

the Randolph Bulletin

Serving the Heart of North Carolina



Join us as we discover the true beginning of pottery in Randolph County, and it's not where you think.

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The Randolph Bulletin
PO Box 315
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The Pottery Capital of North Carolina

Introduction by WT Cox

There is no doubt that pottery production has been an important industry in the development of Randolph County. Today, Seagrove can boast over 200 established potteries in and around the Seagrove “area”, and a large number of them along Highway 705. Many potters prefer to have a Seagrove zip code, even if they are not located within the Town Limits. Just having “Seagrove” in their mailing address sets many potters apart from other parts of the country. Seagrove is indeed the pottery capital of North Carolina, and perhaps the USA as well, but this has not always been the case. Back in the 19th century, the center of pottery was still Randolph County, but it was centered pretty much along Highway NC22 from Coleridge to New Salem. This area had an abundance of clay and water... two of the elements needed for pottery making. The “True Potter’s Highway” was actually NC 22 back a century ago.

The history of clay and pottery making here in Randolph County goes way back, even to a time before the American Revolution. Today, when a farmer plows into a clay field, he usually will move onto the more fertile ground because clay is not suited for growing crops. Many years ago, those deposits of clay were very valuable. The clay deposits were the foundation for pots and earthenware vessels that were needed for everyday life. Earthen water jugs, plates, and pots have been used for a millennium, and the people who had the skill to craft these were highly respected. One of the earliest known potteries in Randolph County was C. Webster Pottery near Coleridge. Today only a few examples of this work are available and are regarded as some of the most expensive pottery ever to be produced in North Carolina, even regarded by some collectors as “priceless.” Webster, along with other names such as Fox, McGee, Brower, Cox, and Moffitt all had established potteries here in Southern Randolph County. When the railroad opened a spur to the tie yard near Seagrove, many potters began using this as a means to transport their wares to markets throughout the country. Eventually, the Seagrove area became established as the “place” to be if you were a potter.

In the early days, most pottery produced here was utility pieces. They were water jugs, dishes, pots, and vessels used for everyday life. The skilled craftsmen that turned and fired these primitive pieces in salt glaze kills would never have dreamed that their creations would be regarded in such high esteem as they are today. Most potters did not bother to sign their names to their pots... only a mark or thumbprint was used to identify the individual potter. Historians today are able to identify many of these early pots by their style and types of glaze. Today, pottery is mostly made for ornamental purposes, but still, a good portion is used for dinnerware. A good example of the diversity in pottery making today is the works of Ramseur’s craftsman & potter Bob Armfield and Coleridge’s potter & folk artist Stacey Lambert. Bob’s Oakland Pottery creates some of the most desirable jugs, churns, and decorative pieces representing Randolph pottery’s traditional salt glaze style. Stacey is a great potter, but his work is mainly folk art and is fired using electric kilns. Both styles of pottery are highly prized and are unique to Randolph County.

Bob Armfield had researched the history of early pottery in Randolph County, especially the NC Highway 22 corridor that was regarded at the Pottery Highway. Mr. Armfield has taught pottery at Randolph Community College for several years and is regarded as a master potter, turning some of the most delicate and intricate pieces. His Oakland Pottery is open to the public and located just south of Ramseur on NC 22.

On the following page is the first part of a three-part documentary Bob has done on the History of Pottery in Randolph County. The first section is from the Coleridge area up to Ramseur.

We will be going all the way to New Salem in the upcoming next two issues.

Early Randolph County Potters

A Documentary By Bob Armfield



The first Oakland Pottery. This building was behind Bill and Emily Johnson's home and is the only photo of the building I am aware of. Photo courtesy of Craig Wallace.

Today, Seagrove NC is considered the “pottery capital” of the United States with a couple of hundred shops scattered around the town and throughout the surrounding area. In 1974, there were fewer than ten established pottery shops in Seagrove. The rapid growth of pottery shops and stores that support them represent a major increase in the last 50 years. Today, most of the shops are located on or near Highway 705 that runs from Seagrove to Robbins. This has not always been the case.

In earlier times we might need to look at another road that runs from Coleridge to New Salem, with Ramseur in the center. This is Highway NC 22.

First, let me introduce myself. My name is Bob Armfield and I became interested in pottery through a computer error that placed me into a pottery class instead of the jewelry class that I wanted to take. In the hope of graduation, I took the class and learned about the potters in the Seagrove area.

My wife Betty Jo and I came to Randolph County to teach and told my aunt and uncle, Evelyn and Cecil Cos that we wanted to visit some of the potteries; They provided us with a map and sent us on our way into the Seagrove area. We saw so much that day and talked to an interesting character, Mr. M.L. Owen, who was building a potter's wheel. I told Mr. Owen I would love to have a wheel and he told me that he would be happy to build one for me (the Owen Special still sits in my turning room today). Unfortunately, I had no place to put it.

My problem was shortly solved when Bill Johnson said he had a building that I could use. When we walked behind the house, I found an old tobacco barn, chicken house, and mule stable under a number of very old oak trees. These trees plus the fact that the property was part of the original Oakland Farm gave the shop its name. Yes, this is the same building that I tried to plug the three-foot black snake into the electrical outlet.

The building served its purpose but soon became too small and I was told of an upcoming auction at the old Hilltop Grocery. Many of us will remember going there to get a coke and a pack of nabs. I went to the auction with \$3000 cash and a dream that I might be able to purchase the building for that small amount. The auction started out fast and furious and I placed my bid of \$2950. I was ready to go home when Joe Lineberry stepped out of the crowd and said, “Boys, let him have it, he needs it,” and not another bid was heard. We had a shop and fifty dollars to get the pottery started.

We opened in November 1977 at our present location and joined the potters that came before on the Highway 22 corridor. Beginning at the first shop people began to come in and talk about their relative who had made pottery. The potters that will be discussed in this article will come from these conversations with our neighbors. Beginning in Coleridge, we will travel north and end near New Salem.

My Aunt Evelyn was one of the first to tell me my connection to North Carolina pottery. I found that her father made pottery in Moore County. William Murphy Williams learned to make pottery from an uncle. Before her death, she gave me two pieces that he had made and last year Mr. Tim Carnford found a third that he graciously sold to me.



The current shop at better times. Two of Faye Baker's murals were taken out by a truck that hit the building.



My grandfather and grandmother, William Murphy and Lilly Williams. Granddaddy had made pottery before moving to Ramseur. Here he worked at the Marietta Chair Factory.

We moved our church membership to Jordan Memorial when we moved to Ramseur in 1976 and became reacquainted with Madge Kivett. When I was younger, I would go into Craven Kivett and purchase clothing when I stayed with my aunt and uncle. Miss Madge found out about my interest in pottery and took the time to tell me about her family in Coleridge. She told of going to her grandfather's home on Back Branch near Concord Cemetery and finding many pottery sherds in the creek.

The shards dated back many years. "Miss" Madge was related to Peter Craven who in 1761 brought his family to Coleridge where he was given 571 acres and according to family legend, farmed and made pottery. There are no known Peter Craven pots and some say he did not make pottery. I tend to believe that there is always some element of truth in legend and the Georgia branch of the Craven family claims to have a lead-glazed fat lamp and pot made by the family patriarch.

Peter Craven eventually owned thousands of acres and we find Craven potters in a large swatch centering at the Craven homeplace. Peter's son Thomas, grandson Solomon, and great-grandson Yancy Craven continued to make pottery there at the Peter Craven homestead.

