

# THE LOGISTICIAN

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## Logistician of the year



**By: Royal Canadian Logistics Service  
Integrator**

The Logistician of the Year Award was created in conjunction with our 50<sup>th</sup> anniversary. The intent of the award is to recognize the Junior NCM and Junior Officer of the Royal Canadian Logistics Service who most demonstrated exemplary devotion to duty, integrity, and professionalism in the delivery of logistic services to the Canadian Armed Forces.

Capt Tyler Allan, Log O with 2 Service Battalion in Petawawa, is the first recipient and was presented with the award by BGen Quinn in Ottawa on 17 April.

The certificate reads:

*Throughout the last year Captain Allan worked tirelessly to support operations in a Multinational Environment. His steadfast leadership and exceptional commitment were the driving force behind supporting dispersed operations throughout the Baltics and in the identification and exploitation of multinational interoperability opportunities. Captain Allan exemplifies all the qualities of an outstanding Logistician – professionalism, dedication, innovation and Leadership, and in acknowledgement of this is hereby recognized as the 2018 Logistician of the Year.*

*Servitium Nulli Secundus/Service  
Second to None*

The award was created by LCdr G.D. Thompson, a logistics officer working at D Nav Log and also the artisan behind GDT Custom Woodcraft.

<https://www.facebook.com/GDTWoodcraft/>

The next photo features a close inspection of the trophy. One may notice that it is not perfect. There are screw and nail holes, marks and

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stains, which are signs that the wood has been used for other things. It is appropriate that these marks of a past life appear on this tribute to the Royal Canadian Logistics Service, because they are all marks of logistics service.

The main body is made from sugar maple recovered from a sugar bush. The holes where the spiles were driven into the trees to collect the sap and the stains from that sap are readily apparent. It is hard to think of something more Canadian than a maple tree that has been used for maple syrup production.

The wood that holds the Logistics occupation coins and fills the "interlocking chain links" of the Logistics cap badge are made from an unidentified softwood (although likely pine) recovered from pallets used to ship a member's furniture and effects home from an overseas posting.

The darker wood composing the interlocking chain link also has a interesting story. The 3 inch 70 calibre gun system mounted on RESTIGOUCHE and MACKENZIE class ships was designed and manufactured in Britain at a time when the United Kingdom still had a significant number of overseas possessions. It is speculated that some of the ammunition purchased by

Canada was boxed in a former British territory in the Far East, where hardwoods are much more available than the spruce normally used to box ammunition in Canada. When the 3 inch 70 calibre guns were decommissioned at the turn of the Century, the remaining ammunition was demilitarized. As the boxes were being broken up, it was discovered that underneath the thick layers of paint, a number of the boxes were actually made of exotic hardwoods, such as the mahogany used to make the "interlocking chain links".

It is hoped that the recovered wood used in this trophy will continue to serve the needs of Logisticians as they have in the past.







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CWO P Dufour



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## Gladiators of the Culinary Arena: putting their skills to the test



Photo credit: Capt Seymour, SJS Foods 3-2  
L to R: Cpl Alarcon, LS Hélie and MCpl Peyton on first day of training/trials

*By: Capt Seymour, Strat J4 Food Svcs 3-2 & MWO Joly, 5 CMBG, HQ & Sigs Sqn*

Cooks in the CAF demonstrate dedication, professionalism, culinary skills, and experience that meet and at times surpass those of our civilian chef counter parts. CAF cooks work on ships at sea, submarines, aboard CAF aircraft, in garrison and bases, and on deployed operations using MKTs/SEVs and RTCs; they are always learning and enhancing their operational capabilities. As such, they are encouraged at all ranks to participate in domestic and international competitions when the opportunities arise.

Culinary competitions replicate, as closely as possible, real industry challenges. These opportunities allow the CAF to reinvest in the training, development, morale, and welfare of the Cook occupation by participating in international training and competitive exercises that pertain strongly to the core values of the CAF, its operations and force generation capabilities.

This year's 44<sup>th</sup> Annual Joint Culinary Training Exercise/Competition in Fort Lee Virginia, USA, was both exciting and challenging for the 2019 CAF Culinary Team. The US Army Culinary Arts Competition is the largest recognized military culinary competition in North America,

ongoing since 1973. It is sanctioned by the American Culinary Federation (ACF), showcasing the talents of military chefs from around the globe in all branches of the Armed Forces.

For the 2019 competition season, the effective dates for training were from 3 to 10 March 2019 at the Canadian Force logistics Training Centre (CFLTC) Cooks school in Borden. No, it is not a typo or error; our team had only 7 days in which to hone the culinary skills essential to compete on this international stage against teams/ allied forces that compete together year round. From

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## Gladiators of the Culinary Arena: putting their skills to the test

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there, the team traveled to Fort Lee, Virginia USA, from 10 to 15 March 2019 to compete in the 44<sup>th</sup> Annual JTCE Mystery Box competition against the US militaries' finest and our allies.

