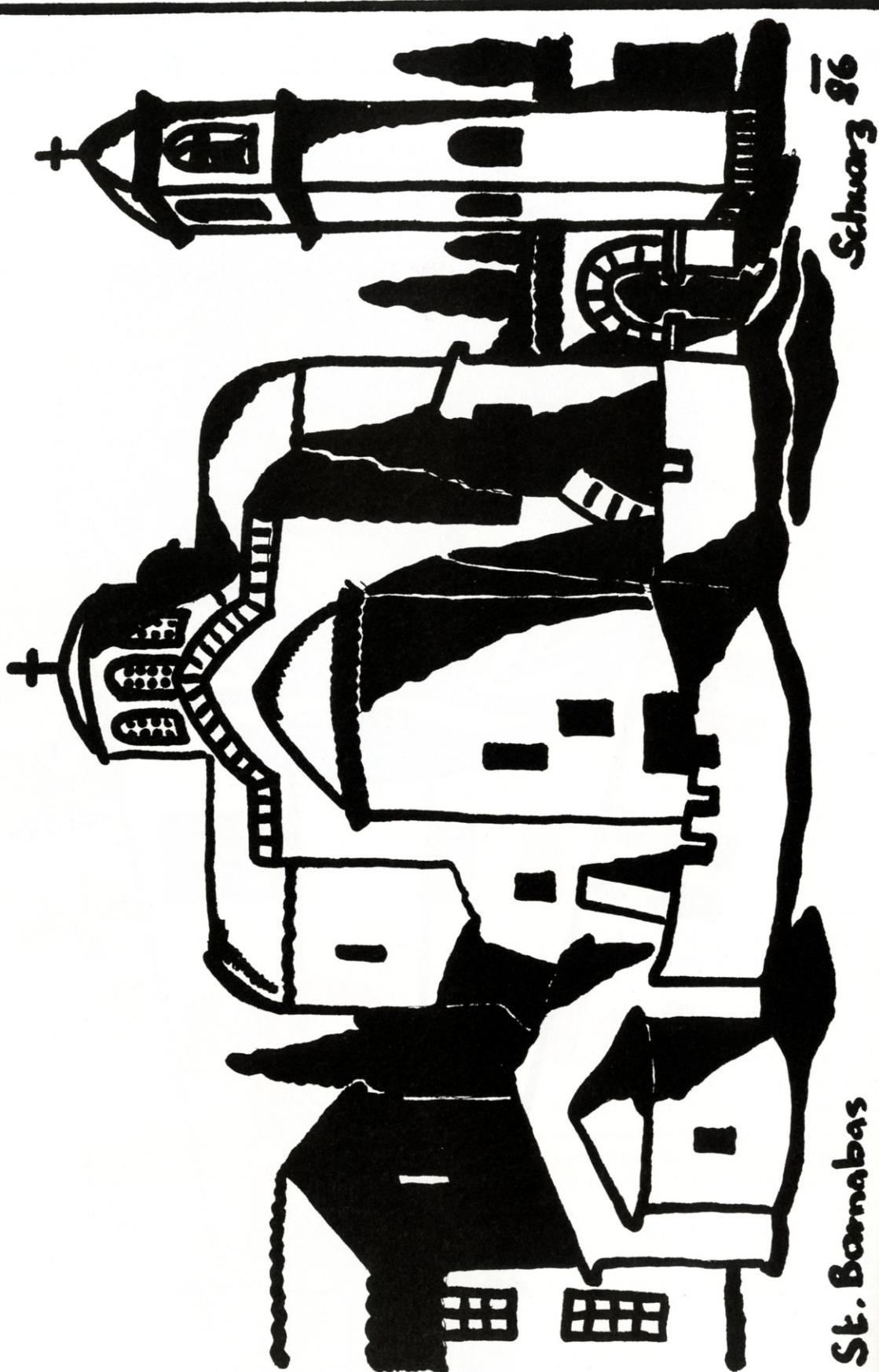


# THE BLUE BERET



DECEMBER 1986





By: 1st Sgt Walter Schwarz

- HQ/Coy UNAB

- AUSCON

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The Blue Beret is the house journal of the United Nations Force in Cyprus and as such, is intended to provide a source of information on current events within the Force, on UN matters of general interest and on local tourist advice.

Articles of general interest are invited from all members of the Force. Photographs should be in black and white on glossy paper size 160mm by 210mm. This is an official publication prepared under the direction of the Force Commander. The views expressed are, however, those of the author concerned and do not necessarily conform with official policy.

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**Front cover**  
Winning Entry of the  
UNFICYP Christmas  
Competition  
By Tech Wksp 254 Sig Sqn



# THE BLUE BERET

## Editorial

From all of us in the Blue Beret Magazine Office, we wish you a very Merry Christmas and a Happy New Year. Let us hope that 1987 will bring a lasting solution to the problems of this great island in the Mediterranean. Our wishes also go out to all your families and friends who cannot be with you at this time of year.

As in the past we have put this years Christmas Card on the front of the magazine.

It was designed by the soldiers in the Technical Workshop of 254 (UNFICYP) Signal Squadron. Next August you will again be invited to enter in the Christmas Card '87 Competition!

Although we no longer publish the International Cookbook as a regular feature we thought it would be appropriate to collect a number of Christmas dishes from all over the world. There should this year be little excuse for mundane cooking or upset stomachs in your OP's!

