

Nickel-and-Dimed

On (Not) Getting By in America

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1. 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 mothers are entering, at the rate of approximately 50,000 a month, as 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.”
2. 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 I live, this pretty 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.
3. 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.
4. Besides, I am not doing this for the anthropology. My aim is nothing so mistily subjective as to “experience poverty” or find out how it “really feels” to be a long-term low-wage worker. I’ve had enough unchosen encounters with poverty and the world of low-wage work to know it’s not a place you want to visit for touristic

purposes; it just smells too much like fear. And with all my real-life assets—bank account, IRA, health insurance, multiroom home—waiting indulgently in the background, I am, of course, thoroughly insulated from the terrors that afflict the genuinely poor.

5. No, this is a purely objective, scientific sort of mission. The humanitarian rationale for welfare reform—as opposed to the more punitive and stingy impulses that may actually have motivated it—is that work will lift poor women out of poverty while simultaneously inflating their self-esteem and hence their future value in the labor market. Thus, whatever the hassles involved in finding child care, transportation, etc., the transition from welfare to work will end happily, in greater prosperity for all. Now there are many problems with this comforting prediction, such as the fact that the economy will inevitably undergo a downturn, eliminating many jobs. Even without a downturn, the influx of a million former welfare recipients into the low-wage labor market could depress wages by as much as 11.9 percent, according to the Economic Policy Institute (EPI) in Washington, D.C.
6. 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.
7. It may seem excessive 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. Maybe, when I got into it, I would discover some hidden economies in the world of the low-wage worker. After all, if 30 percent of the workforce toils for less than \$8 an hour, according to the EPI, they may have found some tricks as yet unknown to me. Maybe—who knows?—I would even be able to detect in myself the bracing psychological effects of getting out of the house, as promised by the welfare wonks at places like the Heritage Foundation. Or, on the other hand, maybe there would be unexpected costs—physical, mental, or financial—to throw off all my calculations. Ideally, I should do this with two small children in tow, that being the welfare average, but mine are grown and no one is willing to lend me theirs for a month-long vacation in penury. So this is not the perfect experiment, just a test of the best possible case: an unencumbered woman, smart and even strong, attempting to live more or less off the land.

8. Apparently, I ace the interview, because I am told that all I have to do is show up in some doctor's office tomorrow for a urine test. This seems to be a fairly general rule:

if you want to stack Cheerio boxes or vacuum hotel rooms in chemically fascist America, you have to be willing to squat down and pee in front of some health worker (who has no doubt had to do the same thing herself). The wages Winn-Dixie is offering—\$6 and a couple of dimes to start with—are not enough, I decide, to compensate for this indignity.

9. 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 guest-houses. 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." (Because none of the people I talked to knew I was a reporter, I have changed their names to protect their privacy and, in some cases perhaps, their jobs.)
10. 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 the relentless 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 a 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 "Pollish [sic] sausage and BBQ sauce" on 95-degree days. Phillip, the dapper young West Indian who introduces himself as the manager, interviews 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."
11. So begins my career at the Hearthsides, I shall call it, one small profit center within a global discount hotel chain, where for two weeks I work from 2:00 till 10:00 P.M. for \$2.43 an hour plus tips. In some futile bid for gentility, the management has barred employees from using the front door, so my first day I enter through the kitchen, where a red-faced man with shoulder-length blond hair is throwing frozen steaks against the wall and yelling, "Fuck this shit!" "That's just Jack," explains Gail, the

wiry middle-aged waitress who is assigned to train me. “He’s on the rag again”—a condition occasioned, in this instance, by the fact that the cook on the morning shift had forgotten to thaw out the steaks. 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.

