Coming Home Again

FROM THE NEW YORKER

When MY mother began using the electronic pump that fed her liquids and medication, we moved her to the family room. The bedroom she shared with my father was upstairs, and it was impossible to carry the machine up and down all day and night. The pump itself was attached to a metal stand on casters, and she pulled it along wherever she went. From anywhere in the house, you could hear the sound of the wheels clicking out a steady time over the grout lines of the slate-tiled foyer, her main thoroughfare to the bathroom and the kitchen. Sometimes you would hear her halt after only a few steps, to catch her breath or steady her balance, and whatever you were doing was instantly suspended by a pall of silence.

I was usually in the kitchen, preparing lunch or dinner, poised over the butcher block with her favorite chef's knife in my hand and her old yellow apron slung around my neck. I'd be breathless in the sudden quiet, and, having ceased my mincing and chopping, would stare blankly at the brushed sheen of the blade. Eventually, she would clear her throat or call out to say she was fine, then begin to move again, starting her rhythmic *ka-jug*; and only then could I go on with my cooking, the world of our house turning once more, wheeling through the black.

I wasn't cooking for my mother but for the rest of us. When she first moved downstairs she was still eating, though scantily, more just to taste what we were having than from any genuine desire for food. The point was simply to sit together at the kitchen table and array ourselves like a family again. My mother would gently set

herself down in her customary chair near the stove. I sat across from her, my father and sister to my left and right, and crammed in the center was all the food I had made — a spicy codfish stew, say, or a casserole of gingery beef, dishes that in my youth she had prepared for us a hundred times.

It had been ten years since we'd all lived together in the house, which at fifteen I had left to attend boarding school in New Hampshire. My mother would sometimes point this out, by speaking of our present time as being "just like before Exeter," which surprised me, given how proud she always was that I was a graduate of the school.

My going to such a place was part of my mother's not so secret plan to change my character, which she worried was becoming too much like hers. I was clever and able enough, but without outside pressure I was readily given to sloth and vanity. The famous school — which none of us knew the first thing about — would prove my mettle. She was right, of course, and while I was there I would falter more than a few times, academically and otherwise. But I never thought that my leaving home then would ever be a problem for her, a private quarrel she would have even as her life waned.

Now her house was full again. My sister had just resigned from her job in New York City, and my father, who typically saw his psychiatric patients until eight or nine in the evening, was appearing in the driveway at four-thirty. I had been living at home for nearly a year and was in the final push of work on what would prove a dismal failure of a novel. When I wasn't struggling over my prose, I kept occupied with the things she usually did — the daily errands, the grocery shopping, the vacuuming and the cleaning, and, of course, all the cooking.

When I was six or seven years old, I used to watch my mother as she prepared our favorite meals. It was one of my daily pleasures. She shooed me away in the beginning, telling me that the kitchen wasn't my place, and adding, in her half-proud, half-deprecating way, that her kind of work would only serve to weaken me. "Go out and play with your friends," she'd snap in Korean, "or better yet, do your reading and homework." She knew that I had already done both, and that as the evening approached there was no place to go save her small and tidy kitchen, from which the clatter of her mixing bowls and pans would ring through the house.

I would enter the kitchen quietly and stand beside her, my chin lodging upon the point of her hip. Peering through the crook of her arm, I beheld the movements of her hands. For kalbi, she would take up a butchered short rib in her narrow hand, the flinty bone shaped like a section of an airplane wing and deeply embedded in gristle and flesh, and with the point of her knife cut so that the bone fell away, though not completely, leaving it connected to the meat by the barest opaque layer of tendon. Then she methodically butterflied the flesh, cutting and unfolding, repeating the action until the meat lay out on her board, glistening and ready for seasoning. She scored it diagonally, then sifted sugar into the crevices with her pinched fingers, gently rubbing in the crystals. The sugar would tenderize as well as sweeten the meat. She did this with each rib, and then set them all aside in a large shallow bowl. She minced a half-dozen cloves of garlic, a stub of gingerroot, sliced up a few scallions, and spread it all over the meat. She wiped her hands and took out a bottle of sesame oil, and, after pausing for a moment, streamed the dark oil in two swift circles around the bowl. After adding a few splashes of soy sauce, she thrust her hands in and kneaded the flesh, careful not to dislodge the bones. I asked her why it mattered that they remain connected. "The meat needs the bone nearby," she said, "to borrow its richness." She wiped her hands clean of the marinade, except for her little finger, which she would flick with her tongue from time to time, because she knew that the flavor of a good dish developed not at once but in stages.

