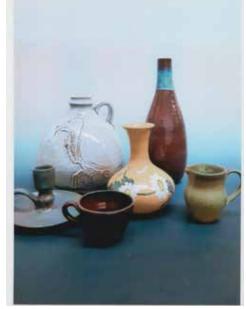
SEPTEMBER, 2021 VOLUME 2, ISSUE 9

Randolph Bulletin





We're learning more about the Pottery Highway in this months issue, plus taking a look at a rare 1944 Ramsonian.



Hightlights in This Issue

page 2-4	The Pottery Capital of NC (con't)
page 5-7	The Greatest Generation
page 8-9	Swimsuit Dilemma
page 10	Tea Talk
page 11-12	Recipes
page 13	Obituaries
page 14	Classifieds
page 15-17	Community Announcements



Next Deadline: September 28th Next Print Date: October 1st

September 2021 • VOLUME 2 ISSUE 9

POSTAL CUSTOMER

PRSRT STD
US POSTAGE PAID
WINSTON-SALEM, NC
PERMIT NO.319

DATED NEWS - POSTMASTER PLEASE DELIVER By 9/03 The Randolph Bulletin PO Box 315 Ramseur, NC 27316

NC 22: The Pottery Capitol of North Carolina's Past

This is our second issue on Pottery in Randolph County, "NC Highway 22, the first "Potter's Highway". Renowned potter and historian Robert (Bob) Armfield highlights some of the most distinguished potteries from on and around NC Hwy 22 from Coleridge to New Salem. Before Seagrove and NC705 became famous for the pottery shops from that area, there was NC 22. The history of pottery, clay fields and earthenware that thrived along this historic highway date as far back and the late 1600's. Our first issue dealt with the pottery families from Coleridge up to Ramseur. In this issue, Bob goes into detail about some of Ramseur and Franklinville potteries as well as sites across the Ramseur Brooklyn Bridge. Next issue will examine potteries through Grays Chapel, Red Cross and up to New Salem.

My former boss Walter Auman, told me that old beer joints made good pottery shops. The building where Seagrove Pottery and Oakland Pottery started was originally beer joints. Later, our shop became the Hilltop Grocery and eventually, a personal dwelling.

When we opened the pottery in November 1977 many people were curious and wanted to tell me of their connections to the pottery business. Looking back, it seems funny to remember three that were close to the shop, just down the Old Siler City Road before you get to the creek.

Behind the shop, Mr. and Mrs. Richard Poindexter lived. Mr. Poindexter was a frequent visitor and fellow craftsman, his medium being wood. The first story that I treasure came from his daughter Evelyn, who made me aware that her husband was the grandson of potter J. Pascal Marable. We will look at Marable more closely when we get near Cedar Falls.

Ruth McKinnon became a frequent customer and I found out shortly that she was Mrs. Auman's first cousin. Ruth's father was Clarence Cole. Cole was a mover and shaker in the early art pottery movement. Cole died young and will be remembered for his accomplishments with transition glazes, especially chrome red and ferruginous washed salt glaze. He also built the first horizontal pug mill, using an auger blade and the transmission of his Dodge truck.



This was the first firing of our groundhog kiln. My help Reed Creek PO NC. consisted of my mother, Sarah Armfield, and our son John, who loves to pose for the camera. Ramseur has its own



Clarence Cole holding his daughter, Francis Cole Luck in front of the Ruffin Cole homeplace.

My third visitor was Junior Staley. After I began building my groundhog kiln, Junior became interested in being a brick mason and son of a potter. I had met his father, the Reverend Audy Staley, a former potter, that Mrs. Auman had found alive during some of her research. Junior gave me one of his trowels that I greatly value and

will use as I now tear down the old kiln to rebuild it.

Closer to Ramseur my attention has been drawn to a potter named W .T. Hutson on whom I still have limited information. Terry Zug in his book Turners and Burners. gives Hutson's birth date as circa 1852 with no death date given. His work was extremely well-turned utilitarian stoneware and stamped W. Hutson/

Ramseur has its own Brooklyn Bridge. After crossing the bridge, the road split. Follow the left towards "The Ridge" and Andrew Jackson (raven's shop could

have been found. Here he made salt glazed utilitarian stoneware. In the 1970s Mrs. Auman stated that the walls and part of the chimney of (raven's groundhog kiln remained standing).

(336) 824-4488

www.randolphbulletin.com

info@randolphbulletin.com

If you had taken the right fork and gone to the end of Brooklyn Ave. turned right, and right again you would have been in the driveway of Archie and Yvonne Teague. Archie was the son of one of the most talented potters of the twentieth century, James Goodwin Teague. Archie learned from his father and uncle and turned pottery for C.C. Cole and later J.B. Cole where Yvonne also worked. Here Nell Cole Graves would pay him by the hour instead of by the piece for some very difficult shapes.

In 1967 Archie, Yvonne, and Yvonne's father, Homer Hancock opened the H&T Pottery on Mack Rd. in Asheboro. The shop remained open until 1972 when economic conditions contributed to the closing of a number of smaller pottery shops. Archie and Yvonne made many eye-pleasing shapes and developed a palette of unleaded glazes with the help of Baxter Mackenzie.

For the next twenty-five years, Archie spent his working hours at the Asheboro Fire Department, but his mind never stopped thinking about what he was going to do after he retired. I met Archie in the 1980s through a mutual friend, Roger Hicks, who Archie worked with at the fire department. Mrs. Auman had told me so much about Teague that he was already my "hero" before we ever met.

One Saturday when I was having a great deal of difficulty with the arch of my kiln Roger told Archie I was stuck and he appeared and helped me in laying out the arch. He did this with a large piece of cardboard in the parking lot of the shop. He then educated me on how to build the arch. I began

building the arch and expected to see Teague come to check on my progress and see if I was doing things correctly. I felt abandoned. Later, I found out from Roger that Archie was checking my progress daily. Ever being the teacher, he made sure I doing everything correctly and only correcting when necessary.

