EOS.Pizza

a community for airdrops

v0.2

Core Team (“Doughnut”)
The Advisors

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Creating a diverse, creative, free-your-mind,
all-inclusive and open community tool;
Kickstarting next level blockchains and airdrops

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1 Vision

Ever since the introduction of Bitcoin it was eminent that the revolutionising way of transacting information was about to slowly take over the world. But the leading driver beyond the expansion of the ledger was and is the community. The community is the driving force behind the success of any blockchain related project. People using the product, developing the product, evangelising the product, supplying nodes for the product. They are one and they are the product.

And undoubtedly they like pizza, you like pizza. The flatbread from Italy is oft connected with hackathons, developer gatherings for creating proof of concept apps from scratch, where pizza is the "official" dinner. Also, it was the pizza who was subject to invoking the first monetary "real world" transaction, paid with 10,000 BTC by Bitcointalk.org forum member Laszlo*.

Come and Unity is the reason why EOS.Pizza is making a community for airdrops by running this one time donation raiser in which a diverse, creative, open, all-inclusive community is coming together.

A community of early adopters, free-thinkers, pizza-lovers, life-owners, young and old, from all over the world with a strong desire to change that very world.

A community sharing one pizza, for each it's own slice, but all from the same dough and sharing the same oven.

In Pizza We Crust.

* Pizza for Bitcoins? https://bitcointalk.org/index.php?topic=137.0

2 Proof of Slice algorithm for distributing isosceles

The EOS.Pizza, the distribution oracle for the mother of all communities, is being "sliced up" according to the Proof Of Slice algorithm. This is a pretty straight forward algorithm for distributing "donation weight" and thus the surface area of each members' *isosceles*[†]:

$$Proof\ of\ Slice = \frac{\in \mathbb{R}}{\mathbb{R}} \cdot \pi \cdot r^2$$

fig. 1: Proof of Slice algorithm

In the formula is $\in\mathbb{R}$ the amount donated by the given unique donor, as identified by its Ethereum Public Address.

$\mathbb{R}$ is the total amount of donations altogether.

π is equivalent to the amount of area a circle would take up in a square of equal width with an area of 4 square units, roughly 3.14159. It is also the ratio of the circumference to the diameter of a circle.

$\boldsymbol{r}$ is the radius of the circle, being in this case the EOS.Pizza, but can be of any size.

In the OGSI draft spec (page 5) it is suggested to use for $\boldsymbol{r}$ the total distribution stake for the EOS.Pizza community. The Proof of Slice factor is being amended for every donating member in the OGSI file.

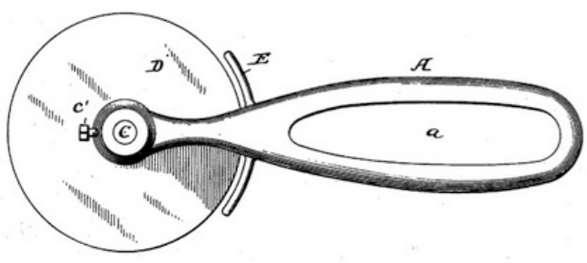

fig. 2: Patent No 482,830 Roller knife for trimming wallpaper - D. S. Morgan

[†] a triangle that has two sides of equal length: a perfect slice

3 Open Slice Genesis Index (OGSI)

3.1 The Master Boot

On Friday May 18, 2018, at 12:35:21 AM UTC the world's first *Open Genesis Slice Index* (release 0) will be generated and released.

