

Clayton Post Office Notes Progress

By Herbert Hocutt

Effective Sept. 14, the Clayton Post Office is being served by a new highway post office service replacing railway service in the Goldsboro and Greensboro route formerly served by Southern Railway. This will mark the end of an old era and at the same time, adapt postal service to a more modern, flexible and economical mode of transportation.

To some of us, this is another step in the sad decline of the former glorious and inspiring story of railroading. The cause and the effect of a good portion of the history of Clayton is directly tied to the development of the portion of the Southern Railway System that is now commonly known as "Golds and Greens." Before the development of our modern highway system, the old Depot was the hub of business and even social activity and the regular passage of passenger trains pulled by the puffing steam locomotives regulated the activities of the town. The train schedule was actually the clock that dictated the coming and the going of the people as well as the mail. Good highways, automobiles, and passenger-carrying buses have been reduced to practically zero. Now with the removal of the mail service, we must wonder if the era is definitely ended.

Thinking over the matter of mail service in the light of modern methods of transportation, it seems to us the highway post office was inevitable and we even wonder why it has not been used before. At the same time, we became curious about the origin of the Clayton post office, and turned immediately to an "Illustrated Handbook of Clayton, N. C. and Vicinity" that was prepared and published in 1936 (Second Edition) by John T. Talton. Space will not permit many direct quotes but we desire to give full credit to Talton for statements of fact given here and we will try to convey all information accurately as possible. We also understand that Talton has copies of this handbook for sale and recommend it as being informative and extremely interesting.

Talton sets forth that "In the year 1770 Governor Tryon organized a force — and led them against the Regulators who were giving trouble around Hillsboro." In doing so, he passed through Johnston County and in this section between Neuse River and Swift Creek, and he set up relay stations about 15 miles apart. One such station was established near the home of a Mrs. Stallings and is now the site of the town of Clayton.

"When the North Carolina Railroad was chartered in 1845, the line was located along the old Tryon Road. This road was completed to Mrs. Stallings' about 1853 and a depot established there, which was called Stallings Station."

Another section of Talton's Handbook deals with the history of the post office, and states, "The first post office here was established on December 3, 1845, under the name of 'Gulley's Store.' The name of this office was changed to 'Clayton' on January 30, 1856, probably about the time the North Carolina Railroad was completed and train service commenced."

A complete list of postmasters and dates appointed is found in the handbook, listed as follows: Needham Gulley, December 3,

1845, John G. Gulley, July 24, 1846, Daniel B. Ingram, July 29, 1850; John G. Gulley, March 5, 1852; James H. Bryan, January 31, 1855.

Clayton North Carolina (The Name Was Changed) January 30, 1856

William D. Joyner, January 30, 1856; William B. Jones, November 26, 1856; William H. Tomlinson, October 27, 1858; Mrs. Delia Wright Jones, September 4, 1865; Mrs. Mary A. Noble, October 31, 1865; Miss Mary C. Hood, August 8, 1867; Emily Lansford, December 30, 1867.

James T. Poole, January 27, 1873; Lewis P. Lindsey, January 18, 1882; William J. Y. Thurston, January 31, 1882; Doctor F. Massey, April 25, 1889; Alexander R. Duncan, September 18, 1890; Ernest L. Hinton, September 26, 1893; Alexander R. Duncan August 9, 1897; Zach Stephenson, September 18, 1908; Lee H. Harborough, May 26, 1913; Charles G. Gulley, March 27, 1914; (Acting) Nathan R. Poole, April 27, 1914; Elwood E. Kelly, April 1, 1910; (Acting) A. R. Duncan, July 1, 1921; (Acting).

R. Duncan, January 5, 1922; Annie Batten, August 7, 1928 (Acting) Mrs. Minnie T. Duncan, August 20, 1928 (Acting) Van D. Duncan, February 28, 1929; William S. Penn, May 25, 1933; (Acting) Paul A. Williams, July 10, 1934; (Acting) Paul A. Williams, January 16, 1935.

It is interesting to note that for several years, tenure as postmaster followed the shifting of political power, but since about 1935 the postmastership of all post offices was placed under civil service and a more stable postal service has resulted.

Another table in the Handbook shows postal receipts from fiscal year 1931-1932 through 1935-36, and ranging from just under \$4,000.00 to \$5,800.00. Records show that the local post office advanced from third to second class in 1944 with receipts of over \$8,000.00. Receipts continued to climb following the way and have now leveled off for the past two or three years at a figure between 25 and 28 thousand dollars.

From the establishment of "Gulley's Store" in 1845 until 1926, resi-

dents of the town of Clayton "called at the Post Office" for their mail. Post office boxes were available and some few people used them but most of the mail was cased alphabetically and delivered through the general delivery window.

On May 1, 1926, city delivery was started in Clayton with Joseph Young as the first carrier. Parcel post delivery was started July 1, 1952, with Rudolph Allen as carrier. Postal service within the town is now comparable with any other city within the United States.

