

South African products on SAGA's shelves

By Elizabeth Donovan

and Tropic are companies canning South African fruit. And in the chilling refrigerator, the "CAPE" logo on the box of green apples betrays its origin

Andy Dean, Director of SAGA Food Services on campus, says before the **Netted Gem** interview he was unaware of the origins of these products.

"To my mind all our pro-

ducts are Canadian or American," says Dean.

Foods found in cafeterias that are from South Africa are mainly apricots, peaches, pineapples, pears, and other fruits. However, the country of origin doesn't have to be marked on the package, so it's often difficult to tell which products come from South Africa.

Dean says buying South African products hasn't been

an issue since they haven't been approached to boycott these products.

"If we were approached to boycott South African products then we would take an active interest in where the products were from."

For one SAGA food customer, the South African apples did not go unnoticed.

Yusaf Saloojee, African National Congress Representative for Canada, who

recently spoke at a UPEI Human Rights Conference was upset when he saw the South African apples in the cafeteria.

"It's very attractive for businesses to buy South African products because they are so cheap. But the reason they are so cheap is because black labour is cheap. These food companies in South Africa even have young children working in the fields," says Saloojee.

Boycotts are sanctions used to protest against apartheid, the policy that legislates racism, ensuring supremacy to five million whites, denies rights to 24 million blacks and restricts the privileges of almost four million Asians and people of mixed race.

Dean is non-committal about what SAGA's going to do about the South African products on its shelves. He says it's not his decision but a corporate one.

"The decision would have to be made by our purchasing agent in Ontario," says Dean.

But rumblings and changes are already in the works, high on the SAGA food corporate ladder: Marc Ouellette, district manager of SAGA food Canadian, says a memo crossed his desk from head office in Burlington, a few weeks ago that said all

purchases of South African foods had to stop.

"How it works usually is we contract with the company to supply us with certain quantity and quality of food then they have the freedom to purchase that food on the open market. We don't control where they buy — that would start bringing in disadvantageous prices to SAGA. But now we say we don't want South African products.

Ouellette says SAGA has avoided any publicity about their South African boycott. "(We're) Not going to make it (the boycott) public. We are trying to keep low-key," says Ouellette.

Ouellette refused to say why SAGA decided to boycott South African foods. He wouldn't say whether the growing apartheid feeling in universities influenced the decision.

SAGA food services, like those at UPEI, left with shelves full of South African products are given time to exhaust this stock.

"The South African products that SAGA food outlets have has to be used up. And I don't know how long it will take to sugar the whole thing out," says Ouellette.

With files from Canadian University Press

Escort Service

Offers Students \$100 per hour

By Catherine Bainbridge of Canadian University Press and Diane Dyson

"Bringggg ..."
 "Hello?"
 "Hello, Do you have any positions available?"
 "How old are you?"
 "21"
 "How tall are you?"
 "5'9"
 "How much do you weigh?"
 "135"
 (pause)
 "5'9", 135 pounds. Not too bad. Can you hang on?"
 "I'm a little nervous about being an escort."

"There's nothing to worry about. This is not the mafia—it's run by students. I'm only 20."

L'Elegance bills itself as an escort service with "a touch of class." It is one of about twenty escort services in the classified section of the Montreal Gazette.

Scott, the owner and manager of L'Elegance is running a booming small business. He is good humoured and very polite—a young executive. He is 24.

"We've got lots of work. We hire every two weeks. Do you know what it involves?"

"No, not really. Is it taking men out for lunch, or to functions?"

"Don't waste your time and mine. Look, you get gentlemen that want to spend an intimate hour or more with a lady companion in their hotel or apartment. The only way to earn money is by being available — not if you're pretty or ugly — that's really got nothing to do with it."

Every escort services listed was hiring. Scott, our would-be pimp, owns two agencies and has been in the business for three years.

Twenty-year-old Abby, Scott's partner and manager,

answered he phone with a light, professional clip. We could have been talking about insurance. Two other phones rang incessantly in the background during the course of the conversation.

"Let's talk intelligently. Let me explain something so as not to waste your time before you come down here. You are going to be in very private, close situations with your customers."

"How much do you make?"

"What you'd make in here in two hours, you'd make somewhere else in a week."

"How much?"

"One hundred dollars an hour."

Scott was in the background telling Abby to set up an interview that afternoon. They had another new recruit on the line.

