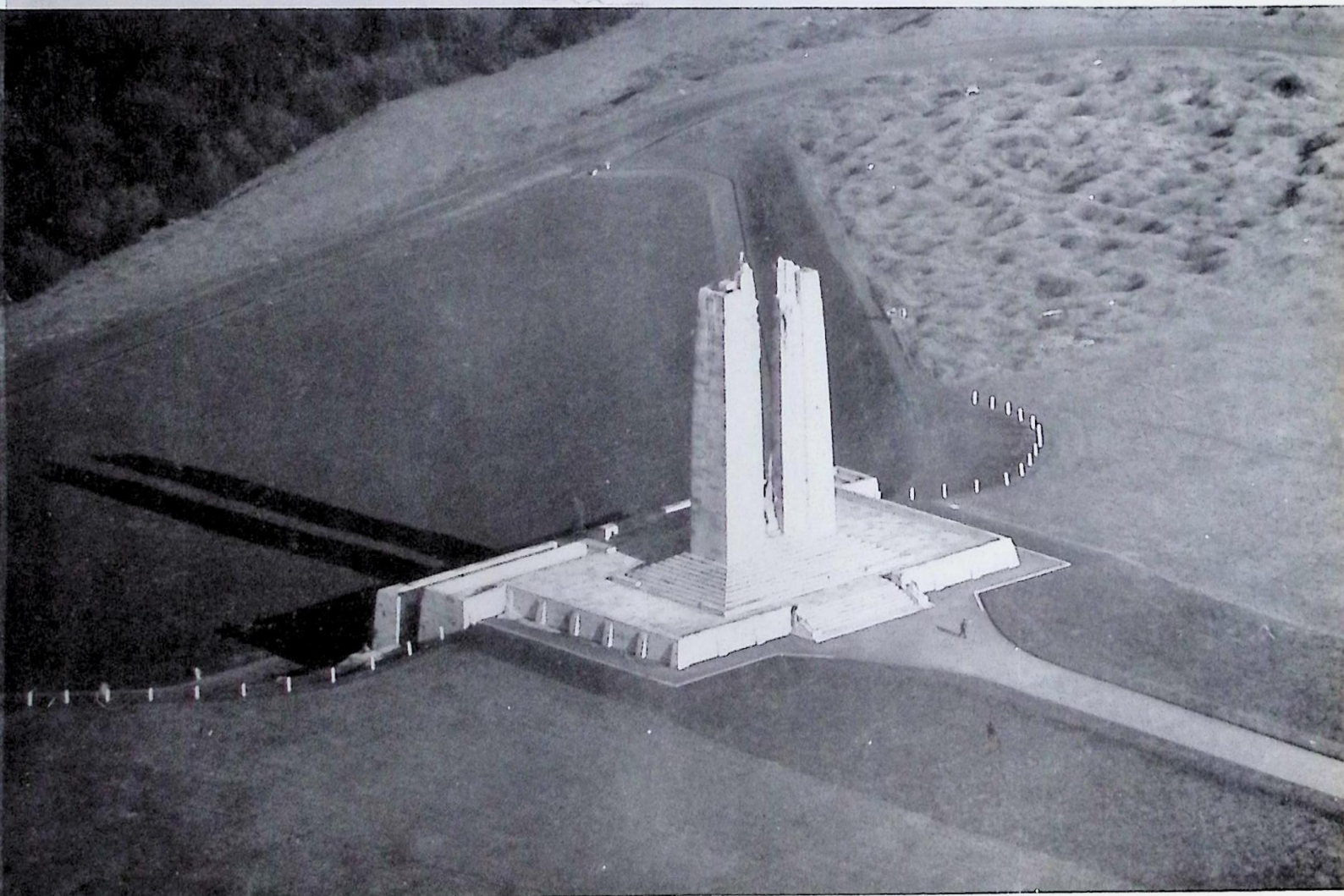


Arrowhead
TRIBUNE



Canadian Memorial, Vimy Ridge, France



The Seamaster 300 — designed specially for professional and sports divers

The Seamaster 300 is a meticulously engineered high precision instrument for underwater use. It is guaranteed waterproof to a depth of 660 feet. It is shock-protected, antimagnetic, with the added convenience of a self-winding movement.

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Ω
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How Honest Are We?



«I use my employer's ball-point pens at home. I am simply too idle to take them out of my pocket when leaving work.»

«Putting my employer's belongings to my own use—these have been more than balanced by my own materials and services being used by him. My conscience is satisfied.»

«I always write my private letters at the office using government paper and envelopes. I saw others doing it when I joined, so I followed suit.»

These comments are taken from replies to a questionnaire on honesty completed by 100 members of adult education evening classes. Eighty-eight admit to having put to personal use, without permission, property of a trivial nature belonging to an employer—such as scrap material, writing paper, envelopes. More than half admit to making use of services paid for by the employer without recompensing him—charging mileage on car journeys made for personal reasons, making private telephone calls, using the firm's vehicles for private business.

The questions were answered by clerks, teachers, salesmen, engineers, housewives, welfare officials—all belonging to the lower-middle and middle classes, the respectable backbone of society.

NO CONVICTIONS

None of the respondents has ever been convicted in a court of law, so their actions are not reflected in the annual report of criminal statistics. Yet—assuming that this small sample is indicative of the community as a whole—the underlying attitudes of the criminal and non-criminal elements in society towards other people's property differ only in regard to the quantity and value of what can be stolen. As one respondent says: «There is perhaps a general feeling that unimportant acts of dishonesty are all very well so long as you are not detected.»

Before detection is possible the loss must be noticed. The hallmark of the discreet misappropriation referred to in this questionnaire is that it is extremely difficult to detect. If discovered it would probably rate a reprimand, nothing more. «Which employer is going to subject himself to the fatigue and time-consuming process of law for the sake of a manilla envelope, value ¼ cent?» asks one respondent. «Is it really worth bothering about?» asks another, who goes on. «I worked half-an-hour overtime last night but I shan't get paid for it. So I've no scruples about using materials.»

The above article was written in one of last Sunday's English National News papers. The subject, however, seems apropos to most of us we think.

VOL. 5 - No 7

1 WING RCAF MARVILLE

15 APRIL 1965

The Arrowhead is published twice monthly to provide entertainment and information for the servicemen and families of No. 1 Wing RCAF, Marville, France. Opinions expressed in this publication should not be construed as RCAF opinion or policy, unless accredited to an official source.

Contributions to the magazine are welcomed and encouraged.

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Pick up your copy at the Post Office or your Mess.

COVER STORY

The photograph of Vimy Ridge Memorial was taken by a CF 104 Tactical Reconnaissance aircraft of 439 Squadron, based at Marville.

All Items reproduced here taken from the « News of Canada » bulletin or DPR releases, unless otherwise indicated.

News of Canada

AOC 1 AIR DIVISION

The present Air Officer Commanding 1 Air Division, A/V/M DAR Bradshaw, has been granted a tour extension, and will remain AOC for a further year, until the summer of 1966. Since the present Editor of the magazine has served under A/V/M Bradshaw either in Air Defence Command or 1 Air Division since 1957, and received an extension himself recently, this comes as no surprise.

AIR TRANSPORT COMMAND

The globe-trotting responsibilities of the RCAF's Air Transport Command will be featured in May by CBC television in two network shows. Sgt. K. C. Ferguson, RCAF cameraman, at the last minute joined a nine-day training flight of a mighty C-130 Hercules transport to the Far East on Mar. 13. His footage will augment CBC film on various activities of the Air Transport Command machines.

The Honourable Paul Hellyer, speaking to the House of Commons Mar 24 as Minister of National Defence, confirmed that an RCAF Argus had crashed at sea the night before with total loss of life.

The Argus, from 404 Squadron, RCAF Station Greenwood, N.S., was exercising with the Halifax-based British submarine Alcide about 60 miles north of San Juan, Puerto Rico, when it crashed into sea shortly before midnight of the 23rd.

The submariners, who saw the glow of the crash reflected in the night sky, surfaced and headed for the area to investigate, meanwhile calling for help. The Alcide was joined by the Canadian destroyer escorts Gatineau and Terra Nova and later by the helicopter destroyer Annapolis. In all, six ships, two submarines, and carrier and shore based aircraft searched in vain in the floating aircraft debris for survivors of the 16 persons who had been on board. In addition to the 15 crew members, the scientific advisor to the Air Officer Commanding, Maritime Air Command, Dr. C. L. Piggott, was lost.

Mr. Hellyer in his announcement said of the Maritime Command personnel,

« Highly skilled and dedicated to their duty, they have maintained, in all types of

weather over the years, constant anti-submarine patrols at very low altitudes over the waters off our shores both in the Atlantic and Pacific. »

« Due to the calibre of the men and the level of their training », he continued, « Maritime Air Command has achieved a record of flight safety that is second to none. Indicative of this is the fact that the Argus aircraft which came into service in 1958 has not been involved prior to last night in any major accident or loss of life while flying a total of more than 132,000 hours.

« While our sympathy goes out to relatives and friends », Mr. Hellyer concluded, « the loss of such men is not only theirs but of Canada as a nation. »

Prime Minister Pearson announced that the President of the United States, with Canadian concurrence, has appointed General Dean C. Strother, USAF, to replace General John K. Gerhart as Commander-in-Chief of the NORAD command.

Gen. Strother's appointment took effect Mar. 31. Air Marshal C. R. Dunlap, RCAF, continues as the NORAD deputy commander.

Canada's armed forces today are training 109 officer cadets representing Tanzania, Zambia, Nigeria, Jamaica, Denmark and Norway. In recent years students have come from Ghana, Belgium, West Germany and Trinidad.

Next year Malaysia is expected to send cadets to Canada for officer training.

The Royal Canadian Navy recently provided sea training for two officer cadets from Nigeria while an equal number of Danish midshipmen are training as helicopter pilots.

The Royal Canadian Air Force is currently training 27 Norwegians and 54 Danes as pilots with an additional 12 Norwegians taking an advanced pilots course.

The RCAF graduated 11 pilot instructors from Nigeria last September along with three air traffic controllers and one supply officer.

Eleven Tanzanians (two Zambians and one Jamaican) are in phase two of the Canadian Army's Officer Candidate Program (OCP) at the corps schools of the Royal Canadian Corps of Signals and the Royal Canadian Army Pay Corps at Kingston, the Royal Canadian Infantry Corps, the Royal Can-

adian Army Service Corps, the Canadian Provost Corps of Camp Borden, Ont., and the Royal Canadian Ordnance Corps at Montreal.

OCP training began last September when all students took general military training, including weapons, fieldcraft, tactics and drill, at the Royal Canadian Armoured Corps School at Camp Borden.

A young officers tactics course as part of phase three of OCP training begins in May.

During August, on promotion to second lieutenant, the cadets will tour Canada visiting major military installations and centres of interest. This is followed by a six-week attachment to a field unit of their corps as a junior officer where the OCP theory is given the practical test.

PROJECT HARP

Canada's Department of Defence Production and the United States Department of the Army signed a joint agreement in connection with the High Altitude Research Project (Project Harp). The Agreement is an extension of Project Harp which was initiated in 1962 at McGill University, Montreal, Quebec. Under the terms of the agreement, Canada and the United States will each contribute one-half of the cost of the project. It is envisaged that the project will continue until at least the summer of 1967.

The project is concerned with the development of gun-launched high altitude research projectiles or probes carrying electronic and other scientific payloads for scientific sensing and study of upper atmospheric phenomena and conditions.

The prime contractor for the project is McGill University, which will conduct the research in its newly organized Space Research Institute. The research projectiles are launched from a 16-inch naval gun at a range operated by McGill University on the island of Barbados, W.I.F.

The joint Canadian-United States Steering Committee composed of representatives of the Canadian Department of Defence Production and the Department of the Army has been formed to provide policy and programme guidance for the project.

MOTOR VEHICLE SHIPMENTS

Shipments of Canadian-made motor vehicles declined 30.6 per cent in December 1964 to 48,709 units from 70,177 in December 1963. Other declines in July, October and November were more than offset by increases in the other months of the year, and shipments in the full year 1964 rose 6.2 per cent to 669,496 units from 630,411 in the preceding year. Shipments of vehicles imported from the United States were up in the month to 3,191 units from 1,338 a year earlier and also in the year to 15,117 units from 7,820.

Shipments of Canadian-made passenger cars dropped in December to 41,515 units from 60,486 a year earlier, comprising 37,861 units versus 58,425 for sale in Canada and 3,654 units versus 2,061 for export. Shipments of commercial vehicles fell in the month to 7,194 units from 9,691 made up of 6,559 units versus 9,130 for the domestic market and 635 units versus 561 for the export market.

Canadian-made passenger cars shipped in the full year 1964 increased to 558,857 units from 531,960 in 1963, number for sale in Canada rising to 521,291 units from 515,746 and for export to 37,566 units from 16,214. Domestically-produced commercial vehicles shipped in the year advanced to 110,639 units from 98,451, comprising more for sale in Canada at 103,266 units versus 93,997 and also more for export at 7,373 units versus 4,454.

VITAL STATISTICS

Births registered in Canada in 1964 decreased by almost 9,000 from the 1963 figure; marriages increased by almost that number, and the number of deaths remained about the same according to preliminary figures released by the Dominion Bureau of Statistics.

Estimates based on records filed in provincial offices during the past year indicate a total of approximately 457,000 births in Canada in 1964 as compared with 465,800 recorded in 1963. Annual births for the country have been declining steadily from the record high of 479,300 in 1959. Final 1964 returns are expected to show an increase over 1963 in New Brunswick only.

The 1964 national birth rate (per 1,000 population) is estimated at 23.8, the lowest since the beginning of the war and the seventh consecutive annual decline from 28.2 in 1957.

Marriages in 1964 were estimated at a record high of 142,000 as compared with 131,000 in the preceding year and with 137,400 in 1946, the previous record high. Final 1964 returns are expected to be higher than a year earlier in all provinces except Prince Edward Island.

The marriage rate (per 1,000 population) was estimated at 7.4, up from the 1963 rate of 6.9 and the highest during the past five years. Prior to 1964 the marriage rate had been declining steadily since the record 10.9 set in 1946.

Deaths in 1964 were estimated at 147,000, about the same as in 1963. This would cause the annual crude death rate (per 1,000 population) to decline in 1964 to a record low of 7.6. Final returns are expected to be lower in all provinces except Nova Scotia, New Brunswick, Alberta and British Columbia.

NEW CAR PLANT

A new car plant producing Japanese cars is to begin production in the Province of Nova Scotia in June, 1966. The Canadian Motor Industries plant, estimated to cost between \$3 and \$4 million, will be built in Cape Breton. It will have an initial capacity of 10,000 vehicles a year and will require a labour force of 500. The plant will have a capacity of between 15,000 and 20,000 vehicles a year based on a singleshift operation. The labour force could rise to about 2,000 when a second shift is working at full capacity.

