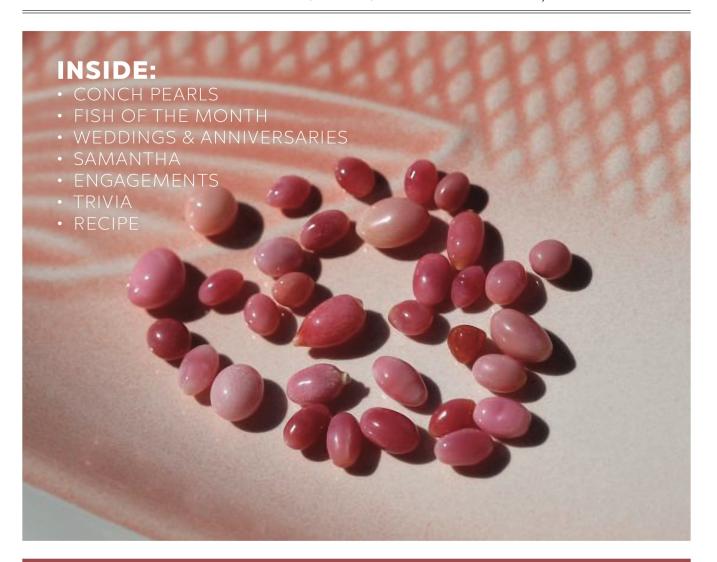


GEMS, JEWELRY, FUN TIMES

AN OCCASIONAL NEWSLETTER OF GEMS, JEWELRY, AND FUN TIMES \cdot EASTER / SPRING 2018



EASTER PEARL HUNT!

"One conch in ten thousand produces a pearl, and only one in a hundred pearls found are of gem quality. When I first began searching for conch pearls all of those years ago, most conch fisherman were unaware that the queen conch could produce a pearl."

EASTER PEARL HUNT!

(1987) – It was thirty-one years ago when I first became intrigued with the beautiful and very rare conch pearl. The pastel pinks, coral, and orange colors on the oval gems always reminded me of Easter egg hunts when I was a kid. The 1987 cover of *Gems & Gemology* magazine, along with a detailed article, began my long-time quest for the rare pearls.

The many years I spent searching and hunting throughout the Caribbean for pink pearls has provided me with much more

than the thousands and thousands of carats of the precious pearls. This is one of those occasions when the hunt is as much fun, or more than, the find. Conch (Konk) pearls are found only in the Caribbean waters that are home to the queen conch.

One conch in ten thousand produces a

pearl, and only one in a hundred pearls found are of gem quality. When I first began searching for conch pearls all of those years ago, most conch fisherman were unaware that the queen conch could produce a pearl. When the local fisherman would crack (clean) a conch, it was merely to harvest the mollusk from the shell for food.

A very tasty delicacy, conch meat is used for a variety of recipes, all of which I love.

I'm not sure what I like best.



The 1987 cover and article that launched Corbett Jr.'s lifelong quest, and love, for conch pearls

conch chowder, conch fritters, cracked conch (fried) or conch salad (ceviche).

March 2018

Gems&Gemology

My most recent trip to the islands in search of more beautiful pearls was a few weeks ago.
Although I have visited many

remote islands in the Bahamas, Belize, Puerto Rico, and Mexico, this trip took me back to McLean's Town in the Bahamas.

> Carl, a fellow fly fisherman and good friend, joined me on this latest pearl adventure. We would spend a grueling week bonefishing, trying local cuisine, drinking Bahamian beers, visiting, talking and swapping stories with the locals and, of course, searching

for pink pearls.

After I returned home, we designed and made some unusual and beautiful pieces of jewelry with the pearls. But it is the adventure of the search, the new friendships of local Bahamians, the thrill of the hunt, and discovering new island cultures that will stick with me for many years.



LOCATION

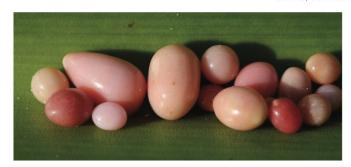
26 Palafox Place Pensacola, FL 32502 Founded in 1956 in Pensacola, Florida, by Corbett and Imogene Davis, Jewelers Trade Shop has been the jeweler that generations of Pensacola families have chosen to commemorate their lifetime memories. Today, the shop is renown throughout the South for it's exquisite collections and welcoming Southern hospitality.

