

Nickel and Dimed

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Middle-class people have a difficult time understanding what life is like for the poor. Most people in the middle class enjoy health insurance, paid vacations, bank accounts, and sick leave. They drive late model cars and have credit cards, or if the price of milk increases by a dollar a gallon, they might grumble, but it is an inconvenience, not a disaster. For the poor, in contrast, such price increases are not trivial matters, and they can force the poor to go without oranges and milk. From their upper-middle-class vantage point in life, Ehrenreich and her editor were discussing what it must be like to live on a minimum wage. As they were relaxing over their \$30 lunch at an upscale French restaurant, they wondered about the "unfortunate" people—those lower than themselves on the social class ladder. "How are those people who have come off the welfare rolls getting along?" they asked one another as they sipped fine wine charged to an expense account. When Ehrenreich said, "Someone should find out," her editor looked at her and said, "You should do it." She didn't expect her life to change so abruptly, but she took him up on the challenge. This selection describes some of her experiences.

AT THE BEGINNING of June 1998 I leave behind everything that normally soothes the ego and sustains the body—home, career, companion, reputation, ATM card—for a plunge into the low-wage workforce. There I become another, occupationally much diminished "Barbara Ehrenreich"—depicted on job-application forms as a divorced homemaker whose sole work experience consists of housekeeping in a few private homes. I am terrified, at the beginning, of being unmasked for what I am: a middle-class journalist setting out to explore the world that welfare reform kicks in. Happily, though, my fears turn out to be entirely unwarranted during a month of poverty and toil, my name goes unnoticed and for the most part unuttered. In this parallel universe where my father never got out of the mines and I never got through college, I am "baby," "honey," "blondie," and most commonly, "girl." My first task is to find a place to live. I figure that if I can earn \$7 an hour—which, from the want ads, seems doable—I can afford to spend \$500 on rent, or maybe, with severe economies, \$600. In the Key West area, where

In your response, cite specifics from the reading. Response should be 1.5 pages (typed, double-spaced).

Focus Question: How difficult is it to live on a minimum-wage job?

Sociology: Social Institutions Unit

I live, this city much confines me to flophouses and trailer homes—like the one, a pleasing fifteen-minute drive from town, that has no air-conditioning, no screens, no fans, no television, and, by way of diversion, only the challenge of evading the landlord's Doberman pinscher. The big problem with this place, though, is the rent, which at \$675 a month is well beyond my reach. All right, Key West is expensive. But so is New York City, or the Bay Area, or Jackson Hole, or Telluride, or Boston, or any other place where tourists and the wealthy compete for living space with the people who clean their toilets and fry their hash browns. Still, it is a shock to realize that "trailer trash" has become, for me, a demographic category to aspire to.

So I decide to make the common trade-off between affordability and convenience, and go for a \$500-a-month efficiency thirty miles up a two-lane highway from the employment opportunities of Key West, meaning forty-five minutes if there's no road construction and I don't get caught behind some sun-dazed Canadian tourists. I hate the drive, along a roadside studded with white crosses commemorating the more effective head-on collisions, but it's a sweet little place—a cabin, more or less, set in the swampy back yard of the converted mobile home where my landlord, an affable TV repairman, lives with his bartender girlfriend. Anthropologically speaking, a bustling trailer park would be preferable, but here I have a gleaming white floor and a firm mattress, and the few resident bugs are easily vanquished.

But is it really possible to make a living on the kinds of jobs currently available to unskilled people? Mathematically, the answer is no, as can be shown by taking \$6 to \$7 an hour, perhaps subtracting a dollar or two an hour for child care, multiplying by 160 hours a month, and comparing the result to the prevailing rents. According to the National Coalition for the Homeless, for example, in 1998 it took, on average nationwide, an hourly wage of \$8.89 to afford a one-bedroom apartment and the Preamble Center for Public Policy estimates that the odds against a typical welfare recipient's landing a job at such a "living wage" are about 97 to 1. If these numbers are right, low-wage work is not a solution to poverty and possibly not even to homelessness. It may seem excess to put this proposition to an experimental test. As certain family members keep unhelpfully reminding me, the viability of low-wage work could be tested, after a fashion, without ever leaving my study. I could just pay myself \$7 an hour for eight hours a day, charge myself for room and board and total up the numbers after a month. Why leave the people and work that I love? But I am an experimental scientist by training. In that business, you don't just sit at a desk and theorize; you plunge into the everyday chaos of nature, where surprises lurk in the most mundane measurements.