Assorted pieces of Archie and Yvonne league's. The candleholder was one of the sixty that I thought might shut down the shop. They sold so fast I had to buy this example back.

As retirement neared Archie again made one of his appearances and said he would like to begin making pottery again. I asked if he would consider making pottery for our shop. He said he would think about it. The next day he had off he came by the shop



Archie Teague and myself at the Festival for the Eno. We were paid to do a question-and-answer session with a moderator. I think Betty Jo and Yvonne were the only ones that listened.

and made fifteen pitchers. We agreed on a price of a dollar apiece. The next day off, Archie said he wanted to see what he "could do." In an hour he made sixty candleholders. That added up to sixty dollars an hour. 1 wondered if I had just gone broke? Things sold quickly and I should never have worried. A little later Yvonne began making pottery for the shop also. When Archie came to the shop, I had become complacent with my work. He realized this and challenged me to improve. He would make a new shape. I would make at it, and he would say push that shape as far into space as you can before it falls, remember you can have a piece of great beauty or it could fall. What would you be happiest with?

Good things began to come to an end and the Teague's first built a wood fired kiln and shop on their pottery here in Ramseur. We would often hear Archie's truck before we saw it on Saturday mornings. He would pull in the parking lot of the shop and would sell his ware to before they could get into the shop. Good naturedly, he and Betty Jo would get into a shouting match with each other.

Archie had land on Hwy 705 where his grandfather had made pottery in a section called Longleaf. Here he built his shop and a wood fired kiln. Here also, he helped develop the careers of many upcoming potters. Sadly, Archie and Yvonne left us

too early. We have our cherished memories of them and the pottery that helps to brighten our world.

Another extension of a well-known pottery family in Ramseur could be found on Highway 64. Juanita Luther was the granddaughter of Seagrove area potter Henry Chrisco who made utilitarian ware until the late 1930s. Juanita proudly displayed a picture of Henry in front of his shop looking at a firing of churns, crocks, and jugs. After his death, Chrisco's shop was given to the Smithsonian Institution for display there.



Chris, you owe me big time for using this picture.

Juanita, her husband Horace, and son Chris (we adopted Chris as our "fourth son") all learned to turn pottery. Juanita tended to gravitate to smaller items such as miniature tea sets. Horace was a good turner but his lifelong interest in mechanics helped him design a rheostatic powered pottery wheel. When Horace died, I needed to pass the sad news to fellow potter Faye Baker in Seattle, Washington. She was saddened by his death but said she remembered Horace daily, when she worked on the wheel, he made for her.

Our "son" Chris spent many hours learning to fire wood kilns, turning, and trying to perfect the whole pottery-making process. Today he owns Chris Luther Pottery on the Jugtown Rd. near Seagrove. Chris has developed his own style of pottery with traditional influences like his grandfather and Archie Teague.

Now, close to fifty years ago Betty Jo and I met a leather craftsman at a show. We found out he was from Ramseur and his name was Tim Cox. Tim showed an interest in pottery. Over

the years he has developed that interest and makes pottery in his basement. When you enter Zack White Leather, take a look at his pottery on the front wall.

To end this month's journey, we travel across Highway 64 and travel toward Franklinville where would have found the pottery of another Craven with a most distinguished name. Emory John Vandervere Craven (1826-1910) was a contemporary of John Anderson (raven's sons that we have previously looked at. His salt. - glazed ware was extremely well turned and well glazed. His ware was stamped, E JV Craven. During the War Between the States, Craven served in the Confederate Navy.



Juanita Luther and I collaborated on this plate.



Pottery by W.T. Cox that can be found at Zack White Leather Co.

Next Month, Franklinville and beyond.



4-gallon churn by Henry Chrisco which I found in a local antique shop.



J.B. Cole pottery bottle. This is a piece that Archie was paid for by the hour instead of the piece.

The Greatest Generation

By WT Cox

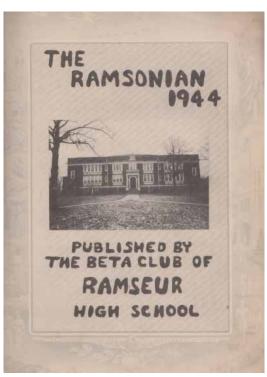
Do you remember when you were 17 years old? What were your ambitions? What were your goals in life? The current generation has so many opportunities before them that it is hard to plan for just one goal, and many seem confused and unsure as to what path they should take in life. Technology has created countless opportunities that were un-imagined a couple generations ago. Today, the world seems to be in constant state of turmoil, but compared to the world of the 1940's, our time is still very calm. We have the security of living in a "free" country with amenities that our parents could not have imagined. Today, we have comforts like air conditioning and cell phones, provisions like social security, food stamps, government assistance, health care and the availability of food and services that seem to be unlimited. Today' generation certainly have a lot of options open to them for the future. BUT, if you listened to some of the comments expressed in the media and on social networks today, you would think we were living in a different time. Drugs, crime and suicide seem to be rampant. People not willing to work and relying on government assistance seems to be more evident today. With all



1944 Seniors

of the benefits that today's society has to offer, many still find reason to be depressed and many more find reasons to discredit and demonize our country and the future it offers. I think it would do people good to reflect on the goals and aspirations of past generations.

If you go back 75 years, the whole world was in turmoil. People were being slaughtered on a massive scale, and money was very hard to come by. Basic everyday items were in short supply. The world was at war. You had to process a card and



stamps to purchase basic necessities such as gasoline, and then only a couple gallons at a time. Food was hard to find... there were no fast food restaurants and no large supermarkets to purchase groceries from, only smaller, family owned stores. You hard time finding sugar, flour and basic items for sale. There were no new cars on the market because everything was geared towards the war effort. If you needed tires for your old car, you either patched the ones you had or ran on re-caps if you were lucky enough to find them. Even the clothes you wore were rationed. I am told that designers eliminated the popular "cuffs" in pants and shirts in order to save on material that could be used for the war effort. People worked on the farm or in jobs for long hours just to make ends meet.