12. 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. Not that managers and especially “assistant managers” in low-wage settings like this are exactly the class enemy. In the restaurant business, they are mostly former cooks or servers, still capable of pinch-hitting in the kitchen or on the floor, just as in hotels they are likely to be former clerks, and paid a salary of only about \$400 a week. But everyone knows they have crossed over to the other side, which is, crudely put, corporate as opposed to human. Cooks want to prepare tasty meals; servers want to serve them graciously; but managers are there for only one reason—to make sure that money is made for some theoretical entity that exists far away in Chicago or New York, if a corporation can be said to have a physical existence at all. Reflecting on her career, Gail tells me ruefully that she had sworn, years ago, never to work for a corporation again. “They don’t cut you no slack. You give and you give, and they take.”
13. 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 tour 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.
14. On my first Friday at the Hearthside there is a “mandatory meeting for all restaurant employees,” which I attend, eager for insight into our overall marketing strategy and the niche (your basic Ohio cuisine with a tropical twist?) we aim to inhabit. But there is no “we” at this meeting. Phillip, our top manager except for an occasional “consultant” sent out by corporate headquarters, opens it with a sneer: “The break room—it’s disgusting. Butts in the ashtrays, newspapers lying around, crumbs.” This

windowless little room, which also houses the time clock for the entire hotel, is where we stash our bags and civilian clothes and take our half-hour meal breaks. But a break room is not a right, he tells us. It can be taken away. We should also know that the lockers in the break room and whatever is in them can be searched at any time. Then comes gossip; there has been gossip; gossip (which seems to mean employees talking among themselves) must stop. Off-duty employees are henceforth barred from eating at the restaurant, because "other servers gather around them and gossip." When Phillip has exhausted his agenda of rebukes, Joan complains about the condition of the ladies' room and I throw in my two bits about the vacuum cleaner. But I don't see any backup coming from my fellow servers, each of whom has subsided into her own personal funk; Gail, my role model, stares sorrowfully at a point six inches from her nose. The meeting ends when Andy, one of the cooks, gets up, muttering about breaking up his day off for this almighty bullshit.

15. 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:
16. Gail is sharing a room in a well-known down-town 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.
17. 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.
18. 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.
19. Marianne and her boyfriend are paying \$170 a week for a one-person trailer.
20. 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.
21. The other white cook, Andy, lives on his dry-docked boat, which, as far as I can tell from his loving 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.
22. 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.

23. Joan, who had 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.
24. It strikes me, in my middle-class solipsism, that there is gross improvidence 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.
25. 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. Gail, for example, was fine until she ran out of money for estrogen pills. She is supposed to be on the company plan by now, but they claim to have lost her application form and need to begin the paperwork all over again. So she spends \$9 per migraine pill to control the headaches she wouldn't have, she insists, if her estrogen supplements were covered. Similarly, Marianne's boyfriend lost his job as a roofer because he missed so much time after getting a cut on his foot for which he couldn't afford the prescribed antibiotic.

26. [U]nless I want to start using my car as a residence, I have to find a second, or alternative, job. I call all the hotels where I filled out housekeeping applications weeks ago—the Hyatt, Holiday Inn, Econo Lodge, Hojo's, Best Western, plus a half dozen or so locally run guesthouses. Nothing. Then I start making the rounds again, wasting whole mornings waiting for some assistant manager to show up, even dipping into places so creepy that the front-desk clerk greets you from behind bulletproof glass and sells pints of liquor over the counter. But either someone has exposed my real-life housekeeping habits—which are, shall we say, mellow—or I am at the wrong end of some infallible ethnic equation: most, but by no means all, of the working housekeepers I see on my job searches are African Americans, Spanish-speaking, or immigrants from the Central European post-Communist world, whereas servers are almost invariably white and monolingually English-speaking. When I finally get a positive response, I have been identified once again as server material. 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 Hearthside.

27. 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 carrion, 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, like Susan McDougal in leg irons. Sinks everywhere are clogged with scraps of lettuce, decomposing lemon wedges, waterlogged toast crusts. 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.
28. The break room typifies the whole situation: there is none, because there are no breaks at Jerry's. For six to eight hours in a row, you never sit except to pee. Actually, there are three folding chairs at a table immediately adjacent to the bathroom, but hardly anyone ever sits here, in the very rectum of the gastro-architectural system. Rather, the function of the peritoilet area is to house the ashtrays in which servers and dishwashers leave their cigarettes burning at all times, like votive candles, so that they don't have to waste time lighting up again when they dash back for a puff. Almost everyone smokes as if his or her pulmonary well-being depended on it—the multinational melange of cooks, the Czech dishwashers, the servers, who are all American natives—creating an atmosphere in which oxygen is only an occasional pollutant. My first morning at Jerry's, when the hypoglycemic shakes set in, I complain to one of my fellow servers that I don't understand how she can go so long without food. “Well, I don't understand how you can go so long without a cigarette,” she responds in a tone of reproach—because work is what you do for others; smoking is what you do for yourself. I don't know why the antismoking crusaders have never grasped the element of defiant self-nurturance that makes the habit so endearing to its victims—as if, in the American workplace, the only thing people have to call their own is the tumors they are nourishing and the spare moments they devote to feeding them.