On the morning of my first full day of job searching, I take a red pen to the want ads, which are suspiciously numerous. Everyone in Key West's

I lunch at Wendy's, where \$4.99 gets you unlimited refills at the Mexican part of the Superbar, a comforting surfeit of refried beans and "cheese sauce." A teenage employee, seeing me studying the want ads, kindly offers me an application form, which I fill out, though here, too, the pay is just \$6 and change an hour. Then it's off for a round of the locally owned inns and guesthouses. At "The Palms," let's call it, a bouncy manager actually takes me around to see the rooms and meet the existing housekeepers, who, I note with satisfaction, look pretty much like me—faded ex-hippie types in shorts with long hair pulled back in braids. Mostly, though, no one speaks to me or even looks at me except to proffer an application form. At my last stop, a palatial B&B, I wait twenty minutes to meet "Max," only to be told that there are no jobs now but there should be one soon, since "nobody lasts more than a couple weeks."

Three days go by like this, and, to my chagrin, no one out of the approximately twenty places I've applied calls me for an interview. I had been vain enough to worry about coming across as too educated for the jobs I sought, but no one even seems interested in finding out how overqualified I am. Only later will I realize that the want ads are not a reliable measure of the actual jobs available at any particular time. They are, as I should have guessed from Max's comment, the employers' insurance policy against turnover of the low-wage work force. Most of the big hotels run ads almost continually, just to build a supply of applicants to replace the current workers as they drift away or are fired, so finding a job is just a matter of being at the right place at the right time, and flexible enough to take whatever is being offered that day. This finally happens to me at one of the big discount hotel chains, where I go, as usual, for housekeeping and am sent, instead, to try out as a waitress at the attached "family restaurant," a dismal spot with a counter and about thirty tables that looks out on a parking garage and features such tempting fare as "Polish [sic] sausage and BBQ sauce" on 95-degree days. Phillip, the

dapper young West Indian who introduces himself as the manager, inter-views me with about as much enthusiasm as if he were a clerk processing me for Medicare, the principal questions being what shifts can I work and when can I start. I mutter something about being woefully out of practice as a waitress, but he's already on to the uniform: I'm to show up tomorrow wearing black slacks and black shoes; he'll provide the rust-colored polo shirt with HEARTHSIDE embroidered on it, though I might want to wear my own shirt to get to work, ha ha. At the word "tomorrow," something between fear and indignation rises in my chest. I want to say, "Thank you for your time, sir, but this is just an experiment, you know, not my actual life."

So begins my career at the Hearthside, I shall call it, one small profit center within a global discount hotel chain, where for two weeks I work from 2:00 til 10:00 p.m. for \$2.43 an hour plus tips. For the next eight hours, I run after the agile Gail, absorbing bits of instruction along with fragments of personal tragedy. All food must be trayed, and the reason she's so tired today is that she woke up in a cold sweat thinking of her boyfriend, who killed himself recently in an upstate prison. No refills on lemonade. And the reason he was in prison is that a few DUIs caught up with him, that's all, could have happened to anyone. Carry the creamers to the table in a monkey bowl, never in your hand. And after he was gone she spent several months living in her truck, peeing in a plastic pee bottle and reading by candlelight at night, but you can't live in a truck in the summer, since you need to have the windows down, which means anything can get in, from mosquitoes on up.