A couple weeks ago, a lady who is a fan of the Randolph Bulletin dropped off one of her old annuals... a 1944 Ramsonian Yearbook. As I fingered my way through the worn pages of that book, I was struck by the optimism and enthusiasm of the students from that era. I grew up in the Viet Nam era, and I remember classmates receiving their lottery numbers. At that time, the lottery system was designed to compel boys of draft age to military service. I remember some boys getting low numbers... 15 or 27. We all knew that as soon as they graduated, they were off to basic training. My lottery number was 327, and since the "draft" never got above 280, I was basically safe. I remember the tension and the fright that came from being compelled to fight a war that was uncertain at best.

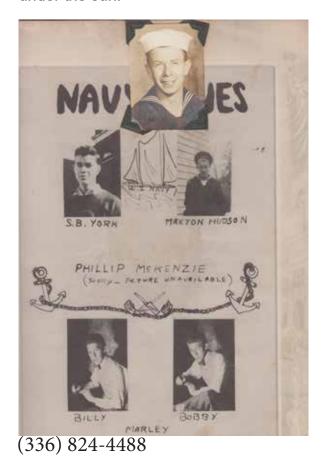
The generation that fought in WWII had a much different mindset. Most joined as soon as they were eligible. The "enemy" had attacked our country, and the evil that was the Nazi and Japanese Empire must be defeated if freedom was to prevail. Patriotism and Love of Country were good things. My father tried three times to enlist in the Army, but was turned down for flat feet... until he demanded to be put into the infantry to prove he could handle it.... That is where he was put. It was his patriotic duty to enlist and many of his cousins were already serving. Most of his friends had enlisted too; They did not wait to be drafted. Many were already on the battlefield and some had already given the ultimate sacrifice when my father finally got accepted.

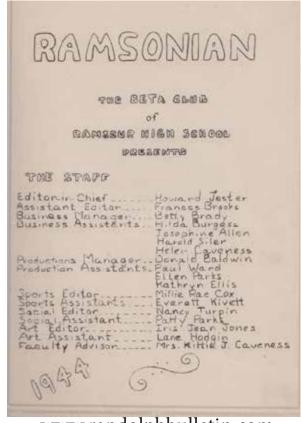
Imagine being a senior in high school during that time. Boys that you had played ball with the prior year were now fighting on some God-forsaken island or battlefield in Europe. When the 1944 Ramsonion was being put together, D Day was still months away. Victory was still very much in doubt. While the tide had turned in the Pacific, the Nazi regime still held most of Europe and the free world was in danger of collapsing. It was a very challenging time to be a teenager graduating from high school. While looking through the 1944 Ramsonian, I am amazed at the optimism that generation had for their future. Surely most, if not all of the junior and senior class knew of someone from their community that was serving in harm's way. Perhaps a classmate who has volunteered, or a relative. The ground war that accounted for most of the war's causalities was basically fought by teenagers. Boys 18, 19, and 20 years old would be storming the beaches of Normandy in just a few months, yet as you read their Class Prophecy, they were looking forward to careers, marriage, and raising families. The only indication of a War in the annual are the pictures of some classmates serving in the Navy and the patriotism expressed in the "Class Poem" with reference to the Purple Heart that is awarded to those wounded in battle.

A special thanks to Ms. Doris Burgess for lending us her 1944 Ramsonian.

Ecclesiastes 1:9

"The thing that hath been, it is that which shall be; and that which is done is that which shall be done: and there is no new thing under the sun."





The Beautiful Stars.

Are the emplems of dur land;

The Beautiful Heart

With the purple glow

Is an emblem of our men.

They love the life.

The beautiful life of the free;

The Purple Heart

Is a symbol of:

Wounded for Victory.

This beautiful heart.

The emblem of our men,

What they're fighting for:

Fighting forever to win.

NANCY TURPIN

Class Poet

CLASS POEM

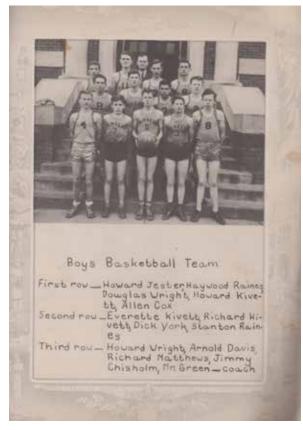
www.randolphbulletin.com

info@randolphbulletin.com

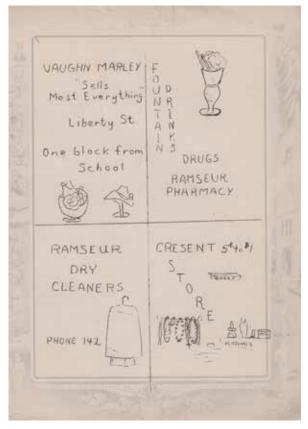












Swimsuit Dilemma

by Debra Vernon



I am blessed to have many friends and acquaintances to share this thing called "life". And there are two I know I can count on through thick or thin. We refer to ourselves as the "YaYa's" and we have a grand old time when we are in each other's company.

A couple of times each year, we try to schedule a road trip to spend some quality time together. Our quality time consists of eating, sleep, laugh and repeat. We do this over a span of one or several days. We have an upcoming beach trip planned for September, and no matter the weather, we WILL have fun when we go.

I have worn the same two swimsuits during our beach forays for several years. I do not use them much, so both are still in decent shape. But I thought perhaps I would procure another one, just so the YaYa's would not have to see the same old dull and boring ones of years past. Let it be known from this point forward that I am not a small woman. I am not even close to small/petite/slim or any other adjective indicating someone who wears a swimsuit well. I am a chunky chick, and big girls like me can encounter problems when it comes to finding a decent and suitable swimsuit. There are a few stores that cater to the "full figure" woman, and heaven knows I am quite full. So, I ventured forth one recent Saturday to see what the fashion world was offering up for beach attire.