29. 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 Hearthside 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 lips. So I tell Gail I'm going to quit, and she hugs me and says she might just follow me to Jerry's herself.

30. But the chances of this are minuscule. She has left the flophouse and her annoying roommate and is back to living in her beat-up old truck. But guess what? she reports to me excitedly later that evening: Phillip has given her permission to park overnight in the hotel parking lot, as long as she keeps out of sight, and the parking lot should be totally safe, since it's patrolled by a hotel security guard! With the Hearthside offering benefits like that, how could anyone think of leaving?

31. But there's another capacity of the neuromuscular system, which is pain. I start tossing back drugstore-brand ibuprofen pills as if they were vitamin C, four before each shift, because an old mouse-related repetitive-stress injury in my upper back has come back to full-spasm strength, thanks to the tray carrying. In my ordinary life, this level of disability might justify a day of ice packs and stretching. Here I comfort myself with the Aleve commercial in which the cute blue-collar guy asks: If you quit after working four hours, what would your boss say? And the not-so-cute blue-collar guy, who's lugging a metal beam on his back, answers: He'd fire me, that's what. But fortunately, the commercial tells us, we workers can exert the same kind of authority over our painkillers that our bosses exert over us. If Tylenol doesn't want to work for more than four hours, you just fire its ass and switch to Aleve.

32. 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 dishwashers, 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.
33. 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 optimistically 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 nest 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.

34. In line with my reduced living conditions, a new form of ugliness arises at Jerry’s. First we are confronted—via an announcement on the computers through which we input orders—with the new rule that the hotel bar is henceforth off-limits to restaurant employees. The culprit, I learn through the grapevine, is the ultra-efficient gal who trained me—another trailer-home dweller and a mother of three. Something had set her off one morning, so she slipped out for a nip and returned to the floor impaired. This mostly hurts Ellen, whose habit it is to free her hair from its rubber band and drop by the bar for a couple of Zins before heading home at the end of the shift, but all of us feel the chill. Then the next day, when I go for straws, for the first time I find the dry-storage room locked. Ted, the portly assistant manager who opens it for me, explains that he caught one of the dishwashers attempting to steal something, and, unfortunately, the miscreant will be with us until a replacement can be found—hence the locked door. I neglect to ask what he had been trying to steal, but Ted tells me who he is—the kid with the buzz cut and the earring. You know, he’s back there right now.

35. Much of what happened next is lost in the fog of war. Jesus starts going under. 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 return 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-scramble, 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. All I know, in fact, is that my legs have lost interest in the current venture and have announced their intention to fold. I am saved by a yuppie (mercifully not one of mine) who chooses this moment to charge into the kitchen to bellow that his food is twenty-five minutes late. Joy screams at him to get the hell out of her kitchen, please, and then turns on Jesus in a fury, hurling an empty tray across the room for emphasis.
36. 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, no fuck-you surge of relief, just an

overwhelming, dank 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. Not only had I flamed out as a housekeeper/server, I had even forgotten to give George my tips, and, for reasons perhaps best known to hardworking, generous people like Gail and Ellen, this hurts. I don't cry, but I am in a position to realize, for the first time in many years, that the tear ducts are still there, and still capable of doing their job.

37. When I moved out of the trailer park, I gave the key to number 46 to Gail and arranged for my deposit to be transferred to her. She told me that Joan is still living in her van and that Stu had been fired from the Hearthside. I never found out what happened to George.
38. 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.
39. 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 recent 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 to worsen, 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.
40. 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.