At least Gail puts to rest any fears I had of appearing overqualified. From the first day on, I find that of all the things I have left behind, such as home and identity, what I miss the most is competence. Not that I have ever felt utterly competent in the writing business, in which one day's success augurs nothing at all for the next. But in my writing life, I at least have some notion of procedure: do the research, make the outline, rough out a draft, etc. As a server, though, I am beset by requests like bees: more iced tea here, ketchup over there, a to-go box for table fourteen, and where are the high chairs, anyway? Of the twenty-seven tables, up to six are usually mine at any time, though on slow afternoons or if Gail is off, I sometimes have the whole place to myself. There is the touch-screen computer-ordering system to master, which is, I suppose, meant to minimize server-cook contact, but in practice requires constant verbal fine-tuning: "That's gravy on the mashed, okay? None on the meatloaf," and so forth—while the cook scowls as if I were inventing these refinements just to torment him. Plus, something I had forgotten in the years since I was eighteen: about a third of a server's job is "side work" that's invisible to customers—sweeping, scrubbing, slicing, refilling, and restocking. If it isn't all done, every little bit of it, you're going to face

the 6:00 p.m. dinner rush defenseless and probably go down in flames. I screw up dozens of times at the beginning, sustained in my shame entirely by Gail's support—"It's okay, baby, everyone does that sometime"—because, to my total surprise and despite the scientific detachment I am doing my best to maintain, I care.

After a few days at the Hearthside, I feel the service ethic kick in like a shot of oxytocin, the nurturance hormone. The plurality of my customers are hard-working locals—truck drivers, construction workers, even housekeepers from the attached hotel—and I want them to have the closest to a "fine dining" experience that the grubby circumstances will allow. No "you guys" for me; everyone over twelve is "sir" or "ma'am." I ply them with iced tea and coffee refills; I return, mid-meal, to inquire how everything is; I doll up their salads with chopped raw mushrooms, summer squash slices, or whatever bits of produce I can find that have survived their sojourn in the cold-storage room mold-free.

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Ten days into it, this is beginning to look like a livable lifestyle. I like Gail, who is "looking at fifty" but moves so fast she can alight in one place and then another without apparently being anywhere between them. I clown around with Lionel, the teenage Haitian busboy, and catch a few fragments of conversation with Joan, the sweltering fortysomething hostess and militant feminist who is the only one of us who dares to tell Jack to shut up. I even warm up to Jack when, on a low night and to make up for a particularly unwarranted attack on my abilities, or so I imagine, he tells me about his glory days as a young man at "coronary school"—or do you say "culinary"?—in Brooklyn, where he dated a knock-out Puerto Rican chick and learned everything there is to know about food. I finish up at 10:00 or 10:30, depending on how much side work I've been able to get done during the shift, and cruise home. . . . To bed by 1:30 or 2:00, up at 9:00 or 10:00, read for an hour while my uniform whirrs around in the landlord's washing machine, and then it's another eight hours spent following Mao's central instruction, as laid out in the Little Red Book, which was: Serve the people.

I could drift along like this, in some dreamy proletarian idyll, except for two things. One is management. If I have kept this subject on the margins thus far it is because I still flinch to think that I spent all those weeks under the surveillance of men (and later women) whose job it was to monitor my behavior for signs of sloth, theft, drug abuse, or worse.

Managers can sit—for hours at a time if they want—but it's their job to see that no one else ever does, even when there's nothing to do, and this is why, for servers, slow times can be as exhausting as rushes. You start dragging out each little chore, because if the manager on duty catches you in an

idle moment, he will give you something far nastier to do. So I wipe, I clean, I consolidate ketchup bottles and recheck the cheesecake supply, even turn the tables to make sure the customer evaluation forms are all standing perkily in their places—wondering all the time how many calories I burn in these strictly theatrical exercises. When, on a particularly dead afternoon, Stu finds me glancing at a *USA Today* a customer has left behind, he assigns me to vacuum the entire floor with the broken vacuum cleaner that has a handle only two feet long, and the only way to do that without incurring orthopedic damage is to proceed from spot to spot on your knees.