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## "PUKKA CHUCKERS"



From the 3-8 October a polo course was held by the Cyprus Polo Association at Episkopi. The course was run by Hugh Dawnay who has successfully taught players from 25 countries and has many years experience. Despite this there was a distinct worry by some that he might be meeting his match on this course.

Captain Tim Wilson and Lt Tim Woodward were the FSC Sqn representatives on a course that consisted of 15 players, which included experienced polo player Major Hamish Macdonald OC FSC Sqn, and some who were inexperienced on a pony let alone at playing polo!

The first two days were spent practising riding techniques and hitting techniques separately. On the third day the two were put together with interesting results.

Hugh Dawnay's main theory on learning polo, was that one should tell all the players what you

Although Australia has only been settled for 198 years many proud traditions have evolved during that period. Our agricultural products, raw materials, servicemen and sportsmen are well known the world over. Probably one of our strangest and strongest traditions is a horse race. Not just an ordinary horse race but the MELBOURNE CUP.

The Melbourne Cup was first held at the Flemington Race Course in Melbourne on 13th November 1862 over a distance of 2 miles. In the early years of the race it was common for horses to be ridden up to 700 Km to Melbourne to participate and on at least one occasion such a horse was still good enough to win the Cup. The Melbourne Cup is now the feature race of the Melbourne Spring Racing Carnival and has now become the richest handicap horse race in the world.

## THE MELBOURNE CUP- AN AUSTRALIAN TRADITION



Every year around 2.40pm on the first Tuesday in November, the whole of Australia stops for the running of "the Cup". For visitors to Australia it must be a strange experience to see people from 5 to 105 years, Judges to Janitors, in shops, industry and agriculture, stop and crowd around a television or radio for the running of the Melbourne Cup. People who are not normally interested in horse racing become caught up in 'Cup Fever' to such an extent that the off course totalisator betting on the race now exceeds 30 million Australian Dollars each year. At the track, fortunes are won and lost on the performance of the 24 runners, while for the ladies it is a day for high fashion clothing.

By: Insp John Deeks

By: 2 Lt TP Woodward

each day to the bar to spend an hour learning tactics using the magnetic board. After some practise the playing became fairly easy, the tactics however were a different matter.

"Woodward why are you there, get over to the left between the ball and goalpost"

Player then proceeds to said position only to be confronted by irate professional yelling.

"Not there, move to the right between the approaching player and possible new line of the ball".

Needless to say after five days, tactics were starting to become clearer and the final chukkas played were (we were told) better than expected.

The course was a great success and the majority of those who attended have continued to play. There are several matches in November and December at Happy Valley, Episkopi, and all spectators are most welcome.

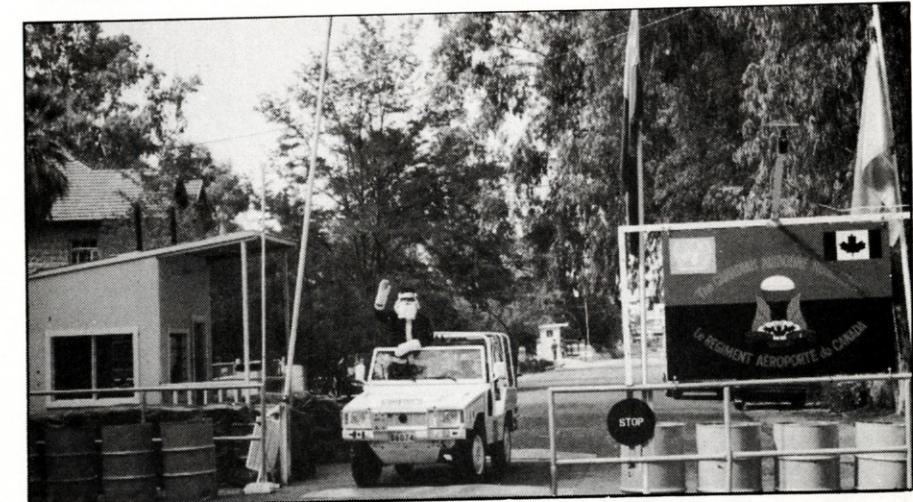
The course retired at the end of



## CANCON CHRISTMAS REPORT

By: Capt H. Skaarup

As you can see from the photo, the Christmas season has come to CANCON. Traditionally old Saint Nicolas has arrived on Christmas Eve by sleigh and 10 reindeer, including of course Rudolph and Olive. Now I know you are wondering about Olive, but I have to remind you about the song where they tell you about the story of those two. I'm sure you remember "Rudolph the Red Nosed Reindeer" and Olive the other reindeer who used to laugh and call him names! Due to a strong dislike of the cold and the increase in the numbers of Canadian children over the past few years, Santa has taken to helicopters and jets and various other modes of transport. This year he is visiting the troops of the Canadian Airborne Regiment via Bombardier's Iltis Jeep. Normally, these people make snowmobiles, but aside from the Communications Signalers up in the Troodos Mountains, we don't seem to catch much of the white stuff on the Island to use a "skidoo" here.