### *How do our CAF Cooks qualify?*

The CAF Culinary team competition starts at the local level with the environments looking at the skills and competencies of the cooks working at their respective kitchens, galleys, SEVs, MKTs and ships, submarines, and aircraft. The nominee's files from each environment are reviewed and a primary candidate is selected earning the right to contend for the International opportunity during the year. The 3 successful team members train together collectively in Borden under realistic competition scenarios for the first 3 days under the guidance/mentorship and scrutiny of the team trainers (previous competition winners)/the team manager and CFLTC Staff. On the evening of the 3<sup>rd</sup> day, 2 members are selected to compete as a team in Fort Lee, as per the competition rules. The 3<sup>rd</sup> member of the team works behind the scenes to assist. The two members continue training under realistic competition scenarios until they depart for Fort Lee.

### *Competition Guidelines*

To ensure each environment is well represented, the EC CWO/CPO1 are advised that nominated competitors meet specific criteria:

- 1) Demonstrate advanced culinary skills and competencies;
- 2) Adhere to and follow the established competition championship guidelines;
- 3) Work collaboratively in a team setting;
- 4) Have a valid F.O.R.C.E. evaluation;
- 5) Are in good standing, with no administrative or punitive charges pending;
- 6) Meet universality of service retention standards; and
- 7) Are professional and able to represent the CAF, their environment and the occupation on the international stage.

Arrival in Fort Lee was intoxicating, a mixture of excitement and apprehension. The timings for the competition were tight and stringent: prepare, cook and serve 10 portions of each course menu (4 portions for the judges, 1 for display and critique, and 5 for plated service) within 40 minutes allowing approximately 10 minutes per course.

The selected team of Cpl Miguel Alarcon and LS Maxime Hélie competed in the International Mystery Box competition on the 14<sup>th</sup> March 2019. The Black box consisted of: whole rabbit, pork shoulder, fresh whole rainbow trout, raw oysters, bacon, black berries, chestnuts, rhubarb, burdock root, molasses, black rice, Japanese pear and assorted fresh herbs.

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## Gladiators of the Culinary Arena: putting their skills to the test

(Continued from page 19)

With these ingredients, the CAF Culinary team created a succulent & tempting menu consisting of:

### *Soup*

Parsnip and Burdock root Velvet soup  
with puffed Black Rice

### *Appetizer*

Rainbow Trout and Oysters on a bed of  
creamy Vegetables Brunoise

### *Main Entree,*

Ballantine de Lapin farcie aux Maroon  
et au Pork Barder de Bacon

\*\*

Tortellini stuffed with Shiitake  
Mushrooms

Pickled Vegetables Macédoine  
Mushrooms poached in Butter  
Dark Jus

### *Dessert*

Japanese Pear poached in red wine Jus  
Goat Cheese whipped cream  
Garnished with Pistachio cookie and  
Mango Coulis

The CAF Culinary Team 2019, Gold medal winners in the Mystery Box competition, Cpl Miguel Alarcon from 19Wg MSS Comox and LS Maxime Hélie from HMCS Ville De Québec were presented with their Gold medals by Brig. Gen. Douglas McBride, Quartermaster General, American Culinary Federation lead judge Roland Schaeffer, and Quartermaster Regimental Command Sgt. Maj. Eric Vidal at the awards ceremony on 15 March 2019. Our CAF Culinary Team did an amazing job, winning Gold. The dedication, energy, enthusiasm and culinary skills that the entire team put into their performance was exemplary. They are a source of extreme pride to our CAF, our Food Services capability, their environments, and the Cook Occupation. BZ and well done.







## Gladiators of the Culinary Arena: putting their skills to the test



*Canadian Armed Forces*

*Culinary Team 2019*



The 2019 CAF Culinary Team: (Missing is the Team Trainer, Cpl Jordan Hoare from CANSOFCOM Petawawa, CAF Team 2018 Silver medalist winner)



**MWO Eric Joly, CAF JCTE Team Manager**



**Cpl Miguel Alarcon**



**MCpl Aaron Peyton**



**LS Maxime Hélie**





## Gladiators of the Culinary Arena: putting their skills to the test



LS Hélie plates an entree dish.



Cpl Alarcon prepares rabbit.



L to R: LS Hélie and Cpl Alarcon, clean & prepare clams for their menu.

All above photos courtesy of: Dani Johnson-Combined Arms Support Command Public Affairs







## Gladiators of the Culinary Arena: putting their skills to the test



Photos Courtesy of: Dani Johnson-Combined Arms Support Command Public Affairs

American Culinary Federation judges taste a contemporary hot food entry.



L to R: Brig. Gen. Douglas McBride, Quartermaster General, American Culinary Federation lead judge Roland Schaeffer, Cpl Alarcon, LS Hélie and RSM Quartermaster Command Eric Vidal



## 50 Cals: Repair, Air Lift, Diplomatic Clearance and Delivery to Bermuda in 48 hours



*By: LCdr Alister Lombardo,  
CO CFA HQ, 5 MOG*

Late afternoon on Friday Feb 1, the call came in from a naval port in sunny Bermuda. HMCS KINGSTON was making a stop en route to the western coast of Africa for OP PROJECTION and signalled to Maritime Operation Group (MOG) 5 in Halifax that they urgently required two .50 Calibre machine guns. The weapons needed to be onboard HMCS KINGSTON prior to sailing on the morning of Monday Feb 4. Upon hearing the news, the dedicated Logistics professionals snapped into action. Logistics magic was made as the replacement weapons were removed from a ship currently in Halifax port

and were in the hands of HMCS KINGSTON's ships company merely 48 hours after the call was received. Given the steps involved, number of folks engaged and challenges of transporting military weapons across international borders, it truly was a clear demonstration of executional excellence.

