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"You ain't seen her yet. Even round 'tatterin' up my kitchen it ain't in this house."

"One thing more, Taw," Mrs. L. "Don't say 'ma'am.' The correct 'yes, madam.' Only royalty—England, for example—can be reamed as 'ma'am.'"

"I am," I said. I kept my eyes over to where Mrs. Mebane was in the boudoir chair. It came to me Mrs. Mebane was holding back a grin with my wax can and began to Mrs. Heyward had told me, right opposite the bedroom door. Mrs. Mebane said, "Does Nasty Does she really?"

"Mrs. Heyward looked un- he decided to hold her ground. utiful green eyes on her friend blazing stare she could give Oh, Nasty! Of course she's are's nothing to do about her. know darn well"—here she mirror and laughed in that s drew people to her, not by ty or meaning in the laughse it was such a downright sound—"you know," she has spoiled Nasty!"

w she'd have spoiled Jim. s. Mebane said, and added m be spoiled."

jealous," Mrs. Heyward said d laughing again, "I'd be Alice."

Mebane said.

ched, the idea of this rich- ny color, it was) marble- being jealous about a man -bottom satisfied with her. -ning I'd have thought any- who told me she was forty- ne was only thirty-three and der-looking of those two. ot sligh enough, taking right calls and going there were no nurses that k of a small spunky bird.

as curved and colored as wax fruit, and the bright sharp notes of the singing voice she had were in her talking.

"Well, Alice, what is it?" Mrs. Heyward said next. "Of course there's a reason for your coming at this hour. What do you feel you must tell me?" When Mrs. Mebane didn't answer right off she went on, "I know. Last night. The Hawksworths were plainly annoyed, and the Easleys. But why? Shouldn't I have mentioned my career? Is it heinous that I've sung before crowned heads—to their Majesties in London and to Queen Maud at Christiania? Or are women in the gallant South supposed to do nothing but give birth?"

"Oh, hush up," Mrs. Mebane said mildly.

"Well, why do they always beg me to sing if they don't like it?"

"You know they like it," Mrs. Mebane said. "And you know you sounded glorious last night. You're always best at the Easleys'. The acoustics might have been arranged just for your voice."

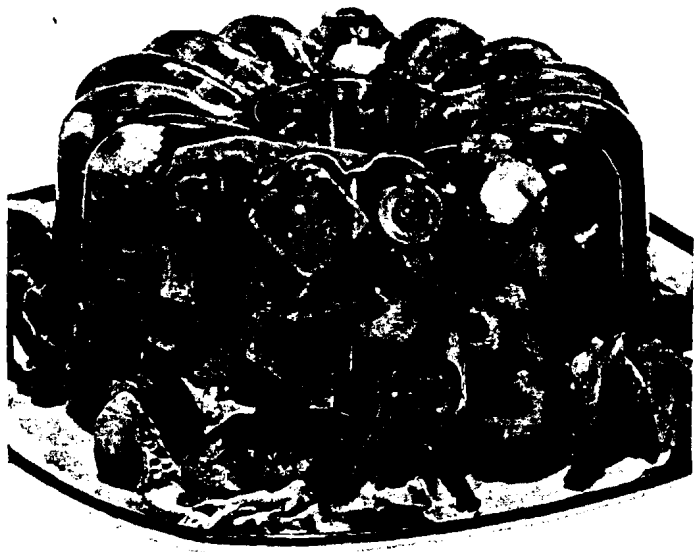
"Don't change the subject!" Mrs. Heyward said. "What did I do?"

"Nothing. But Kitty—these people know in their hearts their fathers or grandfathers were justly licked by the Yankees. They know that maybe they should have lost everything—but the point is, they did lose everything. And yet they feel they are still of some importance—you know, the dropping petals of a civilization's flower. They feel, without having traveled, without having had decent educations, most of them, that they are the really cultivated people of this land. It just naturally makes 'em nervous, hearing a good-looking Chicago woman talk about conservatories and classical prizes and the capitals of the world!"

"And another thing," Mrs. Mebane went on. "Maybe it wasn't just cultural nervousness with Preston and Laura. Did I, or not, detect an open covetousness in your appreciation of their house?"

"What if you did?"

"Mustn't scowl, Kitty! Wrinkles!" Mrs. Mebane laughed and stood up. "What I came to see you about," she said, "is Chloe."



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Recipe

TANGY CHEESE ASPIC

- 1 package Lime Jell-O
- 1 cup hot water • 1/2 cup cold water
- 2 tablespoons vinegar
- 1 teaspoon grated onion
- 3 ounces processed cheese, cut into small squares
- 1/2 cup diced celery
- 1 tablespoon sliced stuffed olives

Dissolve Jell-O in hot water. Add cold water, vinegar, and onion. Chill until slightly thickened. Fold in remaining ingredients. Turn into 8-ounce mold. Chill 1 hour. 1 recipe. Serve on crisp lettuce.



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