Rail Veteran, 81, Helped Many to Rise to Top

CLEVELAND (U.P.)—After 61 years of railroading, gray-haired De Witt Clinton Moon has been taking life easy and relaxing among memories of "young men" he helped to top rungs on the rail ladder.

The 81-year-old veteran who once was directly responsible to Chauncey Depew, late president of the New York Central railroad, can count high officials among his "proteges."

These present-day chiefs include Frederic Williamson, president of the New York Central; Charles Denny, president of the Erie, and Frank Schaff, New York Central vice president.

H. S. Assembly Hall Under Construction

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revealed the following facts about the assembly hall:

It will be constructed of reinforced concrete thruout with steel roof trusses bearing concrete roof slabs.

Provision is made for a large projection room and latest type motion picture screen.

The stage will be 40 feet wide, framed in an attractive proscenium arch designed in the modern manner that is typical of the whole building.

Three Sculptured Panels

Boys' and girls' dressing rooms, located on opposite sides of the stage will be located in a basement, as will costume rooms and lavatories.

"There will be three main entrances on the north side of hall to a foyer 20 feet wide by 65 feet long.

Three sculptured panels cast in concrete will decorate the entrance.

The ceiling of the hall will be colorfully decorated and the entire site landscaped to conform to the campus plan.

Urge Housewives to Ask Solicitors for 'Blue Cards'

(Continued from Page 1-A)

other material deemed of especial interest. If the committee finds the project worthy, a "Blue Card" is issued. If, on the other hand, the solicitation is judged without merit, no card is issued and the solicitor must go without.

"Have you a 'Blue Card'?" has become one of the first questions asked by local merchants, industrialists and professional people when asked for funds by local or outside persons. Those who have given assurance of their merit are then given an opportunity to explain their proposal. If the solicitor admits he or she bears no "Blue Card" the reception is either abruptly terminated or the interview proceeds with "two strikes" called on the solicitor before he or she begins a sales talk.

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Frenched Pork Loin Ready for Company

Frenched pork loin, served with spiced red cherries, the choice for the special company dinner.

"The old saw, 'There is nothing new under the sun,' does not hold true when clever housewives are given a chance," says Inez S. Willson, home economist. We have had frenched lamb chops and frenched pork chops for a long time, but a pork loin roast, frenched and served as shown here, is an innovation with roasts, and one with a real future.

Frenching means removing the meat from the ends of the rib bones so that paper frills may be placed over them after the roasting is completed. The chief advantage of this lies in added attractiveness of appearance in giving an old favorite meat cut the distinction needed for company meals.

How to Roast

A frenched pork loin is cooked in exactly the same way as any other roast. The frenching may be done at home or in the market, but usually the latter is preferred because with the sharp knives which the retailer has, this takes only a second.

To cook the roast place it, rib side down, in an open roasting pan. When placed in this manner it is not necessary to wrap the unprotected rib ends in order to prevent them from charring, for the fat as is melts, runs down, and keeps them moist.

Season the roast with salt and pepper and place in a slow oven. An oven temperature of 300-350° F. has been found best for roasting pork. All pork cuts should be cooked until well done to develop the delicious flavor which everyone likes, so allow about thirty minutes per pound for roasting at the temperature suggested.

No water is added during the roasting, nor is a roast covered at any time during the cooking. At the low temperature best for roasts, there is no danger of charring nor of the fat becoming too brown.

Accompaniments for Roast Pork

Accompaniments with a tart or spicy flavor have always been in favor for serving with roast pork. So instead of the usual apple sauce, spiced cherries have been used in the illustration. Not only do these make a perfect flavor contrast but also add a touch of color which gives importance to the meat platter.

Bran muffins, browned potatoes, and a crisp vegetable salad might complete the main course of this delightful company dinner.

Serving pork loin

Carving and serving a roast pork loin may be easy as the cooking, if the chine bone has been loosened at the market. The loin then may be cut easily into slices, with one rib or chop section being served to each person. In buying a pork loin for the special dinner, plan two chops for each person, for the chances are that second helpings will be required.

WORKER BUYS LOT

Sale of a lot on Beech street to John Melville who is employed at the Mayfair Creamery was announced this week by J. C. Smith of the Torrance Investment company. Melville plans to build a home in the near future.