

the Randolph Bulletin

Julian’s Fulling Mill

Written by Mac Whatley

An advertisement in the Southern Citizen, published in Asheboro on December 9, 1837, announced that the Fulling Mill belonging to Howgill Julian was for sale.

The ad states that the mill was located “near the mouth of Polecat Creek, four miles above the Cedar Falls cotton factory.”

Between the time of Howgill Julian’s first purchase in 1830 (DB18:284) and his last purchase in 1861 (DB23:243), hundreds of acres of Deep River property passed through Julian’s ownership. Most of it appears to be located on the north side of the river between Polecat and Bush Creeks, and interestingly, adjoins the location of the Whetstone Quarry (I’m indebted to my fellow historian Warren Dixon for pointing out that the Whetstone Quarry is apparently located today somewhere on Randolph County tax parcel #7764893536, presently the site of the City of Randleman’s wastewater treatment plant).

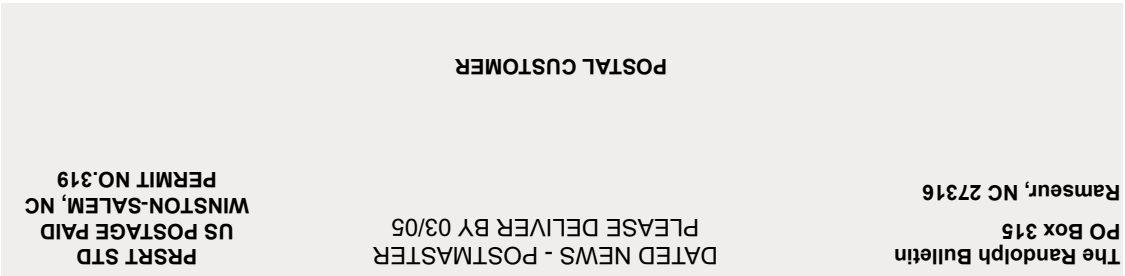
Howgill Julian’s Fulling Mill was evidently located on a tract of 107 acres that Julian purchased from Tobias Julian on October 13, 1830. The tract description begins “on a Maple at the mouth of the Creek... then runs North and East to a branch, then “down the said branch to the mouth at the river... thence crossing sd. River... thence up sd. River on the W. bank... thence E. crossing sd. River to the Beginning.” So the fulling mill could have been located alternatively on Polecat Creek, Deep River or “the branch,” presumably Trogdon’s Branch which enters Deep River from the North opposite Worthville

near the present-day bridge carrying NCSR 2122 across the river. At any rate, it was downstream of the Whetstone Quarry.

It may be that the sites of both the Whetstone Quarry and the Fulling Mill now lie under the waters of the Worthville Mill Pond, which impounds water just below the mouth of Polecat Creek.

The Worthville Mill Dam still stands just northwest of the site of the former bridge which carried NCSR 2128 across the river, just to the East of the Worthville cotton mill, originally known as the John M.Worth Manufacturing Company, and built in 1880. The mill at Worthville was built at a site know before the Civil War as “Hopper’s Ford” (See the entries at p. 128 of my survey book, entries R:48 and R:49).

A fulling mill was necessary to clean and thicken the weave of woolen cloth. Woolen cloth is a relative rarity in Randolph County today, but the presence of a woolen mill indicates that in the 19th century there were not only handweavers producing enough cloth that a mill could be profitable, but that farmers kept sufficient sheep to produce the wool needed to weave the cloth. At a fulling mill, woolen cloth was washed in a nasty-smelling combination of boiling urine and fuller’s earth, to remove the natural grease from the wool; then the cloth was beaten in troughs by wooden hammers lifted and dropped by a water wheel.