In Canada, quite often a sleigh ride will be organized somewhere near the village of Petawawa, in Ontario where the Airborne Regiments present home is located. Many farmers nearby still have horses, and a team is hitched to a sled and bales of straw are added for comfort. Blankets, more food and more drink are added, and a slow pace is maintained off into the night out in the surrounding country side, usually ending up back at the farm or a local restaurant where a fire is burning brightly, and very tall stories are being told and songs sung. Some of our UN friends may already have been treated to some of these songs during a visit to one of the CANCON messes in Nicosia!

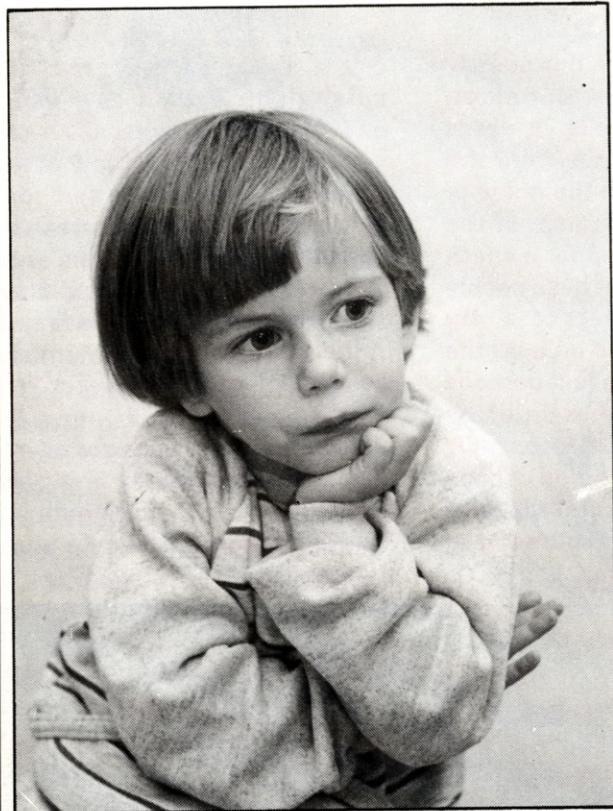


Christmas isn't really Christmas without children, and if you are lucky enough to have them, they are usually the first up in the morning tearing Mom and Dad out of bed to "inspect" the surprise packages. By now the gifts have already been sorted into piles of "which to open first", and wrapping paper collects in bundles scattered merrily about the tree.

Christmas cards are strung along the walls in long lines. As the day wears along, families and friends begin to gather in a home or special place for the big Christmas turkey dinner. With the Canadian Forces it is a tradition that the officers take the place of the men on the line, so that the men can have their Christmas dinner together. At home in Canada, the men are also "served" their dinners, when there are enough officers to go around.

With our families all at home in Canada, the "Airborne Regiment" continues in the role of "family" in Cyprus. This year, we hope that all who visit CANCON are made to feel especially welcome, and we wish you all a very Merry Christmas.

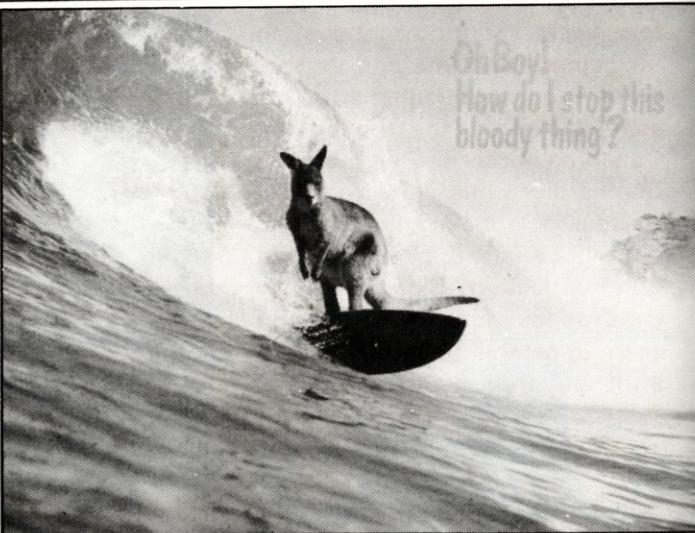
PICTORIAL NEWS PICTORIAL NEWS



"I hope Father Christmas got my letter"



Col. Hamilton-Russel chats to one of the operators on Ops Lone Line



On Boy!  
How do I stop this  
bloody thing?



#### CAPTION COMPETITION

Can you think of a good caption for this photo of the Force Commander as he samples the Christmas Pudding in Jubilee Mess?

Entries to MPIO by 30th December

#### THE PALE BLUE SHOW



**CIDER HAM - SWEDISH STYLE**

1 Ham  
6 Peppercorns  
Enough Cider to cover Ham  
2 teacups moist brown sugar  
1 tablespoon mustard

**Method**

Soak ham overnight. Drain and put it into a large pan with the pepper and enough cider to cover. Bring slowly to the boil and simmer for 15 minutes to the pound and 15 minutes over. Keep skimming. Remove ham, cut off rind and place in baking dish. Mix sugar and mustard with enough cider stock to make a stiffish paste. Spread over the meat. Cook at top of very hot oven for a few minutes until sugar bubbles and becomes crisp. Move it to the bottom of the oven for another 30 minutes. Should sugar start to burn, turn heat down a little. Eat hot or cold.