Whenever I cook, I find myself working just as she would, readying the ingredients — a mash of garlic, a julienne of red peppers, fantails of shrimp — and piling them in little mounds about the cutting surface. My mother never left me any recipes, but this is how I learned to make her food, each dish coming not from a list or a card but from the aromatic spread of a board.

I've always thought it was particularly cruel that the cancer was in her stomach, and that for a long time at the end she couldn't eat. The last meal I made for her was on New Year's Eve, 1990. My sister suggested that instead of a rib roast or a bird, or the usual overflow of Korean food, we make all sorts of finger dishes that our mother might fancy and pick at.

We set the meal out on the glass coffee table in the family room.

I prepared a tray of smoked-salmon canapés, fried some Korean bean cakes, and made a few other dishes I thought she might enjoy. My sister supervised me, arranging the platters, and then with some pomp carried each dish in to our parents. Finally, I brought out a bottle of champagne in a bucket of ice. My mother had moved to the sofa and was sitting up, surveying the low table. "It looks pretty nice," she said. "I think I'm feeling hungry."

This made us all feel good, especially me, for I couldn't remember the last time she had felt any hunger or had eaten something I cooked. We began to eat. My mother picked up a piece of salmon toast and took a tiny corner in her mouth. She rolled it around for a moment and then pushed it out with the tip of her tongue, letting it fall back onto her plate. She swallowed hard, as if to quell a gag, then glanced up to see if we had noticed. Of course we all had. She attempted a bean cake, some cheese, and then a slice of fruit, but nothing was any use.

She nodded at me anyway, and said, "Oh, it's very good." But I was already feeling lost and I put down my plate abruptly, nearly shattering it on the thick glass. There was an ugly pause before my father asked me in a weary, gentle voice if anything was wrong, and I answered that it was nothing, it was the last night of a long year, and we were together, and I was simply relieved. At midnight, I poured out glasses of champagne, even one for my mother, who took a deep sip. Her manner grew playful and light, and I helped her shuffle to her mattress, and she lay down in the place where in a brief week she was dead.

My mother could whip up most anything, but during our first years of living in this country we ate only Korean foods. At my harangue-like behest, my mother set herself to learning how to cook exotic American dishes. Luckily, a kind neighbor, Mrs. Churchill, a tall, florid young woman with flaxen hair, taught my mother her most trusted recipes. Mrs. Churchill's two young sons, palish, weepy boys with identical crew cuts, always accompanied her, and though I liked them well enough, I would slip away from them after a few minutes, for I knew that the real action would be in the kitchen, where their mother was playing guide. Mrs. Churchill hailed from the state of Maine, where the finest Swedish meatballs and tuna casserole and angel food cake in America are made. She readily

demonstrated certain techniques — how to layer wet sheets of pasta for a lasagna or whisk up a simple roux, for example. She often brought gift shoeboxes containing curious ingredients like dried oregano, instant yeast, and cream of mushroom soup. The two women, though at ease and jolly with each other, had difficulty communicating, and this was made worse by the often confusing terminology of Western cuisine ("corned beef," "deviled eggs"). Although I was just learning the language myself, I'd gladly play the interlocutor, jumping back and forth between their places at the counter, dipping my fingers into whatever sauce lay about.

