

THE TUCKER - DOBSON HERITAGE SCRAPBOOK

A collection of Memories, Photographs, Recipes and other important documents

by
Barbara Jean (Tucker) Claytor

Dedicated to my Children:
Kenneth Jeremy Claytor
Kandice Getia Claytor

And Dedicated to my Mother:
Annie (Dobson) Tucker

In Memory of my Father:
Joe H. Tucker

A Special Appreciation to my Husband:
C. W. Claytor

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Beckley, West Virginia
1992

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(Taken from Lucy Houck's book, THE STORY OF ROCKFORD, in reference to my great-great-grandfather, Lewis Dobson and his grandson, Joe Dobson)

Forges were big business and many were operated in various locations. John Hughes owned one on Fisher River near his home. Another, located lower down the Fisher River near Rockford, is said to have furnished iron for the grill work or fence around the state capitol. The iron was hauled to Raleigh by "Uncle Lewis Dobson," one of John Hughes Dobson's men. "Uncle Lewis Dobson" lived to be a very old man and came to own his home on the road above Rockford. Many stories about him have been repeated over and over by the Dobson family. He took a load of tobacco to the Piedmont Warehouse in Winston once and asked to see Mr. Piedmont, whereupon a young member of the firm came out to see him. Lewis was not satisfied, and asked to see the "old Mr. Piedmont, the head of them all." Mr. Dobson once instructed him to take the money to the bank after his sale, and Lewis stopped outside and took off his shoes before entering the bank. He said he expected to see money lying all around and he didn't want to step on any of it with his shoes.

Pete Dobson's son, grandson of Lewis, was called "Pete's Joe" because there were so many Joe Dobsons it was necessary to designate his place in the family. Pete's Joe was a well respected citizen of the Rockford Community.

This excerpt from THE STORY OF ROCKFORD was taken from the book, which was found at the Surry County Courthouse in Dobson, North Carolina.

SUBMITTED

BY

**JOANN
(TUCKER)
MONTGOMERY**

Submitted by
Joann (Tucker) Taylor Montgomery,
daughter of Joe & Annie Tucker

My daughter, Deborah, received a B.A. degree in Business in 1983 from Rosary College. In May of 1985, she had a daughter, Cherise. Deborah lives in Chicago, Illinois.

Bridget, another daughter, who lives in Kansas City, Kansas, received a B.S. degree in Human Development and Family Life (Early Childhood) in 1982 from the University of Kansas. Then in 1990, she received a Masters Degree in Education from Loyola University. At present, she is pursuing a Masters Degree in Special Education- Early Childhood from the University of Kansas.

My son, Brian, received a Bachelor of Architecture Degree in 1988 from the University of Kansas. He is currently studying towards a Masters Degree in Business Administration at Roosevelt University. Brian lives in Oak Park, Illinois. Brian took a four-day test in June of 1991 to become licensed by the state of Illinois as an architect.

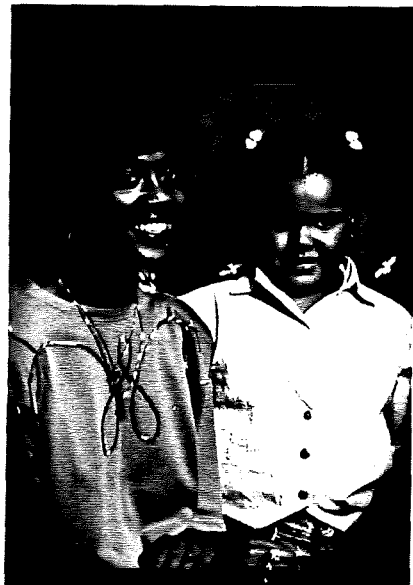
Lolita, my youngest daughter, was the recipient of a B.S. Degree in Elementary Education in 1991, from Central State University, Wilberforce, Ohio. She presently lives in Maywood, Illinois, where she teaches elementary school.

My only grandchild, Cherise Annette, was born on May 17, 1985, to my daughter, Deborah. She is presently in First Grade.



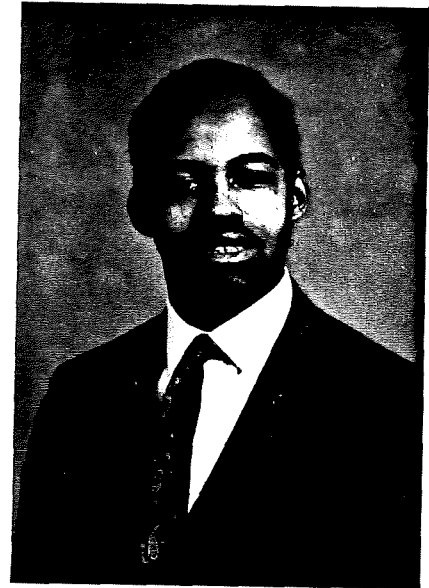
Lolita Montgomery

Bridget Taylor



Lolita Rochelle Montgomery
and Cherise Annette Smith

1990



Brian Taylor

1989



Lolita Rochelle graduates
from Central State University
of Wilberforce, Ohio

June 1991



Cherise A. Smith

1989



Michael Jordan of the Chicago Bulls holding Cherise Annette Smith, daughter of Deborah, granddaughter of Joann (Tucker) Montgomery. Beside them is Charles Oakley of the Chicago Bulls.



Cherise Smith

1991
Graduation from
Kindergarten Class

SUBMITTED

BV

**BRENDA
(TUCKER)
MARTIN**

Submitted by
Brenda (Tucker) Martin,
daughter of Joe & Annie Tucker

1988:

Kimberly, my oldest daughter, graduated from Mapletown High School. She was married on June 25, 1988, to Arthur (Art) Cage. They were married by Rev. David Greene at the Faith Nazarene Church in Greensboro, Pennsylvania. Art was home for two weeks on leave from the U.S. Army. He was stationed in Korea. Kim joined Art in Korea in August of 1988, but returned to the U.S. after two months.

In September of 1988, my youngest daughter, Keisha, started Kindergarten.

LeVar, my middle child, was in the Fifth Grade.

I received a Superior Performance cash award on my job. I work for the Social Security Administration in Morgantown, West Virginia...just over the stateline from Pennsylvania.

1989:

In January I was promoted to Claims Representative Trainee. I was sent to Clarksburg, West Virginia for 13 weeks of formal training. In June I returned to my office in Morgantown. This seemed like the longest 13 weeks of my life. I had to get back in the routine of studying and test-taking. I finished the class with a 92 grade-point average.

In February, Art came home from Korea. He and Kim moved to Fort Knox, Kentucky (where he was stationed). Kim worked some and then attended Sullivan College.

In June, Keisha's Kindergarten class had a graduation ceremony and dinner. They had caps and gowns as well as diplomas.

On August 6, 1989, Tony and I were married for 20 years.

1990:

In January I was promoted to a full-fledged Claims Representative. The term "Trainee" was dropped from the title. I enjoy this job very much.

1990 (continued):

Levar's Sixth Grade Class had a graduation ceremony in June.

In September, LeVar played Jr. High football. This was a new experience for him...not only being on the team but also being in Jr. High.

Keisha started taking acrobatics. She flips everywhere rather than walk. She is very limber.

1991:

In January, Art was shipped to Saudi Arabia to fight in the Kuwait/Iraq War. Our prayers went out daily for God to protect him and to return him safely home.

Kim started attending classes full time at West Virginia University in Morgantown. In addition to classes, Kim held a job.

I was appointed Auditor for the City of Greensboro. This is a new experience for me. I am also treasurer for my church, which keeps me busy.

In closing, my hardest experience to deal with happened on August 19, 1990. This is the day God took my father, Joe Tucker, home. It is a comfort to know he is in Heaven waiting on us all to join him. I thank God every day of my life for two wonderful parents. Mom and Dad raised me and my sisters to put God first in our lives and everything else would take care of itself. I am so thankful for the way I was raised.

Mom, I know it is hard. This space is dedicated to you to tell you that you are surrounded by LOVE. You have five daughters who are proud of you and are praying for God to strengthen you. WE LOVE YOU, MOM!!



Walter "Tony" Martin, husband of Brenda (Tucker) Martin



KIM MARTIN

BY MARIE ELLENBERGER

Student of the month

Kim Martin, a senior at the Mapletown Junior-Senior High School has been selected as the September student of the month to be honored by the Shannopin Civic Club at Bobtown.

Martin is the daughter of Mr. and Mrs. W.T. Martin of Greensboro and the granddaughter of Mrs. Georgia

Graham of Greensboro and Mr. and Mrs. Joe Tucker of Beckley, W. Va.

She lists her school activities as a member of the Student Council, the Drug and Alcohol Group, the Stress Management Group, the Year Book Staff, the Newspaper Staff, the Future Business Leaders, the Upward Bound Program and a school secretary.

Martin has been active in her community by being involved with the Hands Across America, the Toys for Tots, the Food Drive, the Jump for Heart, AB Miller Day, collected for the Multiple Sclerosis and Cancer Societies and does Nursing Home Visitations.

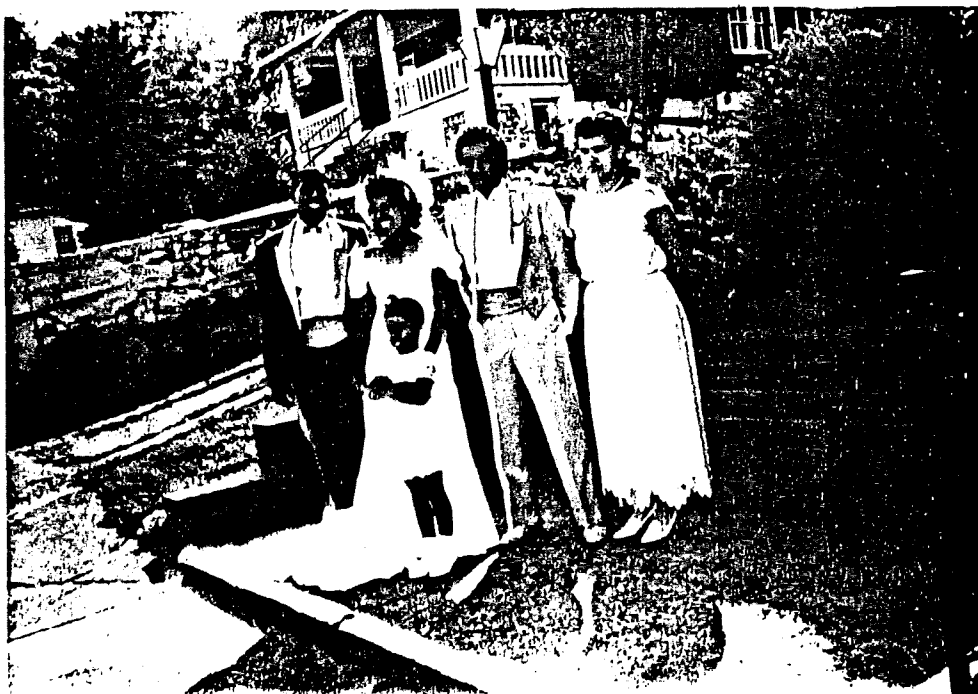
Martin is a member of the Nazarene Church in Greensboro where she attends Sunday School, is a Sunday School teacher and a NYL member.

Martin's plans to further her education are undecided at this time.



*Mr. and Mrs. Tom Martin
request the honor of your presence
at the marriage of their daughter
Kimberly Michele
to
Mr. Arthur Cage
on Saturday, the twenty-fifth of June
nineteen hundred and eighty-eight
at four o'clock in the afternoon
Faith Nazarene Church
Greensboro, Pennsylvania
Reception to follow in church dining hall*







*Thank you friends and neighbors
and relatives so dear,
for all the joys you've wished us
and for your presence here.*

*Now when this day is over
and our guests are on their way,
the memory of this joyous time
will ever with us stay.*

*Kim and Art
June 25, 1988*



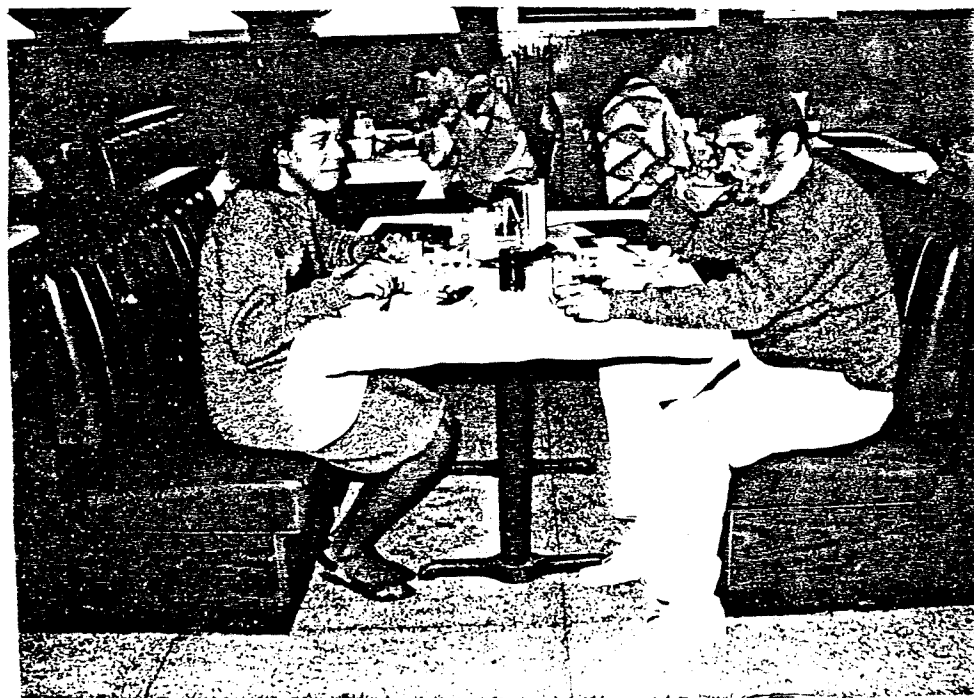
Arthur Cage and Kimberly (Martin) Cage



Natasha Cage, born to Art and Kim Cage
February 18, 1992



Kim and Art in
Korea

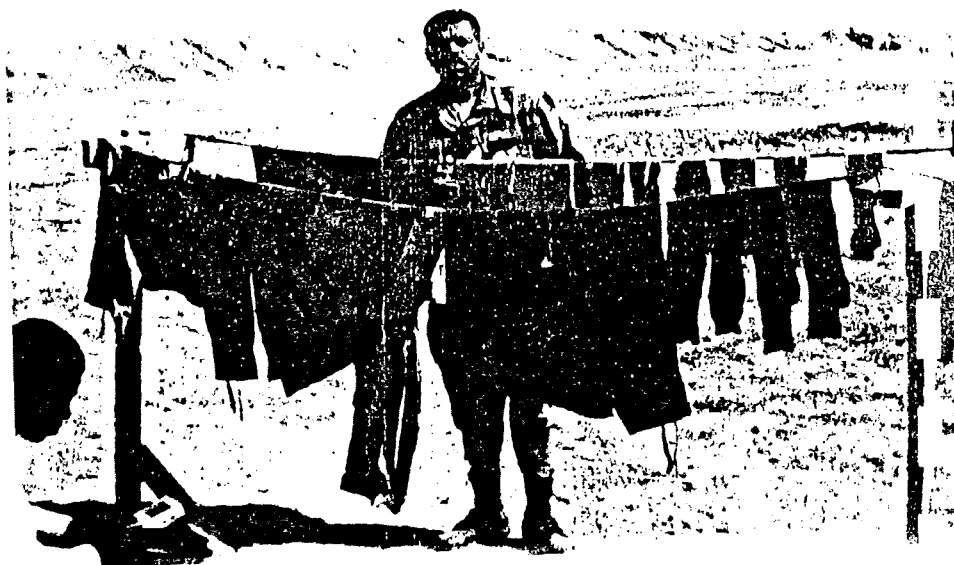


賀新正



*Best Wishes for
A Merry Christmas and
A Happy New Year*

KOREA



407 IN
TRENCH AREA



Setting a fast pace with the nylon tri-lobal active set is model Kim Cage. A slash pocket jacket mixes bright colors and zips over pull-on pants with a zippered elastic cuff. This outfit can be found in the Stone and Thomas active department.



Carol Little designs are filled with fabulous color especially the Spilled Jewels group. Pearls, rhinestones and beading embellish the wool sweater which is worn with the repeating motif tulip skirt. You can find this outfit in Stone and Thomas' better sportswear department.



Keisha Brianna Martin



Keisha Brianna Martin



LeVar Kinte Martin



LeVar Kinte Martin

SUBMITTED

BY

BARBARA
(TUCKER)
CLAYTOR

Submitted by daughter,
Barbara (Tucker) Claytor

JOE HOLLIE TUCKER

One of the most enjoyable vacations that my parents, Joe and Annie (Dobson) Tucker, and my family went on was a trip to various parts of Florida in 1984. We first stopped in Jacksonville, Florida and visited Jacksonville Beach. Our next stop was for several days in Orlando, visiting Disney World, Sea World, the Tupperware Headquarters, and several little produce markets. From Orlando, we were on to Miami. While there, we were met by Mom's cousin, Robert (Bob) Dobson, who is the son of Oscar and Pauline Dobson. Being the great tour guide that Bob is, he showed us all the sights of Miami. Dad very much enjoyed seeing the palm trees, the coconut trees, and the "banana" trees." He also had a wonderful time collecting sea shells along the beach, which is his favorite beach activity.



Joe H. Tucker
January
1990

On May 17, 1985, Joe's first great-grandchild was born to Deborah, who is the daughter of Joann.

On June 5, 1985, Joe's 11th grandchild was born. That is Kandice Claytor, daughter of Barbara.

The spring of 1987 was a very busy time as Joe and Annie were preparing for the wedding of their youngest daughter, Crystal, to Steve Harbison. The wedding took place on May 9th at Shiloh Baptist Church.

What a blessing it is to reach your Golden Wedding Anniversary! On August 16, 1987, Dad and Mom (Joe and Annie) celebrated 50 years of marriage by traveling with children and grandchildren to one of their favorite vacation places, the Amish country in Lancaster, Pennsylvania.



*The White House
Washington*

We are delighted to congratulate you on your anniversary. As you celebrate the memories of your wedding day and your life together, we know how you cherish the love that has united you through the years. At this special time, we wish you every happiness and send our best wishes. May God bless you always.

Nancy Reagan

Ronald Reagan

A GOLDEN WEDDING ANNIVERSARY CONGRATULATION FROM PRESIDENT OF THE UNITED STATES, RONALD REAGAN, AND WIFE, NANCY REAGAN

On February 2, 1988, Joe and Annie's 12th grandchild was born. Jaleisa Renee Harbison was born in Texas to Steve and Crystal (Tucker) Harbison. In August of that year, Joe and Annie traveled to Fort Worth, Texas to visit "J" and her parents.

Joe attended the 1990 Tucker-Dobson Family Reunion in Columbus, Ohio. He always enjoyed being with family and learning more about his ancestors and other relatives. He had a special treat at this reunion by having two of his adult grandchildren, Brian Taylor and Lolita Montgomery who are the children of Joann (Tucker) Taylor Montgomery, attend.



This family reunion in Columbus, Ohio was to be Joe's last; for on August 19, 1990, he passed away with complications from pneumonia and Black Lung. It still hurts a lot to know Dad's gone away from us in the physical sense, but I know that he is in God's loving care.

I'd like to remember Dad with this poem that spoke his feelings so much that he made copies for all of us daughters, only months before his passing.

BE YOURSELF

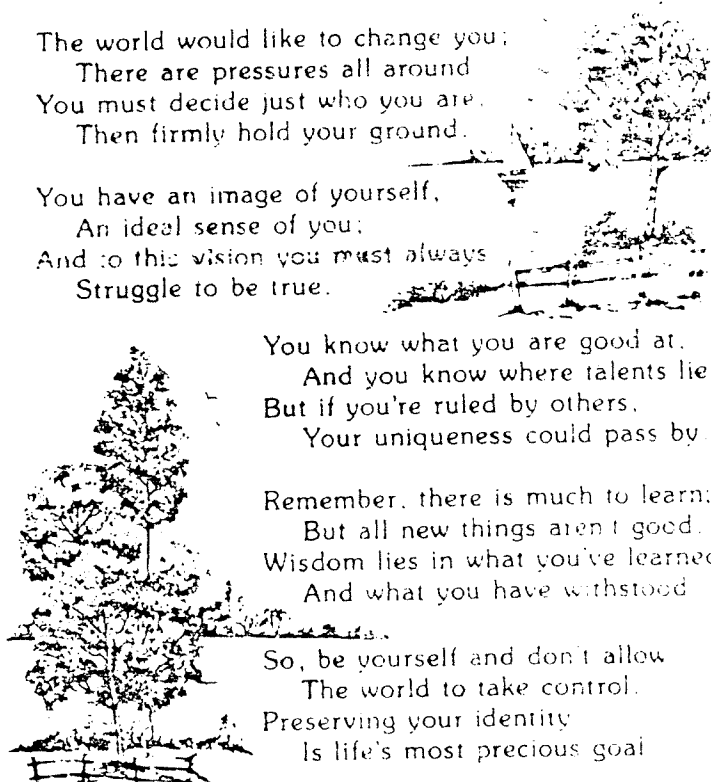
The world would like to change you;
There are pressures all around
You must decide just who you are.
Then firmly hold your ground.

You have an image of yourself,
An ideal sense of you;
And to this vision you must always
Struggle to be true.

You know what you are good at,
And you know where talents lie;
But if you're ruled by others,
Your uniqueness could pass by.

Remember, there is much to learn;
But all new things aren't good.
Wisdom lies in what you've learned
And what you have withstood.

So, be yourself and don't allow
The world to take control.
Preserving your identity
Is life's most precious goal.



ANNIE (DOBSON) TUCKER

The highlights in Annie's life coincided with those in Joe's life, for the most part.

However, on October 4, 1990, Annie's 13th grandchild was born. Joseph (Joey) was born in Beckley, West Virginia to Steve and Crystal (Tucker) Harbison.

August 11, 1991, brought a special celebration of Annie's birthday. This special lady, loved by many, saw her children, grandchildren, sister and family from Chicago, Illinois, and her brother from Winston-Salem, North Carolina join her for the occasion in Virginia Beach, Virginia for one week. We all hope you had a wonderful time and wish you many, many more birthdays.



I'd like to take this space to pay tribute to my mother, Annie (Dobson) Tucker, for being such a lovely person. She is always there for me. I love you, Mom, and I dedicate this poem to you.

NOW THAT I'M A MOTHER, TOO

Now that I'm a mother, too,
I've come to understand
The lessons that you taught me
With a loving, gentle hand.....

And since today is a special day,
I want to tell you, too,
That the very best example
Of a mother's love is YOU.



Annie (Dobson)
Tucker

Robert Junior
Dobson

Joe Hollie
Tucker

TUCKER-DOBSON FAMILY REUNION IN BECKLEY, WEST VIRGINIA

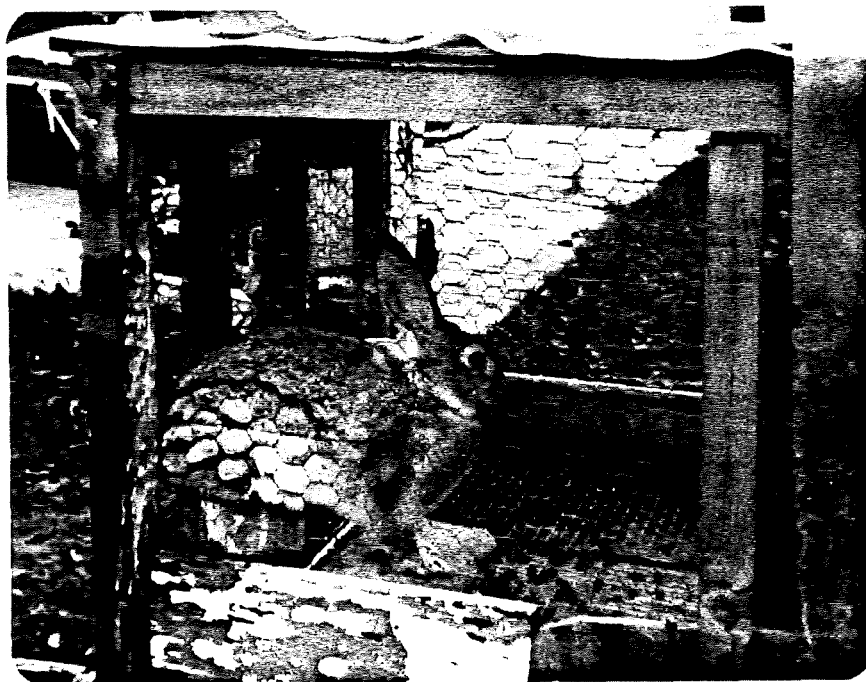
JUNE 1989



Joe H. Tucker



Annie (Dobson) Tucker



One of Joe's rabbits. This one
potty-trained itself.

Submitted by
Barbara (Tucker) Claytor,
daughter of Joe & Annie Tucker

My husband, Carlton W. Claytor, Jr. (better known as C.W.), my son, Ken, and I were blessed with an addition to our family on June 5, 1985, at 12:37 p.m. Kandice Getia Claytor entered this world at Raleigh General Hospital.

Kandice came close to being named Barbie, but Ken...seven years old at the time...said, "No, Mom. Please don't. I don't want any part of any dolls!" You see, I would have had Ken and Barbie, my very own living "dolls." But then, I guess I still do.

Ken thought it was really funny that his baby sister was born with almost the same hair cut he had. The style for boys then was the "duck tail," a lock of hair about two or more inches long at the nape of the neck. Although most of her hair was of normal length, Kandice had this definite "duck tail" of about three inches that amused her brother.

In 1986, C.W. came to teach at Lincoln Grade School, which is where I work and where Ken was a student. Imagine going to school with Mom and Dad looking over your shoulder!

In 1988 Ken ran track for the school. C.W. was track coach. Ken was fortunate to advance to the county meet, then to the state meet, on to the regional meet where five states were represented, and then on to the National Junior Olympics in Florida...where he placed 6th in the long jump. He received an Olympic medal for this. He has since then run track every year up to 1991 and was blessed to make it to the regionals every year. He also enjoys basketball and soccer. He is now in the 8th grade at Park Jr. high School. Ken was one of four students in his school selected to take part in a year-long Science Experiment Program where he is buddied up with a professional scientist to call upon for help if he should need to. Ken is an honor student, and we hope he keeps up the good work. One other sport Ken likes immensely is snow skiing, which he does a few times per winter at our local ski resort.



Ken Claytor

Kandice completed Kindergarten in June of 1991 with special honors in Math, Handwriting, and Creative Writing. She is now in First Grade at Lincoln Grade School. Kandice enjoys playing with Ken and her friends. At this time, her goal in life is to become a cheerleader. We're proud that she is an honor student.



Other than teaching and coaching at Lincoln Grade School, C.W. has served as head coach at the area high school for the Girls Basketball Team and the Boys and Girls Tennis Teams. He enjoys playing tennis competitively, participating in a few tournaments each summer. He does quite well. C.W. is able to spend more time with sports since his post-graduate classes are over. He's worked hard to earn his principalship.



A blessing bestowed upon me was being named to "Who's Who Among Black Americans" in 1985 by U.S. Congressman Nick Rahall. In January of 1990, after a lot of researching, compiling information, and collecting photographs and various materials, I implemented a Black History Curriculum at my school. All students in Grades 1 - 6 are now able to learn more about Black History, studying about approximately 200 black Americans and the black culture. I also set up a Black History Resource Center at school. I plan to extend it a little every year. I also enjoy working with the youth of my church. My main task thus far has been to oversee the project of planning and seeing that funds are raised to take the youth on a nice summer vacation some place. The first year we went to Carowinds Amusement Park near Charlotte, North Carolina. In 1991 we traveled to Cincinnati, Ohio to Kings Island Amusement Park. For 1992, we are planning a four-day trip to Atlanta, Georgia to see the many sights there.

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December 24, 1984

Ms. Barbara Claytor
 113 Truman Avenue
 Beckley, WV 25801

Dear Ms. Claytor:

This is just a short note to let you know that I have recently nominated you for inclusion in "Who's Who Among Black Americans."

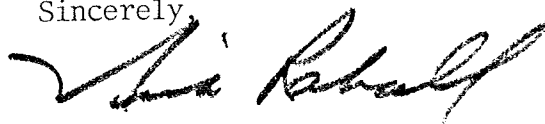
Your dedication and personal achievements certainly merit such recognition at the very least.

"Who's Who" will contact you in the near future.

May the Holidays bring you, your family, and friends much happiness.

With warm regard, I am

Sincerely,



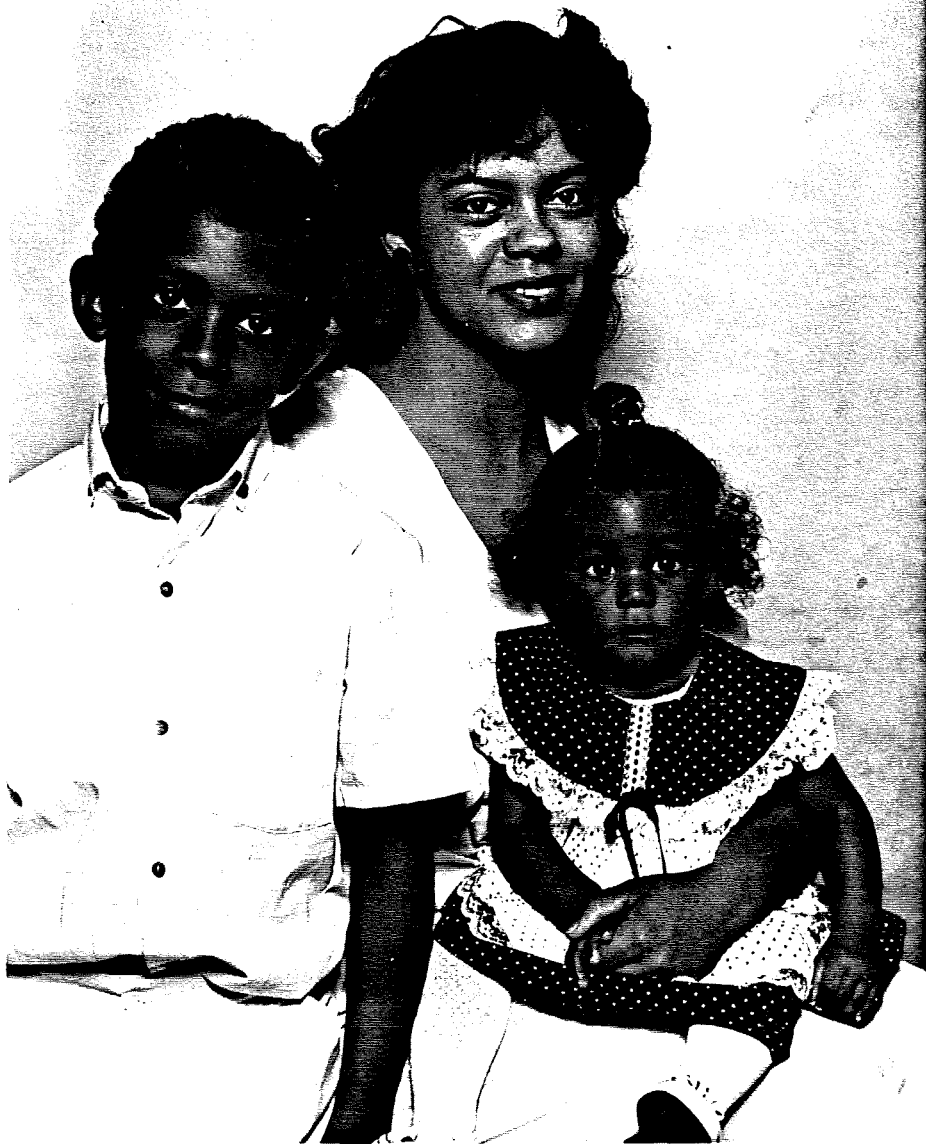
NICK J. RAHALL, II
 Member of Congress

C.W., the children, and I met tragedy in 1989 on August 3 when C.W.'s mother, Lula Claytor, passed from this life. Though she was not a Tucker or a Dobson, she meant a lot to our family reunions. For several of the Beckley reunions, she and her friend, Mattie Coleman, did most of the cooking for our Sunday meals. She also traveled with us to North Carolina to one of our family reunions. We miss her; it seems like an important link is missing, but we know God does no wrong.



Lula Claytor

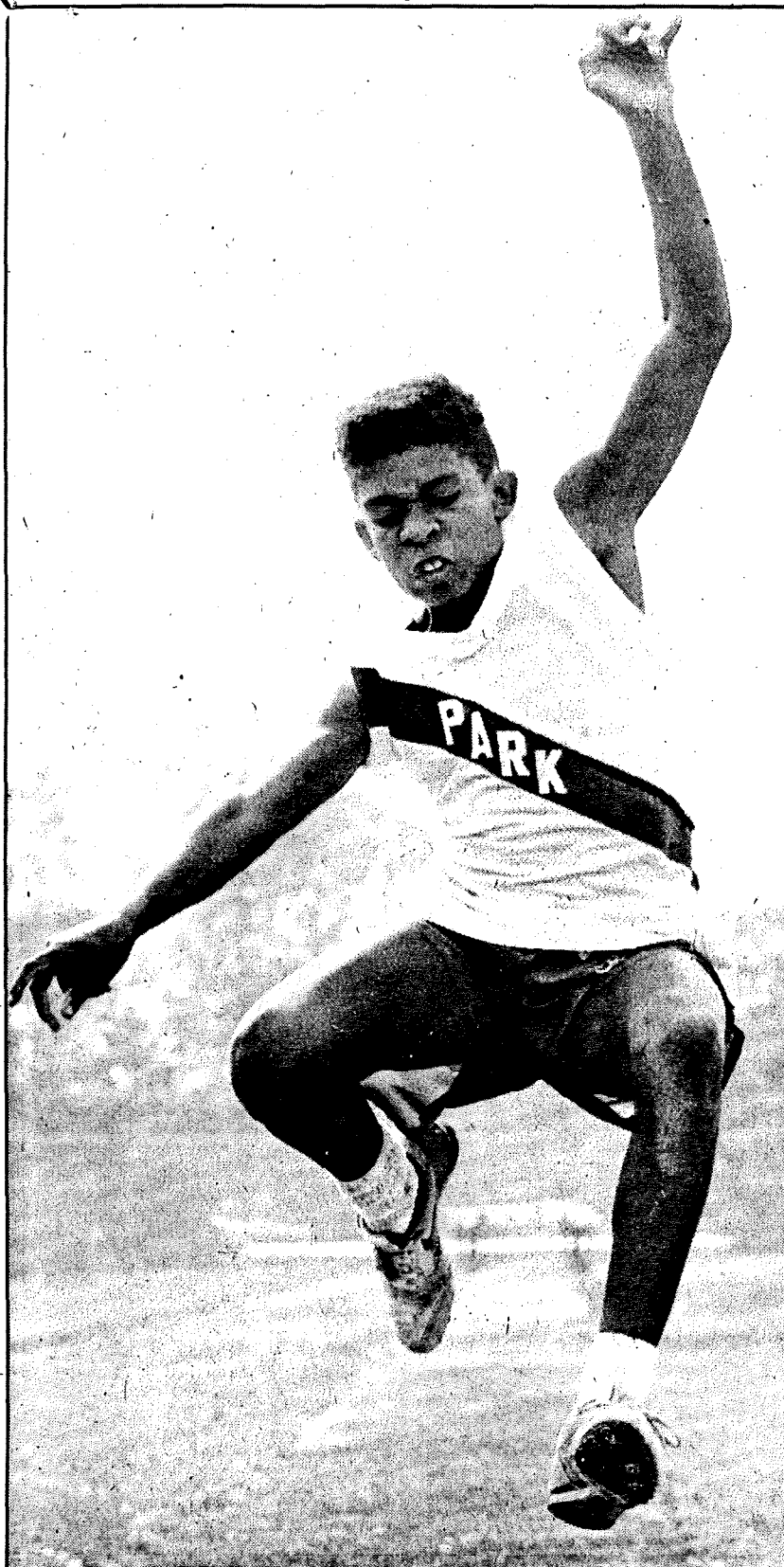
Mattie Coleman



Barbara (Tucker)
Claytor

and children,
Ken and Kandice





The Register-Herald/W. Dayton Whittle

Raleigh County meet

Kenny Claytor of Park Junior High puts all of his effort into the long jump at the Raleigh County junior high meet at Independence High School Tuesday. Claytor's effort wasn't enough to beat the winning 18-foot, five-inch jump of Park's Brian Wheeler. Beckley won the boys title and Shady Spring the girls championship. For results, see 6B.

May 1991

Track Meet

The Register-
Herald
Newspaper of
Beckley

CHICKEN CASSEROLE

6 chicken breasts (cooked and cut up)
 1 can cream of chicken soup
 1 can cream of celery soup
 1 1/4 cups milk
 1/2 cup sour cream

Place cut-up chicken in 9 x 13 glass dish. Mix soups with milk. Stir in sour cream until smooth. Pour over chicken.

