

# Hugs Bookend December Panache



Capturing first and tenth place in the Panache Triplette tournament on December sixth, Violeta and Emil Hug shared the stage with a formidable group of victorious competitors. The well-attended competition attracted several folks we haven't seen in quite a while, and who contributed mightily to the gorgeous day of exciting play. The other winners, between

the Hugs, were: Vito Cascio (2nd), Robert Pierre (3rd), Carol Marcus (4th), Karen-Michele Yates (5th), Tiaré Widmaier (6th), Vance Gerdau (7th), Jean-Charles Delsol, (8th), and Edith Bonneville (9th). Unlike many LAPC tournaments, this one was a fast-paced event that finished in mid-afternoon. Trophies were presented at the holiday luncheon.



## DU PRÉSIDENT



Dear Fellow Club Members,

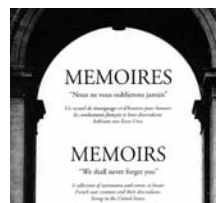
As we end one year and begin a new one, it is always a time of reflection and renewal. We cherish the memories of those who have passed, in our case, Victor Clafin, Mrs. Roux, and our beloved Dolores Bush. Friends we will never forget.

The LAPC membership seems to change every year. As people drift away and new faces appear on the courts, we reaffirm our focus and commitment to keep the club activities interesting, challenging, and fun. It has been a great privilege to serve as your president, and I am honored to continue in that role for 2009. The Executive Committee and I work hard to bring you a great selection of activities and events, incorporating suggestions from all club members, and adjusting from our experiences.

As a member of the FPUSA Board, I enjoy watching the sport grow in this country, and am proud of the example and leadership displayed by LAPC members. The club offers a place for players of all skill levels to come together, enjoy the game, and be part of something greater. With your continued support and help, we will continue to prosper, and have fun.

I wish you and your loved ones a healthy and happy year ahead.

— Max Legrand



*Mémoires: Nous ne vous oublierons jamais* was an effort fostered by LAPC member Jacques Cohen to capture the

stories of, to honor, and to celebrate, the lives and contributions of French war veterans and Resistance fighters. The project culminated with a private event on the ninetieth anniversary of the Armistice of the First World War, November 11, 2008, and involved the compilation of stories about veterans and their descendants living in the United States. Produced by Cohen and club members William and Tiaré Widmaier, this bilingual volume features the stories of several LAPC families. Published by the French American Chamber of Commerce, copies are available from them. Sometimes heart-wrenching and always touching, the personal stories of these brave souls serve as a reminder and historic archive of the horrors of armed conflict and a lasting record of parts that made up the “war to end all wars.”

## SEARCH-A-WORD

G A G N E N L C O C  
 E T S I P C U G C H  
 E U A A N H A N A E  
 P S H Q E I N A R Q  
 E G S Q U E A Q R G  
 A T A A T C L E E N  
 P E T U P E T G A E  
 E A L A P S O C U T  
 T G S U E N L S C S  
 G E E T O I C A E G  
 E O T L I B N O U G  
 C U O T T S Q E G C  
 O C E A E P O I N T  
 C C A L C U E A E N  
 H P E E N T Q S T I  
 O E G R U E M S Q T  
 N T U U C H E N A H  
 N A U T U L L S I C  
 E N L E S I E N C A  
 T Q H U U U E N A E  
 T U S G T P U G E L  
 U E C N H E E N U E

Boule	Cochonnet	Pastis
Carreau	Gagné	Pétanque
Casquette	Méleé	Piste
Cercle	Passé	Point



## SOCIAL SCENE THE FAIRY TALE CONTINUES

Folks thought they were already married. What a surprise it was to the LAPC when Ben Bull, of San Bernardino, CA, and Karen Michele Yates, of Redlands, CA, celebrated their recent nuptials (October 18) on the courts Saturday, November 1, with club members sharing Italian cookies and champagne! Ben and Karen had been dating since September 15, 2001, yet met back in August of 1997. It took a few years before they reconnected! Their simple wedding celebration was held in San Dimas at the home of Karen’s high school friend. The couple honeymooned a few days later in the Big Apple. They now reside in Redlands, CA, with their “fur children,” Emily, Lily, and Leo.