All involved truly lived up to the Logisticians motto of *Service Second to None!*

As Commanding Officer of MOG 5 HQ, I would like to extend a big thank you and Bravo Zulu to the following Logisticians:



PO1 Hatton: CANFLTLANT MOG 5 Supply  
CPO2 Adshade: MARLANT N4  
MWO Quade: MARLANT N4  
Cpl Charette: Base Logistics  
Frank Pottie: Base Logistics  
MWO Cordick: CJOC J4 Mov  
Lt(N) Blaquiére: FLS IC, OP PROJECTION



## Canadian National Support Element (NSE) OP REASSURANCE Roto 10



Photo Credit: WO R.G. Hillier, NSE KO Roto 10

*By: WO R.G. Hillier,  
NSE KO Roto 10*

### TEMPORARY FEEDING SET UP

The National Support Element (NSE) established a temporary feeding facility in Latvia from 1-3 August to enable closure of the Host Nation (HN) Dining Facility (DFac) in order to undergo a deep sanitation, annual inventory counts, and equipment renovations.

With the help from all elements of enhanced Forward Presence (eFP),

including Sending Nations (SNs), food section was able to set-up, operate, and tear down assets required to feed 6 of 9 nations who call Camp Adazi home. In addition, the Polish contingent provided 2 cooks and a cargo truck to support the task. Throughout, food section provided over 1,800 fresh meals per day (breakfast and supper) using 2 Special Equipment Vehicle - Kitchen Trailers, 4 Mobile Kitchen Trailers and minimal staff which enabled the eFP BG to maintain momentum on key training.

SNs benefitted from the experience as it allowed them to observe Canadian cook practices when

providing fresh meals from field deployable equipment, while at the same time ensuring NATO food service standards. The cook section received many compliments from all diners for excellent food quality and friendly service throughout.

Lastly, the closure provided an opportunity for the NSE food section to shake out all equipment and stores to ensure field kitchens are deployable. After a lot of hard work, and a few challenges along the way, the facility demonstrated the ability to feed over 900+ members for short periods of time.







## Canadian National Support Element (NSE) OP REASSURANCE Roto 10



Photo Credit: WO R.G. Hillier, NSE KO Roto 10



*By: WO R.G Hillier,  
NSE KO Roto 10*

### NSE Cooks Feed eFP's Multinational BG and their NSE

During roto 10, NSE cooks were responsible for feeding the eFP BG and NSE from 9 nations in total. They were fed from the DFAC, Hay Boxed meals and Box Lunches when required. From July 2018 to 13 Nov 2018, the following meals were either served or provided:

#### Dining Room Meals

Breakfast	186,456
Lunch	199,725
Supper	192,239

Total Number of Meals = 610,380

#### Hay box Meals

Breakfast	6893
Lunch	9318
Supper	9938
BBQ's	1427

#### Box Lunches

Breakfast	527
Lunch	3420
Supper	437





## Canadian National Support Element (NSE) OP REASSURANCE Roto 10



Photo Credit: WO R.G. Hillier, NSE KO Roto 10





## Canadian National Support Element (NSE) OP REASSURANCE Roto 10



Photo Credit: WO R.G. Hillier, NSE KO Roto 10

L to R: Cpl Courchesne, Sgt Thorne

*By: WO R.G. Hillier,  
NSE KO Roto 10*

companies and vendors from all over the world to show their crafts.

Blueberry and White and Red Wine Reduction.

### Canadian NSE Cooks at the Riga Food Show 2018

From the 5-8 Sept 18 Sgt Thorne and Cpl Courchesne were invited by the Canadian Embassy of Latvia to participate in the 23rd Annual Riga Food Show. This is only the 2nd time that members of the Canadian military have participated in the Food Show, which is open to

Sgt Thorne and Cpl Courchesne were provided Canadian products supplied by Canadian companies. These included Atlantic salmon, Deepwater Redfish, maple syrup from Quebec and McCain fries to name a few. With these products they produced Maple Candied Salmon with Red Wine and Chili Sauce, Red fish with Horseradish, Caper and White Wine Sauce and Homemade Crepes with Cream Cheese, Raspberry,

This year's food show saw approximately 40,000 people a day pass through its doors, the most since it started 23 years ago. Sgt Thorne and Cpl Courchesne were a part of a group of professionals that made this year's Riga Food Show the best ever. Their participation at the Riga Food Show exceeded the expectations of the organizers from the Canadian Embassy.