Topping:

1 1/4 cups chicken broth
 3/4 stick margarine, melted
 1 pkg. herb stuffing mix

Combine broth with melted margarine. Add dressing/stuffing mix. Cover top of chicken with this. Bake at 350° for 25-30 minutes. Serve with cranberry sauce.

SPANISH RICE

(Microwave recipe)

1 box Spanish Rice-a-Roni
 1 lb. ground beef, browned and drained
 1 can tomatoes (broken up)
 2 cups water
 Parmesan cheese

Combine meat, rice mix, tomatoes, and water. Microwave at full power for 5 minutes. Stir, cover, and microwave at half power for 20 minutes. Remove, stir, and sprinkle generously with cheese. Cover and let sit until cheese melts.

CAVATINI

1 lb. ground beef, browned & drained	1/4 lb. wheel-shaped noodles
1 medium onion, chopped	1/4 lb. shell noodles
1 medium green pepper, chopped	1 32-oz. jar spaghetti sauce
1/2 lb. pepperoni, thinly sliced	1/2 lb. mozzarella cheese, grated
1/4 lb. curly or spiral noodles	1/2 lb. provolone cheese, grated
	Parmesan cheese

Add onion and green pepper to ground beef; cook until tender. Add pepperoni. Set aside meat mixture. Cook noodles according to package directions. Drain. Add spaghetti sauce to ground beef mixture. Place 1/2 the noodles, meat mixture, and cheeses in layers in 9 x 13 dish. Repeat layers. Top with Parmesan cheese. Bake at 400 degrees for 30-35 minutes. Let stand 15 minutes before serving.

HANKY PANKY SANDWICHES

Good as an appetizer or when serving finger food.

- 1 lb. ground chuck
- 1 lb. hot sausage (bulk)
- 1 onion
- 1 sm. jar Cheese Whiz, mild jalepeno peppers
- 1 loaf of party size or cocktail size rye or wheat bread
(about two-inch square)

Saute onion. Add ground chuck and hot sausage. Brown and drain. Add whole jar of Cheese Whiz and mix well. Put meat mixture on the little slices of bread. Toast in 375° oven for 5 minutes.

VEGGIE PIZZA

- 2 pkgs. Crescent Dinner Rolls. Spread onto a cookie sheet.
Squeeze all dough onto one cookie sheet. Bake as directed according to package.

- $\frac{1}{2}$ c. mayonnaise
- 1 pkg. Hidden Valley Ranch Buttermilk Salad Dressing Mix
- 2 8-oz. pkgs. cream cheese, softened

Mix these three ingredients well and spread over cooled crust.

Cut up and spread on top of the cream cheese mixture:

- 1 bunch of broccoli
- 1 head of cauliflower
- 1 green pepper (sweet)
- 1 red sweet pepper (optional)
- 1 bunch green onion

Mild cheddar cheese. Last of all, sprinkle 1 small package of grated mild cheddar cheese over top of the vegetables. Shake a little paprika on top for decoration.

EASY AND QUICK SOFT COOKIES

- 1 box yellow cake mix
- $\frac{1}{2}$ c. oil
- 2 TBSP. water
- 2 eggs

Mix well. If you want, divide dough up and put chocolate chips in some, nuts, or raisins, etc. in some. Drop from spoon. Bake at 375° for 10 min.

Barbara Claytor

PEANUT BUTTER CAKE

1 stick margarine
 1 cup water
 $\frac{1}{2}$ cup crunchy peanut butter
 $\frac{1}{2}$ cup oil

Bring the above ingredients to a boil in a large pan or pot.
 Turn off heat. Cool for 10-15 minutes.

2 cups sugar
 2 cups flour
 2 eggs
 $\frac{1}{2}$ cup milk
 1 teaspoon vanilla
 1 teaspoon baking soda

In a bowl add sugar, flour eggs, milk baking soda, and vanilla.
 Stir until well blended. Mix with margarine, water, peanut butter,
 oil mixture. Mix well. Pour into a floured 9x13 pan. Bake 350°
 for 40 minutes.

PEANUT BUTTER ICING

1/2 stick margarine	1 teaspoon vanilla
1/3 to 2/3 cup of can milk	1 lb. confectioner's
1/2 cup peanut butter	sugar

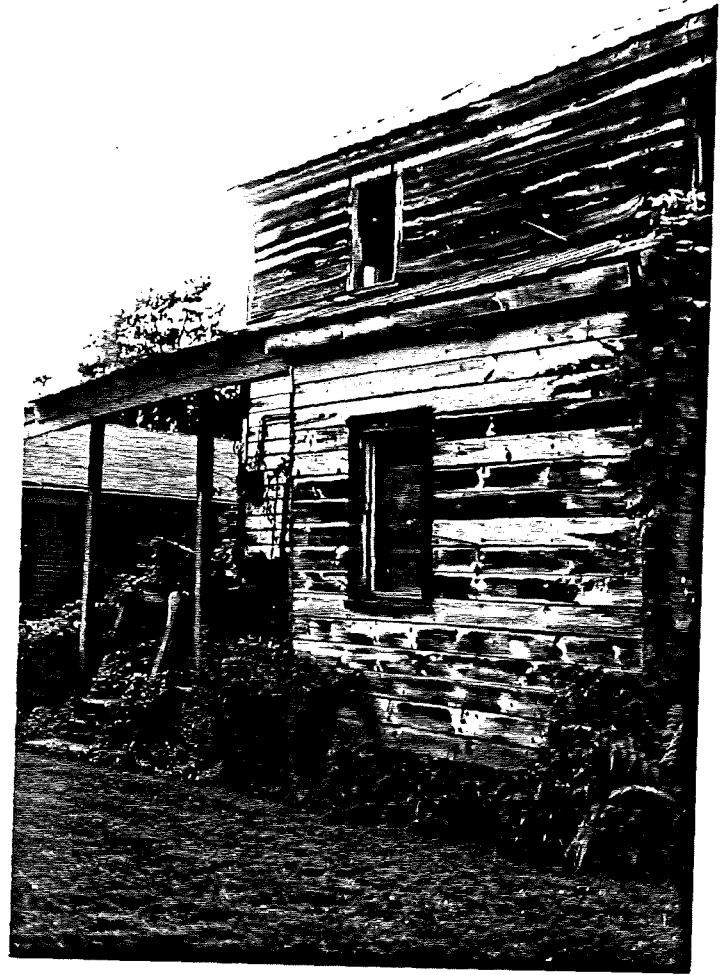
Cook until a boil. Remove from heat and add 1 teaspoon of
 vanilla and 1 lb. of confectioner's sugar. Mix well and frost
 cake.

TURTLE CAKE

1 box German Chocolate Cake Mix	Eggs, milk, margarine or oil
1 can Eagle Brand Milk	according to cake mix directions
1 pkg. caramel candy that comes individually wrapped (the kind you candy apples with)	
1 pkg. Hershey Kisses	1 1/2 stick margarine chopped pecans

Follow directions on cake mix box. Divide batter, pouring half
 in another bowl. In one bowl of batter, pour in half of the can
 of Eagle Brand milk. Bake in a 9x13 cake pan that's been greased
 and floured. Bake for 25 minutes at 375°.

While baking one half the batter, set the other half of batter
 to the side. In a double boiler, melt all the caramel candy in
 the package in a stick of margarine and the other half of Eagle
 Brand milk. Add chopped pecans. When you remove cake from oven,
 pour caramel candy mixture on top. Then on top of caramel candy,
 pour the last half of batter. Return to oven for 20-25 more min-
 utes. When cake has cooled some, frost with melted Hershey Kisses
 that have been melted in a double boiler with 1/2 stick margarine.



THE OLD DOBSON PLANTATION OF ROCKFORD, NORTH CAROLINA AS IT IS TODAY



The Tucker Family Cemetery, as it appears on one set of records at the Surry County Courthouse...(not up-to-date)

Directions: Follow N.C. # 89 west from Mt. Airy, N. C. go approximately 5.2 miles: take a left on SR# 1396; go approximately .5 of a mile; take a right on SR# 1397; go approximately .1 of a mile. Cemetery on left of road.

1. Grover D. Dodd	B.	1957
	D.	1960
2. Irvin Johnson		
3. Bell Johnson		
4. Dawn C. Tucker	B. February	11, 1963
	D. December	31, 1963
5. Claude Tucker	B.	1902
	D.	1955
6. Ollie Tucker	B. March	1, 1875
	D. March	18, 1961
7. Charlie Tucker	B. May	1, 1866
	D. February	2, 1953
8. Fannie Tucker	B.	1897
	D.	1969
9. Nettie Ann Tucker	B. January	8, 1908
	D. February	22, 1952
10. Laura B. Tucker wife of J.W. Tucker	B. December	24, 1872
	D. March	3, 1927
11. Jinnie G. Harbour	B.	1860
	D.	1944

12.	Martha Whitlock	B.	October	30,	1886
		D.			
13.	Lacy Whitlock	B.	November	24,	1889
	Pvt. Vet. Hosp. 3	D.	January	5,	1957
	WWI				
14.	Jas. Hopper				
	Co. C : 10 U.S. Cav.				
15.	Charlie Hopper	B.	December	24,	1919
		D.	April	5,	1941
16.	Maude J. Matten Spencer	B.			1892
		D.			1975
17.	Bettie G. Hickman	B.	January	5,	1896
		D.	June	5,	1922
18.	Jess Hickman	B.	December	5,	1892
		D.	October	20,	1938
19.	Joe H. Hickman	B.	April	28,	1919
	N.C. Tec 5 262 Port Co. TC	D.	March	18,	1964
	WWII				
20.	T. H. Porter	D.	September	18,	1917
21.	Walter Gwyn	D.	September	5,	1941
	N.C. Pvt. 161 Depot Brig				
22.	Jasper Bunker	B.			1905
		D.			1936
23.	Andrew Bunker	B.			1906
		D.			1937
24.	Annie M. Bunker	B.			1916
		D.			1963
25.	Lillie M. Bunker	B.			1885
		D.			1966
26.	Jessie Bunker	D.	18 years old		1927
27.	Nelson S. Whitlock	B.			1878
		D.			1969

[illegible]

Cemetery Layout
R= Field Stone Markers
No. Names



Unity
 FUNERAL CHAPELS, INC.
 2352 EIGHTH AVENUE
 NEW YORK, N.Y. 10027

IN SWEET REMEMBRANCE OF
 SARAH MOLLIE TUCKER

Sarah Mollie Tucker was the daughter of Ollie and Charles Tucker.

She was born September 8, 1898 and departed this life December 12, 1989.

She leaves in remembrance two sons, a grandson, a grand-daughter, two brothers, and one sister.

We have come together not to mourn Sarah but to rejoice in her memory. She lived a full life in the love of her family, children, friendships and most of all her Beloved Lord who blessed her with long life and a loving heart.

Her belief in the Lord was steadfast.

Her favorite scripture was 1 John 5 :13 which says:

"These things have I written unto you
 that believe on the name of the Son of God;
 that ye may know that ye have eternal life,
 and that ye may believe on the name of the
 Son of God."

Her life may be symbolized as a fragrant flower.

She was truly a fragrant rose in full bloom.

Her blossoms fell on earth in a world of darkness

Her blossoms now fall at the feet of her Lord,

The Lord of Light

The LIGHT of the world.

The Family

Saturday, December 16, 1989 -;*-9:30 A.M.

SUBMITTED

BV

DREAMA
(TUCKER)
GRAY

Submitted by
Dreama Tucker Gray,
daughter of Joe & Annie Tucker

In 1988, I was promoted to Supervisor of Special Projects while employed at Potomac Electric Power Company in Washington, D. C.

In December of 1989, my husband, Rudy, and I went into business of our own when we opened Rudy's Auto Sales in Washington, D. C.

In 1990, I was in the Cystic-Fibrosis Walk-a-thon and raised about \$200 from pledges. My daughter, Christal, received a Girl Scouts Award on April 21, 1990, for participation in the Chesapeake Clean-Up Campaign of Maryland, where she helped to clean a river for Earth Day. On May 14, 1990, Christal received a certificate for selling the most Girl Scout cookies in her area.

In 1991, Christal's Girl Scout's connections brought her to Annapolis, Maryland to take part in Legislative Day. My daughter, Cohia, received a typing certificate and in June was named to Who's Who Among American High School Students.



Who's Who Among American High School Students®

*Celebrating 25 Years of
Honoring Tomorrow's Leaders Today®*

25th Annual Edition

Member: American Association for Higher Education
American Association of School Administrators
American Library Association
Educational Press Association
National Association of Student Financial Aid Administrators
National School Public Relations Association

42.

June 28, 1991

RE: 1990-91 Academic Year

COMMITTEE ON ETHICS, STANDARDS & PRACTICES

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Executive Director
Association of California
School Administrators
Sacramento, CA

DR. ADRIENNE Y. BAILEY
Deputy Superintendent for
Instructional Services
Chicago Public Schools
Chicago, IL

JAMES T. BARRY
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University Relations
St. Ambrose University
Davenport, IA

DR. HAROLD B. CROSBY
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Counseling Services
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Alexandria City Public Schools
Alexandria, VA

DR. EDWARD J. RACHFORD
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Homewood-Flossmoor
Community High School
Flossmoor, IL

DR. VINCENT REED
Vice President for Communications
The Washington Post
Washington, DC

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LILY S. ROSE
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Committee
FRED R. BROOKS
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Enrollment Services & Management
State University of New York
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Educator
Nyack, NY

LEON WASHINGTON
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Hamline University
St. Paul, MN

WALLY WIKOFF
Educator & Journalist
St. Paul, MN

Cohila M. Gray
208 Kettering Dr
Upper Marlboro, MD 20772-1519

ID 98086 86 025275

Dear Cohila:

Congratulations. We are pleased to inform you that because of your fine academic achievements, you have been nominated for honorary award recognition and to have your biography published in the appropriate volume of WHO'S WHO AMONG AMERICAN HIGH SCHOOL STUDENTS, 1990-91.

As a WHO'S WHO student, you may apply for a \$1,000 scholarship from the \$75,000 to be awarded this year. You will receive an application after your biography form has been processed.

Other valuable services for WHO'S WHO students include: The College Referral Service to inform colleges of your award, publicity in your local newspaper and national recognition through distribution of the book to 12,000 colleges, libraries, high schools and youth groups.

For your information, since 1967 WHO'S WHO has been the largest, most respected publication in the nation recognizing students for their achievements in academics, athletics and extracurricular activities. The program's value and commitment to the highest standards have been acknowledged by the American Library Association and PTA respectively. Over 14,500 high school faculty members, youth directors and national education organizations nominate students, such as yourself, for this honor. Since only 5% of all high school students receive this award each year, you are to be commended.

Naturally, there are no fees or obligations whatsoever attached to this award. Your biography will be published pending completion and review of the enclosed form. You may reserve a book, if you wish, as indicated on your form. Publication will be completed in late fall.

To receive the recognition you have earned and the valuable services described above, please confirm your acceptance of this award by returning your form by our deadline, July 24, 1991.

Best wishes for continued success,

WHO'S WHO AMONG AMERICAN
HIGH SCHOOL STUDENTS

Paul C. Krouse, Publisher

PCK/jc

Educational Communications, Inc.

721 N. McKinley Road • P.O. Box 5005 • Lake Forest, IL 60045-5005 • (708) 295-6650

Also publishers of The National Dean's List and Who's Who Among America's Teachers



Parris N. Glendening
County Executive

THE PRINCE GEORGE'S COUNTY GOVERNMENT
OFFICE OF THE COUNTY EXECUTIVE



June 25, 1990

Ms. Christal Gray
208 Kettering Dr.
Upper Marlboro, MD 20772

Dear Christal:

Thank you so much for participating in the Maryland Park Neighborhood Playground Cleanup Project in celebration of Maryland's "Give a Day for the Bay" and Earth Day 1990. I understand that you and your friends in Troop 2495 worked hard in the rain, and removed 3 1/4 tons of trash out of Watts Branch. This is an important contribution to beautifying our County as well as saving the Chesapeake Bay. You should be proud of your service and willingness to make a difference.

Best wishes in school and future Girl Scout activities. The efforts of Girl Scouts like yourself have improved Prince George's County in many ways in the past. I look forward to hearing about many more exciting events in the future. Your efforts are an inspiration and example to us all.

Sincerely,

A handwritten signature in cursive script, appearing to read "Parris".

Parris N. Glendening
County Executive

14741 Governor Oden Bowie Drive, Upper Marlboro, Maryland 20772
(301) 952-4131

TDD (301) 925-5167

Printed on Recycled Paper

Earth Day more than slogans to volunteers

Crews unstop, freshen two littered creeks

By STEVE LALLI
Journal staff writer

Two creeks in Adelphi and Capitol Heights are flowing more smoothly today, thanks to volunteers who spent the 20th anniversary of Earth Day working to improve the environment, rather than just talking about it.

In Adelphi, about 15 residents of Presidential Park Towers cleared branches, broken bottles and other debris that had clogged since last June a storm drain feeding Adelphi Creek, said Barbara Robinson, who lives in the 1800 block of Metzerott Road and helped organize the spring cleaning.

"This is the first time I've heard

the water [trickling]," Robinson said yesterday.

The cleanup began Friday when a county crew and bulldozer showed up to get the heavy junk out of the way. Local folks, rained out on Saturday, came out on Earth Day to finish the job.

Before the cleanup, the creek was little more than a foul-smelling swamp that had become home to rodents, she said. "It was just gross," she said, comparing it to a dump.

"Over the years, no one has been taking care of it," said Dalton Phillips, as he raked leaves into plastic bags.

Children, who residents said had been using the debris as a playground, helped out in cleaning up the creek.

But be careful, said 9-year-old Michelle Ellis.

"You better watch out because the [broken] glass can hurt you," said the girl, who was wearing plastic

gloves as protection as she worked.

It wasn't any easier at Watts Branch creek in Capitol Heights, where about 60 volunteers, including local Girl Scouts, braved the rain Saturday to remove brush and junk and litter, even old bicycle bodies, that had been damming up the water.

"We had to pull some nasty stuff out," said 10-year-old Floyd Nash of Suitland, whose grandmother lives near the creek. Located off Bugler Road, the creek is a tributary of the Anacostia River, whose waters flow into the Potomac and eventually into the Chesapeake Bay.

Pat Surman came to help out at the stream Saturday after the Mount Rainier Earth Day celebration she was to attend was canceled because of the rain.

"It's nice that we're becoming more aware of these things, isn't it?" said Surman, who described herself as a 59-year-old "partial environmentalist" and a trash recycler.

Certificate of Appreciation

Awarded to

Crystal Gray
Cadet Troop 2495

For Girl Scout participation in
the CLEAN-up of Watts Stream,
Capitol Heights, Maryland, on
Saturday April 21, 1990, in con-
nection with the Chesapeake
Clean-up Campaign of Maryland
Governor William Donald Schaefer.

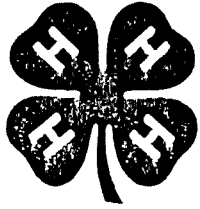
Save the Bay



Rose E. Crapson
Servic Unit 11 Manager
Association 21-ESMC
May 14 1991



THE UNIVERSITY OF MARYLAND
COOPERATIVE EXTENSION SERVICE



Presents This
CERTIFICATE



To

CHRISTAL GRAY

For The Successful Completion Of A Course In
4-H BABY SITTING

Viola H. Mason

County Extension Agent

CONGRATULATIONS!

CRYSTAL GRAY

305 BOXES

for being the top cookie
seller in CADETTE 2495

Service Unit 11 Association 21

GIRL SCOUT COUNCIL OF THE NATION'S
CAPITOL this 14th day of May 1990



Rose E. Cookson
Service Unit Manager
SU 11 - Assoc. 21 - GSCNC



Cohila Michelle Gray, a 1992 High School Graduate



Christal Latrice Gray

SECRET

BY

OFFICIAL

TOP SECRET

SECRET

Submitted by
Crystal (Tucker) Harbison,
daughter of Joe & Annie (Dobson) Tucker

Crystal Lytonya (Tucker) Harbison lives in Beckley, West Virginia, with daughter, Jaleisa Renee, and son, Joseph Lee.

Jaleisa was born on February 2, 1988, in Ft. Worth, Texas. Joey was born on October 4, 1991, in Beckley, West Virginia.

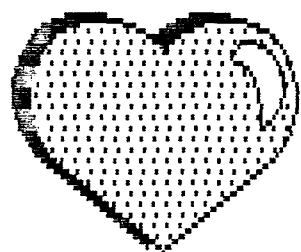
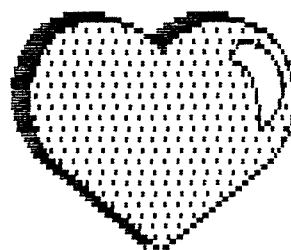
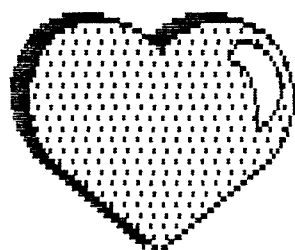
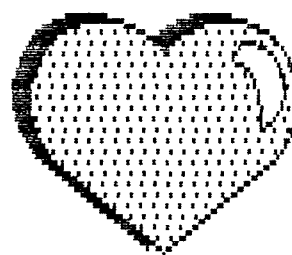
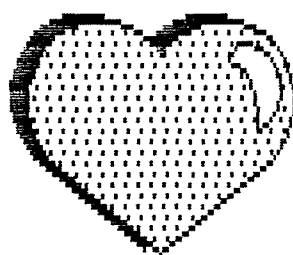
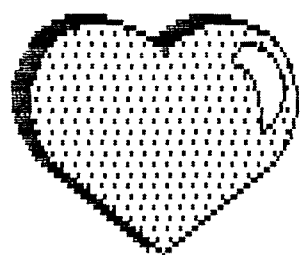
Crystal has lived in Forth Worth, Texas, and overseas in Germany.

She is the choir director of the Stratton Jr. High Choir and is the pianist for New Hope Baptist Church. She is past choir director/pianist for the Shiloh Baptist Church and the Mt. Vernon Baptist Church. In her teenage years, Crystal taught piano lessons at the Pied Piper III Music Store in the Crossroads Mall in Beckley. She currently teaches piano lessons in her home.



JALEISA AND
JOSEPH HARBISON





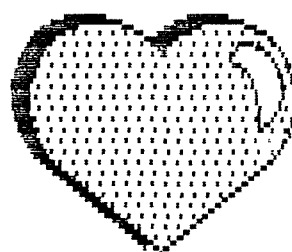
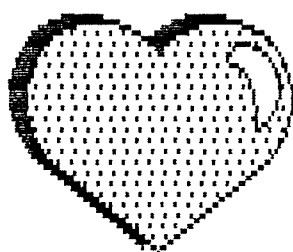
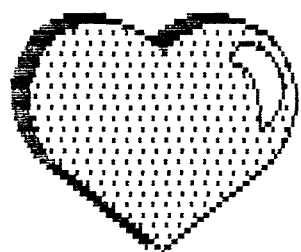
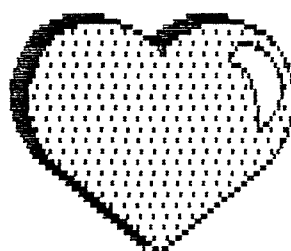
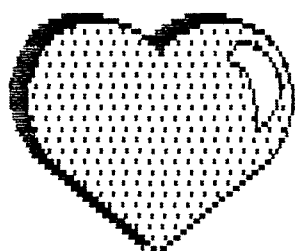
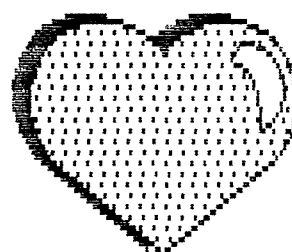
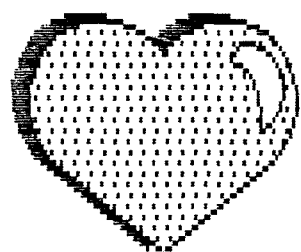
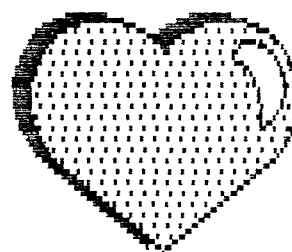
SUBMITTED

BY

ELAINE

(TUCKER)

OPOULOS





ROSA (GREEN) TUCKER AND FAMILY

FRONT: EDWARD TUCKER AND MAE (TUCKER) SCALES
MIDDLE: JEAN TUCKER, ROSA TUCKER, AND ELAINE (TUCKER) OPOULOS
BACK: DAVID TUCKER AND CHARLIE TUCKER

The following are descendants of Lewis Dobson's son, Samuel; and these names were in most cases not included in the 1984 Tucker-Dobson Heritage Book.

<u>Name:</u>	<u>Child:</u>	<u>Grandchild:</u>	<u>Great-Grandchild:</u>	<u>Great-Grand:</u>	<u>Great-Grand:</u>
Donna Travis Faye(Green) Travis		John Green	Alice (Dobson) Green	Samuel Dobson	Lewis Dobson
Vanessa Green	Vance Green	"	"	"	"
Gregory Green	Walter Green	"	"	"	"
Victor Carter	Barbara (Green)Carter	"	"	"	"
Valerie Carter	"	"	"	"	"
Teresa Carter	"	"	"	"	"
Anthony Carter	"	"	"	"	"
Dawn Green	David Clint Green	David Green	"	"	"
David Green	"	"	"	"	"
Julian Green	"	"	"	"	"
Marc Green	"	"	"	"	"
xxx	John Green	"	"	"	"
Anthony Green	Brenda Green	"	"	"	"
Enid Green	"	"	"	"	"
Dedra Green	"	"	"	"	"
Crystal Green	"	"	"	"	"
Jane Green	"	"	"	"	"
Dana Penn	"	"	"	"	"
Jeremy McDaniel	"	"	"	"	"
Arthur George	Jane Green	"	"	"	"
Kary George	"	"	"	"	"
Gynenice George	"	"	"	"	"
Adrian George	"	"	"	"	"
Paul Rawley	"	"	"	"	"

On October 17, 1986, Monica Aline was born to Brenda Scales.

On May 2, 1991, Brenda Scales graduated from the University of Michigan with a B.A. in Psychology.



CRYSTAL TUCKER

VIRGINIA TUCKER

VALERIE TUCKER



NINA REGINA TUCKER

1977



THE NINA R. TUCKER MEMORIAL SCHOLARSHIP

We are proud to announce that the Nina R. Tucker Scholarship has been in existence since 1987. The scholarship will be presented annually to a minority high school senior or college freshman who exhibits high academic achievements and plans a career in the health care field.

When Nina passed in December of 1985, she was a student at the New Jersey College of Medicine and Denistry where she was studying to be a gynecologist/obstetrician. Prior to that, Nina had received a B.S. in zoology from Duke University and a masters in biology from North Carolina Central University.

It is our goal to annually aid deserving students who share Nina's enthusiasm for school and community involvement as well as her interest in medicine.

RECIPIENTS

1987

Shavar A Chase

Rahway Sr. High

Marc Harrigan

Pomfret Academy

1988

Nyerere Institute

1989

Cheryl Butler

Rahway Sr. High

1990

Lawreene Paden

Linden Sr. High

For more information, please contact:

Valerie Tucker - 1537 Essex Street - Rahway, NJ 07065

201-388-5895

NINA R. TUCKER

Memorial Award Scholarship Commission

Rahway, New Jersey

This Certifies That

is a positive school and community citizen and an example of high academic achievement. The Nina R. Tucker Memorial Award Scholarship Commission applauds your efforts to contribute to our growing human resources.

The late Miss Nina R. Tucker represented the finest tradition in educational excellence as an eminent scholar. We congratulate the steps you have taken to aspire to greater heights and new horizons. They are particularly noteworthy amidst unyielding adversities including black youth unemployment, the temptation of drugs and alcohol and the lack of opportunities to enter college with the rapid disappearance of financial aid programs.

You have maintained high standards, excelled in the service of your community, demonstrated the characteristics of the good citizen and represented the home and family with dignity and honor.

In recognition of your achievements and your understanding of the importance of discipline, respect and character, the Nina R. Tucker Memorial Award Scholarship Commission is pleased to confer this

TESTAMENT OF FAITH, HOPE AND LOVE AWARD

C O N G R A T U L A T I O N S

DATE

Charlene-Rankins Jackson
Vice President

Valerie Tucker
President

Janice Royal
Secretary-Treasurer



THE CHARLIE LEE TUCKER FAMILY



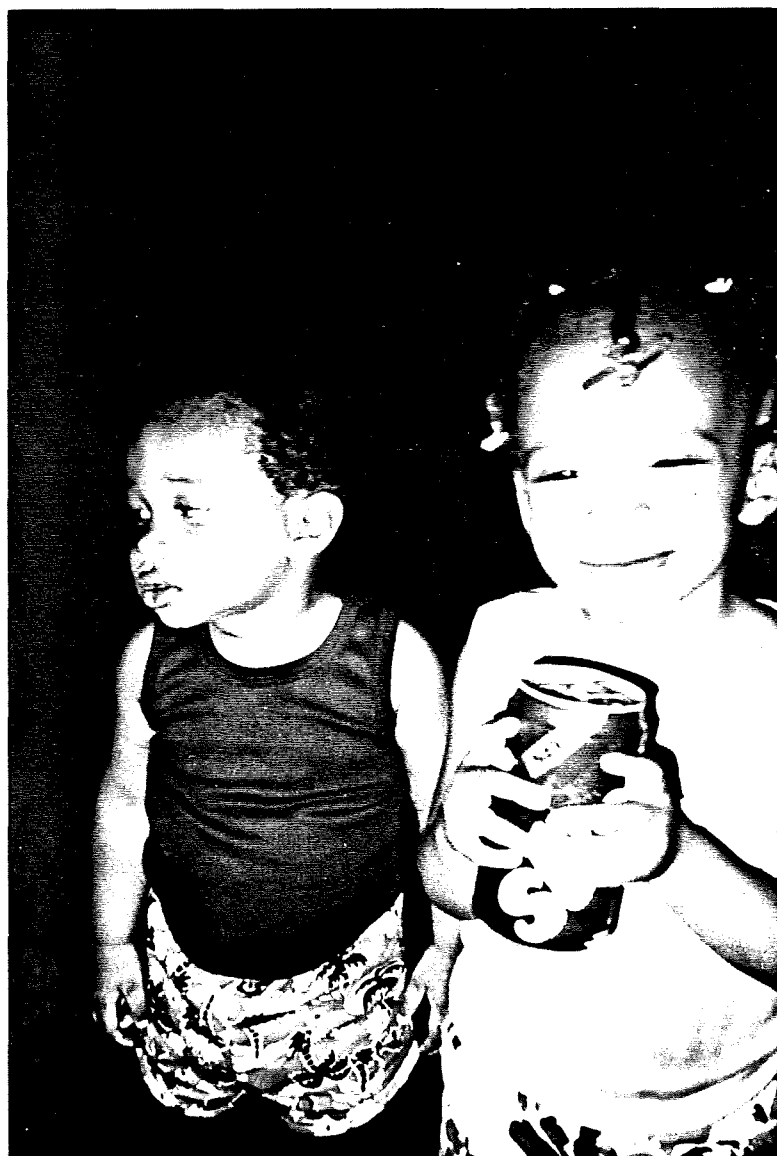
DAWN C. TUCKER

Infant daughter of Charlie and Virginia
Tucker

(deceased: December 1963)



JAMES, DONNA, AND AMANDA SCALES



STEVEN AND LALETTE TUCKER

FIVE LAYER MEXICAN DIP

1 lb. ground beef
 Taco Seasoning Mix
 8 oz. whipped cream cheese
 8 oz. sour cream
 1 bottle of favorite salsa, however hot you like it!
 4 oz. shredded Monterey Jack cheese
 4 oz. shredded Cheddar Cheese
 1/2 cup chopped fresh scallions (optional)

Brown beef. Drain off fat. Add seasoning mix, and follow directions on package. Spread as bottom layer in rectangular or circular dish about 1 1/2" - 2" deep. Whip cream cheese and sour cream together. Layer on top of the beef. Layer salsa and two cheeses. Top with scallions. Serve with corn chips.

Variations: Add layer of guacomole, chopped tomatoes, shredded lettuce, or refried beans. CAREFUL if you use guacomole--it turns brown very quickly!

FUDGY CHOCOLATE COOKIE BARS

1 3/4 cup unsifted flour
 3/4 cup confectioners sugar
 1/4 cup cocoa
 1 cup cold margarine
 1 12-oz. pkg. semi-sweet chocolate chips
 1 14-oz. can Eagle Brand Sweetened Condensed milk
 1 tsp. vanilla
 1 cup chopped nuts

Preheat oven to 350°. In medium bowl combine first three ingredients; cut in margarine until crumbly (mixture will be dry). Press firmly on bottom of 13" x 9" baking pan. Bake for 15 minutes. Meanwhile, in a medium saucepan, over medium heat, melt 1 cup chocolate chips and condensed milk. Add vanilla. Pour evenly over the prepared curst. Top with nuts and the remaining 1 cup of chocolate chips; press down firmly. Bake 20 minutes or until set. Cool. Chill if desired. Cut into bars and store tightly covered. Makes 24 to 36 bars.

Above recipes by Elaine (Tucker) Opoulos

HAMBURGER PIE

1 10-oz. pkg. of pastry mix
 1/2 c. grated sharp cheddar cheese
 1/2 tsp. paprika
 Dash of cayenne
 1 1/2 lbs. ground beef
 1 small onion, minced
 1 1/2 c. dry bread cubes
 1 10 1/2 oz. can of beef boullion or consomme'
 1/2 tsp. salt
 1/2 tsp. pepper
 1/4 tsp. each of ground thyme and marjoram
 2 tsp. Worcestershire sauce

by Valerie Tucker

Prepare pastry mix as directed on the label, adding cheese, paprika, and cayenne before adding the liquid. Roll half of pastry on lightly floured board. Fit pastry into 9-inch pie pan. Cook beef and onion in skillet until meat loses its red color, breaking up meat with fork. Mix bread cubes and boullion and let stand for a few minutes. Add beef mixture and remaining ingredients. Mix well and pour into pastry-lined pan. Rolling remaining pastry and put over top, crimping edges. Bake in preheated oven 375° for about 45 minutes. Makes 6 servings.

SPINACH QUICHE

4 eggs
 2 cups of heavy cream
 1 cup of frozen spinach (seasoned)
 1 cup of swiss cheese
 1/2 cup ricotta cheese

by Valerie Tucker

Beat eggs in bowl. Add all other ingredients. Mix well. Bake in a deep dish pie shell at 375° to 400° in oven. (Time omitted)

SAUTÉED SCALLOPS WITH LEMON BUTTER

1 1/2 lbs. of sea scallops	1/8 tsp. pepper
1/3 c. of fine dry bread crumbs	Dash of paprika
1/2 c. of butter	3 Tbsp. fresh lemon juice
1/4 tsp. salt	

Roll scallops in crumbs. Melt half of butter in skillet. Add salt, pepper, and paprika. Add scallops and saute' slowly for 8 minutes, or until golden brown, turning gently to brown evenly. Remove scallops to a serving dish. Put remaining butter and lemon juice in skillet. Then add scallops to sauce again. Heat, season to taste, and pour over white rice.

by Crystal Lynn Tucker

Emma Jean Tucker

Sausage-Egg Bake

1 lb. bulk sausage, brown & drained	2 cups herb stuffing mix
2½ cups milk	1 tsp. dry mustard
1 can cream of mushroom soup	6 oz. grated sharp cheese
4 eggs, lightly beaten	

Line a 13 x 9 pan with 2 cups of herb stuffing mix. Cover with browned and drained sausage.

Combine remaining ingredients. Pour over stuffing mix. Run a knife through to marbelize. Cover and refrigerate over night.

Bake at 350 degrees for one hour and fifteen minutes.

Corn Pudding

3 eggs	1 can cream style corn
3 tablespoons flour	1 tablespoon sugar
1 can evaporated milk	1 teaspoon salt
1 can whole kernel corn, drained	1 tablespoon butter, melted

Lightly beat eggs. Blend in flour. Add remaining ingredients. Pour into a 9 x 9 baking dish. Bake at 350 degrees for 40-45 minutes. Let set 10 minutes before serving.

ITALIAN PIE

1 lb. ground beef (brown and drain)
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
1 18-oz. can tomato sauce
1 can onion soup
4 oz. Cheddar cheese, grated
1 can Pillsbury Crescent Dinner Rolls
 $\frac{1}{2}$ cup sour cream

Brown beef and onions. Drain liquid. Add salt, pepper, tomato sauce, and onion soup. Pour ingredients into a greased 9" x 13" baking dish. Top with sour cream and grated cheese. Unroll Crescent rolls and place on top to make a crust. Bake at 375 degrees for 25 to 30 minutes.

by Emma Jean Tucker

SUBMITTED

BY

BERNESE

(DOBSON)

WITHERSPOON

Submitted by
Bernese (Dobson) Witherspoon,
daughter of Ernest & Viola Dobson

Ernest Lincoln Dobson was born on August 25, 1902, to Martha (Dyson) and James Dobson in Mt. Airy, North Carolina. He was the last born of seven children.

In 1928, Ernest married Viola Tucker, daughter of Charlie and Ollie Tucker. Viola still lives in Mt. Airy at the Dobson home place. Ernest and Viola lived together for fifty-three fruitful years. To them six children were born.