Solomon Craven learned of a talented potter in Fayetteville and requested he come to Coleridge and make pottery for him. The pottery was long called the work of the Bird-Fish man. Today we know it was made by Chester Webster who worked for Solomon, his son Yancy, and later for himself. His home was across from the old Craven homestead.

Webster's decorated works sell for thousands of dollars today.

Yancy Craven was not only made pottery and farmed, but added a tailor's shop, blacksmith shop, brickyard, and general store to his repertoire. There is a canning jar in the Ramseur Museum, though unsigned, which was made by Yancy Craven. It was given to the museum by Miss Madge.

Craven land was so vast that members tended to spread out from the homeplace. Going north from Coleridge and today a right turn on the Parks Crossroad Road and find another group of potters before getting to Hwy 64.

What do potters need the most? The answer is clay. If one looks at the land between Jim Green's and Johnny Cox's there is a low-lying area that Mr. Cox took me to. It was at one time a brickyard. An interesting aside was that Bill Johnson found a sherd of Chester Websters in the area. I dug clay there but always had to keep a sharp eye out for a very unpleasant bull.

Turn right on Burgess Kivett Rd. and you are in the area of John Anderson Craven's (1801-1872) kiln site. Craven and his sons, Jacob Doris (J.D.), William Nicholas (W.N.), Thomas Wesley (T.W.), and John Anderson (J.A.) made pottery there. J.D., W.N., and T.W. left their father's shop and made ware near Moffit's Mill before each becoming independent leaving only J.A. working near their father.

A few more miles toward Hwy 64 and a turn on Kildee Church Rd., where Himer Fox made ware for himself and J.F. Brower. In his recent book *A History of Freemasonry and the Masonic Lodges in Randolph and Moore County*, Wally Jarrell identifies a number of potters that made pottery with Masonic markings, and most came from this area. John Anderson Craven, Thomas Wesley Craven, John Anderson Craven the younger, Himer Fox, and John Franklin Brower used the Masonic Square and Compass on some of their wares. Mr. Jarrell also identifies the lodges where they were brothers. Mr. Ray Gilliland called me and asked if I could find some information on J. F. Brower a number of years ago. This was no problem and I went by to see Ray and Mrs. Gilliland and he proudly showed me a piece of Brower's work with the Square and Compass, which he was very proud of. Mr. Gilliland was a Brother at the Marietta Lodge in Ramseur.



Peter Craven Monument at Concord. Craven's grave is unmarked.

Backtracking to Hwy. 22 and crossing the river one of the major clay ponds that many local potters used was the Holly Spring Pond. My mentor, M.L. Owens found the pond around 1939 but could not find it later, when he and his son looked for it. He always said that he and I would go back to where he thought it was and we would find it. Melvin is now gone and the location of the clay pond is still a mystery. If any of the readers of the paper knows where the pond is please get in touch with the paper.

A very talented young lady from the Holly Spring area that has taken up pottery is Tara McGee. I had the privilege of having Tara in one of my classes when I taught at Randolph Community College and she has gone on to make some fabulous work. You can see some of Tara's work at <https://taramcgeeceramics.com>

Join us in next month's issue, as we will travel to Ramseur and beyond.



The three pieces of pottery that Betty Jo and I own that Murphy Williams made.



Bartlett Yancy Craven canning jar, given to the Ramseur Community Museum by "Miss" Madge.



Pottery given to the author by Tara McGee in 2001.



Madge Kivett. She started my quest to learn about local pottery. Photo courtesy of Olan Mills Studio.



Collection of pottery from Bob Armfield's Oakland Pottery in Ramseur.



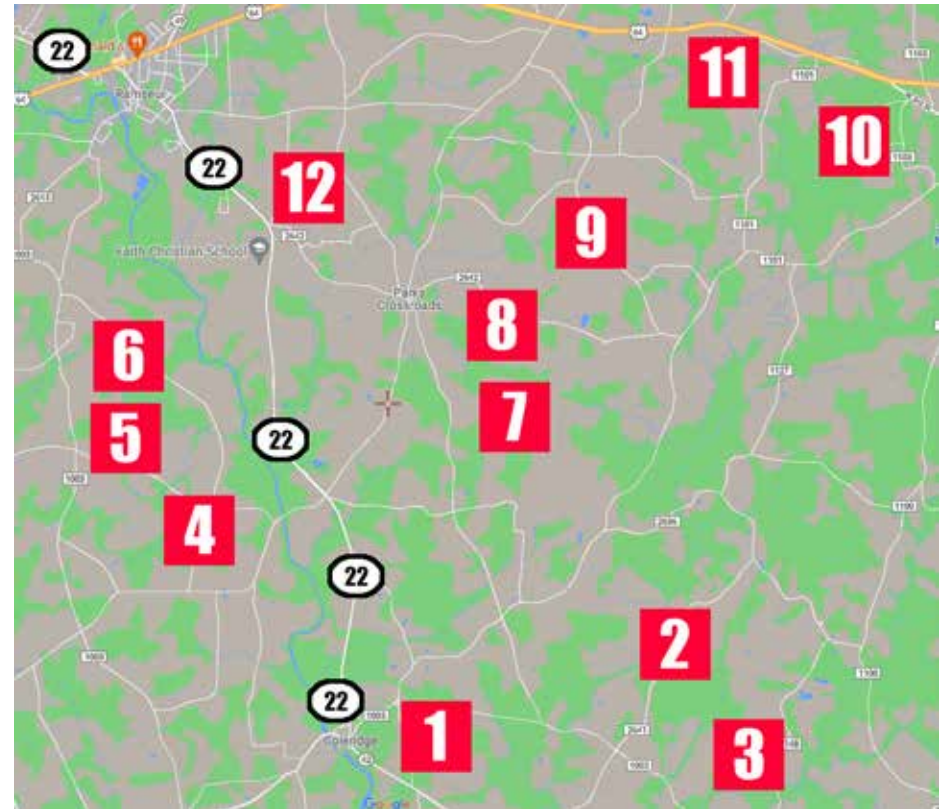
Stacy Lambert two-headed lion figurine.



Traditional multi colored clay jug by Stacy Lambert.



15" Painted Lord's Supper Jug



1—Concord Cemetery, Coleridge NC

2—Craven Homestead: Peter Craven, son Thomas Craven, grandson Solomon Craven, great grandson Yancy Craven

3—Chester Webster

4—Holly Springs Clay Pond

5— Tara McGee Pottery

6—Oakland Pottery original location

7-8 Old Brickyard between Johnny Cox's and Jim Green farms

9—John Anderson Craven Kiln site. J.D. Craven, W.N. Craven, T.W. Craven, J.A. Craven

10—Hilmer Fox kiln site

11—J.F. Brower kiln site

12—Current location of Oakland Pottery

Insurance, Heal Thyself

by Debra Vernon



Recently, I experienced some abdominal distress which would come and go, but never entirely go away. After one eventful morning full of pain and unpleasant side effects, I figured I had better have it checked out. This is when I entered the world of “healthcare insurance hell” and it has been quite the journey.

If I go to a doctor for anything other than routine lab work associated with a maintenance drug I am on, it is a clear sign I am sick. When I informed my daughter of my first office visit, she jokingly asked if she should prepare my final arrangements. She knows if Mom is going to the doctor, mom is NOT WELL.