## Canadian National Support Element (NSE) OP REASSURANCE Roto 10



Photo Credit: WO R.G. Hillier,  
NSE KO Roto 10





## Feeding the Fire: 22 Wing North Bay supports Ministry of Natural Resources and Forestry



Photo credit: Cpl Robert Ouellette, 22 Wg Imagery

**By: Sgt Eric Doxsee,  
IC Kitchen**

22 Wing Food services was approached by the Ministry of Natural Resources and Forestry (MNRF) in 2018 to provide ration support to their firefighting staff at the North Bay Headquarters. The Ministry of North Bay supported firefighting teams that controlled the Temagami area. The MNRF operate out of three basecamps located throughout the northern region, where an estimated 500 or more active

firefighters were stationed. The 2018 provincial fires broke the 10 year record with an average of 124 fires burning 33,395 hectares of Northern Ontario landscape.

This level of recorded natural burning was much more than the local MNRF departments could control; 735 firefighters from all over the world were flown in and distributed to camps throughout the northern Ontario region. 22 Wing Food Svcs quickly

implemented a plan to provide 3,100 meals to the local headquarters, which continued over a five week period. 22 Wing Food Svcs along with the Wing Logistics and Engineering (WLE) chain of command met with the MNRF HQ to physically see what our efforts would be supporting.

They explained that lightning caused hundreds of fires in the province because of dry conditions.

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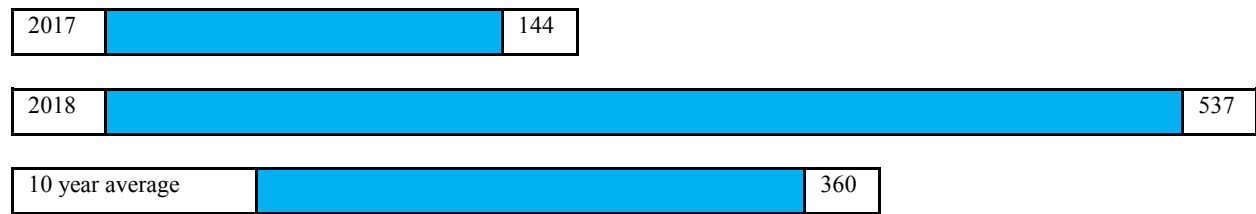
# Feeding the Fire: 22 Wing North Bay supports Ministry of Natural Resources and Forestry

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While their quick response time was successful, they stated that they could not have fought the fires effectively without the additional support from North Bay’s local Service Battalion. 33 Svc Bn supplied members who were awaiting training to assist with general duties, haybox preparation, and ration deliveries. Additionally, in order to maintain their institutional support to the living in personnel of 22 Wing, summer annual leave had to be canceled, so the military cooks could be tasked with additional duties until the 124 wild fires could be effectively quelled.



Bar chart: Number of fires per year (values as of July 2018)







## High Readiness Depot Exercises Disaster Response Simulation



Photo credit: HRD Staff

*By: LCol Gord Bennett,  
1<sup>st</sup> Canadian Division J4*

Exercise READY RENAISSANCE is an annual disaster response exercise that trains and tests the capability of the Disaster Assistance Response Team (DART) headquarters and select staff from Global Affairs Canada. This year's exercise was conducted in 19 Wing Comox and with the high readiness depot (HRD) in 8 Wing Trenton. As it has been several years since a full scale DART deployment and there has been high staff turnover since the last deployment, 1<sup>st</sup> Canadian Division chose to conduct a simulated

movement of the DART as a secondary training audience to the main exercise.

In mid-February, a simulated international disaster involving an earthquake and tsunami was launched thereby activating the command and control elements of the DART and key personnel at Global Affairs. The exercise launched through a series of orders and a deployment of personnel to 19 Wing Comox. This year was different, however.

The HRD was also physically activated. This meant that rather than a computer or exercise control set of fictitious play, the HRD would be required to physically pull stock from

the shelves and prepare aircraft loads using real time interaction with the DART HQ and exercise control. An area was established at the HRD to simulate aircraft capacity to enable load planning. Once items were ordered by the deployed DART HQ in Comox, they were pulled from the shelves, palletized, and loaded into the "airplane" space.

The actual list of equipment serviceability was used to provide a realistic approach to equipment availability. Equipment that was under repair and overhaul or broken was identified as a real constraint, thus providing yet another level of

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## High Readiness Depot Exercises Disaster Response Simulation

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realism—even if the non-serviceability rate was low. Once the lift message timings were met, the final step was to quarantine what had been requested in order to simulate the airplane having departed.

Quarantining the pulled stock was done to avoid the primary training audience in Comox from unrealistically and continually ordering items that were now “exhausted” in the stock holdings. Pulling the stock and creating load lists and pallets was done to confirm that the soldiers at the HRD had the right skills and equipment to be able to quickly respond to DART

demands in real time, with real equipment, under real limitations, and with real timings in exercise airlift messages.

The cost of doing this training was negligible, but created a high value opportunity for the HRD staff, most of whom had never been posted to the HRD during a full DART deployment. Moving away from a simulated exercise to a physical exercise proved to not only train the HRD, but train the DART CO (also a logistics officer) and her staff in time appreciation and equipment movement with real time limitations. The real time cancellation of an RCAF passenger flight for the follow on

DART members added to the level of realism necessitating coordination of real time deconfliction, transport in Trenton, and aircraft replacement.