**FINNISH POTATOE PUDDING - TUUVINKI**

2 Kilos of potatoes  
Water  
3-4 tablespoons wheat flour  
1 tablespoon salt  
3/4 litre milk  
3 tablespoons butter

**Method**

Boil potatoes in unsalted water. Peel when hot and mash. Mix flour in the mash and let sweeten in a warm place for 2-3 hours. When mash is soft and has a sweetish taste, add salt, milk and butter. Pour mixture into buttered baking dishes. Do not fill to brim as TUUVINKI will boil in the oven.

**HOLIDAY TOURTIERE - A traditional French Canadian dish served on Christmas Eve.**

Pie crust for 2 pies  
1 lb each of ground beef and pork  
1 med onion, finely chopped  
1 minced clove of garlic  
1 tsp each of cloves, cinnamon and salt  
1/4 tsp each of celery salt, pepper and sage  
1/2 cup boiling water  
3 large potatoes, grated raw

**Method**

Brown meat, onion, garlic and spices together. Add water to moisten. Add potatoe and simmer for a few minutes. Spread into two uncooked pie shells. Top with pie crust, sealing edges and brush top crust with cream (optional). Bake in hot oven (450F) for 10 mins. Reduce heat to 350F and bake 30-40 mins longer. Serve hot or cold.

**AUSTRIAN CABBAGE**

1 small white cabbage  
25 gr butter  
1 small onion, peeled and chopped  
1 tsp paprika pepper  
3 fl oz soured cream  
extra paprika or fried pimento strips to garnish.

**Method**

Remove outer leaves from cabbage. Cut the heart into quarters and remove stalk. Shred finely, wash and drain. Preheat oven to 160C or 325F. Heat butter in flameproof casserole and fry onion gently until soft. Add cabbage and saute lightly until well covered. Season with paprika, salt and pepper. Stir in soured cream and mix well. Cover and bake for 20 mins, or cook over low heat on top of stove. Do not overheat or cream will separate. Garnish with paprika or pimento strips.

**GUGELHUPF - AUSTRIAN LIGHT SPONGE CAKE**

4 1/2 oz butter  
4 1/2 oz castor sugar  
grated rind 1 lemon  
4 eggs  
4 1/2 oz plain flour

**Method**

Cream the softened butter, sugar and lemon rind until light and fluffy. Separate egg yolks and whites. Gradually beat in the egg yolks. Stir sieved flour into mixture. Whisk egg whites until stiff and fold evenly into mixture. Fill greased and floured tin 3/4 full. Bake at 350F/Gas Mark 4-5 for 30-40 mins, until cake is golden brown and firm. Turn out carefully and dust with icing sugar before serving.

# Merry Christmas

**AUSTRALIAN PAVLOVA - a refreshing tea-time treat**

4 egg whites  
pinch salt  
8 oz castor sugar  
1 tsp cornflour  
1 tsp of vinegar  
tinned blackcurrants  
fresh cream

**Method** - Whisk egg whites and salt until very stiff. Mix sugar and cornflour, gradually whisk half into the egg whites, then fold in remainder. Fold in the vinegar very gently. Either spread into a round or place in piping bag and pipe round on oiled or buttered paper on baking sheet. Pipe or pile a meringue wall. Bake in oven 225F/Gas Mark 1/2-1 for 3-4 hours, until it is crisp and firm. Remove from paper, allow to cool. Fill with blackcurrants (or any other tinned fruit) pile fresh cream on top.

**SWEDISH CASSATA**

2 Tablespoons each of currants and sultanas  
1 tablespoon each of chopped orange peel, chopped glace cherries and flaked almonds  
1 tablespoon of brandy and 1 of orange juice  
1/2 pint of double cream  
1 tablespoon of icing sugar

**Method**

Soak the fruit and nuts in the brandy and orange juice in a screw-top jar overnight. Shake it every now and then. Whip the cream and sugar until fairly stiff. Fold in fruit and mix well. Pour into pretty dish and freeze.

**CHOCOLATE DUCATS**

10 oz plain sweet biscuits  
3 oz plain chocolate  
4 oz butter  
7 oz castor sugar  
1 egg  
2 oz cocoa powder  
1 tablespoon cherry brandy

**Method**

Crush biscuits in a polythene bag with a rolling pin. Break up and melt chocolate in a basin over a pan of hot water. Beat butter with sugar and egg until pale and creamy. Add chocolate, sifted cocoa, cherry brandy and biscuit crumbs. Mix well. Chill, then form into a roll about 2cm diameter. Wrap in cling film/foil, leave in refrigerator for 12 hours, until completely set. Cut 1 cm slices and carefully wrap the ducats in gold wrapping paper or foil.

**WARMING BEVERAGES!!!****CHRISTMAS SPICED PUNCH**

1 1/2 pints of water  
6 oz sugar  
rind of 2 lemons  
juice of 2 lemons  
1/2 pint of brandy  
1/2 pint of rum  
stick of cinnamon  
1 tsp of mixed spice

**Method**

Boil water and sugar for 5 mins. Add rind and juice. Add all other ingredients and heat for a few minutes, strain into a hot punch bowl. Serve in warm glasses.

**SWEDISH GLOGG**

1 bottle red wine  
1/4 pint of gin  
1 stick of cinnamon, crushed  
10 cloves  
2-3 ozs blanched almonds  
5 ozs seedless raisins  
1 tablespoon clear honey

**Method**

Put glasses to warm as this drink must be served very hot. Pour wine into pan carefully so as to avoid any sediment in bottle. Add gin, cinnamon and cloves. Simmer gently for a few minutes, then remove from heat and add almonds, raisins and honey.

