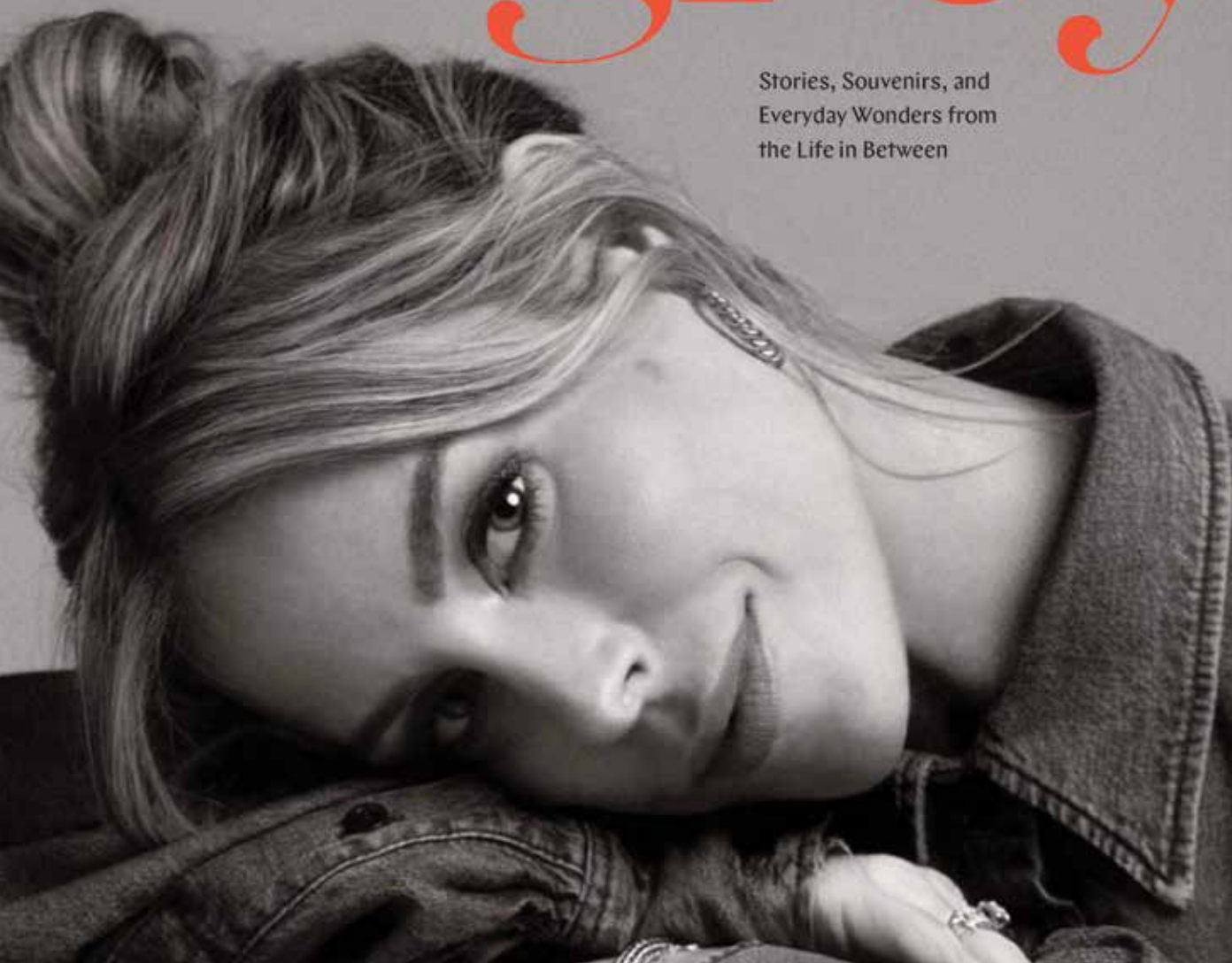


# happily grey

MARY LAWLESS LEE

Stories, Souvenirs, and  
Everyday Wonders from  
the Life in Between



A PDF COMPANION TO THE AUDIOBOOK

*Happily Grey*

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CHAPTER 1

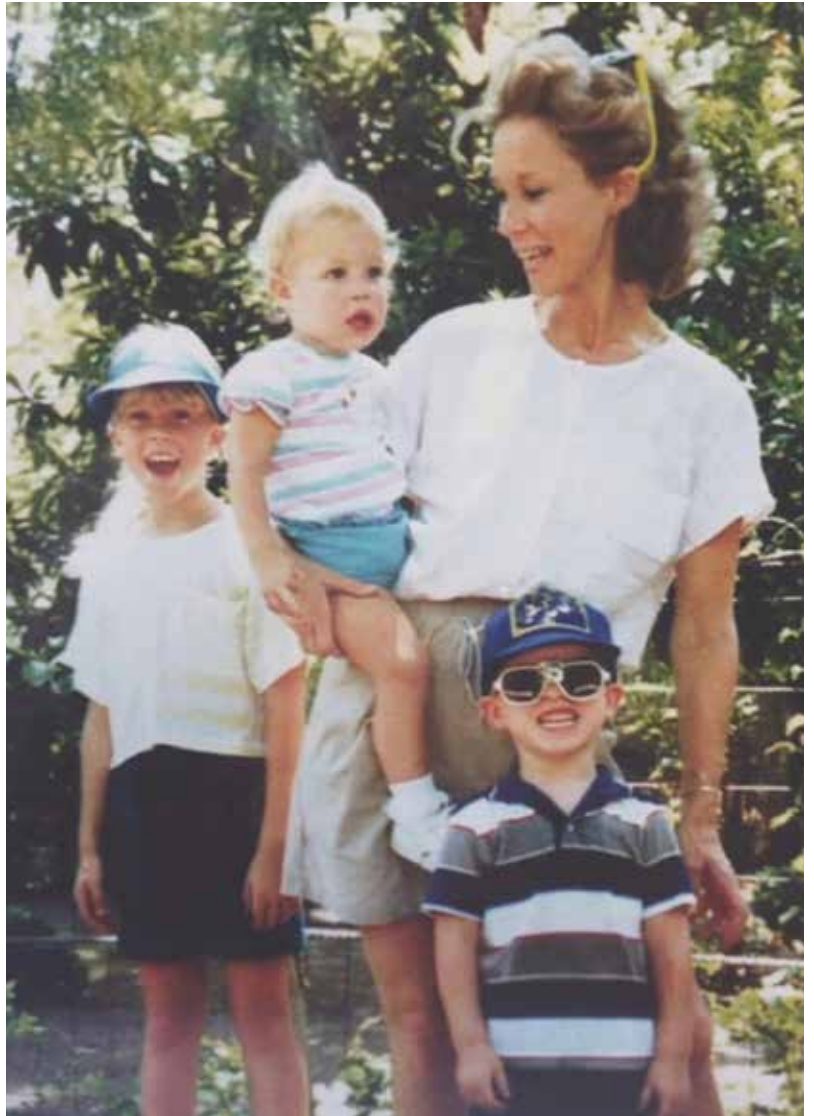
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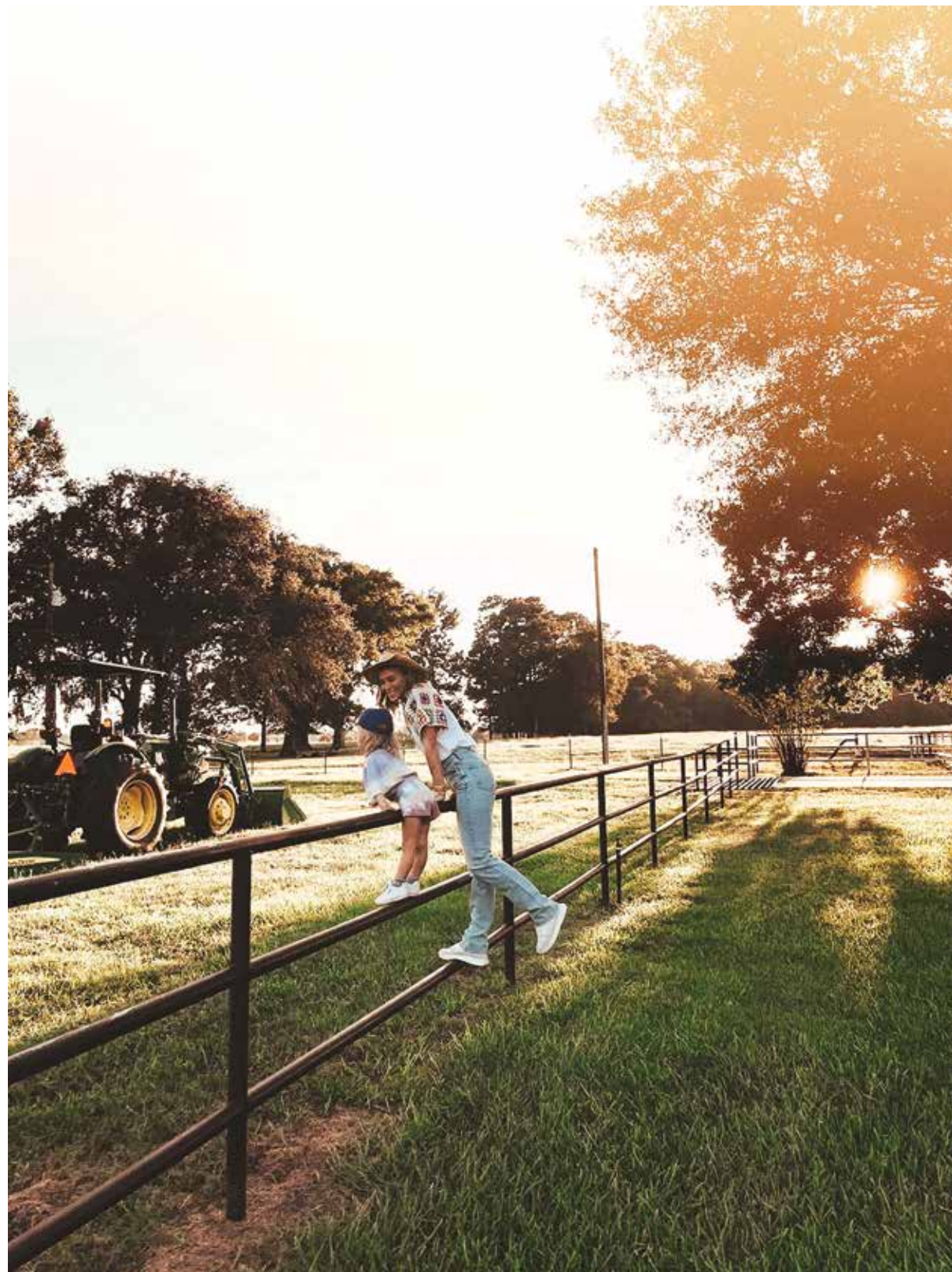




























## Music *for Driving Across Texas*

If he wanted to, my dad could drive from the Panhandle to Amarillo in complete silence, listening to nothing but the sounds of big-rig horns and tires on the interstate. I love driving with him for the same reasons I love fishing with him. It's a quiet time to think and look and feel. I notice things I normally wouldn't: weird debris by the side of the road, letters that burnt out on restaurant signs and gas stations, and how bright the sun is shining.

