

Do You Know Good Pearl If You See One?

Most women, says a leading importer of Japanese cultured pearls, don't know how to choose a high quality pearl necklace from a poor one.

Men, he quickly adds, are even worse.

But it's a simple matter, says Sidney A. Weiss, president of the Imperial Pearl Syndicate, largest importers of pearls into this country, and further more the purchase need not be an expensive one.

Weiss says excellent quality pearls can be purchased for as little as \$20, although he believes shopping in the \$50 to \$100 bracket will give the most satisfaction. He strongly suggests, however, that the best place to start is a reputable jeweler, department store.

"The purchaser should remember," he says "that a good quality pearl necklace — and it need not necessarily be an expensive one — can be worn and will be fashionable for many, many years. Substandard merchandise, even if the jewels are large, will not, last, will not have the proper luster, color and quality and certainly will not make the wearer happy."

Weiss recently returned from Japan, where he spoke with Japanese businessmen and government officials to seek ways to keep inferior pearls from reaching the American market. He says:

"Because of an acute shortage of fine quality and large Japanese cultured pearls, it seems inevitable that their selling price will rise as much as 50 to 75 per cent in America."

This will be caused, he adds by the fact that "many Japanese growers have been harvesting their beds as quickly as possible, instead of letting the pearls develop. This has resulted in a bumper crop of cheap, inferior merchandise that doesn't even deserve the name of cultured pearl."

When buying pearls, Weiss says, the first and by far most important thing a buyer should look for is luster. Without this quality, no pearl is worth a penny, no matter how large or round it may be. Years after its purchase, he says, a pearl necklace should still retain its glow and "capture the beauty of the owner's skin."

After luster, Weiss says that roundness is most important. Then the buyer should check for matching — a perfect evenness from the larger stones to the smallest. The fourth point is imperfection and the fifth is color.

On the matter of color, he says, a rose or pink color is the most desirable, followed by a white and pink combination, a cream pink, and a cream.

Most assuredly avoid the dirty greys, he advises. They're worthless.

The rule of thumb should be, he concludes, that if a pearl has good luster, it's probably of first-rate quality.



WHICH ARE THE PRECIOUS PEARLS? — The necklace at left costs \$250, earrings \$17.50, bracelet \$25. At right are a \$10,000 pearl necklace, \$2,000 earrings, \$3,500 bracelet, \$1,600 rings. All are "real" cultured pearls, but difference is in quality.

Young Moderns

Frankie Avalon Still Idolizes Sinatra

AP NEWSFEATURES

Ah, the troubles of a poor hero pursued by his adoring fans.

Take Frankie Avalon, for instance. The handsome 19-year-old singer and trumpet player was taking Milwaukee by storm when he was almost hit by a tornado—three persistent fans.

Police were escorting him around town to protect him from bodily injury and the loss of clothing snatched by enthusiastic fans, when three girls managed to corner him at his hotel suite. He and his manager talked to the girls, signed some autographs and advised them to get home at once because of the 10:30 p.m. teenage curfew in Milwaukee. But the law was at hand, and arrived to enforce the rule and Frankie was involved because of his fans thoughtlessness.

"It had a happy ending though," explains Frankie, who says he almost had a heart attack. "The girls' parents apologized for their actions and the law officers were sorry about it, too."

Frankie forgave his fans, having been one himself since the age of 10 when he sent his first fan letter to Frank Sinatra and bought his first Sinatra records. He has every record Sinatra made.

"I'm still a fan of his. I idolize him," says Frankie, who gets 1,000 to 1,500 fan letters a day. He describes his first meeting with Sinatra that occurred a few months ago.

"I was in Hawaii and heard that Sinatra was there. I called every hotel to locate him, finally got his manager and told him I'd like to meet him. He said fine, and made a date.

"I was so nervous, I couldn't eat. I knocked on the hotel room door. He said 'come in.' He was

sitting down. My legs were trembling, and then he put me at ease by saying, 'Come here son, I've heard a lot about you, sit down and talk awhile.'"

Frankie's 20-minute session with Sinatra is the highlight of his life, and he got an autograph on an old snapshot of his hero.

A further thrill came on the set of "Guns of the Timberland" when Robert Walker said, "You know who was talking about you last night — Frank Sinatra. He thought you were real nice."

His own career started with the trumpeter on the Jackie Gleason show at age 11, but it's his singing

that has made him a star. His "Venus" record is a million-and-a-half seller, and his newest record is a two-sided hit — "Boy Without a Girl," and "Bobby Sox to Stockings."

Frankie's home in Philadelphia where he lives with his family is loaded with special awards — cups, plaques. His fan mail created great consternation there for a while.

"All my sister's friends helped us sort the mail until finally it was taking over the house, and we had no room to walk around. So the entire project was moved to a post office mailing address."

Salmon Sparks Summer Menus

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Salmon is one of the staples of our diet, offering vitamins and minerals for summer menus. The King, Chinook or Spring salmon is the largest of the salmon family, weighing about 22 pounds, color ranging from deep red to pinkish white. It is soft in texture, rich in oil and flavor. It separates into large flakes, making it desirable for salads. The Red, Sockeye or Blueback Salmon weighs about seven pounds, with flesh a deep red in color and firm in texture. It is one of the favorites with fishermen of the Pacific Northwest.

The Cono or River salmon averages eight to nine pounds, some run as high as 30 pounds. The flesh is firm, red but lighter in color than Sockeye. It is an all-purpose salmon. The pink or Humpback salmon is the smallest of all salmon, averaging four pounds, ranging in color from light to deep pink. It is appropriate for creaming, casseroles,

soups, sandwiches. Chum or Keta salmon, weighing about nine pounds, are large-flanked salmon, coarser in texture and less delicate in flavor than the pink. They are of great value in cooked dishes where color is unimportant.

In canning salmon, nothing is added to the can with the fish except salt. The liquid contained in the can is juice, and the oil coming from the fish itself during the cooking process should be used, says one packer, Sam Rubinstein of the Pacific Northwest group of salmon fishermen. He suggests adding it directly to cold, flaked salmon, to sauces, fish chowders and other salmon dishes to reap the full benefits of the salmon.

Unopened cans stored in moderate temperatures may keep indefinitely. Once cans are opened keep contents covered and refrigerated. Salmon may be kept in its original can in the refrigerator. The can itself is just as safe as any other container.