The choices for those who are "normal size" offered up bright colors, cute ruffles/frills, along with one and two-piece options, in halter style, over-the-shoulder straps or tankinis. So cute! But then I passed on through to the chunky chick section. The colors there were not as bold, and although I would never subject the human race to seeing my various body parts dangling outside the confines of a bikini, it would be nice to at least see one on the rack. But all the choices were one piece or two pieces, with the bottom either a pair of shorts, or a skirt looking contraption.

After finding one somewhat pleasing to my eye, and in a size I thought compatible, I ventured to the fitting room. I was sternly warned by the attendant to not try it on without my underwear still firmly in place, and I assured her I would certainly adhere to that request. There were also signs in each fitting room to warn of the dangers of cootie contamination if I completely undressed to try on the bathing suit. Check and check on those two items – I moved on to the try-on.

I understand swimsuits must be made to fit the body closely and also withstand water/chlorine/sand. This often means they are made of a type of spandex material that has lots of give/stretch, and repels water well. However, this also means it takes monumental strength to get the thing on and then up over the body. I am amazed others in the fitting room did not call out to see if I was okay, as all the wheezing, groaning and the slap of elastic hitting fat had to have them wondering what in the world was going on in my little cubby.

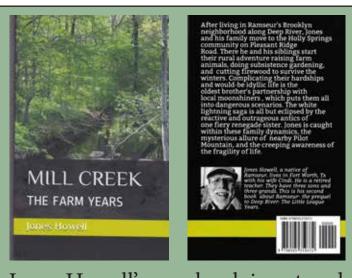
By the time I worked the one piece up and over my belly, I had perspiration dripping off me like sweat! No "glistening" for this

southern belle! And, I still had to corral the bosoms, capture them under the stretch spandex, and get the straps over my shoulder! This swimsuit did not have a built-in bra, so it was hard to discern if I had placed "the girls" correctly in the suit. But once I completed the task, nothing was hanging out, so I figured I was okay.

A look in the mirror let me know I was NOT okay, as this was not the most becoming look I had ever modeled. I could plainly see if someone approached me with a sharp object, and just lightly touched the fabric over my belly or butt, they would have suffered a debilitating injury from the quick release of the spandex which would whip outward from my space and into theirs. I also noticed my fat rolls had relocated to other parts of my body, mainly up or down, depending on their original location. My muffin top had traveled up to my neck area, while my lower abdomen excess was hugging my kneecaps. All that spandex was squishing me out of my regular proportions! And, probably most concerning, it was difficult to breathe. Breathing is extremely important to me, so I decided to look for another swimsuit. But first, I had to get this one off.

Remember all the sweating mentioned in putting on the swimsuit? Moisture such as that does not bode well for getting a very form-fitting outfit off your person. I took a deep breath (as much as was allowed by the "tougher than steel" elastic encompassing my chest), and proceeded to yank and pull from the top. As I worked my way down, I unleashed body parts that had been confined by the spandex, and they jiggled and wiggled themselves into blissful freedom as they proceeded to let gravity pull them back into their rightful place. I was also able to take a breath, which was quite beneficial. After wrangling around for a few more minutes, I was able to escape the swimsuit, and exited the fitting room with the offending garment in hand to be returned to the rack.

Rather than subject myself to another episode of "chunky chick aerobics", I decided the two swimsuits already in my possession were quite sufficient for my YaYa beach trip and did not seek out another one. I mean, they cover what is necessary and after my experience of shopping for a new one, I did not care if the two YaYa's were tired of looking at the old ones. I just wanted to be able to breathe and enjoy the hot tub, without being suffocated by my relocated muffin top.



Jones Howell's new book is out and available on Amazon.
https://www.amazon.com/MillCreek-Jones-Lamar-Howell/dp/
B096TJMWVF/



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.

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.

Zack White Leather 809A Moffitt St Ramseur 27316

Monday - Friday 8am - 5pm Saturday 8am - 1pm Sunday Closed.

Tea Talk

Yerba Mate (What is that?)

by Mary Murkin

What has the strength of coffee, the health benefits of tea, and the euphoria of chocolate all in one beverage? That would be Yerba mate (pronounced Yer-bah mah-tay)—naturally caffeinated and nourishing leaves of the South American rainforest holly tree. Tribes from South America have sipped Yerba mate for centuries. These rainforest people experienced effects of nourishment, focus and invigoration from drinking this infused drink.

Yerba mate is not technically tea, but rather it is an infusion. The drink "tea" is made from the leaves of an Asian shrub called Camellia senensis; whereas, the Yerba mate drink is made from the leaves of a South American shrub called llex paraguariensis. Since they are both prepared as an infusion of the leaves into the water, Yerba mate is typically found in fine tea stores. You can drink the Yerba mate infusion as a warm drink or a cold one. This is purely a matter of preference.

The nutritional value of the leaves of this rainforest mate tree is exceptional. The leaves contain 24 vitamins and minerals, 15 amino acids, and abundant antioxidants. It was back in 1964 that The Pasteur Institute and the Paris Scientific Society concluded "it is difficult to find a plant in any area of the world equal to mate in nutritional value" and that it contains "practically all of the vitamins necessary to sustain life." Pretty impressive, indeed!

The caffeine content in Yerba mate is somewhere between that of green tea and coffee. However, unlike tea, Yerba mate has a very low tannin content which allows it to be strong like coffee without becoming extremely bitter. It is also proven that Yerba mate is not oily and acid forming, unlike coffee, therefore it is less likely to cause jitters and stomach acid.