The healthcare which can be obtained in the US is top notch. However, if you are blessed to have health insurance, convincing your carrier to let you partake of the healthcare services and/or products which can ease your discomfort and make you well is a job within itself, and not one for the faint of heart. Luckily, the career path I have had over the last 30+ years has more than equipped me with the education and expertise to “talk the talk” of insurance.

Early on the first morning of this odyssey, I called my primary care provider (PCP). I explained my symptoms and asked if it were possible to be seen. There were no openings that day, so I opted to go to a local urgent care. I did check to make sure the urgent care facility was an “in-network provider”, so my insurance would cover the cost. They were in-network, so I arrived and was seen promptly. Lab work as well as an abdominal ultrasound was deemed necessary and scheduled at the local hospital outpatient facility. Lab work was scheduled right away, and the abdominal ultrasound for later in the afternoon. Since the hospital is in-network, and there is no pre-approval process for either lab work or imaging, I was able to provide copious amounts of blood that morning, and have the ultrasound performed later in the day. Results of both tests did not clearly indicate the cause of my pain and distress. I was advised by the urgent care to set up an appointment with my PCP to continue to pursue answers.

Now, it just so happened I was scheduled to see my PCP the very next morning for bloodwork. I checked in at the window for the appointment, and explained what occurred the previous day, and asked if I could be worked in to see my PCP. The person at the registration window looked for an appointment and explained I could be seen mid-August. I carefully explained I could be dead by then of an unknown cause and needed something just a wee bit sooner. They said they could work me in the very next morning to see a Nurse Practitioner (NP), and I told them that was fine, and I would take it. Meanwhile, after providing bloodwork and speaking with the phlebotomist about what was happening, she went with me to another scheduler and lo and behold, she was able to get me an appointment later the same day.

I return to the office late in the afternoon and visited with the NP, who was very nice and listened intently to my spiel of symptoms and gave me a brief physical exam. Her thoughts were to obtain a CT scan of the abdomen. It was late afternoon, and their scheduler had left for the day, but the NP said she would make sure she had the paperwork and everything ready for the scheduler when she came in the next morning. So, I returned home with a prescription for anti-nausea medication, with hopes the scan would be scheduled soon, so a diagnosis and treatment plan might be obtained.

The next morning (now day 3 of being more than just a little sick), I called the office around 11 am, as I had not heard anything. When I spoke with the scheduler, she stated she was working with my insurance carrier on getting pre-approval of the CT scan. I explained that my summary plan description (SPD) stated no prior approval was necessary for imaging. She told me the carrier did say it was required for this test, and she was working on getting approval from them. I thanked her for the information as well as her efforts on my behalf. I believe the folks who work with insurance companies must be angels in disguise, as I know it cannot be an easy job to perform.

The next day was Friday, and day 4 of my misery. By this time, I was ready to take treatment into my own hands by slicing my abdomen open, peering into the cavity, and yanking out anything I believed may relieve my symptoms. The phone rang around 4 pm, and I was excited to see the caller ID of my doctor. However, my happiness was short-lived. Per the scheduler, she was still trying to obtain approval for the CT scan, but my carrier did not do their own approvals; they outsourced them to another company. That company said I did not have a policy with the carrier so they could not approve anything. The scheduler tried to appeal to them with the information on my ID card with the insurance carrier and explained this was now day 4 and the scan was needed ASAP. They said they could only help once they confirmed I was insured and then it would have to be approved by medical review. They anticipated this would happen in 4-6 business days.

As you can imagine, this is NOT what someone who has felt like crap for several days wanted to hear. I proceeded to enter “insurance mode” and started quoting verse and chapter of my plan document as it related to complex imaging. I referenced the mobile application for my carrier which had the info clearly stated that no preapproval was required and explained it could be found on the carrier website as well. I obtained a cell phone number for the scheduler and sent screenshots of both the SPD relating to the scan, as well as my insurance carrier ID card. I was not rude, but I was firm in my response. I could tell she was frustrated with the carrier as well, and with the information I sent, she promised to call them back.

While I waited for her to return my call, I was doing my own search for the preapproval company of my insurance carrier. I did find a page dealing with changes made in 2019 as it related to preapprovals needed for imaging due to a cancer diagnosis. But that was not the case here. Someone at that company was not paying attention to the MD orders.

After a few minutes, the scheduler did call back with good news! I did not have to have preapproval (imagine that)! But, since it was almost 5 pm on a Friday, she could not get a scan scheduled until the following Tuesday. I was still ecstatic, as we were making progress, and I had learned how to alleviate some of the distress and discomfort. I thanked her for her efforts and told her how much I appreciated her tenacity on getting me the help I needed.

As I write this, it is the day prior to the scan. I have some special vanilla-flavored contrast dye to consume later tonight and first thing in the morning (I’m sure it’s just absolutely yummy), and then the procedure will be performed. Hopefully, it will provide the information necessary to find a treatment plan and get me back to feeling better very soon.

I have figured out my out-of-pocket expense for all of this after deductibles and coinsurance have been applied. It is quite the chunk of change. But I am still thankful to have insurance to help pay a large portion of the bills. I am also appreciative of an MD office that works hard to help me obtain the care I need when I need it, as well as a healthcare facility close to home. But how much do you want to bet that when the bills start rolling in, I will have to review them for accuracy, to make sure they are paid in accordance with my SPD? There is no doubt I will be on the phone, explaining to the insurance company what their responsibilities are concerning payment of my healthcare expenses. Insurance, heal thyself – it is desperately needed.

How's Your Garden Doing?

By WT Cox

That is a question that is commonly heard around these parts this time of year. Here in Southern Randolph County, almost every homeowner has a garden. Even “town folk” and people living in apartments will have some veggies growing in pots or in flower beds around the house. I am amazed at how well tomatoes, squash, peppers and herbs thrive in pots. This year, I planted some onion pods in a few un-used flower pots we had sitting around the house and almost all of them grew to golf ball size onions that I have used for salads and in recipes. The reason for the curiosity about ones garden is two- fold. On one side, people just may be curious and wanting to start a conversation, but on the other side, more likely they trying to give away some of the vegetables they have grown. People tend to be generous with the bounty of their gardens. Once you have planted and tended to one, you surely hate to see the fruit of your labor go to waste, so giving them away to someone to enjoy is a great option. I try to use everything I grow. That means cooking fresh grown produce at home or canning and freezing for future meals. It can also mean sharing with my neighbors and friends. Green beans are always welcome, but they are hard to pick, and when you acquire some, it means more work. Green beans have to be strung, washed, snapped and prepared... but the hard work is certainly worth it. If you are offered green beans from someone's garden, then you have a good friend. More times than not, the offering will be for zucchini, squash or tomatoes, which are all good. Once these vegetables start coming in, they tend to do so rapidly. One can only eat so many zucchini before you run out of ways to fix them. Zucchini can be stewed, fried, sautéed, steamed or served raw... probably you will serve them several times a week during the peak harvest season and still have plenty to give away.