Even for stoic creatures like us, though, there comes a time on the road when the weather is right, the sky is cloudless, and everybody can find their sunglasses. Maybe a foot starts tapping or a few lyrics sneak out from our lips. The only thing a person can do under these most perfect conditions is roll down the window, lean back into the seat, and turn on some damn good Texas music. These are some of the Lone Star State's finest road-trippin' jams:

# Damn Good Texas Music



“Act Naturally” by Buck Owens • “Castanets” by Alejandro Escovedo •  
“Colors” by Black Pumas • “Corpus Christi Bay” by Robert Earl Keen •  
“Dearly Departed” by Shakey Graves • “Everyday People” by Sly & The Family Stone  
• “Follow Your Arrow” by Kacey Musgraves • “Galveston” by Glen Campbell •  
“Hound Dog” by Big Mama Thornton • “I’ll Drown in My Tears” by Johnny Winter •  
“Is Anybody Goin’ to San Antone” by Charley Pride • “I Turn My Camera On” by Spoon  
• “La Grange” by ZZ Top • “Lone Star State of Mind” by Nanci Griffith •  
“Low Down Rolling Stone” by Gary Clark Jr. • “My Church” by Maren Morris •  
“On the Road Again” by Willie Nelson • “Piece of My Heart” by Janis Joplin •  
“Single Ladies (Put a Ring on It)” by Beyoncé • “Smooth Sailing” by Leon Bridges •  
“Texas Sun” by Khruangbin & Leon Bridges • “Texas (When I Die)” by Tanya Tucker

Even though the below songs are clearly not Texan,  
Dad told me I should add them anyway:

“All Along the Watchtower” by Jimi Hendrix • “In the Garden” by Jim Reeves •  
“Moonlight Sonata” by Beethoven • “Oh! Darling” by The Beatles •  
Symphony no. 7 in A major, op. 92 by Beethoven •  
“Stairway to Heaven” by Led Zeppelin • “The Survivor” by Phil Keaggy



*Sundays are for two things:  
praising Jesus and braising  
chuck roast.*



# Mama Pam's *Sunday Pot Roast*

In the Lawless household, Sundays are for two things: praising Jesus and braising chuck roast. You wake up in the morning, get dressed in your hottest modest church clothes (the more gingham, the better), and walk downstairs into a hot, herbaceous steam cloud pouring off the stove. The smell of velvety sage leaves, rendering fat, and a whole head of garlic kissing the stockpot sticks to your hair all day long and reminds you in warm breaths of what's for dinner. By the time church is over, the caramelizing vegetables and grass-fed meat have been roasting for hours and are so potent, they practically meet you halfway home.

Living in the middle of a cattle ranch certainly had its perks, and even though in Nashville we're a little short on space for our own herd, I do my best to re-create the lazy Sunday magic my mom conjures up back home. *There's nothing better than ending the week with a full heart and a full belly.*

## YOU'LL NEED:

- |   |   |
|---|---|
| 1 (3- to 5-pound) chuck or round roast (look for one with lots of marbling!)  | 2 cups red wine or broth  |
| 2 1/2 teaspoons salt  | 2 bay leaves  |
| 1 teaspoon garlic powder (or 4 to 5 cloves garlic, chopped) to use as a rub (but use as much garlic as you like—there's never too much) | 1 medium head garlic, peeled and separated into cloves  |
| 2 teaspoons black pepper  | 2 medium white onions, cut into large wedges  |
| 1 teaspoon dry mustard  | 4 to 5 fresh sage leaves  |
| 2 teaspoons chopped fresh thyme   | 2 pounds assorted root vegetables cut into large chunks (I like peeled carrots, parsnips, and potatoes) |
| 3 tablespoons canola oil  | 1/4 cup Worcestershire sauce  |



## **STEPS:**

1. Preheat oven to 350 degrees.
2. In a medium bowl, mix salt, garlic powder, pepper, dry mustard, and thyme. Rub all over your roast. Mom also likes to give the roast an extra sprinkling of salt and pepper and a pat of garlic powder (or garlic cloves) at the end.
3. Heat oil over medium-high heat in an oven-safe Dutch oven until shimmering, and sear roast on all sides (about 4 minutes per side). According to Mom, this is the most important step. Lock in those flavors, y'all!
4. Transfer roast to a plate and deglaze the Dutch oven with wine or broth until reduced by half.
5. Return the roast to the Dutch oven and add the bay leaves, garlic cloves, onions, and sage. Cover and cook in the oven for 2 hours, turning roast after 1 hour and unsticking any of those pesky onions. If the roast looks dry, add  $\frac{1}{2}$  cup broth or water.
6. Remove the Dutch oven from the oven and transfer the meat to a plate, trying oh-so-carefully not to let it fall apart. Add the root-vegetable mix to the Dutch oven and gently place that beautiful-looking roast on top of them. Pour the Worcestershire over the meat, cover, and cook for an additional 45 minutes to 1 hour until the roast's internal temperature reads 145 degrees and the veggies are tender.
7. Place the vegetables and meat on a platter, cover with foil, and let rest for about 10 minutes.
8. If you're a devoted rider of the gravy train like I am, this is a great time to spoon the fat off the cooking liquid, pour the liquid into a medium saucepan, and bring it to a boil on high heat. Let it reduce into a gravy or, if you like it on the thicker side, reduce heat and stir in cornstarch 1 teaspoon at a time until desired consistency is reached. Season with salt and pepper and reserve for serving.
9. Set the table, say your prayers, and get your Sunday supper on!