Conducting a physical exercise at the HRD as a secondary training audience in this context was found to be a low cost, high value training opportunity. It provided staff with an opportunity to practice real time operations and has resulted in a well-prepared depot ready for international operations.



Photo credit: HRD Staff





## High Readiness Depot Exercises Disaster Response Simulation

### Lessons Learned for Future Exercises

The physical exercising of the HRD provided a number of lessons learned that would only have been learned during a physical deployment. These included:

1. Low cost exercising with high value is achievable.
2. Use of lift messages provided real time appreciation.
3. Using real stock provided realistic planning factors for stock that actually exists as opposed to simulated stock. It also validated that the stocks held are the ones that are needed.
4. Although there are pre-pack up kits ready to be loaded, these need to be modified based on anticipated requirements.
5. Real time loading and coordination times and equipment were identified creating realistic constraints.



Members of the high readiness depot physically prepare aircraft loads to simulate a DART deployment. This training opportunity ensured the right skills and equipment were present to launch a DART mission within the timelines and aircraft available during the scenario.

Photo Credit: HRD Staff.







## Fuels and Lubricants Workshop



The Annual Fuels and Lubricants (F&L) Workshop hosted by Strategic Joint Staff Strat J4 Fuels & Lubricants will be held on 29 to 30 October 2019 at CFB Petawawa. The two-day workshop will feature briefings from key organizations in the F&L community, a comprehensive tour of the Petawawa helicopter refuelling facilities, and the base refuelling section. Costs are at unit expense, and Rations and Quarters will be booked individually by the member or their respective OR at CFB Petawawa. To register, please contact Major Christine Kiryk, Strat J4 F&L via email at [christine.kiryk@forces.gc.ca](mailto:christine.kiryk@forces.gc.ca) with the following details: Division, Unit, Rank, Family Name, First Name, and Position.

Note that there are two **mandatory** training courses required for all fuel facility operations. The **Fuel Facility Operator** (AIUI) course consists of two parts; part one is online through the Defence Learning Network and part two is a three month On-The-Job-Training (OJT) package. The course content is currently under review and will be taught in the fall 2019. The **Fuel Facility Supervisor** (AJAD) is required for military and public servants who are IC's and 2IC's of fuel facilities. A review took place from May 15 to May 31 2018, the second course is scheduled to be taught in June 2019.

Any questions concerning F&L training contact Strat J4 F&L Personnel & Training Rep at Strat J4 F&L, 613-971-6652.



## Op PALACI: Guardians of the Winter Pass

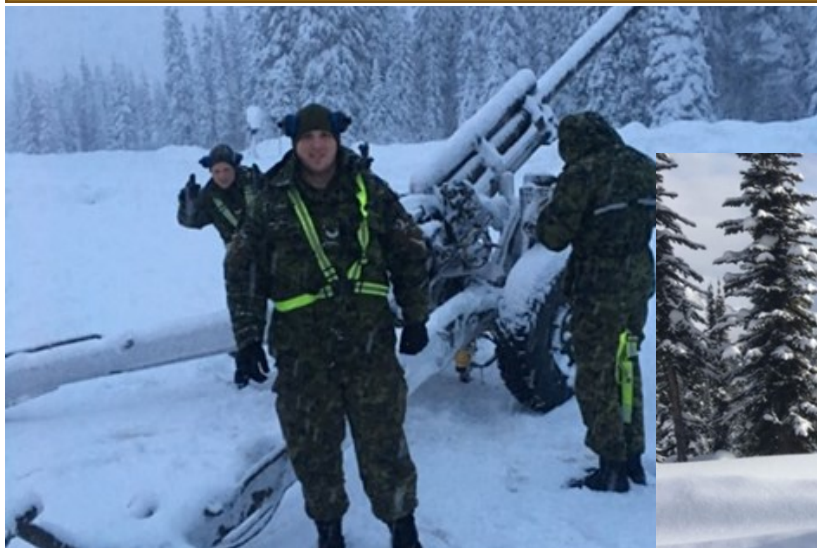


Photo Credit: Cpl M. Winkie, 1 RCHA HQ & Svc Bty



**By: Cpl M. Winkie,  
1 RCHA HQ & Svc Bty**

Operation PALACI occurs annually in Glacier National Park, British Columbia. The mission is to assist Parks Canada with a safe means of triggering controlled avalanches, keeping the park's 40 km of the Trans-Canada highway and the Canadian Pacific railway lines open and safe from avalanches. This stretch of highway through the Rogers Pass can see up to 4000 vehicles and 40 trains daily; closure of this transportation corridor has a significant impact on the Canadian economy.

This year again, members of the 1st RCHA have been tasked with assisting Parks Canada with keeping the highway open. This operation runs from November to April, split into two three-month rotations which are

comprised of both regular and reserve force members. The crew of 17 members consists of 2 Dets of gunners operating the C3 105-mm Howitzer and one cook. When called upon to shoot, the gunners set up in one of many gun positions throughout the park, targeting specific locations determined by Parks Canada's Avalanche Forecasting team.