I am not a big gardener. My father was, and so was my grandfather, and I have a lot of memories working in their gardens during my youth. I used to grow green beans and corn and sell them along the roadside to make extra money when I was young, so I grew up knowing how to raise a garden. Now, I don't have time to plant a big garden because my businesses take up most of my time, so I have opted for a nice raised bed garden. My wife Lisa is very understanding with me not having much free time and she helps me when she can. Our hectic schedule sometimes keeps us from spending the time required to have a “great” garden. A good garden requires a lot of work. Daily weeding and supervision is needed to keep critters and insects away and prevent weeds from taking over. This year I put up strands of red survey tape around my garden and that seemed to keep the deer away. I also use fake owls and a scare crow along with marigolds all around the perimeter to deter insects. Last year I did not do the work that I should have and my garden did not do very well. I was determined not to let that happen again this year. This year, by the 10th of May, I had my garden planted and most of the items were coming up. My little 40' x 50' raised garden seemed to be thriving. Squash was the first to arrive. We took a weekend and went to the beach and when we came back, my three squash plants seemed to be dying. Squash bugs had taken their toll. I was disappointed that we only got a few squashes before the plants died, but the zucchini plants seemed to be thriving. I took some seeds from a spaghetti squash I purchased from Food Lion and planted them in two hills just for the heck of it. They came up and are growing like crazy; they now cover the south corner of my little garden. So far we have gotten at least a dozen of these tasty squash from those two vines and more to come.

My cucumbers began coming in several weeks ago. I planted six hills of pickling cukes, but only four survived ... one I stepped on by mistake while pulling weeds and the other was stepped on by my dog Jasmine (she was helping)... but four vines survived and are doing well. I love cucumbers ... I could eat them every day. I prefer small pickling cukes, not over 4 inches in length. This year I have been getting between 4 and 8 every day from my four little vines... just enough to keep me happy. My green beans did exceptionally well too. I planted two 30 ft rows of half runners and about 15 ft of bush beans. So far, we have gotten at least three bushels to can and have given away almost that much more. I like to fix green beans in my wok, with fresh garlic, olive oil, and salt... they make a great addition to almost any meal. My tomatoes are coming in too. Right now our kitchen counter is covered in tomatoes in various stages of ripening. I have learned to pull them off the vines before they



get too ripe because squirrels will get them if I don't. The produce drawer in our fridge is full of zucchini and we have cantaloupes that are just beginning to ripen. I planted my okra from seed, and probably should have thinned them more because the stalks are too close together now, but still are producing as much as we can eat. My dad used to pull the leaves off below the okra pods when they were harvested. He said it made the stalks grow taller and produce longer. That seems to work. Soon all of these veggies will be gone. My cucumber vines are already starting to turn brown around the edges, so they won't be producing much longer. I will be glad when my friends ask me "How is your garden? Do you need any veggies?"

It won't be long before it will be time to pull up the old vines and plant new greens/broccoli and collards for the fall. That will be another story.

Here is a tasty treat that was told to me by my friend Roger Brown. If you are lucky enough to have an abundance of yellow squash, try this. Take a young "baby" squash, one that is only three to four inches long. Wash and slice in half. Place a chunk of real butter between the slices and lightly salt, then put into the microwave for 20 seconds. Yum!

Recipe

Canning Tomatoes

Take ripe garden tomatoes (its OK to use some semi ripe as well) and wash. Remove any bad places and stems. Also trim away any spots. Don't try to peel the tomatoes, just cut and place in large metal bowl.

Boil a pot of water and pour over tomatoes, make sure to cover all of them with the boiling water. Let sit until cool, then remove the skin. The skins should peel right off.

--Slice and pack into jars. I prefer the wide mouth quart jars. Be sure to push down and pack tight, then drain off excess water and juice. (Once you heat the jars, the water will begin to separate. Tomatoes are basically 90% water.)

--After the jars are packed tight, then add small amount of salt/sugar, but not necessary. I usually use 2/3 teaspoon of salt and ½ teaspoon of white sugar to each quart jar.

--Put sealed jars into large pot and fill ½ with water and bring to a boil. Be sure to wash and sterilize your jars before you add the tomatoes.

--Hold the boil for 3 – 5 minutes. It is best to have a lid over the top of the pot when boiling. Let cool and the lids should seal with a pop. If you don't hear that "pop" sound that indicates the jars are sealed, then you have some tomatoes to use for tomorrow's soup. This method of canning is quick and easy, and is a good way to preserve them for soups and chili through the winter season.

--Remember, not necessary to "cook" tomatoes. Under pressure and heat, they will release a lot of water. It is best to pack raw, force out the water, then heat to seal jars.

*From the Reluctant Bachelor Cookbook



Being a beekeeper is a rewarding job. Honeybees are fascinating creatures and their social structure is much more complex than some can imagine.

The female honeybee has many roles in a working hive. She puts on the hat of a nurse bee when first born then grows into a guard bee by adolescence and finally becomes a forager bee that gathers nectar and pollen for the hive. A honeybee only lives six weeks and literally works herself to death.

The male honeybee only has one role in the hive and that is to mate. They are called Drones and mate with virgin queens in mid flight. The Drone has no stinger and they consume resources, that the worker bees provide, but offer no help. Come Fall the worker bees toss the Drones out of the hive in order to save their food stores for the winter.

The honeybees main job is to take care of their queen. There is only one queen per hive and they can live up to 5 years. The worker bees do everything from making the wax hexagon shaped comb to filling each cell in the comb with nectar and pollen, to fanning the nectar and turning it into honey, capping each cell for honey storage and young bees, to feeding the young, each other, and the queen. They are protectors of their hive and control the temperature of their home. Honeybees communicate with a waggle dance to let others know where to find food. They flap their wings to send signals to others for finding their way home to alerting of predators. They sting as a last resort to protect and pay the ultimate price in the process of certain death. They are fearless creatures and yet gentle at the same time.

Beekeepers grow to love these creatures and admire the work they do. Beekeepers are in awe of the social structure and can watch them for hours on end. The beekeeper learns from these creatures and just when they think they have it figured out, the honeybee has something else to teach them.

Being a beekeeper is not an easy job as the main thing for a beekeeper is to keep their bees alive and healthy. They check the hives regularly and act accordingly with food if needed, treatment for pests, separating large hives for more room, and always prepping for the next season. With many things against the honeybee, and the beekeeper, it can be a daunting task. When a hive is lost it can be devastating to the beekeeper. There are pests, pesticides, predators, and sometimes just bad beekeeping practices that can destroy a hive. Taking care of these creatures is definitely a job but most beekeepers enjoy spending time with their bees and doing everything they can to help them ensure their survival.

Beekeeping isn't for everyone but for those who do it, it is a fascinating and rewarding job!

But it's often said "if you enjoy what you do, you never work a day in your life."



Business Spotlight Sleepy Bee Worx



For this month's Business Spotlight we take a look into Sleepy Bee Worx. This shop is a perfect example of how a hobby can turn into a profitable small business. Christina Zink is a local beekeeper and the proud owner of Sleepy Bee Worx in Franklinville, NC, where she sells a wide variety of products such as bath bombs, candles, body butter, room sprays, and even products for your furry friends. One great product she makes is a Pad Defense that is great for protecting your pet's paws, ears, noses, and elbows! However, her specialty is in the many artisan soaps she produces. Each is crafted with unique designs, shapes, and scents. There's Au Naturelle, Black Raspberry Vanilla, Calming Confetti, Eucalyptus Spearmint, Creamy Orange, and Lavender, to name a few!