Ernest spent all of his seventy-nine years in Mt. Airy, North Carolina. As a child, he had to work and he received very little education. As an adult, he farmed and worked at the North Carolina Granite Cooperation providing and caring for his family. With the help of God, he managed to educate all six of his children.

Ernest was a member of the State Line Primitive Baptist Church, where he was a Deacon and held the office of treasurer for 34 years. He loved and served his church until his death in 1982.



VIOLA AND ERNEST DOBSON
50TH WEDDING ANNIVERSARY

1978



THE ERNEST DOBSON HOME PLACE
MT. AIRY, NORTH CAROLINA

Ernest Wade Dobson - 8410 15th Avenue, Hyattsville, Maryland
Occupation - Barber
Spouse - Rosa Dobson

Children:

1. Ernest Deyon Dobson - Los Angeles, California
Occupation - Musician - Songwriter
2. Monica Price (Step-daughter)
Occupation - Data Base Technician - U. S. Coast Guard

Parents:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker
James & Martha (Dyson) Dobson

Great-grandparents:

Tucker - Davy & Amy (Penn Flippen) Tucker
Dobson - Lewis & Caroline (Dunnagan) Dobson

Ralph Leroy Dobson - Deceased
Spouse - Mardena S. Dobson - 4433 South Dakota Avenue,
Washington, D. C.
Occupation - Teacher

Child:
Rhonda J. (Dobson) Allard - 10304 Clumet Drive,
Silver Springs, Maryland
Occupation - Computer Analysis

PARENTS:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker
James & Martha (Dyson) Dobson

Great-grandparents:

Tucker - Davy & Amy (Penn Flippen) Tucker
Dobson - Lewis & Caroline (Dunnagan) Dobson

Ollie Mae (Dobson) Rawley - 6602 Wilburn Dr., Capitol Heights,
Maryland

Occupation - Nurse

Spouse - James Rawley

Children:

1. James Trenton Rawley

Occupation - President of Federal Conference Reporting
and Communications

2. Marsheila Rawley - 6602 Wilburn Dr., Capitol Heights,
Maryland

Occupation - U. S. Coast Guard- Data Base Technician

3. Yvette Rawley - 6602 Wilburn Dr., Capitol Heights,
Maryland

Occupation - Prince George County - Program Co-ordinator
for Physically and Mentally Handicapped

Parents:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker

James and Martha (Dyson) Dobson

Great-grandparents:

Tucker - Davy & Amy (Penn Flippen) Tucker

Dobson- Lewis & Caroline (Dunnagan) Dobson

Jimmy Lewis Dobson - 409 Jefferson St., Washington, D. C.
Occupation - Barber
Spouse - DeLaine Dobson - Occupation - Travel Agent

Children:

1. Karen (Dobson) Rheinhardt - 1008 Lakeshore Dr., Mitchellville,
Maryland
Occupation - Sales Rep. for A T & T
2. Michelle Williams - 14033 Chestnut Dr., Laurel, Maryland
Occupation - Chevy Chase Bank - Program Analysis

Parents:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker
James and Martha (Dyson) Dobson

Great-grandparents:

Tucker - Davy & Amy (Penn Flippen) Tucker
Dobson - Lewis & Caroline (Dunnagan) Dobson

Hazel (Dobson) Williams - P.O. Box 494, Elizabethtown, N. C.

Occupation - Teacher

Spouse - Essic M. Williams, Jr.

Occupation - Assistant Superintendent of Bladen County

Children:

1. Essic M. Williams, III - 3300 Hemsworth St., Durham, NC 27707
Occupation - Vice President of Finance of Property Management
2. David Gerry Williams - 3624 Suffolk St., Durham, NC 27707
Occupation - Furniture Builder - This End Up
3. Kenneth Michael Williams - 5516 Wood Pond Court, Raleigh, NC 27610
Occupation - Central Supply Manager - This End Up
4. Dennis Richard Williams - 1901 Milan St., Durham, NC 27704
Occupation - Assistant Principal
5. Roger Keith Williams - P.O. Box 494, Elizabethtown, NC 28337
Occupation - College student at Gallaudet University

Parents:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker

James & Martha (Dyson) Dobson

Great-grandparents:

Tucker- Davy & Amy (Penn Flippen) Tucker

Dobson -Lewis & Caroline (Dunnagan) Dobson



THE WILLIAMS FAMILY

TOP ROW: DENNIS, DAVID, AND KENNETH

BOTTOM ROW: ESSIC, JR., HAZEL (DOBSON), ROGER, AND ESSIC, III

Bernese (Dobson) Witherspoon - 748 Rankin St., Winston-Salem, NC
27101

Occupation - Teacher

Spouse - Leon Witherspoon, Sr.

Occupation - Contractor

Children:

1. Tonya Witherspoon - 748 Rankin St., Winston-Salem, NC
Occupation - US Air - Frequent Traveler Division
2. Leon Witherspoon, Jr. - 748 Rankin St., Winston-Salem, NC
Occupation - College student - Winston-Salem State University

Parents:

Ernest Lincoln & Viola (Tucker) Dobson

Grandparents:

Charlie & Ollie (Grogan) Tucker

James & Martha (Dyson) Dobson:

Great-grandparents:

Tucker - Davy & Amy (Penn Flippen) Tucker

Dobson - Lewis & Caroline (Dunnagan) Dobson



LEON & BERNESE (DOBSON) WITHERSPOON TONYA WITHERSPOON

LEON WITHERSPOON, JR.



**SUBMITTED
BY
DOROTHY
(DOBSON)
HAYES**



Submitted by
Dorothy (Dobson) Hayes,
daughter of Archie & Mary Dobson

Lewis and Caroline (Dunnagan) Dobson of Rockford Township in Surry County, North Carolina had a son named Peter. The following is an account of some of Peter's offspring.

The children of Peter and Jane (Bowles) Dobson that Dorothy is reporting on are:

- * 1. Doctor Holcomb (Daniel ?) Dobson
- 2. Noah Dobson
- * 3. Joe Jackson Dobson
- * 4. Lewis Dobson
- * 5. Ila Dobson (sometimes seen spelled Iler)
- 6. Virgil Dobson
- * 7. John Emory Dobson
- 8. Samuel Dobson

* Persons on which Dorothy Hayes provided additional information.

Also, see additional information on the descendants of Peter Dobson on pages 226-228.

The only child of Peter and Lizzie (Cundiff), his second wife, that Dorothy is reporting on is her father, Archie Clarence Dobson.

Child of Peter & Jane (Bowles) Dobson
Account by Dorothy (Dobson) Hayes

(1.) DOCTOR HOLCOMB (DANIEL ?) DOBSON

From the deed of land purchased by my grandparents from Mrs. Alice Dobson on December 18, 1924, it states that the children of Doctor Daniel Dobson living in the household of my grandparents are Lalia Dobson, Jeff Dobson, Nannie Dobson, and Joanna Dobson.

I assume these are children of Doctor Holcomb Dobson. There is no mention of his death or if he is alive at this time.

Child of Peter & Jane (Bowles) Dobson
 Account by Dorothy (Dobson) Hayes

(3.) JOE JACKSON DOBSON

Uncle Joe Jackson married Mollie Green from Mt. Airy, North Carolina on December 27, 1900, at Rockford. They were married by Justice of the Peace, G. M. Burrus. They bought a farm only a couple of miles from my grandparents' (Peter and Lizzie, his second wife) farm. Uncle Joe Jackson and Aunt Mollie were like grandparents to me because they were much older than my father. (Actually, they were half brothers having different mothers.)

I was too small to work and Uncle Joe Jackson was too old to farm. So we would sit under the apple tree and talk. He and Aunt Mollie had seven children:

1. Walter Dobson
- * 2. Fred Dobson
- * 3. Harry Lee Dobson
- * 4. Manuel Dobson
- * 5. Peter Dobson
- * 6. Claude Dobson
- * 7. Jane Dobson

* Persons on which Dorothy Hayes provided additional information.

Fred left home at an early age and no one ever heard from him.

Harry Lee, now deceased, was married to Hattie Cockerham. She now lives in Yadkinville, North Carolina. Their Children are Hugh Lee, Matthew, Earline, Marie, and there are others I don't recall.

Manuel, now deceased, was married to Lillie Mae (Reynolds). She is remarried and lives in Boonville, North Carolina. Their children are Manuel, Jr. and Grayland.

Peter, now deceased, married my mother's sister, Rebecca Matthews. They bought a portion of the Matthews farm after my grandmother, Maggie Matthews could not take care of it any longer. They lived and died there...in Rockford, North Carolina. Their children: Earnestine Carter, who married Burley Carter, and their address is Rt. 2, Dobson, NC 27017; Cleveland, whose address is Rt. 2, Box 340, Dobson, NC 27017; John L., whose address is

Child of Peter & Jane (Bowles) Dobson
 Account by Dorothy (Dobson) Hayes

(3.) JOE JACKSON DOBSON (con'd.)

Rt. 1, Box 210, Pinnacle, NC 27043; Maggie (deceased); Betty Jean Bass, whose address is 620 Walavista Ave., Piedmont, California 94610; Cora Lee Tilly, no address given; Avery Joe, no address given; Jack, no address given; Jill, no address given; Martin, whose address is Rt. 3, Elkin, NC; and Rebecca, whose address is Rt. 2, Box 338, Dobson, NC 27017

Claude, now deceased, married Fannie Smith. She lives at Rt. 1 Boonville, NC. Their children are: Anice (?) Foster Williams; Jerry, who married Margie (Maiden name unknown); Joe; Garry; and Gloria, who married Carlton Soloman, and whose address is 1201 North Elizabeth St., Durham, NC.

Jane Dobson married Ervin (?) Dobson. They lived in Winston-salem, NC. They both are deceased. Their children are: Sofanzo, who married a Payne and lives in Winston-Salem, NC; Vonetta, deceased; Hortense, who lives in Winston-Salem, NC and works for A T & T; and Gilbert, no address given.

(4.) LEWIS DOBSON

Uncle Lewis Dobson married Mary. I don't know her last name. They didn't have any children. They adopted a son. They both are deceased.

(5.) ILA DOBSON

Aunt Ila married a Barker. Uncle Joe Jackson said they had one child. He was deformed. He talked normal... looked normal, but he walked (or hopped) like a frog. Uncle Joe Jackson said he didn't let his handicap interfere with his every-day life. He went anywhere and did anything he liked. Uncle Joe Jackson never mentioned his name.

(7.) JOHN EMORY DOBSON

Uncle John Emory was a very interesting person. He was a short, stocky build, and he enjoyed eating. He was never married and lived most of his life at the home place of his parents in Rockford, North Carolina.

As a child, my father (Archie Dobson) would take my brothers and me to visit Uncle John Emory. I liked him, but he reminded me of a hermit...always living alone and he seemed to enjoy staying by himself. He had a goat that always ran me up a tree. He also had a dog, a few chickens, and a cat. My father said Uncle John Emory left home with his dog during his teens and was gone for a few years. No one knew where he was. Then one day he and his dog came back just the way they left. Uncle John Emory moved to Winston-Salem, North Carolina with his brother Lewis and his wife, Mary, after he became old and seriously ill. He died in Winston-salem.

Submitted by
Dorothy (Dobson) Hayes,
daughter of Archie & Mary Dobson

ARCHIE CLARENCE DOBSON

My father, Archie Clarence Dobson, was born to Peter and Lizzie (Cundiff) Dobson on August 24, 1900, in Rockford, North Carolina. He grew up on their small farm.

He married Mary Madgalene Matthews on November 5, 1922. Mary was the daughter of Jim and Maggie Matthews. She was born on September 9, 1904, in Kernersville, North Carolina. The first few years of their marriage my father worked for the railroad. Later he became a farmer. He and Mother lived most of their lives in Rockford, North Carolina, where all of their children were born. In the early 1950's, they moved to Boonville, North Carolina.

My father died on February 15, 1954 from a heart attack. Mother still lives at Rt. 1, Box 455, Boonville, North Carolina. She celebrates her 87th birthday on September 9, 1991.

Archie and Mary's children are:

1. Reber Pauline
2. Louise Virginia
3. Ruth Gray
4. Edith Mae
5. Dorothy Rae
6. Clarence Milton
7. Archie Lee
8. Nora Bell
9. Marion Allen

Children of Archie & Mary Dobson
Account by Dorothy, their daughter

Reber was born on September 16, 1923. She married John Gadberry. She is now deceased, but John lives at Rt. 1, Box 456, Boonville, NC. Their children are Tena Pauline, who married Samuel Hayes and lives in Elkin; Joe Freeman, who lives with his wife in Boonville, NC; Mary Elizabeth, who lives in Winston-Salem, NC; David, who lives in Rockford, NC; and Delores, who lives in Jonesville, NC. Reber died on February 12, 1982.

Louise was born on February 13, 1925. She married James Edward Wilkerson, who is now deceased. She lives at Rt. 4, Lot 9, Plummer Trailer Park, Zebulon, NC 27597. Their children are: James Edward, Jr.; Brenda; Faye; Clarence; Linda; Donald; Cindy, who is married to Walter Moreland; Liza; and Jonica.

Ruth was born on October 8, 1927. She married Harvey Dobson, Jr. Their children are: Mary Louise, who is married to Ray Clements, and they live in Germany (20 Baumgarten St., 7335 Salach Germany). Mary is the manager of the PX System and Ray works for the Civil Service Dept. Another child is Robert Dobson, who is married to Cathy; and their address is P.O. Box 535, Dobson, NC 27017. Ruth is married now to Sgt. Goodman, and they live at Beechwood Manor, 1109 Collingwood Rd., Hopewell, Virginia.

Edith was born on November 7, 1929. She married James Dobson, son of Harvey and Ada Dobson. Their children are Maria, Larry, Wanda, Jessie Fay, and Gay. Edith and James live at Rt. 1, Box 426A, Dobson, NC 27017.

Dorothy was born on July 13, 1933. She married Rudolph Douglas Hayes, son of Vivian and Golas Hayes of Greensboro, North Carolina. They were married on January 18, 1958. They first lived in Greensboro, where their two children were born. When Rudy returned to active duty with the U.S. Army, they began to move around quite often. They lived in California, Fort Bragg at Fayetteville, North Carolina, Greensboro, Fort Hamilton at New York, Pocono Mountains, Fort Mammoth in New Jersey, and in Germany. After 26 years of military duty and with the rank of CW-3, Rudy decided to retire from the Army. He worked for GTE for a few years, and now works as a communications specialist for Durham County. Dorothy graduated from Durham Technical. She is now a part-time student at NCCU. Rudy and Dorothy reside at 5705 Old Well St., Durham, North Carolina. They are members of the Greater St. Paul Baptist Church. Their first child born was Rudolph Douglas, Jr., who was born on July 12, 1958. Douglas married Gail LaMond McClain, daughter of Inez and Arthur McClain, on December 1, 1984. Douglas attended Elon College, but he and Gail now live in Germany. He has recently been promoted to Sgt. Rudy and Dorothy's second child, Doris Anita, was born on June 12, 1959. Doris graduated from A & T of Greensboro, North Carolina. She is now employed with Reliance Insurance Company. She is still single and lives at home.

Children of Archie & Mary Dobson
Account by Dorothy, their daughter

Clarence was born on October 2, 1935. He married Virginia Smith, who is now deceased. They have one daughter, Penny, who married John Matthews; and they live at 1800 Rankin Mill Rd., Greensboro, NC 27405. Clarence lives in Elkin, North Carolina but has also stayed with Penny some.

Archie Lee was born on November 30, 1937. He married Frances Galloway. Their children are Vincent, Levi, Anthony, and Greg. Archie now lives at home with our mother in Boonville.

Nora was born on December 4, 1939. She married David Penn. They live at 326 Maple Dr., Mt. Airy, NC 27030. Their children are David, Vanessa, Jan, Greg, Keith, twins Linda and Ronda, and Garrett. David is preaching now.

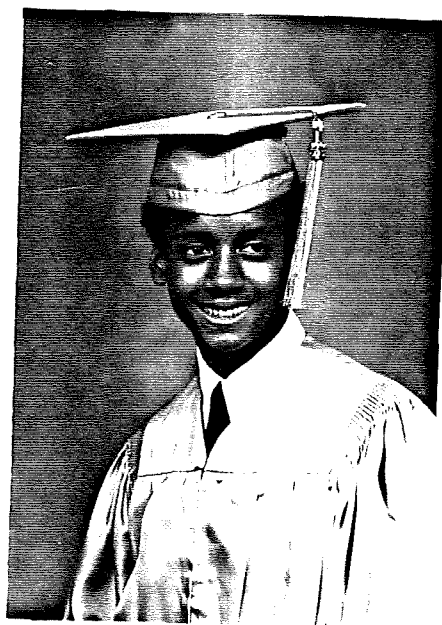
Marion was born on November 5, 1944. He married Barbara King, daughter of Clyde and Mae Frances King. Their children are Mike, Ricky, Wanda, Anita, Rayvon, and Dennis. Ricky was born on July 16, 1965 and drowned on August 25, 1981. Marion and Barbara live at 2079 Westfield Rd., Mt. Airy, NC 27030.



DOROTHY (DOBSON) HAYES



DORIS HAYES



RUDOLPH HAYES, JR.



LEE DOBSON - on left

ARCHIE CLARENCE DOBSON - on right

FATHER OF DOROTHY (DOBSON) HAYES

BOTH ARE SONS OF PETER AND LIZZIE (CUNDIFF) DOBSON AND ARE GRANDSONS OF LEWIS AND CAROLINE (DUNNAGAN) DOBSON.



DEWITT MATTHEWS - on left
THE HUSBAND OF GRACIE (DOBSON)
MATTHEWS AND BROTHER OF MARY M.
DOBSON, WHO IS MOTHER OF DOROTHY
DOBSON HAYES

WISEMAN CUNDIFF DOBSON - on right
THE SON OF PETER AND LIZZIE (CUNDIFF)
DOBSON AND THE GRANDSON OF LEWIS
AND CAROLINE DOBSON

No. 49441

State of North Carolina, County of Guilford

Office of Register of Deeds

County Ordained Minister of any Religious Denomination
or any Justice of the Peace of said County

Greensboro, N. C., JANUARY 13, 1958

RUDOLPH DOUGLAS HAYES

HIMSELF

age 28

years; color COL

; the son of

of GREENSBORO, N. C.

and

DOROTHY RAE DOBSON

having applied to me for a LICENSE for the marriage of
of GREENSBORO, N. C.

age 24

years; color COL

; the daughter of

GOLAS HAYES

LIVING

the father is

and VIVIAN CRENSHAW HAYES

age

24

years; color COL

MARY MATTHEWS DOBSON

the father is

LIVING

the mother

DEAR

the father now

resident of

BOONVILLE, N. C.

the mother

LIVING

resident of

GREENSBORO, N. C.

and

BOONVILLE, N. C.

the mother

LIVING

And if given consent of

the

of the said

, to the proposed marriage having been filed with me.

And there being no legal impediment to such marriage known to me, you are hereby authorized, at any time within sixty days from the date hereof, to celebrate the proposed marriage at any place within the said County. You are required, within thirty days after you shall have celebrated such marriage, to return this license to me, at my office, with your signature subscribed to the Certificate under this license, and with the blanks therein filled according to the facts, under penalty of forfeiting \$200.00 to the use of any person who shall sue for the same.

R. DOLPH DOUGLAS HAYES

being duly sworn, says:

That he knows of his own certain knowledge that the parties applying for license are both over 21 years of age, and, so far as he knows or is informed and believes, there is no lawful cause of impediment forbidding said marriage.

Sworn and subscribed to before me, this 13TH day of JANUARY, 1958

J. M. Stewart
DEPUTY
Register of Deeds

Rudolph D. Hayes
Dorothy Rae Dobson

J. H. MCADOO

Register of Deeds

Under here printed is a list of persons who are under 21 years of age, and who are not qualified to marry, and who are not qualified to be witnesses at marriage.

STATE OF NORTH CAROLINA—GUILFORD COUNTY

Julius L. Douglas

Minister of the Gospel

and in matrimony

Rudolph Douglas Hayes

and Dorothy Rae Dobson

the parties licensed above, on

the 13th day of January, 1958 at Greensboro, N. C., in

Township, in said County, according to law.

WITNESSES PRESENT AT MARRIAGE

Clarence J. ...
Robert ...
...

...
...
...

Officiating Officer

AUG 5 1958

NORTH CAROLINA STATE BOARD OF HEALTH
OFFICE OF VITAL STATISTICS

CERTIFICATE OF LIVE BIRTH

BIRTH No. 132-58-055928

REGISTRATION DISTRICT NO. 41.95 REGISTRAR'S CERTIFICATE NO. 2052

1. PLACE OF BIRTH a. COUNTY <u>Guilford</u>		b. TOWNSHIP <u>Gilmer</u>		2. USUAL RESIDENCE OF MOTHER (Where does mother live?) a. STATE <u>North Carolina</u> b. COUNTY <u>Guilford</u>	
c. CITY OR TOWN <u>Greensboro, N. C.</u> Is Place of Birth Within City Limits? YES ☒ NO ☐		c. CITY OR TOWN <u>Greensboro, N.C.</u> Is City Limits? YES ☒ NO ☐ Is a Farm? YES ☐ NO ☐		d. STREET ADDRESS OR R. F. D. No. <u>1505 Correll Street</u>	
3. FULL NAME (Type or Print) First <u>Rudolph</u> Middle <u>Douglas</u> Last <u>Hayes, Jr.</u>		4. SEX <u>Male</u>		5. DATE OF BIRTH Month <u>7</u> Day <u>12</u>	
6. THIS BIRTH SINGLE ☒ TWIN ☐ TRIPLET ☐		7. IF TWIN OR TRIPLET, was child born 1st ☐ 2nd ☐ 3rd ☐			
7. FULL NAME First <u>Rudolph</u> Middle <u>Douglas</u> Last <u>Hayes</u>		8. AGE (At time of this birth) <u>28</u> YEARS		9. COLOR OR RACE <u>Negro</u>	
10. BIRTHPLACE (State or foreign country) <u>Guilford County N.C.</u>		11. USUAL OCCUPATION <u>Laborer</u>		12. KIND OF BUSINESS OR INDUSTRY	
12. FULL MAIDEN NAME First <u>Dorothy</u> Middle <u>Dobson</u> Last <u>Dobson</u>		13. AGE (At time of this birth) <u>25</u> YEARS		14. COLOR OR RACE <u>Negro</u>	
15. BIRTHPLACE (State or foreign country) <u>N.C.</u>		16. PREVIOUS DELIVERIES TO MOTHER (Do NOT include this birth) a. How many OTHER children are now living? <u>0</u>		b. How many OTHER children were born alive but are now dead? <u>0</u>	
17. INFORMANT'S NAME AND RELATION TO CHILD <u>Dorothy Dobson Hayes-Mother</u>		18. MOTHER'S MAILING ADDRESS (If different from usual address)		19. DATE OF BIRTH <u>7-12-58</u>	
I hereby certify that this child was born alive on the date stated above at <u>A. 10:25 P.M.</u>		19a. ATTENDANT'S SIGNATURE <u>[Signature]</u>		19b. ADDRESS <u>Greensboro, North Carolina</u>	
20. DATE RECD BY LOCAL REG. <u>7-21-58</u>		21. REGISTRAR'S SIGNATURE <u>[Signature]</u>		22. HAS MOTHER INSPECTED? CERTIFICATE FOR ACCURACY OF INFORMATION? YES ☐ NO ☐	
23. DATE NAME ADDED BY STATE REGISTRAR		24. DATE AMENDED			
FOR MEDICAL AND HEALTH USE (This section MUST be filled out)					
25. LENGTH OF PREGNANCY <u>40</u> Completed Weeks		26. WEIGHT AT BIRTH <u>7</u> LBS. <u>5</u> OZS.		27. DID MOTHER HAVE BLOOD TEST FOR SYPHILIS? YES ☒ NO ☐	

CERTIFICATE OF LIVE BIRTH

REGISTRATION DISTRICT NO. <u>41-95</u>		REGISTRAR'S CERTIFICATE NO. <u>1655</u>		BIRTH No. <u>132-59-046872</u>	
1. PLACE OF BIRTH a. COUNTY <u>Guilford</u>		b. TOWNSHIP <u>Gilmer</u>		2. USUAL RESIDENCE OF MOTHER (Where does mother live?) a. STATE <u>North Carolina</u> b. COUNTY <u>Guilford</u>	
c. CITY OR TOWN <u>Greensboro</u> Is Place of Birth Within City Limits? YES ☒ NO ☐		c. CITY OR TOWN <u>Greensboro</u> Is Place of Residence In City Limits? YES ☒ NO ☐ On a Farm? YES ☐ NO ☐		d. STREET ADDRESS OR R. F. D. NO. <u>1505 Gorrell Street</u>	
d. FULL NAME OF (If NOT in hospital or institution, give street address or location) HOSPITAL OR INSTITUTION <u>L. Richardson Mem. Hosp.</u>		3. FULL NAME (Type or Print) First <u>Doris</u> Middle <u>Anita</u> Last <u>Hayes</u>			
4. SEX <u>female</u>	5a. THIS BIRTH SINGLE ☒ TWIN ☐ TRIPLET ☐	5b. IF TWIN OR TRIPLET, was child born 1st ☐ 2nd ☐ 3rd ☐	6. DATE OF BIRTH Month <u>6</u> Day <u>12</u> Year <u>59</u>		
7. FULL NAME First <u>Rudolph</u> Middle <u>Douglas</u> Last <u>Hayes</u>		8. COLOR OR RACE <u>Negro</u>		9. AGE (At time of this birth) <u>29</u> YEARS	
10. BIRTHPLACE (State or foreign country) <u>Greensboro, N. C.</u>		11a. USUAL OCCUPATION <u>Sgt. U. S. Army</u>		11b. KIND OF BUSINESS OR INDUSTRY	
12. FULL MAIDEN NAME First <u>Dorothy</u> Middle <u>Dobson</u> Last <u>Dobson</u>		13. COLOR OR RACE <u>Negro</u>		14. AGE (At time of this birth) <u>25</u> YEARS	
15. BIRTHPLACE (State or foreign country) <u>Dobson, N. C.</u>		16. PREVIOUS DELIVERIES TO MOTHER (Do NOT include this birth) a. How many OTHER children are now living? <u>I</u> b. How many OTHER children were born alive but are now dead? <u>0</u> c. How many fetal deaths (fetuses born dead at ANY time after conception)? <u>0</u>			
17. INFORMANT'S NAME AND RELATION TO CHILD <u>Dorothy D. Hayes - Mother</u>					
18. MOTHER'S MAILING ADDRESS (If different from USUAL RESIDENCE)					
I hereby certify that this child was born alive on the date stated above <u>7:07 A.M.</u> <u>P.M.</u>		19a. ATTENDANT'S SIGNATURE <u>[Signature]</u>		19b. ADDRESS <u>Greensboro, North Carolina</u>	
19c. DATE SIGNED <u>6-22-59</u>		20. REGISTRAR'S SIGNATURE <u>[Signature]</u>		21. HAS MOTHER INSPECTED CERTIFICATE FOR ACCURACY OF INFORMATION? YES ☐ NO ☐	
22. DATE NAME ADDED BY STATE REGISTRAR		23. DATE AMENDED			
FOR MEDICAL AND HEALTH USE (This section MUST be filled out)					
24. LENGTH OF PREGNANCY Completed Weeks <u>34</u>	25b. WEIGHT AT BIRTH <u>5</u> LBS. <u>11 1/2</u> OZS.	26. IS MOTHER MARRIED? YES ☐ NO ☐	27. DID MOTHER HAVE BLOOD TEST FOR SYPHILIS? YES ☐ NO ☐		

I certify that this is a true photocopy of the original record filed in the Office of Vital Statistics, North Carolina State Board of Health.

Volume 59 Page 046872

Date Issued 5-12-72

Jacob Koomen
State Registrar

Mr. Manuel Dobson died December 30, 1983, at 7:00 P.M. at Hoots Memorial Hospital in Yadkinville, N. C. He was born August 17, 1915 to Joe and Molly Green Dobson in Surry County. He is survived by his wife Lillie Mae Reynolds Dobson of the home. A daughter Miss Grayland Dobson of Winston-Salem, N. C. One son, Manuel Dobson, Jr. of Winston-Salem, N. C. One daughter-in-law Mrs. Beverly Dobson of Winston-Salem, N. C. One living brother, Mr. Walter Dobson of Dobson, N. C. and one sister, Mrs. Jane Dobson of Winston-Salem. Two grandchildren and a host of other relatives and friends.

He was retired employee of Chatham Manufacturing Company and a Veteran of World War II. He was a devoted member of Clarks Chapel Baptist Church where he served as a deacon and treasurer of the church for 28 years.

The family will receive friends Sunday evening from 7:00 p.m. until 8:00 p.m. at Clark's Memorial Baptist Church in Boonville, N. C. Funeral Services will be held at Clarks Memorial Baptist Church, Monday at 2:00 P.M. with the Rev. T. R. Orr in charge of the services.

The body will lie in state at the church from 1:30 until 2:00 p.m. and will not be viewed after the Eulogy.

Angell-Long Funeral directors are in charge of the services.

Order of Services

Processional

Song "Amazing Grace"

Scripture - Rev. Thomas Williams
Old and New Testament

Invocation - Rev. Richard Jarret

Song "Jesus Keep Me Near the Cross"

Resolutions and acknowledgements from the community and church.

Homer Cooper and Mary Ruth Armstrong

Obituary - Mrs. Barbara Russell

Song - "Lord Lift Us Up"

Eulogy - Rev. T. R. Orr

Song

Recessional

Interment - Church Cemetery

Pallbearers

Martin Dobson
Jerry Dobson
Garry Dobson
Keith Randleman

Cleveland Dobson
William Armstrong, Jr.
Leroy Dobson

Honary Pallbearers

Adrian Williams
Drew Armstrong

Jimmy Cooper
Jerry Cooper

Flower Bearers

Judy Dobson
Rita Williams
Calya Williams
Mollie Smith
Gloria Salomon

Earlene Russell
Charlene Armstrong
Sandra Williams
Sylvia Martin
Marie Gaither

OBITUARY

Mr. James Washington Matthews was the son of Mr. and Mrs. Dewitt Matthews of 4960 Deland Street, in Winston Salem, N.C..

He was born in Surry County, Rockford, North Carolina August 30, 1926. He departed this life on Friday Evening, January 30, 1986 at the age of 59.

James nicknamed (Buddy) (Son) lived in Baltimore, Maryland for 40 years before coming back home to help care for his Father and Mother. Mr Matthews was a servant to the community and he was always willing to do or help in any way he could. James spent four years in the U.S. Army. He was married to the late Doris Lee Matthews of Baltimore, Maryland.

He is survived by three sons, Gary, stationed in Fort Lewis, Washington, James, Jr. of Baltimore, Maryland and Mark of Baltimore, Maryland, four grandchildren, Gary, Jr., LaTasha and David, one daughter-in-law, Jackie L. Matthews. A host of nieces, nephews, cousins and friends.

If we could see beyond today,
As God can see;
If all the clouds should roll away,
The shadows flee;
Over present grief we would not fret,
Each sorrows we would soon forget;
For many joys are awaiting yet,
For you and me.

ORDER OF SERVICE

PROCESSIONAL

SOLO.....Ms. Doris Sales

SCRIPTURE

INVOCATION

RESOLUTIONS:

Community.....Mrs. Lula Lyles

ACKNOWLEDGEMENTS.....Remele Summers

OBITUARY.....Soft Music while reading silently

SOLO.....Ms. Doris Sales

EULOGY.....Rev. E.C. Austin

MEMORIAL OBSERVATION

RECESSIONAL

INTERMENT.....Piney Grove Cemetery (Grove Gardens)

**GILMORE FUNERAL DIRECTORS
IN CHARGE OF SERVICES**

OBITUARY

Dewitt Talmadge Matthews, son of the late James and Maggie Thornton Matthews, was born in Kernersville on March 8, 1904. Following a prolonged illness, he departed this life on Sunday afternoon, November 8, 1987, at his residence in Winston-Salem.

He lived most of his adult life in the North, but had resided in Winston-Salem for the past fifteen years. He was a member of Friendship Baptist Church; a retired employee of B & O Railway Company and a retired farmer.

On January 25, 1923, he was married to the late Grace Dobson Matthews, who passed away on June 10, 1986.

His immediate survivors are two daughters, Ms. Inez Matthews, of the home and Mrs. Maggie Martin, of Winston-Salem; one son, John Richard Matthews, of Baltimore, Maryland; three daughters-in-law; twenty-one grandchildren; eighteen great-grandchildren; twelve great-great-grandchildren; one sister, Mrs. Mary Dobson, of Booneville; many other relatives and friends.

For each thorn, there's a rosebud...
for each twilight - a dawn...
for each trial - the strength
to carry on.

For each stormcloud - a rainbow...
for each shadow - the sun...
for each parting - sweet memories
when sorrow is done.

ORDER OF SERVICE

PROCESSIONAL

SCRIPTURE Elder Thomas Fulton

PRAYER Elder Thomas Fulton

SOLO Ms. Gloria Jackson

REMARKS (Community) Mrs. Lula M. Lyles

EULOGY Rev. Ishman Hurst

RECESSIONAL

COMMITTAL
AND INTERMENT Piney Grove Cemetery

-ACKNOWLEDGEMENT-

May we express, at least in part, sincere and warmest thanks for your thoughtfulness and kind expressions of sympathy extended to us during the illness and death of our loved one.

ORDER OF SERVICE

PROCESSIONAL

HYMN

Choir

SCRIPTURE

PRAYER

SOLO

Mrs. Oday Simmons

OBITUARY

REMARKS

SOLO

Mr. Roy Porter

EULOGY

Rev. L. R. Crawford

RECESSIONAL

INTERMENT

Church Cemetery

FLOWER BEARERS

Classmates and Friends

CASKET BEARERS

Classmates and Friends

OBITUARY

Ricky Dobson was born in Surry County July 16, 1965 to Marion and Barbara King Dobson. He departed life Tuesday, August 25, 1981. His untimely death will leave a void in the hearts of those that knew and loved him.

Ricky was a rising sophomore at East Surry High School in Pilot Mountain, N. C.

He leaves to mourn their loss: his father and mother, Marion and Barbara King Dobson; two sisters, Miss Wanda Dobson and Miss Anita Dobson; three brothers, Mike Dobson, Rayvon Dobson, and Dennis Dobson all of Route 1, Pinnacle, N. C.; maternal grandfather and grandmother, Mr. and Mrs. Clyde (Mae France) King of Westfield, N. C.; paternal grandmother, Mrs. Mary M. Dobson of Booneville, N. C.; nine aunts and six uncles, and a host of other relatives and friends.

*"It's just a cluster of beautiful memories
Sprayed with a million tears
Wishing God could have spared you
For many more years.*

*To some you may be forgotten.
To come a part of the past;
To us, who loved and lost you,
Your memory will always last."*

The family sincerely appreciates all acts of kindness shown during the passing of their loved one.

Humbly Submitted
The Family

OBITUARY

Mrs. Grace Dobson Matthews was born July 18, 1906 in Surry County, North Carolina to Peter and Lizzie Cundiff Dobson.

She was married to Dewitt Matthews January 25, 1923 and was of the Baptist faith.

She leaves to mourn their loss her devoted and loving husband, Mr. Dewitt Matthews; two daughters, Ms. Inez Matthews of the home and Mrs. Maggie Martin of the city; one son, Mr. John R. Matthews of Baltimore, Maryland; three daughters-in-law; 21 grandchildren; 18 great grandchildren; 10 great great grandchildren; a number of nieces and nephews; and many other relatives, friends and loved ones.

You left a beautiful memory
A sorrow too great to be told;
To us who loved and lost you
Your memory will never grow old
May the Good Lord bless and keep you
Till we meet again.

The Family

ORDER OF SERVICE

PROCESSIONAL

SCRIPTURE Elder Thomas Fulton

PRAYER Elder Thomas Fulton

SOLO "Nearer My God"
Miss Gloria Jackson

EULOGY Rev. Ishman Hurst

•JOHNSON & SONS FUNERAL DIRECTORS IN CHARGE•

RECESSIONAL

INTERMENT Piney Grove Cemetery

ACKNOWLEDGEMENT

You have understood our loss, and demonstrated your friendship. You have felt our loss, and offered your prayers. You have seen our need, and rendered your love.

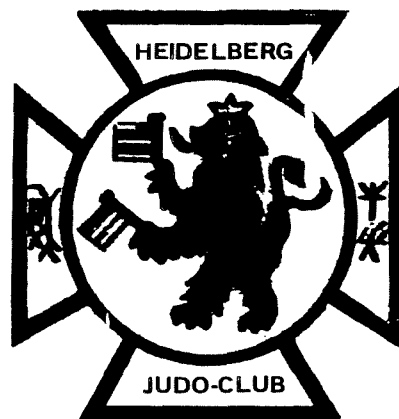
For these blessings,
We Thank You.