The models which the new plant will produce will range from the Toyota 700, the lowest priced car in Canada, to medium compacts and roomy sedans.

MOVING SIDEWALKS

Montreal International Airport is going to have moving sidewalks.

Included in the original plans as an optional feature to be added if and when traffic warranted, the walks will be installed in the tunnels connecting the main terminal with the aeroquay.

Two west tunnels, which are one-way connections between the air terminal and the international part of the aeroquay, will each have one 450-foot-long unit. They separate outbound travellers from incoming international passengers not yet cleared by health, customs and immigration officials. The two-way east tunnel, which leads to the part of the aeroquay used for domestic flights, will have two 490-foot units.

The installations will be equipped with all the latest safety devices recommended in the American Standards Association's safety code for moving sidewalks. For instance, all will have double balustrades with moving handrails such as used on escalators. The walks will operate at a safe speed, convenient for people of all ages.

HIGH ALTITUDE ROCKET

A high altitude research rocket carrying a Canadian-built nose cone has been successfully launched at Fort Churchill, Manitoba.

The Black Brant research rocket carried a 150-pound instrument-packed nose cone designed and assembled by scientists at the University of Toronto. When it reached an altitude of approximately 48 miles, the tip of the nose cone was opened to expose the instruments directly to the ionosphere. The unit started immediately to collect data on pressure, density, wind and temperatures. Information recorded by the nose cone will be used in designing space craft for re-entry into the earth's atmosphere.

MID CANADA LINE

The remaining portion of the Mid-Canada Line, part of the early warning radar network in the North American Air Defence system, ceased operations March 31, 1965.

The move is in keeping with recent close examination, by both the U.S. and Canadian defence departments, of resources invested in anti-bomber defences to bring them more into line with the threat from that source. It is also consistent with the forecast of the White Paper on Defence in which it was stated that: «Failing the wide-scale deployment of an anti-ICBM system, the proportion of Canada's resources directed to air defence will gradually decline through the balance of the decade.»

When it went into operation in 1957, the Mid-Canada Line extended roughly along the 55th parallel from Dawson Creek, B.C., to Hopedale, Labrador. In January 1964, a portion of the line was closed because improvements to the Pinetree Line, the most southerly line of the early warning and control system, had reduced the usefulness of a part of the Mid-Canada Line.

Since then only the remaining 1,000-mile portion of the line in the Hudson's Bay area has been maintained. Improvements to Pinetree radar stations to the south have now made the additional coverage formerly provided by the Mid-Canada Line no longer necessary.

The annual saving resulting from the closing down of the remaining portion of the line will be approximately \$7,000,000. The original cost of running the complete line was about \$13,000,000 annually.

The line being closed comprises three sector control stations located at Winisk, Ontario, Great Whale River, Quebec, and Knob Lake, Quebec, and 39 unmanned Doppler detection stations.

Information Services

Canadian Forces Headquarters Apr. 2, 1965



ON THE CONTINENT

France



ALSACE

The narrow frontier province of Alsace provides its many visitors with multiple pleasures, both touristic and epicurean. The pock marks that disfigured the walls of shelled villages have been patched, and new, steep-roofed houses in the old Alsatian tradition have risen up. There is no sympathy for the ultramodern « machine to live in » here. This handsome strip of land rising between the Rhine and the chateau-crested Vosges hills offers a vast adventure to travelers from other lands. A dedicated sightseer can allot a full week or more to Alsace and find every day crowded with good things. In the north is Saverne, with the magnificent Chateau du Cardinal de Rohan, and fine, timbered houses. Molsheim has an unbelievably picturesque town hall with an astronomic clock. Obernai, Rosheim, Dambach, and, especially, Selestat should be marked for a visit on your map. We submit a small pencil sketch of Selestat, whose history is lost in dim centuries. Charlemagne used to spend his Christmas holidays here, so we are told.

Strasbourg, the magnificent capital of Alsace, needs a day or two of your time, and longer if you

care to explore its famed restaurants. There are, as well, two memorable excursions to neighboring mountain tops that will reward you well. One of these is to the shrine of Sainte-Odile, crowned by the Chateau de Hohenbourg, now a convent and point of pilgrimage for countless faithful followers. We motored up this steep, winding road last summer during the annual pilgrimage week and found the immense convent choked with happy visitors who wandered about its sunny courtyards and cloisters and crowned its great refectories to be regaled by soup, sauerkraut, sausages, and boiled potatoes from the convent kitchens. The other classic excursion is to the Chateau de Haut-Koenigsberg, crowning a mountain top high above Selestat. For centuries this was a ruin, but shortly after 1900 it was restored by Kaiser Wilhelm II and used by him as a summer retreat. Today its magnificent halls are open to visitors, who also enjoy a glorious panorama of the Rhine valley, with the Black Forest looming in the distance.

A few miles southward are the

fabulous wine villages — Ribeauville, Riquewihr, Kayserberg, and Ammerschwihir. They are close together, hemmed in by vineyards, and straight out of a picture book. If you have time, add Turckheim, Eguisheim, and Mittelwihr to the list, and don't fail to sample the native wine in the village cafes. Nearby is a favorite Alsatian city, Colmar, less crowded than Strasbourg and more appealing to pedestrian sightseers. Here, flanked by ancient houses, is the sunlit tower of the Church of Saint-Martin. Nearby is the extraordinary Maison des Tetes, a restaurant with fine Alsatian cooking. Finally, there is the Unterlinden Museum, which shelters one of the great works of art of all time, the retable (altar piece) of Issenheim. Painted in the early sixteenth century, it is the masterpiece of Matthias Grunewald. These are the highlights of Alsace, and after covering them recently we can only repeat that French tourism can provide nothing finer.

The fertile Rhine valley and its wooded slopes have blessed Alsace with a bounty of good things. Ex-

quisite fruit, subtle fragrant liqueurs, and light, aromatic wines all spring from the land. This is also the country of *charcuterie* — noble hams, pates, and sausages of a hundries varieties — and of the famous sauerkraut that is the basis of the classic Alsatian specialty, *choucroute garnie*. Freshwater fish-trout, eel, salmon, and pike populate the rivers, and there would be more frogs' legs if frogs weren't the stork's favorite nourishment.

The noble goose, however, is responsible for the summit of Alsatian fare. It is roasted and stuffed with chestnuts, or apples, or onions, or *choucroute*. It is converted into a spiced and garlic-laden *civet*, and the Alsatian housewife cooks with its rich, yellow fat. Above all, though, the goose contributes its magnificent, oversized liver to the *pâté de foie gras* that has spread the fame of Alsace around the world. Far more local is the *pâté de foie gras en croûte* which was invented in the eighteenth century. For decades its preparation was a secret, but no withe chefs of Strasbourg offer to an enchanted public. It consists of a concentrated block of pure *foie gras*, perfumed with truffles, surrounded by a thin layer of chopped veal, encased in a tender crust, and browned in the oven. There is nothing better, either hot cold, and we urge all epicures and travelers to regale themselves with this delicacy, accompanied by a cool bottle from the nearby vineyards.

The fragrant white wines of Alsace have gained countless friends in Britain and America in recent years. The vineyards are beautifully exposed to the sun, well cared for, and an absolute must for visiting oenophiles. You will never forget a visit to Riquewihr — to mention but one of a dozen quaint wine villages — and a tasting of its cool and delicate vintages at a half-timbered cafe. As you know, these wines are named for various grapes — Riesling, Traminer, Gewurztraminer, Muscat, Tokay, and Sylvaner. These, combined with a village name and that of a reputable dealer, will assure an admirable and authentic wine. Good recent years are 1952, 1953,

1955, 1959, and 1961, with extravagant hopes for 1964.

The finest liqueurs in Alsace are produced from fruit. The pure distilled *eaux-de-vie* made from Alsatian cherries, from little yellow plums called *mirabelles*, and from small lavender plums called *quetsches* are so fine that they are equaled only by the finest *grande fine champagne* of Cognac. In company with these pit fruits is *framboise*, an incomparable distillation of raspberries that can perfume a lady's handkerchief and almost bankrupt her husband. The pure *eau-de-vie* is understandably expensive, for an immense amount of fruit is needed to make a bottle of this precious stuff. Each fruit has a specific bouquet and cannot be blended with others successfully. The kirsch of Alsace, perhaps the best known, is distilled from cherries. It can be taken as a liqueur, but is also serves to perfume ice cream, sherbets, and sweet sauces. It lends character to cakes and pastry, flavors fresh fruit, souffles, and crepes, and, finally, transforms the taste of chocolates. The distillation of fruit is a comparatively recent art in Alsace, and the industry took off in earnest after the province was returned to France in 1918.

If we might make a non-gastronomic digression, we would like to mention the storks that still build their nests on the chimney tops of Alsatian villages. They have always been considered a sign of good luck and are carefully protected. The population of storks is limited in Alsace, though North Africa has them by the thousands. They make their nests, with local assistance, on chimney tops, on church roofs, or in trees and manage to produce an average of three offspring per couple. They prefer river valleys leading into the Rhine. They shun the forest, which does not supply their diet, but they love small rivers where the frogs and insects are plentiful.

The storks come from North Africa via Spain, arriving for the summer season in mid-march to find their accustomed nest, which is usually in need of repair. They clack their beaks when in danger, which occasions the German name

of *Klapperstorch*. The young are born in midsummer, but by the fifteenth of August, the families break up, the children are on their own, and the pilgrimage southward begins.

There is an *embarras du choix* for the traveler in Alsace who seeks fine food and wine. Particularly rewarding is the vineyard country near Colmar, which will produce adequate hotels and a few delectable dining places, the bright star being the lovely Auberge de l'Ill in Illhaeuern.

Strasbourg is pleasantly studded with good dining places. This large city has plenty of comfortable hotels, most of them clustered near the railway station, while the good restaurants are scattered about the more attractive parts of the city. Many changes have taken place. An old friend, the RESTAURANT VALENTIN SORG, has moved to the fourteenth floor of a new skyscraper, thus providing a panoramic view of the city to accompany its fine fare. The new address is 6 place de l'Homme-de-Fer. Madame Sorg maintains the loftiest culinary standards (no pun intended), and you will probably find the best food in Strasbourg in this new setting, where parking space is available. Here is the classic *foie gras chaud à l'alsacienne, poulet au Riesling*, and *choucroute garnie*, to mention only regional dishes. The local beer and Alsatian wines are beyond reproach.

Monsieur Herman Kloepfer, who has recently refurbished his rustic RESTAURANT ZIMMEF with fine Alsatian antiques, awaits you with his customary broad smile at 8 rue du Temple-Neuf. The restaurant offers not local fare alone, but classic French cuisine. Prized dishes are *escargots à l'alsacienne, poularde à la perigourdine*, and best of all, that rare delicacy *la truite farcie*, which has to be ordered in advance. Zimmer is one of the old standbys in Strasbourg and very reliable.

Two good restaurants await you near the broad Place Kleber, scene of the triumphal reception given to General Leclerc upon the liberation of Strasbourg in November, 1944. One of these is the RESTAURANT AU CROCODILE, a lux-

urious place at 10 rue de l'Outre, under the management of Monsieur Ernest Schenck. All the notable Alsatian specialties are here, from *foie gras* to *framboise*. Several of our scouts and friends rate this as number one in Strasbourg.

Parking is a problem in this city, but you are almost certain to find a spot for your car in the immense Place Kleber facing which is the largest restaurant in eastern France. It is called L'AUBETTE and it has just about everything — a rotisserie, a *brasserie*, a huge sidewalk terrace, a far for dancing, and another for snacks, not to mention a dining hall that can accommodate a thousand diners. L'aubette is owned by the Kronenbourg brewery, but its wine cellar is far from neglected. The large scale of the place doesn't seem to hamper the cooking, which is very good. In the stylish rotisserie you may choose such delicacies as *scampi fritti remoulade*, *cuissees de grenouilles Mireille*, *tournedos Montgolfier*, *cailles aux morilles* or *saumon cuit au Champagne*.

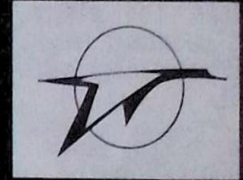
The accolade for the finest setting in Strasbourg goes beyond question to the antique MAISON KAMMERZELL, a fantastic fifteenth-century timbered mansion facing the cathedral square. In years past this BOUQUET DE FRANCE, has received many enthusiastic praises, where, while dining, one gazes through leaded window panes upon Strasbourg cathedral. There is a tasting room on the ground floor, above which is one large restaurant and three small ones. Monsieur Bernard Hollinger is the director, while his chef, Monsieur Ouirin, is an acknowledged master of Alsatian cookery. *Escargots*, *truite au bleu*, *tournedos Rossini*, with a thick topping of local *foie gras*, and a special saddle of veal are among his specialties. The various *prix fixe* meals are copious and well planned, and the wines come from a vast and beautiful cellar. If you seek a view with uncontrived atmosphere, and good cooking as well, the Maison Kammerzell is the answer.

One quarter in Strasbourg exceeds all others in quaintness, if we may use that hackneyed word.

It is called La Petite France and consists of a cluster of extraordinary, old, overhanging houses rising up above the banks of the river Ill. This ancient faubourg is one

place that no visitor should miss, for it has some tempting shops too. You will also find a chic little restaurant named, naturally enough, LA PETITE FRANCE.

CANADA



GOING TO
WESTERN CANADA?
... CALGARY - EDMONTON
VANCOUVER

FLY
THE FAST POLAR ROUTE
VIA AMSTERDAM

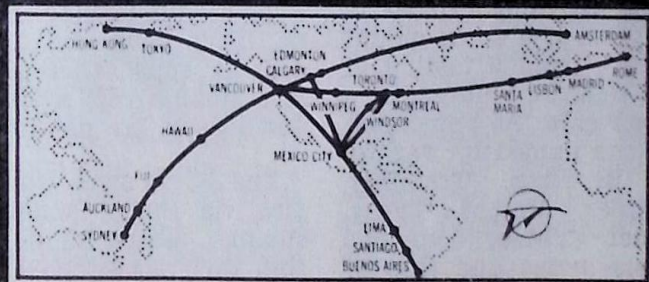
GOING TO
EASTERN CANADA?
... MONTREAL - TORONTO
FLY THE SUNSHINE ROUTE
VIA LISBON

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sept 12

This was new, so we sought it out, with happy results. Although it was less personal than the *patron-chef* type of place and we found the waiter in his red jacket a bit condescending, we must assess the food as satisfactory. Our meal consisted of a whisper of *crudités*, delicate *hors-d'œuvre*, followed by the famous *choucroute au Riesling garnie à la Strasbourgeoise jamais mieux*. The great Alsatian specialty réaches its ultimate splendor here. The sauerkraut was tender and delicate and was crowned by four types of local sausages, pork chops, a ham hock, and thickly sliced smoked bacon and accompanied by steaming potatoes. Fine siedels of Hatt beer were all the company it needed. The menu is charged with other temptations, but that magnificent *choucroute* is a full meal, and more.