— Itza Bouttime

## LAPC COMMITTEE

President	Max Legrand
Vice President	Bruce Marcus
Treasurer	Diana Jacobs
Secretary	Carol Marcus
Tournaments	Emil Hug
Grounds	Sandra Bonneville
Maintenance	Scott Hirotsu
Publications	Steve Bush
	Ben Bull
	Karen Michele Yates
	Tiaré Widmaier
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Sponsorships	Chuck Rapoport
Cuisine and Training	Felix Legrand
President Emeritus	Robert Breidenstein

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 et Jeu Provençal

# PLAYER SPOTLIGHT - *Emil Hug*

by Rachel Tarses and Barbara Tawil

Emil can trace his ancestry back to 1393 when the first Emil Hug settled in a small town in Lucerne, possibly coming from England. Since then, all first born Hug males were named Emil. Emil's mother was a learned cook and worked for Emil's grandfather, his father's father, in the kitchen of his restaurant near Berne. That was where Emil's parents met. Emil's father apprenticed as a baker. During the Depression the family restaurant did not have enough business so it was sold. A bakery, the next business was not lucrative enough to support two families so it too was sold. Emil's parents opened a restaurant in the countryside while the grandfather opened one in a small city.

In 1939 all able-bodied men had to go into the Swiss Army because Switzerland feared attacks from across the Rhine. Emil's father was recruited into the Army and the restaurant was sold. In case of attack, Switzerland threatened to destroy tunnels and bridges, The threat was a deterrent to Germany because the railroads were Hitler's supply route to Italy and Switzerland allowed the trains to pass through. During the war, Switzerland was not actually attacked but there were incidents such as the American bombing of the railway station in Basil to disrupt rail traffic from Germany to Italy. Emil remembers Italian prisoners being housed in the schoolyard and working as farm laborers.

Emil's hometown consisted of about 20 small family farms, with 10-12 cows, two horses, pigs and chickens. All the school children had to do chores at their farms. Emil was between eight and ten at the time and before school, which was six days a week, he had to cut and collect the grass, feed the cows, milk them, bring the milk to the dairy and then have breakfast and run to class. After class the stalls had to be cleaned, animals fed, cows milked and the milk again brought to the dairy and then early to bed. School vacations were timed for spring planting and late summer harvesting.

In 1940 everything was rationed. Switzerland was sealed off and had to be self-sufficient. Each person was entitled to three eggs, a hundred grams of butter, 500 grams of meat a month as well as other rations. For the teenage boys, the worst deprivation was only 125 grams of bread daily. Bread could only be sold if it was at least 48 hours old; old bread was more filling. The Swiss cultivated every corner of land; even the islands in the roads grew potatoes. The Hugs raised rabbits for meat for Sunday dinner and the flowerbeds became vegetable gardens.

In May 1945, Emil finished his formal schooling. He had gone to 7 years of primary and 1 year of secondary school.

At fourteen he left home and went to the French part of Switzerland for a year where he delivered bread. This was to learn French. Then Emil went to Lugano for 8 months to learn Italian. From 1948 to 1951 he apprenticed as a baker and confectioner in Vevey on Lake Geneva. At 19 he went into basic training in the army for 4 months. Following, he worked in a bakery in St. Moritz for one year and Neuchatel for another year. Emil continued his training doing seasonal work in first class hotels in Gstaad where he made breakfast croissants and rolls for Eisenhower, Churchill and Montgomery during a summit meeting. He then worked in Lucarno and Celerina, near St. Moritz where he received a job offer from the Drake Hotel in Chicago. He arrived there

October 1955 with eighteen dollars in his pocket and the first payday 2 weeks away. More people were hired than needed so Emil and a friend left for California. They were paid to deliver a new Chevy to Denver and pick up a year old Chevy and drive it to Los Angeles. They arrived in sunny California in January 1956 and it poured for the next two weeks.

Emil worked at the Statler Hilton in downtown LA on the late shift for a year and then another year as ice cream chef. Romanoff's offered Emil the pastry chef's job in Palm Springs where there were many celebrities, and then he worked for Romanoff's in Beverly Hills for two years.

Emil's best friend married Violeta's cousin. Violeta came from Guatamala to attend and they met at the wedding. Two weeks later he proposed. They were married in May of 1957 and in June of 1960 they opened The Pastry Shop. The shop was very successful and for 40 years they spent countless hours there. The first of their four daughters was one month old when they opened the shop.

Violeta's birthplace welcomed Emil many times over the years. The political unrest there caused her family to take refuge with the Hugs on different occasions. Beside Guatamala visits, Emil and Violeta have traveled with their daughters and husbands through Europe, one couple at a time. For their 25th anniversary they went to Seoul, Hong Kong and Tokyo. Now Emil devotes his time to his family including nine teenage grandchildren, one eight-year-old grandchild and a 22-year-old granddaughter, who recently gave birth to their first great grandson.

