The Price of Rice

Grain to water ratio must be precise or the result will be *catastrophe*. I let my mother speak

in hyperbole—concessions you allow someone who survived civil war, someone whose father was taken

by silhouetted men in the dagger of night, someone who's toiled since the age of ten, someone

who still eats last at the dinner table. Too much liquid, she tells me, you get porridge: *jook*—which

sounds eerily similar to *gook*. The ways we must survive mortal, moral combat. When I'd come down with

a cold, she'd prepare my favorite remedy: congee with a dash of soy sauce, sesame oil, garnished by

finely chopped scallions. Simple, filling. An entire meal that fed a mother and her mother fleeing

with three daughters and the eldest son, now estranged—how a fistful of rice boiled down with extra water satisfied rumbling bellies amid rubble mountains, ghost artillery—the peninsula

cut in half by outsiders then left to spar for eternity: one blind, one cursed; existential, consequential.

My mother wistfully recalls what remains, memory broken by age and a willing, as I drown my iPhone in

a satchel of abundance. How I used to play, spreading its stickiness on loose-leaf paper as glue, constructing

hats to pretend I was a nurse mending wounds or a famous chef summoning feasts. When I first asked

how to prepare the perfect heap of cooked rice, she casually filled the pot, placed her hand on top like she

were performing sacrament or taking my temperature, letting the water crawl between knuckles and wrist.

Eyeballing it. But I wanted exactitude—a basic math. She used to tease when I had a kernel stuck

on my cheek or held hostage by my hair: *Saving it for later*? I've never saved anything in my life

when that's all she's ever known, using her body to carry and shield, cushioning me from every

possible blow—taking it, taking it—so I'd never have to be intimately acquainted with the same

country of hunger: polishing each granule clean with spit for a bit of salvation—a pearl.

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