

Toast Generation

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I must have put too much pepper on my scrambled eggs, for as I was smearing a layer of grape jelly on my warm toast it happened.

“Ahhch-cheet!” I tried to stifle the sneeze but failed. The toast flew up into the air, end over end. I grabbed for it but it fell, “splat”, onto the kitchen floor, jelly side down.

“Why?” I screamed. “Why does it always land jelly-side down?” Or does it?

Since the floor was already sticky I decided to conduct an experiment. I flipped the toast again. And again it landed jelly side down.

“Hmmm,” I wondered. Does having jelly on one side cause the toast to violate the law of probability? I flipped it again, and again, and again. Each time it landed jelly side down. I cleaned up the jelly spots and began to ponder the situation.

The following weekend I tinkered around in my apartment and created a special flipping machine, or SFM. My SFM will perfectly flip a piece of toast each and every time.

I carefully smeared a thin layer of grape jelly on one side of the toast. I inserted the toast into the SFM and let it fly. End over end it went. Splat, on the floor, jelly side down. I flipped that piece of toast another 999 times, with the toast landing jelly side down a total of 947 times.

If having jelly on one side violates the law, what happens if I put jelly on both sides. Will nature be restored to normal? I cooked a new piece of toast, primarily because the dog got the first one, and put a thin yet equally sized layer of jelly on both sides. I put it in the flipping machine and flipped it. Guess what happened?

The toast flew into the air, end over end. I watched in anticipation as it fell toward the floor. But something amazing happened. Six inches from the floor it stopped its descent and began to spin rapidly. Neither side would touch the floor. After almost an hour the jelly warmed up enough for it to shift and the toast finally fell to the floor. I repeated the experiment several times. Each and every time it ended up spinning rapidly several inches from the floor. I received many a purple colored bruise as I tried to snag the spinning toast out of the air.

Taking my experiment one step further I wrapped a thin magnet around the edge of the toast, put jelly on both sides, and flipped it. Again it stopped about 6 inches from the floor and began to spin rapidly. This time I put a cage of tightly wound copper wire carefully over the spinning toast. I attached the wire to a bulb holder and inserted a hard-to-obtain 100 watt incandescent light bulb. The magnetic field generated by the magnet-wrapped crust caused electrons to flow through the wire, causing the light bulb to glow brightly. Can you believe it? I generated electricity from a spinning piece of toast. Actually, so much electricity flowed into the brightly glowing light bulb that I had to turn my head. It took only a few seconds for the bulb's filament to burn out, leaving me with a simple tan on one side of my face.

Over the next several weeks I conducted hundreds of experiments. During these experiments I examined the effects of:

- The size, shape, and thickness of the toast,
- The type of bread used for the toast,
- The size and thickness of the jelly layer,
- The stickiness of the jelly, and
- The type of floor over which I flipped the toast, from concrete to tile to wood to shag carpeting.

I learned three interesting facts. First, organic whole wheat toast, with all of that roughage, doesn't spin worth a darn. However, the more processed the flour used in the bread is the faster the spin.

Second, the stickier the jelly the stronger the attraction to the floor and the faster the spin.

Third, the more difficult it is to clean the jelly from the floor the faster the spin. Over concrete it spins fast. Over thick shag carpeting it spins so fast that it is just a blur.

I went through over 300 loaves of Wonder bread and other brands. As a result, I was able to create a spinning toast system that powered my entire one bedroom apartment with a single piece of Schwebel's Texas toast, using Smuckers' strawberry jam with a thickness of 2.75 millimeters on each side. I could get one of those babies to spin for roughly 33-and-a-third days.

As a sciency nerd I wasn't satisfied with using off the shelf bread. I had to have more power. I baked my own loaf using super extra processed plain white flour with any health benefit completely extracted from it. I added just a dash of Gorilla glue to add longevity. Slicing the loaf into 2.54 centimeter thick slices allowed me to have toast that can spin over one hundred days.

When my apartment owners found out what I was doing they had me build their own power generating station. It houses one toast generator for each apartment, plus another dozen to power the main office and the swimming pool. It also has 37 standby generators for switching out old pieces of toast. I just quit my information technology job and am now the manager for the generating station, spending my days making toast and smearing them with strawberry jam.

Just imagine what the future will hold.

- No more nasty power lines coming into your house. Just hook your house up to 3 or 4 pieces of toast spinning happily away in your garage.
- No more nasty, gas guzzling, environment destroying engines in our cars. Under the hood you just have 2 or 3 pieces of spinning toast. And who needs gas stations. Just go to your nearest Denny's or IHOP to get a replacement slice of Texas toast.

I think you will all agree that the Toast Generator is the best thing since ... dare I say it? SLICED BREAD!!!