I was an insistent child, and, being my mother's firstborn, much too prized. My mother could say no to me, and did often enough, but anyone who knew us — particularly my father and sister — could tell how much the denying pained her. And if I was overconscious of her indulgence even then, and suffered the rushing pangs of guilt that she could inflict upon me with the slightest wounded turn of her lip, I was too happily obtuse and venal to let her cease. She reminded me daily that I was her sole son, her reason for living, and that if she were to lose me, in either body or spirit, she wished that God would mercifully smite her, strike her down like a weak branch.

In the traditional fashion, she was the house accountant, the maid, the launderer, the disciplinarian, the driver, the secretary, and, of course, the cook. She was also my first basketball coach. In South Korea, where girls' high school basketball is a popular spectator sport, she had been a star, the point guard for the national high school team that once won the all-Asia championships. I learned this one Saturday during the summer, when I asked my father if he would go down to the schoolyard and shoot some baskets with me. I had just finished the fifth grade, and wanted desperately to make the middle school team the coming fall. He called for my mother and sister to come along. When we arrived, my sister immediately ran off to the swings, and I recall being annoyed that my mother wasn't following her. I dribbled clumsily around the key, on the verge of losing control of the ball, and flung a flat shot that caromed wildly off the rim. The ball bounced to my father, who took a few not so graceful dribbles and made an easy layup. He dribbled out and then drove to the hoop for a layup on the other side. He rebounded his shot and passed the ball to

my mother, who had been watching us from the foul line. She turned from the basket and began heading the other way.

"Um-mah," I cried at her, my exasperation already bubbling over, "the basket's over here!"

After a few steps she turned around, and from where the professional three-point line must be now, she effortlessly flipped the ball up in a two-handed set shot, its flight truer and higher than I'd witnessed from any boy or man. The ball arced cleanly into the hoop, stiffly popping the chain-link net. All afternoon, she rained in shot after shot, as my father and I scrambled after her.

When we got home from the playground, my mother showed me the photograph album of her team's championship run. For years I kept it in my room, on the same shelf that housed the scrapbooks I made of basketball stars, with magazine clippings of slick players like Bubbles Hawkins and Pistol Pete and George (the Iceman) Gervin.

It puzzled me how much she considered her own history to be immaterial, and if she never patently diminished herself, she was able to finesse a kind of self-removal by speaking of my father whenever she could. She zealously recounted his excellence as a student in medical school and reminded me, each night before I started my homework, of how hard he drove himself in his work to make a life for us. She said that because of his Asian face and imperfect English, he was "working two times the American doctors." I knew that she was building him up, buttressing him with both genuine admiration and her own brand of anxious braggadocio, and that her overarching concern was that I might fail to see him as she wished me to — in the most dawning light, his pose steadfast and solitary.

In the year before I left for Exeter, I became weary of her oft-repeated accounts of my father's success. I was a teenager, and so ever inclined to be dismissive and bitter toward anything that had to do with family and home. Often enough, my mother was the object of my derision. Suddenly, her life seemed so small to me. She was there, and sometimes, I thought, *always* there, as if she were confined to the four walls of our house. I would even complain about her cooking. Mostly, though, I was getting more and more impatient with the difficulty she encountered in doing everyday things. I was afraid for her. One day, we got into a terrible

argument when she asked me to call the bank, to question a discrepancy she had discovered in the monthly statement. I asked her why she couldn't call herself. I was stupid and brutal, and I knew exactly how to wound her.

"Whom do I talk to?" she said. She would mostly speak to me in Korean, and I would answer in English.

"The bank manager, who else?"

"What do I say?"

"Whatever you want to say."

"Don't speak to me like that!" she cried.

"It's just that you should be able to do it yourself," I said.

"You know how I feel about this!"

"Well, maybe then you should consider it *practice*," I answered lightly, using the Korean word to make sure she understood.