There you have it, the choice of half a dozen tried and true citadels of fine Alsatian fare, some ultramodern, some ancient, all commendable in varying degrees. They make Strasbourg one of the most epicurean of all French cities.

The path now leads southward to Colmar and a series of delightful wine villages which, in recent years, have enjoyed a startling upsurge in tourist popularity. Riquewihr is the most perfect of the lot, completely unblemished by the war, but Kayserberg and Ribeauville are close rivals. Ammerschwih, the last member of the quartet, suffered damage during World War II, but is now handsomely restored.

As you drive into Ammerschwih, a plump, round, fortified tower with a dunce-cap roof will come into view. This is a signal to stop and look for an excellent hotel called AUV ARMES DE FRANCE, close at hand. Newly built in the Alsatian tradition, the hotel has ten comfortable bedrooms, and its food is something you will not soon forget. Monsieur Pierre Goetner, your host, has built up an enviable reputation throughout the years, and his *choucroute garnie au faisán*, *truite farcie*, and *sole aux nouilles* are classics of Alsatian cookery. His cellar is stocked with fresh, fruity Ammerschwih

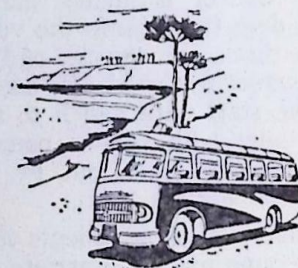
wines, a joy to the taste. Here is an auspicious *pied-à-terre* for your trip through the wine villages.

Another good base is La Pépinière, a country hotel set in the evergreens of the Vosges, some three miles from Ribeauville. This isolated inn, popular with people who love the tranquillity of the forest, enjoys a reputation for good cooking. Madame Aline Irrmann, a courageous little widow, is at the helm. Her son Pierre, a graduate of the Ecole Hoteliere of Lausanne, is the chef, and his smiling young wife is the hostess — another of those family affairs. We enjoyed a perfect *truite aux amandes*, followed by *mignons de veau aux champignons*, and a delectable chocolate dessert, *genoise fine à la ganache*. Blueberries are rare in France, but they prosper in this area, so that guests may have a sweetened ice made just from them. Young Monsieur Irrmann has more ambitious offerings from *la haute cuisine*, if you will order them ahead, such as the celebrated Lyonnaise dish, *poularde demi-deuil*, or *gigot d'agneau en croûte*.

We have already spoken of the fair city of Colmar and its artistic treasures. It would be folly to miss it, even if its hotels are only fair. For the passing gourmet there is an extraordinary attraction, the MAISON DES TETES, a baroque, steep-roofed building, dating from 1609, whose facade is liberally sprinkled with sculptured heads. This gay, animated spot is haunted by the fragrance of young Riesling wine in pitchers and by the aroma of steaming *choucroute garnie*. Monsieur Edel, your host, has had long experience, and his chefs can produce a *truite au bleu* or a roast goose with apples that is perfection itself. We predict that you will emerge from this comic-opera setting well nourished, wreathed in smiles and at peace with the world.

These Alsatian travels come to a glittering climax in the little rebuilt town of Illhaeusern, about six miles east of Ribeauville. A gastronomic sensation has occurred here with the opening of the AUBERGE DE L'ILL, a fascinating modern restaurant in native attire.

The steepgabled inn sits in a garden on the banks of the placid river Ill, surrounded by weeping willows. Across the street is an ultramodern church, and a very good one, with a family of storks perched in a nest on its rooftop. You have your aperitif on a riverbank terrace with swans drifting by. This is the moment to study the *carte du jour* which, in our opinion, has no equal in Alsace. The brothers Haeberlin, Paul and Jean-Pierre, have created in this spot one of the high shrines of French gastronomy. This is *la grande cuisine* that one encounters only in a few great restaurants, and Monsieur Paul Haeberlin's skill and his repertory are truly prodigious. We sampled his newest specialty, *le saumon soufflé*, a slice of poached salmon topped by a soufflé and bathed with an exquisite white wine and cream sauce. After this came another of the chef's creations, *la poularde gratinée de l'auberge*, chicken served with a clear sauce and rice mixed with *foie gras* and minced truffles. For dessert, there was an incomparable *framboise Melba*. A cool Gewurztraminer '59 accompanied this festivity, and Monsieur Jean-Pierre made our luncheon complete with a noble *framboise eau-de-vie* from his cellar. That's a luncheon one doesn't forget, and we beseech any potential travelers to Alsace to include the Auberge de l'Ill at Illhaeusern in their plans. Its cuisine is considered one of the finest in either Alsace or Lorraine.





in and around marville

by Graham Davis

AN APPLE A DAY

Doesn't always keep the doctor away. What then? Then recourse to the medical facilities on the base here in Marville should be sought. There are five medical officers, seven nurses, fifteen nurses assistants, and one or two other specialists to attend to your well being. These «others» consists of X-Ray, laboratory, and pharmaceutical specialists. Sounds large enough, as far as staff is concerned, that no one should have to cool his or her heels in a waiting room doesn't it! Well, just read on.

During the month of February 1965 this combined staff processed 1,323 persons of varying ages, sexes, and with varying ailments. Out of this number 109 were admitted to the 50 bed hospital. The admissions figure of 109 is 44 above the 65 for the same month last year. It wasn't just that February was a bad month. The above figures are fairly typical of the figures for the preceding six months. In all cases, both those admitted and those seen, number not quite double the figures for the same month last year. The staff has not increased, but the business certainly has!

Between 70 and 80% of the work in the hospital is concerned with dependents. This is not the case in Canada. S/L Carriere, our Senior Medical Officer estimates that his hospital does **three times** the volume business that a unit the size of 1Wing could produce in Canada. He has only **twice the staff** with which to work. This is why both service personnel and dependents must put in a bit time in the waiting room.

The matter of appointments vs sick parades came up. S/L Carriere mentioned that appointments for service personnel had been considered, and was still being considered. As a general rule though, he seemed to think them rather inefficient. Some patients require twenty-five minutes,

some ten, and some a minute and a half and a handful of aspirins. It is difficult to arrange a set space of time for an appointment. It's not exactly like going to the barber. He knows how long it will take to cut your hair. If you happen to have leprosy it's apt to take a bit longer to cure than a bad case of hangnail.

Appointments have always been kept for dependents, despite the inefficiency. Even the dullest imagination could reproduce the bedlam and pure hell that would ensue if all the



S/L CARRIERE, N. J.

sick children plus anxious parents were gathered together in one spot at one time on a sick parade. Enough said?

Clinics for «The Expectant ones» (to put it delicately) have recently been re-established with appointments on Wednesdays instead of at random. This has been done for two reasons. Firstly, this having babies «thing» is getting rather out of hand. Last year there were 200 new ones

delivered in the 1 Wing hospital. I seem to detect «between the lines» that there would be a big sigh of relief around the hospital if people would just lay off for a while. Secondly, while each woman is being examined a chaperone must be present. These chaperones **need not** be trained nurses. In the past the thinly stretched nursing staff has had this «secondary duty» to perform. S/L Carriere mentioned that this was one of the main reasons that the clinic system had to be reinstated. There just weren't enough nurses to go around. Volunteers (ladies of course) as chaperones would be welcomed by the hospital. If a staff of volunteers could be assembled, or if each expectant mother could bring her own, then the appointment system might appear once again. Anyone interested in helping out in this manner should contact the Matron, F/L McIntosh at local 43 ring 2.

People have mentioned that they have received rather brusque treatment at the hands of one or another of the medical officers. Perhaps they have encountered the one who just came off duty. There must be a doctor on duty at all times. If, during the night and evening he has been busy and hasn't had much in the way of sleep, then don't be surprised if upon starting again in the morning, he is a bit on the short side. Medical officers are in such short supply that they can't be excused duty the day following an all night session. It is also a thought to bear in mind that most of those 200 new babies decided to make their appearance between midnight and 4 AM.

There is also a space problem (where have we heard that one before?) One wing of the hospital must be devoted to obstetrics, while the other goes for general medical care. Dr. Carriere pointed out that if you put two children, one with mumps and the other with measles, in adjacent beds that within two days both children will have mumps **and** meas-

les. On top of all this - service personnel have to be crowded in somewhere.

Steps have recently been taken to alleviate a bit of this, and to provide a more modern and better equipped emergency section. Renovations are currently in progress to provide for a new nursery, complete with minor treatment room and a big window for daddy to smudge while he peers sentimentally at his newest income tax deduction.

The new emergency section can provide full care for three accident victims at once. To my non-medical eye it all looked very modern and professional. It is so new that the Nursing Sisters were still in the process of stocking it when I was shown through. Let's just hope that it won't be used too often.

In summation: (1) If you have to wait for awhile don't feel too badly. You have company. It isn't that the doctor doesn't want to see you or is off having coffee somewhere. He is overworked and busy with someone else for a while.

(2) The services of another doctor have been requested from the Regional Surgeon in Metz. Better service may be on the way.

(3) Pick up a copy of the Medical Care Bulletin at the Wing hospital. It contains a lot of good advice.

(4) If you have any constructive criticism or a question or two - see the SMO, S/L Carriere. He will do his best for you. After all, that's why he's there.

IF WE MUST HAVE PARADES

We (men anyway) must have haircuts. When there is a parade scheduled there are likely to be from ten to fifteen people waiting for the barber most of the day. Since we only have one barber taking appointments in the Wing Barber Shop most of these people will have to stand for about an hour before being looked after. The last time I was in the shop there were exactly five chairs available. Why? There it is - a nice, spacious, new shop - and only five chairs for potential customers. I'm not sure into just who's department this falls, but wouldn't it be possible to find a few more chairs around the station? If it is still going to take an hour to

get a haircut let's wait it out seated rather than standing.

AW COME ON NOW

How about giving the manager of CFN a hand. He has gone to the trouble of preparing a survey in the hopes of being able to give you, the listener, more enjoyment for the amount of time you spend listening to one of the very few English language broadcasts in this area. The survey hasn't been out for a week yet as this is written, but by all reports the response is in no way going to resemble a flood.

Mr. Hayward didn't have to do this you know. The programming on CFN Marville has been so arranged in the past that it was considered «balanced». That is to say that for any one hour in any one day in any one week there would be something for everyone. The volunteer staff has been instructed to plan their programmes with this in mind. Even the speciality programmes are supposed to incorporate this to a certain degree. This should be sufficient. A realistic and informed look at the present CFN programme schedule will prove that this is so. However, Mr. Hayward feels that **something** may be lacking. He wants **you** to tell him what is it. If you know of a defect and if it is at all possible to correct it, it will be done.

It is appreciated by all concerned that, due to the uncertainties of FM

transmission, reception isn't possible everywhere. Network difficulties some times occur. Equipment has been known to break down. Everyone has problems. It seems that the most recent one will be a poor response to the survey. Don't let it happen.

AIRMEN'S CLUB

Immediately following the Easter vacation, on the 20th, the club will be the scene of another Games Night. \$25.00 in prizes will be given out to lucky and/or skillful sportsmen. The bar will be open till midnight.

Bob Webb will be along on the 24th of the month to provide the music for a «Western Dance». The price of admission is up to 75¢ for this one. But just think of the fun you can have downing real western fish and chips late in the evening. The bar will be in business till 0130.

Almost lastly - don't forget the **scheduled** Hootenanny on Tuesday evening. The date is the 27th. There seems to be so much enthusiasm for these things that at least one unscheduled one was held a week or so ago.

Last on the list of entertainment for the month is the Bingo. It will be conducted with the usual rules and \$200.00 in prizes. This might be **your** chance to defray the expenses of the Easter Parade, even if it was only through PMQs. The bar will be open till midnight.

CLIMATE DATA FOR MARVILLE

MARCH 1965

Mean Maximum temperature for month	48.9° F
Mean Maximum temperature for past 11 years	49.1° F
Mean Minimum temperature for month	33.7° F
Mean Minimum temperature for past 11 years	33.5° F
Monthly Mean temperature	41.3° F
Monthly Mean temperature for past 11 years	41.3° F
Maximum temperature	70.0° F
Minimum temperature	15.0° F
Total precipitation	3.61 inches
Average precipitation for past 11 years	2.41 inches
Number of days with measureable precipitation	16 days



CANADIAN FORCES DECORATION — presented by G/C Avant on Parade, March 19, to the following : (Back row, left to right) Lac Bellingham, Cpl Crandall, Cpl Colton, Cpl Servos, Sgt Blain, F/S Backman, Sgt Lorient, Sgt Mackley ; (Front row, left to right) Lac Studds, Cpl Power, Lac Geneau, Cpl Abric, Lac Baker, Cpl Chayer, Cpl Drefke, Sgt Barnes

A Peek Under the Canopy

by Cpl «Phil» Chatrin

With the advent of Spring, a couple of Cpls bloomed into Officer's. Congratulations to N. Gange and W. Poirier on their promotions.

In the month of April we welcome to the club :

- Cpl JM Ladouceur
from CMR St Jean
- Cpl JW Gregson
from Stn Camp Borden
- Cpl JS Spirito from Stn Goose Bay
- Cpl NJ Harvie from Stn St Jean
- Cpl SA Perason from Cold Lake

A/Cpl RG Black from Stn Moose Jaw

On 27 March, the annual Castellane game was played between the Cpl's and Sgt's Messes. The Cpl's came out the winners for the 3rd straight year.

The wives put on a game (?) between periods for the «Tea Cozy Trophy» with the Sr NCO's wives the winners.

The Sgt's entertained after the game. I saw one Sgt the morning after, who complained that somebody put liquor in his scotch, and he wasn't

feeling well. It would appear that everyone had a good time. As a matter of fact, I'm told it was the best do that most people had enjoyed since arriving here.

The entertainment, as listed, is being held at the Club during April. Let's see everybody out :

- 10 April — Western Dance - Fee admission - Hip of beef, door prizes, and snowball
- 17 April — Easter Dance - Mel Atkins orchestra - Roast turkey - admission \$1.00 per person - door prizes and snowball
- 23 April - Stag night - food and prizes

Contributions to this column would be greatly appreciated and can be given to me at local 10.

AOC's Parade



Air Vice Marshal Bradshaw, AOC 1 Air Division Inspects the 1 Wing Pipe Band during his annual Inspection of the Wing, on April 1st this year.