The Matthews Family



United States Army Europe and Seventh Army

AMERICAN YOUTH ACTIVITIES



Certificate of Achievement

PRESENTED TO

RUDOLPH DOUGLAS HAYES

for successfully completing the Beginners Course in Judo

12 September 1973 - 21 November 1973

Harold A. Polson

HAROLD A. POLSON
Colonel, GS

Vice President, Heidelberg AYA

John J. Glaccum
JOHN J. GLACCUM
Sandan

Senior Instructor

DISTINGUISHED GRADUATE
RECIPIENT OF THE COMMANDER IN CHIEF, UNITED STATES ARMY EUROPE AND SEVENTH
ARMY AWARD AND WINNER OF THE GENERAL GEORGE S. PATTON AWARD FOR EXCELLENCE
AND ARMY, AIR FORCE EXCHANGE SERVICES CERTIFICATE WINNER

59 ORD BDE

SGT JERRY A. HALL
545th Ord Co
APO 09455

HONOR GRADUATE, RECIPIENT OF THE GENERAL BRUCE C. CLARKE AWARD
AND ARMY, AIR FORCE EXCHANGE SERVICES CERTIFICATE WINNER

21 SUPCOM

SP4 RUDOLPH D. HAYES JR.
HHC 21st SUPCOM
APO 09325

WINNERS OF THE DOUGLAS MAC ARTHUR AWARD FOR DISTINGUISHED LEADERSHIP

SETAF

SGT PAUL D. DAINS
C Co 3/325 Inf Reg, ABCT
APO 09221

WINNER OF THE ASSOCIATION OF THE UNITED STATES ARMY AWARD

18 ENGR BDE

SGT JAMES R. VESS
C Co 79th ECB (H)
APO 09360

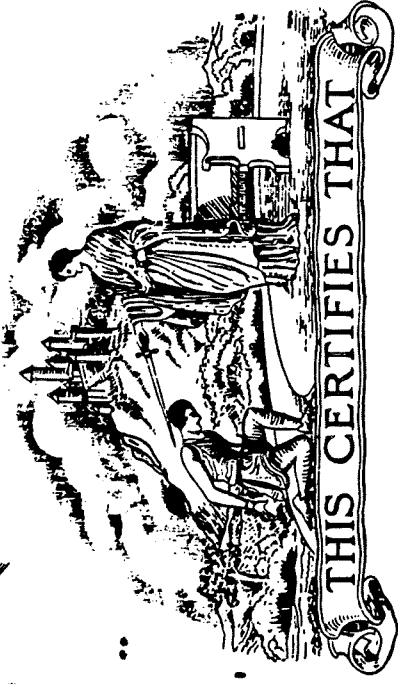
WINNER OF THE NONCOMMISSIONED OFFICERS ASSOCIATION AWARD

21 SUPCOM

SP4 RICHARD F. NEKL
HHD 95th MP Bn
APO 09086

Madkin County

High School



Borothy Rae Robson

has satisfactorily completed the Course of Study prescribed by the Board of Education for the High School Department, and is therefore entitled to this



Given under our hands at Boonville this 29th day of May 1953

Fred C. Robinson
SUPERINTENDENT

B. G. McCallum
PRINCIPAL

CHAIRMAN

DATE FOR ATTENDING

Certificate of Promotion

This is to Certify that Dorothy Dobson
 has satisfactorily completed the Course of Study as prescribed for the
ninth grade of the Elkin Negro School
 and is therefore entitled to this testimonial and to admission to the
tenth grade

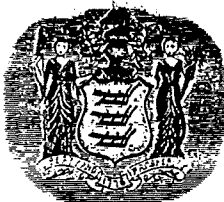
Given at Elkin Negro School this sixth day of June 1950

F. M. Kennedy

Teacher

Monmouth Regional High School

Tatamocum



Tinton Falls

Shrewsbury Township

Doris A. Hayes

Having completed satisfactorily the requirements for graduation prescribed by the Board of Education, and having merited the approbation of the Principal and Faculty for scholarship and integrity, is awarded this

Diploma

In testimony whereof we have affixed our signatures hereto in the County of
Monmouth, State of New Jersey,
June 16, 1977.

Robert E. Billings

President, Board of Education

Frank A. Volpe

Superintendent

Shirley B. Smith

Principal

North Carolina Agricultural and Mechanical State University

By authority of the Board of Governors of the University of
North Carolina, the Faculty and Trustees have conferred upon

Doris Hayes
the Degree of

Bachelor of Science - Administrative Services

In recognition of the satisfactory fulfillment of the prescribed requirements
for this Degree with all the rights and privileges pertaining thereto.
Given at Greensboro, North Carolina, this seventeenth day of December, 1983.

W. Friday
PRESIDENT OF THE UNIVERSITY OF NORTH CAROLINA
John R. Jordan Jr.
CHAIRMAN OF THE BOARD OF GOVERNORS



Edmond B. Fort
CHANCELLOR OF THE UNIVERSITY
McArthur Newby
CHAIRMAN OF THE BOARD OF TRUSTEES

The Star Stenographic School of Business

INDIVIDUAL INSTRUCTIONS IN TYPING, CLASSES IN SHORTHAND AND GENERAL SECRETARIAL WORK
CITY OF WINSTON-SALEM, NORTH CAROLINA

CERTIFICATE

This certifies that Dorothy Rae Dobson has
completed the Course of Study prescribed and underscored by the Director and Instructor for the STAR
STENOGRAPHIC SCHOOL OF BUSINESS of this City, and is entitled to the honor of a Graduate thereof.

In testimony whereof we have hereunto set our hands this 30th

day of May 1955



[Signature]
DIRECTOR AND INSTRUCTOR
[Signature]
WITNESS
[Signature]
WITNESS

Durham Technical Institute

Hereby Confers Upon

Dorothy Dobson Hayes

the degree of

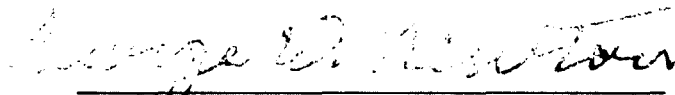
Associate in Applied Science

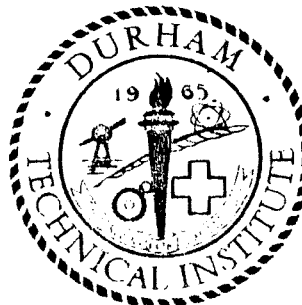
Business Administration

Together with all the rights, privileges and honors appertaining thereto
in consideration of the satisfactory completion of the courses prescribed
by The Faculty and The Board of Trustees.

In Testimony Whereof the undersigned, by authority vested in them
have hereunto affixed their signatures.

Given at Durham, North Carolina on this twenty-third day of September, 1981.


Chairman of The Board of Trustees




President of The Institute

SUBMITTED

BY

ROBERT

DAVID

DOBSON

Submitted by
Robert David Dobson, Sr.
son of Oscar and Pauline Dobson

I am Robert D. Dobson, the son of Oscar Dobson and Pauline Dooley. My mother is retired and lives in Staten Island, New York City, near her son and my brother, James. My father's whereabouts are unknown. I live at 596 - 79 Terrace North, Apt. 207, St. Petersburg, Florida 33702 with my wife, Marina. My occupation is an engineer. My children are Robert D. Dobson, Jr., who is a taxi operator in New York City and Donita I. Dobson, who is a Bio-engineer in Research in New York City. I have one grandson, Robert D. Dobson, III.

My brothers are:

Oscar Dobson, Jr., who is now deceased. His wife is Rosa Chapman. The children are Paul, Joseph, Cookie, Bernese, and Ellie.

James T. Dobson, who is married to Evelyn Menzes. The children are Gail, Sharon, and twins Debbie and Doreen. James lives in Staten Island, New York City.

William A. Dobson, who lives in Bronx, New York. He has two sons and two daughters.

My brother, James, and I are both certified "scuba" divers. I am also a "Special Minister of the Eucharist" and a "Minister-to-the-Sick" at St. Joseph Church in Lakeland, Florida.



SUBMITTED

BY

JOYCE

ESCALES

41

Submitted by
Joyce (Scales) Payne Hill,
daughter of Joseph and Emma (Dobson) Scales

Joyce is the daughter of Joseph and Emma (Dobson) Scales. She is the granddaughter of James Lewis (Jim) Dobson and Martha (Dyson) Dobson and is the great-granddaughter of Lewis and Caroline (Dunnagan) Dobson.

Her first husband was George Payne. She has one daughter, Bernice Williams.

Joyce resides in Harrisburg, Pennsylvania with her husband, James Hill. Her stepsons are Jimmie Hill and Vincent Hill, who are Pearl's children. Joyce is retired.

Joyce's sisters and brothers are Pearl Hill (deceased), Lummie Cobb (deceased) who had two sons...Levester and Joseph Cobb, Maggie Rosser, John Scales, Roger Scales, Bob Scales, Worth Scales, Gray Scales, and Evelyn Thompson.



JOYCE (SCALES) PAYNE HILL AND FAMILY
JAMES HILL, BERNICE WILLIAMS, JIMMIE HILL,
AND VINCENT HILL

SUBMITTED

BY

EVELYN

SCALES

THOMPSON

Submitted by
 Evelyn (Scales) Thompson,
 daughter of Joseph & Emma (Dobson) Scales

EMMA CAROLINE JOSEPHINE (DOBSON) SCALES

Emma was born on August 20, 1894, to James Lewis and Martha Jane (Dyson) Dobson. She was the oldest daughter and the second oldest child. At the age of 20, she married Joseph Henry Scales. To this marriage 13 children were born, including one set of twins. Childhood diseases claimed the lives of three of the babies. Ten children grew to adulthood. Emma and Joe (the name he heard most) bought land and built their home in walking distance of her parents. Most of the babies were delivered by Emma's mother, Martha, who was a reknown midwife. While Emma stayed at home and kept a loving and caring home, Joe went out in search of work in order to support a growing family. He went as far as West Virginia to work in the coal mines. It was not long before he grew tired of the distance from home and went in search of work closer to home. He farmed a while. He dug and cleaned wells for people. He had special talent and ability for mathematics. This made it easy for him to teach himself to repair and later to draw up blueprints and to build houses. He became a building contractor. His skills in masonry are still admired by the people of Mt. Airy. He covered his own family home with the spare rocks from the fields around the house with the help of his children. In his forties, Joe became a minister. He served five churches at one time. He was dedicated to the church and his family.

Emma was quite an industrious lady. She knew how to "make ends meet" with her sewing, canning, drying food, washing, and ironing. She was a doctor when the children got sick. She knew a great deal about herbs, roots, leaves, and trigs which were used as tea, rubbing compound, tooth brush, or a bathing substance. In addition to the many family chores, Emma would take in washing and ironing for the white people near by. Often she would walk to pick up the clothes, clean and iron them, and return them to the family. I remember a family who brought their clothes and picked them up: They seemed to be kind and generous. They would give Emma Clothes for her children. The winter coats were especially appreciated. There are many words and terms that I could use to describe the character of Emma. But I will use one: She was a Christian woman in the truest sense of the meaning. One incident that mystified me at the time and haunted me for years was on an occasion when Emma (Mamma) and I were in the kitchen and we heard a knock at the back door. She reached the door first. It was one of the children from the white family across the road asking to borrow some flour. She took the cup and proceeded to fill it. I felt outraged at the thought of giving those people anything. They abused us with name-calling as a routine practice.

I said to Mama, "Why do we have to give them food when they call us all kinds of names? I wouldn't give them anything."

Mama, speaking in a kind and soft voice said, "As long as you are in this house and anyone asks for a cup of anything, if we have a cup, you give them half a cup."

It took me years to understand what a profound philosophy she practiced. I am so blessed that I had such a mother.

EVELYN (SCALES) THOMPSON

I am the daughter of Emma Dobson and Elder Joseph H. Scales, who lived in Mt. Airy, North Carolina. I am the 12th child of 13 children with a twin brother, Bobby Scales. I am the 7th girl. The childhood playmates at home were my younger brother, Roger, twin brother, and a nephew, James Hill. Early childhood diseases had claimed the lives of the two sisters that were nearest my age, Anna Mae and Sarah Lee. I attended school at the J. J. Jones High School, which was a consolidated school--Kindergarten through 12th Grade. I enjoyed a well-rounded school experience by playing in the band, participating on the State Championship Basketball Team, marching as a majorette with the band, and singing with the Glee Club. School work was both challenging and fun. Being a competitive student, I had the desire to keep up with the smartest students. They happened to have been my best friends.

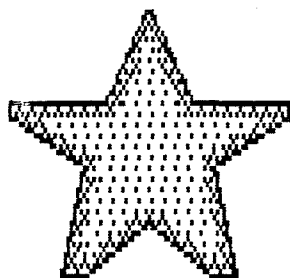
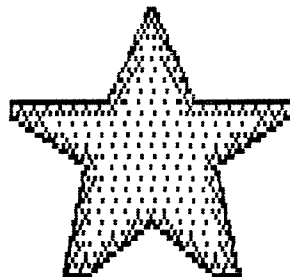
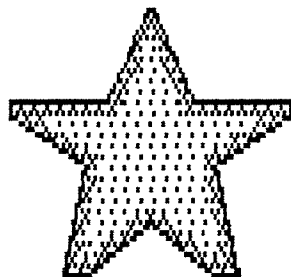
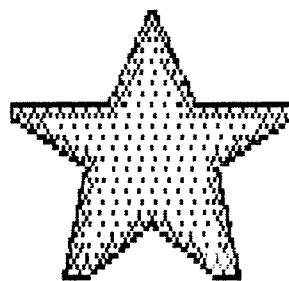
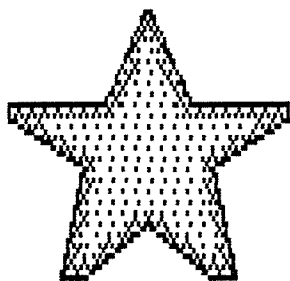
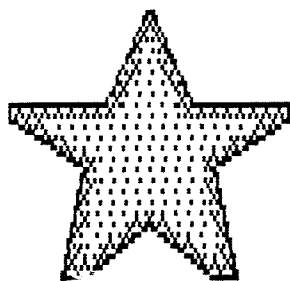
As high school years drew to a close, a few of the students turned their attention to attending college. I, then, began to explore the possibility of going to college. Most of the school's faculty were alumni of Winston-Salem Teacher's College, located in Winston-Salem, North Carolina. After one of their meetings, a former 4th Grade teacher asked me if my parents would help her if the Alumni Association gave her a scholarship to Winston-Salem Teacher's College. Excitement built up inside her at the thoughts of going to college. I slowly approached the subject with Papa after supper one day. Papa was a very serious, no nonsense and direct person. He told me that he did not have money enough for college. He was honest. He encouraged me to go get a job and earn some money. Somehow my conversation with him made me even more anxious to attend college. Approaching Mama was a little less stressful. She was always ready to do what she could for her children. When I asked her if she thought I could go to college, she said, "I will do what I can to help you." I knew that she did not have the money for college, but her words of support made me determined to do what I could to get there. At one point, I announced at home that I was going to college if I didn't stay but one day.

God is good. The Alumni Association arranged for me to attend college on a work study program. I was able to earn a Bachelors of Science Degree in Elementary Education. After teaching in Mount Airy for two years, I served two years with the army dependent schools in Mianz, Germany. This opened up a whole new world for me. Upon returning from Germany, I enrolled in Teachers College at Columbia University, New York, where I earned a Masters Degree in Elementary School Guidance & Counseling. In 1979 the University of Maryland conferred a Doctor of Philosophy of Education. My emphasis of study was Early Childhood Education.

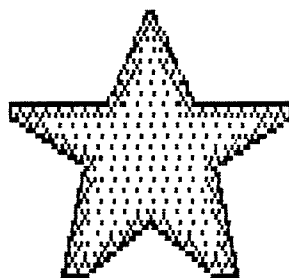
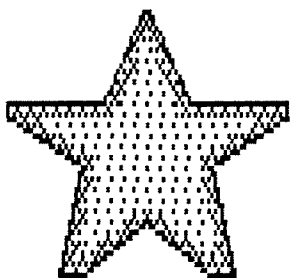
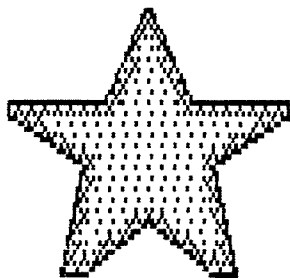
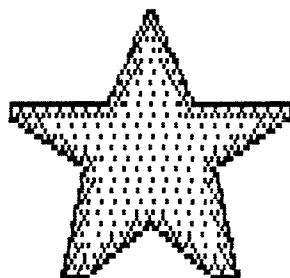
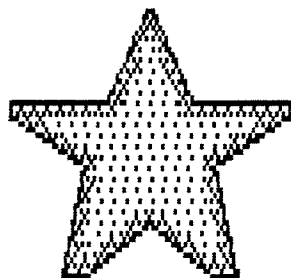
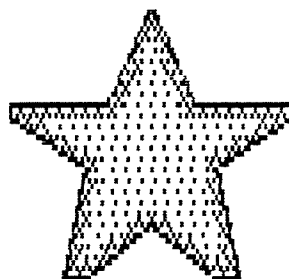
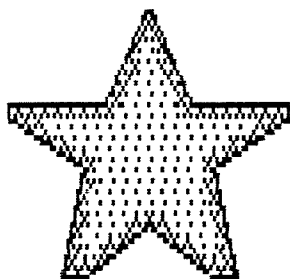
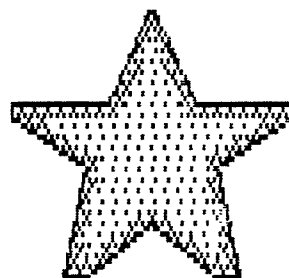
I retired in 1987 from a career in Montgomery County, Maryland. On July 4, 1987, I married John D. Thompson. I became the stepmother of two children, Cheryl and Craig, and five grandchildren, Mario, Donika, Lyiissa, Jada, and Toyya. John is a minister and a real estate agent. We now reside in Tampa, Florida at 17821 Green Willow Drive.



JOHN AND EVELYN (SCALES) THOMPSON



**SUBMITTED
BY
RON
SCALES**



Submitted by
 Ron Scales,
 son of John & Leola Scales
 grandson of Elder Joe & Emma (Dobson) Scales

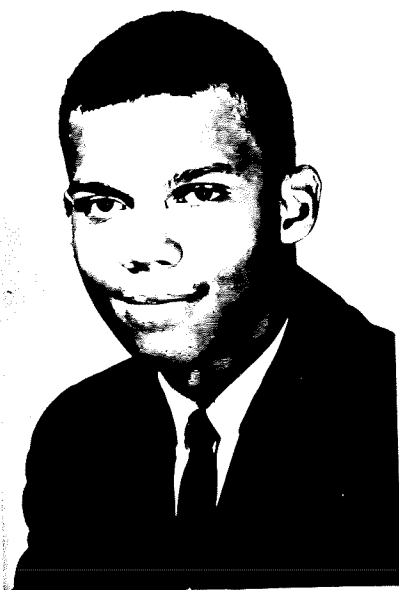
EMMA (DOBSON) SCALES

Of 13 children born to Joseph and Emma (Dobson) Scales, the following ten lived to adulthood:

1. Lummie Cobb (now deceased), whose sons are June and Joe
2. Pearl Hill (now deceased), whose sons are Jim and Vince
3. Joyce Hill, who lives with husband James at 1236 Walnut St., Harrisburg, Pennsylvania, and who has one daughter, Bernice
4. John William Scales, who lives with wife, Leola, at 58 N. 12 St., Harrisburg, PA, and whose children are John, Ronald, Daryl, Ramona, Darlene, Marsha, and Stacey
5. Worth Scales, who lives with wife Madie at 202 9th St., Lakeland, Florida, and whose children are Stella, Carol
6. Gray Scales, who lives at 1236 Walnut St., Harrisburg, PA
7. Bobby Scales, who owns a dry cleaning business, and lives with wife Delores, at 415 18th Ave., Paterson, New Jersey, and whose children are James and Brenda
8. Evelyn Thompson, who lives with husband John at 17821 Green Willow Dr., Tampa, Florida, and who is retired with Ph. D. in Early Childhood Education
9. Roger Scales, who lives with wife Joann, at 398 E. 42nd St., Paterson, NJ, and whose child is Joseph; Roger is in school administration
10. Maggie Rosser, who lives with husband David at 742 Parker Rd., Mt. Airy, NC., and whose children are Anthony Michael Rosser, a graduate of Wake Forest College and is manager of Action Video and Rodney Rosser, who is a senior at UNCG (Greensboro) with a major in business; Maggie is a sewing machine operator. Maggie writes, "My father was a Primitive Baptist minister and a contractor. My mother was a housewife noted for her love and kindness. My parents had 13 children--7 girls and 6 boys. My grandparents, Jim and Martha (Dyson) Dobson, lived just above us on what's now Parker Road. I helped my grandmother hoe corn when I was about 12 years old and she would pay me 10¢ an hour. She could tell some funny jokes.



EMMA (DOBSON) & JOE SCALES



SONS OF LUMMIE (SCALES) COBB
JUNE AND JOE



SCHOOL DAYS '56-57



SONS OF PEARL HILL

JIM HILL



VINCE HILL

DAUGHTER OF JOYCE PAYNE HILL

BERNICE WILLIAMS





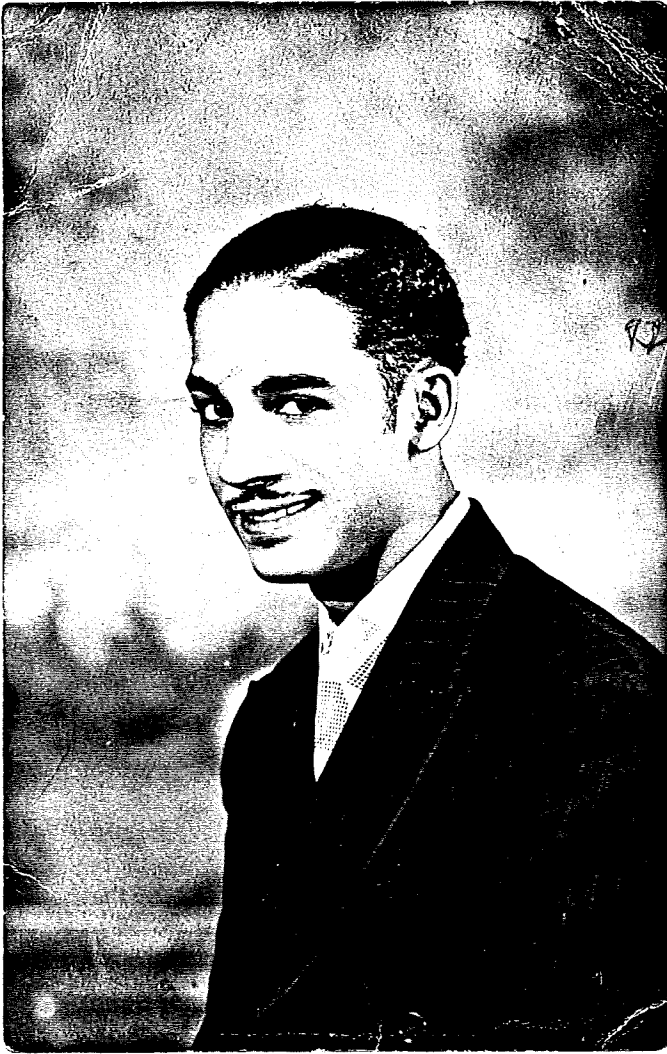
RONALD SCALES
ELIZABETH - WIFE
VERONICA & CARLOS



SCALES BROTHERS
MOSAGE & JOHN W., JR.



TODD, JONATHAN,
& JOHN W. SCALES, JR.



WORTH SCALES



WORTH'S DAUGHTER & HER SON,
STELLA



GRAY SCALES

**MAGGIE ROSSER'S
SISTER
Scales Completes PhD
Work**

Dr. Scales, a Mount Airy native, successfully completed work for the PhD in early childhood education at the University of Maryland this summer.

Her dissertation topic for the study was "An Investigation of Measured Parental Attitudes Toward Child Rearing and the Continuity of Academic Achievement of Title I Children."



Dr. Scales

Ms. Scales, a graduate of Jones School, returned there to teach after receiving her B.S. degree from Winston-Salem Teachers' College.

She is presently working in the Montgomery County, Maryland, school system as an administrator.

"There is no better educator than a teaching, supportive and loving parent," she said.



**EVELYN
(SCALES)
THOMPSON**





ROGER SCALES



ROGER'S SON, JOSEPH
1990



MAGGIE (SCALES) ROSSER
& FAMILY



MAGGIE'S SONS

**Good Luck Reception
for**



Hazel Ruth Dobson

**Miss National Teenager
N.C. STATE FINALIST**

Dobson Community Building
Dobson, North Carolina

March 21, 1992

HAZEL RUTH DOBSON

DAUGHTER OF ROBERT
& CATHY DOBSON



DAUGHTER OF JOHN
W. SCALES, SR.

STACEY

Surry Co. Record of Deeds Book 9 Page 223

We have and to hold unto the said Paul North his heirs and assigns forever upon trust nevertheless that if the said Paul Thine or Lucinda Vaughan and Annidas Vaughan shall fail to pay off and discharge said note and interest thence accruing when the same shall become due then it shall be the duty of the said Paul North to sell the aforesaid property for cash first giving paid and full notice of the time and place of said sale and out of the proceeds to pay off and discharge said Bond of \$3.07 and all interest thence accruing and the overplus if any to pay over to the said Paul Thine or Lucinda Vaughan and Annidas Vaughan or their legal representatives

In testimony whereof we have hereto set our hands and seals the day and year above written

Test

J. North

Paul Thine (seal)
Annidas Vaughan (seal)
Lucinda Vaughan (seal)

Surry County May Term 1857

The due Execution of the foregoing within deed of trust was proven in open Court by the oath of J. North the subscriber being witnesses thereto ordered to be Registered

John H. Dobson Clerk
Came to hand the 12th day of May 1857
J. H. Anthony P. R.

John H. Dobson from James Dunnagan
Received this 17th day of January 1856 of John H. Dobson
Eight hundred dollars in full of the purchase money for a negro
woman named Caroline now about twenty three or four years
of age and her youngest child named Samuel aged about
one year for and in consideration of which sum I hereby
bargain sell and convey to the said J. H. Dobson his heirs
and assigns the said Negro woman Caroline and child
Samuel the title and soundness of said negro slaves I here-
by warrant and defend to said Dobson against any
and all other against all other claims and demands
witness my hand and seal the day and year above
written
James Dunnagan (seal)
W. H. Hampton

Caroline } Feb 26th 1857
Surry County }

The due Execution of the within Bill of Sale was duly proven by the oath of W. H. Hampton and ordered to be Registered
J. H. Dobson Clerk

The bottom portion of the previous page is the bill of sale for Caroline (Dunnagan) to be sold from the Dunnagan plantation as a slave to the Dobson plantation. The following is my interpretation of this particular bill of sale. There are some few words that I have not been able to decipher.

(Typed as written)

John H. Dobson from James Dunagan

Received this 11th day of January 1856 of John H. Dobson

Eight hundred dollars in full of the purchase money for a negro

woman named Caroline now about twenty three or four years

of age and her youngest child named Samuel aged about

one year for and in consideration of which sum I hereby

bargain, sell, and convey to the said J. H. Dobson his heirs

and assigns the said negro woman Caroline and child

Samuel the title and ? of said negro slaves I here-

by warrant and defend to said Dobson against any

and all other against all other claims and demands

witness my hand and seal the day and year above.

written by

James Dunagan ?

? H.C. Hampton

N Carolina Feby 26th 185?

Surry County

The due Execution of the within

Bill of sale was duly proven by the oath of H. C. Hampton

and ordered to be registered.

J. H. Dobson ?

5 FLAVOR CAKE

1 stick butter or margarine
½ c. crisco
3 c. sugar
3 c. flour
5 eggs, well beaten
1 c. milk
½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla flavoring
1 tsp. coconut "
1 tsp. rum "
1 tsp. butter "
1 tsp. lemon "

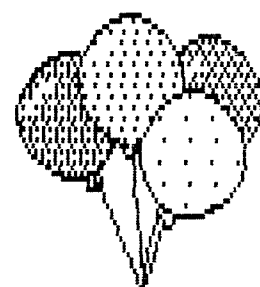
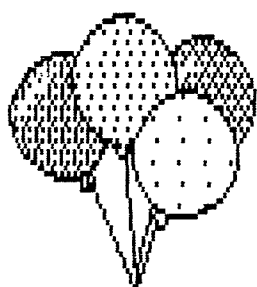
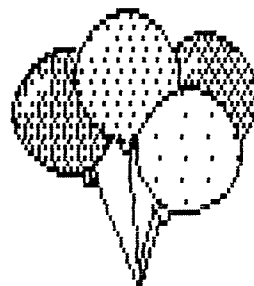
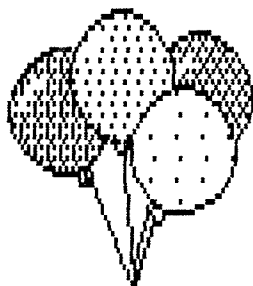
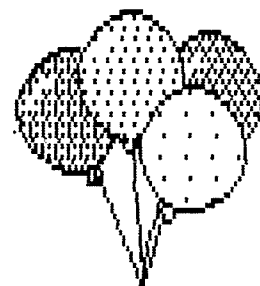
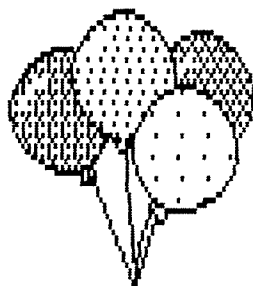
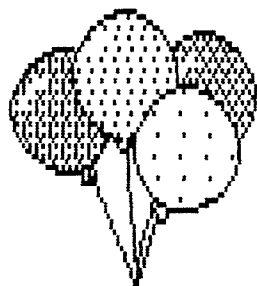
Cream butter and sugar until fluffy. Add flavorings. Beat eggs until light and lemon color. Add to mixture. Sift together flour, salt, and baking powder. Add to creamed mixture, alternating with milk. Spoon mixture into tube pan. Bake 325° for 1½ hours.

Glaze:

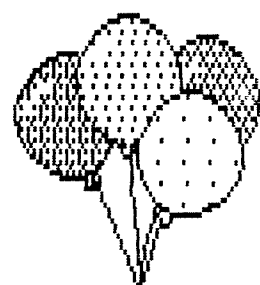
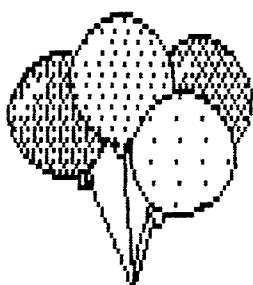
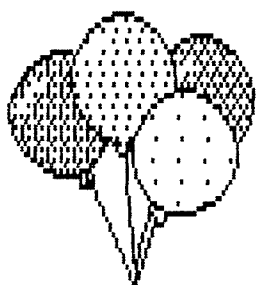
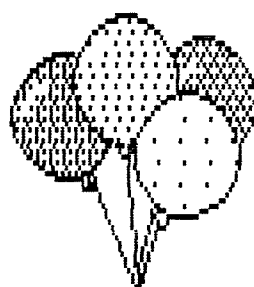
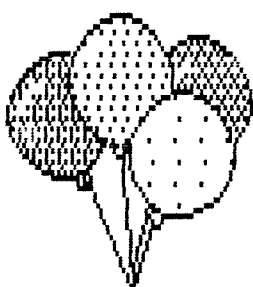
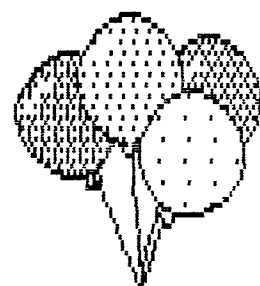
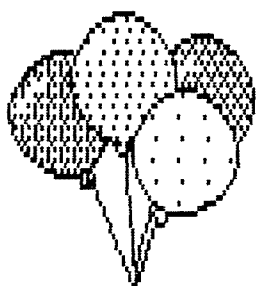
1 c. sugar
½ c. water
1 tsp. coconut flavoring
1 tsp. rum "
1 tsp. butter "
1 tsp. lemon "
1 tsp. vanilla "

Combine ingredients in heavy sauce pan. Bring to boil. Stir until sugar is melted. Then pour over hot cake.

Maggie (Scales) Rosser
Mt. Airy, North Carolina



**SUBMITTED
BY
DARLENE
(SCALES)
ALTON**





JAMES E. ALTON, SR. AND DARLENE (SCALES) ALTON

Darlene is the daughter of John W. & Leola Scales.

Submitted by

Darlene (Scales) Alton,
daughter of John & Leola Scales
granddaughter of Joseph & Emma (Dobson) Scales

Darlene is married to James Alton; their children are James E. Alton, Jr. and Aaron M. Alton. Darlene, James, and Aaron reside at 2025 Holly St., Harrisburg, Pennsylvania. James Jr. is a student at Widener University.

Darlene and her family have received many blessings over the years. There is one that is very close to their hearts. On July 23, 1989, the Alton family made the color cover of a church bulletin. The bulletins on which the photograph appears have about one million circulation and are distributed to all states in the United States, Japan, the Philippines, China, Puerto Rico, the Virgin Islands, Scandinavian countries, Germany, France, Africa, missionary stations and military bases around the world and is used by Lutherans, Episcopalians, Moravians, and other denominations. Also appearing in "Parents & Teenagers," a Christian magazine, "Coming to Jesus," a student workbook, which a niece discovered during one of her classes, and a feature story in James's company newspaper, and being Christians, this surely made our hearts happy and glad.

The following information about Darlene's brother, John, and sisters, Ramona and Marsha, is in addition to what is stated in the 1984 Tucker-Dobson Heritage Book.

John William Scales, Jr. has a son, Tsani.
They live in Harrisburg, Pennsylvania.

Ramona (Scales) Sutton, husband Russ, and
sons Jonathan Parham and Todasha N. Dumas,
live in Florida.

Marsha (Scales) Bufford, husband Greg, and
daughters Kimiko and Kiomi Bufford, live
in Brooklyn, New York. Greg is a jazz drum-
mer.



JAMES E. ALTON, JR.



AARON M. ALTON



TSANI HENDERSON SCALES



LEOLA P. SCALES AND JOHN WILLIAM SCALES, SR.

John is the son of Joseph and Emma (Dobson) Scales. He is the grandson of James and Martha (Dyson) Dobson and the great-grandson of Lewis and Caroline (Dunnagan) Dobson.



EMMA (DOBSON) SCALES AND JOSEPH HENRY SCALES

Emma was the fourth child of James and Martha (Dyson) Dobson.
She is a grandchild of Lewis and Caroline (Dunnagan) Dobson.

"Give us each day
our daily bread."



The Tenth Sunday after Pentecost

July 23, 1989

Employee's family appears on international publication

Imagine this. You're on vacation in another state, and while attending Sunday church services you see a photograph of your co-worker on the cover of the church bulletin.

That's exactly what happened to Brian Hinderer, Financial Forecasting Systems, when he was visiting Ocean City, Md., this past summer. During Sunday services he looked down at his church bulletin and saw James Alton, also from Financial Forecasting Systems, and his family pictured on the cover.

The Lutheran church organization publishes a weekly bulletin for churches around the country to use for Sunday services. The bulletin is used by one million Lutherans, Episcopalians, Moravians and other denominations throughout the world.

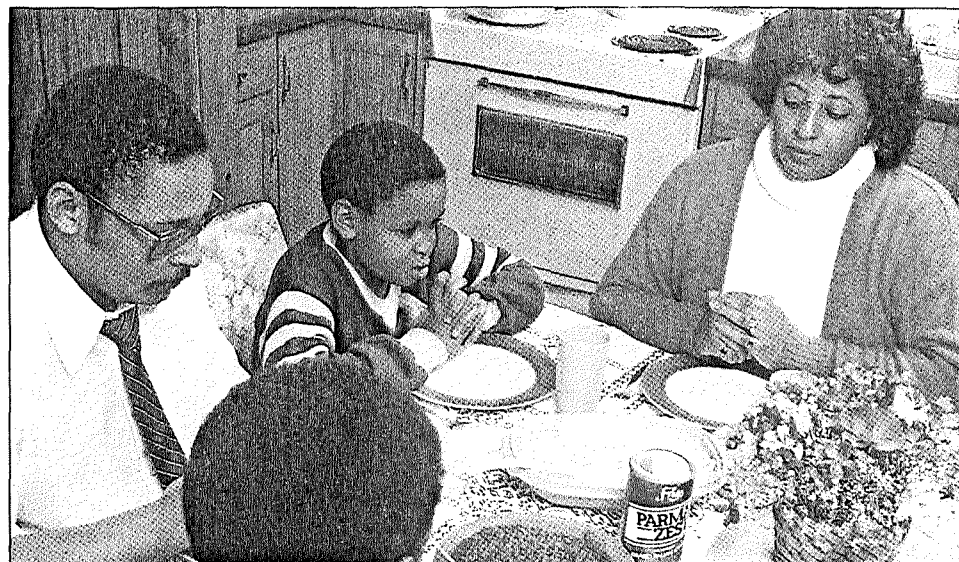
James says the photo was taken two years ago. At the time, he says, he didn't know where the photo was going to appear.

"A friend of mine, Blair Seitz, is a free-lance photographer in the area," says James. "He said he needed a photograph of a family for a contract he was working on and asked us if we would pose. I had no idea at the time where the photo was going to show up."