Op PALACI is a unique opportunity and is very rewarding for the cooks who support the operation. A single cook is tasked with the job of cooking/ baking three meals a day, creating weekly menus within budget, and local procurement of stores in nearby Revelstoke. In addition, the cook is required to deliver meals to the moving gun positions, so the gunners have the proper nourishment to effectively complete their task.

As a cook for Op PALACI, the kitchen has an important job of helping to maintain morale, especially when operations require members to be away from their loved ones during the holidays. It can be as simple as cooking a requested meal, ordering ingredients in so members can make family recipes with skilled supervision, treats for birthday celebrations, and preparing traditional meals for holidays or celebrations like Christmas, New Years and a Saint Barbara's day. *(Editor's note: Saint Barbara is the patron saint of artillerymen.)*

There is also time in the day to enjoy the outstanding views via snow tubes as well as working the lanyard with the Gunners.





## The Tradition of Christmas Dinner Upheld in Mali - Op PRESENCE



Photo Courtesy of: Maj Whiting, CJOC J4 Food Svcs

L to R: MCpl Guay, WO Ross, Cpl Melancon, Cpl Dupont, Cpl Dani-Lemay

**By: MWO Karen Jones,  
CJOC J4 Foods 2**

Christmas is a time we look forward to as we put our normal routines aside and enjoy the holiday spirit. Although the origins of the custom cannot be traced to any specific event or time period, it has become a 'standard' practice dating back to the 18<sup>th</sup> century. This tradition has been exemplified by various national leaders, throughout history such as Sir Robert Laird Borden and Sir Winston Churchill and reflected in the Department of National Defence

Archives. Time changes everything, or does it? From World War I: The Christmas Truce of 1914 to more than a century later in today's new millennium age, "normality" is a loose concept for civilians and military alike.

The holidays take on an even greater significance during this time as everyone looks forward to the familiarity of the festive season, being with family and sharing the camaraderie that comes with it. Soldiers are most affected by the absence of these traditions, when deployed in the outermost corners of

the world, some of whom have never been away from loved ones. Each military unit does what it can to honor the season. This past November, the Chief of Defence Staff (CDS) directed CJOC to provide a Christmas dinner for 300 CAF personnel supporting the United Nations Multidimensional Integrated Stabilization Mission in Mali (MINUSMA) Op PRESENCE, to coincide with the Canadian Prime Minister (PM) and Minister of National Defence's visit to Mali.

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## The Tradition of Christmas Dinner Upheld in Mali - Op PRESENCE

*(Continued from page 23)*

Initially, under confidentiality, the CJOC team worked tirelessly to coordinate all components required to meet this objective. Integral to these many moving parts was the Canadian Army: the 2nd Canadian Division provided the cook support team, while 4th Canadian Division's Food Svcs Section in 2 Service Battalion prepared and provided the necessary Kitchen Special Equipment Vehicle (SEV) to support the task. In addition, the RCAF, 8 Wing Food Svcs Trenton (WO Hunter), provided the food and prepared it for the long journey to Africa. Upon the foods arrival in

theater, the culinary team worked tirelessly to produce an exceptional traditional Christmas dinner on the 22 December. Key to the success of this extraordinary task were the cooks from 5 CMBG who volunteered during the holidays: WO Ross; MCpl Guay; Cpl Melancon; Cpl Dani-Lemay (from 3R22°R); and Cpl Dupont (5 Fd Amb). Adhering to tradition, the dinner was served by the Op PRESENCE Officers and Sr NCMs.

PM Trudeau, the Minister and the CDS also helped in the serving activities while adding to the festive atmosphere. Many personnel commented

that it was the best meal they had while they were deployed to Mali. The compliment was in recognition of the many who supported this very successful endeavor. This was a great CAF-wide team effort demonstrating the CAF's dedication and solidarity to promote the morale of the troops by keeping the Christmas dinner tradition on the front burner, both at home and on foreign soil.





## Montreal Region Support Group units at your service



Photo Credit: MWO Pelletier

L to R: André Dextrateur, Cook, Shift supervisor and MWO Mario Pelletier, Head of operations, food Services of the Montreal region

*By: MWO Mario Pelletier,  
Head of Operations, Food Services of the  
Montreal region*

Montreal region Food Services comes under the responsibility of 2 Division Personnel Group. It has 70 civilian employees and 25 military personnel, in addition to about 50 contracted employees. At the Saint-Jean Garrison, the team is responsible for feeding the clients of the Canadian Forces Leadership and Recruit School and the Saint-Jean Detachment of the Canadian Forces Language School,

which means more than 5,500 meals per day. At the Farnham Training Centre, a team of three military personnel and fifteen contracted employees serve up to 500 recruits in training as well as area reserve units and cadets, per meal.

At the Saint-Jean Garrison, Food Services is completing another crucial phase of major renovations with the rejuvenation of production equipment. After three years of refurbishment around the heart of the kitchen, i.e. the renovation of the service room, the dish room and all the storage areas including the refrigerators, it was time to take care of

the production equipment.

In December 2017, replacement of all the kitchen's central equipment began in collaboration with the Real Estate Operations Unit (QUÉBEC) – Detachment Saint-Jean. The goal was to replace aging equipment that no longer meet today's needs. This was a project worth over \$4.5 million.