Arriving at one Wing

- April 13, Lac J. L. McCormack, (AF Tech) (Married) from Cold Lake, Alta.
April 13, Lac E. L. McLeod, (5A.M.U.) (M) from Chatham, N.B.
April 13, AC1 G. C. Batt, (MW Tech) (S) from Camp Bordon, Ontario.
April 13, AC1 J.G.C. Bigras (MW Tech) (S) from Camp Bordon, Ontario
April 20, F/O W.L. Dick, (Tech C.E.) (M) from St. Hubert, Quebec.
April 20, Cpl S.A.N. Perason, (AF Tech) (M) from Cold Lake, Alta
April 20, F/L D. R. Smith (A.S. Met (M) from Centralia. Ontario
April 23, WO2 W.F. Hannan (AFP) (M) from n° 3 Wing, Germany
April 27, F/L Tompkins, A.D. Air/RN/RO) (S) from Air Div, Metz
April 30, Lac G.E. Foresell, (I Tech A) (S) from Cold Lake, Alta
May 4, Lac Turcotte, J.J.R. (Photo) (M) from Rockliffe, Ontario
May 7, Cpl E.W. Campsall, (ARU Tech) (M) from AWU Decci, Sardinia
May 7, Lac Bourgeois, J.A. (AF Tech) (M) from Greenwood, N.S.

According to information received at Press Time. the above personnel are scheduled to arrive on the dates mentioned. DO NOT take these dates for granted - check with the Section concerned if you have a friend arriving. DO MEET YOUR FRIENDS.

Protestant Chapel Announcements

CHAPEL P - HOLY WEEK SERVICES

- 15 Apr. — **Maundy Thursday** :
2000 hrs, United Church Confirmation and Holy Communion.
- 16 Apr. — **Good Friday** :
1100 hrs, Good Friday Divine Service.
- 18 Apr. — **Easter Sunday** :
0900 hrs, Divine Worship and Holy Communion (United) Base Chapel
1100 hrs, Divine Worship and Holy Communion (United) Base Chapel
1400 hrs, Divine Worship and Holy Communion (United) St. Mard
1930 hrs, Divine Worship, PMQ Rec Centre
Sunday schools and Junior Church as usual.

CHAPEL NOTICES

HOURS OF SERVICE :

DIVINE WORSHIP

Base Chapel — 1110 Sunday
St. Mard (Protestant Church) — 1400 hrs Sunday
PMQ Rec Centre — 1930 hrs Sunday.

HOLY COMMUNION

Base Chapel — 1200 hrs, 2nd. Sunday each month.
St. Mard — 1500 hrs, 3rd. Sunday of each month.

HOLY BAPTISM

By appointment.

LADIES GUILDS

PMQs — First Monday of each month at 2000 hrs in PMQ School.

St. Mard - Virton Guild — meets the first Wednesday of each month at 2000 hrs, at 31 Leon Colleaux, St. Mard.

Note : Any ladies living in Etche can get a ride with Mrs (Sgt.) Crumback by being at bus stop at 1945 hrs.

BASE — Last Tuesday of each month at 2000 hrs in the Mezzanine Floor of the Base Rec Hall. All ladies in the Trailer Courts & Base area are welcome.

SUNDAY SCHOOL AND JUNIOR CHURCH

JUNIOR CHURCH

PMQ REC CENTRE — For all children 10 yrs, and older 0940 hrs — Sunday.

SUNDAY SCHOOL

PMQ REC CENTRE — For all children aged 5 to 9 1045 hrs — Sunday.

BASE — For children aged 6 years and older 0945 hrs in Chapel (P).

For children aged 3 to 5 (incl) 0945 hrs in Base School.

St. MARD — The Protestant Church — 1100 hrs Sunday.

STUDY GROUP

CHAPEL (P) — 1210 hrs every Wednesday.

CHOIR PRACTICE

CHAPEL (P) — 1930 hrs Thursday.

NURSERY

BASE — 1050 hrs for infants in the Ground Training Bldg. during Sunday Worship.

Roman Catholic Chapel Announcements

SUNDAY MASSES

PMQ Area — 9 & 11.30

Wing Chapel — 9 & 11

WEEKDAY MASSES

Mon, Tues, Wed & Fri & Sat — 5 P.M.

Thursday — 8:30 P.M.

CONFESSIONS

Before all Masses

Saturday — 4 to 5 & 7 to 8 P.M.

Saturday — 6:30 to 7:30 P.M. (PMQs)

CHAPEL COMMITTEE

Every 3rd. Monday in Chaplain's quarters.

C.W.L. (PMQs)

4th. Monday of each month in PMQ school at 8 P.M.

ST. JOSEPH'S LADIES

3rd. Monday of each month in Chaplain's (RC) quarters at 8 P.M.

CATHOLIC LADIES

(Etche, Virton, St. Mard, Chenois, Dampicourt & Lamorteau).

2nd Wednesday each month in « Nos Loisirs » Theatre — Back entrance on Lacmane Street at 8 P.M.

CHRISTIAN FAMILY MOVEMENT

Two groups are in operations. Meetings held in homes of members every 2nd week.

C. W. L. BAZAAR

A cordial invitation is extended to all families of One Wing and Vicinity to attend the annual Spring Bazaar and Tea, Sponsored by the Catholic Womens League of P.M.Q's, to be held on Monday, May 3rd at 8.00 pm.

A Childrens Bazaar, for the small fry, will be held on Saturday May 1st at 6.00 pm.

Both Bazaars will be held in the PMQ Recreation Centre and the proceeds are for Charity. Any donations will be most gratefully accepted.

Margaret Oberholzer, Convenor

Lea Lajeunesse, Co-convenor

BAKE SALE

Plans are now under way for a Bake Sale on May 7th at Market Square in Virton. To be sponsored by the St. Theresa Catholic Auxiliary and the Protestant Guild for the Economy area. All proceeds are to be donated to charity. Any pastry donations will be very much appreciated.



feminine fancies

THISTLES

L. Phillips.

The thistle, emblem of Scotland and of Alsace, gives us two vegetables. The cardoon, which appears to be a kind of silver celery stalk, has been recently in the shops but seems to have finished its season now. But its more famous relative, the artichoke (sounds like a big sneeze when you say it in French-Atishoo!) is now very good. There are different kinds, big, small, green and purple, and they grow in places as far apart as North Africa, Sardinia and Brittany and consequently are in the shops at different seasons. Don't complain about the length of stem you have to buy — a certain length is quite legal and serves to keep the flower fresh (this is one of the very few flowers used as a vegetable). Don't buy them if they are light in weight, discoloured, or if the scales are opening up. If they are the big ones I suggest you allow one between two people. You can always buy more next time if you like them.

To wash, hold them by the stems and plunge rapidly up and down in a deep bowl of water. Wash them very thoroughly because they may have been sprayed. Then cut off the thin, tough leaves at the base and with a scissors trim a little off the tops of the other leaves. Cut off the stems.

Recipes vary as to cooking. Some say cook in plenty of boiling salted water. Others say steam in a covered dish with just a few inches of water containing a little garlic or

onion, and lemon juice, vinegar or wine: Either way, they must not be allowed to become at all dry. Time varies according to age, kind, method and may be anything from twenty minutes to an hour. They are ready when a leaf may be pulled out easily.

They may be served hot with butter, or with a cream or hollandaise sauce. Cold, you may serve them with mayonnaise or French dressing. If you mix with the latter a sieved, hardboiled egg, a finely chopped shallot, prepared mustard, chopped parsley, chives and salt and pepper to taste you may call it Ninon Sauce, and it's supposed to go well with artichoke.

They may also be stuffed with any mixture of mushroom, ham, parsley, etc, and cooked with a little water in a casserole.

(Don't tell any correct cooks about this, and I don't think you will find it in a recipe book, but it's easy to cook them in a large casserole, using a soup mix (ham and green pea for instance) mixed with a trace of onion and lemon juice and less water than the recipe calls for but enough to keep the whole thing liquid. Cook them covered, both with soup and a lid, for about an hour in a medium oven. Then you have artichokes and sauce all prepared together, but this is only for lazy people, like me.)

Serve them on individual dishes large enough to contain the discarded leaves. They are eaten with the fingers, one leaf at a time being dipped in the sauce and the tender end then pulled through the teeth to extract the tender edible portion. The

leaf is then discarded. Continue thus until a light coloured cone of leaves appears (these are really the petals). Pull this lot up all together. Then lift the fuzzy center out and discard it. Eat the remaining heart, this is the best bit of all. All this isn't quite as messy as it sounds, but it does take time.

Serve artichokes as a separate course when you feel at peace with your family and the world, and have plenty of time to spare. They are really very good and quite unlike anything else at all.

SKATING PARTY

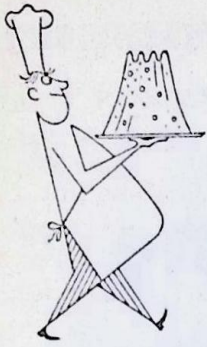
The Guide skating party was 'a great success. Over 300 kids showed up, Guides, Scouts, Brownies and Cubs, their Captains, Brown Owls and Scout masters, etc.

Over 520 hot dogs were out and 480 cups of hot chocolate served. even so, there were a few hot dogs left over.

The party broke up at 9.00 o'clock and everybody went home feeling pleasantly tired, but happy.

«Thank you» to those who organized and ran the skating party for us.

Rowan Phillips.
(Marville Girl Guides)



Recipes of the Hour

BECKENOFF (Pork and Lamb Casserole)

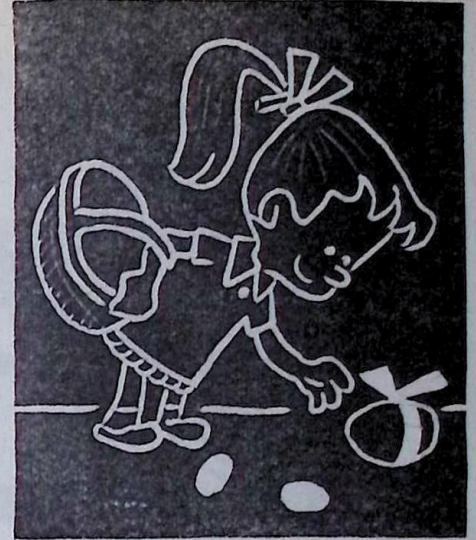
Cut $1\frac{1}{2}$ pounds each of pork and lamb into 1-inch cubes. Peel and slice thinly 4 medium potatoes and put them in the bottom of a casserole. Arrange the cubes on the potatoes and on the meat arrange 2 large onions thinly sliced. Season each layer well with salt and pepper. Do the top generously with butter and pour over all about $1\frac{1}{2}$ cups dry white wine and $\frac{1}{2}$ cup stock. Cover the casserole closely and cook it in a moderately slow oven (325° F) for 2 hours, or until the meat is tender.

LA VRAIE CHOUCRUTE DE COLMAR (The true Alsatian Sauerkraut of Colmar)

In a heavy pot or flameproof casserole cook 1 onion, thinly sliced, in 3 tablespoons of goose fat or lard until it is soft and transparent. Add 1 pound fresh sauerkraut, very lightly rinsed with a dash of water. Simmer the mixture for 5 minutes, stirring often. Add 1 cup white wine, 1 apple, coarsely chopped and 10 juniper berries, tied in cheesecloth. Add enough stock to almost cover. Cover the casserole tightly and cook the sauerkraut over very low heat for 2 to 3 hours. One hour before serving add a 1-pound piece of smoked lean bacon. Thirty minutes before serving add 1 tablespoon kirsch. 20 minutes before serving add 4 thick slices of salt or smoked pork loin chops and 4 Frankfort sausages. If preferred, heat the chops and sausages by poaching them in hot water and drain them. Arrange the sauerkraut in the center of a platter and remove the juniper berries. Around it arrange the bacon, cut in pieces, the chops, the sausages. Add a few potatoes, boiled in their jackets, thoroughly drained, and pricked with a fork to make them light and mealy.

KUGELHUPF (Alsatian Cake)

Soak $\frac{1}{2}$ cup Malaga raisins in $\frac{1}{2}$ cup kirsch. Mix $3\frac{3}{4}$ cups sifted flour and $\frac{1}{4}$ teaspoon salt into $2\frac{1}{4}$ cups tepid milk in a mixing bowl. Work in 1 cup soft butter. Dissolve 1 yeast cake or 1 package of dried yeast in a little tepid milk and add it to the dough. Beat 2 eggs until they are foamy and add $\frac{2}{3}$ cup fine granulated sugar and the raisins and kirsch. Add this mixture to the dough. Work it all thoroughly together and knead the dough until it comes away cleanly from the bowl, adding a little flour, if necessary. Butter a fluted tube pan or angel cake pan well and sprinkle the bottom with almonds, thinly sliced. Put in the dough and let it rise in a warm place to within an inch of the top of the pan. Bake it in a slow (300° F) oven 45 to 50 minutes. When it is partially cooled turn it out on a rack. To serve, sprinkle it with sifted confectioner's sugar.



EASTER

by L. Phillips.

Easter, — spring sunshine and flowers, gay new clothes, bright Easter eggs, a new beginning and the promise of new life. No wonder our Christian feast of the Resurrection and the timeless rituals of Spring come so happily together.

My child hood memories of Easter Sunday are all of sunshine (I wonder what happened to the rain), daffodils and primroses, flowering currant with its pungent smell, and a happy two mile walk to church (the last uphill, hurrying to the urgent clamour of the bells). There were always flowers inside the church too, which gave it quite a different smell to the musty, old smell of the winter. Then home again - and rhubarb tart! Easter eggs don't register quite so clearly, but they were there, boiled with fancy patterns on them for breakfast, chocolate ones later in the day.

Eggs are certainly an important part of Easter in the tiny border town in Scotland which is now almost my home. Days or even a whole week before, gay eggs appear in the windows of the solid stone houses. Bright greens, yellows and blues, they are propped up along the window ledge together with more elaborate chocolate ones. Nearly every family in the little grey town has an aunt or a sister who works in one of the tweed mills, and eggs can be brightly and safely coloured in the vegetable dyes

they use. They are not eaten on Easter Sunday, but saved for the 'rolling' on Easter Monday when all go out to the heathertopped hills and roll the eggs down to the bottom. Hills there are steep and this involves quite enough exercise to raise a hearty appetite for hard-boiled eggs.

Here in France small boys work for their Easter eggs, but such a job as any boy would enjoy, especially after the dull, quiet stretch of Lent. During Holy Week, which leads up to Good Friday no church bells must ring. «The bells have gone to Rome.» say the country people. Now this is serious to the man or woman without a watch working in the fields. Always at noon the church bells called them not only to prayer, but to dinner.

So in all the country parts the boys of the village gather at the church before noon, armed with rattles that have often been handed down several generations. They are newly painted for each Easter and the villages seem to have individual styles. On the stroke of noon it is up to these young urchins to make as much noise as the bells would do, and to be heard all over the farm lands. They have a wonderful time. Then they go from house to house collecting their payment - hard-boiled eggs tinted with coffee or onion skin or other available colouring. Nowadays the payment often is in money, there is more to buy than in the older, unsophisticated days. But the noise making is still as wonderfully wild a game as Great Grandfather found it.