The OGSI is a machine readable structure with all EOS.Pizza donors in a dictionary format, mapping all donors' unique Ethereum Public Addresses who joined via the EOS.Pizza Smart Contract. Each address contains this structured (public) reformatted metadata:

- Amount of donation weighted against the Proof of Slice algorithm[‡]
- Time of donation in seconds since the *EOS.Pizza-epoch* (Friday, 9 March 2018 9:22:22 PM UTC)
- (Natural) logarithmic multipliers for bonus rounds
- Array of input data messages (if any) supplied during donations
- Public Ethereum Address

The OGSI is released in the Public Domain in Multiple File Formats and distributed both centralised on EOS.Pizza and through IPFS for anyone to use, analyse and especially useful for future tokenizers and blockchains and other inspiring and aspiring networks to prepopulate and kickstart communities and/or airdrop tokens on original donors of the EOS.Pizza.

```
{
  "meta": {
    "name": "OPEN SLICE GENESIS INDEX",
    "release": 0,
    "hash":"0625396d51d40ca3bb18c4864b5f3ebb053fc44378b77",
    "releasename": "The Master Boot”,
    "timestamp": 1526603721,
  },
  “OGSI": [
        {
          "address": ETHEREUM_ADDRESS,
          "proof_of_slice": FLOAT,
          "donation_delay": SECONDS,
          "bonus_log2": INTEGER,
          "abs_amount": FLOAT,
          "inputs": [ARRAY_HEX_STRINGS]
        },
        // repeat for every donor address
    ]
}
```

fig. 3: Sample preview of JSON rendered output of The Master Boot OGSI

[‡] Proof of Slice - see previous page

The Master Boot OGSI is immutable and generated only once at the end of the EOS.Pizza *Initial Slice Offering* and will only contain the addresses which successfully participated through the official EOS.Pizza Smart Contract[§] closing on Friday May 18, 2018, at 12:35:20 AM UTC.

3.2 Monthly Recurring OGSI

Every 18th day of the month the Recurring OGSI (snapshot) is being published. The Recurring OGSI of the month reflects the current state of *EOS.Pizza Slice (EPS)* holders in comparison to The Master Boot OGSI.

As EPS can be freely transferred from any Ethereum address to any other Ethereum address (provided the destination address accepts them), the distribution of these statistical purpose tokens is continuously changing.

For projects who would like to have the option to vary in community there is an option to choose to pick a Monthly Recurring OGSI as a datasource for prepopulation, which might serve their purpose better.

The contents of the Recurring OGSI mapping is slightly different compared to The Master Boot. The Monthly Recurring OGSI will have a TRUE/FALSE boolean for every Ethereum Public Address in the mapping, indicating if the address was already a holder at time of The Master Boot.

```
{
  "meta": {
    "name": "OPEN SLICE GENESIS INDEX",
    "release": 1,
    "releasename": "Recurring OGSI 18 June 2018",
    "hash": "c57640810cdfd1083f9ca2f2b6579567e164dbf9e3"
    "timestamp": 1529289321,
  },
  "OGSI": [
        {
          "address": ETHEREUM_ADDRESS,
          "proof_of_slice": FLOAT,
          "abs_amount": FLOAT,
          "master_boot": BOOLEAN,
        },
        // repeat for every EPS holding address
    ]
}
```

fig. 4: Sample preview of JSON rendered output of Recurring OGSI

[§] EOS.Pizza Slice Smart Contract: `0xa5DC0165B798779ac80acC84C4Da4ee77B79843f`

4 EOS.Pizza Slice (ERC20 Token)

As described in the Proof of Slice section, the EOS.Pizza is the distribution oracle for the mother of all communities, formed by weighing donations.

In order to conveniently track the Proof of Slice weight per Ethereum Public Address the ERC20 Token named *EOS.Pizza Slice (Symbol: EPS)* is released instantly after donating Ether with any Ethereum Public Address to the EOS.Pizza Slice Smart Contract[**] on the originating Ethereum Public Address.

The choice to create an ERC20 token for the EOS.Pizza community was not made casually. The conclusion of a ominous investigation was that only a token enables EOS.Pizza to be optimal for 2 desired objectives:

- Enable flexibility following a continuous dynamically changing community;
- And to have a system for permissionless international transactions to service this dynamicality;

As described in the Open Genesis Slice Index section, only Ethereum Public Addresses donating to the Smart Contract before Friday May 18, 2018, at 12:35:20 will be included in the *Release 0 - The Master Boot* of the OGSI.