Her face blanched, and her neck suddenly became rigid, as if I were throttling her. She nearly struck me right then, but instead she bit her lip and ran upstairs. I followed her, pleading for forgiveness at her door. But it was the one time in our life that I couldn't convince her, melt her resolve with the blandishments of a spoiled son.

When my mother was feeling strong enough, or was in particularly good spirits, she would roll her machine into the kitchen and sit at the table and watch me work. She wore pajamas day and night, mostly old pairs of mine.

She said, "I can't tell, what are you making?"

"Mahn-doo filling."

"You didn't salt the cabbage and squash."

"Was I supposed to?"

"Of course. Look, it's too wet. Now the skins will get soggy before you can fry them."

"What should I do?"

"It's too late. Maybe it'll be OK if you work quickly. Why didn't you ask me?"

"You were finally sleeping."

"You should have woken me."

"No way."

She sighed, as deeply as her weary lungs would allow.

"I don't know how you were going to make it without me."

"I don't know, either. I'll remember the salt next time."

"You better. And not too much."

We often talked like this, our tone decidedly matter-of-fact, chin up, just this side of being able to bear it. Once, while inspecting a potato fritter batter I was making, she asked me if she had ever done anything that I wished she hadn't done. I thought for a moment, and told her no. In the next breath, she wondered aloud if it was right of her to have let me go to Exeter, to live away from the house while I was so young. She tested the batter's thickness with her finger and called for more flour. Then she asked if, given a choice, I would go to Exeter again.

I wasn't sure what she was getting at, and I told her that I couldn't be certain, but probably yes, I would. She snorted at this and said it was my leaving home that had once so troubled our relationship. "Remember how I had so much difficulty talking to you? Remember?"

She believed back then that I had found her more and more ignorant each time I came home. She said she never blamed me, for this was the way she knew it would be with my wonderful new education. Nothing I could say seemed to quell the notion. But I knew that the problem wasn't simply the *education*; the first time I saw her again after starting school, barely six weeks later, when she and my father visited me on Parents Day, she had already grown nervous and distant. After the usual campus events, we had gone to the motel where they were staying in a nearby town and sat on the beds in our room. She seemed to sneak looks at me, as though I might discover a horrible new truth if our eyes should meet.

My own secret feeling was that I had missed my parents greatly, my mother especially, and much more than I had anticipated. I couldn't tell them that these first weeks were a mere blur to me, that I felt completely overwhelmed by all the studies and my much brighter friends and the thousand irritating details of living alone, and that I had really learned nothing, save perhaps how to put on a necktie while sprinting to class. I felt as if I had plunged too deep into the world, which, to my great horror, was much larger than I had ever imagined.

I welcomed the lull of the motel room. My father and I had nearly dozed off when my mother jumped up excitedly, murmured how stupid she was, and hurried to the closet by the door. She pulled out our old metal cooler and dragged it between the beds. She lifted the top and began unpacking plastic containers, and I thought she would never stop. One after the other they came out, each with a dish that traveled well — a salted stewed meat, rolls of Korean-style sushi. I opened a container of radish kimchi and suddenly the room bloomed with its odor, and I reveled in the very peculiar sensation (which perhaps only true kimchi lovers know) of simultaneously drooling and gagging as I breathed it all in. For the next few minutes, they watched me eat. I'm not certain that I was even hungry. But after weeks of pork parmigiana and chicken patties and wax beans, I suddenly realized that I had lost all the savor in my life. And it seemed I couldn't get enough of it back. I ate and I ate, so much and so fast that I actually went to the bathroom and vomited. I came out dizzy and sated with the phantom warmth of my binge.

And beneath the face of her worry, I thought, my mother was smiling.

From that day, my mother prepared a certain meal to welcome me home. It was always the same. Even as I rode the school's shuttle bus from Exeter to Logan airport, I could already see the exact arrangement of my mother's table.