High quality Yerba mate is shade-grown, which allows it to deliver more flavor and medicinal and nutritional properties. Enjoying Yerba mate is generally an acquired taste. The drink will have a somewhat earthy, grassy flavor. You make it with warm water, and not boiling water, as that would release bitter tannins into the water. To ease you into acquiring the taste for Yerba mate, you may add a little sugar, honey, milk, lemon, herbs, syrups, liqueurs, or fruit juices. Yerba mate is one of the healthiest drinks you'll ever raise to your lips. Bottom's 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.



WORLD'S FINEST

recipes

Chinese Pepper Steak Stir Fry

Stir fry recipes are always fun to make. They are a good way to experiment with your favorite veggies to create great-tasting dishes that are as fun to make as they are enjoyable to eat.

This recipe serves 4-6.

Ingredients:

- --1 ½ lb Round Steak cut into thin strips appx ¼" thick
- --2 tablespoon olive oil
- --salt to taste
- --1 medium-size green (sweet) pepper cut into strips
- --1 sweet onion, sliced and course chopped
- -- 2 tablespoon soy sauce
- -- 1 tablespoon corn starch
- --3 tablespoons water (you may need to add a little more water during the cooking process)
- -- 1 tablespoon cooking sherry
- --couple cloves of garlic, finely chopped (you can use a pinch of garlic powder, or a teaspoon of garlic salt if you do not have fresh garlic)
- --1/4 teaspoon ground ginger
- -- l large (or 2 small) tomatoes cut into small wedges
- --1/2 teaspoon of red pepper flakes (or a couple of fresh chili peppers if you have them). This is optional. For me, I like a little "heat" to almost all my dishes.
- --pinch of black pepper
- -- 1 tablespoon real butter

This is a two-step process. My pan of choice is a cast iron wok. I use a large canner lid as a cover but a sheet of heavy aluminum foil will work just as well.

Heat up the wok and add cooking oil (olive oil), then brown the meat in the hot oil. Add a pinch of salt and black pepper. Also, 1 tablespoon of soy sauce while browning. Then remove the meat to a plate and combine the veggies into the wok.

Add Green Pepper, Onion, Tomato, garlic, pepper, and the other tablespoon of soy sauce. Add ginger and sherry to the mixture, little water, and salt & black pepper. Toss in the butter, stir and cover at low heat for about 15 minutes. Then combine the meat into the wok with the veggies and add the other tablespoon of soy sauce. Mix the corn starch with water and stir until dissolved and pour over the mixture. Remember, you have already cooked the meat, so you are now just cooking the veggies. The combination of meat and veggies will produce a good sauce if let to simmer, but be careful not to overcook the veggies. Stir and cover. Let simmer at low heat for another 10 -15 minutes. You should constantly stir until thick.

Serve over cooked white rice.

Zucchini Bread

When you run out of ways to cook all that zucchini from the garden, then it's time for some zucchini bread. It is not hard to make.

Ingredients:

- --3 eggs ... beat well
- -- 1 cup white sugar
- -- 1 cup brown sugar
- -- 2 cups grated zucchini
- -- 1 teaspoon vanilla

Combine and stir until well mixed. Then mix the following dry ingredients together:

- -- 1 teaspoon salt
- --1 teaspoon soda
- --1/2 teaspoon baking powder
- -- 2 teaspoons of cinnamon
- -- 3 cups of flour
- --1 cup of nuts... You can use either walnuts or pecans
- -- 1 cup raisins

Combine the dry mixture to the wet mixture. Stir until mixed well. Take two loaf baking pans and spray with Pam baking spray. Place in a pre-heated oven for about 1 hour. Check after about 45 minutes, and place a couple small chunks of butter on top of the loafs. Let brown slightly on top. Remove and let stand for 20 minutes before eating (if you can wait that long!).

Pecan Pie

Pecan Pie is a year-round Southern favorite, especially popular during the fall and winter months. Most Southern cooks have their own version of this tasty dessert, here is mine, complements to my mother who passed this to me. I don't have a good recipe for pie crust. My grandmother used to always make her own pie crust, and they were delicious. She would mix up her dough and put it in the refrigerator for hours before rolling it out with her wooden roller pin, and would pinch the edges of the curst for appearance, then add butter along the edge to make it flaky and keep it from sticking to the pan. I remember watching her make pies when I was young. The "art" of making crust from scratch seems to have been lost, but store-bought ones are still good. I still add butter to the edge of my curst, and always think of her when I do. You can purchase a mix and "create" your own or do like I do and purchase a Mrs. Smith crust that is already made. They are good too.

Ingredients:

- -- 1 cup brown sugar
- --1/2 cup white sugar
- -- 3 eggs, beaten
- -- 1 tablespoon flour
- -- 2 tablespoons whole milk
- -- 1 teaspoon vanilla
- --3/4 cup melted butter
- --1 ½ cup chopped pecans

Mix all the dry ingredients first then add in all the others, one at a time. Put in pie dish (pottery "dirt" dish works best) and bake at 350 degrees for 40 to 50 minutes. This is a simple recipe and easy to make.

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.

Donald "Pat" Mitchell

Pat Mitchell, 68, of Randleman, died Saturday, August 28, 2021 at his residence.

Harold Berry

Harold Lynn Berry, 62, of Liberty, died Saturday, August 28, 2021 at Randolph Hospice House in Asheboro.

Floyd Jackson "Jack" Welborn

Floyd Jackson "Jack" Welborn, 82, of Asheboro, died Friday, August 20, 2021.

Dorothy "Dot" White

Dorothy "Dot" Garner White, 79, of Asheboro, died Tuesday, August 24, 2021 at her residence.

Dora "Marie" Koenig

Dora Marie Rentz Koenig, 49, of Liberty, previously of Louisiana, died Saturday, August 21, 2021 at Moses H. Cone Memorial Hospital in Greensboro.