"Imagine our surprise when we found the photo on an internationally distributed church bulletin," he says. "It was pretty exciting for me and my family."

Brian Hinderer wasn't the only Blue Shield employee to see the bulletin and recognize Jim. Terry Gawlas, EDP Training, instructed a class Jim was participating in at the time the bulletin was published.

"She told me her husband didn't believe her when she insisted the guy on the cover was the same guy in her class," says James. "At the end of the week she finally approached me and asked me about it."



The Alton family pose for a photo that appeared on national bulletins.

James is collecting these bulletins from churches around the country. He currently has some from Harrisburg, Jeannette, Greensburg and Hershey. He also has the one from Ocean City, Md. that Brian Hinderer discovered. He says he'd like to

have some from other states and countries to add to his collection.

"I'm very proud of this photo," James adds. "As a Christian, it makes me happy to see my family pictured together on a Christian publication."

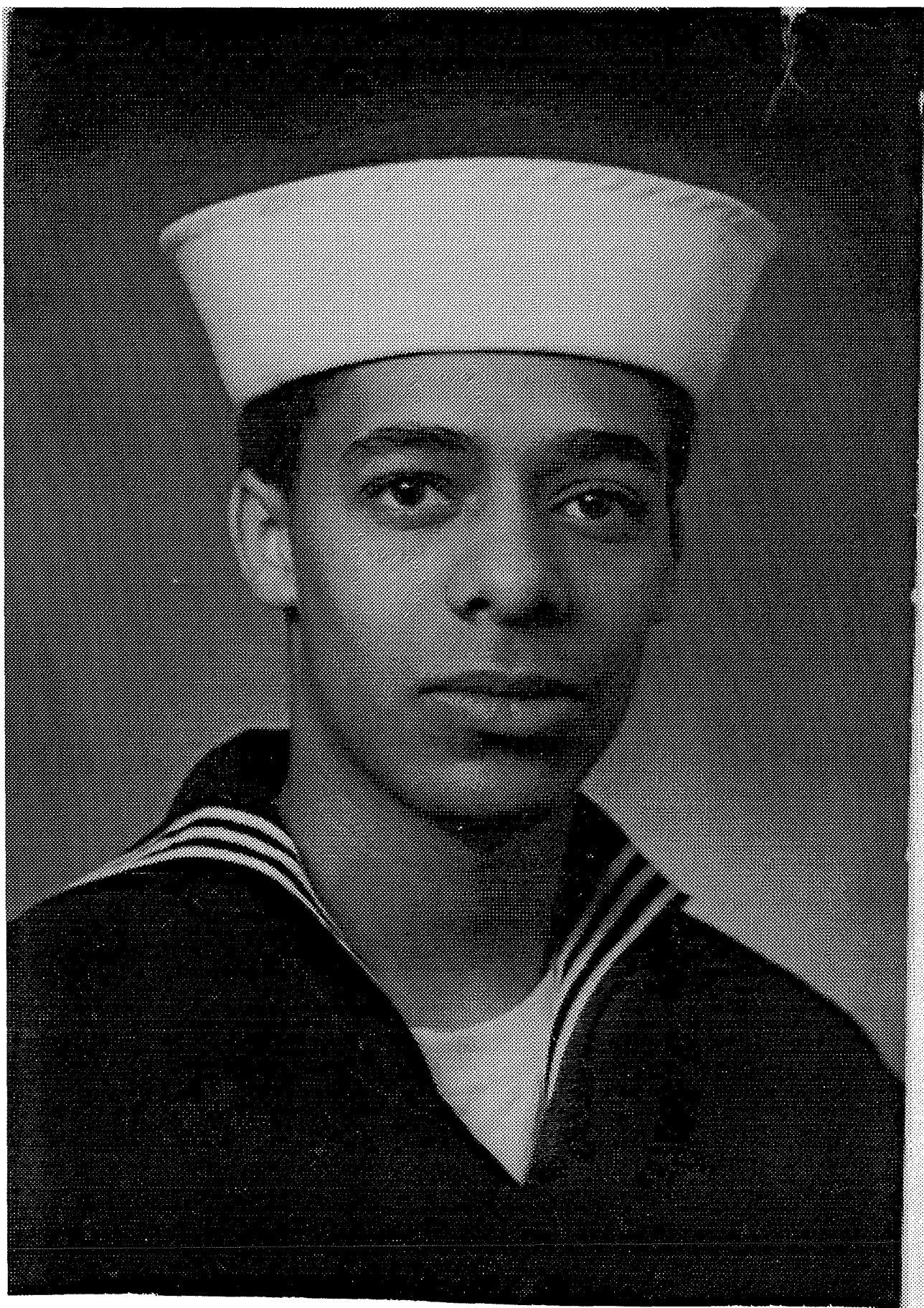


KIOMI BUFFORD, MARSHA (SCALES) BUFFORD, AND KIMIKO BUFFORD

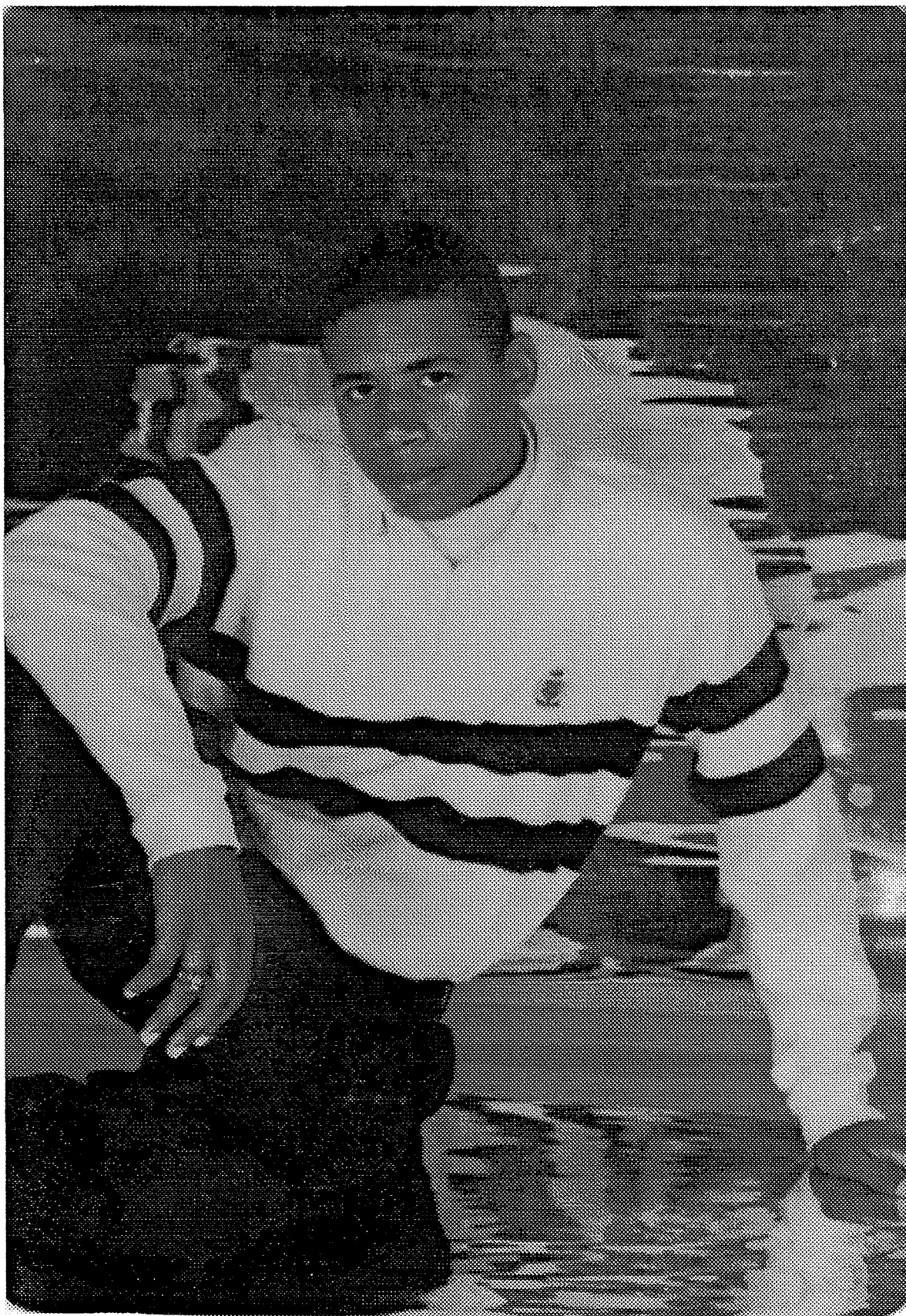
Marsha is the daughter of John William and Leola Scales.



RAMONA (SCALES) SUTTON , daughter of John W. and Leola Scales



JONATHAN "JON" PARHAM, SON OF RAMONA (SCALES)
SUTTON



TODASHIA "TODDY" DUMAS, SON OF RAMONA (SCALES) SUTTON

He is a student at Drexel University in
Philadelphia at the current time.



LEFT TO RIGHT: STACEY SCALES, 7TH CHILD BORN TO JOHN W. & LEOLA SCALES. SHE LIVES IN SAN FRANCISCO, CALIFORNIA.

RAMONA SUTTON, 3RD CHILD BORN TO JOHN W. & LEOLA SCALES. SHE IS MARRIED TO RUSSELL SUTTON, AND THEY LIVE IN LAKE LAND, FLORIDA. RAMONA HAS TWO SONS, JONATHAN PARHAM, OF HARRISBURG, PENNSYLVANIA AND TODOSHIA NADER DUMAS, A STUDENT AT DREXEL UNIVERSITY IN PHILADELPHIA, PENNSYLVANIA.

MARSHA BUFFORD, A DAUGHTER OF JOHN W. & LEOLA SCALES, IS MARRIED TO GREGORY BUFFORD. THEY LIVE IN BROOKLYN, NEW YORK WITH TWO CHILDREN, KIMIKO AND KIYOMI.

DARLENE ALTON, 5TH CHILD BORN TO JOHN W. & LEOLA SCALES, IS MARRIED TO JAMES E. ALTON, SR. THEIR TWO CHILDREN ARE JAMES JR., A STUDENT AT WIDENER UNIVERSITY IN CHESTER, PENNSYLVANIA, AND AARON M., A STUDENT AT JOHN HARRIS HIGH SCHOOL. THE ALTONS LIVE IN HARRISBURG, PENNSYLVANIA.

Monster Cookies

Donna R. Jackson

Greencastle, PA

Ingredients:

2 C sugar	1 C margarine
1 Lb. brown sugar	2 C peanut butter
1 Tbs. vanilla	6 eggs
9 C oatmeal	4 tsp. baking soda
½ Lb. M & M's	½ to 1 pkg. (6-12 oz.) chocolate chips

Directions: Cream sugars, margarine, peanut butter, vanilla, eggs and baking soda. In a very large bowl, put oatmeal, M & M's, and chocolate chips. Pour creamed mixture into oatmeal mixture and stir. Drop teaspoons or little larger on greased cookie sheets. Bake at 350 degrees, 6-8 minutes.

Zucchini Drop Cookies

Donna R. Jackson

Greencastle, PA

Ingredients:

Cookies —

2 C flour
1 tsp. baking powder
½ tsp. salt
¾ C margarine
¾ C sugar
1 egg (beaten)
1 C zucchini (unpeeled
and shredded)
1 C walnuts (chopped)

Glaze —

1 C confectioner's sugar
1½ Tbs. lemon juice

Directions: Cookies — In a large bowl, cream sugar, egg and margarine until light. On low speed, stir in dry ingredients. Stir in walnuts and zucchini. Drop by teaspoonsful onto greased cookie sheets. Bake at 375 degrees, 15 minutes. While warm drizzle lightly with lemon glaze. **Glaze** — combine confectioner's sugar and lemon juice. (I usually have to make two batches of glaze.)



No Bake Cookies

Cheryl W. Wurst

Lancaster, PA

Ingredients:

½ C corn syrup
1 C rice cereal
½ C peanut butter

Directions: Mix ingredients. Pat into pan. Cut and serve.

OR Ingredients:

½ C peanut butter	1 C rice cereal
¼ C confectioner's sugar	¼ C honey
	½ C raisins

Directions: Mix ingredients. Drip spoonful onto waxed paper, freeze a few minutes and serve.

Starlight Mint Surprise Cookies

Darlene Alton

Harrisburg, PA

Ingredients:

3 C flour	2 (6½ oz.) pkg. chocolate mint candy wafers
½ tsp. salt	walnut halves
1 C butter (softened)	1 tsp. soda
1 tsp. vanilla extract	1 C sugar
½ C brown sugar (firmly packed)	2 eggs

Directions: Combine all ingredients, except candy wafers and walnuts, in large mixing bowl. Blend well with mixer. Drop scant teaspoonsful 2 inches apart onto ungreased cookie sheets. Press candy wafer on top of each. Cover with scant teaspoonful dough. Top each with a walnut half. Smooth edges. Bake at 375 degrees, 9-12 minutes.

Chocolate Chip Fantasy

Ann Stacey

Wareham, MA

Ingredients:

2 rolls chocolate chip cookies	½ C sugar
1 tsp. vanilla	2 eggs
2 (8 oz.) pkg. cream cheese	nuts (chopped)

Directions: Beat cream cheese, vanilla, sugar and eggs together. Make two rolls, wrap each in waxed paper and refrigerate. Slice one roll of cookies ¼ inch thick and arrange in 9 x 13-inch greased pan. Press together and pour cream cheese mixture over it. Slice second roll and place over mixture to make second layer. Sprinkle with chopped nuts. Bake 350 degrees, 30-35 minutes.

Puddings

Rice Pudding

Jim Alton

Harrisburg, PA

Ingredients:

1 C rice	1 tsp. cinnamon
2 qt. milk	½ tsp. vanilla flavoring
	⅓ C sugar

Directions: Combine all ingredients in a large buttered baking dish. Bake at 300 degrees, 3 hours.

Pudding Dessert

Albert Buinicky

Claremont, NH

Ingredients:

1 (8 oz.) container Cool Whip	3 C milk
1 C walnuts (chopped)	1 C flour
1 stick butter (softened)	1 (8 oz.) pkg. cream cheese
1 pkg. instant chocolate pudding	1 C confectioner's sugar
1 pkg. instant vanilla pudding	1 candy bar (shredded)

Directions: **First layer** — mix flour, nuts and butter and put into baking dish. Bake at 325 degrees, 25 minutes and cool.

Second layer — soften cream cheese and add 1 C sugar and 1 C Cool Whip. Spread over first layer.

Third layer — mix pudding and milk together and spread over second layer. Put rest of Cool Whip over pudding. Shred chocolate bar. Pudding can be put into graham cracker crust instead, if preferred.

Creme De Menthe Pudding

Albert Buinicky

Claremont, NH

Ingredients:

¼ Lb. large marshmallows (about 20, cut up)	¼ C milk
OR 7 oz. Marshmallow Creme	¼ C Creme De Menthe
	1 (8 oz.) container Cool Whip

Directions: Stir marshmallows and milk in saucepan over low heat until melted and smooth. Stir in creme de mente. Chill until mixture mounds slightly when dropped from a spoon. Add Cool Whip, spoon into dish, add crushed chocolate cookies (optional). Can also be used for pie. Pour into chocolate crust.

Bread Pudding

James E. Alton Sr.

Harrisburg, PA

Ingredients:

For Custard —

3 egg yolks
pinch of salt
¼ C sugar
1¾ C milk (scalded)
8 slices white bread
¼ C apple jelly
⅓ C seedless raisins
¼ C vanilla extract

For Topping —

3 egg whites
⅛ tsp. cream of tartar
¼ C sugar
¾ tsp. vanilla extract

Directions: **Custard** — Beat egg yolks slightly and combine with salt and sugar. Add milk slowly and cook in the top of a double boiler until mixture coats a spoon. Add vanilla. Butter bread on both sides and toast each side under the broiler until brown. Cut into ½-inch cubes and line the bottom of an 8-inch square pan with ⅓ of the toast cubes. Dot with apple jelly and sprinkle with raisins. Add a layer of custard, then alternate layers of toast, apple jelly, raisins and custard until pan is full. Bake in a pre-heated 325 degree oven, 30 minutes or until almost firm.

Topping — Beat egg whites until foamy. Add cream of tartar and beat until stiff, but not dry. Add sugar and vanilla; beat until well-blended. Pile the meringue lightly over pudding and bake for about 8 minutes or until meringue is golden brown. Yields about 9 servings.

Baked Cherry Pudding

Karen Small

Lancaster, PA

Ingredients:

1 can (2½ C) any flavor pie filling	1 pkg. loaf-sized yellow cake mix (½ reg. sized pkg.)
⅓ C melted butter	

Directions: Spread pie filling in buttered 9 x 9 x 2-inch pan. Sprinkle dry cake mix evenly over top and drizzle with melted butter. Bake in 350 degree oven, 40-45 minutes. Serve warm (with ice cream if desired).

Persimmon Pudding

Mildred Burrow

Winston-Salem, NC

Ingredients:

1 qt. persimmon	½ tsp. salt
1 pt. water	½ tsp. baking soda
1½ C brown sugar	1 tsp. allspice
1 C flour	½ tsp. cinnamon
	2 eggs

Directions: Combine all ingredients and pour into baking dish. Bake at 350 degrees, approximately 35 minutes (until set).

QUICK HIT

Country-Style Buttermilk Crumb Cake



- 2¼ cups buttermilk baking mix
- ½ cup brown sugar, firmly packed
- ½ teaspoon baking soda
- ¾ cup buttermilk
- 1 large egg
- 2 tablespoons vegetable oil
- 1 tablespoon grated orange peel
- 1 teaspoon ground cinnamon
- ¼ teaspoon freshly grated nutmeg
- 2 tablespoons butter or margarine
- ½ cup coarsely chopped walnuts
- 1 pound fresh, ripe peaches, peeled and pitted
- ¼ cup granulated sugar

Heat oven to 400° F; grease 9-inch springform pan. In medium-size bowl with electric mixer at low speed, beat 2 cups baking mix, ½ cup brown sugar, baking soda, buttermilk, egg, oil and grated orange peel to blend. Increase speed to medium; beat 2 to 3 minutes longer until smooth. Set batter aside.

1 In medium-size bowl combine remaining ¼ cup baking mix, remaining brown sugar, cinnamon and nutmeg; using fork or pastry blender, cut in butter until coarse crumbs form. Stir in walnuts; set aside. In large bowl toss peaches and granulated sugar to mix well; set aside.

2 Pour half of batter into prepared pan; using rubber spatula, spread into even layer. Sprinkle with half the crumb mixture; pour remaining batter over, spreading evenly.

3 Arrange peaches over batter; sprinkle with remaining crumb mixture. Bake 35 to 40 minutes until wooden pick inserted in center comes out clean. Remove sides of pan; place cake on wire rack to cool. Serve warm. Makes 10 to 12 servings.

PHOTOGRAPHS BY ALAN RICHARDSON; STYLED BY NOLA LOPEZ. FOOD STYLED BY DIANE SIMONE DIXON. RECIPE DEVELOPED AND TESTED IN REDBOOK'S TEST KITCHENS.



Quick to fix from a mix—just add peaches and brown sugar for a dynamite downright delicious dessert



Beverages

Punch

Linn C. Stewart

Needham, MA

Ingredients:

2 qt. ginger ale 3 (6 oz.) can limeade
1 (46 oz.) can pineapple juice 2½ C vodka (optional)

Directions: Mix ingredients. Top with lemon-lime and raspberry sherbet.

Lime-Pineapple Punch

Mrs. Martha Garlin

Manheim, PA

Ingredients:

2 packages lime Kool-Aid 1 (24 oz.) bottle ginger ale
(unsweetened) 2 C sugar
4 qt. water 1 (46 oz.) can pineapple juice

Directions: Mix Kool-Aid with sugar and water. Add pineapple juice. Before serving, add ginger ale.

Strawberry Cooler

Edye Hill

Fredericksburg, VA

Ingredients:

1 (10 oz.) pkg. frozen 1 (6 oz.) can frozen
strawberries (thawed) pink lemonade
1 (6 oz.) can frozen limeade 1 (6 oz.) can frozen grape juice

Directions: Combine all ingredients in blender. Pour into gallon container and fill to top with water.

Russian Tea

Darlene Alton

Harrisburg, PA

Ingredients:

1 jar (regular size) Tang ½ C sugar
½ C instant tea 1 Tbs. cinnamon
(lemon included) 1 tsp. cloves

Directions: Combine all ingredients. Store in a large plastic bag or freezer container. To make tea, use 2 tsp. mix to 1 C hot water.

Orange Sun Tea

Lancaster, PA

Ingredients:

1 Gal. glass jar with lid, filled to within 1 inch of top with cold water
6 regular tea bags
2 orange and spice tea bags

Directions: Place tea bags in jar with strings tied together. Put lid on jar and set in the sun until desired color and strength. Refrigerate after removing tea bags. Sweeten to taste.

Strawberry-Lemonade Punch

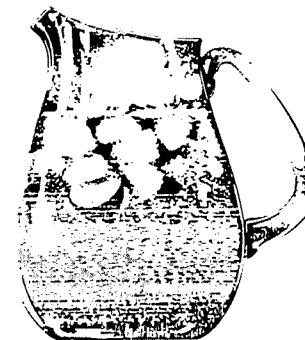
Carla and Irvin Umberger

Pottsville, PA

Ingredients:

2 (6 oz.) cans frozen pink lemonade concentrate (undiluted)
1 (6 oz.) can frozen orange juice concentrate (undiluted)
1 (10 oz.) pkg. frozen sliced strawberries
1 bottle (12 oz.) ginger ale (chilled)

Directions: In punch bowl, combine lemonade, orange juice, strawberries and 3 C water. Refrigerate. To serve: pour ginger ale into juice mixture in bowl. Stir well. Makes 2½ quarts.



Summer Slush Cooler

Bonnie Sofranek

Saylorsburg, PA

Ingredients:

4 tea bags 1½ C sugar
2 C hot water 6 C water
1 (12 oz.) can orange juice 2 C whiskey
1 (12 oz.) can of lemonade

Directions: Place tea bags in 2 C hot water. In another bowl, mix all other ingredients, then add the hot tea to the mixture and place in freezer. When you're ready to drink, fill a glass half full of the "slush" mixture and add 7-UP or Sprite.

Salads & Hors d'oeuvres

Ginger-Pear Salad

Hazel Cordray

Phoenix, MD

Ingredients:

1 (4 oz.) pkg. lemon jello	2 Tbs. conserved ginger (chopped)
$\frac{2}{3}$ C ginger ale	1 C boiling water
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ C nut meats (pecan or English walnuts)
1 Tbs. lemon juice	1 tsp. orange peel (grated)
	1 C canned pears (diced)

Direction: Mix all ingredients except nuts and pears. Allow to partially gel, add nuts and pears and pour into mold.

Frozen Buttermint Salad

Edye Hill

Fredericksburg, VA

Ingredients:

1 (3 oz.) pkg. lime jello	2 small pkgs. Dream Whip (whipped)
1 (10 oz.) pkg. small marshmallows	1 (7 oz.) pkg. Kraft buttermints (chopped)
1 (20 oz.) can crushed pineapple	1 tsp. lemon juice
	2 tsp. creme de menthe

Directions: Mix dry jello, marshmallows and pineapple in large bowl. Refrigerate overnight. Fold in mints, Dream Whip and flavoring. Pour into 9 x 13-inch pan and freeze. Remove about 20 minutes before serving and set at room temperature.

Ann's Salad

Dorothy Chabot

York, PA

Ingredients:

1 pkg. lemon jello	1 C canned milk
1 pkg. lime jello	2 tsp. horseradish
2 C hot water	1 C nuts (chopped)
1 can crushed pineapple	1 C mayonnaise
2 Tbs. lemon juice	$\frac{1}{2}$ C cottage cheese (small curd)

Directions: Dissolve jello in hot water. Cool. In another bowl, add the crushed pineapple, lemon juice and canned milk and chill until syrupy. Add mayonnaise in separate container, then combine with other ingredients. Season with salt (to taste) and stir into gelatin. Pour into mold and chill.

Seafoam Salad

Mrs. Charles E. Newbury

Old Bridge, NJ

Ingredients:

1 (16 oz.) can pears	maraschino cherries
1 (8 oz.) pkg. cream cheese	1 (6 oz.) box lime jello
	$\frac{1}{2}$ pt. whipping cream

Directions: Heat pear juice and dissolve in jello. Mash cream cheese with 2 Tbs. of the cream. Use mixer to cream with hot jello. Place in refrigerator until set. Decorate with cherry halves before serving.

Mandarin Orange Jello Salad

Albert Buinicky

Claremont, NH

Ingredients:

1 (3 oz.) pkg. orange jello	1 (5 oz.) can mandarin oranges and juice
$\frac{3}{4}$ C boiling water	
$\frac{1}{2}$ pt. orange sherbet	

Directions: Dissolve jello in boiling water, add orange sherbet until melted, then add oranges and juice. Pour into jello mold. Chill until set and serve.

Blueberry Salad

Edye Hill

Fredericksburg, VA

Ingredients:

Salad —	Dressing —
1 (15 oz.) can crushed pineapple	1 C sour cream
2 C blueberries (drained)	$\frac{1}{2}$ C sugar
1 (6 oz.) pkg. blackberry jello	1 (6 oz.) pkg. cream cheese
	$\frac{1}{2}$ tsp. vanilla

Directions: Dissolve jello in 2 C boiling water. Add juice from crushed pineapple and enough water to make another cup. Add blueberries and pineapple. Pour into five cup mold and chill. Blend dressing ingredients. Serve with salad.

Fruit Salad

Karen Small

Lancaster, PA

Ingredients:

2 bananas (sliced)	1 (10 oz.) box frozen red raspberries in own juice (thawed)
1 (20 oz.) can chunk pineapple	
1 (18 oz.) can mandarin oranges (drained)	1 pt. fresh strawberries (sliced)

Directions: Combine all ingredients including pineapple juice and red raspberry juice and let set 15 minutes or more. Chill any leftovers.

Chili Con Carne

Eugene J. Clifford

Cockeysville, MD

Ingredients:

- | | |
|--|---------------------------------|
| 1 Lb. ground beef | 1 Tbs. chili powder |
| 1 (10 $\frac{3}{4}$ oz.) can tomato soup | 1 tsp. ground cumin |
| 1 (15 oz.) can kidney beans | 1 tsp. oregano flakes |
| 1 small onion (chopped) | $\frac{1}{4}$ tsp. black pepper |
| $\frac{1}{2}$ small green pepper (chopped) | 1 Tbs. red wine vinegar |
| 1 tsp. garlic powder | cheddar cheese |
| | 1 tsp. red pepper flakes |

Directions: Mix all spices. Brown and drain ground beef. Add soup, vinegar, juice from beans and spices. Mix well; simmer on low to medium heat for 30 minutes. Add beans, simmer for another 20 minutes. May be cooked for a shorter time but the longer it cooks, the better it tastes. For more zest, add cheddar cheese chunks five minutes before cooking is complete. For a hotter dish, add red peppers with other spices.

Quicki Chili

Cheryl W. Wurst

Lancaster, PA

Ingredients:

- | | |
|----------------------------|---|
| 1 Lb. ground beef | 1 (10 $\frac{3}{4}$ oz.) can tomato soup |
| 2 Tbs. butter | 1 (10 $\frac{3}{4}$ oz.) can kidney beans |
| $\frac{1}{2}$ C onion | salt and pepper |
| $\frac{1}{4}$ green pepper | chili powder |

Directions: Melt butter in pan. Saute onion and meat. Add seasonings and tomato soup. Heat beans separately. Just before serving, drain the beans and add to meat mixture. Heat and serve.

Crab Soup

Deborah Ellen Stevens

Glen Burnie, MD

Ingredients:

- | | |
|----------------------------|---|
| 1 tsp. thyme | salt and pepper |
| 2 Lb. bacon | 3 (6 oz.) cans crab meat |
| 1 Lb. dried lima beans | 6 (4 $\frac{1}{2}$ oz.) cans tomato paste |
| 1 Lb. dried barley | 5 celery sticks |
| 1 bunch carrots | 5 med. potatoes |
| 3 (15 oz.) cans peas | 6 med. onions |
| 4 (15 oz.) cans whole corn | 2 dozen crabs |
| 2 large heads cabbage | 20 tsp. Old Bay seasoning |
| | 1 box saltines |

Directions: Put all ingredients in a 20-qt. pot. Cook for 4 hours, stirring constantly. Pot will be $\frac{3}{4}$ full.

Meat Stew and Dumplings

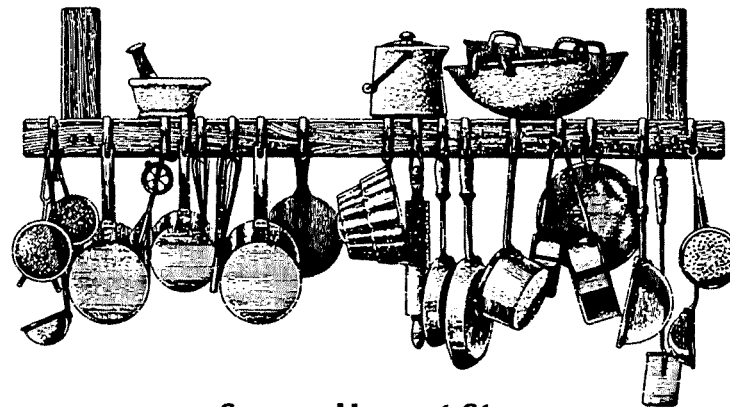
Barbara Brown

Pennsauken, NJ

Ingredients:

- | | |
|----------------------------------|--|
| 1 Lb. ground beef | 1 can biscuits (10 count) |
| 1 egg | 1 beef bouillon cube |
| $\frac{1}{4}$ C onion (chopped) | 1 $\frac{1}{2}$ C boiling water |
| $\frac{1}{2}$ tsp. salt | 1 (10 $\frac{3}{4}$ oz.) can tomato soup |
| $\frac{1}{2}$ tsp. pepper | 3 carrots (sliced) |
| $\frac{1}{4}$ tsp. garlic powder | 2 potatoes (cubed) |
| $\frac{1}{4}$ tsp. thyme | 1 onion (sliced) |
| | $\frac{1}{8}$ tsp. garlic powder |

Directions: Mix the first seven ingredients well. Shape into 1 $\frac{1}{2}$ -inch balls. In Dutch oven, brown meatballs, drain, dissolve beef cube in boiling water. Add water, tomato soup, carrots, potatoes and garlic powder to meatballs stir gently. Cover and bring to a boil. Reduce heat. Simmer 15 minutes. Use 10 biscuit can, cut each biscuit in half. Place halves on hot stew. Sprinkle with paprika. Simmer uncovered 10 minutes. Cover, simmer 15 to 20 minutes until biscuits are not doughy.



Souper Harvest Stew

Charles E. Newbury

Old Bridge, NJ

Ingredients:

- | | |
|---|--|
| 2 Lb. beef cubes | 6 med. carrots |
| 2 tsp. oil | (cut into 2-inch pieces) |
| 1 tsp. Worcestershire sauce | 8 whole small onions |
| 2 (10 $\frac{3}{4}$ oz) cans cream of mushroom soup | $\frac{1}{2}$ C water (more if needed) |
| 1 (10 oz.) pkg. frozen green beans | cooked noodles |

Directions: Brown beef. Pour off excess fat. In large pot, add meat, soup, water, carrots and sauce. Cover. Cook one hour, stirring occasionally. Add green beans and onions and cook for 10 minutes more. Stir. Thicken if you like. Serve over noodles for a hearty meal.

Breads, Buns & Rolls

Corn Bread

James E. Alton Sr.

Harrisburg, PA

Ingredients:

1 C corn meal	1 C flour
2 Tbs. sugar	$\frac{3}{4}$ tsp. salt
1 C milk	1 egg (well-beaten)
1 Tbs. butter (melted)	3 tsp. baking powder

Directions: Mix and sift dry ingredients in a large bowl. Add milk, beaten egg and butter; mix well. Pour into an 8 x 8-inch greased baking pan. Bake at 400 degrees, 30-40 minutes or until the blend shrinks from side of pan. Serve with molasses and butter.

Zucchini Bread

Mrs. Martha Garlin

Manheim, PA

Ingredients:

3 eggs	2 C raw zucchini (not peeled, ground)
$1\frac{3}{4}$ C sugar	2 tsp. cinnamon
1 C salad oil	3 C flour
3 tsp. vanilla	1 tsp. baking soda
2 Tbs. orange peel (grated)	$\frac{1}{4}$ tsp. baking powder

Directions: Beat eggs till light and fluffy. Add sugar and beat well. Stir in salad oil, vanilla, zucchini and orange peel. Mix in dry ingredients. Pour into two greased and floured loaf pans. Bake at 325 degrees, 50-60 minutes.

Chocolate Zucchini Bread

Carla and Irvin Umberger

Pottsville, PA

Ingredients:

3 eggs	3 C flour
1 C oil	1 tsp. salt
8 Tbs. cocoa	1 tsp. baking soda
1 tsp. vanilla	$\frac{1}{4}$ tsp. baking powder
2 C zucchini (grated)	1 C nuts (chopped)
$1\frac{1}{2}$ tsp. cinnamon	2 C sugar

Directions: Mix eggs, oil, cocoa, vanilla, zucchini and cinnamon well. Add remaining ingredients. Pour into greased and floured 9 x 5-inch loaf pan. Bake at 350 degrees, 80 minutes.

Hush Puppies

James E. Alton Sr.

Harrisburg, PA

Ingredients:

2 C corn meal	2 tsp. baking powder
2 C boiling water	1 tsp. onion (grated)
	1 Tbs. bacon drippings

Directions: Mix corn meal, salt, baking powder and grated onion. Slowly beat in 2 C (more or less) boiling water, enough to make a thick dough. Stir in the bacon drippings and shape into small balls of about 1 inch diameter. Fry in deep fat until brown. Drain on absorbent paper. Serve immediately.

Pumpkin Bread

Barbara Brown

Pennsauken, NJ

Ingredients:

$2\frac{2}{3}$ C sugar	2 tsp. baking soda
$\frac{2}{3}$ C shortening	$\frac{1}{2}$ tsp. salt
4 eggs (beaten)	1 tsp. cinnamon
1 (1 Lb.) can pumpkin	$\frac{1}{2}$ tsp. cloves
$\frac{2}{3}$ C water	$\frac{2}{3}$ C walnuts
$3\frac{1}{3}$ C flour	$\frac{2}{3}$ C dates or raisins
$\frac{1}{2}$ tsp. baking powder	$\frac{2}{3}$ C candied cherries
	1 tsp. vanilla

Directions: Mix all ingredients together. Bake at 350 degrees, one hour and 15 minutes. Makes two loaves.

Pumpkin Date Nut Bread

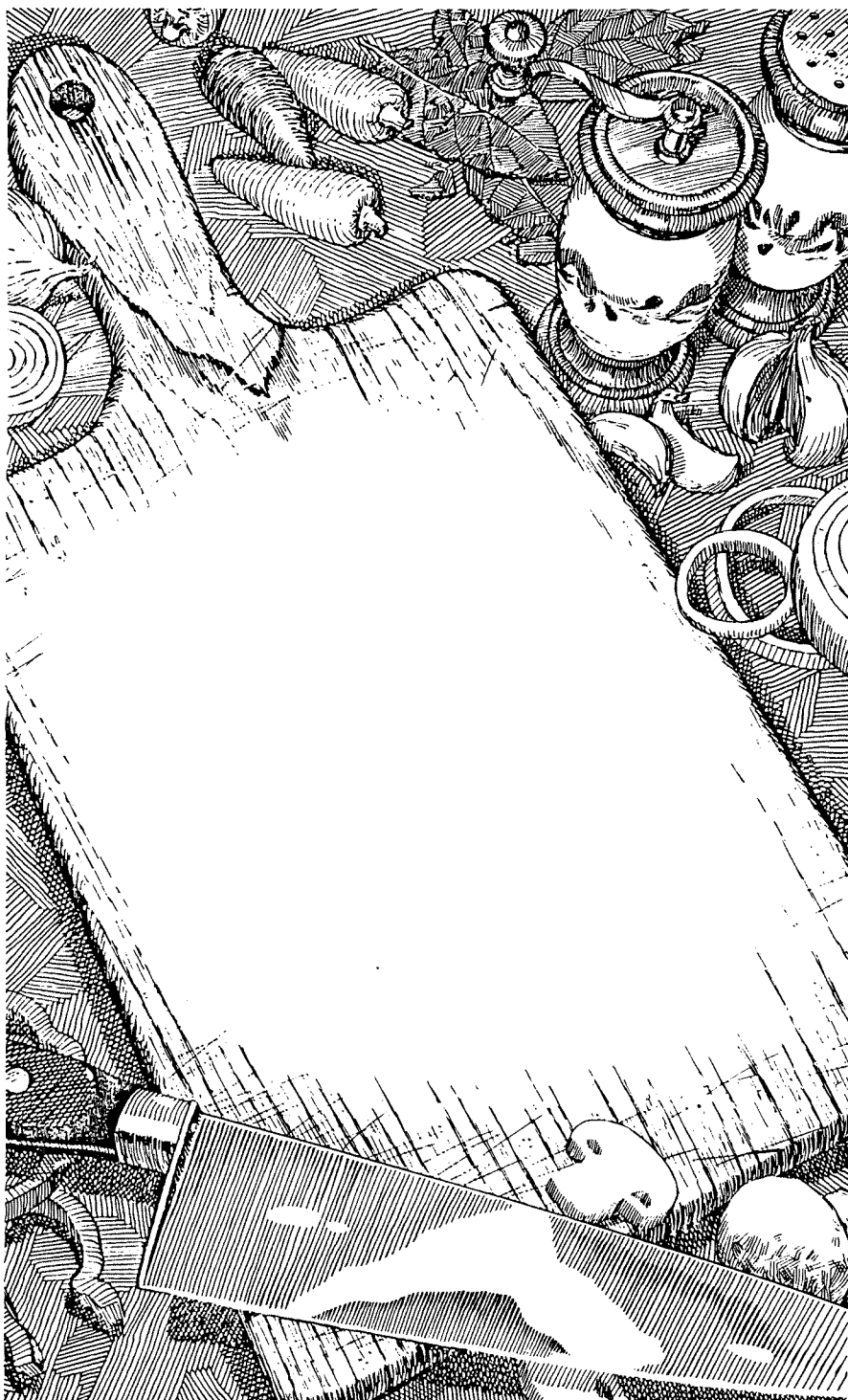
Linn C. Stewart

Needham, MA

Ingredients:

$1\frac{1}{2}$ C sugar	$\frac{1}{2}$ C dates (chopped)
$\frac{3}{4}$ tsp. salt	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{2}$ tsp. nutmeg	$\frac{1}{2}$ tsp. ground cloves
1 tsp. baking soda	$\frac{1}{2}$ tsp. cinnamon
$1\frac{2}{3}$ C flour	$\frac{1}{2}$ C cooking oil
2 eggs	1 C canned or fresh pumpkin
$\frac{1}{2}$ C water	$\frac{1}{2}$ C nuts (chopped)

Directions: Sift sugar, soda, baking powder, salt, spices and flour together. Add oil, eggs, pumpkin and water. Mix well. Stir in dates and nuts. Spread into two greased loaf pans. Bake at 350 degrees until pick inserted comes out clean — approx. 45 minutes.