A Belgian friend introduced Emil to the game of Pétanque and often he would sneak in a game between Saturday deliveries. Now retired, he has a nice hobby and many good friends.





# Holiday Dinner a Hit

Replete with garlands, wreaths, and good cheer, the holiday dinner was a terrific time to gather and share a fine meal with good friends and family members. The traditional dinner and award presentation were held at a new location this year: Billingsley's in Santa Monica, with a capacity crowd in the cozy banquet room. Capped by the luscious *Bûche de Noël*, thanks to Emil, the presentation of awards included male and female most-points-earned this year to Sandra Bonneville and Artem Zuev, special thanks to Emil, for his terrific help to the club, Ben Bull, for his work on the web site and newsletter, and the announcement of a special recognition by FPUSA of Felix Legrand as Umpire Emeritus. The door prize drawing, managed by Diana Jacobs, and Sandra Bonneville, was a high point, with generous gift contributions from club members, especially Gordon and Dolly, Bruce and Carol, photos from Chuck Rapoport, and the grand prize TV donated by the Legrands. The winners of the Holiday Triplette Panache, held the day prior, were: announced by President Legrand, who also addressed the group with thanks and recognition of the Executive Committee members, the announcement of the 2009 Committee, thoughtful acknowledgement of friends who passed away this year, and encouragement for all to have a good year ahead. Copies of *Mémoires*, produced by club members, were distributed to attendees. Great food, great fun, great friends...*c'est pétanque...c'est nous!*



LOS ANGELES PÉTANQUE CLUB  
**UPCOMING EVENTS**

- JANUARY 11 (SUN)**  
Panache Doublette
- FEBRUARY 8 (SUN)**  
Select Doublette + 1 Méléé  
Crêpe Chandeleur
- MARCH 8 (SUN)**  
Panache Triplette Memorial Tournament
- APRIL 19 (SUN)**  
Panache Doublette
- MAY 17 (SUN)**  
Los Angeles Open Select Triplette  
at San Pedro
- JUNE 13 (SAT)**  
FPUSA Southwest Regional  
Méléé Triplette
- JUNE 14 (SUN)**  
FPUSA Southwest Regional  
Select Triplette
- JULY 19 (SUN)**  
Panache Doublette
- AUGUST 9 (SUN)**  
Méléé Doublette
- SEPTEMBER 13 (SUN)**  
Panache Triplette
- OCTOBER 11 (SUN)**  
Select Doublette
- NOVEMBER 8 (SUN)**  
Méléé Mixed Triplette
- DECEMBER 5 (SAT)**  
Triplette Panache
- DECEMBER 6 (SUN)**  
Holiday Dinner

Registration is typically 8:30-9:00 a.m. with play beginning at 9:30 a.m. Entry fees and prizes vary by type of event. Casual games all day on non-tournament Saturdays and Monday and Thursday evenings on the lighted courts.

Bring a friend!

## A FEW SELECT INTERNET RESOURCES

By Mo Tawil

An Internet search on pétanque will turn up lots of sites. These are five that I have found interesting and useful.

**www.petanqueamerica.com** – A good source for all sorts of equipment for the game as well as pétanque accessories. It contains sections on rules of the game, a blog site for posting information as well as a map for location of clubs (not just FPUSA) in the USA. **BEST** – for equipment shopping

**www.usapetanque.org** –The “official website of Federation Pétanque USA.” It contains general organization information including member clubs. The blog site has pictures of events going back to 2006. Official FPUSA rules of the game and a calendar of official matches. Includes a neat section on techniques with illustrations including a set of practice ideas for shooting and pointing.

**www.petanque.org** – Has simple beginner instructions and rules, information on building a court. All sorts of info on playing, strategy, practice drills, stamps, videos, pictures etc. This is a very wide ranging site. **BEST** – Contains a collection of almost 2000 old postcard illustrations dealing with pétanque.

**www.playaboule.com** – A good source for pétanque balls and supplies, information on how to play and how to build a court. **BEST** – and advisory on how to measure your hand and choose a ball size and weight based on your style of play.

**www.dostercompany.com/petanque/petanque-talk.htm** – Includes descriptions of west coast clubs (18) and some pictures and the author’s comments on those he visited. Has links to those clubs (where available) including how to get there. The authors view on how to make a practice terrain. This is a really neat site by a pétanque zealot! **BEST** – ‘Pétanque Coach’ section with tips and pointers, rules discussion, and some alternative ways of playing.

**www.laboulenoire.com** – A site for ordering direct from France. I found the total cost, including shipping, is slightly higher than US prices (depending on the exchange rate) but I could get items not available from US suppliers. Much better if you speak French.