Robert "Buster" Craven, Jr. Robert Franklin "Buster" Craven, Jr., 61, of Grays

Chapel, died Friday, August 20, 2021 at Woodland Hill Care & Rehabilitation in Asheboro.

Raeford Bascum Cox

Raeford Bascum Cox, 80, of Asheboro, died Friday, August 20, 2021 at his residence.

Robert Stewart

Robert Lee Stewart, 83, of Franklinville, died Tuesday, August 17, 2021 at Randolph Hospice House in Asheboro.

Faye Johnson

Faye Johnson, 97, of Ramseur, died Wednesday, August 11, 2021 at Randolph Hospice House in Asheboro.



Lee Ann Howard

Lee Ann Howard, 74, of Staley, died Tuesday, August 10, 2021 at The Randolph Hospice House in Asheboro.

William Jerry Davis

William Jerry Davis, 77, of Seagrove, died Friday, August 6, 2021 at his residence.

David Oakley

David Malcolm Oakley, 69, of Staley, died Friday, August 6, 2021 at Randolph Hospice House in Asheboro.

Ralph York

Ralph Edward York, 79, of Asheboro, died Wednesday, August 4, 2021 at Randolph Hospice House in Asheboro.

Jacqueline Rawlings

Jackie White Rawlings, 78, of Ramseur, died Tuesday, May 25, 2021, at Laurels of Chatham in Pittsboro following a short and courageous struggle with Covid Pneumonia.

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

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

www.randolphbulletin.com info@randolphbulletin.com

CLASSIFIEDS

Place your Classifieds and Reach Over 5500+ of Your Neighbors!

Interested in sending us your classified ads for publication? Email them to info@randolphbulletin.com. You can also call us (336)824-4488. \$8.00 per issue. With picture is \$15.00. This is for up to 5 lines.

REAL ESTATE

Building Lot/\$25,000 00. Inside Ramseur City Limits. Lot #9, Parksfield Str. Divison. Paned & reet, Coy Amonities, 1.219 Acres, Wooded. In Cur. le-t. c. along Poksfield Trail. Water & Sewer Tap grandfathere Lationly, 100. Call 36, 24, 1645 or 336-633-1008

Building Lot/\$24,000 00: Inside Ramseur City Limits. Lot #12, Parksfield Sup Division. Pared Street, Cay Amouities, 1.072 Acres, Wooded. Appx 10 groad otale along Reed creek Court. Water & Sewer Tap grand athered a only 100 6 11350-824-8646 or 336-633-1008

Building Lot/\$24,500 00: Inside Pamseur City Limits. Lot #13, Parksfield St. Division. Pared creet, C.v. Am mities, 1.107 Acres, Wooded. Appx 300 road note e along Reed creek Court. Water & Sewer Tap grand athered a only 100 6 11 250-824-8646 or 336-633-1008

Building Lot/\$25,500.00. Inside Remseur City Limits. Lot #17, Parksfield Subivisior Paved tre , City J meni es, 1.256 Acres, Wooded. Large for long I ed reek C urt a Reed Creek. Water & Sewer Cap grant Cathered Quall 336-824-8646 or 336-633-1008

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

SUPPORT YOUR LOCAL RANDOLPH BULLETIN NEWSPAPER

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.

Donate:

https://randolphbulletin.com/support-us/

Pricing:

https://randolphbulletin.com/pricing/



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 Thursays 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.

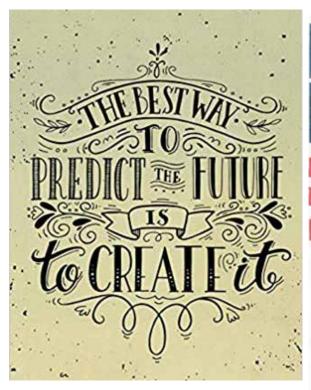
Jordan Memorial UMC and the community would be grateful for your help and support for this wonderful event. Our plan is to celebrate once again with the street festival with needed modifications for COVID19. Book bags, school supplies, free haircut and free food will be available along with lots of fun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





RAMSEUR / EASTERN RANDOLPH AREA CHAMBER OF COMMERCE

IS PROUD TO ANNOUNCE

TOWN OF RAMSEUR BOARD OF COMMISIONERS

CANDIDATES FORUM

SATURDAY, SEPTEMBER 25TH, 2021, 9 am-12 noon

RAMSEUR TOWN HALL

CANDIDATES MEET AND GREET AND VOTER REGISTRATION

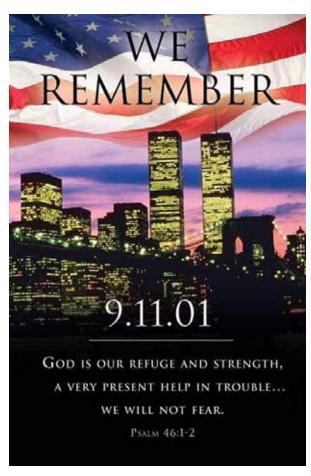
9:am TO 10:00 am WITH LIGHT REFRESHEMENTS

CANDIDATES FORUM 10:am TO 12 noon

There are two vacant seats on the Ramseur Boad of Commisioners, and three candidates vying for those positions: JOY HOOKER, WAYNE CARROLL, and DIANA BROWER.

Join us and hear those candidates answer YOUR questions concerning issues facing the Town of Ramseur and its Citizens. Questions may be mailed to CHAMBER OF COMMERCE/CITIZENS FORUM @ P.O.B.1053, Ramseur, NC 27316, or emailed to info @ramseurchamberofcommerce.org. Questions will be submitted by the Moderator, and candidates will have no prior knowledge of the questions.

YOU MAY REMAIN ANNONIMOUS WITH YOUR QUESTIONS.





Jordan Memorial United Methodist Church appreciates all who helped with the Back to School Bash / Free Haircut Day. You made this day a tremendous success! We could not have had such a wonderful day without the many, many restaurants, bakeries, churches, businesses and individuals who gave their time, talents and resources to make this day possible.