These great items don't make themselves, though. It all began in 2012 when her husband, Michael suffered an injury that kept him out of work. He decided to take on beekeeping as a hobby, much to Christina's dismay. But soon she fell in love with it. Fast forward a bit and she starts to get into soap making. After a year of trial and error, she perfected the recipe and process and is now running a small business with a beautifully crafted line of products, most of which are made as a result of their beekeeping.

Although the soap-making process can be quite extensive, Christina, however, says it is very rewarding to see the completed product.

When she finds the time, Christina says that she loves to sit and watch how the bees communicate and work together, such as when they gather outside of the hive and into clusters. This gathering of bees, she told me, is known as bearding, which helps the bees cool off and keeps the hive from getting too hot.

To support this small business, see their contact information below:

Christina Zink
336-953-4022
<https://www.sleepybeeworx.com/>
Facebook: @sleepybeeworxcom
Instagram: @sleepybeeworx



Bees "bearding."

Want to know more? Aside from their extensive product line, their website also offers interesting facts about beekeeping, soapmaking, honey, and candles.

The Southern Yellow Jacket

By WT Cox



I love doing yard work and spend a lot of time working my our yard, which consist of mowing, putting out mulch, weed eating, trimming shrubbery and the like. You have to enjoy having a nice, manicured yard because it is a lot of hard work.

Not only is the heat this time of year exhausting, here in the South, but we are also in a constant battle with wildlife. The deer love my fruit trees, and usually get more apples and peaches than I do. During rutting season, the bucks like to use my small fruit trees as scratching post for their antlers. Fire ants are also a menace. If left un-treated, red hills of aggressive little fire ants would dot my landscape, but I have learned to keep a bottle of acephate on my mower to sprinkle on the hills when I first seen signs of them. Moles and voles can also wreak havoc on a yard. The trick to keeping them away is to treat the yard in the spring for the grubs that they are seeking. This is not a sure cure, but it does help.

The most irritating and annoying critters that we have to deal with are the vicious Yellow Jacket. This time of year these little devils seem to be everywhere. These small wasps are not only annoying, but their stings can also be very painful. My mother was putting out some pine bark nuggets along her drive a few days ago and inadvertently laid a bag directly on top of a nest of yellow jackets. Before she knew what was happening, she was stung over 40 times.

While the sting of a yellow jacket is painful enough to earn my respect, if your are allegoric to bee stings like my mother is, they can be deadly. Within a few seconds, she began to swell and lose conscience. It was nothing short of a miracle that she was able to call for help and was rushed to get medical help. That many stings could have easily caused death if not treated quickly.

Yellow Jackets are vicious little critters. They are considered beneficial insects because they feed their young on insects that would otherwise damage crops and ornamental plants in your garden. They can also feed on house fly and blow fly larva. All this is great, but to me, they are just a pest. I was mowing my yard a couple weeks and got popped in the back of the neck by one. It felt like someone had hit me with a baseball bat. I can only imagine what my 89-year-old mother must have went through when she got stung so many times.



A yellow jacket will sting you seemingly for no reason. While enjoying a picnic or meal outdoors, they will fight you for your food and refuse to leave you alone. Yellow Jackets are basically the assholes of the wasp family. They live in very well camouflaged holes in the ground, usually in flower beds or around trees and shrubbery, just waiting for a reason to attack. There can be thousands of them underground and you never see them until you inadvertently stumble onto their liar... then it is "run for your life." If you just stand there as swat them, they will cover you up with stings in a few seconds.

The best cure for these little devils is gasoline... I am not a fan.

(336) 824-4488

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Tea Talk
When Tea Leaves Talk
by Mary Murkin

Gather 'round and ye shall see, many answers in the leaves of your tea. Tea leaf reading is guaranteed to draw a crowd at any restaurant, tea house or neighborhood party. This is a relatively easy, equally light-hearted and very accessible way of gazing into the future. The leaves can speak for others or for the reader.

Reading loose tea leaves is an ancient practice of interpreting patterns made by the leaves in the bottom of your tea cup. The first evidence of tea leaf reading in the western world was in medieval Europe. The heyday of tea leaf reading occurred during Victorian times. The Victorian Era was that period in history when Queen Victoria reigned over the British Empire from 1837 to 1901. This was a period of great peace and prosperity for Britain.

Tea leaf reading took a real nose dive after the invention of the tea bag in 1908. Other forms of entertainment—television, DVDs, computers, internet-- also began to push this pastime to the background. HOWEVER, tea leaf reading is beginning to make a comeback! There is a renewed popularity of nostalgic times gone by.

People are rediscovering taking time to enjoy a cup of tea, visit with a friend, share ideas of their thoughts, dreams or worries and wonder what the future might hold for them. Tea leaf divination can be done after one has finished their cup of tea and talked about what is on their mind. The tea leaves can tell a story. One must remember that tea leaf reading is a subtle blend of mysticism, imagination, intuition, and story-telling. A good tea leaf reader takes many things into account when preparing to read tea leaves for another person. The main things they focus on are the interests or curiosities of the client who is having a reading. For the most part, tea leaf reading is considered a form of entertainment. One would not base any serious decisions on what the tea leaves had to say. So, to see what the leaves have to show, first pour your cup of tea, and then BOTTOMS UP!

Mary Murkin is the owner of Carriage House Tea which is sold at Brightside Gallery, 170 Worth Street, Asheboro, NC. Contact her at: carriagehousetea@gmail.com.



Recipes

Submitted by Mary Cox

Vidalia Onion Dip

Ingredients:

2 large Vidalia Onions, chopped
3 medium cucumbers, chopped
1 cup sour cream
1 cup plain yogurt
1 table spoon chopped dill
Salt & pepper

Put onion and cucumbers in a medium bowl and then combine add sour cream, yogurt and dill. Salt and Pepper to taste.

Cover and refrigerate for at least 2 hours. Serve with your favorite crackers or chips.

Keep refrigerated.



Fresh Peach Cobbler

Ingredients:

6 table spoon melted Butter
 $\frac{3}{4}$ cup Sugar
 $\frac{3}{4}$ cup Flour
1 teaspoon Baking Powder
 $\frac{1}{2}$ teaspoon Salt
 $\frac{3}{4}$ Cup whole milk
 $\frac{1}{2}$ table spoon vanilla flavoring
2 cups sliced peaches (sweetened to taste)
1 oz fresh lemon juice

Pre-heat oven to 400 degrees. Pour melted butter into baking dish.

Combine sugar, flour, baking powder, salt mild and vanilla flavoring to make a batter

Pour batter into baking dish over the butter, do not stir.
Combine peaches & lemon juice and pour over batter. Do not stir.

Place in over and bake at 400 degrees for 35 to 40 minutes, or until golden brown.

Baked Chicken Breast

Ingredients:

4 large chicken breast, (de boned)
4 bacon slices
1 can chipped beef
1 can cream of mushroom
1 cup sour cream

Grease baking dish.

Cover the bottom of the dish with chipped beef.

Half each chicken breast and wrap with a slice of bacon, then place on top of the chipped beef.

Mix the cream of mushroom and sour cream, then pour over chicken.

Cover and bake for 2 hours at 275 degrees

Nothing means Everything

by Lamar Howell

Nothing left to say

No one to impress

No fancy prayer to pray

or store to window dress

No arguments to make

or promises to claim

No property to stake

No stamping with His name

I'm surrendered here upon His open sea

Adrift in currents of His sovereignty

Yet tethered to the cosmic timeless One

He is the be-all and end-all' to me

Joke of the Day: What do you call a bee that works for the government?