Okra Gumbo with Rice

James E. Alton Sr.

Harrisburg, PA

Ingredients:

½ C cooked ham or bacon (finely chopped)	1 Lb. fresh okra
1 onion (chopped)	2 C canned or fresh tomatoes salt and pepper

Directions: Cut okra into ½-inch rings. Cook onion in bacon fat until tender; drain fat. Add chopped ham or bacon, okra, tomatoes, salt and pepper. Simmer about 30 minutes until tender. Serve hot with cooked rice.

Glorified Rice

Hazel Cordray

Phoenix, MD

Ingredients:

1 C uncooked rice (Do not use Minute Rice)	
1 pt. milk	½ Lb. miniature marshmallows
½ C sugar	½ pt. whipped cream
1 C pineapple (crushed and drained)	

Directions: Cook rice in milk, add sugar while hot. When cool, add pineapple and marshmallows. When cold, add whipped cream.

Mushroom Rice

Marilyn Lloyd

Pottstown, PA

Ingredients:

Base —	Sauce —
4 C packaged pre-cooked rice	1 C milk
1 Tbs. salt	2 cans condensed cream of chicken soup
⅛ Tbs. pepper	
5 C boiling water	
½ C onions (chopped)	
½ Lb. (1½ cups) mushrooms (sliced)	
2 C celery (chopped, include some leaves)	
½ C butter	

Directions: **Base —** Stir rice, salt and pepper into boiling water in saucepan. Cover, remove from heat and let stand 5 minutes. Meanwhile, saute onions, mushrooms and celery in butter in skillet until lightly browned. Add to prepared rice. Mix lightly with fork. Serve with (Creamy Chicken) Sauce recipe which follows. **Sauce —** Gradually stir milk into 2 cans condensed cream of chicken soup in a saucepan. Simmer for two minutes.

Quick & Easy

Chili-Rice Dinner

Pat Cressy

Shippensburg, PA

Ingredients:

¾ Lb. ground beef	1 C green pepper (diced)
⅓ C onion (chopped)	1 (5 oz.) can tomato sauce
1 tsp. chili powder	½ C water
½ tsp. dry mustard	1 C Minute Rice
1 (10 oz.) pkg. white kernel corn	½ C cheddar cheese (shredded)

Directions: Brown beef and onion in skillet. Add spices, corn, green pepper, tomato sauce and water. Cover and bring to a full boil, stirring occasionally. Stir in rice, reduce heat, cover and simmer for five minutes. Sprinkle with cheese. Makes 4 servings.

Settler's Choice

Charles E. Newbury

Old Bridge, NJ

Ingredients:

½ Lb. ground beef	1 small clove garlic (minced)
¼ tsp. salt and pepper	or 1 tsp. garlic powder
1 (19 oz.) can	½ C spaghetti (uncooked, thin,
Chunky Vegetable Soup	broken in pieces)
¼ tsp. Italian seasoning	

Directions: Mix beef with salt and pepper. Shape into 16 meatballs. Brown meatballs. Drain excess fat. Add rest of ingredients. Bring to a boil. Reduce heat. Cover and cook 20 minutes, stirring occasionally. Makes 3 C.

Quick and Easy Chicken and Rice

Edye Hill

Fredericksburg, VA

Ingredients:

Rice to serve 4	
1 (10¾ oz.) can cream of	4 chicken breasts
chicken soup	1 (4 oz.) can mushrooms
1 (10 ¾ oz.) can cream of	
mushroom soup	

Directions: Prepare rice. Add soups and mushrooms. Pour into shallow baking dish and place chicken on top. Bake covered at 350 degrees, 1½ hours. Toward end of baking time, remove foil for chicken to brown.

Good and Easy Pizza

Cheryl W. Wurst

Lancaster, PA

Ingredients:

Dough —

1 pkg. active dry yeast
1 C warm water
1 tsp. salt
1 tsp. sugar
2 Tbs. oil
2½ C flour

Sauce:

¼ C onions (chopped)
1 (8 oz.) can tomato sauce
¼ tsp. salt
⅛ tsp. garlic (minced)
⅛ tsp. pepper
¼ tsp. oregano
OR ready-made sauce

Topping —

¼ C parmesan cheese (grated)
2 tsp. oregano
1 C pepperoni (optional)
1 C browned hamburger (optional)
1 C mushrooms (optional)
2 C mozzarella cheese

Directions: **Dough** — Dissolve yeast in warm water. Stir in remaining dough ingredients, beat vigorously about 20 strokes. Allow to rest 15 minutes. **Sauce** — Prepare homemade sauce or get ready-made sauce. Prepare optional toppings. Divide dough on lightly greased baking sheet. (For thicker crust, do not divide.) Pat onto pizza pan, spread sauce over crust. Sprinkle with parmesan cheese and oregano. Arrange optional ingredients. Sprinkle with mozzarella cheese. Bake at 375 degrees, 20-25 minutes.



Pizza Sandwich Delight

Penny L. Storm

Hanover, PA

Ingredients:

4 English muffins (split and	½ C shredded cheese
toasted lightly)	2 Tbs. parmesan cheese
butter	¾ C spaghetti-meat sauce
4 slices mozzarella cheese	4 slices pepperoni
	½ C drained mushrooms (opt.)

Directions: Spread muffins with butter, spread meat sauce over muffins and arrange cheeses and pepperoni and mushrooms on top. Place under broiler until pepperoni begins to curl. Remove from oven. Sprinkle with parmesan cheese and serve.

Cookies

Gingersnap Cookies

E. Ruth Nicholson

Pinetops, NC

Ingredients:

1½ C margarine	4 C flour
2 C sugar	2 tsp. baking soda
2 eggs	2 tsp. cinnamon
½ C molasses	2 tsp. ground cloves
	2 tsp. ginger

Directions: Cream margarine and sugar. Add eggs and molasses. Sift flour and gradually add with spices and soda. Add this to first mixture. Roll dough into balls the size of walnuts and coat with granulated sugar. Place on greased cookie sheet and bake at 375 degrees, 10 minutes. Time in oven determines crispness. Shorter time gives a chewy cookie.

Shortbread

Karen Small

Lancaster, PA

Ingredients:

½ Lb. butter
2 C flour
½ C sugar

Directions: Cream butter, add flour and sugar. Place in a greased 9 x 9-inch pan. Press in with fingers. Poke fork holes throughout. Bake at 300 degrees, one hour. Cut into one inch squares immediately.

Filled Sugar Cookies

Darlene Alton

Harrisburg, PA

Ingredients:

½ C margarine	½ tsp. almond extract
¾ C sugar	2 C flour
1 egg	1 tsp. baking powder
1 Tbs. milk	¼ tsp. salt

Directions: Cream margarine and sugar. Add egg and beat well. Mix in milk and almond extract. Add dry ingredients; chill one hour. Roll dough thin and cut with plain round cookie cutter. Drop a spoonful of preserves into center of half the rounds. Place remaining rounds on top and press edges together with a fork. Space cookies ½ inch apart on greased baking sheet. Bake at 400 degrees, 8-10 minutes. Makes 15-20 cookies.

Mocha Butter Balls

Darlene Alton

Harrisburg, PA

Ingredients:

1¾ C flour	1 (3 oz.) pkg. cream cheese (softened)
⅔ C instant chocolate beverage mix	¼ tsp. salt
1 tsp. instant coffee	⅓ C confectioner's sugar
2 tsp. vanilla extract	⅔ C butter (softened)
	1 C pecans (chopped)

Directions: In large mixing bowl, combine all ingredients except pecans. Blend well. Stir in pecans. Mix thoroughly. Shape dough by rounded teaspoonsful into balls. Place on ungreased cookie sheets. Bake at 350 degrees, 15-18 minutes. While warm, roll in additional sugar.

Cream Cheese Roll-Ups

Bette S. Wallace

Pottsville, PA

Ingredients:

¼ tsp. salt	1 C butter or margarine
2 C flour	½ Lb. cream cheese
	1 box pitted dates

Directions: Heat oven to 375 degrees. Cream butter and cheese. Add flour and salt. Chill. Roll confectioner's sugar on surface. Cut into strips about 1½ inches wide, 3½ inches long. Put date in place. Place folded side down on greased cookie sheet. Bake 15 minutes.

Date and Nut Pin Wheel Cookies

Penny L. Storm

Hanover, PA

Ingredients:

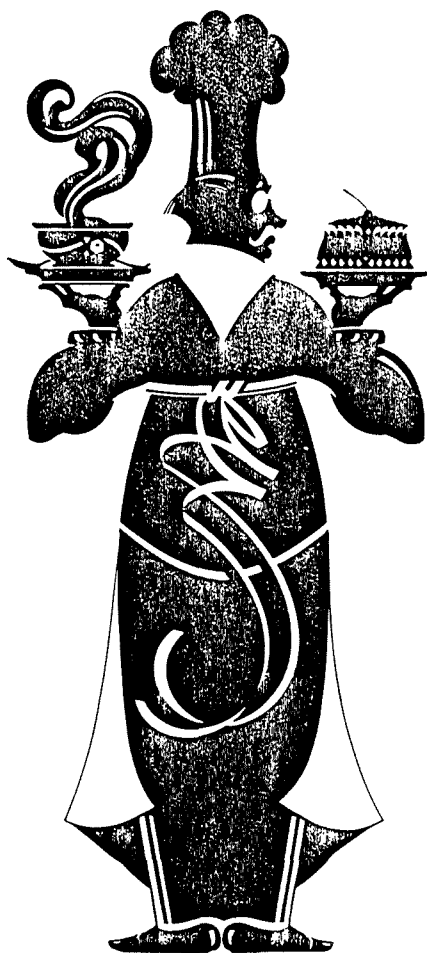
Cookies —

½ C butter
½ C light brown sugar
¾ C sugar
½ tsp. vanilla
1 egg
salt to taste
2 C flour (sifted)
½ tsp. baking soda

Filling —

1 (7¼ oz.) pkg. pitted dates
1 C nuts (chopped)
¼ C sugar
⅓ C water

Directions: Cream butter and sugar, beat until light. Add egg and dry ingredients. Divide dough and roll each half on floured waxed paper 9 x 12-inches. **Filling** — cut dates into small pieces. Bring to a boil with remaining ¼ C sugar, dash of salt and ⅓ C water. Simmer for 5 minutes stirring often. Add nuts, cool. Spread filling on dough. Roll tightly from each end. Wrap in paper, chill overnight. Slice ½ inch thick. Bake at 375 degrees, 10 minutes.



Toffee Topper Cookies

Darlene Alton

Harrisburg, PA

Ingredients:

2 C flour	¼ C sugar
1 tsp. soda	¾ C butter (softened)
½ tsp. salt	1 egg
1 C brown sugar (firmly packed)	1½ tsp. vanilla extract
	4 (¾ oz.) English toffee bars (crushed)

Directions: Mix all ingredients with mixer. Shape into balls, using a teaspoonful for each. Place three inches apart on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar. Cover center of cookie with about ½ teaspoon crushed candy. Bake at 400 degrees, 8-10 minutes. Cool.

Cheesecake Cookies

Darlene Alton

Harrisburg, PA

Ingredients:

1 C flour	¼ C sugar
⅓ C butter (softened)	1 egg
⅓ C brown sugar (firmly packed)	2 Tbs. milk
½ C walnuts (chopped)	2 Tbs. lemon juice
1 (8 oz.) pkg. cream cheese (softened)	½ tsp. vanilla extract

Directions: In large mixing bowl, combine flour, butter and brown sugar. Blend with mixer until particles are fine. Stir in walnuts. Reserve 1 C for topping. Press remainder in ungreased 8-inch square pan. Bake at 350 degrees, 12-15 minutes until light brown. In same mixing bowl, combine remaining ingredients. Blend well. Spread over partially baked crust. Sprinkle with reserved crumb mixture. Bake at 350 degrees, 25-30 minutes. Cool. Cut into squares.

Brazil Nut Refrigerator Slices

Darlene Alton

Harrisburg, PA

Ingredients:

2 C flour	½ C Brazil nuts (chopped)
½ tsp. salt	½ tsp. soda
½ C butter (softened)	1 C sugar
1 Tbs. molasses	1 egg
	½ C flaked coconut

Directions: In large mixing bowl, combine all ingredients except coconut and Brazil nuts. Blend well with mixer. Stir in remaining ingredients. Mix thoroughly. Divide dough into two parts. Place on waxed paper and shape into roll 1½ inches in diameter. Chill one hour, if desired. Cut into ⅛-inch slices with a sharp knife. Place on ungreased cookie sheets. Bake at 375 degrees, 8-10 minutes.

Seven-Layer Cookies

Mr. and Mrs. James E. Alton Sr.

Harrisburg, PA

Ingredients:

½ Lb. butter	1 C nuts
⅓ box graham crackers	(optional, chopped)
1 (6 oz.) pkg. butterscotch morsels	1 (11 oz.) can Eagle Brand condensed milk
1 (6 oz.) pkg. chocolate chip morsels	
1 C coconut	

Directions: Melt butter in sheet cake pan; cool butter. Roll or crumble graham crackers and sprinkle to cover butter. Add the other ingredients in order. Cover all ingredients with Eagle Brand milk. Bake at 350 degrees, 30-40 minutes. Cool and cut in squares.

RAW APPLE CAKE

$\frac{1}{2}$ c. coconut	1 tsp. soda
$1\frac{1}{2}$ c. Wesson oil	1 tsp. salt
2 c. sugar	1 tsp. vanilla
3 eggs	1 tsp. cinnamon
3 c. flour	
3 c. unpeeled apples	

325° for one hour

Glaze:

$1\frac{1}{2}$ c. brown sugar
5 Tbsp. can milk
 $1\frac{1}{2}$ stick butter

Bring to a boil for 2 minutes. Add 1 tsp. of vanilla after removing from heat. Add $\frac{1}{2}$ c. of nuts.

Elizabeth Scales

SOUR DOUGH STARTER

Boil some peeled potatoes, say 4, in plenty of water to cover. Do what you will with the spuds, but save the water. Mix 2 cups of it, lukewarm, with 2 cups of all-purpose flour, 1 tablespoon sugar, and 1 teaspoon of salt.

Put in a crock and let stand in a warm spot, loosely covered for 3 or 4 days, or until it's attained a peculiar and, to me, delightful sour odor.

When "ripe," follow the Amish Friendship Bread recipe.

Amish Friendship Bread

Day 1 - This is the same day bread is baked (or 10 days) Do nothing today except transfer start to a large mixing bowl. Cover. Do not refrigerate.

Day 2,3 and 4 - Stir each day.

Day 5 - Add 1 cup each of flour, sugar and milk. Mix well.

Day 6,7,8,9 - Stir each day.

Day 10 - Add 1 cup flour, 1 cup sugar and 1 cup milk. After mixing set 3 containers and pour 1 cup mixture into each. Cover. Keep one to start again. Give 2 away.

To remaining batter add 2/3 cup oil, 3 eggs, 1/2 tsp. vanilla. In another bowl put in 2 cups flour, 1 cup sugar, 1 1/4 tsp. baking powder, 1/2 tsp. cinnamon, 1/4 tsp. salt and 1/2 tsp. baking soda. Combine dry ingredients and add to batter. Pour into 2 well - greased and sugared loaf pans.

Bake 40 - 45 minutes at 350 degrees. Cool 10 minutes.

You may also add nuts, dates, raisins, choc. chips, etc.

BEAUTY FOOD

Cucumber: Cucumbers are known for their beautifying abilities, so rub a slice over your face and neck. It will soften and smooth skin by refining pores. Also, eat them raw with a little salt.

Watermelon: Watermelon rind has many of the same properties as cucumbers and is equally useful for beautifying skin. Rub the rind on your face and neck. It is really refreshing on a hot summer day.

Tomato: Tomato juice is great for oily skin! Try swishing a slice of raw tomato over the face from time to time. It's so good for oily and pimply skin.

Potato: Peel and grate a little white potato and place under the eyes. It's good for relieving swollen bags and dark circles if you've been crying or are just tired.

Eggs: Egg whites, beaten and applied to the face, work as a tightening mask to draw up wrinkles. Skin can use external source of protein from the yolk too, as time marches on. Smear on and rinse off with water after 15 minutes.

Peaches, cream, and honey: I whip up a little heavy cream ($\frac{1}{4}$ cup), mash $\frac{1}{2}$ peach, and mix with 1 tablespoon of honey. Apply to face and leave on for 15 minutes. Enjoy licking your lips! Stored in refrigerator, the remainder will last for two weeks.

Lemon: To whiten nails, plunge them into the white part of a lemon rind for a minute or two. Also, to get an additional gloss on your nails, buff them with an old-fashioned buffer.

Buttermilk: Drink it and use it as a mask. It aids the digestive system and acts as a cleanser and astringent for the face.

Darlene (Scales) Alton

HOMEMADE PERFUME

Here is a simple way to make any essence. Steep a cupful of petals (violets, roses, honeysuckle, lilacs), the skin of one orange, or two limes in one cup of safflower or olive oil for a day or so.

Then strain off and reserve oil. Discard petals or skins and replace with fresh ones every other day for at least 10 days or longer (about 5 times). When the scent is strong, discard petals. Measure oil and mix with an equal amount of ethanol rubbing alcohol. Keep tightly capped. Shake once or twice daily for two weeks. Now spoon off the alcohol (an eyedropper is useful). The remaining drops are your own precious essence oils.

Best of luck with honeysuckle perfume, but without fixatives used in commercial perfumes, the scent does not last long once applied. Still, it's fun to do and you can mix your own essences with regular colognes to produce unique and exotic fragrances.

BODY TIPS

Dry Hands: Before going to bed, rub hands rigorously with lanolin and put on a pair of gloves to retain heat and protect the bed linen. Allow the lanolin and gloves to remain over night. You may look odd, but your hands will soften.

Feet: Rub them with pumice stone, and apply castor oil.

LINES AND WRINKLES

Anti-wrinkle cream for under the eyes:

2 teaspoons honey
1½ tablespoons lanolin
2 tablespoons cocoa butter

Melt the above in a small enamel or glass pot. Apply a little bit while still warm. Cool and jar the rest. Pat gently onto the skin. Remove excess with soft tissue after 10 minutes.

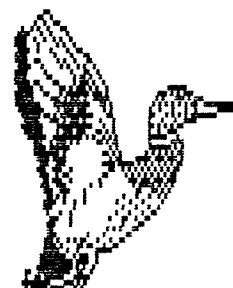
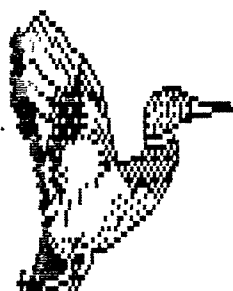
Darlene (Scales) Alton

LEMON NOURISHING CREAM

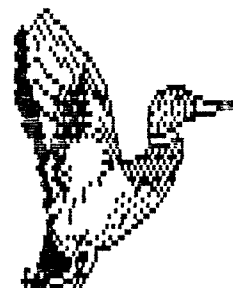
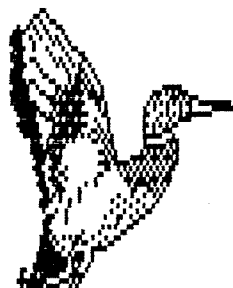
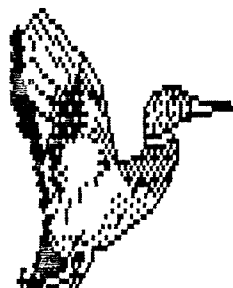
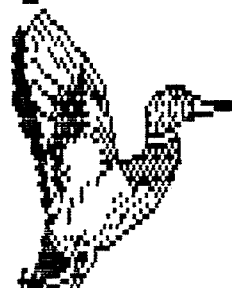
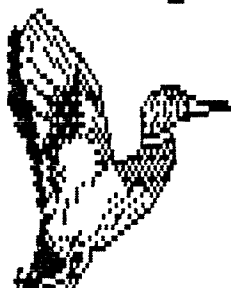
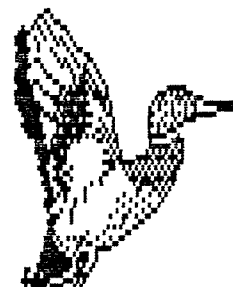
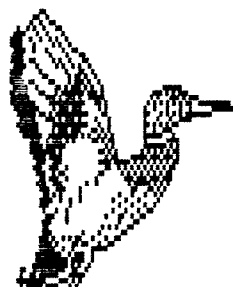
1 egg yolk
½ cup olive oil
1 tablespoon fresh lemon juice
3 drops essence of lemon oil

Beat egg yolk with an electric beater at high speed until light and lemony. Add a few drops of olive oil at a time, beating vigorously until mixture becomes thick and creamy. Add lemon juice, then essence of lemon or a few drops of your favorite perfume. Blend well, jar, and keep this super rich-cream refrigerated. Massage into the skin as a night cream.

Darlene (Scales) Alton



**SUBMITTED
BY
ERNEST
"DOC"
HICKMAN**



Submitted by
 Ernest Dock Hickman,
 son of Ernest & Mary Daisy (Dobson) Hickman

MARY DAISY (DOBSON) HICKMAN

Mary Daisy (Dobson) Hickman was born on March 30, 1900 at the old homestead in State Line community. She was the youngest daughter of James Lewis and Martha (Dyson) Dobson.

She married Ernest Hickman, Sr. at the age of 17. This marriage produced seven children: James, Josephine, Ruth, Mattie, Frances, Ionia, and Ernest, Jr. She was a loving, caring mother. All of her friends knew her as "Daisy."

She worked as a domestic in various people's homes, including the Hanes family of Mt. Airy, North Carolina. She also took in washing and ironing, which she did in the evenings to help feed her family during the Depression years.

Daisy had four brothers; their names are Oscar, Early, Richard, and Ernest Dobson. She had two sisters; who were Ida (Dobson) Joyce and Emma (Dobson) Scales. Daisy was the granddaughter of Lewis and Caroline (Dunnagan) Dobson.

Daisy passed away at a very early age, 38 years old. Only two of her seven children were considered grown when she passed away.

Daisy's children:

1. James Hickman was the oldest of seven children born to Daisy (Dobson) Hickman and Ernest Hickman, Sr. He served in the Armed Forces in World War II. He lived in Fort Wayne, Indiana most of his adult years. He had one son. James passed away in 1978. He was the grandson of James Lewis and Martha (Dyson) Dobson.
2. Ruth (Hickman) Roberts married Clarence Roberts. They had seven children: James Coy (no children), Emma Lee Pervall (2 girls), Glenda Hines (3 boys), Peggy ? (2 girls), Howard Roberts (1 boy & 1 girl), Louise (2 boys), and Gary Roberts (no children). Ruth is the granddaughter of James & Martha Dobson.
3. Ionia (Hickman) Smith married Claude Smith. They had two girls, Daisy Patricia Wells and Mary Nell Kincaid. Patricia has one girl and one boy. She has her Master's Degree in Education. Mary also has her Master's Degree in Education. Mary has no children. Ionia is well known for her cooking and some of her recipes have appeared in the local newspapers. She also is the adopted mother of five other children. She is the granddaugh-

Submitted by
 Ernesst Dock Hickman,
 son of Ernest & Mary Daisy (Dobson) Hickman

Daisy's children (continued)

3. ter of James & Martha Dobson.
4. Ernest Dock Hickman was born on January 28, 1928. His father took him to Pittsburgh at an early age. He then went to school and studied Catholicism. He joined the military service at age seventeen. He served in the Korean War, and was wounded on Pork Chop Hill. After service, Ernest attended Indiana Tech College, where he studied machinery and earned a Social Degree. He also served four years in an apprenticeship, finally graduating as a machinist. Ernest moved to Ohio, where he got a job at the Ford Motor Company. His duties included Editor of the union newspaper and Vice-President of Local Union 420. He and Leanna were married in 1956. Ernest worked for Ford Motor Company for 16 years. Since 1968 he has headed the family-owned businesses. First, he opened Family Market and then Open Pantry #5 and #25. In 1975 Ernest added a pantyhose company. He also has a variety of real estate property. In Akron, it is known as Dobson Enterprises, Inc., located at 950 Copley Road. It is also known as Mr. Pantry Food Mart. Ernest has most recently retired from his businesses and has moved with Leanna to Florida. They are the parents of five sons: Ed, Stan, Rod, Dwayne, and Darryl. Ernest has held an average of over 200 in bowling. He plays par golf and golfed his first "hole in one" in April of 1990. He is the grandson of James & Martha Dobson.

Ernest's son, Ed, works for Coca-Cola Beverage Company. He bowls and plays golf. He is the father of two children.

Stan is a deacon. He works for R.J.R. Nabisco. He plays the saxophone, golfs, and bowls. He has three children.

Rod has three children and is a licensed cosmetologist.

Dwayne is a sales representative for R.J.R. Nabisco. He is a graduate of the University of Akron with a degree in Marketing and Finance. He has one child. He loves to bowl and has many 300 games.

Darryl works in the family business as a manager. He graduated in December 1990 from the University of Akron with a major in computer electronics. He has one child.

Some accomplishments of Ernest's grandchildren: professional modeling, appearing in TV commercials, college football Player, best flutist in elementary school system, cheerleading, and honor roll students.

Submitted by

Ernest Dock Hickman,

son of Ernest & Mary Daisy (Dobson) Hickman

Daisy's children (continued)

5. Josephine (Hickman) Travis married John L. Travis. They had four children, one girl and three boys...Shirley, Johnny, Joseph (Dub), and Jimmy. Josephine is the granddaughter of James & Martha Dobson.

Josephine's son, Johnny, passed away in 1971. He had two boys and one girl: Johnny, Jr., Rodney, and Tracey. Johnny, Jr. graduated from Leon College with a degree in business administration. Rodney graduated from Community College and is an electrical technician. Tracey graduated in computer programming.

Joseph (Dub) has one son. His name is Reggie.

Shirley graduated from college in business administration. She has two sons, Adrian and Eric. Adrian is in the Marines. Eric is in high school and plays basketball and may get a basketball scholarship to college.

Jimmy is a barber. He has two children. His daughter, Tammy, works for Piedmont Airlines. His son, "Little" Jimmie, is in the U.S. Army.

6. Mary Francis (Hickman) Hatcher married William Stanford Hatcher in 1940. They live in Flint, Michigan. Their children are Mary Jeanetta (Hatcher) Davis, Bucilla Ann (Hatcher) Petross, Edith Marie (Hatcher) Whitaker, Vincent Stanford Hatcher, Jimmy Samuel Hatcher, Bernie Richard Hatcher, and Jacqueline Lee (Hatcher) George, who is deceased.

Mary Jeanetta (Hatcher) Davis's children are Darnail Jewell (Davis) Tazama, Anntronett Davis, Steven H. Davis, and Jeffrey W. Davis.

Bucilla Ann (Hatcher) Petross's children are Natalie Petross and Melanie Petross.

Edith Marie (Hatcher) Whitaker's child is Yolanda Whitaker.

Vincent Hatcher's children are Nicole Hatcher and Gregory Hatcher.

Submitted by
 Ernest Dock Hickman,
 son of Ernest & Mary (Dobson) Hickman

Daisy's children (continued)

6. Mary Francis (Hickman) Hatcher's children (cont'd.)

Jimmy Hatcher's children are Jimmy S. Hatcher, II, William DeCorean Hatcher, and Sheria Jenaé Hatcher.

Bernie Richard Hatcher's children are Jacqueline Laverne Hatcher and Richard Dequindre Hatcher.

Mary Francis Hatcher's great-grandchildren are: Latricia Ybarra, Tony Ybarra, José Gonzales, Sedgwick Tazama, and Steven Wayne Davis. These are all grandchildren of Mary Jeanetta (Hatcher) Davis.

Mary Francis is the granddaughter of James and Martha Dobson.

7. Mattie Easter (Hickman) Johnson married Mack Johnson. He passed away in July 1981. She is a foster grandparent. She lives at 2910 Larwill Ct., Fort Wayne, Indiana. Her children are Maxine (Johnson) Moore, Gale C. Johnson, Brenda Ann Johnson, Timmie Darnell Johnson, Cheryle Nell (Johnson) Banks, and Aleatha Reneé Johnson.

Maxine (Johnson) Moore is a child care teacher. She is married to Elder Floyd Moore, Sr., who is a minister. They live at 2910 Larwill Ct., Fort Wayne, Indiana. They have a son, Floyd Moore, Jr., who works for Burlington Airways.

Gale C. Johnson lives in Ft. Wayne, Indiana with her two children, Gale Camoron Johnson and Taleatha Johnson. She works for UniRoyal Tire Company.

Brenda Ann Johnson works for Ford Motor Company and lives in Detroit, Michigan. She has five children: Cornell Johnson, who is in the U.S. Army; Ben Gardale Johnson, who works for Allen Dairy Milk Products; Ricky Johnson, who works for Job Corps Services, Quidona Maxine Green, an elementary school student; and Orlandis McKeaith Green, an elementary school student.

Timmie Darnell Johnson works for Union Carbide in Houston, Texas. He is married to Peggy Sue, who is a sales manager. They have one child, Crystal Rena Johnson, who is in elementary school.

Submitted by
Ernest Dock Hickman,
son of Ernest & Mary (Dobson) Hickman

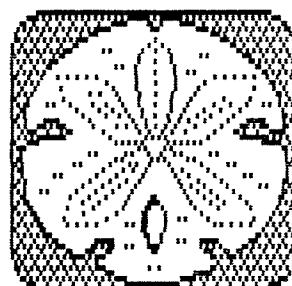
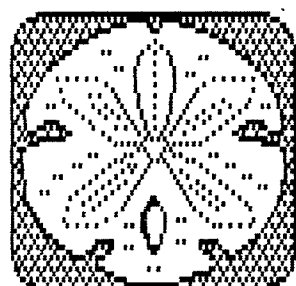
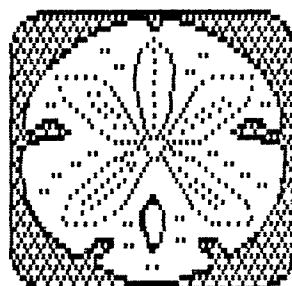
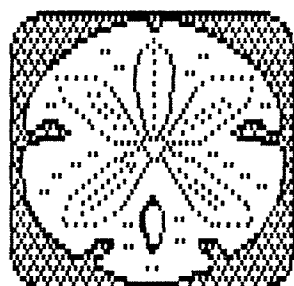
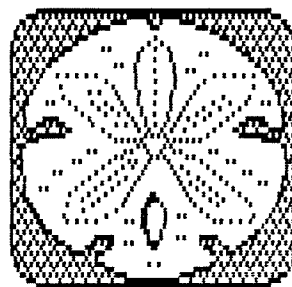
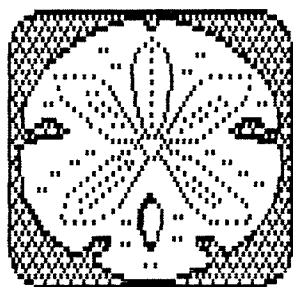
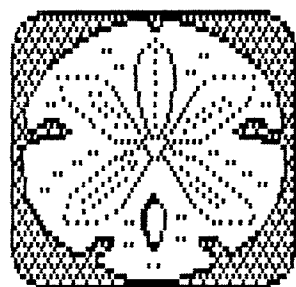
Daisy's children (continued)

7. Mattie Easter (Hickman) Johnson's children (cont'd.)

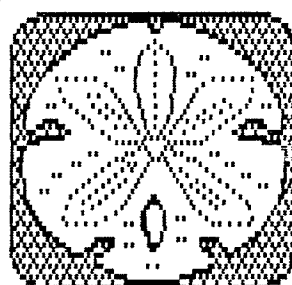
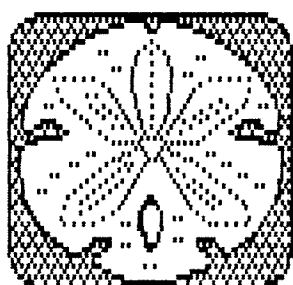
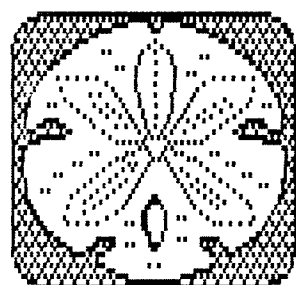
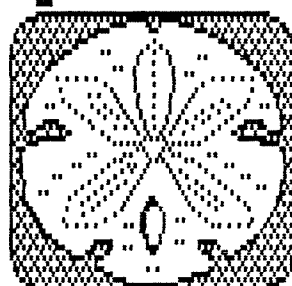
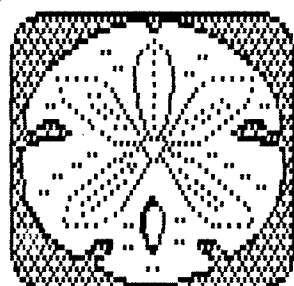
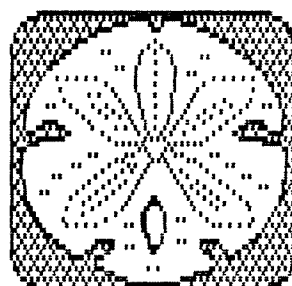
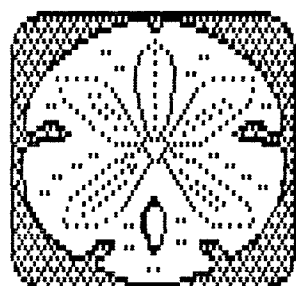
Cheryle Nell (Johnson) Banks, a home maker, lives in Ft. Wayne, Indiana with husband, Allen Banks, and children, Allen Jr.; Ebony Rena; and LaShonda Banks.

Aleatha Renee Johnson works for Lincoln National Bank and lives in Ft. Wayne, Indiana with her two sons, Antonia Johnson and Stanfford Johnson.

Mattie Easter (Hickman) Johnson is the granddaughter of James and Martha Dobson.



SUBMITTED
BY
IONIA
CHICKMAN
SMITH



Submitted by

Ionia (Hickman) Smith,
daughter of Ernest & Mary Daisy (Dobson) Hickman

Ionia (Hickman) Smith lives at 4071 Wards Gap Road, Mt. Airy, North Carolina with husband, Claude Smith. She is a housewife.

Her children are:

1. Daisy Patricia (Smith) Wells, who lives at 307 Bauersfield Street, Hamlet, North Carolina with husband Wendell Wells, III, M.D. and their children, Wendell Wells, IV and Caroline Nichole (Nikki) Wells. Patricia is a school teacher and her husband is a doctor.
2. Mary Nell Smith, who lives at 4716 Americana Avenue, Charlotte, North Carolina. Mary is a school teacher.

Ionia is the daughter of Ernest and Mary Daisy (Dobson) Hickman, the granddaughter of James Lewis and Martha (Dyson) Dobson, and the great-granddaughter of Lewis and Caroline (Dunnagan) Dobson. Ionia says, "Grandmother Martha was a devoted housewife and mid-wife. Grandfather Jim was a hard working husband and father and farmer. He carried produce and chickens across the mountain to sell as a peddler."