We wish we could thank each person individually but that is a nearly impossible task. There were so many of you who helped and we thank you for all you did. The young people had a great time and felt loved by the community that made this occasion possible. We pray that each student will have an excellent school year and that this day helped them off to a great start.



The Ramseur Community Museum will be open on Saturday, September 25 from 10 am to 4 pm and on Sunday, September 26 from 2 to 4 pm.

Visits to the museum are free. Arrangements may be made to tour the museum at times other than the regular hours by calling 336-879-3673.

Emily Johnson PO Box 278 Ramseur, NC 27316 336-879-3673









Profit Sharing

Employee Ownership

Growth Company

Tower Components, Inc. is a leading manufacturer of thermoformed and extruded plastics for HVAC, Industrial Power & Process and Wastewater applications.

Tower Components, located in Ramseur, NC is seeking to fill a full time position in our office department.

Position/Opening: Administrative Assistant

Main job details:

Workday: M-F 8:30 AM to 5:00 PM

Skills desired: MS Office, computer skills, good communication skills, typing

Responsibilities: Perform production support tasks and personnel related duties as well as answering phones and greeting visitors.

A few of our great employee offerings include:

- Competitive salary
- <u>Excellent</u> benefits including BCBS medical/vision, dental, life insurance!
- Outstanding Employee Stock Ownership Retirement Plan!!!
- Profit sharing!

Please submit resume in person. Come join our winning team to experience our industry best benefits and retirement program!

Apply at: Tower Components Inc. 5960 US Hwy 64 East Ramseur, NC 27316 (EOE)

H R Q W W Y R S L U H Q T P Y M X Q C E O Z E A M W E A E A E A U A O S Y A O P B Q E C I I D F C V J U F T T O O W L A K T E W K T G N B E R Y N A B U O D B U K M M Y M D D M S T T I L M H I D W K B A A K S E E R R N T O N T A L R R S V K O O I A S N I A L R R S V K O O I A S N I K P M U P R E R O A F P W F E S T I V A L R V M G N F P W F E S T I U A L R V M G N F P N C H L I H R Y D R A H O Q E C F W S U N F L O W E R M L Y K A X J S Q K U Q Y W N E B G

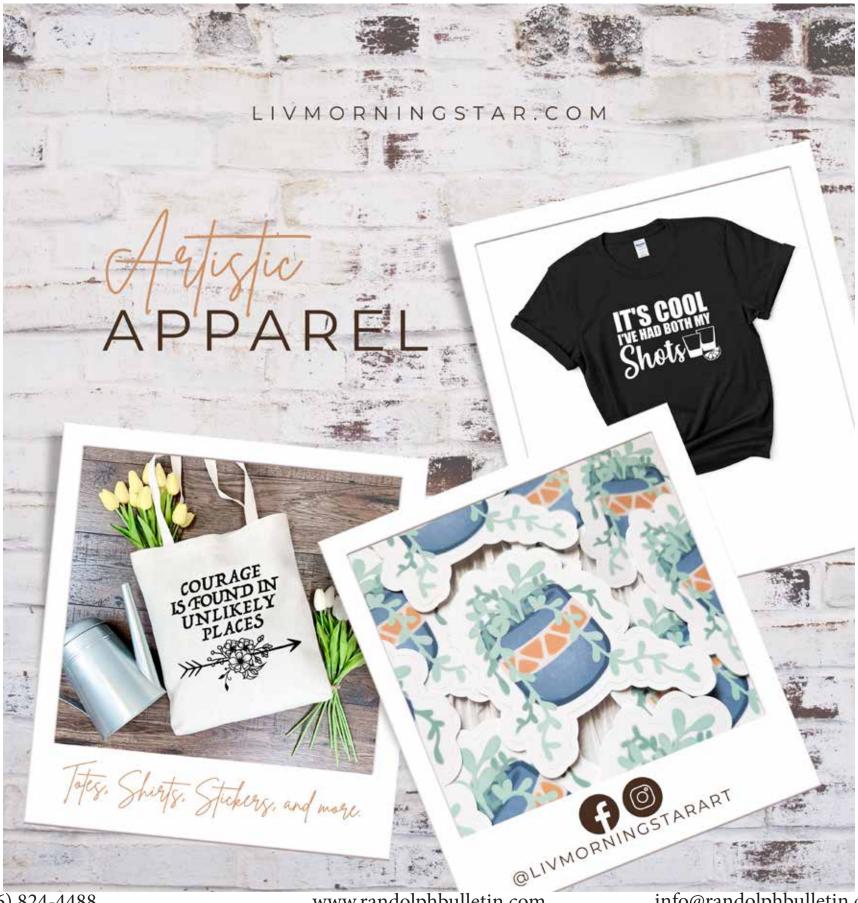


autumn festival leaves remembrance bonfire harvest patriotday September

classroom laborday Pumpkins sunflower



















Cox Home Center FARMOMART

809 Moffitt Street • Ramseur, NC 27316 336-824-7646

Store Hours: Mon.-Fri. 7:30am-6:00pm • Sat. 8:00am-5:00pm • Sun. 2:00-500pm



September 2021 Early Autumn Project Essentials

This is a syndicated publication prepared by the PRO Hardware Group, a Division of the PRO Group, Inc., for Retailer promoters. Some items may not be immediately available due to sales beyond reasonable demand or manufacturer shortages. Product prices are subject to change without notice. Retailer is not responsible for printing errors and reserves the right to limit quantities on advertised items. State or local laws (VOC/ VOS regulations) may restrict or limit the type and/or size of products available. Some items with "Nade in USA" logo are assembled in the USA with global components. Copyright 2021 PRO Hardware/PRO Group, Inc. PRO and PROMART are registered service marks of the PRO Group, Inc.





Stone and Rock Products Now Available!



