

## Our Mission:

The Bynum Front Porch organization creates family-friendly events and programs that celebrate the community's rich history and bright future.

## About us

They say "once you get that Bynum mud between your toes, you'll always come back" and that is exactly what has kept the town going since the 1800's.

## BYNUM at a glance

### OCT

2<sup>ND</sup> Music and Auction Fundraiser 5:00 pm at the Store

7<sup>TH</sup> Bible Study/book of John 7:00 pm at the Store

9<sup>TH</sup> Pickin' at the Store 10:00 am

21<sup>TH</sup> Bible Study/book of John 7:00 pm at the Store

23<sup>RD</sup> Pickin' at the Store 10:00 am

31<sup>ST</sup> Pumpkin Carving 4:00 pm at the Store

### NOV

6<sup>TH</sup> Haw River Annual Mtg 1:00 at the Ruritan Club

11<sup>TH</sup> Bible Study/book of John 7:00 pm at the Store

13<sup>TH</sup> Pickin' at the Store 10:00 am

27<sup>TH</sup> Pickin' at the Store 10:00 am

### DEC

1<sup>ST</sup> Pickin' at the Store 10:00 am

Christmas Tree Sales! *More to Come*

9<sup>TH</sup> Bible Study /book of John 7:00 pm at the Store

*BFPI is a non-profit organization, your tax deductible donations are always welcome:*

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P.O. Box 381, Bynum, NC 27228  
bynumfrontporch@gmail.com

**www.bynumfrontporch.com**

Content for this newsletter to be sent to  
CynthiaShoemaker@gmail.com

## FUND RAISER CONCERT

Bynum, Front Porch is proud to present an evening with the Bluegrass Experience and guest band Birds & Arrows on Saturday, October 2nd from 5 pm to 9 pm at the Bynum General Store.

In addition to great music, there will also be a live auction to raise money for the Bynum Front Porch Organization as well as fund our **Scholarship Program** to help send two Chatham County high school seniors to college. **Raffle tickets** will be available for purchase the day of the event with one lucky person walking away with their own Clyde Jones critter which we hear is a goat! There will also be **kids activities** and multiple **food and drink vendors**. **Admission is free but donations are welcome.** As always, we'll pass the hat!

Don't forget to bring your checkbook and bid on one of these amazing auction items: • Abundance Foundation Workshops Certificates • Aria Spa Gift Certificate • Briar Chapel 10 Pool Passes • Cedar Bench by Rustic Garden Structures • Chatham YMCA (2) Three Month Family Passes • Clyde Jones portrait with rustic painted frame by Clyde Jones • The list goes on... and on... and on... for full details visit our web site and see the ad on the back cover.

[www.bynumfrontporch.org](http://www.bynumfrontporch.org) 🐾 *Written by Amy Barefoot (7.28.10)*

## BYNUM REMEMBERS.

On September 3, 2010 our dear friend and neighbor, Mrs. Louise Lawrence Riggs-bee, passed away just two days shy of her 95th birthday.

Miss Louise was at the very heart of Bynum, the last of the elder ladies on the Mill. She retired from Odell Mfg. after 45 years when the mill closed. She once said had the mill not closed down, she would still be working there today. There is no doubt in my mind she would have. She dedicated her retirement years to her family, her church, her friends, her garden and helping the elderly, because of course she did not include herself in that group. She was the youngest 94 year old I have ever had the great privilege of knowing. When I close my eyes I still see her rocking on her porch, feet propped up on the railing reading her bible or working on her garden. I can't remember how many times I would see her climbing up ladders, hammering in windmills or breaking icy steps with a broom handle. Either Jason, my mom Beverly or I would drop everything and rush across the street only to be greeted by a smile and the assurance that everything was fine. She was fine; we were having the nervous breakdown. The only time we ever heard her complain was when referring to the medical emergency button she wore, she said she felt like a cat with a bell around her neck. Miss Louise was an amazing woman and an inspiration and joy to all the lives she touched. I will miss her stories about life in the Bynum of yesteryear, the Bynum women and Chatham. She made you feel by living here you were part of something larger, a story that would continue well beyond your years...the Bynum story. Our thoughts and prayers are with her family, Neil, Robert, Sue and Cindy of whom we have been blessed with knowing over the years. During the service to celebrate her life, a letter Miss Louise wrote to her family was read aloud. In this beautiful letter, she wrote that those she loved should not fear dying because she would be there to welcome them. Even in death, she was taking care of us. I miss her terribly, but it comforts me know that she will there to greet me, assuring me once again that everything is fine. 🐾 *Written by Pam Citrynell (7.28.10)*



WITH LOVE TO OUR NEIGHBORS: *We mourn the loss of:*  
**Louise Riggsbee • Bobby Williams • George Cooper, Jr.**



## ClydeFEST

**Saturday April 16th, 2011**

**Just 190 days until the 10th Annual ClydeFEST on Saturday April 16th, 2011**

Last year was the Best-FEST yet with over 1000 smiling, laughing "kids" of all sizes in attendance.