The other problem, in addition to the less-than-nurturing management style, is that this job shows no sign of being financially viable. You might imagine, from a comfortable distance, that people who live, year in and year out, on \$6 to \$10 an hour have discovered some survival stratagems unknown to the middle class. But no. It's not hard to get my co-workers to talk about their living situations, because housing, in almost every case, is the principal source of disruption in their lives, the first thing they fill you in on when they arrive for their shifts. After a week, I have compiled the following survey:

- Gail is sharing a room in a well-known downtown flophouse for which she and a roommate pay about \$250 a week. Her roommate, a male friend, has begun hitting on her, driving her nuts, but the rent would be impossible alone.
- Claude, the Haitian cook, is desperate to get out of the two-room apartment he shares with his girlfriend and two other, unrelated, people. As far as I can determine, the other Haitian men (most of whom only speak Creole) live in similarly crowded situations.
- Annette, a twenty-year-old server who is six months pregnant and has been abandoned by her boyfriend, lives with her mother, a postal clerk.
- Marianne and her boyfriend are paying \$170 a week for a one-person trailer.
- Jack, who is, at \$10 an hour, the wealthiest of us, lives in the trailer he owns, paying only the \$400-a-month lot fee.
- The other white cook, Andy, lives on his dry-docked boat, which, as far as I can tell from his living descriptions, can't be more than twenty feet long. He offers to take me out on it, once it's repaired, but the offer comes with inquiries as to my marital status, so I do not follow up on it.

• Tina and her husband are paying \$60 a night for a double room in a Days Inn. This is because they have no car and the Days Inn is within walking distance of the Hearthside. When Marianne, one of the breakfast servers, is tossed out of her trailer for subletting (which is

against the trailer-park rules), she leaves her boyfriend and moves in with Tina and her husband.

• Joan, who has fooled me with her numerous and tasteful outfits (hostesses wear their own clothes), lives in a van she parks behind a shopping center at night and showers in Tina's motel room. The clothes are from thrift shops.

It strikes me, in my middle-class solipsism, that there is gross improvement in some of these arrangements. When Gail and I are wrapping silverware in napkins—the only task for which we are permitted to sit—she tells me she is thinking of escaping from her roommate by moving into the Days Inn herself. I am astounded: How can she even think of paying between \$40 and \$60 a day? But if I was afraid of sounding like a social worker, I come out just sounding like a fool. She squints at me in disbelief, “And where am I supposed to get a month's rent and a month's deposit for an apartment?” I'd been feeling pretty smug about my \$500 efficiency, but of course it was made possible only by the \$1,300 I had allotted myself for start-up costs when I began my low-wage life: \$1,000 for the first month's rent and deposit, \$100 for initial groceries and cash in my pocket, \$200 stuffed away for emergencies. In poverty, as in certain propositions in physics, starting conditions are everything.

There are no secret economies that nourish the poor; on the contrary, there are a host of special costs. If you can't put up the two months' rent you need to secure an apartment, you end up paying through the nose for a room by the week. If you have only a room, with a hot plate at best, you can't save by cooking up huge lentil stews that can be frozen for the week ahead. You eat fast food, or the hot dogs and styrofoam cups of soup that can be microwaved in a convenience store. If you have no money for health insurance—and the Hearthside's niggardly plan kicks in only after three months—you go without routine care or prescription drugs and end up paying the price.