Your Source for Tarter Gates and Panels. Stock Tanks, Fence Posts, Wire and Farm supply On Sale Now!







WE HAVE LAWNMOWERS
AND TILLERS IN STOCK!
PLUS ALL YOUR
LANDSCAPING NEEDS:
MULCH, PLANTS, FERTILIZER,
AND MORE!



HEAT CONTROLLER
Air Conditioners Now In Stock. Choose from 5000 BTU to 25,000 BTU
We have both Window and Floor models in stock.





www.randolphbulletin.com

info@randolphbulletin.com





Cox Home Center is Your One Stop for USA Flags!

We've got USA Flags from small to large sizes, flag mounts, flag kits, and solar flag pole lights in stock.



www.randolphbulletin.com



We are a group of Licensed Financial Partners whose sole Mission is to help business owners and individuals exterminate those pesky hidden fees found in:

- Bank Statements
- Credit Card Merchant Services
- Internet Charges
- Phone Bills
- Printer Costs
- INK and Toner Costs
- Copier Leases and Service
- And More

We would like to learn more about your needs and help eliminate those unnecessary charges. We are Licensed Financial Professionals, and all information is FREE AND CONFIDENTIAL, without any obligation to buy.

Let us help you keep more of your hard earned money wasted on unnecessary corporate fees and convert those funds into Beneficial Life Insurance, Living Benefits, and Tax-Free

NO COST, NO OBLIGATION

John Pleasants • 919-548-6970 • johnjpleasants@hotmail.com

EXTERMINATEHIDDENFEES.COM

info@randolphbulletin.com









15" x 17" Wainscot Planters



24" Window Boxes



15"Dog Ear Taper



Elegant Wedding and Event Venue



6282 Old Siler City Rd. Ramseur, NC 27316 Phone: (336) 824-2784



LOFLIN FUNERAL HOME

147 Coleridge Rd Ramseur, NC 27316

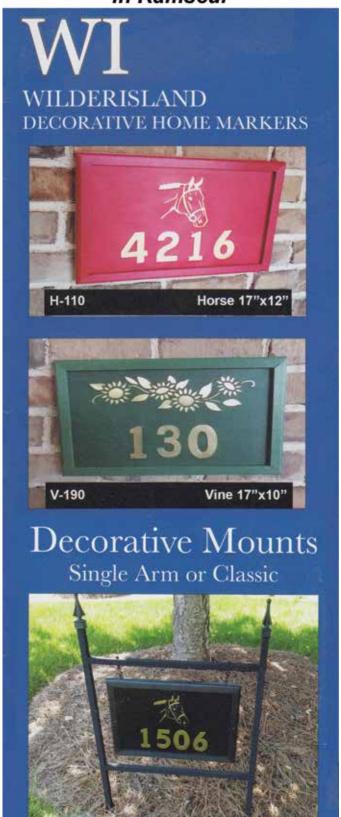
Family Owned & Operated Service Since 1904 Richard Jones Phone: 336-824-2386

Bill Craven

Obituary Desk: 336-318-3535

https://www.loflinfuneralservice.com/

Now Available at Cox Home Center and Farm Mart in Ramseur



Yard, Mailbox, and Home Markers

Over 20 Designs and Colors Available!

- Lifetime Construction
- Anodized Aluminum Tarnish Proof
- Ideal for Coastal Environments
- Quick 5 Day Ship Time
- Pick up at the Store or ship it anywhere in the Continental U.S. for only \$5 more!

Home and Garden Markers (All Sizes) 17" x 10 or 12" Mailbox Horizontal or Vertical 6" X 12" or 17".... \$30.00 / \$35.00 (2 sides)

Horizontal or Vertical with Design 6" x 21"... \$35.00 / \$40.00 (2 sides)

House & Garden 10" or 12" 17" ...\$45.00 / \$50.00 (2 sides)
Wall or Yard Mount... No Charge
Standard Mount ... \$15.00
Classic Mount... \$30.00

To Place Order:

House Numbers (1 - 5 Numbers)
Choose Design, Number of Sides, Mounting Type, Color
Payment Required at Time of Purchase
Approximately 1 week delivery to Our Store

Deluxe Beginner Hive Kit Now Available at Cox Home Center





HAPPY

LABOR

This kit includes everything you need to get started on beekeeping today - minus the bees!



Call: 1-800-297-2414

Book Online: wstgt.com/41054853514 Mention discount code: 41054853514

Choose from:

Orlando - Gatlinburg - Myrtle Beach - Branson

 Cocoa Beach • Williamsburg • Las Vegas **WESTGATE RESORTS**

This advertising material is being used for the purpose of soliciting sales of timeshare interests.



www.randolphbulletin.com

info@randolphbulletin.com

(336) 824-4488



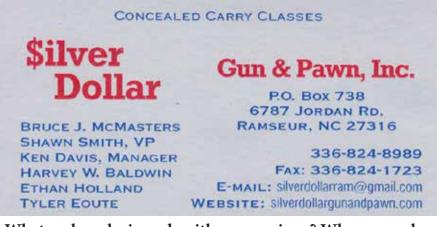




170 Worth Street
Asheboro, NC 27203
336-736-8614
Monday-Saturday 11 am to 4 pm
www.carriagehousetea.com









What makes placing ads with us so unique? When you advertise your business with us your ad gets seen by everyone in Ramseur, Franklinville, and Coleridge. How? We are delivered directly to your customer's mailboxes every month and can be found in several locations in Ramseur and Asheboro. This means you're more likely to be seen because your potential customers don't have to chance upon our paper. It's given to them directly.

1/8 Page/Business Card	1/4 Page	1/2 Page	Full Page
\$44	\$70	\$110	\$185
OR	OR	OR	OR
\$37.40 When You Buy	\$59.50 When You Buy	\$93.50 When You Buy	\$157.25 When You Buy
6 Ads up Front	6 Ads up Front	6 Ads up Front	6 Ads up Front