Something old, something new: Glittering gemstone jewelry that is sure to be cherished for generations

What bride hasn't been quoted the familiar adage about wearing or carrying "something old ... something new ... something borrowed ... something blue?"

We often think of items such as mothet's pearls, a blue garter, grandma's hantie and a shiny new penny in the shoe to fulfill the requirements.

Jewelers of America (JA), the national organization dedicated to informing consumers about fine jewelry, has some gems of suggestions that are as precious as newly-wedded love, and will last beyond a lifetime for the next generation to cherish.

Something old? Jewelry from the past - either genuine antique or today's reproductions of Edwardian Art Nouveau or Art Deco - creates a mood ... a feeting of intense nostalgia...and a link to past generations who have loved, married, carried "something old."

Some old ideas:

 Six-strand pearl choker with delicate mother-of-pearl and marcasite clasp;

· Platinum and diamond Victorian bracelet:

· Antique pins from Art Nouveau or Art Deco period.

The bride is the jewel at her wedding and, since most couples will exchange gifts on their special day, some new ideas besides her engagement-wedding ring include:

· Exciting new designer mabe and fresh water pearl sunburst earnings and

. Diamond and gold enhancer for her "borrowed" pearls:

· New strand of cultured pearls in a longer length or double strand with colored stone clasp.

What would be more special than to borrow a treasured piece of jewelry from a mother, grandmother or special friend ... perhaps she even wore it on her wedding day. For instance:

· Mom's double strand cultured pearl bracelet with diamond and ruby accents;

· Grandmother's cameo pin; "Special" diamond drop earrings;

Gold locket pendant.

twist to "something blue." What could knowledge to answer your questions look better on a bride's gown than a



topaz! These stones glisten in all sizes, shapes and cuts when fashioned into pendants, chokers, earrings, bracelets and rings (for her right hand), accented with diamonds and pearls in the newest styles.

Your local jeweler will have a wide selection of the newest and oldest styles for the perfect "something..." gift for the Blue gemstone jewelry adds a new bride. Your profestional jeweler has the about fine jewelry, and can guide you if. sparkling sapphire, aquamarine or blue you need a piece of antique jewelry. Your Fine lewelry."

cleaned, remounted or sized. Why entrust such an important purchase to a non-professional?

"For more information about fine jewelry, write to Jewelers of America, Inc., Dept. MWB, 1271 Avenue of the Americas, New York, NY 10020. They will be happy to send you - free of charge - a series of brochures covering everything you wanted to know, from "Buying A Diamond" to "Care And Cleaning Of

Delicious glazed and decorated Polish Ham

A bouquet of goodness that is sure to please: Glazed and decorated Polish Ham.

A main dish that is deceptively simple to prepare, always tasty, tender and lean, canned Polish Ham's superior quality and flavor are the result of Old World care combined with the most modern and scientific methods of curing and canning.

The following recipe may be prepared ahead of time, thus allowing the host or hostess to enjoy the company, compliments and dinner.

1 5 ib. canned Polish Ham 2 cans jellled consomme Leeks, carrots, scullions, chives, turnip, small tomatoes Fresh seasonal flowers

Separate leeks and scallions in layers lengthwise. Blanch for 30 seconds. Plunge into ice water, Remove and cover until ready to use.

Slice other vegetables 1/4" thick. Use skin of the tomatoes.

Method to cout and decorate ham

Remove hum from can. Rinse in warm water and pat dry. Place ham on cooling rack over sheet pan. Keep in refrigerator until ready to use.

To prepare aspic for coating, warm one can of consomme in double boiler.

Fill large bowl half full with ice and water.

Pour warm consomme into smaller bowl and place into ice water. Gently stirconsomme with ladle for 4-5 minutes, or until consomme starts to thicken. Ladle over ham coating evenly.

Refrigerate for 30 minutes.

To decorate ham, cut vegetables in desired shapes and dip in liquid consomme. Place on coated ham. Chill again.

With remaining can of consomme, repeat procedure for heating and cooling aspic, and coat ham one more time.



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