Cool for 2-3 minutes only, then serve ... if a spoon is put into each glass as the drink is poured there is less chance of the glass cracking.

**"WINTER OF DISCONTENT"**  
by courtesy of the barman at the Savoy!

1 large Tumbler  
2 measures of Pimms No 1 Cup  
1 measure of Cointreau  
Top up with vintage Champagne!

**CANADIAN MOOSE MILK**

20 fl oz Dark Rum  
13 fl oz Tia Maria  
13 fl oz Cognac  
3 Quarts Egg Nog  
1/2 gallon Vanilla Ice Cream

**Method**

Stir until silly and serve lots!

## CHRISTMAS IN SWEDEN

By: 1/Lt Mikael Hvinlund

As far as Swedish people are concerned, there is no doubt that Christmas is the greatest feast of the whole year. Celebration of Christmas starts at the end of November, then on the first Sunday in Advent, everyone goes to see the "Christmas Window Displays" in the shops. The Swedes spend millions of crowns on Christmas presents, often giving each other very expensive gifts!

During December the indescribable "Christmas Fever" affects everyone.

"Lucia Day" celebrations take place on the 13th December. This is the first day in the month that people slow down and are able to collect their thoughts!

Christmas holidays start on December the 24th. In the evening the family have their Christmas Dinner, which normally consists of a beautifully decorated baked ham with a specially grand "Smorgasboard". Everything is normally prepared many days before. In the evening Father Christmas visits the children and gives them all a Christmas present.



The holiday continues on the 25th with early morning service, when people gather in the church to celebrate the birthday of Jesus. In the north of Sweden it is usually very cold over the Christmas period and so after the walk home from church, it is customary for people to drink hot mulled wine with raisins and almonds. (Purely to warm them up of course!)

The Swedish way of celebrating continues into the New Year. It is not until King Knut's name day, 13th January, that Christmas is really over. On the day of Knut, the Christmas tree is undecorated and thrown out. Only then has Christmas ended.

The 14th January the Swedes are longing for next Christmas.....



The Staff Band of the Corps of Royal Electrical and Mechanical Engineers under their Director of Music, Captain C J Ross ARCM, recently completed a short visit to the British Bases in Cyprus. During the tour the Band was invited to perform an afternoon concert and to play Beating Retreat for the contingents that comprise the United Nations Peacekeeping Force in Cyprus.

The Concert was played to a relatively small but enthusiastic

audience of servicemen and their families primarily from the British Contingent. Captain Ross played some contemporary music during the hour long Concert as well as some old military favourites like the Posthorn Gallop.

Sunset, at eleven minutes past five o'clock, was preceded by an impossible crimson sky and there was still some light when the Band marched onto parade to Beat Retreat twenty minutes later. A large audience, which included members of all the nationalities

that comprise the Force, then witnessed a marvellous performance under flood lights. The highlight was a rendition of Wagner's 'Der Lohengrin', conducted by Captain Ross and played with immense vigour and evident enjoyment by the Band. The marching display was excellent and was matched by the clarity and volume of the music throughout. The salute was taken by Colonel J G Hamilton-Russell MBE, the Commander of the British Contingent.

## THE GREAT AUSTRIAN MEDAL PARADE

By: Capt Dr K Miklautsch

On the 17th of October 1986 at 1900hrs, the Great Austrian Medal parade took place in the ancient Roman Theatre of Old Salamis, followed by an invitation to Othello's Tower where Austrian hospitality showed at its best. Twice a year the Austrian Contingent has a big medal parade in Sector Six. It has already become a must for VIPs and other interested friends to be there.

On this occasion we counted up to 400 guests in Salamis and the reception hall in the Othello Tower was crammed full. Never before could we witness so many visitors coming down to this ancient place of past cultures! Certainly, it has become routine to visit other contingent's parades. On the other hand, I have to say that this parade has almost become a fixed date on the calendar for those within UNFICYP. Without boasting one can say that it has become a social event. Nowhere on the island could you find a more suitable setting and more fitting atmosphere for staging such a



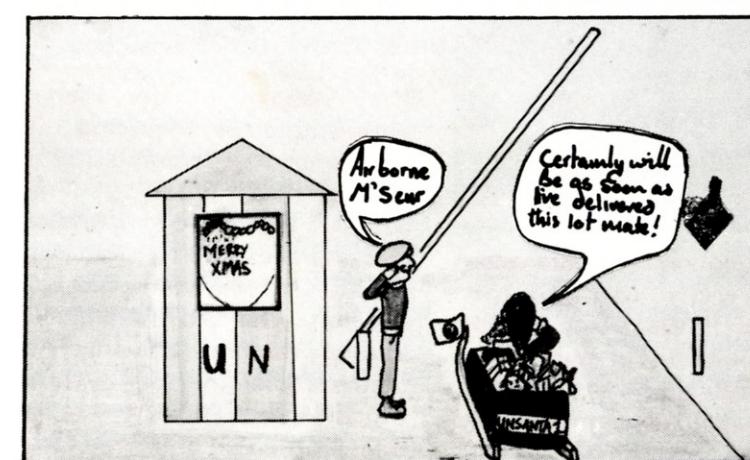
happening. A setting that makes old places alive and leads us into the past of our ancestors. Despite the fact that it is for a fraction of time only, a feeling of perfect union exists. Could you imagine a more multi-national setting? Austrian UN soldiers receiving their UN medal, representatives and guests of at least ten countries, and a British Band playing the Grand Austrian Tatoo. Even nature made a memorable

contribution to this festive occasion, as if invited to be an actor as well: the impressive eclipse of the moon could be seen on the starry eastern sky of the Mediterranean. What more could you want?