A pollentician.

Joke of the Day: What kind of bee can't make up its mind?

A maybe.

Joke of the Day: After finishing our Chinese food, my husband and I cracked open our fortune cookies.

Mine read, "Be quiet for a little while."

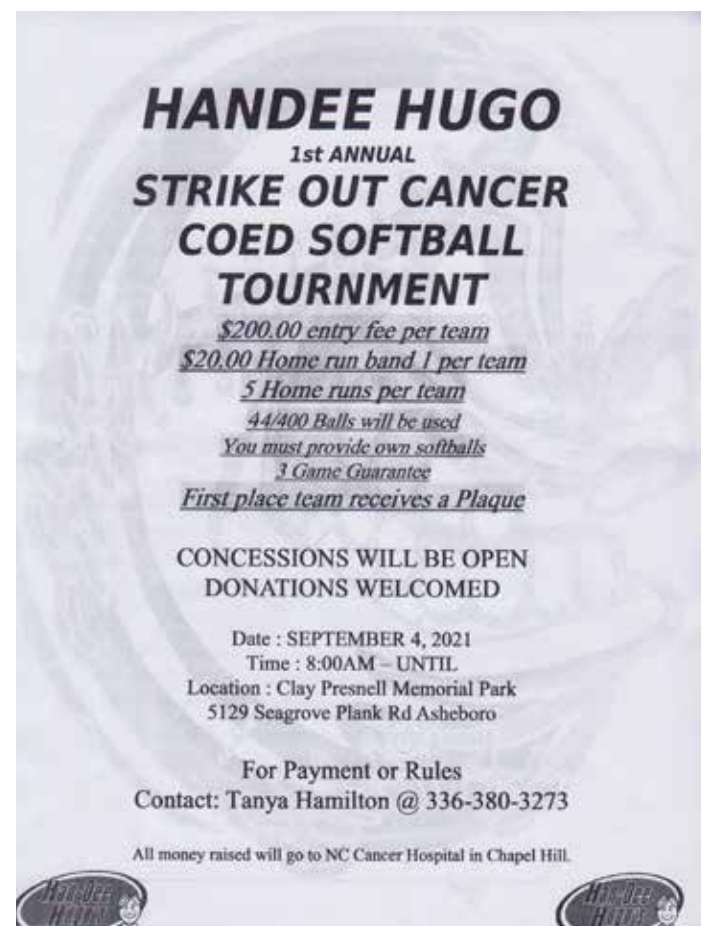
His read, "Talk while you have a chance."

Some Fun Facts on Bees

Did you know there are over 10,000 beekeepers in the state and about 1,200 of them belong to the N. C. State Beekeepers Association? In addition, the NCSBA has beekeeping chapters in most of the N. C. counties.

In a typical year, North Carolina's beekeepers (with a little help from their bees) produce between 5 and 6 million pounds of honey with a value of approximately \$10 million dollars. In addition, they also produce over 120,000 pounds of beeswax. But that is only part of the story. Honey bees also contribute another \$70 million-plus to the state's agricultural economy through the pollination of such crops like apples, blueberries, cucumbers, and other vine crops.

Many of our fruit and vegetable crops such as apples, blueberries, cucumber, melons, pumpkins, squash, strawberries, and watermelons show increases in yield and quality from honey bee pollination. In addition, a sizeable portion of the diet of North Carolina's wildlife (birds, squirrels, bears, etc.) feeds on bee-pollinated plants.



OBITUARIES

Courtesy of Loflin Funeral Home and Cremation Service of Ramseur.

We at the Randolph Bulletin send out our thoughts and prayers to the families who recently lost loved ones.

Michael Garner

Michael Allen Garner, 53, of Ramseur, died Saturday, July 31, 2021 at Wake Forest University Baptist Medical Center in Winston Salem.

Linda Wall

Linda Smith Wall, 64, of Ramseur, died Monday, July 26, 2021 at her residence.

James Kiser

James Clifton "J.C." Kiser, 91, of Seagrove, died Saturday, July 24, 2021 at his residence.

Harry Griest

Harry Edward Griest, 81, of Ramseur, died Friday, July 23, 2021 at Randolph Hospice House in Asheboro.

James "Cassidy" York

James "Cassidy" York, 42, of Asheboro, died Tuesday, July 20, 2021 at his residence.

Mickey Lineberry

Mickey Gene Lineberry, 68, of Siler City, died Saturday, July 17, 2021 at Randolph Hospice House in Asheboro.

James Lanier

James Herbert Lanier, 75, of Bennett, died Sunday, July 11, 2021 at his residence.

Jessica Milliner

Jessica Lea Milliner, 36, of Asheboro, died Saturday, July 10, 2021 at Randolph Health in Asheboro.

Charles Lenwood Springle Jr.

Charles Lenwood Springle, Jr., 76, of Ramseur, went to be with the Lord Saturday, July 10, 2021 at Randolph Hospice House in Asheboro.

Evelyn Caviness

Faye Evelyn Comer Caviness, 95, of Robbins, went to be with Jesus on Friday, July 9, 2021 at FirstHealth Moore Regional Hospital in Pinehurst.

Peggy Threadgill

Peggy Staley Threadgill, 69, of Ramseur, died Thursday, July 8, 2021 at Siler City Center.

Edgar Epperson Jr.

Edgar Lee Epperson, Jr., 80, of West End, died Wednesday, July 7, 2021 at Seven Lakes Assisted Living & Memory Care in West End.

Amanda Reeder

Amanda Dawn Reeder, 33, of Franklinville, died Sunday, July 4, 2021 at Carolina East Medical Center in New Bern.



If you would like more information about our obituaries, please email us at info@randolphbulletin.com or call at 336-824-4488.

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Options are available if you would like to have a picture and/or longer obituaries.

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REAL ESTATE

Building Lot/\$25,000.00: Inside Ramseur City Limits. Lot #9, Parksfield Sub-Division. Paved Street, City Amenities, 1.219 Acres, Wooded. In Cul-de-sac. along Parksfield Trail. Water & Sewer Tap grandfathered at only \$100. Call 336-824-8646 or 336-633-1008

Building Lot/\$24,000.00: Inside Ramseur City Limits. Lot #12, Parksfield Sub-Division. Paved Street, City Amenities, 1.072 Acres, Wooded. Appx 220 ft road footage along Reed Creek Court. Water & Sewer Tap grandfathered at only \$100. Call 336-824-8646 or 336-633-1008

Building Lot/\$24,500.00: Inside Ramseur City Limits. Lot #13, Parksfield Sub-Division. Paved Street, City Amenities, 1.107 Acres, Wooded. Appx 200 ft road footage along Reed Creek Court. Water & Sewer Tap grandfathered at only \$100. Call 336-824-8646 or 336-633-1008

Building Lot/\$25,500.00: Inside Ramseur City Limits. Lot #17, Parksfield Sub-Division. Paved Street, City Amenities, 1.256 Acres, Wooded. Large footage along Reed Creek Court and Reed Creek. Water & Sewer Tap grandfathered at only \$100. Call 336-824-8646 or 336-633-1008

8.4 Acre Lot/\$48,000: FSBO. Erect/Coleridge area. Existing 42' x 500' poultry house good for agriculture or storage. 2 Wells. Easy access paved road frontage. Small amount of timber. Text: (336)588-3718

AUTOMOBILES

1979 MGB for sale. Good condition, partially restored. Burgundy Color with tan top, new tires and starter. This issue was the last year they were imported to the US. Contact WT Cox at 336-824-8646. Call for appointment if interested. \$7500.00

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As you may know, the bulk of our support comes from local businesses advertising in our paper. Those ads are seen by over 5500+ households in Eastern Randolph County on a monthly basis. We offer our paper ABSOLUTELY FREE to everyone in Ramseur, Coleridge, and Franklinville. To continue to offer this paper we ask that you support us with your Classifieds, Advertisements, or Donations so we can continue to provide the Randolph Bulletin. Contact us at info@randolphbulletin.com, or stop by our office in the Zack White Leather building at 809 Moffitt Street, Ramseur. Our phone number is 336-824-4488.

