



ISRAEL'S BEAUTY
—Michal Harrison (above), 20, a kindergarten teacher in an immigrant camp near Haifa, was chosen over 14 finalists as the 1951 beauty queen of Israel.

Farewell to Glamor

By SIDNEY MIRKIN

AP Newfeatures
ISCHIA, Italy—Noted movie director Robert Siodmak is kicking up his heels joyfully because he has left his Hollywood home—swimming pool and all—and is living out of a suitcase.

Tennessee-born Siodmak says he has found contentment by giving up things most people find glamorous. He adds, incidentally, that he can do better financially now that he has left Hollywood and come to Europe more or less permanently.

A jovial little man with a shock of unruly gray hair, Siodmak was interviewed aboard a Warner Brothers version of a Spanish galleon where he is directing Burt Lancaster in "The Crimson Pirate." He used this story to explain why he left the movie capital.

The late Irving Thalberg, boy wonder of the MGM studios visited one of his writers at his supple home, gazed rapidly at the butler, footmen, maids, swimming pool and chauffeur driven limousine, and said, "This is the way I like my writers to live."

Asked for an explanation, Thalberg said, "Some writers come out to Hollywood and live in a

hotel room. If they don't like what we want them to do, they pack up and go home. You can't afford that. We've got you."

Siodmak said he decided to leave Hollywood the day he decided he was in the same position as Thalberg's writer. Unlike the writer, he packed up and left.

He charles gleefully now as he relates how "I got off the hook."

"The Crimson Pirate" reunites Siodmak with Lancaster who rose to fame after "The Killers," his first starring role.

Other Siodmak films in Hollywood included "The Spiral Staircase," "Dark Mirror," "The Phantom Lady" and "The Suspect."

Europe, however, is where he started directing for the pre-Hitler German UFA studios and then doing movie in France before he went to Hollywood in 1939.

FISHERMAN'S LUCK
FT. WILLIAM, Ont. —Believed the largest lake trout caught in district waters this year, a fish caught here by C. R. Strachan weighed 32 pounds, 6 ounces, and measured 42 inches long.

I.Q. of Troops Going Up

HEIDELBERG, Germany, (U)—Intelligence average of American troops in Germany is going up. Reasons: The draft.

Officers in the U. S. Army's European Command headquarters here say Army intelligence averages go up every time there is a military draft.

"With the draft, we get the extremely brilliant persons, as well as the average or slightly below average person," one officer explained. "These 'brilliant' persons do not enlist in the army as a private."

WILDLIFE SANCTUARY
HELSINKI, (U)—Finland is taking steps to preserve its big game. Peter Krott, an Austrian forester is planning a national park at Padasjoki where elk and other animals will be protected.

Glassblowers Puff Income

KAUFBEUREN, Germany, (U)—The famous Gabilon glassblowers, expelled from Czechoslovakia after the war, have become Bavaria's largest dollar earners.

Hundreds of them settled near here in 1945 despite local opposition because they were an economic liability and made the housing shortage worse.

Today the exports of the glassblowers is valued at \$5 million annually. They are the fifth largest dollar-earning group in West Germany.

A dry water course is known in Arabic countries as a wadi.

Women's New Club Organized

Rotana, a service club for business women, met October 11 at the home of Mrs. Alta Lovell, 1406 Upham.

Although Rotana is a new club in the Klamath Falls area, it is not a new organization. It was founded in Butte, Mont., in 1922 by a group of business women anxious to take an active part in the civic life of their community. Club membership has grown steadily, extending through Idaho, Washington, Oregon and Montana.

The name "Rotana" was coined by the founders as a tribute to Rotary for kindness and assistance.

good example and as a tribute to the mother state, Montana.

Topic for the meeting was needed participation in civil defense.

The session was well attended. Guests were Frieda Ustick, 2441 Orchard Way and Lois Brown-

field, 5847 South 6th. If there are any ex-Rotana members in Klamath Falls you are cordially invited to contact the local club by calling 8238.

IT'S ASPIRIN AT ITS BEST
St. Joseph ASPIRIN
WORLD'S LARGEST SELLER AT 10¢

Legislature Has Honorary Page

INDIANAPOLIS, (U)—A Kokomo high school senior from the Western zone of Germany served as an honorary page at a recent session of the Indiana legislature.

Erich Mueller, 17-year-old son of a German dentist, was brought to the U. S. last month on a scholarship awarded by the American Field Service, a volunteer organization.

Mueller was introduced on the house floor by Rep. Earl M. Utterback of Kokomo.

WHO SAYS YOU HAVE TO SETTLE FOR IMITATIONS?

Your grocer has the best for you... WHITE STAR Tuna—the one and only brand that made tuna famous. Every can a prime, light-meat tuna fillet. WHITE STAR Brand. Full of flavor—nourishment. Today's Best Buy!

A VAN CAMP SEA FOOD product by VAN CAMP SEA FOOD COMPANY, INC.
Main Office: Terminal Island, California

CRUSTY TUNA-CORN PIE

1 can White Star Brand tuna	2 tablespoons flour
1/2 cup butter or margarine	1 1/2 cups milk
1 1/2 cups fine cracker crumbs	1 #2 can cream-style corn
2 tablespoons chopped green pepper	1 teaspoon Worcestershire sauce
1 tablespoon chopped onion	1 teaspoon salt
2 tablespoons chopped pimiento	1/2 teaspoon pepper
	2 eggs, slightly beaten

Melt butter or margarine; reserve 2 tablespoons. Combine fine cracker crumbs with remaining butter or margarine. Par into a deep 9-inch pie pan, saving 1/2 cup buttered crumbs for topping. Bake in a moderate oven (350° F.) 7 or 8 minutes. Combine reserved 2 tablespoons butter or margarine with oil from tuna. Cook green pepper and onion in oil until barely tender; add pimiento. Stir in flour, add milk and cook, stirring constantly, until mixture is thick and smooth. Stir in corn, tuna, Worcestershire sauce, salt and pepper. Add beaten eggs and pour into crumb crust. Sprinkle with rest of cracker crumbs. Bake in a moderate oven (350° F.) 35 to 40 minutes or until a sharp knife inserted in center of pie comes out clean. Makes 4 or 5 servings.

TUNA DENVER OMELET

1/2 can White Star Brand tuna	1 tablespoon finely chopped green pepper
2 tablespoons butter or margarine	4 or 5 eggs
3 tablespoons finely chopped onion	1/2 cup cream or undiluted evaporated milk
	1/2 teaspoon salt
	1/2 teaspoon pepper

Cook onion and green pepper in butter or margarine in a 10-inch frying pan until barely tender. Add tuna and mix well. Beat eggs and milk with a fork until whites and yolks are barely mixed; season with salt and pepper. Pour into frying pan; cook slowly. As omelet cooks on bottom, run a spatula around the edge and lift, tipping the pan so that the uncooked part flows underneath. When all of omelet is cooked, turn up heat for a few seconds to brown bottom of omelet. Loosen omelet with spatula; fold in half and turn out on platter. Serve with hot buttered toast and sliced tomatoes. Serves 2 or 3.