One can say that it had been a most memorable evening for all present, an evening that showed the firm union of all those nations that take part in the peacekeeping operation here in Cyprus.

## CARTOON

Merry Christmas



Dvr Goodman - 7 Sqn RCT



And Happy New Year

## 3RD BATTALION THE ROYAL REGIMENT OF FUSILIERS



By: Major CP Bowes-Crick

The 3rd Battalion the Royal Regiment of Fusiliers are due to commence a six month tour with the United Nations Force in Cyprus in December 1986 from their home base in Catterick Garrison, North Yorkshire.

The Royal Regiment of Fusiliers was formed on St George's Day, 23rd April 1968 from the four old Fusilier Regiments of England:

The Royal Northumberland Fusiliers (5th Foot, 1674)  
The Royal Warwickshire Fusiliers (6th Foot, 1674)  
The Royal Fusiliers (City of London Regiment) (7th Foot, 1685)  
The Lancashire Fusiliers (20th Foot, 1688)

On its formation in 1968, the Regiment consisted of four regular battalions and one volunteer battalion. None of the battalions has a subsidiary title nor any particular affiliation with only one of the old Regiments from which The Fusiliers were formed.



All regular battalions are equally representative of the four old Regiments and of the four areas in which the Regiment recruits: Northumberland, Warwickshire, Greater London and Lancashire; all battalions have inherited the traditions and customs of the four old



"Bobby" &amp; the Ceremonial Pioneers preceding the Battalion

Regiments, which have been built up over the last 300 years. The 4th Battalion was disbanded in 1970 and the 6th Volunteer Battalion was formed in 1975. We are in the process of raising a further volunteer battalion with the Queen's Regiment which will be known as 8th Battalion The Queen's Fusiliers which will be

The Colonel in Chief is His Royal Highness the Duke of Kent who takes a keen interest in all Regimental matters. The link with the House of Kent dates from 1789 when the then Duke of Kent, Queen Victoria's father, commanded the Royal Fusiliers.

The Regiment is one of the nine in the British Army authorised to have an official mascot, which is an Indian Black Buck inherited from the Royal Warwickshire Fusiliers. Often wrongly referred to as an antelope he is always called "Bobby". The present black buck is with the 5th Battalion in Coventry, England.

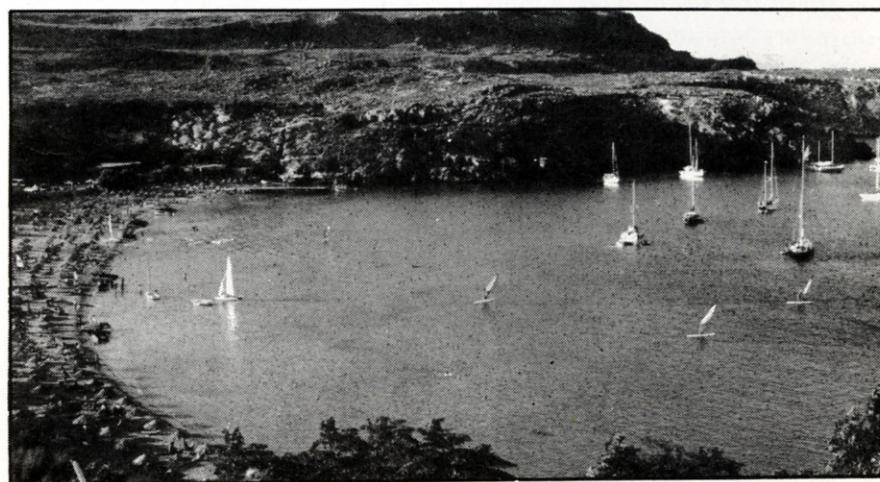
The Fusiliers have many traditions, one of which is the Ceremonial Pioneers who always precede the Battalion on parade. They consist of the Pioneer Sergeant normally wearing a full beard and three Corporals dressed in scarlets, wearing white buckskin aprons and gauntlets, carrying axes. This tradition was inherited from the Lancashire Fusiliers. The 3rd Battalion are looking forward immensely to their forthcoming tour with the United Nations Force. We are sure that Cyprus will present a totally different experience for us all, not to mention wintering in the sun!

WINTERS TALE -  
A SAILING EXPERIENCE

By: Lt S Moul

In days gone by the meeting would have been at a harbour inn; the noise of salty sea dogs drinking ale and spinning yarns would have spilled onto the street defying lesser mortals to enter.