CONTACT

Tel: 850.432.4433 Fax: 850.469.0477 Email: jts@Jewelerstradeshop.com Web: jewelerstradeshop.com

STORE HOURS

Monday-Saturday: 8 a.m.-5:30 p.m. Closed Sunday































FISH THE MONTH

WAHOO! WAHOO!

Julie Hendricks and Carol Kramer caught a beautiful pair of wahoo twins while fishing off the Abacos in the Bahamas last month. Too bad the weather was

so nasty!





EASTER EGG HUNT!

"I hope like hell my grandkids don't outgrow the stories Papa can tell."







But for now, they still enjoy the adventurous egg hunts with papa in the boat. Corbett and Mia are both old enough now to forgo the annual egg hunt, but I think they just do it to make me happy.

"Hey papa, why did the Easter bunny drop all these eggs in the bay again?" Corbett says, as the two of them try to hold back the laughter.

WEDDINGS & ANNIVERSARIES



Kevin and Kristy JonesCongrats to Kevin & Kristy
Jones who were married on
March 3rd!



Joe and Tracy Durant
Joe Durant made the shot of his life (that's golf lingo) 30 years ago on March 9th when he married Tracy!



Todd and Kristen SnowdenHappy Anniversary to Todd and Kristen
Snowden celebrating 10 years on April 5th.



ENGAGEMENTS



















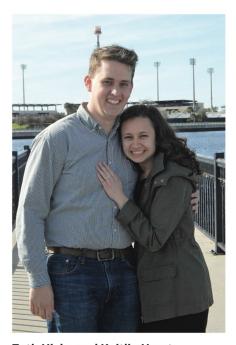




John Rentschler and Addison ThompsonCongratulations to John and Addison who got engaged on the beach last month!



Elizabeth Floyd and Destin CrosbyElizabeth and Destin recently got engaged to be married. Congratulations!



Zeth Hicks and Kaitlin Hurst Zeth and Kaitlin got engaged March 8th! Yahoo!



Beau Howes and Nicole WoodallAnother happy engagement couple last month was Beau and Nicole!



David Gaines and Tracy GrantDavid and Tracy also got engaged last month!

TRIVIA WORD SCRAMBLE

(Hint: Conch Pearls section-TOOO EASY!)

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I made these especially easy so everyone could win. So write down your answer and call, fax, or e-mail Connie on Thursday, April 26, at 8 a.m. sharp. The first ten correct callers wins their choice of Corbett's new novel *Dead Man's Fingers*, a pair of JTS wine glasses, or an ultrasonic jewelry cleaner! Good luck!

Phone: 850-432-4433 · E-mail: jts@jewelerstradeshop.com · Fax: 850-469-0477

LAST MONTH'S WINNERS

Congrats to Bill Singletary, William Bonney, Cindy Wilkins, Rick Sarli, Gerald Sherman, Chris Leslie and Debbie McLemore who were the first correct callers to tell us:

1) DEBAS = Beads

3) NOMO-SIPE = Moon Pies

5) YACND = Candy

2) DAPRAE = Parade

4) EWLFOSR = Flowers

6) ACRD = Card

(Hint: Mardi Gras/Valentines)

Congrats guys, and thanks for all of the calls and fun times!

GETTING TO KNOW YOU...

Name:_____

Spouse's / Significant Other's Name:_____

Address:______
City / State / Zip:______

Email:_______Phone:_____

Left Ring Size:_____ Anniversary:_____

Birthday:_____ Spouse's / Significant Other's Birthday:_____

Check the box if you want to receive our monthly newsletter

Email or fax to the address or number in the Trivia section above.

☐ By Mail

☐ By Email

There can only be one recipe that makes sense for this month's newsletter. Of all of the Bahamian conch recipes out there, this is by far my favorite!



CRACKED CONCH

INGREDIENTS
4 pounds Conch meat
Salt and pepper
6 tablespoons mustard
2 cups flour
4 eggs

1 cup evaporated milk,

Pound conch steaks with mallet to tenderize. Sprinkle conch meat with salt, pepper, and mustard. Roll conch in flour. Mix eggs with milk and dip conch in egg batter. Roll in flour again. Deep fat fry (375 degrees) in hot oil until golden brown. (When conch fillets float to surface) DO NOT OVER FRY.

Goes great with a cold Kalik or Sands Beer!