. Note the 1965 concrete block addition to the main oyster house. Lifting derrick can be seen at left in front of the building and next to the hoist house. |
| MD-139-8 | Elevation of waterfront facade looking west. The two-story structure at the left houses the F. & H. Benning Company Mill and is not part of the J.C. Lore Oyster House.  |
| MD-139-9 | Elevation of waterfront facade with wider angle lens from across the creek.  |

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- MD-139-10 3/4 view of waterfront facade with wider angle lens from across the creek.
- MD-139-11 Interior of south shucking room.
- MD-139-12 Interior of main shucking room. The cast-iron pot belly stove at center heated the room. Note the concrete tables and shucking stands lining the walls.
- MD-139-13 Interior of processing room showing the pass-through window from the shucking room. Tally board on the wall was used to keep track of the output of each shucker. Skimming table for rinsing the oyster meat is located under the pass-through window.
- MD-139-14 Interior of processing room. Scale is in front of windows for weighing shuckers' buckets of oyster meat. Blow tank for thoroughly cleaning the oyster meat and two skimming tables for rinsing and draining can also be seen.
- MD-139-15 Interior of processing room with two blow tanks and skimming table.
- MD-139-16 Interior of processing room with capping machine.
- MD-139-17 Interior of the shipping room with doorway leading to processing room. A pass-through window with conveyor allowed the fresh packed oysters to be sent from the processing room into the shipping room.
- MD-139-18 Interior of delivery room showing doors to the two refrigerated rooms.
- MD-139-19 Interior of second floor office with payment window.
- MD-139-20 Interior of second floor office with desk.
- MD-139-21 Interior of second floor corner office with desk.
- MD-139-22 Oyster shell conveyor used to lift shells from the dock into the receiving room housed in the 1965 concrete block addition.