*Homemade*



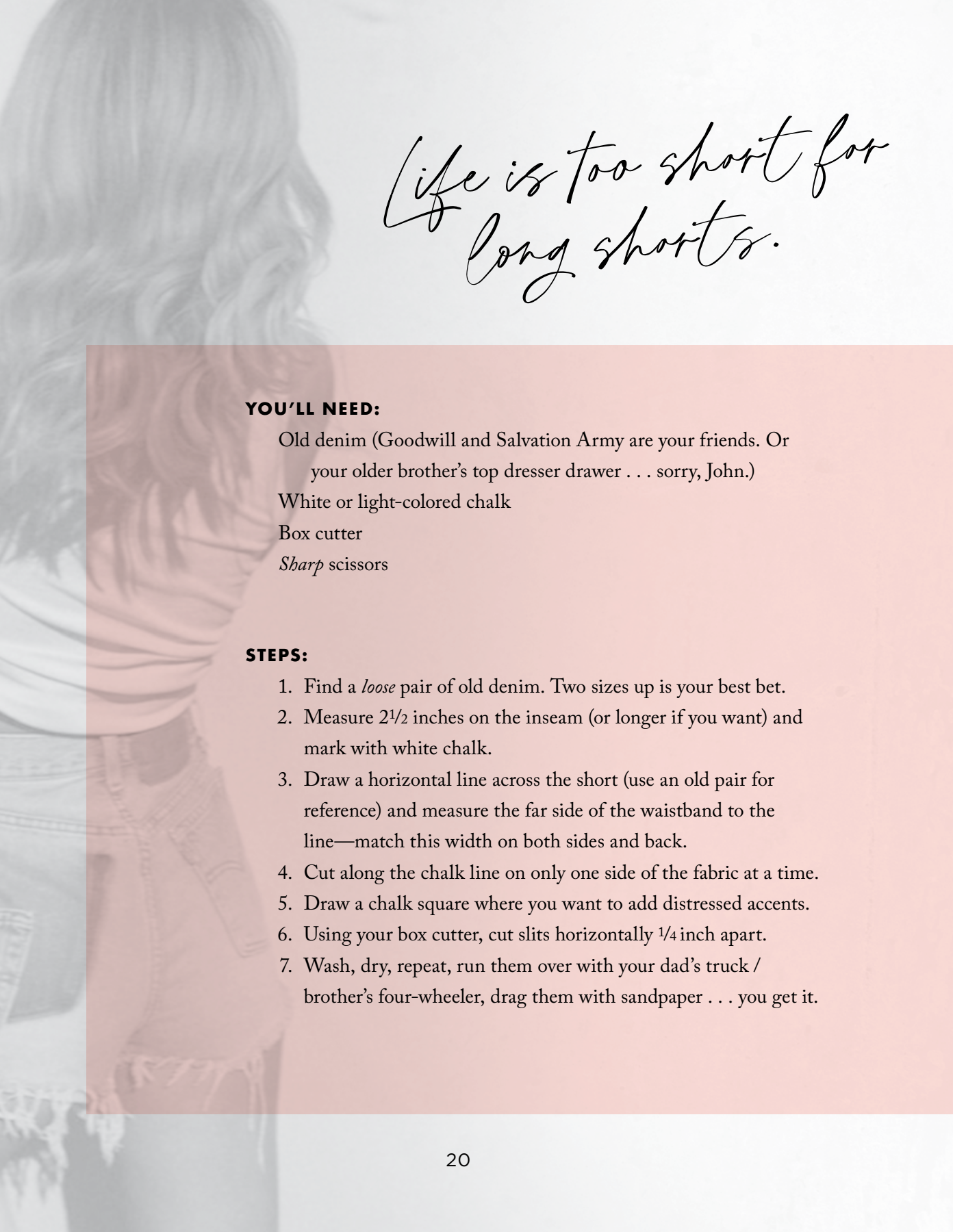


## DIY Denim Shorts (Sorry, Dad!)

Rebellion looks different on all of us. Some kids stay out past curfew or get secret lower-back tattoos, and other kids grow into adults who'll make a pair of Daisy Dukes (or Daisy Dudes) out of anything denim.

I was raised with a firm Southern Baptist “two inches above the knee” rule when it came to hemlines. My dad would gladly shell out a dollar to any daughter who managed to make it to church in a simple, discreet, God-fearing dress, and at age thirteen I owned more pairs of Bermuda shorts than our local golf pro.

In high school, when I was feeling truly wild, I'd lie on top of the hay bales, roll up the cuffs of my shorts, and let the sun hit my thighs, trying to even out what can only be described as “devout” tan lines. Eventually, after I'd seen enough episodes of *Dawson's Creek* to know better, I marched down to the local Goodwill, bought three battered old pairs of Wrangler jeans, and got out my mom's sewing shears. Even though I rarely made it out of the bedroom in my creations (which was good, because crafting the perfect pair of cutoffs takes years of refining), I sure liked the feeling of cutting loose. Life is too short for long shorts. Let's get snipping!



*Life is too short for  
long shorts.*

**YOU'LL NEED:**

Old denim (Goodwill and Salvation Army are your friends. Or your older brother's top dresser drawer . . . sorry, John.)

White or light-colored chalk

Box cutter

*Sharp* scissors

**STEPS:**

1. Find a *loose* pair of old denim. Two sizes up is your best bet.
2. Measure 2½ inches on the inseam (or longer if you want) and mark with white chalk.
3. Draw a horizontal line across the short (use an old pair for reference) and measure the far side of the waistband to the line—match this width on both sides and back.
4. Cut along the chalk line on only one side of the fabric at a time.
5. Draw a chalk square where you want to add distressed accents.
6. Using your box cutter, cut slits horizontally ¼ inch apart.
7. Wash, dry, repeat, run them over with your dad's truck / brother's four-wheeler, drag them with sandpaper . . . you get it.



CHAPTER 2

# Forgotten Dolls











*Antoinette at  
Her Dressing  
Table, Mary  
Cassatt, 1909*

## Beauty School

Feeding my body differently meant feeding my mind differently too. Through my formative years, I probably consumed a few too many images of beauty queens and Barbie dolls. It's no wonder that the ideas I developed around physical appearance, fitness, femininity, and sexuality were unhealthy, insular, and wildly unrealistic. I needed to open my eyes wider, just like I'd done as a child.

I looked at artwork, went people watching, read stories, explored new places, and listened to new music, and at every single turn, I found exquisite, unforgettable, admirable women. None of them were supermodels; all of them were breathtaking. Reframing beauty made beauty easier to find, even in myself. I'm still working at it, but it's good work.

If you're scrolling, stop. If you're crash dieting, don't. If you don't think you look right, look again. One kind of beautiful is a hundred kinds of wrong.



