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 the 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!
By: Capt H. Skearup

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 sleigh ride. 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 Bomber’s I11s. Normally these people make snowmobiles, but aside from the Communications Signallers 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 Regiment 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 countryside, usually ending up at a local restaurant where a fire is burning brightly, and very tall stories are being told and songs sung. Some of our LN friends who have already been treated to some of these songs during a visit to one of the CANCON messes in Nicosia!

By Christmas eve, the snow is usually deep enough to get lost in, and so those who have them retire to the wood stove or fireside. Unfortunately, many of us have electric heating instead, so we gather around our heavily decorated and electrically lighted Christmas trees and, depending on the many and varied ethnic traditions, either open the gifts on Christmas eve or Christmas morning. There are evening and candlelight services held in most churches and lots of singing of carols before and during and afterwards. When it is time to bed, Santa and Mrs Claus stuff stockings and lay gifts under the tree.

Christmas cards are strung along the walls in long lines. As the day wears on, 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 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.
"I hope Father Christmas got my letter"

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

Caption Competition

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

Entries to MPIO by 30th December
CHRISTMAS RECIPES FROM AROUND THE WORLD

Merry Christmas

HOLIDAY TOURTIÈRE - A traditional French Canadian dish served on Christmas Eve.
1 Ham
6 Peppermorns
Enough Cider to cover Ham
2 teaspoons molasses 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 POTATO PUDDING - TUUVINKI
2 Kilos of potatoes
Water
3-4 tablespoons wheat flour
1 tablespoon salt
1/4 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 TUVINKI will boil in the oven.

AUSTRALIAN CABBAGE
1 small white cabbage
25 g butter
1 small onion, peeled and chopped
1 tap 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 180°C or 325°F. 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 continuously and add cream. Mix well. Cover and bake for 20 minutes, or cook over low heat on top of stove. Do not overheat or cream will separate. Garnish with paprika or pimento strips.

AUSTRIAN PAVLOVA - A refreshing tea-time treat
4 egg whites
pinch salt
8 oz castor sugar
1 tbsp cornflour
1 tbsp 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 baking paper on baking sheet. Pipe or pile a meringue wall. Bake in oven 225°F/Gas Mark 1½ 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.

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, leave in refrigerator for 12 hours, until completely set. Cut 1 cm slices carefully and wrap the ducats in gold wrapping paper or foil.

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. 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!

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 a greased and floured tin 3/4 full. Bake at 350°F/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.

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.

WARMING BEVERAGES!!

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 or 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.

CANADIAN MOOSE MILK
20 fl oz Dark Rum
13 fl oz Tea 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 indiscrirable "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 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 Wagners '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 Tattoo. 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.

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 (6th Foot, 1674)
- The Royal Warwickshire Fusiliers (8th 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.

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 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 6th 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!

THE BLUE BERET

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 thereby lessening the 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 Solphiuni 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.

"Bobby" & the Ceremonial Pioneers preceding the Battalion

The Colonels 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 Duke of Kent, Queen Victoria’s father, commanded the Royal Fusiliers.

One of the first tasks was to introduce the crew to the boat, the drills that lead to a comfortable, safe and efficient voyage. It is true that learning about boats takes time. It is also true that this crew were not exceptional; they took their time.

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None the less, come day two.

It was soon apparent that the skipper of the 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 underwater was so hitched up and rolled down that few "white bits" remained! The success of his tanning exercise could be seen by all.

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 based in London. Fusiliers have fought with distinction throughout the World over the last 300 years with one or more of the old Fusilier Regiments taking part in every major campaign in which the British Army has fought, winning a total of 224 Battle Honours and 85 Victoria Crosses.

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Cpt Cooking at the helm

Catching 40 winks!

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 ‘Solphiuni’ the noise of eleven salty sea dogs drinking ale and spinning yarns spilled on to the decks defying lesser mortals to enter....
CHRISTMAS IN

FATHER CHRISTMASLAND

By Capt Justlin

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 preparing the preparation many weeks before Christmas Eve, for the most culinarial 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 home. 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 family comes back feeling clean and relaxed it is time to prepare the Christmas meal. This year's reading of the Christmas story from the Bible and singing Martin Luther's 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 Milkula

On 1 November 1986 LtCol Alfred Ludwig Gröbming took over the command of Sector 6. He joined the army in 1980. Four years later he left the Austrian Military Academy in Wiener Neustadt as Lieutenant. His past service with the UN includes Dep Cov 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.

FIRE FIGHTING IN UNBZ

By Lt P D Colmorn

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 a smoke from a TF position on Hill 326. 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 or an 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 might need it.
- Fight the fire from two sides, make a command post at each side and use the radio between the posts and the groups fighting the fire.
- Ask the two posts to point out a "liaison officer" who will stay at your position. You will need it for communication.
- Then go and fight the fire, but remember to decide where you want or think the fire is to be stopped, and then stop it.

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.