Palm Sunday has its customs, too. Palm leaves are blessed and given to the congregation at Morning Service, but still in country churches here people carry to church a posy of box, the small-leaved shrub with the odd perfume, that edges so many paths in old gardens. Sometimes, and this is true of England too, it is the pussy willow that takes the place of the palm.

Simmell cakes, those delicious fruit cakes with marzipan baked in the centre, are now taken as Easter fare. They really belong to Mothering Sunday, which is quite a different thing to Mother's Day. Mothering Sunday is very ancient and comes in March, I imagine because March 25th is Lady Day, the feast of the Annunciation to the Mother of Jesus. Girls who had been placed out to work at

the Autumn hiring fairs had their first chance to return home to visit their families on that day. By that time they were supposed to have learned enough of cooking to be able to bake a cake to take home for thier mother, though I doubt if many could afford, or bake, the rich simnell as we know it today. Robert Herrick wrote in the early seventeenth century:

«I'll to thee a Simnell bring, gainst thou go'st a'mothering,

So that when she blesseth thee, half that blessing thou'lt give me». So perhaps an attractive girl got a bit of help.

A bunch of violets was the other traditional gift and many a young girl picked these in the early morning, full of excitement before her trip home. She probably walked, that was why she could not go earlier in the year, before the days were longer and brighter and the lanes less muddy.

Mothering Sunday, Palm Sunday, Easter Sunday, Spring itself, the myriad customs connected with them are old, but always they symbolise youth and gaiety, and new hope for the future. Happy Eastertide!



NEW ARRIVALS:

- March 18 — F/L and Mrs C.J.J. Bourque, a daughter Bella Marie Bernardine
- March 24 — Cpl and Mrs B.J. Laszeuski, a son David Robert
- March 30 — Lac and Mrs H.A. Herauf, a daughter Carole Marilyn
- March 30 — Lac and Mrs L.W. Merchel, a daughter Violet Marie
- April 2 — Lac and Mrs D.H. Robinson, a daughter Linda Vanesse
- April 2 — Lac and Mrs G. D. Denham, a son Douglas Emery

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General Agent

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Arrowhead Trailer Park

Kitchen pin-up

SPOTS AND STAINS

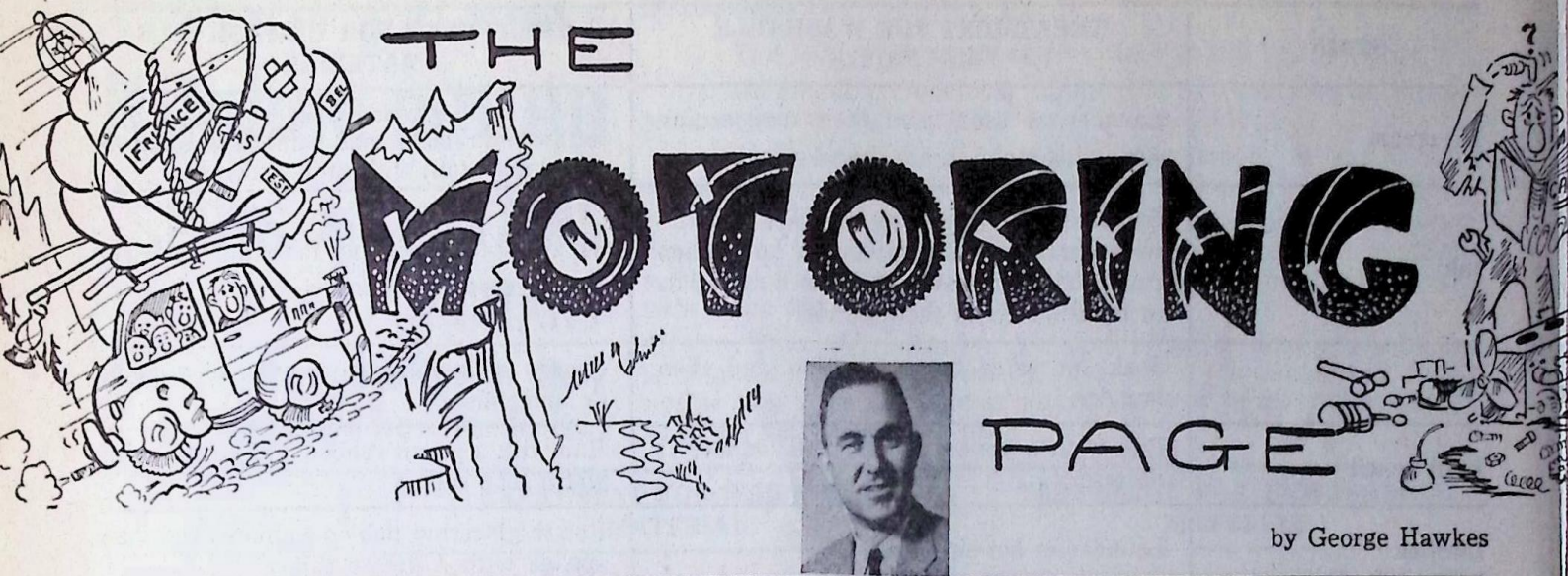
CHART

Treat spills and drips as they occur here's how to do it...

- 1 *The fresher the stain is, the easier it will be to remove it.*
- 2 *All cleaning chemicals should first be applied to an inconspicuous part of the material to test for suitability.*
- 3 *Methylated spirit is highly inflammable so use it with caution and keep it well away from naked flames.*
- 4 *When using a grease solvent, such as carbon tetrachloride, first apply the solvent well outside the mark and then gradually work in towards the centre, to avoid a ring forming, and rub only with clean towelling or cotton wool.*
- 5 *Carbon tetrachloride is a very effective grease solvent and is obtainable from a chemist's. It is not inflammable but should not be used near any heat or naked flame or in an enclosed space, as dangerous gases may form.*

STAIN	TREATMENT FOR WASHABLE MATERIAL	TREATMENT FOR UNWASHABLE MATERIAL
Ball-Point ink	Soak in methylated spirit and then launder	Sponge with methylated spirit, and leave to dry.
Beer	Wash in warm water containing a little ammonia.	Sponge with methylated spirit, and rub in a little hard soap. Leave to dry, then brush out the soap.
Blood	Soak in cold salt water and then launder.	Cover stain with paste of starch and cold water. Leave to dry, then brush off.
Chewing-gum	Apply a little egg-white to the gum to soften it. Pick off as much as possible and then launder.	Sponge alternately with a grease solvent and warm soapy water.
Chocolate	Soak in a solution of borax and warm water (1 oz. borax to 1 pint water) and then launder.	Sponge repeatedly with a cloth wrung out in the borax solution.
Cocoa	Soak in borax solution as for Chocolate, then launder.	Sponge with a grease solvent, then with borax solution.
Cod liver oil	Wash in hot soapy water and rinse well.	Sponge repeatedly with a grease solvent.
Coffee	Soak in borax solution (see Chocolate), then launder.	Sponge with borax solution, then with grease solvent.
Cream	Soak in lukewarm water and then launder.	Sponge with a grease solvent, allow to dry, and then sponge with lukewarm water.
Egg-yolk	Launder, and remove remaining stain with grease solvent.	Apply warm soap suds, let dry, and apply grease solvent.
Flowers	Sponge with methylated spirit and then launder.	Sponge with methylated spirit, and rub dry
Fruit and fruit juice	Soak in borax solution (see Chocolate), then launder.	Sponge with cold water and then with glycerine. After one hour sponge with lemon juice and rinse well.
Grass	Soak in methylated spirit and rinse in lukewarm water.	Sponge with methylated spirit and leave to dry.
Grease	Sponge with a grease solvent and then launder.	Cover with French chalk and leave for a few hours. Brush off chalk and treat remaining stain with grease solvent.

STAIN	TREATMENT FOR WASHABLE MATERIAL	TREATMENT FOR UNWASHABLE MATERIAL
Ice cream	Launder as usual, and then remove any remaining stain with a grease solvent.	Sponge with warm borax solution, wipe with damp cloth and rub dry. Remove remaining stain with grease solvent.
Ink	Sprinkle white material with salt and rub with cut lemon. Leave for an hour, then rinse and launder. Soak coloured materials in tepid milk and then launder.	Treat as for washable material, but dry-clean instead of laundering.
Jam	Soak in warm borax solution and then launder.	Sponge with warm water containing borax or ammonia.
Lead pencil	Rub with a pencil rubber, and launder if necessary.	Rub with a pencil rubber, and sponge with warm soap suds.
Lipstick	Launder in hot suds.	Rub in glycerine, dab on ammonia and then sponge with a grease solvent.
Make-up	Soak in warm water containing ammonia (1 teaspoonful to 1 pint water) and then launder.	Sponge with a grease solvent.
Mildew	Launder as usual. Rub stains on silk, wool and other delicate fabrics with mild soap and leave spread in the sun.	Sponge repeatedly with a cloth wrung out in warm soap suds, and then wipe a clean damp cloth.
Milk	Rinse in warm water and launder. Sprinkle a persisting stain with borax and soapflakes, pour on hot water and rub gently. Leave for a few minutes, then rinse.	Sponge with a grease solvent, leave to dry and then sponge with lukewarm water.
Mud	Brush off as much dried mud as possible, then launder.	Brush off dried mud and then sponge with a grease solvent.
Nail varnish	Sponge all materials, except rayon, with nail varnish remover, and then launder.	Sponge with nail varnish remover and then dab with methylated spirit to remove any remaining stain.
Perspiration	Sponge with weak vinegar or ammonia and then launder.	Sponge with methylated spirit and rub dry.
Scorch marks	Cover with borax and glycerin paste. Leave for a few hours and then launder.	Sponge with borax solution (1teaspoonful borax to ½ pint hot water) and then with clear water.
Sea water	Brush to remove loose salt, soak in warm water and then launder.	Sponge with warm water until all salt has disappeared.
Soot	Launder in hot suds.	Sponge with a grease solvent.
Suntan oil	Sponge with grease solvent, soak in warm borax solution and launder.	Sponge with a grease solvent, then with borax solution.
Sweets	Launder as usual.	Sponge with clear warm water and blot dry.
Tar	Scrape off excess tar and sponge with a grease solvent to dissolve remaining tar. Rinse in warm water and launder.	Scrape off excess tar and sponge with a grease solvent to dissolve remaining tar. Finally sponge with warm water.
Tea	Immerse in hot borax solution. Leave until the solution is cold, then rinse and launder.	Rub in a little glycerine and leave for a few hours, then sponge with a grease solvent.
Wine	Soak in warm borax solution and then launder.	Sponge with warm borax solution and rub dry.



by George Hawkes

MUSTANGS

Never has any car been so successful on its introduction as Ford's Mustang. We are beginning to see them everywhere. And what an attractive car it is! But I am a little unhappy to see that Ford is already thinking about a facelift. They are reported to be planning to eliminate that «mouthy» front grill. The front grill, I thought, was one of the most acceptable designs seen for some time on any American car. The taillights are to be modified a little and this might be most acceptable but the grill at the front doesn't need much done to it. The most disappointing thing about the Mustang is its thirst for gas. The colours chosen by Ford for their Mustang line have been most acceptable, not too bright and certainly not dull.

INDIANAPOLIS

In previous issues I have mentioned that I think Ford engined cars will win the Indy 500 in 1965. Now, a new car, the Lotus 38 with a Ford V8 engine has been designed for the 65 Indianapolis race. The Lotus 38 is reputed to be capable of 210 miles per hour. Jim Clark be driving it and I think he will win pole position when he tries out the car.

A REPLACEMENT FOR THE COVENTRY-CLIMAX

With the demise of Coventry-Climax engine from the motor racing world no manufacturer remains who can

offer an engine suitable for formula one type cars. A formula one engine is so costly to produce (\$20,000.00) that few can afford to buy it, if it were available. Could it be that the Ford engine may be adapted to fill the bill? The Ford GT Racing car is starting to win races and is very likely to be named winner of the Le Mans race. Personally, I hope to go to Le Mans this year and camp for a couple of days alongside the course. I would like to see Ford compete in what may prove to be the most exciting motor race for many years. The value of a win to Ford can be estimated, not in thousands, but millions of dollars.

FWD OLDSMOBILE

Part 2

FWD (Front Wheel Drive) cars are quite common in Europe but most unusual in America. Again, news is seeping out about Oldsmobile's new front wheel drive car. It is rumoured that it will have an automatic transmission coupled to an aluminium engine which will be canted to one side and connected to the transmission by chain drive. Details are not available yet.

CHRYSLER

10,000 highway versions of the hemispherical head, King-Kong engines which swept the stock car racing circuit last year are to be made available to the public and will offer a fantastic 500 hp to the driver in Dodge and Plymouth. I always admired Dodge trucks and I think that this is where all this amount of horsepower

belongs - in a truck! Ford is already making a truck with a 600 hp motor, capable of cruising at turnpike speeds.

BRAKE LIGHTS

Safety checks are undertaken to make sure that your car is not a hazard to others on the highway. One thing that is not done, amongst others, in a safety check is to establish how far you have to push the brake pedal before the brake lights come on. It may well be that a quite hard application of the brakes is possible before the brake lights indicate that brakes are actually being applied. Though the fellow following you should be sufficiently far behind your car that he can stop safely in the event of a sudden stop by you, many rear-end collisions are caused by following too close. It is most important that brake lights come on within the first inch of pedal travel if you want to give much warning to the person behind you that you are about to slow down or stop. Adjustment of the stoplight switch is not terribly difficult and it is well worth knowing just how efficient that stoplight switch really is. I hope readers will take the trouble to check. This can best be carried out in darkness when you can see the reflection of the brake lights easily.

ANTI-FREEZE

Cooling systems are now being made which are sealed for life. Many new cars still need to have the radiator topped up regularly. We take great care to fill up with anti-freeze before each winter and many car owners leave it in the cooling system all year round. Now is the time to have that radiator flushed out for the summer. Reverse flushing is best and a competent garage should be quite capable of doing this without any fuss. Have them add an inhibitor when the radiator is refilled. A suitable inhibitor can be bought at most PX auto parts stores either at Verdun or Marville.

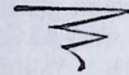
WATER-BASE PAINTS

News from the U.S.A. indicates that some companies are experimenting with water-base paints for car bodies. Water-base paints have been used for primer coats for years, but they have lacked the gloss necessary for exterior finishing. Apparently, the chemists have made a breakthrough on this latter problem. Water-based paints would cost less, be less inflammable and toxic, and would

dry faster than current types. All these would be important features for every car manufacturer.

ALL FOR FRAMES

An interesting argument has been put forward recently in favour of separate chassis frames as opposed to unit-body construction. The engineers observed that it took much longer to «tune» unwanted vibrations and road rumble out of a unit-body by cut and try methods. Even though you could get it as quiet as a frame body eventually, the process took as long as three years. With body shell cycles squeezing down to two and three years on some American cars, the engineers said they might only just get the unit-body working just right when it was time to tool-up again for a new one. The frame-body, on the other hand, using the newest techniques, can be precisely tuned to its frame mountings possibly even in the pre-production test-period and certainly within a few months after.