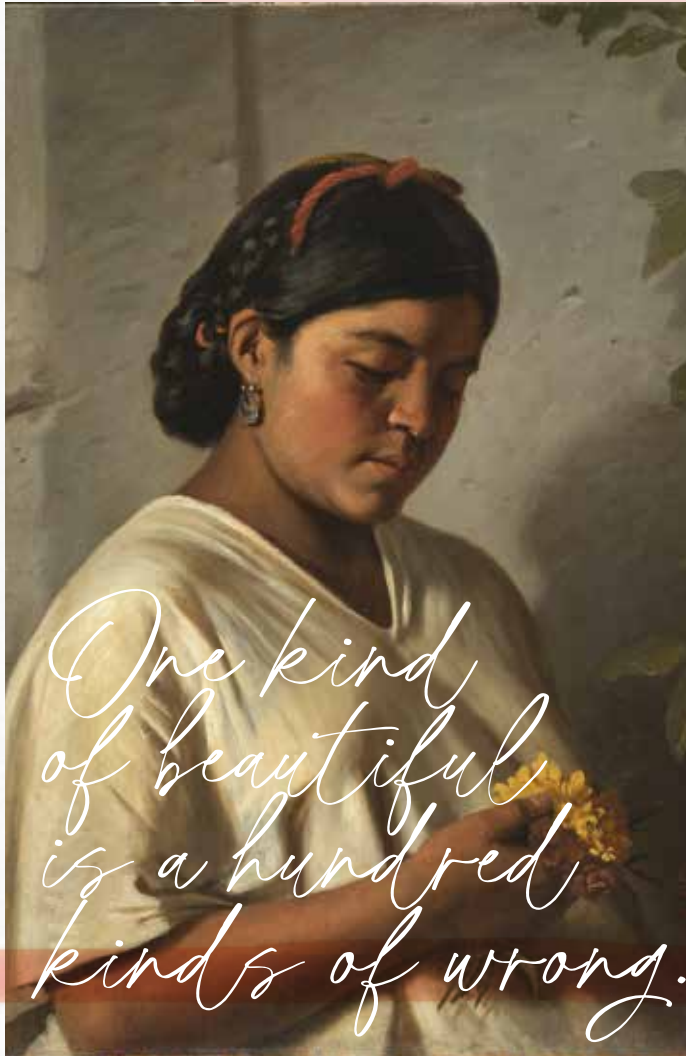
*Seated Bather, Pierre-Auguste Renoir, 1883*



*Portrait of Jean Samary,*  
Pierre-Auguste Renoir,  
1877



*Spanish Girl Leaning on a Window Sill,*  
Mary Cassatt, 1872



*Mujer indígena con cempasúchil (Indian Woman with Marigold),*  
Felipe Gutiérrez, 1876

*One kind  
of beautiful  
is a hundred  
kinds of wrong.*



CHAPTER 3

# Wedding Ring











## Texas Hair

Texas girls stick to their roots, except when it comes to coiffing. Under the heat of Friday night lights and our fathers' watchful eyes, we kept our hemlines long but hiked our hair way up to heaven. Coming of age in a conservative community where there wasn't oodles of room for self-expression, hair was one place I could go big—real big—without fear of moral reproach. And you better believe that I did. I made the best of life in a spray-it, don't-say-it culture and fast became an expert at fluffy, flammable, totally fabulous Texas hair.



### YOU'LL NEED:

- A blow-dryer
- 6 to 8 self-grip curlers
- 2- to 3-inch round brush
- Hairspray!*

## STEPS:

1. **WASH IT.** Texture is the enemy of Texas hair. While day-to-day I love a greasy, grungy, lived-in look, any extra weight is going to sink your hairdo like sin on a Sunday (remember, this is Bible country). You can use your regular product, but go easy on any leave-in treatments; we're in a "no pomade" zone.
2. **DRY IT.** Air- or blow-dry (using your fingers) until hair is damp and spray all over with volumizing product. Using a 2- to 3-inch round brush, pulling up and away from the face, dry hair in sections. Look! You're closer to God already!
3. **CURL IT.** My brave Texan ancestors would use anything from soda cans to tube socks as curlers, but I prefer the real deal. Set self-grip curlers (so much easier!) and spray. I just do the crown of my head, but if you're feeling fancy, you can go all the way.
4. **SPRAY IT.** This step is known as the "big spray." When my hair is setting, I close my eyes, hold my breath, say a little prayer, and give it all a good misting.
5. **FREE IT.** When your hair is cool and ready for liftoff (20 to 25 minutes for me, but it may be different for you), liberate those locks and shake it out!
6. **FLIP IT.** This is the fun part. Turn your head over and give it a flip. Because we want more Dolly Parton, less Dee Snider, spray it just one more time.
7. If all else fails, **BUMP IT.** I'm not saying I have used one of these magical, underrated contraptions when pressed for time. But I'm also not saying I haven't. Don't knock it till you've bumped it.



CHAPTER 4

# Breakfast Margaritas





## Anatomy *of a Good Margarita*

Truthfully, tequila and I are no longer in a relationship, and all it took to tear us apart forever was one too-small dinner and a twenty-first birthday party. (Sorry about your car, Brad and LB!) We did have a good run though, and thankfully, I look back on those post-shift margarita breakfasts with my team with nothing but love. And though I may not be any good at *drinking* margaritas, *I'm damn good at making them.* There's nothing I'd rather do at the end of a long day (or night) than hook someone up with a stiff drink. Here's a look inside the perfect margarita.

*Hook someone up with  
a stiff drink.*







### **START HERE** *(if you're feeling fancy)*

1. Pour kosher salt and ancho chili powder (optional) onto a small plate and make a small incision (hospital speak) in a lime wedge.
2. Place the wedge on the edge of the glass and run it all the way around before setting aside.
3. Overturn the glass on the plate, shifting it until the salt sticks. Shake off any extra.

### **START HERE** *(if you're feeling like you want that margarita yesterday)*

1. Fill a shaker with ice and add 2 ounces of *high-quality* tequila blanco. Trust me, if you want to preserve your relationship with margaritas, go top shelf.
2. Add 1 ounce triple sec and the juice of one lime (roughly 1/2 ounce).
3. Shake for 10 to 15 seconds and strain into a highball (or a rocks glass or a coffee mug . . . ).
4. Garnish with a wedge of lime and an orange wheel. If you like a little extra sweetness (I do!), add a squeeze of fresh orange instead of simple syrup.
5. Enjoy! *(But not too much!)*

## Truest and Bluest

In critical care, we could wear one thing, in one color, day in, day out, every last one of us: blue scrubs.

For my personal style journey, these restrictions were not great. I was young, ready to express myself, and *real* hot and bothered about fashion. All I wanted to do was experiment with clothing, but all I *could* do was dress like the genie from *Aladdin* (and he wore it best). It was not ideal, but now I'm a de facto expert in blue scrubs. I can detect the nuances between a turquoise and a Tiffany, a cornflower and a periwinkle, and I can pair anything from a throw pillow to a pair of pants with the exact perfect shade.