The project was certainly a puzzle and necessitated multiple reorganizations during the 12 months of work. Seven phases of equipment changes had to be planned in order to

(Continued on page 26)



## Montreal Region Support Group units at your service

(Continued from page 25)

continue to serve all customers, regardless of any unexpected issues. The task was not always easy and it was accomplished brilliantly by all employees. Thanks to their efforts and collaboration, the focus has been on customer service so that users do not perceive any major changes.

With the replacement of equipment and the refurbishment of work areas, employees now benefit from more ergonomic workspaces. In addition, the new equipment allows them to obtain better cooking and presentation results for several meals. The employees greatly appreciated the change, which helps to increase everyone's morale.

**Master Warrant Officer Mario Pelletier**  
**Head of Operations, Food Services of the Montreal region**

### **My involvement in the renovation project:**

I participated in the identification of the statement of requirement with the Real Estate Operations Unit (Quebec), the identification of the items to be replaced, the selection of the new equipment with the help of the Strategic J4 Food Services analyst equipment and facilities, Mr. Louis Duchesne, and planning the various phases of the work. It was necessary to ensure that the cooks always had the equipment to produce more than 5,000 meals a day, without the knowledge of the clientele.

**André Dextradeur**  
**Cook, Shift supervisor, St-Jean Garrison**

### **My involvement in the project of renovations:**

With the involvement and professionalism of everyone, we managed to improve the location of the equipment to allow better usage in order to be more efficient. My experience and knowledge of the mission of the St-Jean Garrison Food Services have been very helpful to me in maintaining a high standard and continuing to present healthy choices to our many customers, despite the movement of equipment.







## 41<sup>st</sup> Annual Western Area Logistics Bonspiel



A Division was won by the team from 7 CFSD.

L to R: CWO (ret'd) Bob Daly, CWO (ret'd) Lionel Foote, Commanding Officer of 3 Canadian Division Support Group Technical Services Branch LCol Jennifer Parker and 7 Canadian Forces Supply Depot Chief, CWO Don Cormier.

**By: Capt Guzman Bontemps,  
2 I/C, 3 CDSG**

Logisticians, both retired and serving from all over the Western area were invited to the 41<sup>st</sup> Annual RCLS Logspiel at Edmonton Garrison on 2 March 2019. The guest list included some old Chiefs, a LCol or two and a bunch of younger folks looking to join in on all the festivities the Logspiel had to offer.

The day started with a welcome speech and the ceremonial rock being thrown by the Commanding Officer of 3 Canadian Division Support Group Technical Services Branch LCol Jennifer Parker

and her team consisting of current 7 Canadian Forces Supply Depot Chief, CWO Don Cormier, CWO (ret'd) Bob Daly, and CWO (ret'd) Lionel Foote. The rock needed just a little help to make it to the button but the sweepers worked hard to make it a perfect throw. After a quick briefing to the skips from this year's OPI WO Anderson, the teams were all-in on a fun day of competition.

The event was well attended with teams mostly from Edmonton and a single team from Wainwright. In the end, after some fierce competition, a few slips and a lot of laughter, the A Division was won by the team from 7 CFSD. B Division was won by the

Legion of Broom from 1 CER RQMS. C Div winners were the Old Guys, a couple of RQ's and some retirees.

At the conclusion of the event, everyone helped themselves to a Build Your Own Burger Buffet and celebrated the Logspiel with old friends and some new ones over a few tasty beverages.

See you all at next year's Logspiel!

**This event has been  
sponsored by the RCLS  
Fund.**



## Canadian Forces Logistics Museum (CFLM)



Photo Credit: Dr. Andrew Gregory



*By: Dr Andrew Gregory, Curator of the Canadian Forces Logistics Museum*

### Canadian Forces Logistics Museum (CFLM) Joins the 25 CFSD to Highlight Its Heritage

Last fall, the CO of 25 CFSD, LCol Hugo Delisle, asked me if the Canadian Forces Logistics Museum (CFLM) might consider the lobby of 25 CFSD as an extension of the

museum, with displays focusing on the 75-year history of 25 CFSD.

Normally the CFLM wouldn't consider a loan because of the risks inherent to the collection. Yet the CFLM's proximity to the depot, the investment to reduce UV light and the fact that the CFLM has existing depot displays meant that LCol Delisle's offer was too valuable to pass up.

The Depot display was unveiled on January 30 when Colonel C.J. Zimmer, Commander Canadian

Material Support Group and BGen D. Quinn, COS Support CJOC, visited the Depot. The semi-permanent display has five uniforms reflecting the tri-service history of the depot, some extra 25 CFSD artifacts the CFLM had as well as photos and aerial maps.

For any questions or comment, you can reach me at:

[andrew.gregory@forces.gc.ca](mailto:andrew.gregory@forces.gc.ca).





## 2019 Royal Canadian Logistics Service Bursary Program

The Royal Canadian Logistics Service (RCLS) lends its support for our youth to pursue post-secondary studies by annually awarding a number of bursary prizes to deserving students. This year again, it is with great pleasure that the RCLS Advisor is formally announcing, on behalf of the RCLS, the 2019 Bursary Award program.