Hoping to make this year, cause it's the 10th Annual, even better with more fun and games and music and artful activities. Course this is a tall order and Team ClydeFEST could sure use your help. We're getting ready to rev it up soon so keep an eye out on the list serve for more information about how you can get involved."

Visit us on the web at [www.clydefest.org](http://www.clydefest.org)

Written by Stephan Meyers (20.10.10)

## Bynum Community Garden NEWS: Events & Updates

**O**ur Harvest Supper Potluck was held on Sept 25th at 6pm. What a wonderful way to share food and fellowship while talking about our successful first year in the garden!

We are selling Bynum License plates – Clyde Critter and all for \$15 dollars with all proceeds going to the Bynum Community Garden – email [bspotz@yahoo.com](mailto:bspotz@yahoo.com) or call 919 824-3334 if interested. *Check out the front of Clyde's lawn mower!*

Thinking ahead to next year – if anyone is interested in renting a plot at the garden for spring 2011 please contact [bspotz@yahoo.com](mailto:bspotz@yahoo.com) for further information.

Written by Barclay Spots (20.10.10)



## HAW RIVER ASSEMBLY

**Annual Membership Meeting – Saturday November 6, 1–4 p.m. at the Bynum Ruritan Club.**

We're bringing it back home to where we began, back in 1983 with our first membership meeting – right here in Bynum! We'll have activities along the river including stream monitoring, hikes and maybe paddling (depending on the river's whims). The membership meeting includes updates on HRA news and current issues as well as a keynote speaker (TBA). We'll have box lunches for sale (or bring your own). Great chance to meet up with the HRA Board of Directors, staff and other HRA members. If you love the river, this is a great time to join us!

We also plan to have a 2nd annual Holiday Haw River T-shirt sale in December at our Bynum office at 199 Bynum Hill, with dates to be announced. Great discounts on older shirts (as low as \$10) and featuring the new shirt for 2011. Great holiday gifts!

For news of all our activities please check out our new website: [www.hawriver.org](http://www.hawriver.org). And feel free to drop by and chat – we're here at 199 Bynum Hill most weekdays! Wish us luck as we launch the 21st Haw River Learning Celebration for schools, September 18 through October 9, in Bynum (on the State Park land), Saxapahaw and Camp Guilrock.

Content by Germane James, HRA member (20.10.10)

*The Haw River Assembly is a 501(c)(3) non-profit citizens' group founded in 1982 to restore and protect the Haw River and Jordan Lake, and to build a watershed community that shares this vision. Our work is made possible by the efforts and support of our members and volunteers! Please join us today! [www.hawriver.org](http://www.hawriver.org) and be sure to find us on Facebook!*



## BYNUM UNITED METHODIST CHURCH

### Sunday General Worship 11am

**Greetings from Bynum United Methodist Church!**

**O** we are looking forward to our Homecoming on Sept. 26th and you are invited! Come at 11 a.m. for our worship service with special music. Rev. Chuck Winner will return to Bynum to preach on this day. After the service, join us for a covered dish lunch. We welcome visitors anytime, so why not come worship with us!

Bynum UMC is excited about the new community Bible study led by Rachel Stokes Lawrence. Join her at the General Store on the 2nd and 4th Thursday night each month at 7 p.m. for a study on the Gospel of John. Bynum UMC is in the planning stages of a new Methodist Youth Fellowship (MYF) group. This youth group will be open to the community and is for 6th – 12th graders. Please keep watching for more information. Watch for more information on next month's Harvest (Halloween) celebration.

Each Sunday, we celebrate the Eucharist at 9:15 a.m., Sunday School at 10 a.m. and another worship service at 11 a.m. **All are welcome.** If you have questions, please contact Pastor Gina Barrow at 542-4715 or visit with her on Facebook.

Visit us on the web at <http://sites.google.com/site/bynumumc/about-us>

Written by Gina Head Barrow (7.28.10)

*"I write these things to you who believe in the name of the Son of God so that you may have eternal life."*

– 1 John 5:13



## SNAPSHOTS

So it is September which means golden-tipped leaves, cooling weather (well, any year but this one) and school buses resuming their daily wake-up calls back on Bynum Road. When Matt and I moved to Bynum in the fall of 2001 we only knew of two or three kids in town (though there were more), and they all caught the bus at Bynum General Store. One day sitting in our front yard, someone had told me that back in the day, 100 kids used to catch the bus at Mr. Frank's store, Harris and Farrell's Store (now known as Bynum General Store), the only bus stop in town. Well, I decided I wanted to find out if this rumor was really true, so I sat down with a few long-time Bynumites to ask a little bit about their school experiences. Here is a just a bit of what they told me, merely a couple of faded snapshots of the way it was remembered. If you have a snapshot you'd like to share about school, Bynum or anything else, let me know.

