

Lifetime in Scouting moulded many boys

Lord Robert Baden Powell has long been recognized as the founder of the world Scout movement.

His wife, Olave St. Claire Powell, is considered as the initiator of Girl Guides.

But here in Stouffville, no one did more to promote the venerable Cub/Scout institution than Stuart Bellamy.

Now 84 and living alone, Mr. Bellamy has many years of scouting memories to occupy his mind, scouting reminiscences that span four decades.

From a Cub Scout at seven to a Cub Scout leader at 46, Mr. Bellamy saw hundreds of adolescent boys grow into mature adults, thanks to his dedication and guidance.

One of these was his own son Rennie who, along with Blair Clarkson and brothers Wynand and Gerry Egberts, were recipients of coveted Queen's Scout in Canada medals.

Gerry also received the renowned Bushman's Thong award.

They are believed to be the only Stouffville boys so honoured.

Mr. Bellamy's entire life has been one of distinction, not the least of which is the fact he was born in jail.

That's a story in itself.

On the day of his birth, Feb. 22, 1924, a raging blizzard snowed in the Langstaff area of Markham Township. All roads were blocked.

Stuart's father, Alfred Bellamy, had no choice but to hitch up the horse and sleigh and drive wife Hilda to the neighbouring Jail Farm on the north side of Hwy. 7 where a resident physician was waiting.

"I can honestly say I was born in jail," he laughs.

Later, Stuart's parents, along with two brothers and two sisters, moved to Timmins where Bellamy Sr. obtained work in the mines.

It was there, Stuart contracted tuberculosis, then a dreaded disease that placed him in hospital for seven years.

The malady seriously affected his right hip, forcing doctors to remove a bone from his left leg in order to fuse the disabled joint.

"For (18 months), I was confined to a body cast from my chin to my ankles," he recalls, "I had to learn to walk all over again."

Other health problems followed including a ruptured appendix, two artificial knees and a bout with throat cancer.

"I guess I was too tough to die," he says.

When the Second World War began, the Bellamy family returned to Toronto. There, Stuart met and later married June Burkholder.

In 1960, they took up resi-



Roaming Around

with Jim Thomas

dence in Stouffville, moving to a home built in 1867. Mrs. Bellamy died in 1997.

Holding the position of Akela with the 1st Stouffville Cubs, Mr. Bellamy remembers the troop meeting regularly in the basement of Stouffville United Church.

They were a great bunch of boys, he says. Ages ranged from seven to 13 years. He also remembers the wonderful support provided by Gladys Clarkson, Blair's mother.

"We could always count on her to provide the food," he said.

As good as this association was, the best was yet to come. Last year, Stuart was invited by Rennie to attend the 100th anniversary of the world Scout jamboree hosted in the home of scouting, Gilwell, England.

Rennie felt it appropriate his father should be present because Mr. Bellamy's birthday and Lord Baden-Powell's birthday fell on the same date, Feb. 22.

Stuart jumped at the chance.

"It was wonderful," Stuart says, "Scouts attended from all over the world."

He had his photograph taken with Lord Baden-Powell's grandson and remained there two weeks, staying with his son and daughter-in-law.

Rennie's son, Stuart Jr., lives in Oxford. He graduated with a master of arts degree.

Mr. Bellamy attended his grandson's graduation.

This fall, he'll attend his granddaughter Catherine's university graduation. She resides in Manchester.

When not traveling back and forth across the pond, Mr. Bellamy busies himself collecting stamps, a hobby he's enjoyed for 77 years.

He also accumulates opera tapes.

"I always wanted to be an opera singer," he says. "Now, all I can do is hum."

As a boy, he remembers music being very important in his parents' home, almost as important as scouting in his own home.

As for scouting, nothing's changed.

Jim Thomas is a Stouffville resident who has written for area newspapers for more than 50 years.