When the local office attained second class status in 1944, the clerks automatically attained civil service status following a written examination. Miss Doris Boone and Miss Ernestine Dodd thus held the distinction of becoming the first civil service clerks. They both later resigned just prior to their marriages. The office now employs two full-time civil service clerks, one civil service city carrier, and two certified substitutes, in addition to the postmaster.

We have been unable to determine just when rural delivery service was established at Clayton but we do know that it was in effect before World War I and that there were three routes operating out of Clayton about that time. These three routes were later consolidated into the two that we have now and they have been extended from time to time until they serve a total of approximately 110 miles.

The ever-increasing volume of mail has made it imperative to seek larger quarters and the post office has moved from place to place. Having started probably in a small corner of "Gulley's Store," it has now progressed in physical appearance to a large section of the Bain building in the heart of town. From this point, it serves well the 3000 inhabitants of the town of Clayton, plus a suburban and farming area of approximately 9000 more.

With our 12,000 patrons, the town continues to grow. New homes continue to be built in and around our town and we now already have several sections that need and deserve more and better mail service. We welcome the switch in

Better Control Of Nematodes

The tobacco farmer's number one concern, diseases caused by nematodes, should be far less damaging this year than in the past.

Furney Todd, plant pathology specialist for the N. C. Agricultural Extension Service at State College, says reduction in damage didn't just happen, but is the result of hard work by many different groups. The agricultural researcher had to find what crops to use in rotation programs, the kind of soil fumigants to use and how to apply them and the advantage of certain fall cultural practices for nematode control. County farm agents and others demonstrated these practices to tobacco growers. And farmers had to put all of these practices to work on their farms.

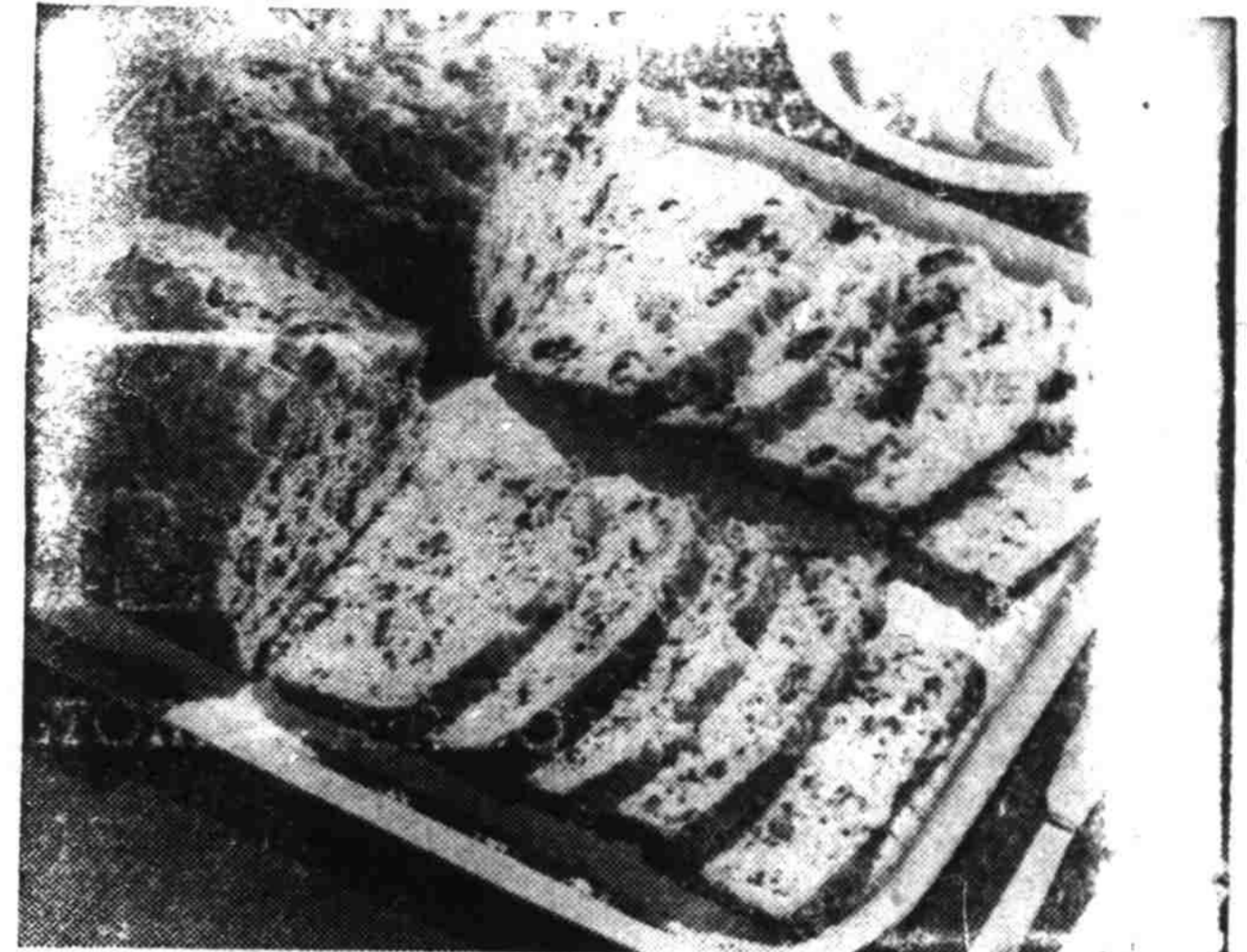
transportation facilities and consider it a proper step toward the goal of the post office department to render better service at the least possible cost.