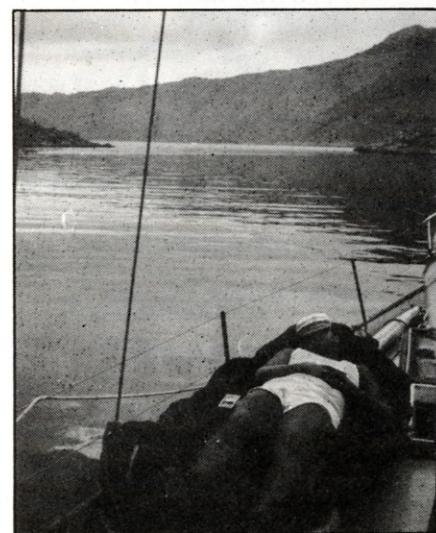
But this was Cyprus in 1986. A crew of eleven met at a sea front hotel in Limmasol to make introductions over a few beers. They had come from all over the Island, the largest single party being the five from the UNFICYP Support Regiment. The crew were very inexperienced but made up for this with obvious zeal and enthusiasm. It was not long before they made their way to the Solphrini ferry which took them on to Rhodes. There, a man dressed only in his underpants, greeted them and welcomed them all aboard the good ship *Sabre*. She was a slim, trim Nicholson 55' belonging to Her Majesty the Queen.



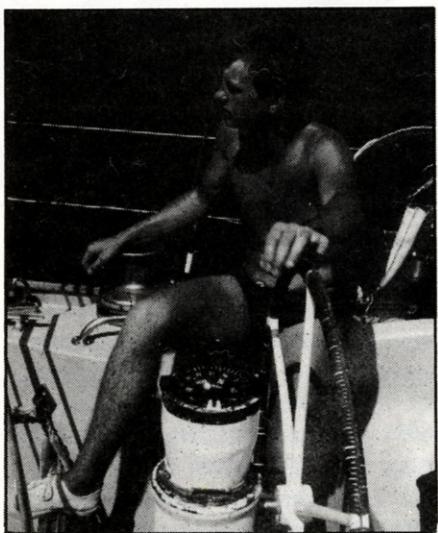
Sabre &amp; others in Lindhos Bay

were not exceptional: they took their time.

None the less, come day two,



Catching 40 winks!



Cfn Cocking at the helm

It was soon apparent that the skipper of this vessel was the strange man in underpants. The reason for the unusual attire was that his conservative shorts did not afford sufficient exposure to further tan his white bits. At the end of the two weeks the underwear was so hitched up and rolled down that few 'white bits' remained! The success of his tanning exercise could be seen by all.

all were ready and *Sabre* slipped her moorings and sailed out of Rhodes harbour.

The plan was to sail around the Greek Islands educating the crew en route and stopping at places of interest to explore or socialise or both. The plan worked.

As days passed the crew began to learn all the necessary skills to drive the boat; tying knots, putting up sails, putting down anchors and helming. These attributes

came in particularly useful when the boat was in harbour. The crew found they could appear to be quite professional as the holiday makers snapped away at this novelty.

Islands were visited and some minor explorations undertaken, mainly by the skipper. Most of the crew's forays were limited to socialising on the nearest beach. The reason for the skipper's absence from the beach was his longing for a break from the crew, who never quite got used to seeing him in his underpants. Thus in a distracted state of mind they often, inadvertently incurred the skipper's displeasure.

Towards the end of the second week the effects of being at sea for a long time began to tell. The mate was the first to be affected. Whenever the boat stopped anywhere he lost the ability to count. No matter how hard he tried he could not reduce the number of crew to the original eleven. Worse still, they seemed to be changing into women! It was time for them all to return to Cyprus and for a fresh crew to take *Sabre* on her next leg.

Had the eleven, so inexperienced at the onset learned anything about sailing?

In the bar of the 'Solphrini' the noise of eleven salty sea dogs drinking ale and spinning yarns spilled out on to the decks defying lesser mortals to enter.....