I knew that we would eat in the kitchen, the table brimming with plates. There was the *kalbi*, of course, broiled or grilled depending on the season. Leaf lettuce, to wrap the meat with. Bowls of garlicky clam broth with miso and tofu and fresh spinach. Shavings of cod dusted in flour and then dipped in egg wash and fried. Glass noodles with onions and shiitake. Scallion-and-hot-pepper pancakes. Chilled steamed shrimp. Seasoned salads of bean sprouts, spinach, and white radish. Crispy squares of seaweed. Steamed rice with barley and red beans. Homemade kimchi. It was all there — the old flavors I knew, the beautiful salt, the sweet, the excellent taste.

After the meal, my father and I talked about school, but I could never say enough for it to make any sense. My father would often recall his high school principal, who had gone to England to study the methods and traditions of the public schools, and regaled students with stories of the great Eton man. My mother sat with us, paring fruit, not saying a word but taking everything in. When it was time to go to bed, my father said good night first. I usually

watched television until the early morning. My mother would sit with me for an hour or two, perhaps until she was accustomed to me again, and only then would she kiss me and head upstairs to sleep.

During the following days, it was always the cooking that started our conversations. She'd hold an inquest over the cold leftovers we ate at lunch, discussing each dish in terms of its balance of flavors or what might have been prepared differently. But mostly I begged her to leave the dishes alone. I wish I had paid more attention. After her death, when my father and I were the only ones left in the house, drifting through the rooms like ghosts, I sometimes tried to make that meal for him. Though it was too much for two, I made each dish anyway, taking as much care as I could. But nothing turned out quite right — not the color, not the smell. At the table, neither of us said much of anything. And we had to eat the food for days.

I remember washing rice in the kitchen one day and my mother's saying in English, from her usual seat, "I made a big mistake."

"About Exeter?"

"Yes. I made a big mistake. You should be with us for that time. I should never let you go there."

"So why did you?" I said.

"Because I didn't know I was going to die."

I let her words pass. For the first time in her life, she was letting herself speak her full mind, so what else could I do?

"But you know what?" she spoke up. "It was better for you. If you stayed home, you would not like me so much now."

I suggested that maybe I would like her even more.

She shook her head. "Impossible."

Sometimes I still think about what she said, about having made a mistake. I would have left home for college, that was never in doubt, but those years I was away at boarding school grew more precious to her as her illness progressed. After many months of exhaustion and pain and the haze of the drugs, I thought that her mind was beginning to fade, for more and more it seemed that she was seeing me again as her fifteen-year-old boy, the one she had dropped off in New Hampshire on a cloudy September afternoon.

I remember the first person I met, another new student, named Zack, who walked to the welcome picnic with me. I had planned to eat with my parents — my mother had brought a coolerful of food even that first day — but I learned of the cookout and told her that I should probably go. I wanted to go, of course. I was excited, and no doubt fearful and nervous, and I must have thought I was only thinking ahead. She agreed wholeheartedly, saying I certainly should. I walked them to the car, and perhaps I hugged them, before saying goodbye. One day, after she died, my father told me what happened on the long drive home to Syracuse.

He was driving the car, looking straight ahead. Traffic was light on the Massachusetts Turnpike, and the sky was nearly dark. They had driven for more than two hours and had not yet spoken a word. He then heard a strange sound from her, a kind of muffled chewing noise, as if something inside her were grinding its way out.

"So, what's the matter?" he said, trying to keep an edge to his voice.

She looked at him with her ashen face and she burst into tears. He began to cry himself, and pulled the car over onto the narrow shoulder of the turnpike, where they stayed for the next half hour or so, the blank-faced cars droning by them in the cold, onrushing night.

Every once in a while, when I think of her, I'm driving alone somewhere on the highway. In the twilight, I see their car off to the side, a blue Olds coupe with a landau top, and as I pass them by I look back in the mirror and I see them again, the two figures huddling together in the front seat. Are they sleeping? Or kissing? Are they all right?