At first it all felt a bit limiting, but before long I was putting together sketches for a line of scrubs and stealing Sherwin-Williams paint samples for inspiration. I learned to take great pride in being on the blue team. And I'm still proud.

If you're not gaga for Gonzo, don't despair. I assure you, there's a blue for everything and everyone and with the right silhouette, scrubs can be sexy!



CHAPTER 5

# Living Room







CHAPTER 6

# Jets Over London









CHAPTER 7

# Plane Tickets











*¡Salud!*





# (Of Course There's a) Mojito!

Drinking a mojito in Havana felt almost a little too touristy, but you better believe we did it anyway. Neither of us was sure where *our* relationship would go, but it was clear from day one that fresh mint, cane sugar, lime, and Havana Club white rum were destined to be together forever. I'll prove it to you.

## YOU'LL NEED:

10 sprigs fresh mint

1½ teaspoons cane sugar

2 thin slices of fresh lime

Ice cubes

2 ounces white rum (sadly, you can't get Havana Club here)

1 ounce fresh lime juice

Club soda

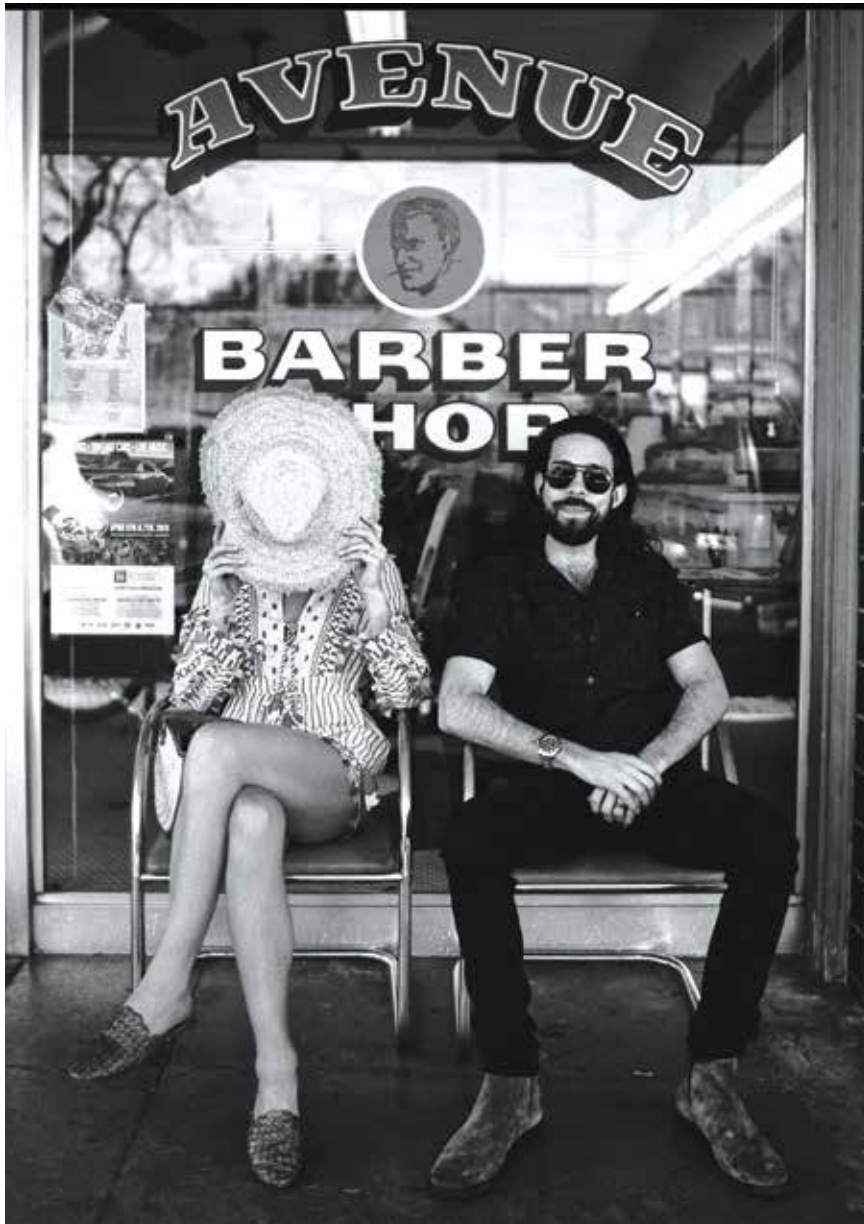
## STEPS:

1. Gently muddle mint, sugar, and lime slices in a tall 10-ounce glass that can take a joke. Don't get too crazy; chewing on the bigger mint bits after is the best part.
2. Fill the glass with 3 to 4 ice cubes.
3. Add rum and lime juice, stirring just a few times.
4. Top with club soda, give it one more stir, and *salud!*



CHAPTER 8

# Always M









# My Favorite Mistakes

Sometimes something is so bad, it's good, especially with fashion. When I love something, I love it, and no matter how many platform-shoe interventions my team stages for me, I just won't stop. Here are some wrongs that feel so, so right:

- Stupid-Big Sleeves
- Vintage Without a Modern Twist
- Adult Pigtails
- Everything Oversized
- Trend Overload
- Accessory Overload
- Prints on Prints on Prints on Prints
- Big Ol' Chunky Shoes



CHAPTER 9

# Scars

























*Don't use the purple ones—they stain!*



# The Cabbage Bra

I have a very big heart and very small breasts. It's how I've always been; it's how I always will be. Two days after little baby Navy was born, I woke up with a searing pain in my chest only to discover that my boobs had quintupled in size overnight. It was not pretty. Those things were as heavy as kettlebells. I tried icing them and heating them. I tried pumping and praying, but what helped me more than anything else with engorgement was a beloved, oft-dismissed, totally unbe-leaf-able trick called the Cabbage Bra. Let's get you some relief and a sweet vegan bikini!