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Thursdays at RamsuerLib on Facebook:

The 2021 Summer Learning Program Tails and Tales is open to children of all ages with online programs offered throughout the Randolph County Public Library System. Incentives for Reading will be offered. If you would like to formally register your child as a summer reader, please call the Ramseur Public Library at 336-824-2232. Program is every Thursdays at 10:30am. Link is available on their Facebook page.

Community Annoucements:

The Ramseur Community Museum reopened in June for the first time since February, 2020. We hope visitors will come visit us and learn some Ramseur history. Our normal opening dates are the fourth weekend each month. It is always on the fourth Saturday weekend.

However, we are opening the museum on the day of the Back to School Bash. Our hours will be from 10 am to 4 pm on Saturday, August 21, 2021. We will also be open on Sunday, August 22, 2021 from 2 to 4 pm. As you enjoy the events for this fun-filled day, come by the museum and check out the exhibits. Our volunteers will be happy to answer any questions or explain the exhibits.

Visits to the museum are free. Arrangements may be made to tour the museum at times other than the regular hours by calling 879-3673.

Emily Johnson
PO Box 278
Ramseur, NC 27316
336-879-3673
vecjohnson@aol.com

Jordan's Closet

Jordan's closet i open on the 1st and 3rd Tuesdays at 5-7pm of each month. Jordan's Closet will also be open during Back to School Bash.

Back to School Bash Downtown Ramseur

August 21, 10am-1pm

Back to School Bash formerly known as Free Haircut Day will celebrate its sixth year on August 21, 2021 from 10am - 1pm. Free haircut day is designed to be a free fun-filled day for the kids – grades k-12 before they start a new school year. Our goal is to help them get ready for classes. The book bag, school supplies, haircut, and food are all free for kids in grades K-12. Jordan's Clothing Closet, offering free clothes, will also be open during this time.

Jordan Memorial UMC and the community would be grateful for your help and support for this wonderful event. Our plan is to celebrate once again with the street festival with needed modifications for COVID19. Book bags, school supplies, free haircut and free food will be available along with lots of fun activities!

Please consider volunteering or making a financial donation to support this mission project. One hundred percent of the donations received go will help make this event successful. We appreciate your help and support.

Ramseur Food Pantry

Here to Serve the Citizen of Ramseur and surrounding area. We are located on the back side of the Ramseur Town Hall 724 Liberty Street. Open Monday, Wednesday and Friday from 11 AM till 1 PM And on Tuesday evening from 5 PM till 7 PM.
Phone : 336-824-8045



Health Screenings
School Supplies
Children Activities
Cotton Candy
Sno Cones
Hot Dogs

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SATURDAY AUGUST 21, 2021
10AM - 1PM

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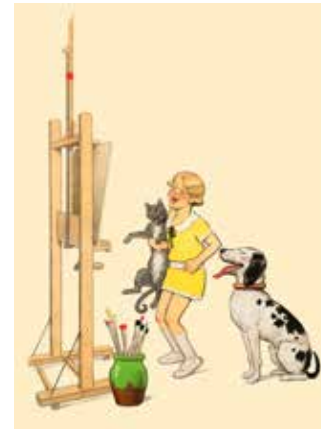
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We want to see your kids' arts and crafts! Submit them to info@randolphbulletin.com, and they may be shown in future Randolph Bulletin issues.



BACK TO SCHOOL
GET TO KNOW YOUR NEIGHBOR
HOT DOG COOKOUT

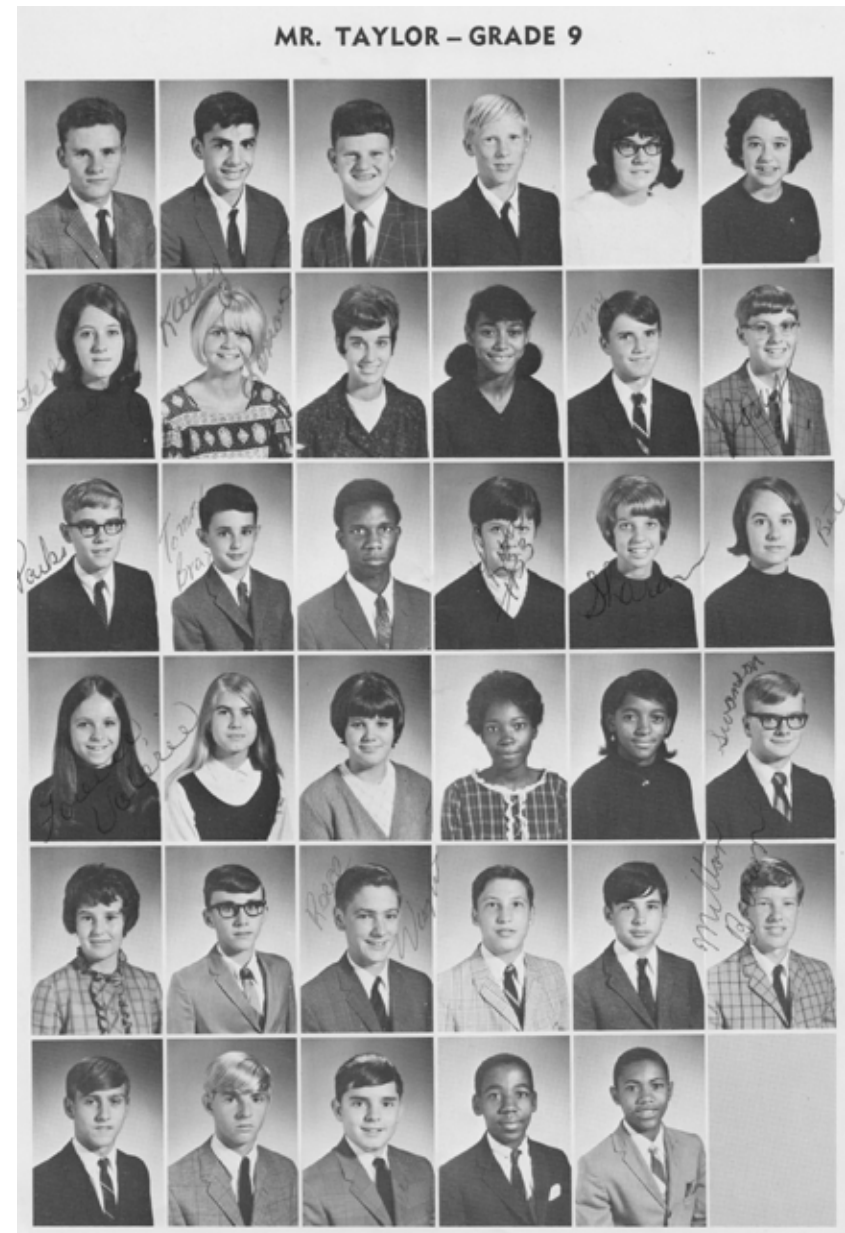
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440 Academy Street

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336.460.4508
336.824.4210
336.460.8739

HOT DOGS! YUMMY!!



