



By B.J. Geiser

The winter Steelhead season thrills the average fisherman. The thought of standing in knee-deep water, bundled in down garb, is not the average individual's favorite pastime. But the avid angler anticipates his or her next Field & Stream adventure.

Steelhead could be called the Pacific Northwest's claim to fame. Actually an over-grown trout, Steelhead reside exclusively in Northwest waters. And now is the time to be on the Wilson or Rogue Rivers trying your luck out-smarting your catch. Steelhead are relatively smart fish, with more than gills for brains. And getting one on your dinner table is a tricky, but tasty event.

An ancient, snoring, steelhead sage cooks his steelhead in only one manner. He's a pro at both catching and preparing steelhead. His recipe is easy, and quells anxious hungers. He first cuts the steelhead into steaks. He then dips the steaks in Krusteaz pancake flour. He specifies Krusteaz. Then he simply fries them in butter for 10-15 minutes a side, depending on their size.

Some of us prefer the dramatic flair of serving an entire fish. There's a hearty elegance about presenting a whole fish. It brings to mind the Middle Ages. Fish were enjoyed by both the royalty and peasants. The fish could have been cooked the same, differing only in the plates they were served upon.

The following recipe for Baked Steelhead comes from a distant family member. He and his wife lived off the food he got, so they ate a lot of Steelhead dishes, this being one of their favorites.

Baked Steelhead

For an eight pound fish.
Thoroughly clean, rinse and dry fish.
Spread mayonaise inside the cavity and sprinkle with dill weed until a layer is present.
Place chopped onions inside.
Spread mayonaise on the outside of the fish and sprinkle with dill weed.
Wrap the fish in foil or parchment and bake 375° for 1 hour.

In the above recipe, you're actually cooking in a tartare sauce into the fish. For the purists, there's a cleaner way to prepare Steelhead. Fill the cavity with sliced lemons and wrap the Steelhead in foil. Place on the barbeque and grill the fish for an hour. Or place in a preheated 350° oven, baking for 1 hour.

Steelhead is a rich delicacy. To offset the Steelhead's richness, serve a rice pilaf. A tossed salad, resplendent with sprouts, would top off the meal.

French film festival provides quality alternative viewing

By K.G. HAWTHORNE
Of the Emerald

Eugene has an airport, a downtown mall, a skyscraper (of sorts) and a moderately efficient transit system. What it doesn't have, yet, is an exclusively foreign film theatre. But Waco Cinema manager Dave Hughes is trying to do something about that.

He estimates that by spring break the Waco, located on Franklin Blvd., will have fulfilled all existing contracts for American films and will then be able to devote itself entirely to foreign and "specialty" films.

To get the community used to the idea that foreign films will be available on a regular basis, the Waco is starting off 1977 with a French Film Festival. It opened last night with *The Clockmaker*, directed by Bertrand Tavernier and starring Philippe Noiret (see review).

The festival is scheduled to run six weeks, each film shown for one week only. In addition to regular evening showings at \$2 general admission, a special open screening of each film will be held on Thursday morning at 10 a.m. for \$1.50 a seat. Series tickets are also available at the Waco box office for all six films at a price of \$9 (which figures out to exactly \$1.50 per film).

The films selected for the festival have several things in common: they are all the work of a

major director and/or actors, such as Claude Chabrol, Yves Montand and Alain Delon; they will all be shown with a "high-class" short by the likes of Alan Arkin, Norman McLaren and Marcel Marceau; and, most importantly, perhaps, they are all in French with English subtitles.

"In my opinion, nothing turns people off a foreign film faster than a dubbed print," Hughes said, and it will be his policy to show only subtitled films unless a particular film is unavailable except for dubbed prints. He mentioned that several people had expressed disappointment with the dubbed version of *Face to Face* that played the Waco last quarter, but the film company had not released a sufficient number of titled prints outside New York, Los Angeles, San Francisco and other places that get first dibs on prints.

If a titled print of a film that had played Eugene in dubbed form were to become available, Hughes said he'd "definitely consider bringing it back."

Some of the "specialty" films Hughes already has scheduled include Orson Welles' French-made *F is for Fake*, due to open sometime later this month, and *Santiago*, a film about the fall of Marxist Chile. He's also looking at a series of films on the works of Beethoven, Bruckner and Mozart for weekend matinees, and said he'd be happy to work with any group in town on special projects, such as sponsorship of opening

nights of certain films.

Depending on the success of the French festival, Hughes plans to book festivals from other countries — Germany, Israel and Italy for the moment — as well as the works of certain directors, such as Lina Wertmuller.

Based partly on the prior success of Wertmuller films and *The King of Hearts* — which, incidentally, is going out of distribution for at least five years — at the Waco, Hughes believes there is an audience for foreign films in Eugene.

"People I've talked to say that they know they can go out and generally not get stung on a bad foreign film," he said.

Even so, as of last week only five series tickets had been sold for the festival.

"I guess it just takes time for them to get used to the idea that foreign films are here," he said.



NAVY OFFICER. YOU GET RESPONSIBILITY THE MOMENT YOU GET THE STRIPES.

A lot of big corporations offer you a big title. But how many offer a young college graduate a really important job?

As a Navy Officer, you don't have to wait to do a job that counts. We give you one as soon as you've earned your commission. A job with responsibility for the lives of others, and for millions of dollars of complex equipment. A job that requires skill and leadership. A job that Navy Officers have been doing proudly for 200 years.

See the Navy Officer Information Team

- * EMU Annex Century Room (walk-in) Jan 17-21, 1977
- * Placement Center (by appt.; contact Placement Office.) Jan 20-21, 1977

NAVY OFFICER. IT'S NOT JUST A JOB, IT'S AN ADVENTURE.

University Theatre Presents

Macbeth

FEB 4 5 9 10 11 12
TICKETS NOW ON SALE-400-300
ALL SEATS RESERVED 686-4191
UOFO STUDENTS HALF PRICE

"ANNOUNCING" GIANT GRINDER'S

MONEY BACK GUARANTEE

THAT'S RIGHT! YOUR MONEY BACK, ALL OF IT
AFTER 3 1/2 YEARS OF BUSINESS AND ZERO COMPLAINTS
THE GIANT GRINDER IS PUTTING ITS "MONEY BACK"
SANDWICH WHERE IT'S MOUTH IS AND OFFERING
A "MONEY BACK" GUARANTEE IF YOU DON'T LIKE YOUR
GRINDER.

GIANT GRINDER DELICATESSENS

1454 E. 19TH

1677 COBURG RD.

GO DUCKS GO