## YOU'LL NEED:

1 cabbage

1 wireless bra

An open mind

## STEPS:

1. Separate, clean, and dry several green cabbage leaves. Don't use the purple ones—they stain!
2. Chill the leaves in the refrigerator (or the freezer if you're a true thrill seeker) for thirty minutes to one hour.
3. Line the cups of a comfortable wireless bra with a few chilled leaves, enough to cover each breast completely.
4. Carefully put the bra on and relax until the leaves get warm or you get tired of smelling like sauerkraut.
5. Repeat as needed.

CHAPTER 10

# Messy Bun











*Yummy!*





# Apps Are for Eating

Remember back when downloading an app meant crushing the Bloomin' Onion with your dad at Outback? Ahh, simpler times! While my tastes have become slightly more refined, I'm still a sucker for a good appetizer, and if I had my way, the entrée would be a thing of the past. Having people over for cocktails and tiny bites is my favorite way to celebrate. Here are some of my go-tos.

## *Mini Butternut Squash Tacos*

These little guys are always a hit. We have friends who are vegan and friends who process their own venison, but everybody can agree on the butternut squash taco.

### **FOR THE SQUASH,**

#### **YOU'LL NEED:**

1 medium butternut squash,  
diced into one-inch cubes  
2 tablespoons olive oil  
1 teaspoon garlic powder  
Salt  
Pepper

### **FOR THE SLAW, YOU'LL NEED:**

2 cups purple cabbage, julienned  
2 cans black beans, rinsed and drained  
1/3 cup green onions, chopped  
1/3 cup fresh cilantro, chopped  
2 to 3 tablespoons fresh lime juice  
1 teaspoon olive oil  
1/4 teaspoon salt

### **YOU'LL ALSO NEED:**

8 street-sized flour tortillas (Mad loves flour tortillas)  
Garnishes: cilantro, feta, avocado slices, roasted pepitas, guac, whatever you like

## STEPS:

1. Preheat the oven to 400 degrees.
2. Toss squash in olive oil, garlic powder, salt, and pepper on a sheet pan.
3. In a large bowl, mix purple cabbage, black beans, green onions, cilantro, lime juice, olive oil, and salt and let rest. (I like it crunchy, but if you're looking for a little tenderness in life, you can mix this up earlier in the day and keep it covered in the fridge.)
4. Roast squash for 25 to 30 minutes until fork tender.
5. While the squash is cooking, warm your tortillas on both sides in a skillet over medium heat (about 30 seconds per side). Move them to a plate and cover with a dish towel to retain heat and moisture.
6. When the squash is done, assemble your tacos! Slaw first, then squash.  
Optional: garnish with feta, avocado slices, cilantro, and roasted pepitas!





## Marinated, Warmed Olives

It doesn't get any fancier than a tricked-out bowl of olives, and honestly, I'm not entirely sure why. They're idiot-proof, but everybody gets starry-eyed when I bring them out. I like to serve them with grilled sourdough and whipped ricotta, but they can go in any direction you want.

### YOU'LL NEED:

- 1 pound high-quality pitted olives
- 1/2 small fennel bulb, thinly sliced
- 2 to 3 cloves garlic, minced
- 1/3 cup olive oil
- Zest of 1 orange, cut into strips
- 1/2 teaspoon fennel seeds
- Pinch red pepper flakes (more than a pinch if you like your olives sassy)
- Salt and pepper

*(I like Castelvetrano, Kalamata, and  
Frescatrano, but any mix is great!)*



### STEPS:

1. Drain brine from olives.
2. Cook fennel, garlic, and olive oil over medium heat in a skillet until they begin to soften.
3. Add olives, orange zest, fennel seeds, and red pepper flakes, stirring to combine.
4. Lower heat to medium-low and cook for 3 to 4 minutes.
5. Let rest in the warm skillet for an additional 2 minutes.
6. Add salt and pepper to taste, if needed.
7. Serve in a bowl alongside your party faves.

*Note:* These can be made with unpitted olives and it's arguably even yummier, but I try to avoid situations where people have to spit into a cocktail napkin midconversation.





# Eggplant Hummus

The saddest shade of brown, eggplant hummus may not be a showstopper, but it is a crowd-pleaser. Even when I get the “I just don’t know about eggplant” spiel, the bowl is always empty at the end of the night (don’t worry, I make extra and squirrel it away for lunches).

## YOU’LL NEED:

- |  |   |
|--|---|
| 1 large eggplant   | 1/2 teaspoon smoked paprika, plus extra |
| 1 15-ounce can chickpeas, drained and rinsed   | for topping                             |
| 1 teaspoon (or more!) cumin (I like roasting and grinding cumin seed because it’s amazing and much stronger. If you go for it, start with 1/2 teaspoon and add more to taste.) | 1 1/2 tablespoons lemon juice           |
|  | 2 garlic cloves, grated                 |
|  | 3 tablespoons tahini                    |
|  | Dash hot sauce                          |
|  | Salt and pepper to taste                |
|  | 3 tablespoons ice-cold water, if needed |

## STEPS:

1. Preheat oven to 425 degrees.
2. Poke eggplant all over with a fork and place on a parchment-lined baking sheet.
3. In a medium pot of water, bring chickpeas to a boil and simmer for 5 to 10 minutes. Drain and set aside. Cooking the chickpeas a little bit now makes for a nice, creamy consistency later.
4. Roast eggplant for 35 to 40 minutes until it caves in and looks terribly sad.
5. Place eggplant in a large mixing bowl (or the bowl of a blender—I use an immersion blender) with chickpeas, cumin, paprika, lemon juice, garlic, tahini, hot sauce, salt, and pepper. Blend or mix with hand mixer, adding cold water if needed, until desired consistency is reached.
6. Add additional hot sauce, salt, or pepper to taste, and garnish with smoked paprika.
7. Serve with pita and crudites.



## The Messy Bun, in All Her Glory

Without further ado, the hairdo that started it all:

1. First off, skip your daily wash and embrace the dirty hair. A messy bun looks its best with a little texture.
2. Pull your hair into a low ponytail and secure.
3. Add mousse to the lengths and work through, setting with a blow-dryer if needed and back-combing here and there to create volume and texture.
4. Wrap your pony around the base, pinning where needed and pulling looser in spots to create wonderfully messy dimension.
5. Tuck the ends under and secure with pins, the existing elastic, or a new elastic.
6. Pull a few strands loose to frame your gorgeous face.
7. Spray with your favorite product for extra hold and ta-da! Success!



