

# New Start for De La Salle North



De La Salle North Catholic High School has opened for fall term in a new location near the corner of northeast 42nd and Killingsworth. It comes after completion of a \$26 million capital campaign to renovate and construct the new campus next door to St. Charles Parish.

## CONTINUED FROM FRONT

“Being in the new school makes me want to be a freshman all over again! The new school is just so beautiful and exciting,” Alfaro said

The school completed a \$26 million capital campaign, led by honorary co-chairs Mary and Tim Boyle, in two phases over 30 months. Phase one included \$20.5 million in funding for the renovation of the academic wing, and new construction of the commons, courtyard and parking lot. Phase two raised \$5.5 million needed for a gymnasium and additional campus costs.

The new campus accommodates more than 350 students, ensuring the school’s strong and transformative education will continue to impact a growing number of students’ lives long into the future. It also includes a private courtyard, new commons, state-of-the-art science labs, a specialized art classroom and a high school competition-sized gym. The science classrooms allow for both technology-based and hands-on labs to provide a greater variety of experiential learning in physics, biology and chemistry.

“We’re especially excited about the Michael Kelley Gymnasium, which provides a new, long-deserved home for our two-time state championship-winning boys’ basketball, girls’ basketball and volleyball teams, as they’ve never had one before,” said Leong.

The schools welcomed 274 students on Sept. 7 while construction finished on the commons and gymnasium. The official ribbon cutting on the entire new campus was held on Friday, Oct. 22.

## FOOD



## Pepper-Stuffed Pork Tenderloin

### Ingredients

- 2 tablespoons canola oil
- 3 small sweet red peppers, finely chopped
- 1 large onion, finely chopped
- 2 small celery ribs, finely chopped
- 1-1/2 teaspoons dried thyme
- 3/4 teaspoon garlic salt
- 3/4 teaspoon paprika
- 1/2 teaspoon cayenne pepper
- 3 pork tenderloins (3/4 pound each)
- 4 teaspoons lemon-pepper seasoning
- 4 teaspoons fennel seed, crushed

### Directions

1. Preheat oven to 325°. In a large skillet, heat oil over medium-high heat. Add red peppers, onion and celery; saute until tender, 3-4 minutes. Add thyme, garlic salt, paprika and cayenne; saute 1 minute longer. Remove from heat; set aside.
2. Make a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom. Open tenderloins so they lie flat. With a meat mallet, flatten pork to 1/2-in. thickness. Fill with vegetable stuffing mixture. Close tenderloins; tie at 2-in. intervals with kitchen string, securing ends with toothpicks.
3. Place on a rack coated with cooking spray in a shallow baking pan. Combine lemon pepper and fennel; rub over tenderloins.
4. Bake until a thermometer inserted into pork reads 145°, 45-55 minutes. Remove tenderloins from oven; let stand 5 minutes. Discard toothpicks and string. Cut each tenderloin into 8 slices.



## Joyce Washington

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