As an example of our growing need, we point to the Haeffener Development East of town that already contains some 40 or more homes and to the fact that post office boxes have been at a premium with a constant waiting list for the past several years.

The highway postal service is not new. It has operated in various places for many years and has proven successful. The post office department believes that it will render better service and at a cheaper cost.

The trend to bulk cooling and handling of milk on North Carolina dairy farms is proceeding rapidly.

Nut Bread And Date Nut Bread



Nut Bread and Date Nut Bread sound a new note in autumn breakfasts. Serve them with orange sections, your favorite ready-to-eat cereal, milk and coffee.

So simple to make—so many ways to use them. In short, this tells the story of quick nut breads and explains why homemakers like them so well.

As for their simplicity of preparation, you have but to combine fruits or nuts with the dry ingredients. Then add liquid ingredients and mix.

Now, how to serve them? Quick nut breads are a welcome addition to any meal of the day. But during September, when it's important to re-establish breakfast habits grown slack over the summer, try them at breakfast time. They're good either lightly toasted or served at room temperature with butter. If you like embellishment, spicy apple butter makes a simple nut bread tastier.

NUT BREAD

2 cups sifted enriched flour 1/4 cup chopped nuts
1 tablespoon baking powder 1 egg, beaten
1/2 teaspoon salt 1 cup milk
1/2 cup sugar 3 tablespoons melted shortening
Sift together flour, baking powder, salt and sugar. Add nuts. Combine egg, milk and shortening. Add liquid to flour mixture, stirring until flour is well moistened. Pour into greased 4 1/2 x 8 1/2-inch loaf pan. Bake in moderate oven (350°F.) about 1 hour.
Makes 1 loaf.

DATE NUT BREAD

2 cups sifted enriched flour 1 cup chopped pitted dates
1 tablespoon baking powder 1 egg, beaten
1/2 teaspoon salt 1 cup milk
1/2 cup sugar 1/4 cup melted shortening
1 cup chopped nuts
Sift together flour, baking powder, salt and sugar. Mix in dates and nuts. Combine egg, milk and shortening. Add liquid to flour mixture, stirring until flour is well moistened. Pour into greased 4 1/2 x 8 1/2-inch loaf pan. Bake in moderate oven (350°F.) about 1 hour.
Makes 1 loaf.

CORONATION CORN PUDDING IS FLAVORED TO A QUEEN'S TASTE



Coronation Corn Pudding looks mighty tempting indeed when topped by crisp bacon curls. It's another in-a-dish meal, so chock-full of goodness and nutrients that only a salad, hard rolls and milk are needed to complete the menu.

When you combine grated sharp Cheddar cheese, golden corn and sliced mushrooms in a single dish, plus chopped onion, pimiento and green pepper, there is flavor galore. These bask luxuriously in a nourishing milk-rich cream sauce.

Coronation Corn Pudding is a one-dish meal, for its milk, cheese and egg provide an adequate amount of high-quality protein, making it unnecessary for meat to be served also. Of course the vegetable is included too, so to complete the menu you need only a crisp combination salad, bread and butter, milk to drink, and possibly a fruit juice as appetizer.

Coronation Corn Pudding
9-square baking dish or 1 1/2 quart casserole, 6-8 servings. Preheated 375 degree oven 35 minutes.
6 tablespoons butter
1 medium onion, chopped
1 green pepper, chopped (optional)
6 tablespoons flour
2 cups milk

1-2 teaspoons salt
1-3 teaspoon pepper
1-2 teaspoon Worcestershire sauce
1 4 oz. can sliced mushrooms, drained
2 pimientos, chopped (1-3 cup)
1-2 lb. sharp Cheddar cheese, shredded
1 package frozen corn, thawed
1 egg, beaten
Paprika
1 lb. bacon, sliced and cooked

Melt butter in sauce pan; sauté onion and green pepper until transparent. Stir flour into sautéed vegetables until well mixed. Add milk slowly, stirring to blend in smoothly. Add salt, pepper, and Worcestershire sauce and cook stirring constantly until thick. Add mushrooms and pimiento. Blend in cheese and corn. Remove from heat. Mix in egg. Pour into buttered baking dish. Sprinkle with paprika. Bake in a preheated 375 degree oven for 35 minutes. Garnish and serve with cooked bacon curls.



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