The Randolph Bulletin
PO Box 315
Ramsour, NC 27316



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Community Calendar

June						
S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

Date	Event	Time	Location
5/3/23	Asheboro Farmers Market	7:00am	Asheboro Downtown Business Association 137 S Fayetteville St, Asheboro
5/4/23	Sunday Concert – The Sand Band	7:00pm	Bicentennial Park 135 Sunset Ave, Asheboro
5/22/23	Exploration Clay Camp Ages 7-10	9:00am	233 East Ave, Seagrove



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Cook's Corner

Firecracker Chicken with Rice

**Ingredients:****CHICKEN**

1½ pounds boneless, skinless chicken breasts, chopped

Kosher salt and freshly ground black pepper

⅓ cup cornstarch

2 large eggs

¼ cup vegetable oil

SAUCE

1 tablespoon unsalted butter

3 garlic cloves, minced

¼ cup sriracha

¼ teaspoon unseasoned rice vinegar

3 tablespoons light brown sugar

½ teaspoon crushed red-pepper flakes

1 bunch scallions, thinly sliced, divided

Sesame seeds and steamed rice, for serving

1. **MAKE THE CHICKEN:** In a large bowl, season the chicken with salt and pepper. Add the cornstarch and toss well to coat. In a medium bowl, crack the eggs and whisk to combine.

2. In a large skillet, heat the oil over medium heat. When the oil is hot, dip each piece of chicken into the egg and then add to the skillet.

3. Cook the chicken, turning a few times, until each piece is evenly golden brown and fully cooked, 7 to 9 minutes.

4. **MAKE THE SAUCE:** Meanwhile, melt the butter in a medium saucepan over medium heat. Add the garlic and sauté until fragrant, about 1 minute.

5. Add the sriracha, rice vinegar, brown sugar, crushed red-pepper flakes and half of the scallions. Bring the mixture to a simmer, stirring constantly, and cook for 1 minute; remove from the heat.

6. When the chicken is done cooking, transfer it from the pan to a large bowl. Add the sauce, and toss well to combine.

7. Garnish with the sesame seeds and remaining scallions. Serve with rice.

Do you like to cook? Do you like sharing your recipes with others?

Submit your recipes via email to info@randolphbulletin.com. We will share as many as we can each month. So send them in, and remember to include your name!



FRIDAY NIGHTS 2023

Friday Concerts
6:00 pm - 10:00 pm



BICENTENNIAL PARK

Free Admission Food Trucks Bring a Lawn Chair



SUNDAY CONCERTS
7:00 pm - 8:30 pm

May 26 1964 THE TRIBUTE
(BEATLES TRIBUTE BAND)
with opening band Barefoot Modern

July 14 THE PETTYBREAKERS
(TOM PETTY TRIBUTE BAND)
with opening band Gaeland Garner

Aug. 11 ON THE BORDER
(EAGLES TRIBUTE BAND)
with opening band Corey Hunt and the Wise

Sept. 29 NATURAL WONDER
(STEVIE WONDER TRIBUTE BAND)
with opening band SoulJam

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Major



May 21 THE CASTAWAYS

June 4 THE SAND BAND

June 18 THE HOLIDAY BAND

July 9 BLACKWATER BAND

July 23 MASON LOVETTE BAND

Aug. 6 ACE PARTY BAND

Aug. 20 TOO MUCH SYLVIA

Monday Sept. 4 NORTH TOWER 6:00 - 8:30 pm

WWW.ASHEBORONC.GOV

Star






Premier








Spotlight









Artist Spotlight

Debra Harris Boyette

The town of Ramseur is featuring an artist each month in the conference room of the town hall. There will be a reception for the artist at each opening.

Debra Harris Boyette grew up in Ramseur and has enjoyed taking pictures since childhood. She is captivated by the beauty she sees in

God's creations, and her nature photography focuses on the details she sees, including shapes, patterns and textures.

Debra finds subjects while walking on the trails near her home, while on vacation with her husband, and in her own backyard in Raleigh.

After retiring from a longtime career as an editor, where she also focused on the details, Debra began spending more time with her photography. She recently started Debra Boyette Photography, in which prints and greeting cards featuring her photos are available for sale.

Check out her photo galleries on her website debraboynetephoto.com

A selection of her photographs and greeting cards will be on exhibit and for sale at Ramseur Town Hall throughout the month of June.



Spring is just around the corner!



Check out our selection of House and Garden Flags to brighten the season at Cox Home Center in Ramseur.



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We meet at Oakhurst Baptist Church, 225 S. Fayetteville St on Monday evenings. Weigh in is from 5-5:30, then the meeting is from 5:30-6:00. Contact - Rhonda Ray-336-460-7954, or Gail Henley-336-328-4744

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Blueberries

By Jeannie M. Leonard

In season from late spring to late summer, fresh blueberries are at their peak in July and August. Juicy and sweet, these round, smooth-skinned berries add the perfect touch of summer to salads, drinks and desserts. Blueberries are cholesterol free, very low in sodium, low in fat, a good source of fiber and an excellent source of vitamin C. For a special treat, check out your farmer's market for locally grown blueberries, freshly picked and still warm from the sun.