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Un autre chez nous

by Lac J. Hooton

On Saturday, the 27th of March, the eyes of every Canadian in Florenville lifted toward the sky. For the last five days there had been snow, rain, fog and anything else that typifies the European spring. The assurance that the next day would be a fine day was doubted by us all, but, the Belgians, thinking of the past fifteen years, had no doubt whatsoever. Now, the forecast was coming true. The sun was breaking through the clouds and the «GRANDE CAVALCADE» would go on as scheduled. For the Canadians in Florenville, their hectic preparations would not have been in vain.

For, two weeks previously, Monsieur Louis Moers, of the Committee of Commerce of Florenville, had asked if the Canadians would participate in the «GRANDE CAVALCADE» to show to the many visitors who would be there that the Canadians take an active part in the life of this very picturesque and beautiful town.

Two weeks, to design, build, and carry through with a very vague idea. The suggestion was for us to have a float showing how the Canadians spend their leisure hours. What better way than a good old Barbecue. A better idea still, to let the Belgians know what we are doing - pass out hot-dogs to the people. Hot-dogs with that flavour obtained only by being barbecue'd over a charcoal fire.

With this thought in mind, the wheels started to turn and the myriad of things needed to put this idea into a reality started slowly, but surely.

First, that necessary ingredient to put most ideas into a reality, MONEY, was needed. A trailer to carry the display, a tractor to pull it, decorations among which two pine trees were greatly needed, the barbecues, signs, the national flags of Belgium and Canada, and personnel to act as chefs and to pass out the hot-dogs to the crowd.

The money was obtained by canvassing the Canadian families in Florenville. A trailer was obtained with

the kind permission of the CAoD and the MSE Officer. The tractor was kindly donated by Monsieur André Phillipart of Florenville. The two trees by the «Guardian of the Forest» of Florenville. Decorations were obtained by the ingenuity and resourcefulness of the Canadian Personnel.

The float was designed by Mrs. W. Kubala, to whom we offer many, many thanks. The float was built in five hectic days and nights by many wonderful people who are to be thanked for their time, effort and invaluable contributions that were made to make this, our first effort a great success.

The morning of the big day came with cloudy skies, but by nine o'clock all fears had vanished as the skies cleared and the temperature rose. A better day could not be had anywhere.

The float when finished, was thought by all who had contributed to it, to be even better than they had hoped for.

An imitation fire place on a small patio took up the rear half of the float. A sign above this in the colours of the Belgian flag read «BELGIAN-CANADIAN BARBECUE». The front half of the float consisted of two portable barbecues looked after by LAC's D. Groome and J. Hooton. Under a large umbrella and flanked by two pine trees, reclining on a lawn chair, was Miss Heather MacIver relaxing while the weekend chefs

plied their culinary arts. Also on the float was LAC S. Coles who put the finishing touches to the hot-dogs and passed them to Cpl. D. Handspiker and LAC H. Herauf who in turn passed them to the many children lining the route.

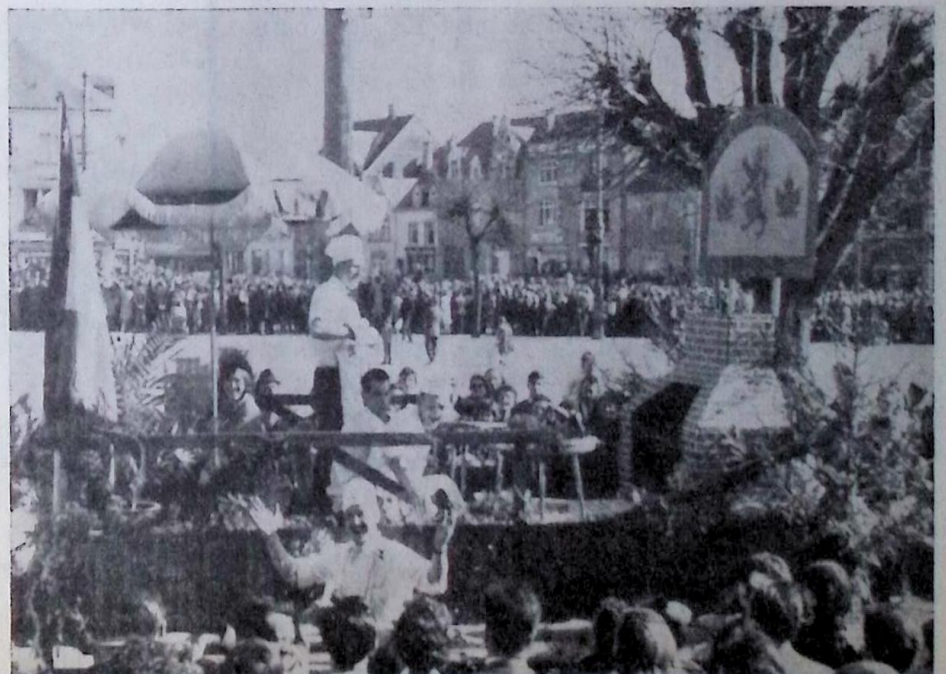
On each side of the float at the front flew a flag. On one side the Belgian flag and on the other the new Canadian flag. Also on the front of the float were the dates 1955-1965, and along the sides of the float the words «FLORENVILLE, UN AUTRE CHEZ NOUS» meaning «Florenville, a home away from home». This has been true and many Canadian families look back on many warm memories of this very beautiful town.

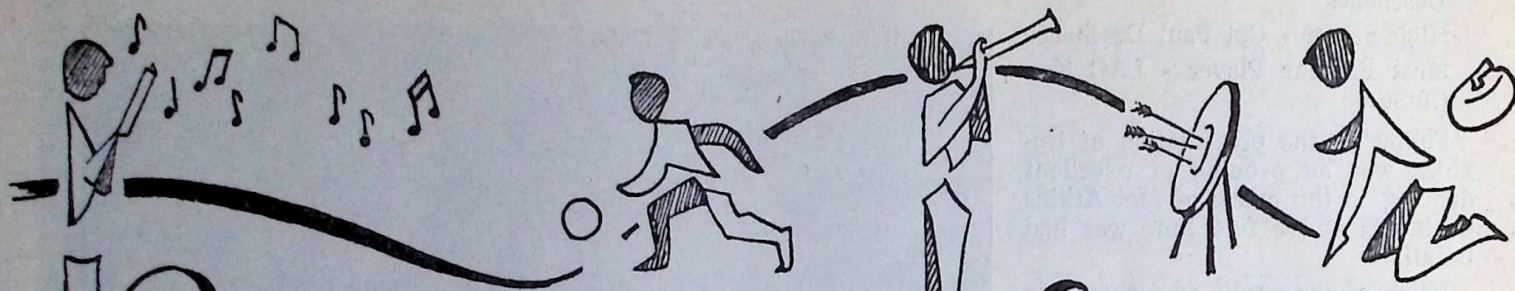
Following the float and adding the final Canadian touch was the Marville Pipe Band which was enthusiastically welcomed by everybody present. Everytime the band played they were loudly applauded and cheered. This was very successful contribution which highlighted the Canadian effort in this colourful pageant.

After the parade, and when last of our 500 hot-dogs had been given away, all the floats assembled in the main square of Florenville. There, in a solemn setting, the Canadian flag was presented by Cpl J. Lemeux to Bourgmestre Theodore, the mayor of Florenville. The presentation of this flag, symbolizing the friendship between the people of Florenville and the Canadian families living there, is another example of the esteem and respect Canadian servicemen and their families have in Europe.

«UN AUTRE CHEZ NOUS» Truly, another home for us.

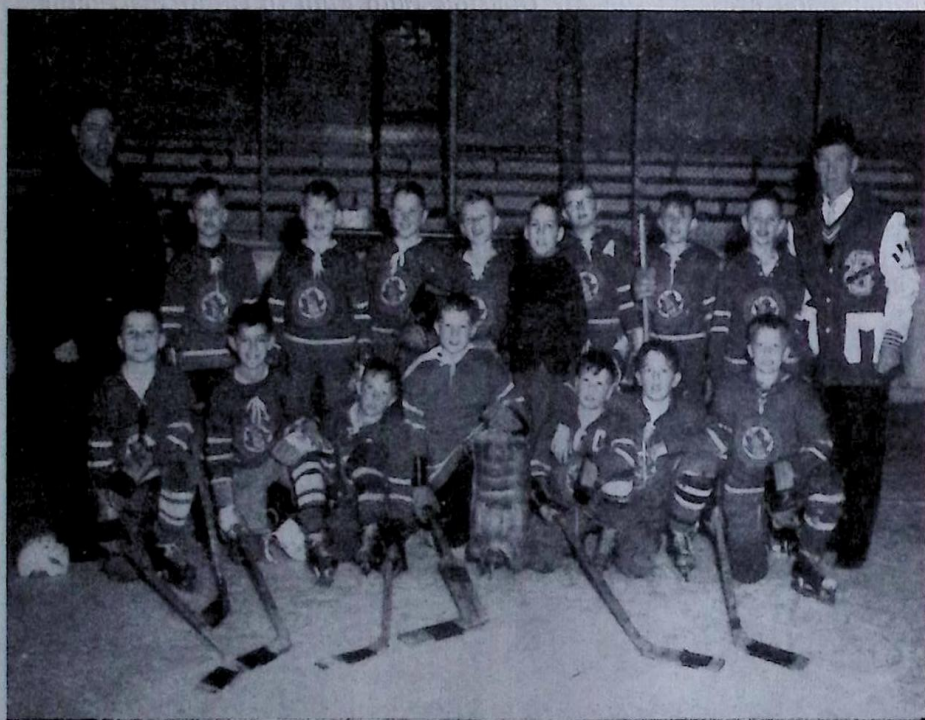
Canadian float parked at the village square.





Recreation Section

SPORTS · MUSIC · DRAMA · ARTS and CRAFTS · SQUARE DANCING · SWIMMING.



1 Wing Mosquito All Stars

Front row : Ricky Gaudet, Billy LaForce, Lee Newport, Thomas Onno, Grant Cumberbirch, Gordie Morrison, Larry Crebo.

Back Row : Joe Charbonneau, Coach, Bill Cummings, Henry Foley, Alan Clements, Tommy Collins, Cam Tamblyn, Mike West, Daniel Kostuik, Mike Pierce, Gen Newport, Coach.

The 1 Wing Mosquito All Stars went down to defeat on Saturday, April 3, at the hands of a powerful 3 Wing Club. Our young lads were slow starting, maybe due to the warm weather or possibly due to a week lay-off without having skates on or practice. We have no excuses, as pro-

ved in the third period when 1 Wing played wonderful hockey and proved that if they were going down to defeat, they would do it fighting. « Congratulations Fella's » — on going so far in the play-offs, « you did a good job ».

HOCKEY WIND-UP BANQUET

Friday 26 March the Wing Rec Centre was the scene of the hockey wind-up dance for the 1964-65 hockey season.

Teams representing all the leagues from 1 Wing hockey organizations were on hand for the gala occasion.

Much effort on behalf of the Combines inter-section champs and the airmen inter-mess champs was displayed in their decorating efforts to prove which team was **the greatest.**

The high light of the evening was the presentation of the team and individual trophies. The recipients were as follows :

- Inter Section Champions - Combines
 - Inter Section High Scorer - Cpl Watt - Combines
 - Inter Section Best Goalie - LAC Portlance - Combines
 - Inter Section Most Valuable Player Sgt Lomax - ASO
 - Inter Mess Champions - Airmens Mess
 - Inter Mess Top Scorer - WO2 Shaw Sr NCO's
 - Inter Mess Best Goalie - F/O McKay - Officers
 - Inter Mess Most Valuable Player - FS Wade - Sr NCO's
- Individual trophies were also presented to members of the Arrows.

Most Valuable Player - Cpl Paul Deschenes

High Scorer - Cpl Paul Deschenes

Most Popular Player - LAC Ken Durst

Following the presentation of trophies was an evening of excellent dancing to the music of Mel Atkins Orchestra and a fine time was had by all.

Much of the credit of such a fine evening must go to LAC Blanchette of the Airmens Mess and to LAC Keith Baker who acted as Master of Ceremonies.

BASKETBALL

A final round-up game was held with Tel Ops vs Etain. Tel Ops, bolstered with three players, were unable to obtain a better team from Etain. The final score was 58-42 for Etain which showed that we weren't hopelessly out classed.

Leading scorers for Tel Ops were Wheeler with 14 pts, followed by Tomszak and Millward with 10 each.

After the game both teams and spectators adjourned to the Mezz

floor for a fine lunch and a lively discussion of the game. This provided a fitting end to a successful basketball season.



Inter-Section Basketball champions.

*Back row : Donnelly (coach) - Clement - Howe - Reynolds
Front row : Holmes - Millward - Wheeler - Tomczak*

JUDO



S/L Robertson presents the Air Division Judo Flag to Chief instructor Sgt. Seidlitz. This flag, emblematic of team competition supremacy, was won by the One Wing Judo Club : Cpl Milton, Sgt Seidlitz, Lac Bunt, Cpl Slobodian, Cpl Gravel, Lac Johnson.

Air Div Team Championships were won by the 1 Wing Judo Club.

On Saturday and Sunday 27 and 28 March, 1 Wing hosted the Air Div Judo Competition. The Competition consisted of fights for trophies, light, medium and heavy Junior belt divisions.

Finalists in the Light Weight competition were Pte Bond of Soest and runner-up Mr Tichkowski of Air Div.

Medium Weight competition was won by Lt Cooper of Soest and the runner-up LAC Mel Hunt of 1 Wing.

Heavy Weight competition was won by L/Cpl Perry of Soest and the runner-up LAC Dick Hiuser of 1 Wing.

The 1 Wing team was successful in winning the AOC's Trophy and Judo Flag, by defeating the teams from 3 and 4 Wings.

CURLING

The regular curling season ended on April 5th with the completion of a wind-up bonspiel. It was planned to have a 3 event bonspiel, but due to the limited number of entries, this was changed to a two event spiel.

The winner of the first event was The Tamblin rink, with Lac William-son's rink second, Lac Nelson's rink third and Cpl McKay's rink fourth.



*Mrs Tomlinson presents the Ladies League Trophy to Winners :
Muriel Townsend - skip, Joan Danis - Third, Marie Willard - Second
and Irene Murphy - lead.*



*Mixed League Club Champions receive their trophies from
Club President Hugh Tamblyn.
Skip — G/C Avant, Third, — Mrs Avant, Second — S/L Arnold
Lead — Mrs Arnold.*

The second event was won by F/L Gummer's rink, second was McLain's rink, third was F/S Sanderson and fourth was the Cpl Ross rink. Although there were only 16 rinks entered in this bonspiel, the competition was very good and some of the best games of the season were curled in both events.