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My own situation, when I sit down to assess it after two weeks of work, would not be much better if this were my actual life. The seductive thing about waitressing is that you don't have to wait for payday to feel a few bills in your pocket, and my tips usually cover meals and gas, plus something left over to stuff into the kitchen drawer I use as a bank. But as the tourist business slows in the summer heat, I sometimes leave work with only \$20 in tips (the gross is higher, but servers share about 15 percent of their tips with the bus boys and bartenders). With wages included, this amounts to about the minimum wage of \$5.15 an hour. Although the sum in the drawer is piling

up, at the present rate of accumulation it will be more than a hundred dollars short of my rent when the end of the month comes around. Nor can I see any expenses to cut. True, I haven't gone the lentil-stew route yet, but that's because I don't have a large cooking pot, pot holders, or a ladle to stir with (which cost about \$30 at Kmart, less at thrift stores), not to mention onions, carrots, and the indispensable bay leaf. I do make my lunch almost every day—usually some slow-burning, high-protein combo like frozen chicken patties with melted cheese on top and canned pinto beans on the side. Dinner is at the Heartside, which offers its employees a choice of BLT, fish sandwich, or hamburger for only \$2. The burger lasts longest, especially if it's heaped with gut-puckering jalapenos, but by midnight my stomach is growling again.

So unless I want to start using my car as a residence, I have to find a second, or alternative, job. Jerry's, which is part of a well-known national family restaurant chain and physically attached here to another budget hotel chain, is ready to use me at once. The prospect is both exciting and terrifying, because, with about the same number of tables and counter seats, Jerry's attracts three or four times the volume of customers as the gloomy old Heartside.

Picture a fat person's hell, and I don't mean a place with no food. Instead there is everything you might eat if eating had no bodily consequences—cheese fries, chicken-fried steaks, fudge-laden desserts—only here every bite must be paid for, one way or another, in human discomfort. The kitchen is a cavern, a stomach leading to the lower intestine that is the garbage and dishwashing area, from which issue bizarre smells combining the edible and the offal: creamy carton, pizza barf, and that unique and enigmatic Jerry's scent—citrus fart. The floor is slick with spills, forcing us to walk through the kitchen with tiny steps. . . . Put your hand down on any counter and you risk being stuck to it by the film of ancient syrup spills, and this is unfortunate, because hands are utensils here, used for scooping up lettuce onto salad plates, lifting out pie slices, and even moving hash browns from one plate to another. The regulation poster in the single unisex restroom admonishes us to wash our hands thoroughly and even offers instructions for doing so, but there is always some vital substance missing—soap, paper towels, toilet paper—and I never find all three at once. You learn to stuff your pockets with napkins before going in there, and too bad about the customers, who must eat, though they don't realize this, almost literally out of our hands.

I start out with the beautiful, heroic idea of handling the two jobs at once, and for two days I almost do it: the breakfast/lunch shift at Jerry's, which goes till 2:00, arriving at the Heartside at 2:10, and attempting to hold out until 10:00. In the ten minutes between jobs, I pick up a spicy

chicken sandwich at the Wendy's drive-through window, gobble it down in the car, and change from khaki slacks to black, from Hawaiian to rust polo. There is a problem, though. When during the 3:00 to 4:00 p.m. dead time I finally sit down to wrap silver, my flesh seems to bond to the seat. I try to refuel with a purloined cup of soup, as I've seen Gail and Joan do dozens of times, but a manager catches me and hisses "No eating!" though there's not a customer around to be offended by the sight of food making contact with a server's hips.

I make friends, over time, with the other "girls" who work my shift: Nita, brightly, "Have we started making money yet?" Ellen, whose teenage son cooks on the graveyard shift and who once managed a restaurant in Massachusetts but won't try out for management here because she prefers being a "common worker" and not "ordering people around." Easy-going fiftish Lucy, with the raucous laugh, who limps toward the end of the shift because of something that has gone wrong with her leg, the exact nature of which cannot be determined without health insurance. We talk about the usual girl things—men, children, and the sinister allure of Jerry's chocolate peanut-butter cream pie—though no one, I notice, every brings up anything potentially expensive, like shopping or movies. As at the Heartside, the only beer, a joint, and a few close friends. Still, no one here is homeless, or cops to it anyway, thanks usually to a working husband or boyfriend. All in all, we form a reliable mutual-support group: If one of us is feeling sick or overwhelmed, another one will "bev" a table or even carry trays for her. If one of us is off sneaking a cigarette or a pee, the others will do their best to conceal her absence from the enforcers of corporate rationality.