When selecting blueberries for purchase be sure to look for firm, plump berries with an indigo blue color and a silvery white frost. Avoid any with a green or red tint, which indicates



under-ripe berries. If packaged in a carton, check to make sure there are no juice stains at the bottom of the carton or moldy or crushed berries buried inside.

Refrigerate fresh blueberries for up to 1 week. If packaged in a cardboard container, transfer the berries to an airtight container. Check the berries periodically, discarding any that are moldy or crushed.

To prepare blueberries for serving you should remove and discard any damaged berries and stems. Gently rinse berries

under cold water just before using. Spread them out on paper towels to dry. Do not thaw frozen blueberries before adding them to batters to prevent them from leaving blue streaks of juice.

Looking for some ideas for servings:

- Sprinkle fresh blueberries over a serving of cottage cheese.
- Stir blueberries into quick bread, muffin or pancake batter.
- Toss fresh blueberries into a green salad and top with your favorite salad dressing.
- Add blueberries to your blender while whipping up summer smoothies and shakes.
- Replace one-quarter of the fresh fruit in your favorite baked pie with blueberries. Peach and blueberry pie is a real summer treat!

If you want to preserve blueberries for use at a later time the easiest way to freeze them. Freeze washed and dried blueberries by placing them in a single layer on a baking pan. Freeze until hard, then transfer to freezer bags. Store frozen blueberries for up to 1 year.

Blueberries may be canned in water, juice or syrup. Prepare and heat the liquid of your choice. Wash and drain blueberries.

Hot Pack: Heat to boiling, about 1 gallon of water for each pound of berries. Blanch berries in boiling water for 30 seconds. Drain. Place 1/2 cup of hot syrup, juice or water in each hot jar. Pack hot berries into hot jars, leaving 1/2-inch headspace.



Fill jars to 1/2 inch from top, with more hot syrup, juice or water. Process pints or quarts for 15 minutes in a boiling water canner.

Raw Pack: Place 1/2 cup of hot syrup, juice or water in each hot jar. Fill jars to 1/2 inch from the top with raw berries, shaking gently while filling. Add more hot syrup, juice or water, leaving 1/2-inch headspace. Process pints for 15 minutes and quarts for 20 minutes in a boiling water canner.

Recipes

Blueberry-Raspberry Jam

- 6 cups prepared fruit (2 pints ripe blueberries and 3 pints fully ripen raspberries)
- 1 box Sure-Jell Fruit Pectin
- One-half tsp butter
- 7 cups sugar

Bring boiling water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

Stem and crush blueberries thoroughly, one layer at a time. Measure exactly 2 cups prepared blueberries into 6 or 8 quart saucepot. Crush raspberries thoroughly, one layer at a time. Measure exactly 4 cups prepared raspberries into blueberries in saucepot; stir until well blended. Stir pectin into prepared fruit in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred.) on high heat. Skim off foam with metal spoon.

Ladle immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water if necessary) Cover; bring water to a gentle boil. Process 10 minutes. Remove jars and place upright on a towel to cool completely. After jars cool after 12-24 hours, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and need to be refrigerated.)

Blueberry-Lemon Smoothie

- 3/4 cup prepared Lemonade Drink mix
- 2 tbsp Sure-Jell for less or no sugar needed recipes
- One-half cup blueberries
- One-half cup thawed whipped topping
- One-half cup ice cubes

Blend all ingredients in blender on high until smooth. Serve immediately. Makes 2 servings.



