

me to give my whole life, completely and as in payment of a debt, is too much. My mother, with controlled emotions, certainly felt that she had won the discussion. I simply burst into tears. And I know I shall never try to talk to her again.

I feel, unfortunately, that my mother and dad, perhaps because of their own frustration, have come to consider their offspring as "children," owned and possessed, rather than as "individuals." These children are used as apologia for their own lives. And since each life is so temporary, so completely important in itself, the situation is infinitely sad. I can forget none of the happy days I spent at home—the picnics, flower gardens in the back yard, and a mother who sent me to grade school every day in a clean white petticoat with hand-crocheted lace around the hem. I am sorry only that I was denied the chance to become the complete independent adult I have the right to be. We all loved one another in a harried, anxious sort of way. I only wish that somehow we might also have been friends.

PANTRY PROCEEDINGS

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But the grownups don't do so badly. If you've got a kitchen or a pantry, or both, there's a party lurking around every corner. One of the best is the old-fashioned country-supper kind of party. The food is old-fashioned, but it is the kind that never tires and never bores. And such a supper is right here for you to look at and read about and have fun serving. What more could you ask?

More than you expect. Now you look for things in soup that you can't find anywhere else—and you usually get them. It may be croutons or those thimbles of hominy stuffed with cheese. Remember? And it may be olives. Taking the olive right out of the relish dish and having it show up in the soup cup. So, putting together two of our best-known and best-liked appetizers, along with good rich consommé, we get:

CELERY-AND-OLIVE SOUP

Simmer 6 cups consommé with 3 cups finely diced celery and 2 small onions, chopped, with a pinch of potherbs for ½ hour. Add 1 cup chopped stuffed olives, ¾ cup cream and 2 tablespoons lemon juice. Thicken slightly with 1 tablespoon flour blended smooth with a little water. Season well. Simmer the soup for about 10 minutes, but don't let it boil. Add some chopped parsley or water cress, more

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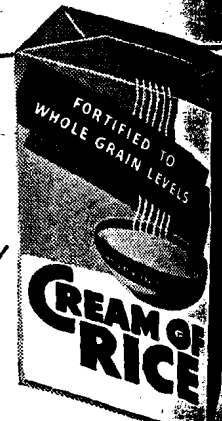
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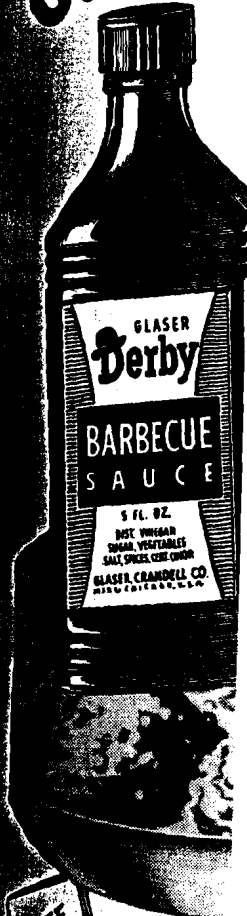
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