

Pearl Syndicate Creates a Tiara Worth \$250,000

CHICAGO (UPI)—A girl's best friend is the oyster, according to the Imperial Pearl Syndicate, Inc.

"Women wear diamonds to impress others, pearls because they love them," said Lee Barnett, culture pearl expert for the Syndicate, which showed fabulous gems at the recent convention of the Retail Jewelers of America.

There was a \$250,000 tiara of Oriental pearls and diamonds set in platinum. It was made "to show everything an oyster can do," Barnett said.

Gems in the tiara range from the dome-shaped "Star of the Celebes" in the center, to perfectly shaped milk-white, gray, blue (black), and golden pearls. South American customers demand the golden which Barnett said are a drug on the market in the United States.

A 300-carat pearl was valued at \$100,000. The Dowager

Empress Tzu-Hsi of the Chiang Dynasty wore it on a slender chain around her neck as a good luck amulet, Barnett said.

Culture pearls also were displayed. It takes an X-ray to tell the difference between these and Oriental pearls, Barnett said, but the Orientals are almost 10 times more expensive.

The oyster forms an Oriental pearl by spinning layers of lacquer over a grain of sand which accidentally slips beneath its shell. In culture pearls men inject a bead beneath the oyster's shell.

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Tone Is Important In Selecting Piano

CHICAGO (UPI)—When buying a piano, tone is most important, according to the American Music Conference. If you have a normal ear for music you can judge tone.

What sounds best to you is what counts. Make sure the quality of the tone is the same throughout the keyboard by playing every note yourself.

Broccoli Flavor, Vitamin Content Can Be Retained

LINCOLN, Neb. (UPI)—Food scientists have come up with new ways to cook broccoli to retain flavor, color, texture and a high percentage of vitamin C.

Experiments at the U. S. Department of Agriculture research service dealt with three basic methods of cooking broccoli. One pound of trimmed broccoli was used in each experiment.

In the first method, the broccoli was boiled in 1 1/2 cups of water for 10 to 12 minutes. In the second, it was steamed for 10 minutes. The third method used a pressure saucepan, cooking the broccoli in 1/2 cup of water for 2 minutes at 15 pounds pressure.

Analysis of these methods showed that the vitamin C which was lost had dissolved in the cooking water instead of being destroyed by heat. By using steaming or pressure methods, the scientists

were able to retain 65 to 80% of the vitamin C.

Overcooking boiled broccoli by even 5 minutes increased loss of vitamin C by 10% and loss of deep green color by 15 to 20%. The taste panel also gave lower ratings in color and flavor to this broccoli.

To solve the problem of getting tender but not overcooked broccoli, the scientists suggested paring the raw vegetable to remove the tough outer layers. They also slit lengthwise all stalks thicker than one inch.

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For a crisp green salad, have greens chilled and free of water. Add dressing seconds before serving to prevent wilting.

Fresh Peach Mousse Is Cool Refreshment

NEW YORK (UPI)—For cool refreshment, try fresh peach mousse.

Combine 3/4 cup of sweetened condensed milk with 1/2 cup each of sugar and water in a saucepan. Heat and mix until well-blended. Chill. Add 1/4 teaspoon of salt and 2 teaspoons of vanilla. Turn into an ice cube tray and freeze to a mush.

Remove from freezer, turn into a bowl and beat about 2 minutes, or until light and fluffy. Fold in 1 cup each of crushed fresh peaches and whipped heavy cream. Return to freezing tray and freeze until firm. Serves 8.

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