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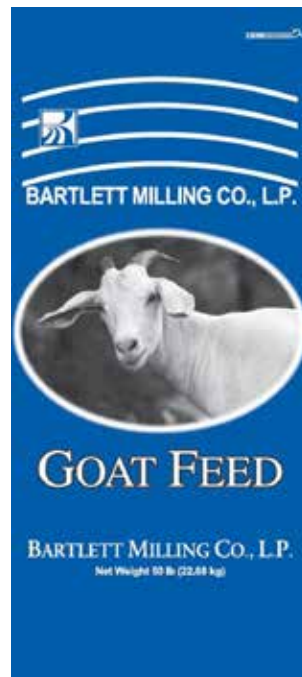
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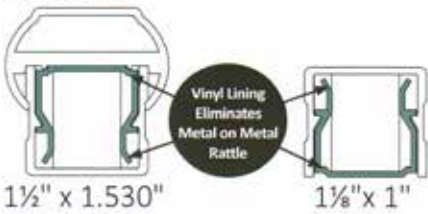




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Church Directory

Clear View Baptist Church

Dr. Bruce W. Dickerson
2723 Cedar Falls Road Franklinville, NC 27248
Sunday School - 10:00am
Morning Worship - 11:00am
Family Night - 6:00pm
Wednesday Evening Prayer & Bible Study 7pm

Cornerstone Baptist Church

219 Pleasant Ridge Rd.
Franklinville, NC 27248
336-824-7077

Church of Jesus Christ of Latter-day Saints

336-233-1168
1109 McDowell Road
Asheboro NC 27205
Services: Sundays 9:30-11:30am
Youth meet Wednesday nights 6:30-7:30pm

Faith Baptist Church

(336) 824-4156
1382 Greenfield St, Ramseur, NC 27316
Sunday: 10 am Sunday School
11 am Morning Worship
6 pm Evening Worship
Wednesday: 7pm Adult Prayer & Youth Ministries

First Baptist Church

Pastor Wayne Dunn - (336) 824-8667
731 Liberty St. (P.O. Box 544)
Ramseur, NC 27316
Sundays: 10:00am Sunday School
11:00am Worship Service

First Christian Church

Gary Arnett - (336) 824-4066
1381 Church St Ramseur, NC 27316
Sunday: 9:00am Sunday School
10:00am Worship Service

Franklinville United Methodist Church

Jeff Martin
227 West Main St. Franklinville NC, 27248
Service Time: Sunday 11:00am

Grace Community Fellowship Baptist Church

Shaun Greene - (336) 824-2300
7500 US Hwy 64E Ramseur NC 27316

Sunday School at 9:30am, Sunday Worship at 10:30am, Sunday Evening Service at 6:00pm, Wednesday Night Service at 7:00pm

Grays Chapel Church

Rev. Lynn Chaney and Bob Chaney
5056 NC Hwy 22 North
Franklinville, NC 27248
8:30 am Worship
9:45 am Sunday School
10:30 am Worship and Children's Church
6:00 pm Sunday evening youth group

Grace Lutheran Church

Minister Ned Thigpen -(336) 622-7175 or (336) 214-4210
146 S. Fayetteville St. Liberty, NC 27298
Sundays: 9:00am Sunday School
10:00am Worship Service
Wednesdays: 10:00am Bible Study Fellowship Hall

Holly Springs Friends

Todd Brown - (336) 879-3136
2938 Holly Spring Rd Ramseur, NC 27316
Sundays: 9:45am Sunday School
11:00am Morning Worship

Jordan Memorial United Methodist Church

Chris Smith - (336) 824-2252
1511 Main St. Ramseur NC 27316
Service Time: Sunday 10:30am

Lakeside Park Church of God

153 Lakeside Park Rd
Franklinville, NC 27248

Maple Springs Community Church

Ed Carter - (336) 953-2435
6231 NC Hwy 22/42 Ramseur, NC 27316
Sunday School at 10:00am
Worship Service at 11:00am
Bible Study Wednesday 6:00 p.m

McCrary Chapel United Methodist Church

Montez Allen - (336) 824-3022
327 NC 49 Ramseur NC, 27316
Service Time: Sunday 10:00am

Oakland Missionary Baptist Church

Rev. Dr. A.W. Waddell - 336-824-4430
610 Oakland Church Road Ramseur, 27316
Sunday: 11:00 Worship Service

Parks Crossroad Church

Todd Nance - (336) 824-6622

2057 Parks Crossroads Church Rd Ramseur NC 27316

Sunday School at 9:30 am
Morning Worship at 10:30am
Evening Worship(1st & 3rd Sundays) at 6pm
Patterson Grove Christian Church
Brian Pierce - (336) 824-2497
1921 Patterson Grove Road
Ramseur, NC 27316
Sunday School: 10:00 am, Worship Service: 11:00 am
Wednesday Bible Study: 7:00 pm, Youth Bible Study: 7:00pm