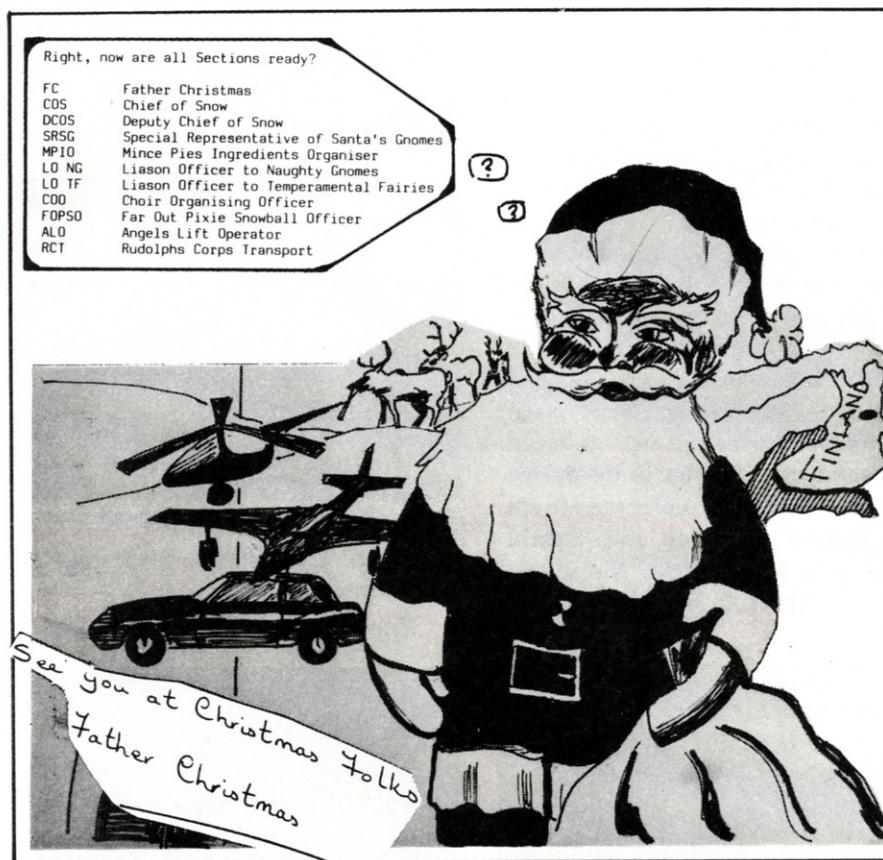


## CHRISTMAS IN

## FATHER CHRISTMASLAND

By: Capt Juslin

Far up in the North lives a man who is very well known, especially by the children. He is one who is called Father Christmas (among other things) or as he is called in Father Christmasland "Joulupukki". He is definitely one of the most hardworking men on Tellus, (Mother Earth), trying his best to make sure that everyone is happy on Christmas Day. To help him in this enormous task he has a huge organisation. There are reindeers, elves, Christmas brownies and many more helpers to cope with the big demand of special things at this time. But they are not the only ones who are working so hard, Christmas is very busy for all the members of the family, especially the mothers. They start the preparation many weeks before Christmas Eve, for the most culinaristic meal of the year. Christmas Peace is declared at twelve o'clock Christmas Eve and after that it is forbidden to disturb anybody anymore. The last preparations are made in the homes. The animals will have something very good to eat and



after they have been taken care of it is time for the "Joulusauna" (Christmas Sauna). After, when the whole family comes back feeling clean and relaxed it is time for the Christmas meal. This starts with a reading of the Christmas story from the Bible and singing Martin Luthers Christmas Psalm. After the meal it is time for Father Christmas to come. As you can imagine, he is the most waited for, and most welcome guest, especially by the children, who have been patiently waiting since the first of December!

Father Christmas and all the citizens of Christmasland wish all the nations a peaceful Christmas and a very Happy New Year. Especially to those who are working for peace and understanding between other nations.

NEW COMMANDER  
IN SECTOR SIX

By Capt Dr. K Miklautsch

On 1 November 1986 LtCol Alfred Ludwing Gröbming took over the command of Sector 6. He joined the army in 1960. Four years later he left the Austrian Military Acadamy in Wiener Neustadt as Lieutenant. His past service with the UN includes Dep Coy Cdr in Polis, Liaison Officer to the National Guard and 2IC of the Austrian Battalion in UNDOF. In his spare time he is a keen mountaineer. LtCol Gröbming is going to serve with UNFICYP for one year. We wish him the very best for his new post that involves great responsibility.



## FOCUS ON

If there is one thing on this Island that can persuade the northern and southern parts to cooperate - it's a fire in the UNBZ.

Sector One has been very lucky during this summer, we have had only one fire in the UNBZ. On that fateful day OP D13 observed smoke from a TF position on Hill 329. It soon became clear that the fire could not be stopped in the vicinity of the TF position. It ran south into the UNBZ between OP D13 and D14. The area was covered with grass and small trees and suddenly the fire ran very fast.

All available personnel from CANCON were alerted, the Greek Cypriot Kambos Fire Department and the TF Spokesman were both asked to help.

During the day, under the command of a UN Officer, 300 TF soldiers, 36 Greek Cypriot civilian firemen and 75 UN soldiers were fighting the fire in an area of 2 kms. It was very difficult, because of the many hills and canyons, the wind changed the direction of the fire all the time.

The problems of Cyprus were laid aside, while officers and



soldiers from all three forces cooperated and worked together to stop the fire from running further north or south.

It took about 7 hours to get the fire under control and then the two parties went back to their own lines again.

If you ever have to fight a fire in the UNBZ then perhaps these few points may help:

- Get a helicopter on alert on a position nearby, get it in the air and get a view of the area concerned - use it as a MEDEVAC, you suddenly

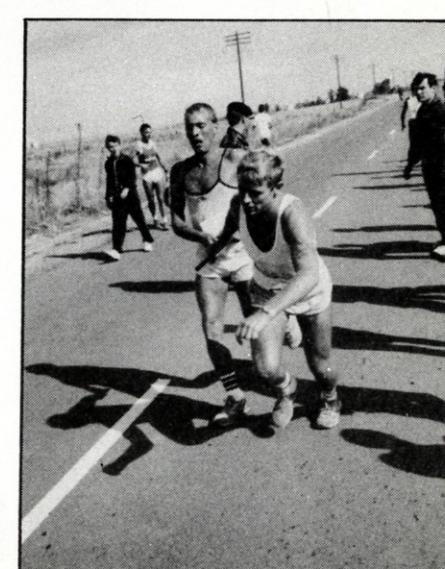
## UNFICYP WORKSHOP REME ENTERS



## THE DHEKELIA DASH

For the first time in the 20 year history of this event the UNFICYP Workshop entered a team - and enjoyed every minute of it!

Despite a complete lack of deliberate training for the fifteen one mile sprints the Team, which included one member of the UNFICYP Transport Squadron, managed to run in to a very creditable sixth position on the guest teams list.



Cfn Sloan takes the baton from Cpl Hill



With all its sham and drudgery  
and broken dreams,  
it is still a beautiful world