

Clark and Miles

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She worked in the store that day and every other day, answering the phone and taking orders. She remembers Mrs. Miles called the shop worried no customers had come through the doors. Her fear proved unfounded.

At that time, Clark remembers four pounds of sausage sold for \$1 and two pounds of pork sold for about the same.

Cheese came coated in heavy wax in round, wooden boxes and dill pickles were supplied in wooden kegs. Eggs and butter were also sold in the store.

Most of the meat was ordered from Canada Packers in Toronto, but Clark and Miles also went to sale barns and farms outside the city. From there they took the meat to Clark's abattoir on North St. James Street (now Prince of Wales Drive) which was then outside city limits.

Though the abattoir is now gone, the house Jack built for Kathleen near the slaughterhouse is still standing and still her home.

Before long, Clark and Miles outgrew the little shop and moved into 184 Front St. beside Ed Thomas' tobacco store. They rented for a while, and eventually bought the building which is now the Limestone Cafe.

Regular customers came to the store daily and customers placed orders by phone. The furthest request came from Italy. Brigadier Don Ketcheson was on his way home from Saigon after serving with the East Asia Truce Commission when he stopped in Italy en route. He wrote his sister in Belleville, mentioned the date of his arrival and requested "an eight-pound standing roast of beef from Clark and Miles."

Orders also came annually from Kingston from customers requesting hind quarters of beef for winter consumption.

Leonard Sweet, Clark and Miles' right hand man, made deliveries.

"He started at 16 on a bicycle," Clark recalls.

Eventually they bought a truck, making Sweet's job that



Kathleen Clark

much easier as Clark and Miles supplied meat to the Ontario School for the Deaf, the hospital and the large jail that stood behind the court house across the road from Belleville Collegiate Institute.

Clark remembers her husband had a "wonderful sense of humor. There used to be a few characters in those days to liven people up."

One such character came to the store every Saturday. He threw open the front door, looked at Jack and hollered, "Hey Jack, what time does the 4:30 bus leave for Deseronto?"

Jack always cried back, "At 4:30."

Like clockwork, the man thanked Jack, turned on his heels and walked out, Clark recalls with a laugh.



The first Clark and Miles delivery truck.

*Intelligence, Remember when
July 10, 1995*

Order for roast came from Italy

Jack Clark and Bob Miles in their store.

The Clark daughters, Betty, Kay and Nell, also helped out in the store. Nell, who now lives in British Columbia, remembers her father was extremely picky about cleanliness and quality.

She recalls her father saying, "If it isn't good enough to hang in the window, it isn't good enough to put in the counter."

The sawdust that blanketed the shop's floor came from a nearby sawmill.

After 30 years of extremely successful operations, Clark and Miles had trained, through apprenticeships, most of Belleville's butchers, Clark said.

Then, in 1966, Clark died.

"We didn't have anything more to do with it. Mr. Miles paid me rent and I never worked in the store a day after Jack died," Kathleen said.

Miles ran the store for a while longer, and eventually sold the building to the Coles who kept it as a butchershop. They later moved their shop to Picton.

Almost 30 years after her husband's death, a tear still comes to Kathleen's eye as she remembers his life. Many, many Belleville residents also remember with fondness the good food and service available 12 hours a day, six days a week, at Clark and Miles.

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