C PEACHES & CREAM CORN

This corn was so good last week that people came back for it again, and sometimes even a third time — and the farmer tells me he has even better coming along! Same deal as last week — from Welsh Brothers' Farm in Scotland, Ontario. **3⁹⁹** dozen

— LOCAL — BLACKBERRIES

We've got a good supply of local blackberries this week, grown in the Niagara-On-The-Lake area. These can be eaten just as they are or used in tandem with any other fruit that's in needs of an influx of character. **1⁹⁹** 1/2 PINT

W SEEDLESS WATERMELON

I have always contended that a mom must have invented these. This thinking is based on the personal experience of having been one of 5 kids at the dinner table waging watermelon seed-spitting duels — poor mom would be in charge of cleanup.

We've got a good quantity of medium-large size melons of good flavour this week — and other than a slight blip in the weather forecast, it will be prime watermelon weather. **3⁹⁹** EACH From U.S.A.

WHAT'S COOKIN'?

AT THE DELI ...

Our feature salad this week will be Greek — with lots of chopped veggies, feta and sweet onions all dressed up in a savoury vinaigrette. Also, and this will be Friday only from what I have been told, we'll be making my fave lemon chicken. It's tempura-battered chicken breast fillets with an awesome lemon sauce. I love it, and I think you might as well.

And, apropos this week's major news story, you should know that we do not sell any Maple Leaf products, with the exception of Schneiders summer sausage in the roll, something made in their original Kitchener plant. And of course all our hams, turkey breasts, and roast meats in our deli are made right here, by Village Grocer.