This year's Royal Canadian Logistics Service Bursary program, funded through the RCLS Fund, will have an allocation of up to six (6) bursaries not to exceed \$1000.00 each. Five of these RCLS Bursaries will be awarded by the RCLS and a sixth one sponsored/awarded by the Canadian Forces Logistics Association (CFLA).

The selection of successful applicants is not based solely on academic standing, but also on admission to a post-secondary institution, on a fulltime basis, or an acceptable combination of education (successful completion of one or more years leading to a recognized degree, diploma or certificate) and a demonstrated need.

The application criteria required prior to being considered on a competitive basis is as follows:

- RCLS Bursary program is open to children/dependants of serving Reg F Logisticians and PRes Logisticians who are current RCLS Fund members (PRes must have continuously served for the last two years as a minimum, CO endorsed);

- Applicants must be in or have completed their final year of secondary schooling and are preparing to attend or currently attending an institute of higher learning;

- Only candidates undertaking studies up to and including university undergraduate programs and have not previously received a bursary may apply; and

- Students entering a diploma or certificate program, usually of a shorter duration with reduced tuition, may be granted assistance at a lower bursary level as determined by the RCLS Bursary Review Board.

Those students who are about to embark in a post Graduate program or have been accepted under any CAF subsidized program (RMCC or civilian university) are not eligible.

Along with the application form (found on the website provided below), applicants are to submit a short essay between 500 and 1,000 words, which describes themselves and should include family background, current activities (academic, club, sports, volunteer, etc.), personal interests, future plans, and provide the reason(s) why they should receive a bursary and include their financial needs. Essays are to be submitted in either official language of Canada, typed double-spaced on 8½ x 11 inch (216 mm x 279 mm) paper. The RCLS reserves

the right to authenticate all information pertaining to the application prior to making any decision.

The application form and essay must be received by:

**28 June 2019**

and mailed to the address below. Unfortunately, application forms received late or without proper information and endorsements will not be considered.

For additional information please contact the Logistics Branch Secretariat / Adjutant at 613-996-4739.

Royal Canadian Logistics Service  
Secretariat  
National Defence Headquarters  
MGen George R. Pearkes Building  
101 Colonel By Drive, 10 CBS J007  
Ottawa, ON K1A 0K2

Consult our webpage:

<http://intranet.mil.ca/en/organizations/sjs/logistics-communiques.page#lb-dir>

Click on the "Logistics Branch Bursary Program" link to download the application form.





## Logistics Branch Chief Warrant Officer

### CHIEF'S CORNER

#### “Out with the old and in with the new”

Staff at the Royal Canadians Logistics Service Integrator recently took time away from the issuing of retirement certificates and reviewing of promotion scrits to welcome new staff into the fold and say goodbye to others. The chosen rendezvous for this event was a quintessential “Quebec Sugar Shack,” deep in the back country of Gatineau. The multiple vehicle road move to the remote shack required the tactical traversing of bumpy spring roads and deep mud holes, but once all arrived the meal

was well worth the odd bent car axle. After a hearty spread of items such as fresh bread, sausages, and blueberries soaked in maple syrup, bellies were full and comradery was running high. This was even after our imbedded Training Development Officer decided that *all* of the leftover bacon belonged on his plate and his plate only. Shouts of “pass the crepes!” and “quit hogging all the bacon!” were followed up at the end of the meal by a speech from the RCLS Advisor (Col B.K. Johnson), in which he thanked Maj Rob Kelly (Staff Officer Production) and Capt Jim White (RCLS Secretariat) for their dedicated service to the RCLS and

wished them all the best in their next postings. He also welcomed Capt Karine Faulkner to the team as the new leader of the RCLS Secretariat. In her new role, Capt Faulkner will be assisting and supporting the RCLS Adviser in the conduct of his assigned functions and providing a focal point for the co-ordination of RCLS related activities. Missing from the photo is Capt Chris Stewart who is joining the Production section. The substitute of Major Kelly is Major Martimbeault who will join the team this APS. Other personnel changes happening over the APS will see LCol Anick Chayer and LCdr Ian Cross depart from the Training Section, replaced by LCol Eric Chiasson and LCdr Deanna Wilson.

*CWO P. Dufour*



From L to R: Maj Kelly, Mrs. Rhea Harvey, Capt Faulkner, Capt White, LCol Drolet, Col Johnson, LCdr Fitzpatrick, LCdr Cross, Maj Blackmore, CWO Dufour

## The Logistics Branch Newsletter—Staying Connected!

Thank you to all who have contributed and provided input to the Logistics Branch Newsletter. As we continue to develop, we want to hear from you! It doesn't need to be long (**normally 350 words but no longer than 500 words**) and don't forget to include high resolution pictures. Please ensure articles are submitted in both official languages with the names of the author and person who took the photo. If you have questions or feedback, do not hesitate to contact us at [+Logistics.Branch.Secretariat@SJS.LBI@Ottawa-Hull](mailto:+Logistics.Branch.Secretariat@SJS.LBI@Ottawa-Hull) or directly:

Capt M.S.K. Faulkner

(613) 996-4739

**Next Issue Volume 9, Issue 3, Submission Deadline: 1 Sept 2019**