### SNAPSHOT #1

When I talked to Jack Wheeler, he recalled the school that he attended during the 1920s and 1930s. Bynum School sat hugging the west-side woods at the top of the hill of what is now Williams Pond Road. Local kids would attend Bynum School for first through seventh grades and then they'd be bused to Pittsboro for upper school. You would walk up the stairs on the north side of the school to a hallway with the auditorium facing you and the older kids classrooms to the left— younger kids to the right. Children came to Bynum School from the village and far beyond, some riding the bus from as far north as the Orange County line. Bynum School housed classrooms for each grade as well as a library, principal's office, auditorium and school store. One of the classrooms would double as a lunch room, though many of the Bynum kids would walk home for lunch if their families had enough food to eat — remember this was the Depression in a mill town. Boys and girls would play during recess at the playground, the baseball field, or the neighboring woods. A wooden and metal merry-go-round still creaks along the woods to-day and of course, the ballfield continues to host weekly games. Kids would play dodge ball and baseball, and the boys would get their first start at soldiering by building foxholes in the woods.



MARTHA COLLINS

### SNAPSHOT#2

Martha Collins remembered school in the 1950s and 1960s — the next generation of school-aged Bynum kids. They would catch the bus at Mr. Frank's store [Bynum General Store] or Mr. C.E. Durham's store [The "rock store," between Durham-Eubanks Road and Roy Hatley Road — next to the theater] to ride to Pittsboro school. Kids could pick either bus stop they wanted and the choice likely depended on if they needed to get something at the store before school. The lower school sat next to the high school, on the west side of town where the current Chatham County Sheriff's office and School Administration offices are now. Bynum kids could boast that they rode the longest bus and the first snub-nose bus that would hit the Chatham county roads. Mr. Kidd ran the school where lunch was \$0.25 (compared to \$2.25 today), and children washed their hands at a communal fountain before entering the lunchroom. Mr. Frank's and Mr. Durham's stores also would serve as a candy stop for most kids after school, before they would trek back up the big hill home. I have yet to confirm if hundreds of kids ever caught the bus at Bynum General Store — though Martha Collins suggested there were a lot; or if this is just one of the many tales that pepper our quaint little town's history. However, these snapshots of our history will pass along as our children may someday tell the tales of the days of when big yellow school buses picked them up to take them to school.

Written by Dawn Porter (20.10.10)

## WHEELER (AS IN JACK) COBBLER

There have been a few of us folks in Bynum over the years who have been privileged enough to try Jack Wheeler's famous cobbler. Personally, I'm a big fan of the peach, but the cherry and mixed berry cobblers are mighty good too. There's something about the chewy, sugary crust that sticks in your teeth that makes Jack's cobbler memorable. I learned today that it's quite simple to make -- from Jack's brain to my pen to this newsletter! Firstly, and I quote Jack, "The main thing is to follow the recipe". So here it is:

**2 cups of fruit**

**2 cups of sugar, halved**

**1 cup flour**

**1 cup milk**

**stick of butter or margarine**

*(Jack insists on Fleischman's brand)*

**2 tsp baking powder**

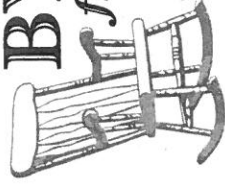
Heat oven to 325, place margarine in a casserole dish, and put in in the oven to melt. Add 1 cup sugar to fruit and mix. Set aside. In a separate bowl, mix flour and baking powder together, then add milk and remaining sugar and mix well. Take dish out of oven and spread batter mixture over melted margarine. Spoon the fruit mixture over the batter. Don't stir! Just make dollops of fruit. Bake for about an hour until it's browned. Taste it first and if you didn't mess up, share some with your neighbors!

*Proudly submitted by Jack's friend Luke Barrow (7.28.10)*



# CONCERT & AUCTION

BYNUM  
*front porch*



## *featuring* **Bluegrass Experience** *with guest band* BIRDS & ARROWS

Saturday, October 2<sup>nd</sup>  
5pm – 9pm

*at the* BYNUM GENERAL STORE

950 BYNUM ROAD – HISTORIC BYNUM MILL VILLAGE

**RAFFLE**  
Clyde Jones  
Critter Raffle  
*purchase on day of auction*

**FREE admission**

2 Live Bands

Auction & Raffle, Kids activities

Donations Welcome!

our SPONSORS

- BB&T • Auto Pro • Hope Crossing Animal Hospital
- Back Solutions • Sara Donaldson • Aria Day Spa • Allen & Sons

AUCTION ITEMS:

- 60 minute massage certificate by Bonnie Barrow • 2 tickets to Shakori Hills • Handmade quilt by Peggy Mangler
- Yoga classes with Cathy Holt • Aria Spa gift certificate • Abundance Foundation workshops certificates
- Fearington Country Inn 1 night's lodging with afternoon tea and breakfast • Chatham YMCA family passes
  - Cedar Bench by Rustic Garden Structures • Oak Table by Joel Eisner
  - Lumina Movie Theatre passes with Pazzo Pizza gift certificate • Briar Chapel pool passes