Take a look at the Ninth graders of 1969 Ramseur Jr. High. Do you recognize yourself or others?

Do you own any classbooks? How about old photos? We're always looking to share blasts from the past! Scan and email them to info@randolphbulletin.com with a description and we'll be happy to share. Or bring them to Zack White Leather and we'll be happy to scan them for you.

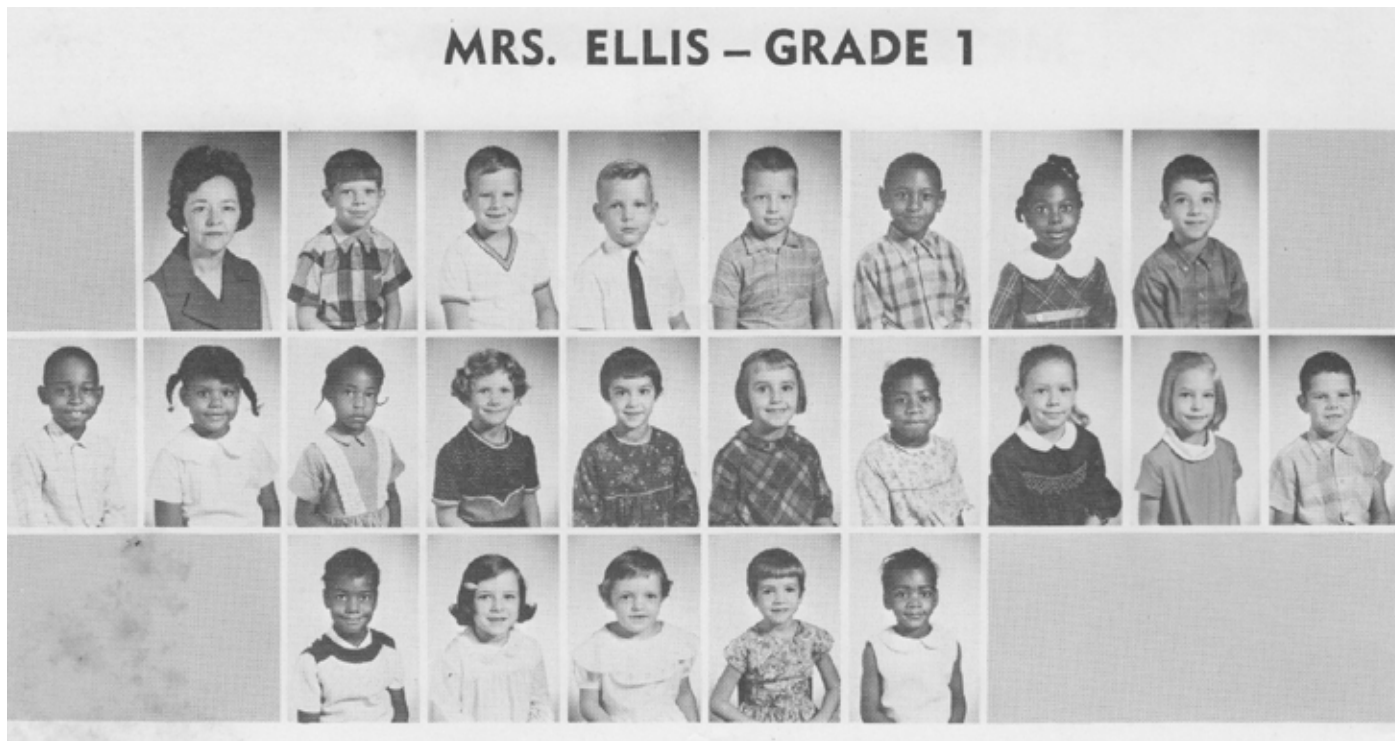
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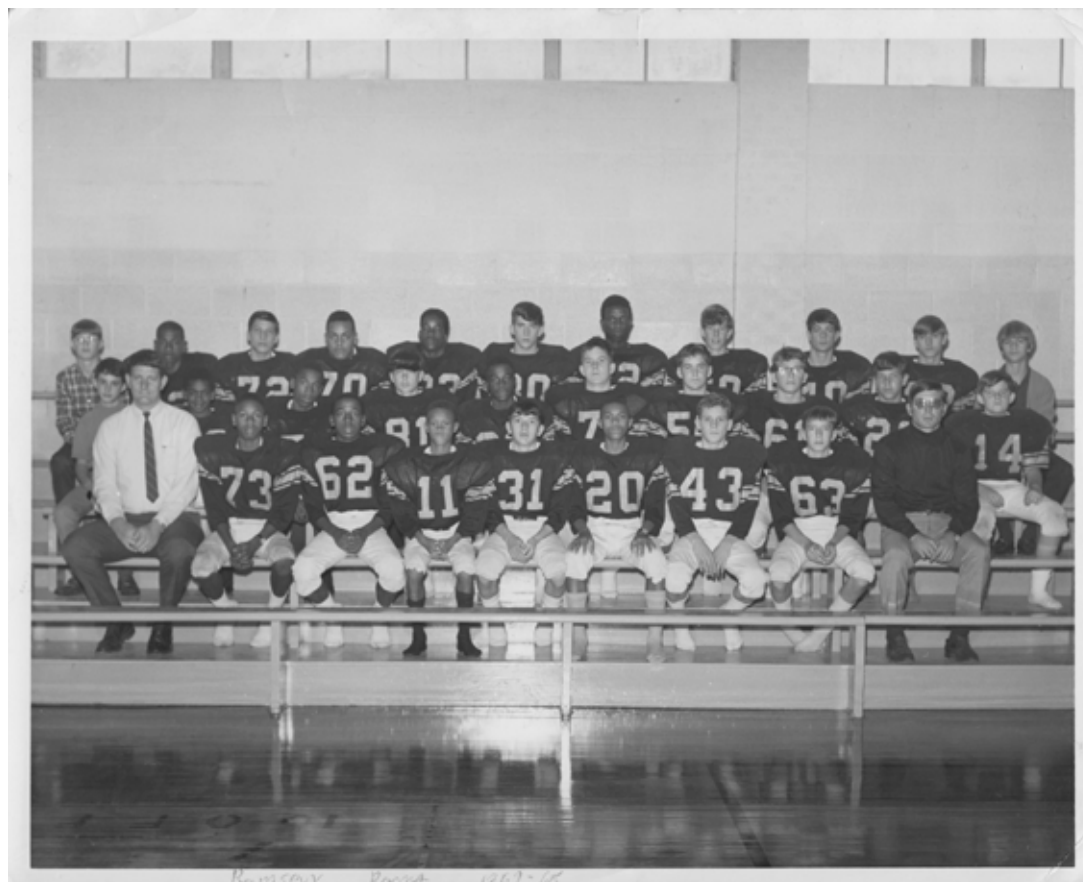
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1969 1st grade class.



1967 - 1968 Ramseur JV Junior Highschool Football Team



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