I make the decision to move closer to Key West. First, because of the drive. Second and third, also because of the drive: gas is eating up \$4 to \$5 a day, and although Jerry's is as high-volume as you can get, the tips average only 10 percent, and not just for a newbie like me. Between the base pay of \$2.15 an hour and the obligation to share tips with the busboys and dishwasher-ers, we're averaging only about \$7.50 an hour. Then there is the \$30 I had to spend on the regulation tan slacks worn by Jerry's servers—a setback it could take weeks to absorb. (I had combed the town's two downscale department stores hoping for something cheaper but decided in the end that these marked-down Dockers, originally \$49, were more likely to survive a daily washing.) Of my fellow servers, everyone who lacks a working husband or boyfriend seems to have a second job: Nita does something at a computer eight hours a day; another welds. Without the forty-five minute commute, I can picture myself working two jobs and having the time to shower between them.

So I take the \$500 deposit I have coming from my landlord, the \$400 I have earned toward the next month's rent, plus the \$200 reserved for emergencies, and use the \$1,100 to pay the rent and deposit on trailer number 46 in the Overseas Trailer Park, a mile from the cluster of budget hotels that constitute Key West's version of an industrial park. Number 46 is about eight feet in width and shaped like a barbell inside, with a narrow region—because of the sink and the stove—separating the bedroom from what might optically be called the "living" area, with its two-person table and half-sized couch. The bathroom is so small my knees rub against the shower stall when I sit on the toilet, and you can't just leap out of the bed, you have to climb down to the foot of it in order to find a patch of floor space to stand on. Outside, I am within a few yards of a liquor store, a bar that advertises "free beer tomorrow," a convenience store, and a Burger King—but no supermarket or, alas, laundromat. By reputation, the Overseas park is a net of crime and crack, and I am hoping at least for some vibrant, multicultural street life. But desolation rules night and day, except for a thin stream of pedestrian traffic heading for their jobs at the Sheraton or 7-Eleven. There are not exactly people here but what amounts to canned labor, being preserved from the heat between shifts.

When my month-long plunge into poverty is almost over, I finally land my dream job—housekeeping. I do this by walking into the personnel office of the only place I figure I might have some credibility, the hotel attached to Jerry's, and confiding urgently that I have to have a second job if I am to pay my rent and, no, it couldn't be front-desk clerk. "All right," the personnel lady fairly spits, "So it's housekeeping," and she marches me back to meet Maria, the housekeeping manager, a tiny, frenetic Hispanic woman who greets me as "babe" and hands me a pamphlet emphasizing the need for a positive attitude. The hours are nine in the morning til whenever, the pay is \$6.10 an hour, and there's one week of vacation a year. I don't have to ask about health insurance once I meet Carlotta, the middle-aged African-American woman who will be training me. Carla, as she tells me to call her, is missing all of her top front teeth.

On that first day of housekeeping and last day of my entire project—although I don't yet know it's the last—Carla is in a foul mood. We have been given nineteen rooms to clean, most of them "checkouts," as opposed to "stayovers," that require the whole enchilada of bed-stripping, vacuuming, and bathroom-scrubbing. For four hours without a break I strip and remake beds, taking about four and half minutes per queen-sized bed, which I could get down to three if there were any reason to. We try to avoid vacuuming by picking up the larger specks by hand, but often there is nothing to do but drag the monstrous vacuum cleaner—it weighs about thirty pounds—off our

car and try to wrestle it around the floor. Sometimes Carla hands me the squirt bottle of "BAM" (an acronym for something that begins, ominously, with "butyric"; the rest has been worn off the label) and lets me do the bathrooms. No service ethic challenges me here to new heights of performance. I just concentrate on removing the pubic hairs from the bathtubs, or at least the dark ones that I can see.