CHAPTER 11

# Nēmah

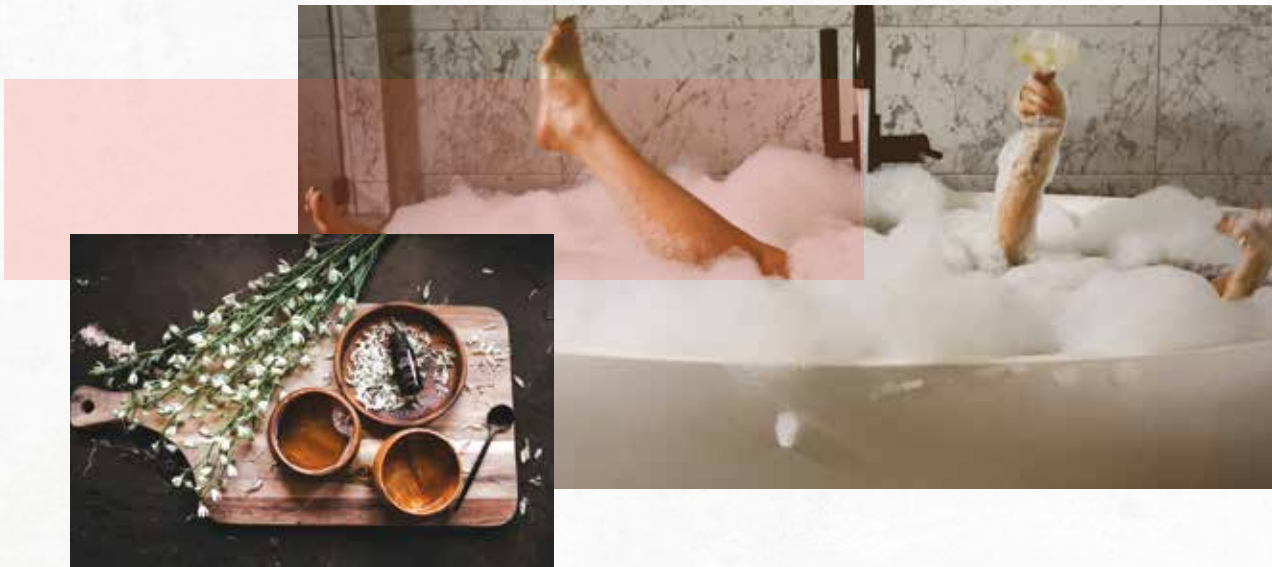












## Type-A *Bubble Bath*

I'll never forget sweet Navy James setting aside her firm nightly rendezvous with Mr. Bubble to care for me instead. For a two-year-old, it was a pretty astounding show of empathy. For me, it was a major wake-up call. I was burning out and my kids were watching it happen.

Having a bath might seem kind of puny, but for me it was a radical act of self-love. It was modeling a choice I wanted my daughter, my friends, and my fellow parents to make. So at exactly 8:22 p.m. on the hardest, longest day of my life, I fed my reckless, insufferable type-A, Enneagram 3 energy into curating the ideal bubble bath. Now I do it every week, for me and also for Navy, because I know she's watching. Here are a few of my essentials for a watertight grown-woman bath time.



### WHAT TO USE

Homespun soak! I would never hate on Mr. Bubble, but making a custom brew feels ultra-luxurious and takes less than five minutes. This basic blend is milky, moisturizing, vegan-friendly, and easy to personalize (but if you're looking for a mountain of suds, stick with Mr. B.).

### YOU'LL NEED:

- 1 cup Dr. Bronner's Pure-Castile Soap (or another unscented fave)
- 2 to 3 tablespoons fractionated coconut oil
- A few shakes of lavender, chamomile, or other essential oil of your choice. Since I'm normally trying to channel that chill koala bear energy, I go for eucalyptus.

Mix soap, coconut oil, and essential oils. Add a few ounces to the tub and store any leftovers in a plastic container or mason jar when you're all done!





### WHAT TO DRINK

Sometimes a turmeric tea does the trick, but other times, Mama's had a day. Friends, let me introduce you to Mary's Bathtub Gin:

#### YOU'LL NEED:

- 1 ounce gin
- 2 to 3 ounces lime juice
- A touch of soda
- A splash of Jack Rudy Classic Tonic Syrup
- A whole lot of ice (it gets` hot in there!)



### WHAT TO LISTEN TO

The bubble bath is a perfectly acceptable place to zone out and get your Sigur Rós on, but for me, there are few things more restorative than a belly laugh. The three men always welcome in my tub are Jason Bateman, Sean Hayes, and Will Arnett. Download the *SmartLess* podcast; it doubles as an ab workout.

Be sure to keep that phone far out of reach—no scrolling, only soaking.

### WHAT TO READ

Reading in the tub always feels a bit dangerous, but the risk of drowning your *Vogues* diminishes greatly with a solid bath caddy. Lately my tub lit consists of old issues of *Porter*, anything by Glennon Doyle, and *World Travel: An Irreverent Guide* by Anthony Bourdain. As a rule, I keep it light.

### WHAT TO EAT

Is it poor form to eat in the tub? Probably. But is it also the best? You bet! The key is hand-held, minimal-mess snacks, so leave the hoagie and take the cannoli. If you're fresh out of cannoli, go for warm chocolate chip cookies.

### LASTLY, DUCKS OR NO DUCKS?

Ducks. Always ducks.

0600

*Good morning*



## One Day, Two Toddlers

"It'll be fun," we said.

"They'll be best friends!" we said.

It is and they are, but Mad and I were definitely a little starry-eyed and naive about having two children within two years. The early months were chaos, the middle months were chaos. **The right now? It's chaos too.** To those of you living off coffee and half-eaten applesauce pouches, picking up random wet diapers from the middle of your living room floor, secretly fantasizing about setting fire to the Mickey Mouse Clubhouse: you're doing great and you're not alone. Buckle up and take a look at our day.

0800

*Breakfast*



0900

*Park play*





*"The right now? It's chaos too."*





CHAPTER 12

# Golden











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