The wind-up curling dance was very good and everyone appeared to be really having a good time. During the evening the trophies and prizes were presented to the winners of the different leagues.

G/C Avant presented the trophies to the winners of the regular league. The winner of the Club Championship was Cpl Hugh Tamblyn's rink, consisting of Norm Thiessen - third, Frank Kearns - second and Lorne Dunham - lead.

This trophy is presented to the rink collecting the most points throughout the season. In the five divisions, the winners were :

A Division 1 Sgt D. Turner and rink, B Division - Lac R. McLean and rink, C Division - Lac B. Danford and rink, D Division - Cpl B. Duff and rink, E Division - Lac Pl. McGrady and rink.

The mixed league trophies were presented by Cpl Tamblyn to winners G/C Avant - skip, Mrs Avant - third, S/L Arnold - Second - Mrs Arnold - Lead. Division winners were : A Division - Mr. Norm Thiessen's, rink, B Division - Cpl Don Vance's rink, C Division - F/O Harrington's rink, D Division - Cpl Ness's rink, E Division - Cpl B. Enskoon's rink, F Division - F/L Leiper's rink.

The trophy for the mixed league bonspiel went to Cpl Don Vance's rink, made up of Mrs Townsend - third, Sgt Townsend - second and Mrs Bain - lead.

Unfortunately the trophies for the ladies league were unavailable for presentation, but Mrs Walker introduced the winners and also presented prizes to Mrs Gaudet's rink for scoring their eight ender during the season.

It seems that all the curlers are glad to see the season come to a close and for a great number of curlers, this will be their last season here at Marville. So to those people, we will say «good-bye», and to the ones who will be here next year — we'll see you on the ice next season !



Men's League Champions : Skip - Hugh Tamblyn, Third - Norm Thiessen, Second - Frank Kearns, Lead - Lorne Dunham, received their trophy from G/C Avant.

SCUBA CLUB

The Marlins have suspended their present series of diving instructions until next October. This was made necessary by the number of qualified instructors who are returning to Canada on Course. It is also hoped that this will give some of the newer members a change to bring their swimming up to standard over the summer. Regular meetings on Thursday and Mondays will, however, be continued.

This week end Larry Palmer, George Kean and their wives will be going on a drive, probably to the lake near Duzey. There will be quite a few dives at various places by club members now that the weather is improving.

I. Phillips

MSE ANNUAL SPORTS MEET

Bill Killeen

During the afternoon of Apr 2, 1 Air Division MSE personnel and their wives began to arrive at 1 Wing for

the MSE Annual Sports Meet. The meet got underway the same evening with curling and wound up with a dance and buffet in the wee (more accurately - whee) hours of Sunday morning, 4 April.

MSE interwing sports started off very modestly back in 1954 in a ballgame played at 3 Wing with 4 Wing being their opponents. Personnel now serving here at 1 Wing who played in that game say that it will always remain fresh in their memories as it was played on a rain soaked field and each base was stocked with various refreshments. This game, which must have been hilarious to both participants and spectators alike, had a very logical prize - a barrel of beer.

The spring of 1957 saw the first sports meet when all units of 1 Air Division competed. By now however, the ballgame had become a series of games in hockey, curling, and bowling, followed by a dinner and dance. The prizes had changed from the barrel of beer to conventional type trophies complete with plaques denoting the winner, event and year. For the next 8 years the sports meet was held at 3 Wing and each succeeding year brought a great increase in enthusiasm and keenness of competition.

Sometime during this past winter a rumour drifted out of Western Germany to the effect that 3 Wing did not plan to host the 1965 Sports Meet. This rumour was met by a variety of attitudes, from outright alarm down to «couldn't care less.» Our MSEO, F/L Tomlinson, felt that these annual sports meets were too good, too necessary a thing to be allowed to die. Through them MSE personnel throughout the Air Division, although widely dispersed, were made to feel they were all part of one big family. These annual meetings also pay dividends in the more efficient handling of service commitments. No matter where you telephoned or wrote in the Air Division you didn't deal with a faceless stranger, you dealt with someone you knew, a friend perhaps, and little things like this make life a bit more pleasant.

As a result the MSEO made his decision that 1 Wing MSE would host this year's sports meet. An informal meeting was held and a committee was named. This was, as you can well imagine, greeted enthusiastically by all members of the committee, the majority of whom immediately started thinking in terms of leave. After the initial shock wore off the committee settled down to the seemingly endless amount of detail involved in the housing, feeding, and games scheduling for a group of approximately 400 people. The Housing Committee, as an instance, was so successful that only 4 couples had to go to local hotels and for 2 of those 4 it was their preference. The rest were housed in the Lorraine Inn, PMQs with friends, and in travel trailers gathered for the occasion.

A tremendous amount of fun and friendly rivalry was enjoyed by everyone in the games. Throughout all the events there was the pleasure of renewing old friendships and the making of new ones. When all the games were completed this was the way things shaped up:

LADIES CURLING

Winners - 3 Wing - Mrs. Thom
Runner up - 1 Wing - Mrs. Pounder

MENS CURLING

1st Event

Winners - 3 Wing - Hardman
Runner up - 1 Wing - Williamson

2nd Event

Winners - Air Div HQ - Daniels
Runner up - 1 Wing - Dessario

BOWLING

Winners - 3 Wing -

Mrs. Debellefeuille

Runner up - 1 Wing - Mrs. Morgan

HOCKEY

« A » Division - 4 Wing

« B » Division - 3 Wing

From the foregoing it would appear it was a 3 Wing sports meet all the way, but actually the scores were quite close.

Saturday brought us to the final event; the dance and buffet. Among our guests were G/C and Mrs. Avant and W/C LC Gibson, Deputy Director of Transport at CFHQ, Ottawa. The CO spoke to us briefly and F/L Tomlinson presented trophies to event winners.

The dance and buffet was a roaring success and during it 1 Wing moved into the winners circle when Cpl Owen Kerr won the door prize.

Everyone concerned felt that all the effort, trials and tribulations that accompanied the 1965 MSE Sports Meet was well worth it and we'd be willing to do it again — but not this year!

Only one incident occurred to mar the flawless progression that is the hallmark of a well organized do. The

food was about a half hour late — we couldn't get a truck.

Ah well, you can't win them all!!

ARROWHEAD GOLF CLUB

The Golf Club is open for limited use. The snack bar, club house and Pro Shop will be open from 1100 to 1800 hrs each weekday and 0900 to 1800 hrs on Saturdays and Sundays.

Memberships are on sale in the Pro Shop and from Sgt Barclay at the Post Office. The fees for this year are:

Yearly membership:

Men — \$15.00

Ladies — \$10.00

Juniors (under 18 — \$7.50

Family — \$30.00

Three, four and five month membership may be purchased in each category for \$2.50, \$2.00 and \$1.50 a month respectively. Greens fees are .75¢ on weekdays and \$1.00 on weekends and holidays; payable at the Pro Shop.

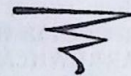
Considerable work has to be done

on the course and it will be necessary to close certain greens, tees and possibly fairways while this work is being carried out. Players are requested to obey « Ground Under Repair » signs and Keep Off. Also, more than one hundred new nursery trees have been planted on the course and as these cost at least five dollars each, players are again requested to be careful not to damage them.

At the present time there is no space available for club storage although this situation is being rectified. Until the new building is completed members will not be able to leave their clubs at the Golf Club.

Unfortunately the professional hired earlier this year quit just before the season began. Steps have been taken to engage a new professional and it is hoped to have one at Marville before the end of April.

If you intend to play golf, fine come along, you are most welcome but please learn the rules and etiquette of golf to help your committee make the Arrowhead into a worthwhile Golf Club:



Ask for "The Best In The House"



Canadian Club

by HIRAM WALKER

The *lightest* whisky
in the world



BY APPOINTMENT
TO HER MAJESTY QUEEN ELIZABETH II
SUPPLIERS OF "CANADIAN CLUB" WHISKY
HIRAM WALKER & SONS LIMITED

HIRAM WALKER & SONS LIMITED, Walkerville, Canada • Distillers of fine whiskies for over 100 years

the mart



ARROWHEAD CLASSIFIED ADVERTISEMENTS

OFFICE HOURS: MON, WED, FRI, FROM 0900 HRS TO 1300 HRS

notices

WILL ADVERTISERS WHO HAVE COMPLETED THEIR TRANSACTIONS, OR OTHERWISE WISH TO WITHDRAW AN ITEM FROM THE «MART» PLEASE CONTACT THE ARROWHEAD OFFICE. OTHERWISE AD WILL BE RE-PUBLISHED. THERE IS NO CHARGE FOR ADVERTISEMENTS SUBMITTED BY ARMED FORCES PERSONNEL AND THEIR DEPENDENTS.

RE-AD CANCELLATIONS: The easiest way to cancel an ad in the magazine is to remove it from the bulletin board in the PX lobby and to write «SOLD. CANCEL» anywhere on the card, then drop it into the ARROWHEAD box near the door of the old Barber shop. This box is emptied daily during the 3 days prior to deadline.
THE NEXT DEADLINE: March 24 — Noon.

Will people who wish to advertise on the PX bulletin board please submit their advertisements to the Arrowhead Tribune office who will make up a neat, legible card, and will also provide publicity in their own pages and on CFN Swap Shop.

Faced with a drinking problem? Alcoholics Anonymous can help you. Call: Local 16. Weekly meetings are held in the PMQ Office. F Block, PMQ's — Longuyon — every Tuesday at 19.30 hours.

ATTENTION - PACK SCOUTERS, GROUP COMMITTEE AND INTERESTED PERSONS

Pack Scouters Basic training course
Friday, April 23 at 7.00 — Saturday, April 24 - 0900 to 1500 hrs.
Course Fee - \$1.00 Course Leader - W. F. Stacey
PLACE - N° 3 Wing, Zweibrücken, Germany.

TROOP SCOUTERS BASIC «B»

What do you know about Scout Camping? If you are an expert, come out and give us your experience. If you would like to know more about camping, WE NEED YOU, TOO! The course is open to all Troop Scouters, male Pack Scouters and Group Committee.

WHEN: April 30, May 1st and 2nd, 1965

TIME: Starting 1900 hours Friday, April 30

PLACE: N° 3 Wing, Zweibrücken, Germany

COURSE LEADER: N. Dodsley **COURSE FEE:** \$5.00

If you plan on attending, Please notify: Lac W. F. Stacey, N° 3 Wing, R.C.A.F. - C.F.P.O. 5055. **BEFORE -** April 15, 1965.

wanted items

Used white ballet Tu-Tus for the annual ballet Recital. Attach name and address, size and cost when new, to garment submitted for resale at: PMQ Gym, Friday 4 - 7 p.m. or PMQ G-31, Mrs Comtois.

cars for sale

1964 Opel Rekord Sedan, deluxe model, bucket seats. Mileage: 18,000. Contact: Major B.A. Gaudet, Virton: 577.03 or Local 50.

1956 Buick — Contact: Cpl V.L. Gherasim, Local 192 or PMQ D-36.

1956 Oldsmobile, 4 door hardtop. In fair shape. Price \$200.00. Contact: F/S Sinclair, Local 136 or after 5 at No. E6, Maple Leaf Trailer Park.

1961 Karmann Ghia convertible with 1962 accessories. Phillips transistor radio. Fog lights, windshield washers, good tires. 42,000 miles. Price \$900.00. Contact: Cpl Sova, Local 203 or Main Street, Jametz.

1959 Ford pick-up, Half Ton, Price \$575.00. Has 5 good tires, V-8 Automatic transmission. Contact: S/Sgt Donald M. Creager, Laon A.B., France, Trailer 247.

1963 Chevrolet hard top convertible. Blue and white. Standard transmission. Standard V-8 engine. 20,000 miles. Excellent condition. Contact: Dr. J. T. Chandler, Jeanne De Arc Dispensary, Toul, Phone 816, Toul Military. APO 0928 8 U.S. Forces.

1960 Volkswagen 1200. Insured to July '65. Price \$525.00. Contact Lac Yorke, Local 194 or Trailer 314.

1956 Chev. Automatic V-8. Price \$300.00. Good condition. Contact Cpl Paul, local 187 or PMQ B-82.

1957 Chevrolet V-8. 4 door sedan. Contact Sgt G.B. Green, local 156 or PMQ B-91.

1961 Volvo for sale. Model PV 544. Colour Dark blue, mileage 42,000. The car has recently been equipped with new shock absorbers and two new tires. Contact F/L Sylvester, Local 175.

trailers for sale

Willerby House trailer with 32 x 10 ft extension. For further information. Contact : F/L J.C. Lelievre, Local 172 or No. 65 Eagle Trailer Park.

Sprite Musketter 14' trailer, well equipped with dishes, cutlery, window and door screens, cushion slipcovers, etc. 12 and 220 volt lighting with outlets. Exterior repainted. New springs and shock absorbers installed. Contact : W/C Sullivan, Local 81 or PMQ A-23.

8 x 32 ft — 1958 Willerby house trailer with 10 x 20ft extension. Contains large master bedroom, child's bedroom, kitchen, bathroom, living room, dining room, concrete patio, and is partially fenced. Entire unit rests on 6" concrete slabs. Contact : F/L Campbell, C.E. Section. Local 148 — or Eagle Trailer No. 70.

35 x 8ft. Willerby President house trailer with 10 x 13 ft extension. Unit consists of 2 bedrooms plus bunk, 9 cu ft fridge, Hoovermatic washer & drier, vacuum cleaner, ironing board, etc. Large yard, storage shed. Insurance valid Feb '66. Contact : Cpl St. Pierre, Local 138 or D-3 Maple Leaf Trailer Park.

Willerby trailer with large extension. 110 x 30 ft lot. Rent \$5.00 per mo. 3 bedrooms, large kitchen, wood panelled living room, tiled bathroom w/shower. Completely furnished. Hot water, Hoovermatic washer, 9 cu ft fridge, ample cupboard and storage space. Landscaped, cement walks, large garden. Fenced. Fire insurance valid to Sept '65. Located 4 miles from Station. Trailer Court No. 15, behind stone wall at Ire-les-Pres. Contact : Cpl Carmichael Safety Equipment, Local 88 or see at location.

American Built Trailer, 2 bedrooms, ample closet space, kitchen has large fridge, plenty of cupboards. Hot water electrically heated. Large extension, which can be used as third bedroom. Large lot. Available Aug 1. Contact F/S R. Meisner, E-14, Maple Leaf Trailer Park.

House trailer for sale. Available for occupancy by the end of Apr. Located at n° 18 Ile de Pre (Behind the wall). The large extension includes 2 bedrooms, living room, bathroom with full length bath, hall, and 3 clothes closets. This trailer is fully furnished and the large lot is landscaped, secluded and has a low monthly rent. Price \$ 2300. Contact F/L Sylvester, Local 175.