I had looked forward to the breaking-and-entering aspect of cleaning the stay-overs, the chance to examine the secret, physical existence of strangers. But the contents of the rooms are always banal and surprisingly neat—zipped up shaving kits, shoes lined up against the wall (there are no closets), flyers for snorkeling trips, maybe an empty wine bottle or two. It is the TV that keeps us going, from Jerry to Sally to *Hawaii Five-O* and then on to the soaps. If there's something especially arresting, like "Won't Take No for an Answer" on Jerry, we sit down on the edge of a bed and giggle for a moment as if this were a pajama party instead of a terminally dead-end job. The soaps are the best, and Carla turns the volume up full blast so that she won't miss anything from the bathroom or while the vacuum is on. In room 503, Marcia confronts Jeff about Lauren. In 505, Lauren taunts poor cuckolded Marcia. In 511, Helen offers Amanda \$10,000 to stop seeing Eric, prompting Carla to emerge from the bathroom to study Amanda's troubled face. "You take it, girl," she advises. "I would for sure."

The tourists' rooms that we clean and, beyond them, the far more expensively appointed interiors in the soaps, begin after a while to merge. We have entered a better world—a world of comfort where every day is a day off, waiting to be filled up with sexual intrigue. We, however, are only gate-crashers in this fantasy, forced to pay for our presence with backaches and perpetual thirst. The mirrors, and there are far too many of them in hotel rooms, contain the kind of person you would normally find pushing a shopping cart down a city street—bedraggled, dressed in a damp hotel polo shirt two sizes too large, and with sweat dribbling down her chin like drool. I am enormously relieved when Carla announces a half-hour meal break, but my appetite fades when I see that the bag of hot-dog rolls she has been carrying around on our cart is not trash salvaged from a checkout but what she has brought for her lunch.

When I request permission to leave at about 3:30, another housekeeper warns me that no one has so far succeeded in combining housekeeping at the hotel with serving at Jerry's: "Some kid did it once for five days, and you're no kid." With that helpful information in mind, I rush back to number 46, down four Advils (the name brand this time), shower, stooping to fit into the stall, and attempt to compose myself for the oncoming shift. So much for what Marx terms the "reproduction of labor power," meaning the things a

worker has to do just so she'll be ready to work again. The only unforeseen obstacle to the smooth transition from job to job is that my tan Jerry's slacks, which had looked reasonably clean by 40-watt bulb last night when I hand-washed my Hawaiian shirt, prove by daylight to be mottled with ketchup and ranch-dressing stains. I spend most of my hour-long break between jobs attempting to remove the edible portions with a sponge and then drying the slacks over the hood of my car in the sun.

I can do this two-job thing, is my theory, if I can drink enough caffeine. At eight, Ellen and I grab a snack together standing at the mephitic end of the kitchen counter, but I can only manage two or three mozzarella sticks and lunch had been a mere handful of McNuggets. I am not tired at all, I assure myself, though it may be that there is simply no more "I" left to do the tiredness monitoring. What I would see, if I were more alert to the situation, is that the forces of destruction are already massing against me.

Then it comes, the perfect storm. Four of my tables fill up at once. Four tables is nothing for me now, but only so long as they are obligingly staggered. As I bev table 27, 28, and 24 are watching enviously. As I bev 25, 24 glowers because their bevs haven't even been ordered. Twenty-eight is four yuppyish types, meaning everything on the side and agonizing instructions as to the chicken Caesars. Twenty-five is a middle-aged black couple, who complain, with some justice, that the iced tea isn't fresh and the tabletop is sticky. But table 24 is the meteorological event of the century: ten British tourists who seem to have made the decision to absorb the American experience entirely by mouth. Here everyone has at least two drinks—iced tea and milk shake, Michelob and water (with lemon slice, please)—and a huge promiscuous orgy of breakfast specials, mozz sticks, chicken strips, quesadillas, burgers with cheese and without, sides of hash browns with cheddar, with onions, with gravy, seasoned fries, plain fries, banana splits. Four me! Because when I arrive with their first tray of food—after three prior trips just to refill bevs—Princess Di refuses to eat her chicken strips with her pancake-and-sausage special, since, as she now reveals, the strips were meant to be an appetizer. Maybe the others would have accepted their meals, but Di, who is deep into her third Michelob, insists that everything else go back while they work on their "starters." Meanwhile, the yuppies are waving me down for more decal and the black couple looks ready to summon the NAACP.