Ionia's sisters and brothers are:

1. James Hickman, deceased
2. Martha Josephine (Hickman) Travis of Mt. Airy, North Carolina, whose husband, John Henry Travis is deceased
3. Ruth Elvira (Hickman) Roberts of Ararat, Virginia, and whose husband is Clarence Roberts
4. Mattie Ester (Hickman) Hatcher of Fort Wayne, Indiana, whose husband, Mack Johnson is deceased
5. Mary Frances (Hickman) Hatcher of Flint, Michigan, whose husband, Stanford Hatcher is deceased
6. Ernest Hickman, Jr. of Akron, Ohio, whose wife is Lee (Ford) Hickman

*

* Ernest and Lee Hickman have moved to Florida since this was submitted.



CLAUDE & IONIA (HICKMAN) SMITH



NIKKI WELLS, DAUGHTER OF DR. WENDELL & PATRICIA (SMITH) WELLS; GRANDDAUGHTER OF CLAUDE & IONIA SMITH; GREAT-GRANDDAUGHTER OF ERNEST & DAISY (DOBSON) HICKMAN; GREAT-GREAT-GRANDDAUGHTER OF JAMES & MARTHA DOBSON; AND GREAT-GREAT-GREAT-GRANDDAUGHTER OF LEWIS & CAROLINE DOBSON



DAISY PATRICIA (SMITH) WELLS

DAUGHTER OF CLAUDE & IONIA (HICKMAN) SMITH
GRANDDAUGHTER OF MARY DAISY (DOBSON) HICKMAN & ERNEST HICKMAN
GREAT-GRANDDAUGHTER OF JAMES & MARTHA DOBSON, AND GREAT-GREAT-
GRANDDAUGHTER OF LEWIS AND CAROLINE DOBSON



WENDELL WELLS, IV

WENDELL WELLS, IV

SON OF DR. WENDELL & DAISY PATRICIA WELLS
 GRANDSON OF CLAUDE & IONIA (HICKMAN) SMITH
 GREAT-GRANDSON OF ERNEST & MARY DAISY (DOBSON) HICKMAN
 GREAT-GREAT-GRANDSON OF JAMES & MARTHA DOBSON, AND
 GREAT-GREAT-GREAT-GRANDSON OF LEWIS & CAROLINE DOBSON

CAROLINE NICHOLE "NIKKI" WELLS

Wells Breaks Own Records

DURHAM — Nikki Wells of Hamlet broke her own records in the high jump and long jump to win these events and receive the Most Outstanding Performer in her age group in the Blount Invitational Track and Field Meet, held Friday and Saturday at Duke University.

Wells, competing in the 11- and 12-year-old girls' division, won a gold medal in the high jump by clearing four feet, six inches, and also a gold in the long jump, at

Wells broke the meet records she had set last year: Wells's old records were 4'2" and 13'8" in this Amateur Athletic Union meet. She also took fifth place in the 200-meter dash.

Wells, the daughter of Dr. and Mrs. Wendell Wells, will go on to the TAC Regional Meet, scheduled for this weekend at North Carolina State. She is entered in the long jump, high jump and 200. Her older brother, Wendell, will also





MARY DAISY (DOBSON) HICKMAN

DAUGHTER OF JAMES & MARTHA DOBSON
GRANDDAUGHTER OF LEWIS & CAROLINE DOBSON



MARY NELL SMITH
DAUGHTER OF CLAUDE & IONIA SMITH
GRANDDAUGHTER OF ERNEST & MARY DAISY HICKMAN
GREAT-GRANDDAUGHTER OF JAMES & MARTHA DOBSON
GREAT-GREAT-GRANDDAUGHTER OF LEWIS & CAROLINE DOBSON



Sworn In

Hamlet City Clerk Lisa Treadaway swears in Dr. Wendell Wells, the first black councilman on the Hamlet City Council. Mayor Tommy Smart (right) and Councilman Victor Faries were also sworn in Tuesday night. (Staff photo by Gary Greene)

Hamlet Council Hires Manager, Approves Street Light Change

By GARY GREENE

The closing of part of Stacey Street and a letter from the City regarding overgrown vegetation on a lot brought complaints from a Hamlet man at Tuesday's regular monthly meeting of the Hamlet Council at the Hamlet Senior Citizen's Center.

Dr. Robert B. Williams questioned why the part of Stacey Street which runs by his house was closed down and questioned why he received a letter from the City of Hamlet on the need to cut overgrown vegetation on a lot he owns on Hamlet Avenue.

The complaints highlighted a two-hour meeting which also saw Mayor Tom Smart and councilmen Victor Faries and Wendell Wells sworn into office. Bert Unger was selected as the Council's new mayor pro tem, replacing Bob Maloney.

The Council also hired a new city manager, Richard (Rick) L.

French, who is city manager at Mebane. He is originally from Burlington and will start his job in Hamlet on Feb. 1.

"I got a letter of harassment," said Williams of the City's letter asking that overgrown kudzu vines be cut on the lot on Hamlet Avenue. Williams said he hadn't found anyone who has complained about the lot's condition.

He said practically everyone in the town would be in violation of the ordinance which limits the height of certain vegetation to four inches. "You're bound to have a rose bush or azalea bush that's more than four inches high," he said.

"I don't know who has complained," he said. "I can certainly see that we need to clean up some of these eyesores (around town)." He added he pays \$1,400 a year in city and county taxes and "receives virtually no service for

my taxes since you closed the street that runs by my house."

Mayor Smart answered Williams' questions for the Council. Speaking on the part of Stacey Street which has been closed, Smart said, "It was a path people had been driving through. It's a maintenance problem. That (part of the) street has never been (officially) opened by the city even though it is on the subdivision map."

As far as the overgrown lot on Hamlet Avenue is concerned, Smart said, "The word vegetation is not meant to include scenery bushes." He said the notice received by Williams regarding his lot was sent in error by the acting city administrator, Martha Rasdal.

DR. WENDELL WELLS, HUSBAND OF PATRICIA WELLS AND SON-IN-LAW OF CLAUDE & IONIA (HICKMAN) SMITH

SUBMITTED

BY

EVA

URSULA

DOBSON

HARRISON

Submitted by

Eva Ursala (Dobson) Gilbert Harrison,
daughter of James Early and Eva (Helton) Dobson

My father, James Early Dobson, was born on June 16, 1896, in Mt. Airy, North Carolina. He was the third child born to James Lewis Dobson and Martha (Dyson) Dobson. He was the grandson of Lewis and Caroline (Dunnagan) Dobson. James Early Dobson grew up and attended school in North Carolina. He worked as a farmer and also at the Mt. Airy Granite Quarry.

He married Eva Helton on October 28, 1914. Early and Eva had six daughters: Sadie, who died in Mt. Airy in 1915 as a child; Mary, who died in Mt. Airy in 1921 as a child; Margaret; Kathryn; Eva Ursala; and Martha Irene.

Early and Eva lived in North Carolina for some time. They later moved to Stotesbury, West Virginia, where he worked in the coal mines. They later bought a home and moved to Mabscott, West Virginia. Early was a good provider for his family. He died in 1947. Eva died in 1968.

Margaret (Dobson) Pickett was the third child born to Early and Eva Dobson. She was born on August 31, 1918, in Mt. Airy, North Carolina. She grew up and went to school for a few years before our parents moved to Stotesbury. She then attended school at McAlpin, West Virginia. She later married Thomas Vicus Slaughter. They had one daughter, Betty Jane Slaughter. Betty had four children: Denise (Slaughter) Graham, who lives in Georgia with her daughter, LaVonnie and son, Eugene, Jr.; twin daughters, who died at birth; and a son, Harry Slaughter, who was reared by grandmother Margaret Pickett. Harry, known as Micky, died at the age of 21. Margaret married James Pickett. He died just a little before Margaret. She died on December 2, 1985.

Kathryn (Dobson) Edmonds was the fourth daughter born to Early and Eva Dobson.

Eva Ursala (Dobson) Harrison was the fifth daughter born to Early and Eva Dobson. She was born on March 5, 1926, at Mt. Airy, North Carolina. When she was three years old, her parents moved to Stotesbury, West Virginia, where she grew up and went to school at nearby McAlpin. She attended high school at Byrd-Prillerman High School. She was married to Charlie Leo Gilbert. He is now deceased. They had three children: Kathryn Patricia (Gilbert) Thomas; Comley Leonia (Gilbert) Hunt; and Charlie Eric Gilbert. Patricia lives in Detroit, Michigan. She has one son, James Edward Gilbert, who lives in Detroit, Michigan, and one daughter, Nieta, who lives in New Jersey with her husband and two daughters, Niesha and Donisha. Patricia loves her work and also her church. Leonia lives in Columbus,

Ohio, with her two daughters, Terry Lynn and Michelle René Hunt. Terry has two daughters, Soniqua and Glenishia, and three sons, Cion, Treyvan, and Cameron. Michelle has one son, Marcease. Charlie Eric Gilbert (deceased) lived in New York with his wife, Gloria, and son, Charlie Eric, Jr. until an accident on the job caused his death. His wife and son still live in New York. Leonia works at Eddie Bauer Retail Center where she is a "lead" for Put Away area. She is a supervisor over 15 people. Leonia loves her work and her church. She is director for her Gospel Choir at work and also for the children's choir at church.

Eva Ursala worked for Raleigh General Hospital for 10 years. She later worked for Beckley Appalachian Regional Hospital for 23 years. She married Hence Harrison. He died on October 22, 1989. She has been retired now for two years.* She enjoys her church and she sings in the Gospel Chorus and Mass Choir. She also enjoys traveling. (*Ursala may now have been retired for more than two years since this was submitted some time ago.)

Martha Irene (Dobson) Mitchell was the sixth daughter born to Early and Eva Dobson. She died on July 9, 1980.

The following are comments made by Patricia (Gilbert) Thomas and Leonia (Gilbert) Hunt about their parents:

Eva Ursala (Dobson) Gilbert Harrison, our mother....She's always there when we need her. She's there to listen to us when we have a big problem to solve, whether she can solve it or not. Just knowing she's there, means the world to us. When we're not in need, she's there. We enjoy listening to her laughter. We enjoy her beautiful smile. We can call her at any time for anything. Our mother is there to give advice. Her advice has brought us to where we are today. She's our friend. She's a woman who we've always looked up to. She's a woman who could never shame us. Most of all, she's a beautiful lady; and we thank God that that lady is our mother. We love you very much.

Charlie Leo Gilbert, our father....(who's deceased as of April 1, 1982) He's the kind of man we loved and adored. He was there for us. He was the man most people looked up to and enjoyed being around. He was our Dad, our Father; and we loved him very much.

One added note about Patricia (Gilbert) Thomas is that she is a Telephone Senior Representative at Blue Cross/Blue Shield of Michigan. She assists customers with billing problems, with their claims and benefits, and she trains employees for jobs in her area.



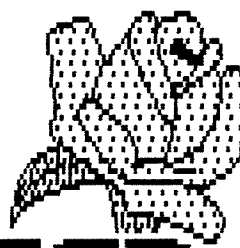
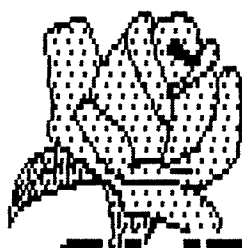
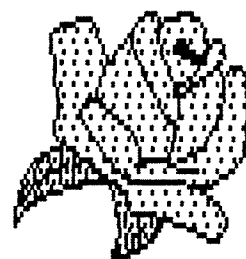
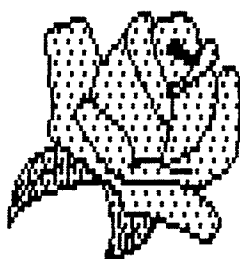
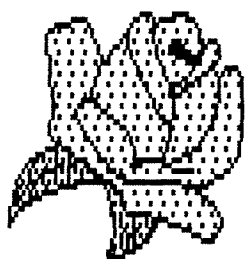
DAUGHTER & GRAND-
CHILD OF LEONIA

JESSIE MAE (TUCKER)
HATCHER

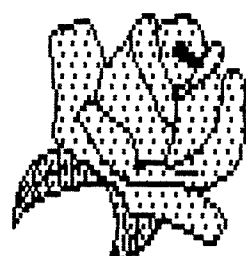
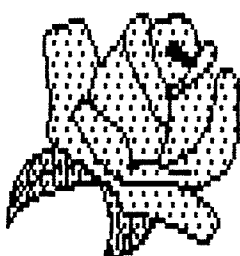
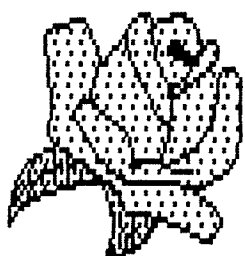
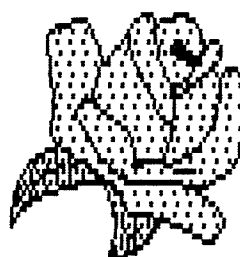
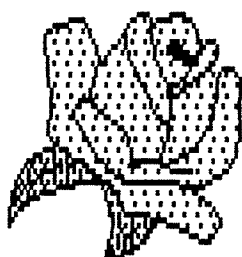
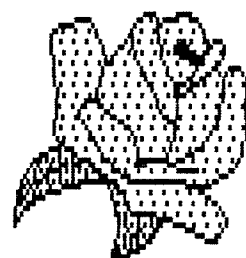
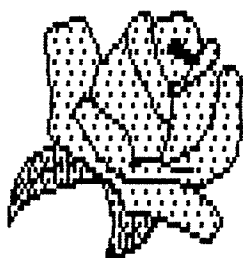
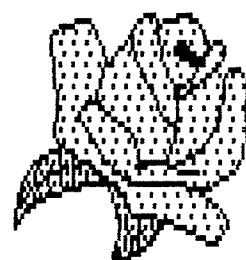
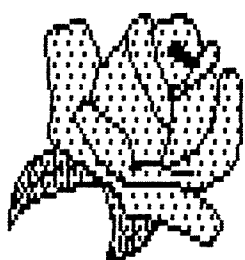
LEONIA (GILBERT)
HUNT

EVA URSALA (DOBSON)
GILBERT HARRISON





**SUBMITTED
BY
LUCY
(COOPER)
VALENTINE**



Submitted by
Lucy (Cooper) Valentine,
daughter of Pomp and Ada Cooper

I am the daughter of Pomp and Ada Cooper. Pomp was the son of Carolina...or "Caroline"... (Dobson) Cooper Ceasar Scott; and she was the daughter of Lewis and Caroline (Dunnagan) Dobson.

I am married to Luther Valentine; and to this union two children were born: Phyllis (Valentine) Day and Beverly (Valentine) Younger.

Phyllis has two children: Luther Day and Sonnessa Day. They live in Georgia.

Beverly has two children: Jenell and Brenette. They live in Washington, D. C.

My daddy, Pomp Cooper, said that Richard Dobson was his cousin, which is how it first became known to me that I was in this particular Dobson family.



Lucy and Luther Valentine



BEVERLY N. YOUNGER,
DAUGHTER OF LUTHER &
LUCY (COOPER) VALENTINE



JENELL, BEVERLY'S DAUGHTER



BRENETTE, BEVERLY'S
DAUGHTER



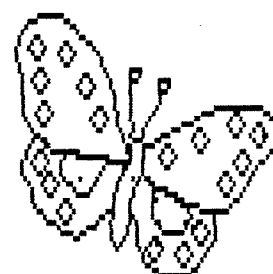
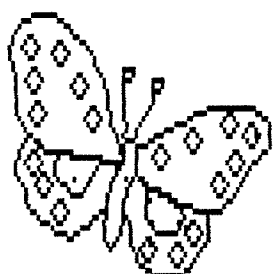
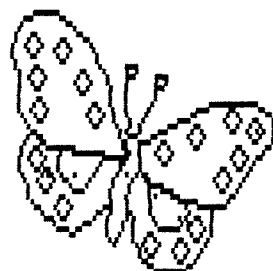
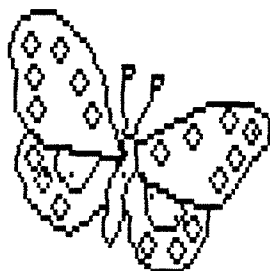
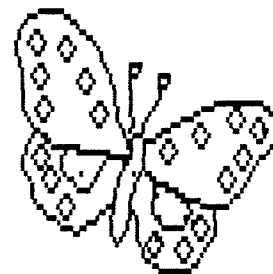
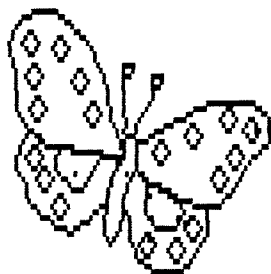
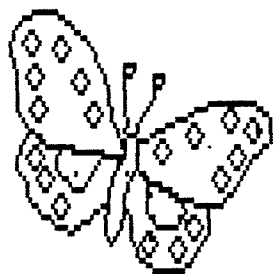
PHYLLIS DAY,
DAUGHTER OF LUTHER &
LUCY (COOPER) VALENTINE



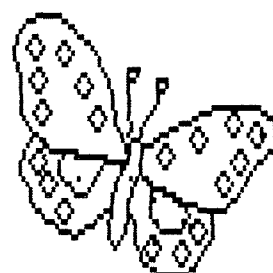
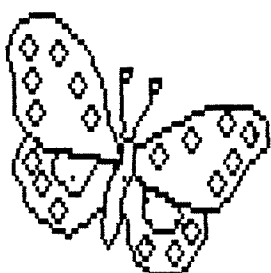
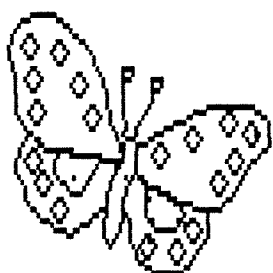
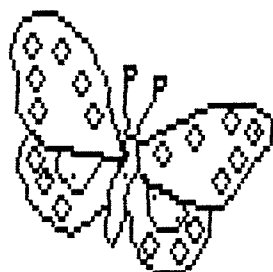
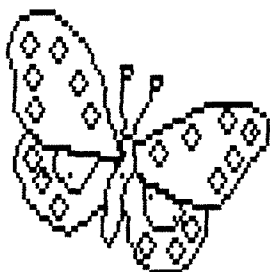
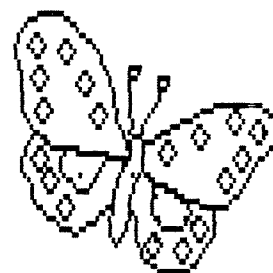
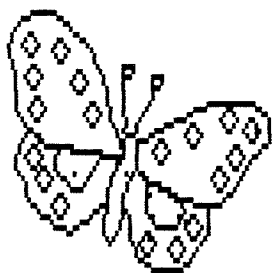
SONNESSA DAY, DAUGHTER OF PHYLLIS



LUTHER DAY, SON OF PHYLLIS



**SUBMITTED
BY
DOVIE
(COOPER)
SIMMONS**



Submitted by
Dovie (Cooper) Simmons,
daughter of Pomp and Ada Cooper

Dovie Simmons is the daughter of Pomp and Ada Cooper. Pomp was the son of Carolina...or "Caroline"...(Dobson) Cooper Ceasar Scott. Caroline was the daughter of Lewis and Caroline (Dunnagan) Dobson. Pomp and Ada Cooper lived in Boonville, North Carolina.

Dovie, who is retired, is married to Carl Simmons. They live at 1910 Middle Avenue, Elyria, Ohio. Their children who are adults now are Landry Simmons and Kevin Simmons. Kevin is a minister.

Dovie has two sisters: Lucy (Cooper) Valentine of 161 Valley Forge, Elyria, Ohio, and Annie Pearl (Cooper) Matthews of 412-12th Street, Elyria, Ohio. Dovie has one brother, Homer Cooper, now deceased, who lived in Boonville, North Carolina.



CARL & DOVIE (COOPER) SIMMONS

TUGHEP

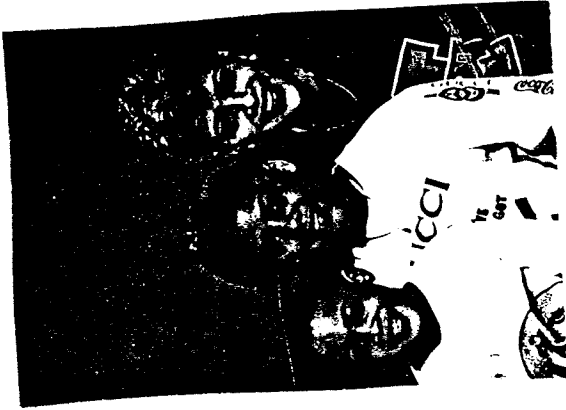
JSSC

BV

SUBMITTED

Submitted by
Mary & Jesse Tucker

After 26 years of pastoring
a church in Virginia and 24
years at Stateline, Jesse
officially retired from his
last church in DECEMBER 1988.



DEBBIE TUCKER
AND CHILDREN

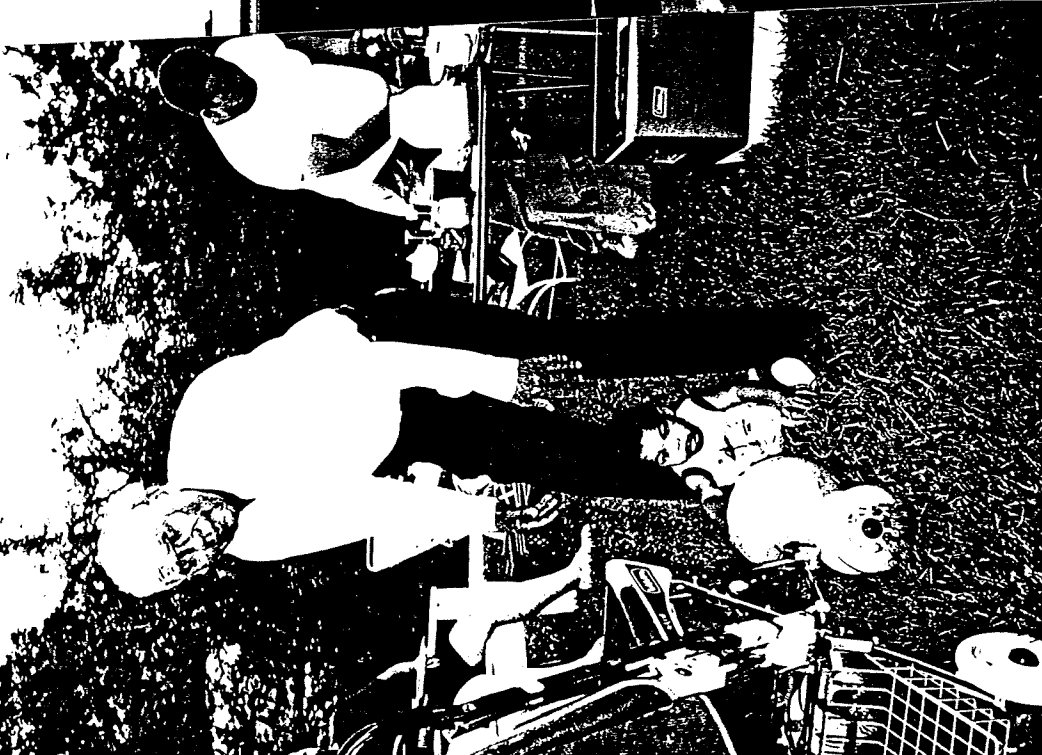


KEVIN HUNTER
AND DAUGHTER



GLORIA (HATCHER)

FOSTER & HUSBAND



JESSE TUCKER



RUBY (TUCKER) HUNTER.

MARY TUCKER



JESSE TUCKER

KEVIN HUNTER

CARL DOBSON



KEVIN HUNTER AND DAUGHTERS



JESSE TUCKER

JAMES SCALES

JOHN THOMPSON

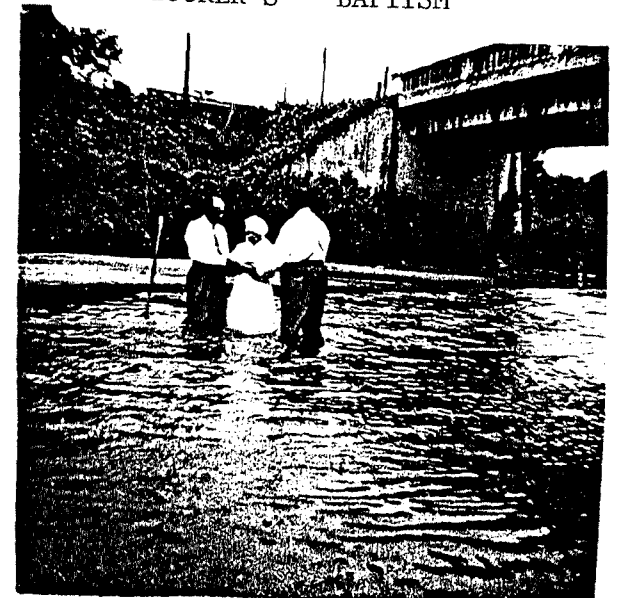


MARY TUCKER &

A FRIEND OF THE
FAMILY



MARY TUCKER'S BAPTISM





MICHAEL HATCHER AND FRIEND



KEVIN HUNTER'S WIFE, CHRIS

MARY TUCKER AND GREAT-GRANDCHILDREN



MARY TUCKER AND FAMILY MEMBERS AT COLUMBUS, OHIO REUNION



JESSE TUCKER & GRANDSON, KEVIN HUNTER

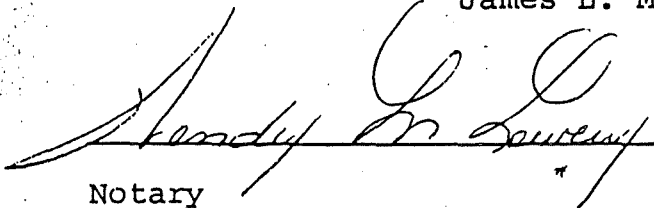
This is to certify that Brother Kevin Hunter is in good standing at the State Line Church, in the Sandy Ridge District. On the 16th day of October, he was asked to speak and was given permission by the unsion of the Holy Spirit to preach the gospel of Christ. In doing so, he began to tell his experience; saying God had told him on two different occasions to feed his sheep. About that time, God's spirit came upon him. So touching was his message, that his pastor and members agreed to liberate him. This being on the 16th day of October 1988.

Done by order:

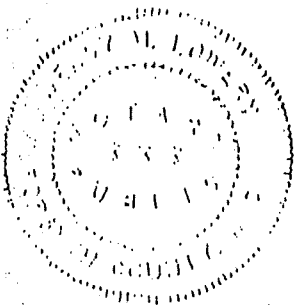
Sister Viola Dobson - Clerk

Elder Carl Morgan - Pastor

James L. Martin - Moderator


Notary

My Commission Expires 2-28-91



SUBMITTED

BV

emma

LEE

NORMAN

TODD

Retiree Collects Items From Past

By TERRY COLLINS
News Staff Writer

Emma Norman, 64, calls herself a pack rat.

"My people didn't throw anything away," she said, surrounded in her small living room by assorted photo albums, scrapbooks and boxes filled with papers and notes stretching back to the late-1800s.

Periodically during a recent interview, Norman would remember still another item she wanted to show, and rose from the sofa to rustle through a back room. Soon she would return with another box or notebook containing papers as diverse as a report card from the Mount Airy Colored Graded School to a 1930s valentine to a love letter from an old boyfriend.

"Everybody's gone," she said, referring to her parents and sisters. "I'm the only one left now. Everybody's gone."

Not that Emma Norman is a maudlin sort. She laughs often and appears to enjoy nothing more than good conversation. She's outspoken and friendly and a definite believer in preserving the past, saying such events as the recent observance of "Black History Month" highlight the importance of this.

"I've still got my daddy's watch chain," she said, once again getting up from her seat.

Norman returned to the living room with a wooden box. From within, she removed the chain, and held it out. A simple thing this chain without a watch, but irreplaceable.

The woman tries not to let on that she cares deeply for these family possessions and records, but her pride shines through her face whenever she holds out a photograph or letter for inspection.

Norman has been away from Mount Airy for many years. She moved back in June, after the death of her niece. The niece left her home to Norman, who was her closest living

relative. Norman, her third husband and her child Portia all left Newport News, Va., to live in Surry County.

She was born and raised in the house next door to her present residence on Worth Street. The old family home is boarded up now, but Norman remembers life in that house with a vivid clarity.

Her mother, Mary Ann Tucker Norman, was strict. The children came in from school and sat right down at the kitchen table to do their homework. Norman's mother was also a shrewd businesswoman in an era when women didn't own businesses — especially black women.

She paid drivers to take teams of mules to the local granite quarry, load a wagon with rock and take it to the railroad depot. Drivers were paid \$10 a week for this job and assistants, \$8.

"My daddy, William Henry Norman Jr., came down from West Virginia — he was a coal miner up there — he came down to take over his father's mule business ... and my mama took the business over from him," Norman said.

"You know that quarry used to belong to a black man? Jesse Benjamin, I believe' was his name. He couldn't get anything to grow on the land, so he ended up selling it for a dollar an acre."

Norman's mother was a firm believer in education, and made sure her three daughters all worked hard and attended college after graduation from high school.

Emma decided to teach school because, as she succinctly put it, "There wasn't many other options available for a black girl back then. I was a foster child. My mother was really my great aunt, but she was the only mother I ever knew. She raised me from when I was two months old. ... Mama didn't play favorites. I caught it just like my sisters. I was expected to do everything right. I had to walk the chalk line."



Staff photo by Judy Dickerson

Emma Norman, a Mount Airy native, recently moved back to the Granite City after living in Virginia for many years. An admitted pack rat, she has thousands of letters and photographs pertaining to her family heritage.

Norman attended State Teacher's College in Elizabeth City for two years. After completing her studies, she married for the first time and moved to Baltimore, Ohio, in 1947, where she studied nursing. There was "more money in nursing than teaching," she said, so she became a practical nurse.

She divorced and remarried, moved to Newport News and worked as a nurse at night at Riverside Hospital and as a reporter during the day for The Suffolk Independent.

"I don't know of nothing I haven't done," Norman said.

Between her three marriages she has six children and 29 grandchildren. She's retired now, and after receiving

her niece's gift she was glad to return to Mount Airy.

Norman is feisty and honest. She says what is on her mind. The woman plans to enjoy herself now that she has retired and returned to Mount Airy. She intends to take some classes at Surry Community College for her own enjoyment.

Emma Norman freely admits that she has learned much about life during her 64 years, but she always thanks her mother for instilling a desire and love for education.

"My mama was a smart woman — she told me, 'You're going to school and that is it, cut and dried.' Mama's the one that caused me to be where I am today."

This article appeared in "The Mount Airy News" on March 3, 1991

Submitted by
Emma Lee (Norman) Todd



BENNY LONG & FRIEND
 SON OF MARY ETTA
 (MATTIN) LONG FOX,
 GRANDSON OF MAUDIE
 (JOHNSON) MATTIN,
 GREAT-GRANDSON OF EMMA (TUCKER)
 JOHNSON WHITLOCK,
 AND GREAT-GREAT-GRANDSON OF
 DAVY AND AMY (PENN FLIPPEN) TUCKER



CORA & THOMAS MATTIN
 CHILDREN OF MAUDIE
 (JOHNSON) MATTIN,
 GRANDCHILDREN OF
 EMMA (TUCKER) JOHNSON
 WHITLOCK, AND
 GREAT-GRANDCHILDREN OF
 DAVY & AMY TUCKER



MOLLIE TUCKER
 DAUGHTER OF CHARLIE &
 OLLIE TUCKER, AND
 GRANDCHILD OF DAVY &
 AMY TUCKER

SURREY COUNTY, N. C.		MOUNT AIRY TOWNSHIP		1946 TAXES - VALUATION	
Personal Property	\$ 400	Real Estate	\$ 400	County Wide	\$ 1.00
Total Valuation		\$ 800		County Wide	\$ 1.60
County Wide Rate Per \$100		5.15		County Wide	\$ 4.60
General County Fund		3.75		County Wide	\$ 4.60
Outside Poor Relief		.05		County Wide	\$ 4.60
Public Assistance		.05		County Wide	\$ 4.60
Debt Serv. Sinking Fund		.50		County Wide	\$ 4.60
School Debt Service		.07		County Wide	\$ 4.60
School Capital Outlay		.07		County Wide	\$ 4.60
Total Valuation		\$ 800		County Wide	\$ 4.60
Total Township Rate		5.10		County Wide	\$ 4.60
RECEIVED OF		M. Norman (col)		County Wide	\$ 4.60
M. Norman (col)		20 North St		County Wide	\$ 4.60
M. Norman (col)		M. Norman (col)		County Wide	\$ 4.60

M. Norman Henry
For Railroad Tax, 1891.

Aggregate Value, \$ 100 \$ 20
On Poll, 60
Total, \$ 80
Rec'd payment in full, John Henry Col.
This, 10 day of September 1891

M. Norman Henry
For Railroad Tax, 1890.

Aggregate Value, \$ 125 \$ 42
On Poll, 42
Total, \$ 42
Rec'd payment in full, John Henry Col.
This, the 10 day of September 1890

MT. AIRY TOWNSHIP,
 Received of Henry C. D. 211
 Dollars and 58 cents, His Stock Law Tax for
 1891. This the 17 day of Oct 1891.
 By Wm. D. S. SHERIFF.

MT. AIRY TOWNSHIP, Ararat 1892
 RECEIVED OF Henry C. D. 211
 Taxes for 1889, as follows: County Tax, \$ 3.1
 State Tax, \$ 5.8
 Total, \$ 8.9
Wm. D. S. SHERIFF.
 Per Wm. D. S. D. S.

Ararat Township, 3/16 1899
 Received of Henry C. D. 211
 his taxes for the year 1898, as follows:
 For State Tax, \$ 7.5
 " County Tax, \$ 4.1
 " Poll Tax, \$ 7.6
Wm. D. S. Sheriff.
 D. S.

No. 267 Mt. Airy, N. C., Aug 5 1899

RECEIVED OF Henry Clarrman

His taxes for the year 1895, as follows:

Poll Tax,		
Real Property,	<u>1.45</u>	\$ <u>38</u>
Personal Property,		
	<u>D. F. Allen</u>	\$ <u>38</u>

Town Tax Collector.

No. _____ Mt. Airy Township, Surry County, Nov 17 1895

Received of John Marshall

his taxes for the year 1894 as follows:

For State and School Tax,	\$ <u>124</u>
" County Tax, - - - -	<u>41</u>
" Railroad Tax, - - - -	<u>60</u>
	\$ <u>225</u>

Per J. M. Gordon Sheriff

He forgot the ones Miss Mary
d. wortho sent \$12.00 She could
use a letter of this as she is sick.

I must thank you for
he might come back
or you tell me
he was coming.
Now this is the

last you paid me
\$25.00 gave me
\$20.00 I gave to

~~\$20.00 I gave to~~
possible. Now I am
not worried about it if

I had any more than
what I did get to
use today would

serve me but Kelly
shut right now. Now
you all take off easy

We all will make it
Same way (Sue)
I am always told to keep two

Clatho Clean (Smith)

Chino Bill

Good
Paid Oct 22. \$10.00
Bal. 19.76

Cigaretts .14

Cash Oct 28 .26

Board 3.00

Cash Nov 28 2.00

Cigaretts 3 pack .42

Cash Dec 1st 5.00

~~Dec 2nd 3.00~~

Board 3.00

Cash + Board 4.00

33.41

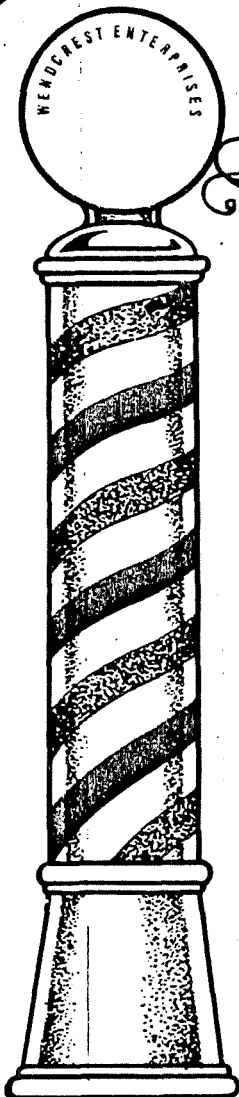
The coat was taken
out of pen so he
never returned it
I could have sent
the things long before
that but what we
would he could send
he in a hurry so



JAMES ROBERT BROWN AND MOTHER, REGINA
JAMETTA (DOBSON) VINSON

DAUGHTER & GRANDSON OF JAMES KENNETH
AND BELMA DOBSON





First Haircut Certificate

This is to certify that ~ ~ ~

JAMES ROBERT BROWN

has bravely met all of the requirements of receiving
his first haircut and has graduated from babyhood
on the 26th day of September in the year of 1990

Ceremonies took place at:

Imperial Barber Shop
1417 N. LIBERTY STREET
WINSTON-SALEM, NC 27103

Roderick Dale Carpenter
(Authorized Signature of Barber)

CERTIFICATE OF APPRECIATION

FOR SERVICE IN THE ARMED FORCES OF THE UNITED STATES

SSGT (E-6) JAMES KENNETH DOBSON 245 38 0115

I extend to you my personal thanks and the sincere appreciation of a grateful nation for your contribution of honorable service to our country. You have helped maintain the security of the nation during a critical time in its history with a devotion to duty and a spirit of sacrifice in keeping with the proud tradition of the military service.