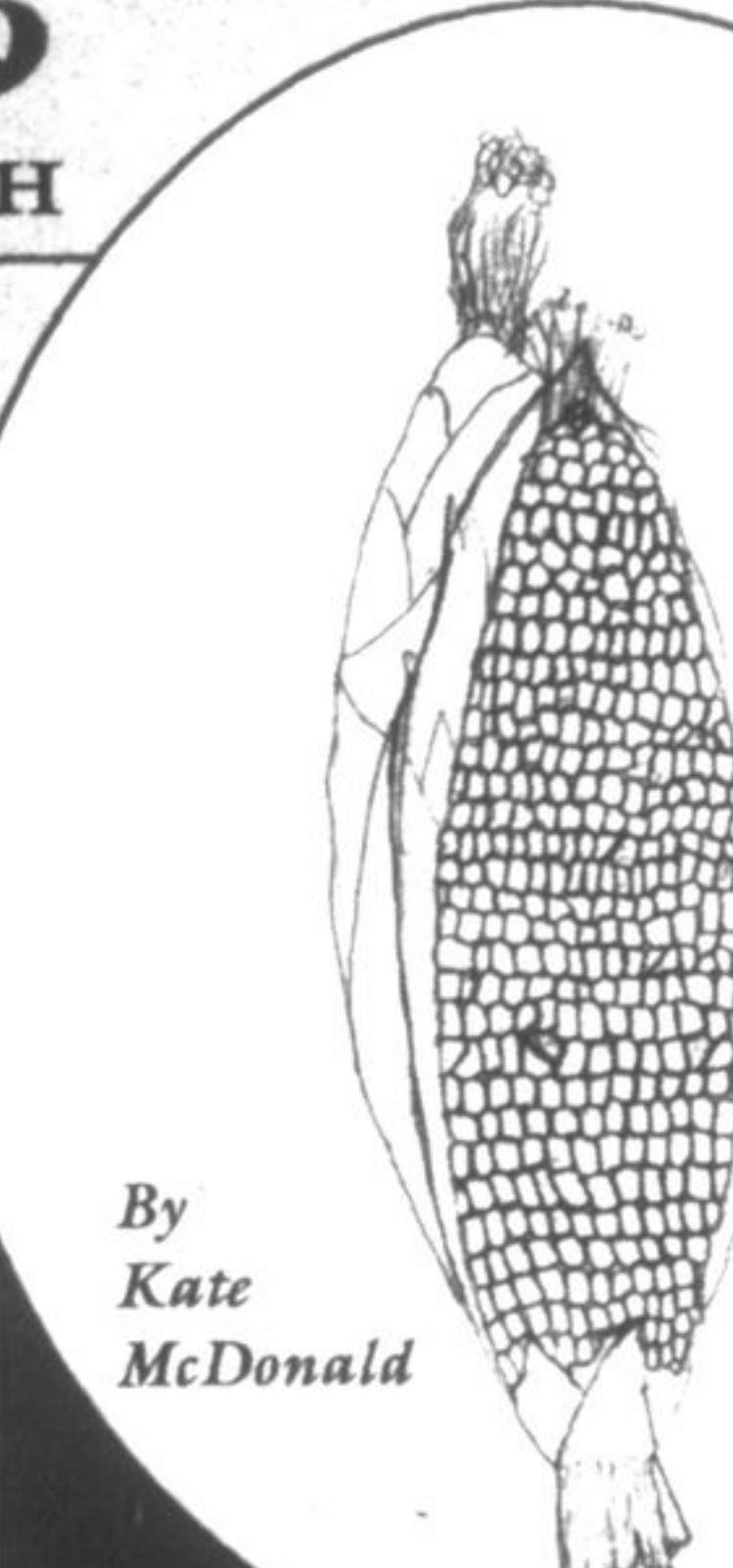
PORK CHOPS

— RIB EYE —

When I have pork chops, I invariably reach for these. They are always succulent and tender — flavourful too. In fact, I think that these are the best cut of pork that you can grill. The supply is limited, so think early. **25% OFF THIS WEEK** Reg. 7.95 lb.

SPICY CHORIZO

These are a coarsely ground pork sausage on the spicier side. Those of you who are heat-tolerant could eat 'em just like they are. Others may want to serve them cut into a pasta or stir fry. **25% OFF THIS WEEK** Reg. \$3.99 lb



By Kate McDonald

WE'LL BE CLOSED ON LABOUR DAY

BEEF BARLEY SOUP

Our feature soup is Beef Barley. I love the heartiness of this soup — it has great flavour, lots of beef (brisket point), and it's wonderfully filling. **25% OFF THIS WEEK** Reg. \$6.49 ea.

WATCH FOR ...

A fabulous new line of whole-bean coffees, Las Chicas del Café, arriving in about a week.

TALBACORE TUNA

This is not the big thick yellowfin cut into steaks, but fillet chunks more like chunks of salmon in size. Cooking is similar to Mahi Mahi or Grouper — Probably grilling is best! We'll have recipes. **14⁹⁵** L.B. THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

We have a good array of Fall mums and grasses, including some small ones which you can insert in areas of your garden or planters or urns which need an injection of colour.

Some are here, others will be arriving Friday. To me, there is nothing worse than an empty sidewalk at the store.

WHAT'S FOR DINNER!

Our frozen entrée feature for this week is our sweet & sour pork. It's made with cubes of pork which have been sautéed with peppers, onions and sweet pineapple and dressed in a sweet and sour sauce.

It's fully cooked and needs rice I'm thinking. Reg. 15.95

25% OFF THIS WEEK

WHAT'S BAKING? THIS WEEK ...

This week it's plums... those beautiful little purple prime plums. At this moment they are sweet, delicious and flavourful — all the reason that you'll need to buy some from the produce section — and visit the bakery if you're not inclined to bake. We'll be making ...

PLUM CUSTARD CAKE - We start with a fairly dense and moist butter cake with apple and plum slices baked in. We then pour liquid custard in and bake it further — and then fix it up with fresh plum slices and an apricot glaze.

Available in two sizes..... \$15.95 and \$24.95 ea.

PFLAUM KÜCHEN - This is the German version of 'plum cake' — It's made with yeast-raised dough, layered with plums, almonds and cinnamon baked in and then topped with fresh plum slices and buttery streusel.

Reg..... \$12.95 ea.

PLUM PUFF PASTRY - An open face puff pastry with a 'gently-spiced' custard and fresh plum slices.

Reg..... \$3.29 ea.

PLUM FRANGIPANE - This is a deep flan shortbread crust with raspberry compote, an almond and hazelnut frangipane (almond cream), plum slices and then decorated with a fanned plum or two. Sound really good to me!

Two sizes..... \$12.95 and \$22.95 ea.

... And as you may have guessed, all these items will be featured at ...

25% OFF THIS WEEK



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