Much of what happened next is lost in the fog of war. The little printer on the counter in front of him is spewing out orders faster than he can rip them off, much less produce the meals. Even the invincible Ellen is ashen from stress. I bring table 24 their reheated main courses, which they immediately reject as either too cold or fossilized by the microwave. When I re-turn to the kitchen with their trays (three trays in three trips), joy confronts

me with arms akimbo: "What is this?" She means the food—the plates of rejected pancakes, hash browns in assorted flavors, toasts, burgers, sausages, eggs. "Uh, scrambled with cheddar." I try, "and that's . . ." "NO," she screams in my face. "Is it a traditional, a super-scrammable, an eye-opener?" I pretend to study my check for a clue, but entropy has been up to its tricks, not only on the plates but in my head, and I have to admit that the original order is beyond reconstruction. "You don't know an eye-opener from a traditional?" she demands in outrage.

I leave. I don't walk out, I just leave. I don't finish my side work or pick up my credit-card tips, if any, at the cash register or, of course, ask Joy's permission to go. And the surprising thing is that you can walk out without permission, that the door opens, that the thick tropical night air parts to let me pass, that my car is still parked where I left it. There is no vindication in this exit, just an overwhelming, dark sense of failure pressing down on me and the entire parking lot. I had gone into this venture in the spirit of science, to test a mathematical proposition, but somewhere along the line, in the tunnel vision imposed by long shifts and relentless concentration, it became a test of myself, and clearly I have failed.

In one month, I had earned approximately \$1,040 and spent \$517 on food, gas, toiletries, laundry, phone, and utilities. If I had remained in my \$500 efficiency, I would have been able to pay the rent and have \$22 left over (which is \$78 less than the cash I had in my pocket at the start of the month). During this time I bought no clothing except for the required slacks and no prescription drugs or medical care (I did finally buy some vitamin B to compensate for the lack of vegetables in my diet). Perhaps I could have saved a little on food if I had gotten to a supermarket more often, instead of convenience stores, but it should be noted that I lost almost four pounds in four weeks, on a diet weighted heavily toward burgers and fries.

How former welfare recipients and single mothers will (and do) survive in the low-wage workforce, I cannot imagine. Maybe they will figure out how to condense their lives—including child-raising, laundry, romance, and meals—into the couple of hours between full-time jobs. Maybe they will take up residence in their vehicles, if they have one. All I know is that I couldn't hold two jobs and I couldn't make enough money to live on with one. And I had advantages unthinkable to many of the long-term poor—health, stamina, a working car, and no children to care for and support. Certainly nothing in my experience contradicts the conclusion of Kathryn Edin and Laura Lein, in their book *Making Ends Meet: How Single Mothers Survive Welfare and Low-Wage Work*, that low-wage work actually involves more hardship and deprivation than life at the mercy of the welfare state. In the coming months and years, economic conditions for the working poor are

bound orsen, even without the almost inevitable recession. As mentioned earlier, the influx of former welfare recipients into the low-skilled workforce will have a depressing effect on both wages and the number of jobs available. A general economic downturn will only enhance these effects, and the working poor will of course be facing it without the slight, but nonetheless often saving, protection of welfare as a backup.

The thinking behind welfare reform was that even the humblest jobs are morally uplifting and psychologically buoying. In reality they are likely to be fraught with insult and stress. But I did discover one redeeming feature of the most abject low-wage work—the camaraderie of people who are, in almost all cases, far too smart and funny and caring for the work they do and the wages they're paid. The hope, of course, is that someday these people will come to know what they're worth, and take appropriate action.