



Seawind

You can now own a seaplane with four roomy seats for less than the cost of some automobiles (a Rolls Royce Silver Cloud, for example) and a quarter of the cost of a commercial four-place amphibian. The price is just \$15,000 for the fibreglass frame and \$10,000 for the engine. The drawback – if it is one – is that you have to put it all together yourself. It should take about 1,000 hours and give you a sense of accomplishment. The prototype cruises at 170 mph at 75 per cent power, has a range of 650 miles and can take off and land on water. It is safe and the test pilot said its performance was “nothing short of remarkable.” Production is now underway.

Call or write Len R. Creelman, the designer, Seawind International, Box 878, Haliburton, Ontario K0M 1S0, (705) 457-1438, and be the first person in your neighbourhood to make his own plane.

Bring Dimpflmeiers to Your Cheeks

Alfons Dimpflmeier, a Bake Master with a diploma from the Handelskammer in Munich, came to Canada in 1957. Imagine his surprise when he could find no Klosterbrot, or Schwarzwälder Schinkenbrot or even Holzofenbrot. Well, he did something about that. Today bread lovers at home and abroad can find all of the above for sale, in the better delis, in one- to ten-pound loaves. Klosterbrot (Monastery Bread), a textured rye, comes in loaves of one, two and four pounds. The four-pound loaf sells for \$4.00 wholesale, including freight, duty and brokerage. Swartzwälder Schinkenbrot (Black Forest Bread) is made with coarse rye flour, whole wheat flour and whole rye grain and it sells for \$6.15 for five pounds wholesale. Holzofenbrot (Stone Oven Bread), a special sourdough rye, sells wholesale for \$11.20 for a huge, ten-pound loaf. There are also Jagdschnitten (whole rye), Leinsamenbrot (fine textured rye with whole linseed grain) and Sonnenblumenbrot (sourdough rye with sunflower seeds and wheat flour), and a good many others, including a 100-per cent rye loaf for people allergic to wheat and yeast. The breads look as good as they taste. Retailers can get a price list and other information by writing R. J. MacDonald, President, Rondo Specialty Foods Ltd., Export Division of Dimpflmeier Bakery Ltd., 307 Bering Avenue, Toronto, Ontario M8Z 3A5, or calling (416) 232-1700.