We meet at Sir Winston Churchill Pub on Crescent Street, a strip with trendy Anglophone bars. The terrace is crowded with junior executive and university students sipping Friday afternoon drinks and enjoying the setting sun.

We are told to look for a large, blond man who would be wearing a grey leather jacket with a four inch black collar and jeans that needed washing. When he enters we have to nod at him a few times before he comes over.

"Are you Scott?"

"I may be."

He sits down at the next table and lights a cigarette. The music is too loud to carry on a conversation without yelling, so he moves closer. There is an uncomfortable silence.

He asks why we are doing it. For money, pure and simple, we answer.

"Do you have any questions? Most girls do."

"What kind of men do you usually get?"

"Mostly middle-aged. But they are lawyers, doctors and businessmen. You don't get the seedy types when it costs that much. Even if they're not good looking they're usually well-groomed (he looks at his nails). Some of them are real good lookers."

"How do you know? Do you meet them?"

"The girls tell me. Sometimes I meet the regulars."

There are special rates for eight hour shifts — \$1,000 at night, \$800 during the day. We joke about the staying power of a middle-aged man who can last that long. Scott says they even get some 20 year olds.

The agency charges the customer \$175/hour. We get to keep only \$100 for the hour's work but, Scott informs us, we split travelling expenses.

Scott has done so well in the business that he considers himself semi-retired. He tells us that he is putting his younger brother through medical school.

Scott shows us his government license. The city of Montreal gives escort services legal business status. Scott has a different name on the form but the agency's name is still the same.

We ask him the question that is probably foremost in women's minds when they consider becoming escorts: What about security?

"Oh, it's completely safe. In the six months we've been running this agency, we've never had any problems."

The procedure is simple. The customer calls the agency. The agency gives him physical descriptions of a number of women. They range in age from 18 to 35. (When another reported called the agency asking for someone younger, he was told that it was illegal and they couldn't help him.)

The agency calls the customer's choice and gives her

the customer's telephone number.

The escort calls the client and he tells her what kind of sex he wants.

"Everything is between you and the customer. If you don't want to do something, tell him we will call back and find someone else. There's always a girl willing to do it."

"We even get phone calls at five in the morning, but for \$100 an hour ..."

"What kinds of things do they ask you to do?"

"We get all kinds. Anything you can imagine we get. Some me just want to be ordered around the house, couples call, and some want two women ... so if you get murdered at least you won't be alone, (he jokes).

"We know their home address or their hotel room. You call when you arrive and call when you leave. And of course if you don't call after an hour, we give a little leeway in case ... well, you know ... then we call."

"Look, there are lots of people in hotels, if you start to scream someone will hear you right away."

His beeper, hidden inside his leather jacket, beeps. Men at nearby tables have been subtly eavesdropping throughout our interview, now they turn and stare. Scott leaves to make a phone call. When he returns he has a big grin.

"A gentleman just called and wants a student. Do one of you want to work tonight?"

We hesitate. "I don't think I'm ready yet. I'm not sure I want to do this."

"No, I can't either. I have my period."

He returns to his call.

We plan our exit, drink up quickly, and thank him for the interview when he returns. We promise to get in touch.

We go to the Take Back the Night March that night.

Panther Lounge carries South African products

By Elizabeth Donovan

On the other side of campus, in the Panther Lounge, the Student Union has yet to discuss the South Africa products on its shelves. Gordon Cobb, Student Union President, says to his knowledge the South African products sold in the Panther Lounge is Miller and Carlsberg beer.

Miller and Carlsberg beer served regularly to UPEI students are Carling O'Keefe beers. Carling O'Keefe is owned by Rothman's Pall Mall, which is controlled by the Openheimer group, the largest consortium in South Africa.

"Personally, I'm all for boycotting South African products, but this has to be taken to council before any decision can be made," says Cobb.

Carolyn Ryan, Student Union VP academic, says

after checking the cigarette vendor machine she discovered Rothman cigarettes.

"Before any decisions can be made regarding Rothman's cigarettes we need more information about South African products and how other student leaders have dealt with this issue on their campuses.

A number of schools have already voted to boycott Carling O'Keefe beer. These include the universities of Regina and Saskatchewan and Macdonald College in St. Anne de Bellevue, Que Macdonald college's boycott came after a student-wide referendum last year. In B.C all three universities ther have declined to organize boycotts of South Africa food.

— with files from Canadian University Press