In order to create a dynamic evolving airdrop community, the EPS-tokens can be transferred to any Ethereum Public Address, thus influencing the structure of the *Monthly Recurring OGSI.*

Demand for OGSI can grow through adoption of the OGSI as datasource to kickstart communities and airdrops of tokens. Next-level blockchains can announce the use of the OGSI in advance and enable potential newcomers to obtain EPS before the Monthly Recurring OGSI snapshot date.

4.1 Initial Slice Offering

EPS is released on a fixed rate of 100,000 per 1 Ether during the *Initial Slice Offering* through the official EOS.Pizza Smart Contract, closing on Friday May 18, 2018, at 12:35:20 AM UTC. After that no new EPS will ever be issued and The Master Boot OGSI is released.

[**] EOS.Pizza Slice Smart Contract: `0xa5DC0165B798779ac80acC84C4Da4ee77B79843f`

5 Governance

As with any decentralized community, there are challenges in future upcoming decision. For the foreseen future there are no democratic decision to be made.

Should their be a community proposal to change the structure of the Monthly Recurring OGSI for example or other parameters of the EOS.Pizza Slice VM, then the community decision process will be based on the Proof of Slice algorithm for democratic decision making among the EPS-holders.

A voting smart contract is to be developed and will only be developed should the need arise as indicated from informal polls or signalling through “Input Data” on Ethereum transactions by EPS-holders.

6 Final Remarks

A community dedicated to airdrops, united by one pizza, with the credo: In Pizza We Crust, can only have the following final remarks, an instruction in Appendix A: *How to make an Italian Pizza.* Because in the end, it is all about coming together in real life, having fun with people, and enjoying a great slice of perfect pizza. See you in the oven!

Appendix A: How to make an Italian Pizza

- 300 ml of warm water
- 3½ cups (1kg) flour, type “00”
- 1 - 1½ tablespoons (25 grams) of fresh yeast
- 3 tablespoons of extra virgin olive oil
- ¾ teaspoon salt
- 1 teaspoons sugar

1. Sprinkle the yeast into a medium bowl with the warm water. We don’t mean hot, and we don’t mean cold… we mean warm! That’s the kind the yeast likes best. Stir until the yeast dissolves.
2. Place almost all of the flour on the table in the shape of a volcano. (Think Mt. Vesuvius… appropriate since Naples is the king of all pizza cities!).
3. Pour the yeast-and-warm-water mix, along with the other ingredients, into the “crater” of the volcano.
4. Knead everything together for 10 to 15 minutes until the dough is smooth and elastic, keeping your surface floured.
5. Grease up a bowl with some olive oil and put the dough inside. Turn the dough around so the top is slightly oiled.
6. Cover the bowl and put the dough aside to let it rest for at least four or five hours.
7. Make a cross on top of the dough with a knife. An old Italian tradition, this is seen as a way of “blessing the bread.”
8. Preheat the oven to about 400°F, or about 200°C.
9. Dump the dough out of the bowl and back onto the floured surface. Punch it down, getting rid of any bubbles.
10. Divide the dough in half and let it rest for a few minutes.
11. Roll each section into a 12-inch disc. Now’s your chance to decide how thick you want your pizza to be! Do you want it pizza alta (Neapolitan-style) or pizza bassa (Roman-style)? Just remember, your crust will puff up a little bit as it’s baked!
12. Transfer the dough onto an oiled pizza pan or baking sheet.
13. Add tomato sauce, if you want a pizza rossa (red pizza). Lots of pizzas in Italy are actually pizza bianca, without tomato sauce, so don’t feel like you have to! Brush the edges of the crust with a little bit of olive oil.
14. Bake each pizza for about 10 minutes, then add mozzarella cheese (sliced or grated) on top, as well as any other ingredients.
15. Let the pizzas bake until the crust is browned and the cheese is melted. By lifting up the pizza to peek underneath, you can make sure the bottom has browned, too.
16. Remove your pizzas from the oven and, for a real Italian touch, garnish with a few basil leaves. And enjoy!