Pleasant Ridge Christian Church

Mark Beane - (336) 824-2046
1426 Pleasant Ridge Road
Ramseur, NC 27316
Worship Service 11:00

Ramseur Wesleyan Church

Jason Baker - (336) 824-2451
2038 Leonard Park Street (PO Box 501)
Ramseur, NC 27316
Sundays: 9:30am School - Worship: 10:30 am, Children's Church 10:30am - Sunday evening service 6pm
Wednesday night Adult Bible Study: 7pm
Children and Youth Wednesday nights meet @ 6:45pm during school term

Rehobeth United Methodist Church

Jeff Martin - (336) 824-4013
850 Kildee Church Rd Ramseur NC, 27316
Service Time: Sunday 9:30am

Tabernacle Church of Trinity

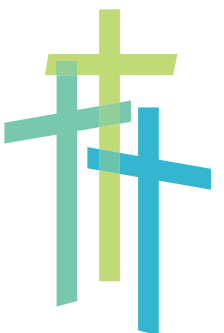
Rev. Lynn Chaney and Bob Chaney
213 Tabernacle Church Road Ext., Trinity NC 27370
10:30 am Worship and Children's Church
3rd Monday of month Women meeting and Men meeting at 6:30 pm

West Chapel Church

Rev. Lynn Chaney and Bob Chaney
1739 West Chapel Road, Asheboro, NC 27205
9:00 am Worship and Children's Church

Whites Chapel Community Church

Michael Mills - (336) 834-7331
1843 Low Bridge Road Liberty NC 27298
Sunday Service: 11:00am
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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.

Laurie Eugene Hiatt, Sr., 92, of Coleridge, passed away on Wednesday, May 3, 2023 after a long and full life.

Martha Laughlin Mears, 81, of Franklinville, died Tuesday, May 9, 2023 at her home.

Wanda Cox Allred, 74, of Franklinville, went home to be with her Lord and Savior on Wednesday, May 10, 2023.

John Robert Newins, 82, of Ramseur, died Friday, May 12, 2023 at his residence.

Donald Wilbert Scotton, 84, passed from this life into the arms of his Lord and Savior, Jesus Christ on May 12.

Clatie York Patterson, 94, of Liberty, died Saturday, May 13, 2023 at Randolph Hospice House in Asheboro.

Roger Lee Kendrick, Sr., 70, of Ramseur, passed away on Saturday, May 13, 2023 at his residence.

Judy Jones Lewallen, 78, of Asheboro, died Wednesday, April 5, 2023 at her residence.

Doris Allred Thompson, 92, of Ramseur, died Wednesday, May 17, 2023 at Universal Health Care in Ramseur.

Faye Cheek Dunn, 91, of Ramseur, died Saturday, May 20, 2023 at Clapp's Convalescent Nursing Home in Asheboro.

Bettie Richardson Gaines, 88, of Ramseur, died Friday, May 26, 2023 at Universal Health Care in Ramseur.

Charlotte Rae Smith, 72 of Liberty, N.C. died Saturday May 27, 2023, at UNC Chapel Hill Hospital in Chapel Hill.

Susan Wilson Lednum, 70, of Ramseur, died Sunday, May 28, 2023 at Moses H. Cone Memorial Hospital in Greensboro.

James Hunter Trae Bryant, 22, of Asheboro, died Monday, May 29, 2023.

Rodney Clark Hall, 57, of Asheboro, died Wednesday, May 31, 2023 at Wake Forest University Baptist Medical Center in Winston Salem.

Dorothy Mae Wall, 93, of Asheboro, died Thursday, June 1, 2023 at Randolph Hospice House in Asheboro.

Margie Caviness Kiser, 91, of Seagrove, died Saturday, June 3, 2023 at her residence.

Terri Sheffield Staley, 69, of Ramseur, died Sunday, June 4, 2023 at Randolph Health in Asheboro.

Lois Brewer Purvis, 87, of High Falls, died Sunday, June 4, 2023 at her residence.

Jessica Paige Hollady, 17, of Ramseur, died Sunday, June 4, 2023.

Ronald Norwood "Ronnie" Horrell, Sr., 72, of Liberty, passed peacefully from this world with his wife by his side on Tuesday, June 6, 2023 at Randolph Hospice House in Asheboro.

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 for your loved one.

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