Willerby House Trailer with 32' x 10' extension. Fully furnished and equipped many extras. Low priced. Contact F/L Lelievre, Local 172 or n° 14 Arctic Ave, Eagle Trailer Park.

misc. items for sale

Andre Jamet Tent — 2 Bedrooms — \$80.00, 2 combination chair and cot with air Mattress — each \$6.00. Contact : Cpl Prior Local 139 or PMQ E135.

Deluxe Baby Crib, blue and white, to fit 3 day — 3 years. Drop side & adjustable bed spring height. Price \$15.00. Contact : Sgt Cloutier, Local 169-2 or No. 428 Eagle Trailer Park.

Single bed with mattress, in good condition. Contact : Lac Dort, local 181.

New « Framus » Semi-Solid Electric Guitar, \$100.00. Contact : Cpl F. Teoli, Local 239 or PMQ B-126.

Camping Gaz Stove with 72 hour bottle. Used only a few times. Contact Lac P.D. Hoffman, 420 Arrowhead Crescent, Trailer Court.

Europ Sport model motorbike, 49 cc. engine. Black and red in colour. Helmet included. Contact : F/O Gaunce, local 147 or Eagle Trailer Park - 333 third st.

Trailer hitch for VW-1200. Cpl. Roger Cyr, local 211.

New « Framus » semi solid electric guitar. Price \$100.00. Contact Cpl F. Teoli, Local 239 or PMQ B-126.

for rent

Furnished apartment, Large kitchen with refrigerator, large bedroom and modern bathroom. Coal heated. Hot water heater. Contact M. Arthur Lebrun, 3, rue de Longuyon, Grandcourt, Belgium, or Lac E. Reed, Local 187.

Furnished house in Verneuil Grand with 2 bedrooms, bathroom and garage. Rents for \$40.00 per month. For information contact Lac Dort, Phone 181 or Mme Leonard in Verneuil Grand.

An apartment with living room, kitchen with refrigerator, bathroom, and two bed rooms. Hot and cold running water and central heating. Terrace. Contact Mr. Jeanty at Izel, Belgium 061/313.36 or 063/201.91.

A large 3 bed room apartment, with living room, kitchen with refrigerator, bath-room, and hot and cold running water. Will be free June 1st. Contact Mr. Jeanty at Izel, Belgium 061/313.36 or 063/201.91. (128)

A card of thanks

« Dear Friends :

Please accept this note of thanks as my expression of heartfelt gratitude to each and everyone of you who helped in any way to make the sudden death of my husband George much easier to bear.

Again to everyone, my sincere thanks »

Mrs Catherine Brocklehurst.

Hostellerie de Rouvroys

ENJOY BELGIAN HOSPITALITY AND FOOD
AT ITS FINEST

We Offer our Specials :

Tuesday — LA PAELLA with Spanish Rice 90 FB
Thursday — LA COUSCOUS 70 FB
Friday & Saturday — LA BOUILLABAISSE 90 FB

A la Carte :

TROUT WITH ALMONDS 70 FB
PEPPER STEAK 90 FB
SNAILS 70 FB

12% service charge

AND A LARGE SELECTION OF WINES

ALSO :

- ★ FRENCH CUISINE
- ★ GROUP DINNERS BY RESERVATION
- ★ VERY COMFORTABLE ROOMS
- ★ TERRACE — GARDEN — FREE PARKING

LOCATED HALFWAY BETWEEN VIRTON
AND THE BORDER, YOU CAN'T MISS IT.

On the Lighter Side

In the Cub Room, one day, an actress noted for her apple-polishing of big shots sashayed over to critic George Jean Nathan's table and cooed: «I just can't tell you how much I enjoy your reviews.»

«Well,» suggested Nathan, «send over someone who can.»

★

My husband's boss, at a very exclusive resort in West Virginia, noticed

a porter bring down some bags for a nicely dressed old gentleman and put them in his super-duper Cadillac. The gentleman obviously wanted to give the porter a tip and asked him if he could change a dollar.

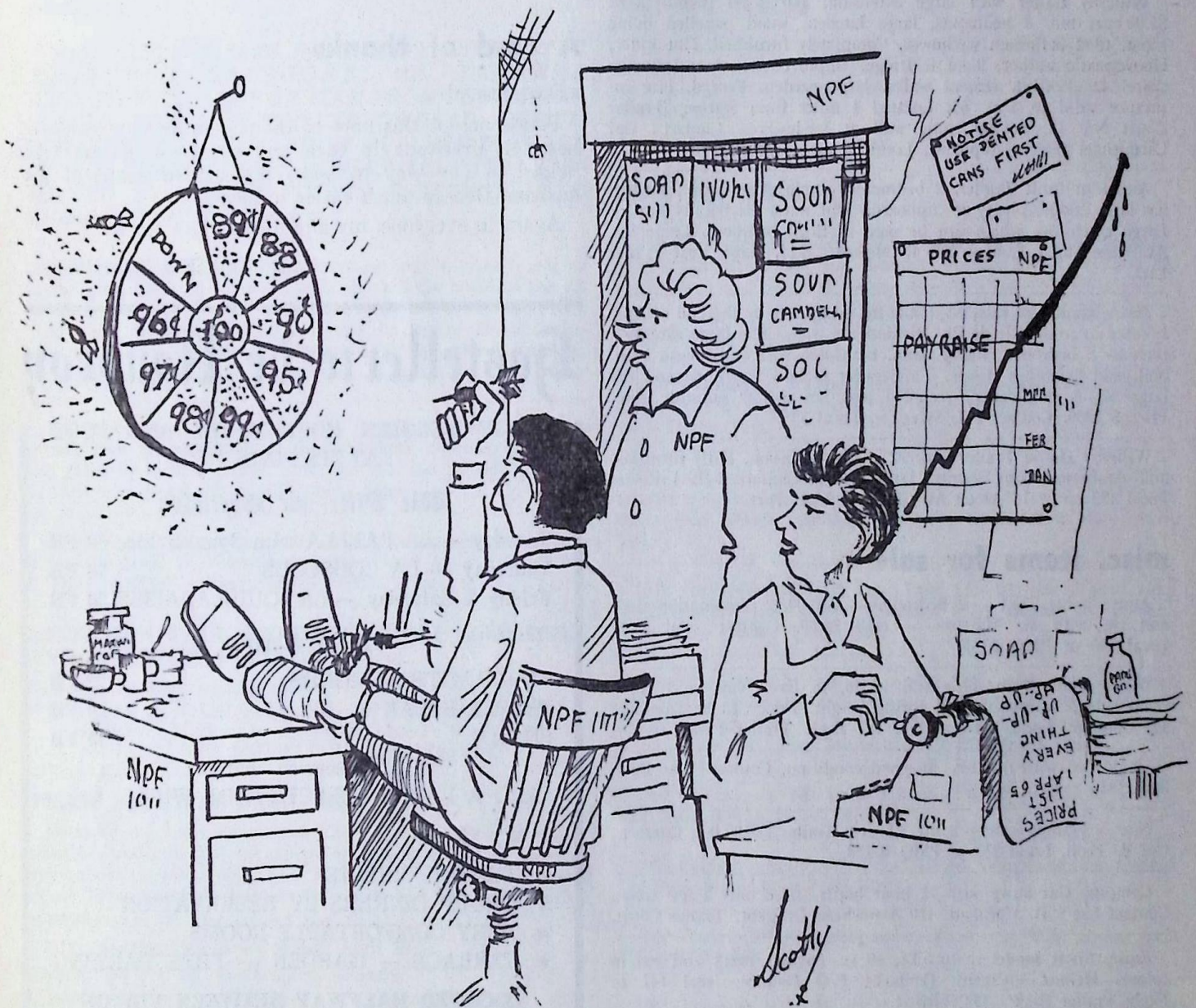
«Around here, suh,» said the porter, «a dollah is change.»

★

Mr. Doolan caught the bartender

at Moriarty's saloon in an unguarded moment and begged, «Mike, me mother-in-law has gone to her just reward, and it's a ten spot I'm needin' for a wreath to uphold the Doolan standards. Can ye advance me the ten?» The bartender emptied his pockets and the cash register but the total came to \$9.30.

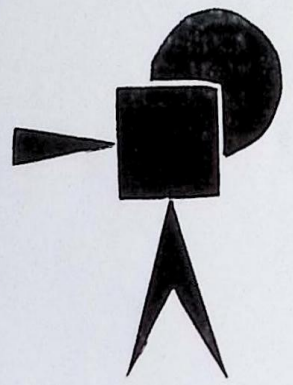
«That'll do,» said Doolan hastily. «I'll take the other seventy cents in drinks.»



Don't bother him now, he's picking next weeks butter price.



ASTRA CINEMA



Theatre Manager :
FS E Shepherd

Assistant Manager :
Sgt M. King

MARVILLE

FORTHCOMING ATTRACTIONS

Friday 16 April, 1800 and 2030 hrs

Saturday 17 April, 1900 hrs

DESERT VICTORY

(War documentary)

and

DOWNFALL

(U) Maurice Denham, Nadja Regin, T. P. McKenna

Saturday 17 April, 1345 hrs CHILDREN'S MATINEE

ADVENTURES OF HAL 5

Sunday 18 April, 1800 and 2030 hrs

McLINTOCK !

(A great western returns)

(U) John Wayne, Maureen O'Hara

Monday 19 April, 1900 hrs

Tuesday 20 April, 1800 and 2030 hrs

YESTERDAY, TODAY & TOMORROW

(Italy's best)

(X) Sophia Loren, Marcello Mastroianni

Wednesday 21 April, 1800 and 2030 hrs

THE LONG SHIPS

(Technicolor Adventure)

(A) Richard Widmark, Rossano Schiaffino, S. Poitier

Thursday 22 April, 1900 hrs

WHAT A CRAZY WORLD !

(A look at domestic life in England)

(A) Joe Brown, Susan Maugham, Marty Wilde

Friday 23 April, 1900 hrs

Saturday 24 April, 1430 and 2000 hrs

THE FALL OF THE ROMAN EMPIRE

(CinemaScope color spectacular)

(U) Stephen Boyd, Sophia Loren, Alec Guinness

3 Hours long

SPECIAL PRICES .85 and .40

Sunday 25 April, 1430 and 2000 hrs

For your convenience five showings

NOTE TIMES !!!

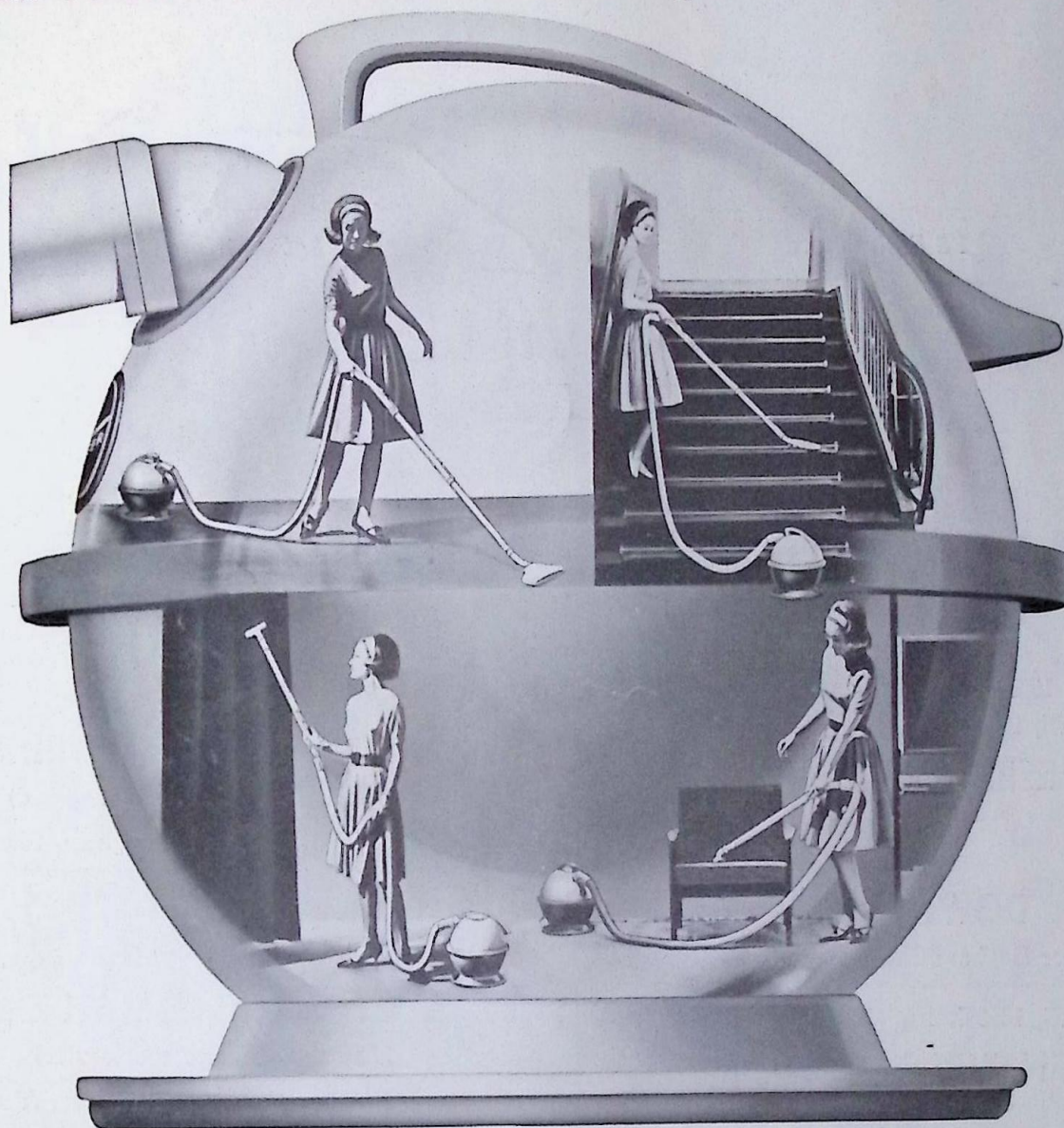
Saturday 24 April, 1030 hrs

CHILDREN'S MATINEE

BLOW YOUR OWN TRUMPET

NOTE — Showtime is 1030 because of special afternoon showing of Fall of the Roman Empire.

For all round-the-house cleaning . . .



THE HOOVER CONSTELLATION

The world's most powerful suction cleaner

So great is the suction power of the Hoover Constellation that the thrust actually lifts it off the ground and it floats on a cushion of air. No more tiresome tugging round the furniture: the Constellation glides gently behind you where you guide it, powerfully swallowing up every trace of dust and dirt in its path. There's a full range of cleaning tools for floors, carpets, walls, curtains, furniture; and the double-stretch hose reaches right up the stairs. *See the Hoover Constellation at your P.X.*

THERE'S ALWAYS GOOD REASON FOR CHOOSING HOOVER