I trust that in the coming years you will maintain an active interest in the Armed Forces and the purpose for which you served.

My best wishes to you for happiness and success in the future.

Richard Nixon

COMMANDER IN CHIEF



SUBMITTED

BY

VARIOUS

DESCENDANTS

OF

PETER
DOBSON

The information here was given to Barbara Claytor by telephone conversations with Brenda Crawford, her father James Dobson, Maggie Martin, Wiseman Cundiff, Jr., Hugh Dobson, R. T. Friday, and Annie Mae (Friday) Clowney....all descendants of Peter Dobson, the son of Lewis and Caroline (Dunnagan) Dobson.

Peter Dobson's Line:

- By first wife, Jane (Bowles) Dobson
- I. Doc Holcomb Dobson, born around 1876, married Mary Volgen in 1896.
- II. Noah, born around 1877
- III. Joe Jackson, born around 1878, married Mollie Green in 1900
 - A. Arthur
 - B. Peter
 - C. Jane, who married Irvin Dobson, and had some children of which one is named Sofanzo
 - D. Harry
 - E. Manuel, who moved to Boonville, North Carolina
 - F. Claude
 - G. Walter, who married Cora Brim
 - 1. Demetrus (Dobson) Brim, who lives in Winston-Salem, NC
 - 2. Emlise Dobson, who lives in Baltimore, Maryland
 - 3. Fritz Dobson, who lives at Elkin, NC
 - 4. Isvester Dobson, now deceased
 - 5. Wilma Dobson, who lives in Winston-Salem, NC
 - 6. Walter Lee Dobson, who lives in Pennsylvania
 - 7. Jarvis Dobson, now deceased
 - 8. Lillie Mae (Dobson) Vernon, who lives in Mt. Airy, NC
- IV. J. Lewis, born in March 1881, whose wife was Mary, no children
- V. Iler Dobson, born January 1883
- VI. Sam, born in November 1884
 - A. Hugh Dobson, who lives at 3700 Spaulding Dr., Winston-Salem
 - B. Lillie (Dobson) Lomax
 - C. Ophelia (Dobson) Linton, deceased
 - D. Ila (Dobson) Davis, deceased
 - E. Katherine (Dobson) Ellington, deceased
 - F. Nathaniel Dobson, deceased
 - G. Frank Dobson, deceased
 - H. Paul Dobson, deceased
- VII. Virgil, born in August 1886, married Ella Dobson, the daughter of Jack and Mollie (Revels) Dobson
 - A. Thelma Dobson, who married Arthur Friday
 - 1. R. T. Friday, who lives in Winston-Salem, NC
 - a. Valerie Friday, who lives in Winston-Salem, NC
 - b. Jerry Wayne Friday, who lives in Winston-Salem, NC
 - 2. Annie Mae (Friday) Clowney, of Winston-Salem, NC, and is married to Allen C. Clowney, Sr.
 - a. Allen C. Clowney, Jr.
 - b. Marilyn Denise Clowney
 - c. Judith Ann Clowney
 - 3. Roosevelt Fridy, who lives in East Orange, New Jersey

A
r

SUBMITTED

BY

CARL

DOBSON



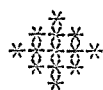
Above is pictured Richard (Ricky) and his new bride at his wedding reception which was held on July 15, 1989 at the Stouffer's Inn in Cleveland, Ohio. He and Lynn were married April 17, 1989. A friend is seen in the center and Landry Simmons (Dovie's son) is seen in the back. Richard is the son of Carl and Kathleen Dobson. We welcome the new Mrs. Dobson to the family.



TAMELA DOBSON

In our heritage book of 1984 Tamela was pictured with her father, Ricky, her brother and grandparents, Carl and Kathleen. She has since graduated from Jane Addams High School Business and Career Center, June 1991, Cleveland, Ohio.

THE
CARL DOBSON
FAMILY
SINCE
1984



RICHARD TRACEY DOBSON

You also saw Tracey in the 1984 book with his sister, father and grandparents. He graduated from Martin Luther King, Jr. Law & Public Service Magnet High School, June 1990. He is now a student at Central State University, Wilberforce, Ohio.

P H O T O G R A P H

C O L L E C T I O N

FAMILY REUNIONS, ETC.

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 LEON WITHERSPOON, JOSEPHINE (HICKMAN) TRAVIS, AND ERNEST "DOC" HICKMAN
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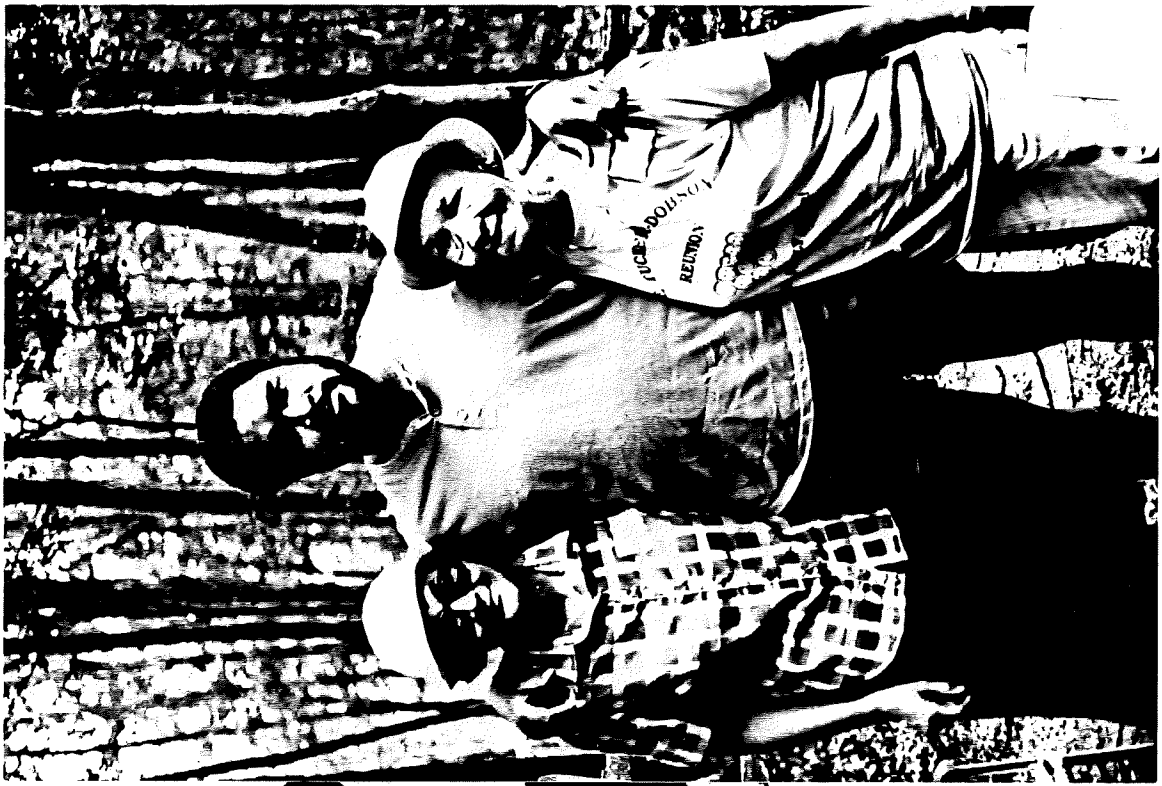
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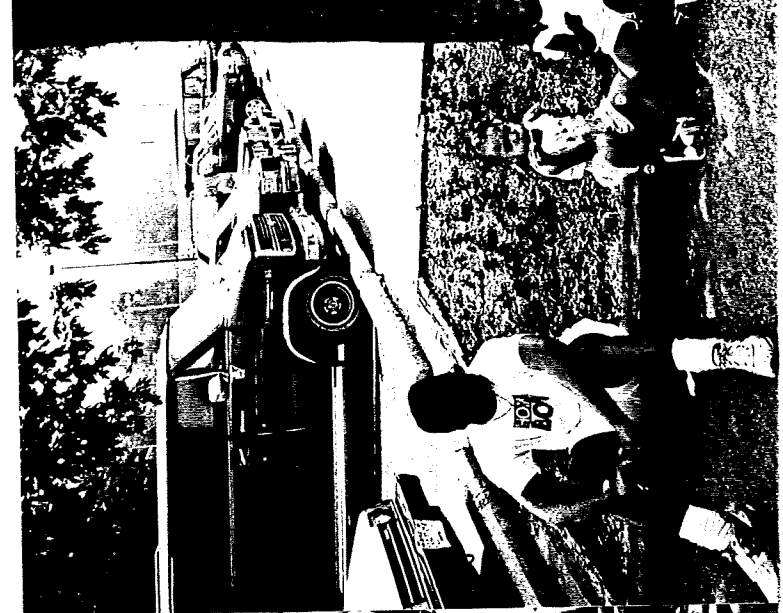
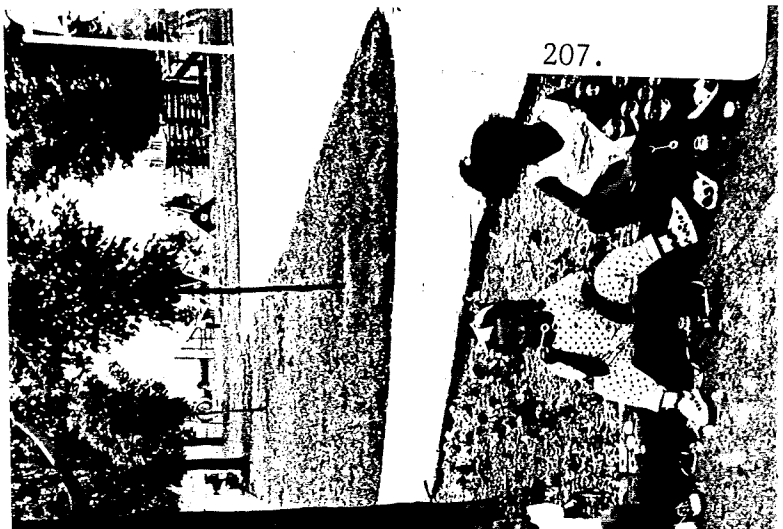
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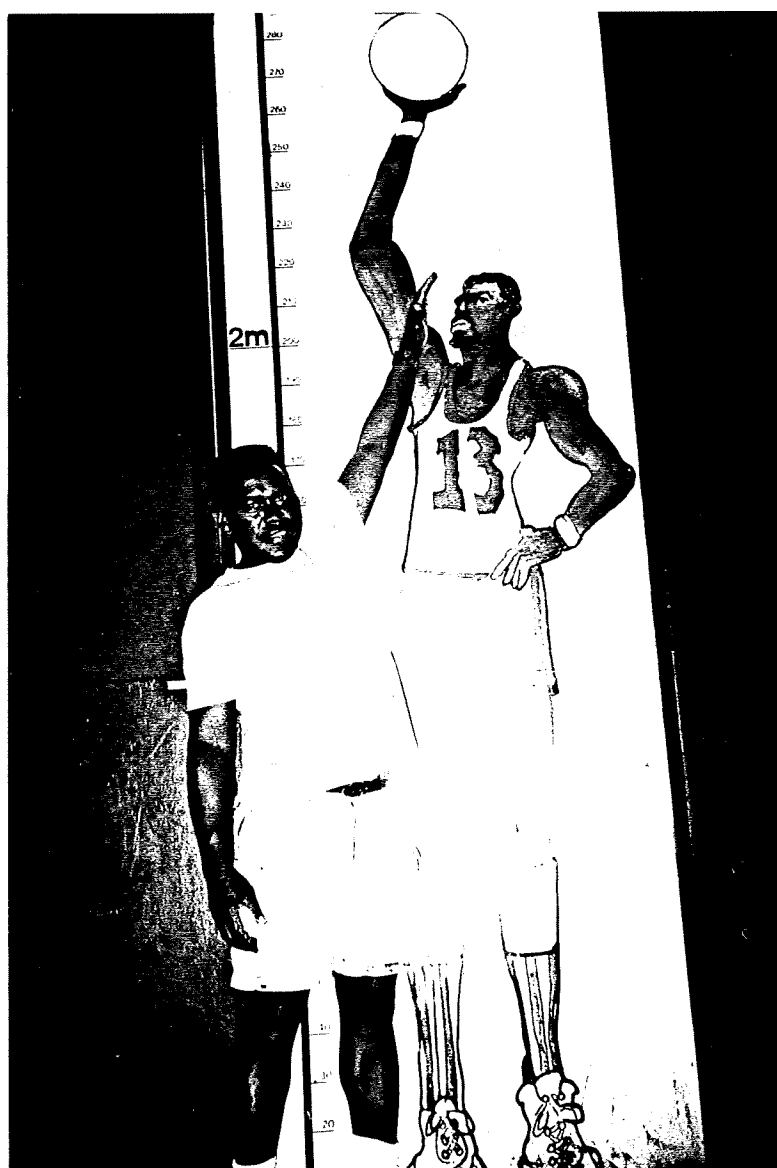






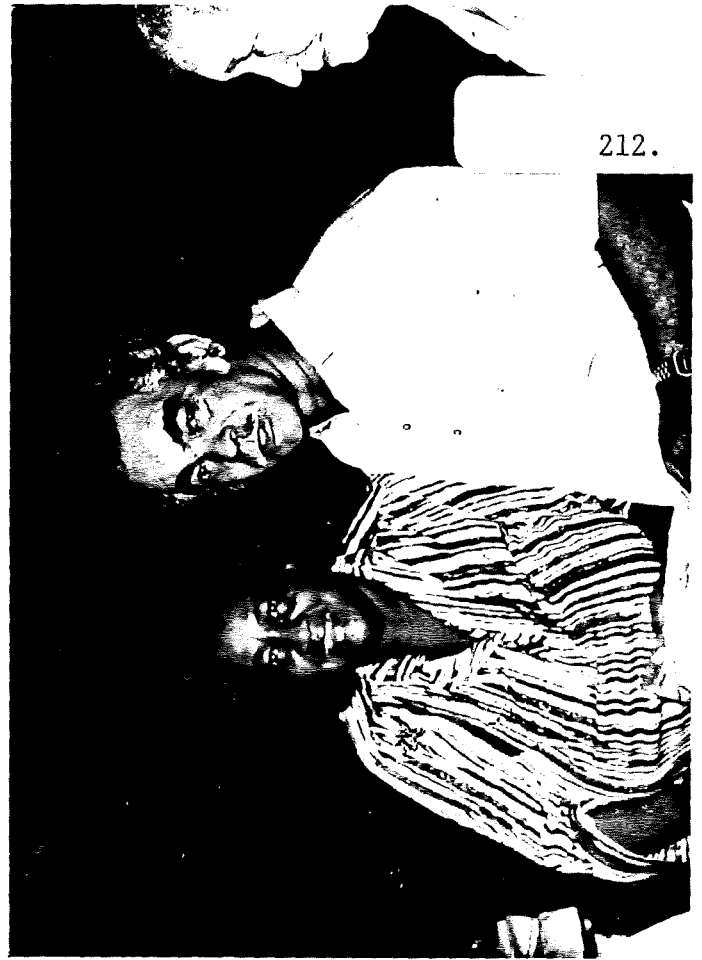




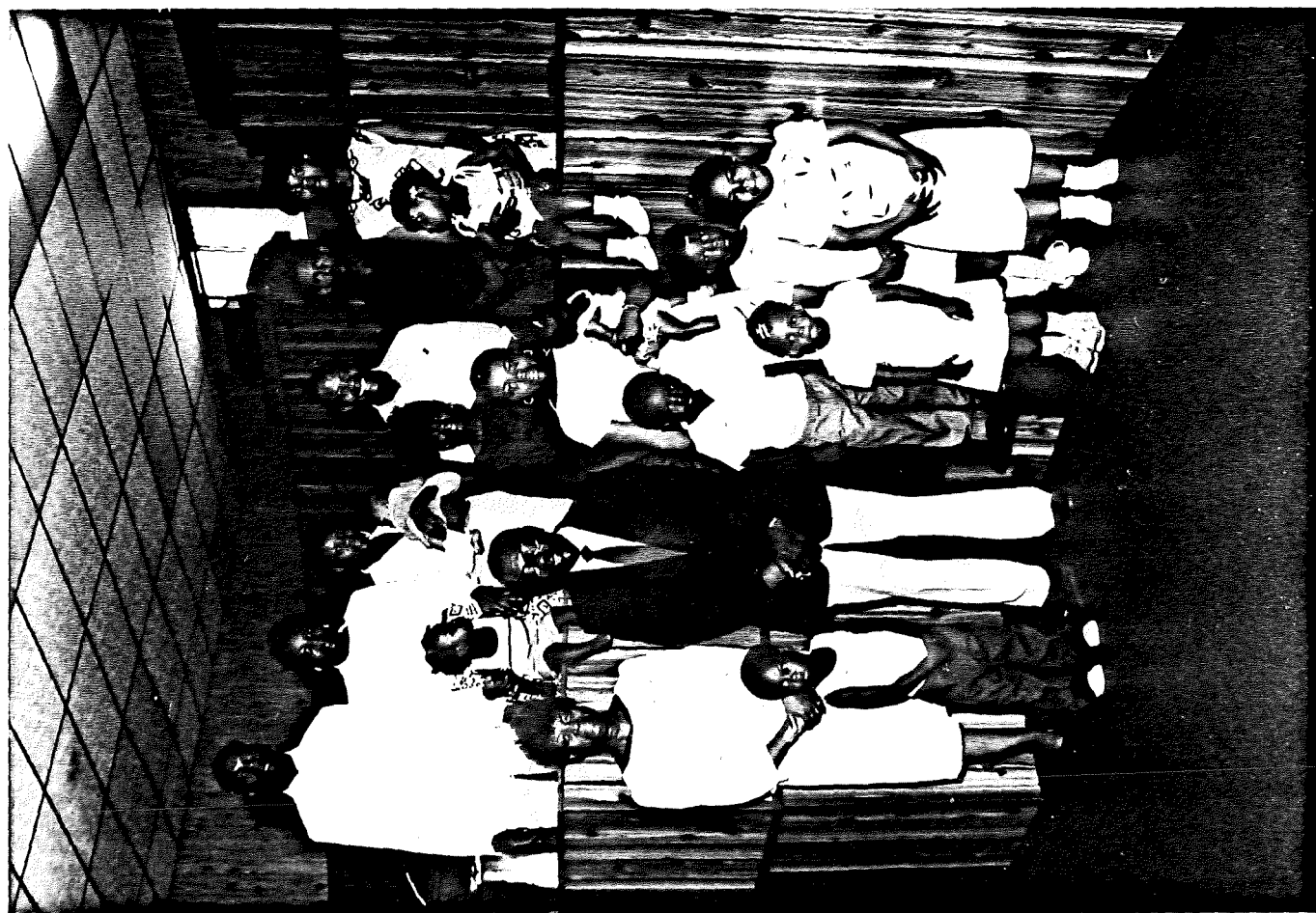
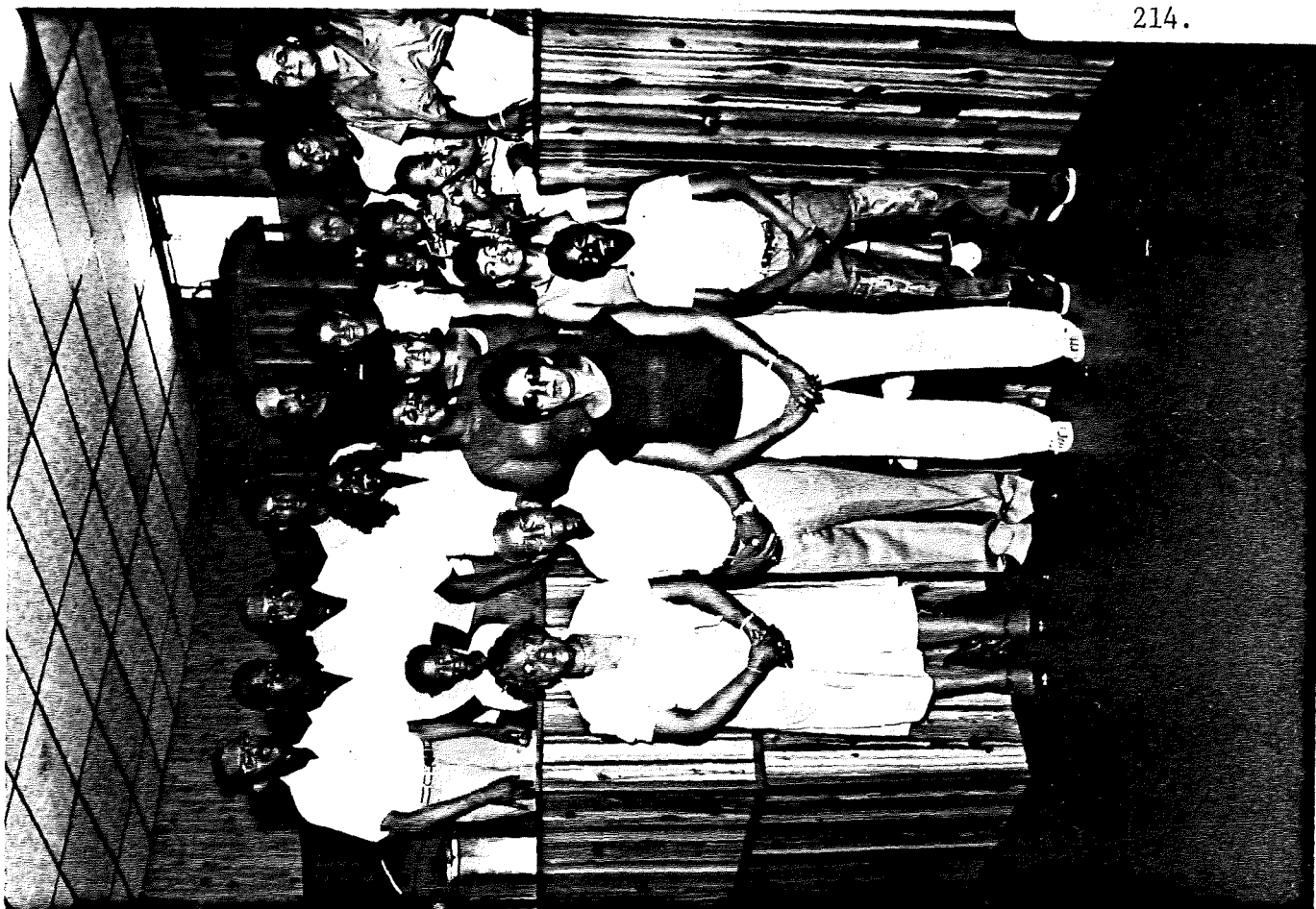


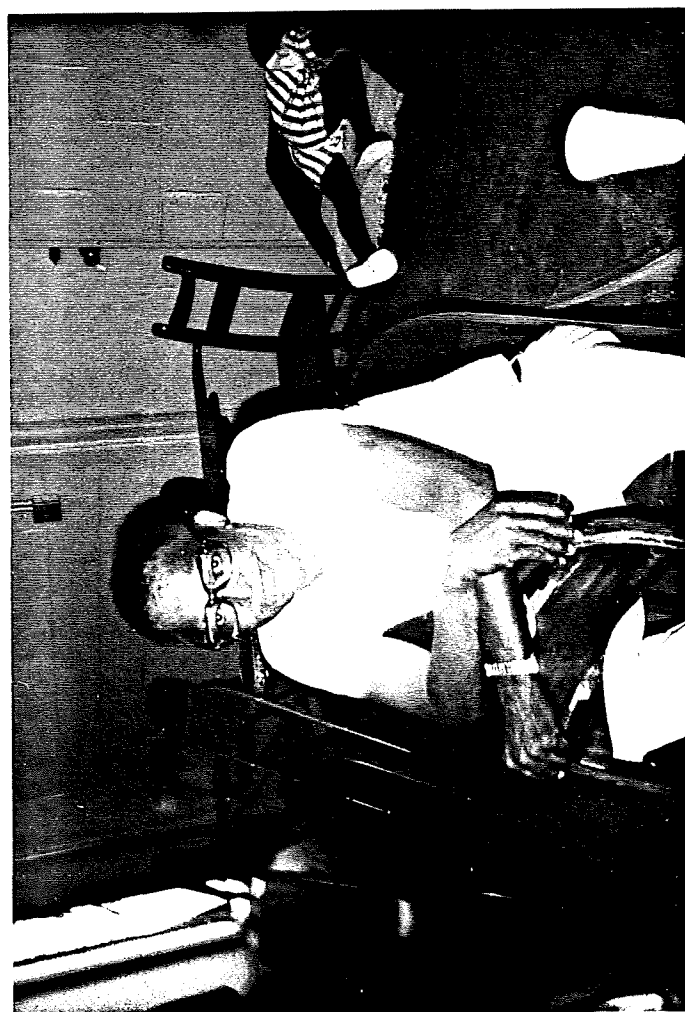


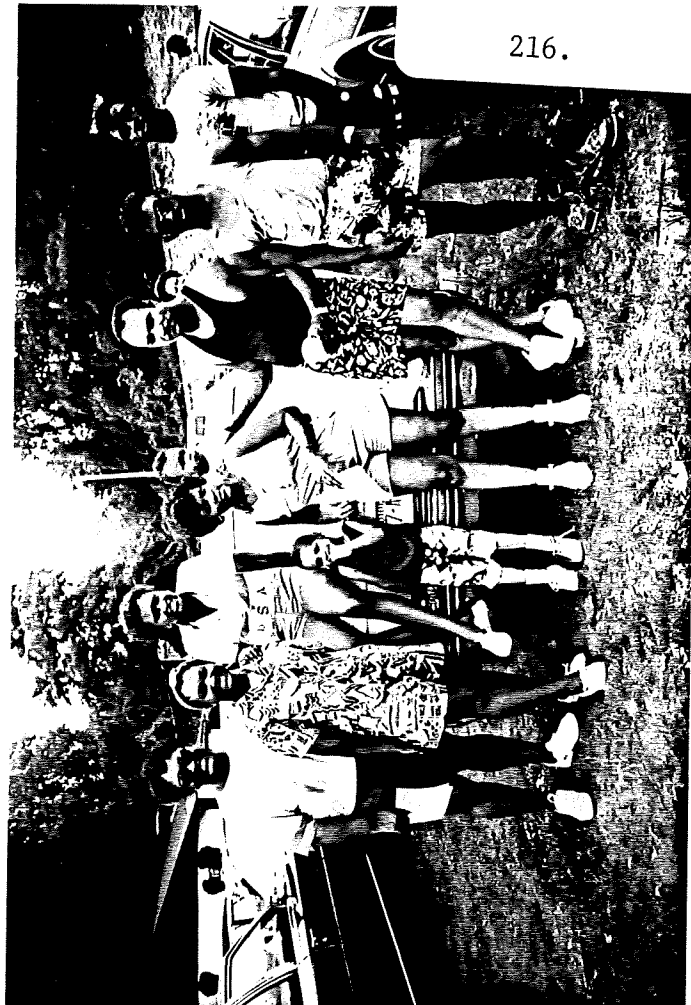








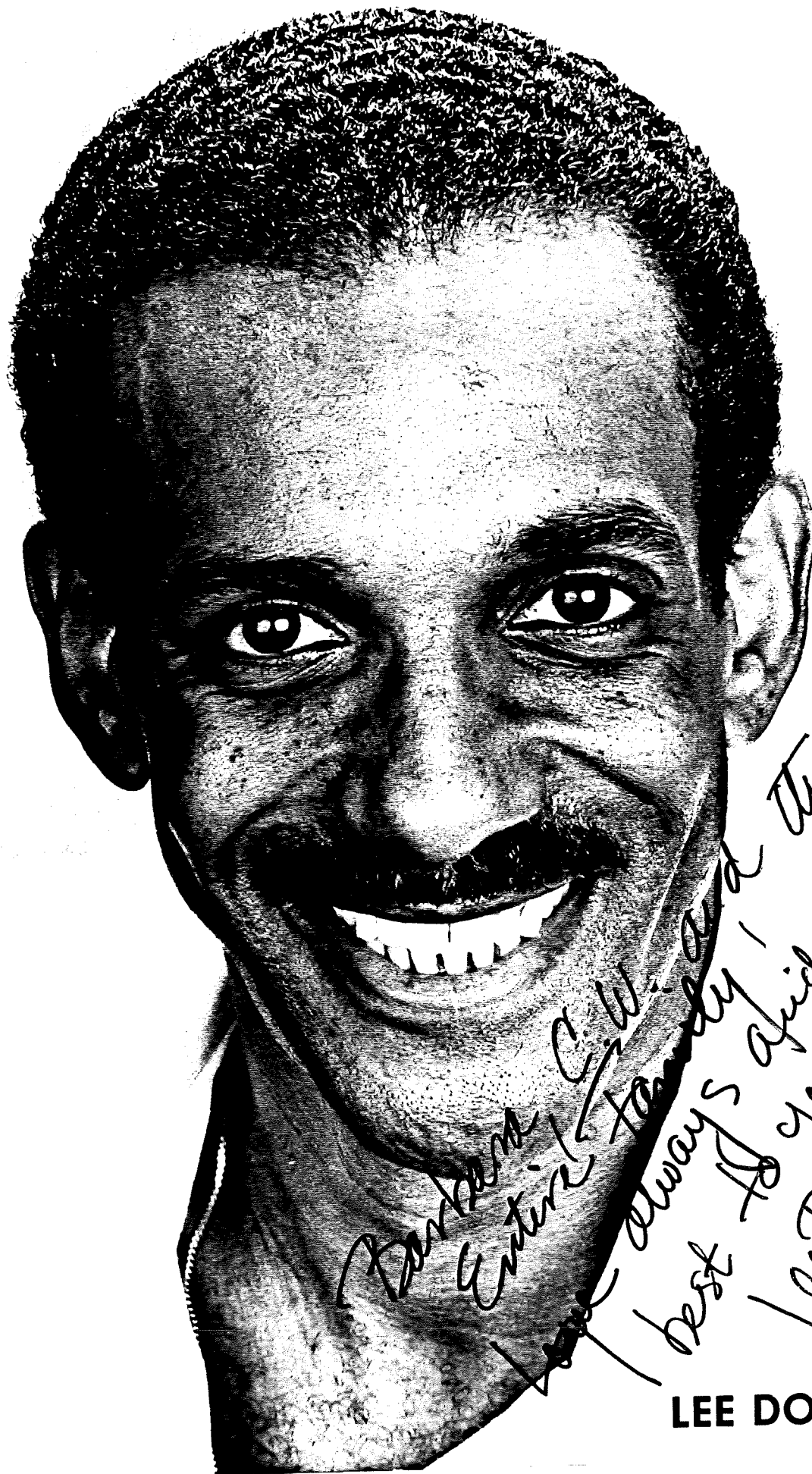












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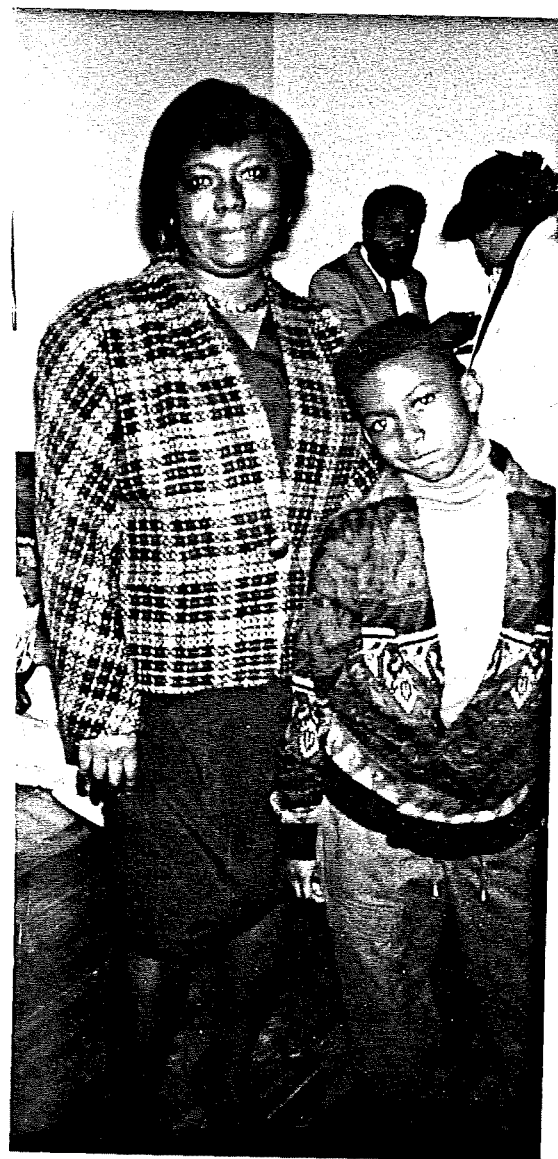


OCTOBER 4 - NOVEMBER 11 1990

CROSSROADS THEATRE COMPANY

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CAPTAINS (cont'd.)

John Dobson - MRS. BARBARA CLAYTOR, 113 Patton Dr., Beckley, WV 25801

Neal "Aunt Neely" Dobson - MRS. BARBARA CLAYTOR (Address above)

Jack Dobson's Children:

Ella Dobson - MS. VALERIE FRIDAY, 1205 Hutton St., Apt. B-2, Winston-Salem, NC 27103

Ola Dobson -

Lucy Dobson - MRS. GARNETTE ALEXANDER, 205 Hunter St., Beckley, WV 25801

Laura (Dobson) Reeves - MRS. BARBARA CLAYTOR, (Address above)

James Lewis Dobson's Children:

Oscar Dobson - MR. ROBERT D. DOBSON, P. O. BOX 2171, Eaton Park, FL 33840-2171

Emma Dobson - MR. RON SCALES, 323 Webster Rd., Mt. Airy, NC 27030 or MRS. DARLENE ALTON, 2025 Holly St., Harrisburg, PA 17104

James Early Dobson - MRS. URSALA HARRISON, 101 Antonio Ave., Beckley, WV 25801

Richard Dobson - MRS. DREAMA GRAY, 208 Kettering Drive, Upper Marlboro, MD 20772

Ida Dobson - MS. ELAINE NORRIS, 190 Baer St., Huntington, WV 25705 or MRS. TINA DANIELS, 5913 Gumwood Dr., Jacksonville, FL 32211

Daisy Dobson - MR. ERNEST "DOC" HICKMAN, 309 Sandhurst Rd., Akron OH 44313

Ernest Dobson - MRS. BERNESE WITHERSPOON, 748 Rankin St., Winston-Salem, NC 27101

Caroline Dobson - MRS. LUCY VALENTINE, 161 Valley Forge, Elyria, OH 44035 or MRS. DOVIE SIMMONS, 1910 Middle Ave., Elyria, OH 44035

Mary Dobson - MS. CECELIA WILLIAMS, 1048 Loring Rd. Apt. B, Columbus, OH 43224

Archie Dobson - (whose children were Salem, Emma, Julia, and Lummie) If anyone knows this Archie Dobson and who his parents were, please write - MRS. BARBARA CLAYTOR, 113 Patton Dr., Beckley, WV 25801. Some relatives believe this Archie was a son of Lewis & Caroline Dobson but he never was listed as a child of theirs on any census record from 1870 to 1910.

Sarah (Tucker) Gwyn - MRS. BARBARA CLAYTOR (see address above)

Benjamin Tucker - MRS. BARBARA CLAYTOR (see address above)

Charlie Tucker's Children:

Betty Tucker - MRS. BLANCHE MOOSE, 12305 Surrey Circle Dr., Ft. Washington, MD or MS. MARGARET HICKMAN, 820 "F" St., Beckley, WV 25801

Fannie Tucker - MRS. BARBARA CLAYTOR (see address above)

Sarah Mallie Tucker - MR. YOGI SHAND, 119 #11 150th Ave., Ozohe Park, NY 11420

Willie Tucker - MRS. BARBARA CLAYTOR (see address above)

Claude Tucker - MRS. BARBARA CLAYTOR (see address above)

James Tucker - Mrs. ELAINE OPOULOS OR MS. JEAN TUCKER (see address on previous page)

Viola Tucker - MRS. BERNESE WITHERSPOON (see address above)

Jesse Tucker - MS. ANGEL OAKES, 127 D Charleston Ct., Winston-Salem, NC 27103

Joe Tucker - MRS. BRENDA MARTIN, P. O. Box 183, Greensboro, PA 15338

Paul Tucker - MRS. BARBARA CLAYTOR (see address above)

Mary Ann Tucker - MRS. LEMUEL PENN, c/o R. Chaney, 2401 McConnell Rd., Greensboro, NC 27401

Emma Tucker - MRS. PEGGY MOSS, 902 E. 130th St., Cleveland, OH 44108

Information on how to order this new book on our family heritage will be forthcoming to each of you somewhere around the first part of 1991.

Anyone wanting the "first" family heritage book that was first printed in 1984 may order one "now" by sending \$26.00 to me, Barbara Claytor, by September 15, 1990. You should receive your book in October.

The next page is a form you may choose to use to submit information on your family. Add to it as you like.

I trust that everyone will soon begin on this. I pray the Lord will help us all in this endeavor and that the final result will be a blessing to each of us.

LOVE TO ALL,

Barbara
Barbara