

How to Make a Peanut Butter and Jelly Sandwich

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Peanut butter and jelly sandwich has been a convenient snack for more than a century. This article demonstrates a way of making a peanut butter and jelly sandwich without logical flaws or ambiguities.

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This article is long. *Very* long.
Enjoy reading.

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1. Preparation

1.1. Definition

This section defines the Core Terms (“Terms”, “Term” if stating one of the Core Terms). Core Terms refer to vocabularies of anything and everything related to the Main Objective or the procedure thereof, whereby includes but is not limited to the ingredients, the utensils and the tools, the environment, the actions and the sequence thereof, and the results.

The Terms will be defined throughout the article; The definitions below declares common terms which are used frequently.

The Terms those are simple, unambiguous, already commonly recognized, and already commonly defined has been omitted in the definition below, and follows the common interpretation.

Main Objective (“Objective”) signifies the ultimate objective of the article; to make a Peanut Butter and Jelly Sandwich.

Main Process signifies the process of reaching the Objective; the Main Process does not include the preparation, the inspection, the consumption, and the evaluation.

Peanut Butter and Jelly Sandwich (“Sandwich”) signifies a processed food consisting of the paste of the Peanut Butter and the paste of the Jelly, amid two slices of white bread.

Peanut Butter (“PB”) signifies a sticky paste producing a shade of brown, where its main ingredients are peanuts and sugar.

Jelly, also known as jam, signifies a paste which its main ingredients are fruit and sugar. Jelly commonly utilizes a sweet fruit, such as strawberry or grape, thereby producing a red or purple hue.

A Slice of White Bread (“Bread”) signifies a slice of a loaf of white bread.

Object signifies any physical entity that is related to the Main Process or the Objective, which includes but is not limited to ingredients, tools and utilities.

Workspace signifies a workspace, such as a table or a desk, where the objects lie and the Main Process occur.

1.2. Prerequisites

Prerequisites signify the Ingredients, the Utensils and Tools, and the Conditions which are required prior to the Main Process.

Conditions signify the environmental requirements which must be met before the Main Process. The Conditions are the following:

- To be in a safe and stable environment.
- To have the Workspace even and fixed.
- To be in an environment with appropriate temperature and humidity. Appropriate temperature and humidity refers to the set of temperature and humidity where no ingredients de-

teriorate or spoil within the time vital for the Main Process. Ideal temperature and humidity is 23 °C and 40% respectively. The estimated time for the Main Process is 60 minutes.

Ingredients signify the live, dead, or processed organism or the mix thereof which is used to make the Sandwich. The Ingredients are the following:

Syntax: Ingredient Name (Quantity)

- The Jar of the PB (1)
- The Jar of the Jam (1)
- The Bread (2)

Utensils and Tools signify the utensils and tools necessary for the Main Process. The Utensils and Tools are the following:

Syntax: Utensil or Tool Name (Quantity)

- Butter knife (1)

1.3. Details About the Ingredients

This section explains and declares the precise definitions of each ingredient.

1.3.1. The Bread

The Bread, typically is a rectangular shape with one side being rounded. The round side of the Bread or the direction thereof, is declared **Upward**. In the case where the Bread has no distinctive difference in appearance for all sides, an arbitrary side and its direction shall be designated Upward.

Top of the Bread signifies the flat, large side of the Bread. The Top should be the largest area amongst all sides of the Bread. In the case where two sides of the Bread — commonly referred as the front side and the back side — practically is equal in size, an arbitrary side amongst the two sides shall be declared as the Top. The Top shall not change once declared, even if there are other sides of the Bread qualifying the definition.

Bottom is the opposite side of the Top of the Bread.

Laying (“Lay”, “Laid”, etc. where the Term is used as a verb) the Bread signifies the action of putting down the Bread flat on the Workspace, where the Bottom of the Bread is facing the Workspace.

1.3.2. The Peanut Butter and The Jam

Jar of the PB or the Jam signifies a container holding the PB or the Jam, which often is but not always a glass or a plastic jar. The Jar must contain an adequate amount of the PB or the Jam for the Sandwich. In the case which the content of the Jar, being the PB or the Jam, is not stated, it may signify both the Jar of the PB and the Jar of the Jam or either the Jar of the PB or the Jar of the Jam, depending on the context.

Opening (“Open”, “Opened”, etc. where the Term is used as a verb) the Jar of the PB or the Jam signifies the action of opening the Jar of the PB or the Jam in an intended way, which consequently discloses and exposes the content inside, being the PB or the Jam.

Scooping (“Scoop”, “Scooped”, etc. where the Term is used as a verb) the PB or the Jam signifies the action of using the butter knife to scoop an apt amount of the PB or the Jam from

the Jar with the butter knife. An apt amount refers to the amount which would evenly cover up the Top of the Bread with 3 mm of thickness.

The article continues on the next page.

2. The Main Process

Author's Note

While explaining the steps of the Main Process, the symbols such as numbers or alphabets indicating the order of the process will be omitted. All the steps are in chronological order, listed from the earliest step to the latest step. Reading the instruction from the top to the bottom will guide the steps in a proper order.

2.1. Getting Ready

Bring the Jar of the PB to the Workspace. Position the Jar aside the center of the Workspace. The Jars and other ingredients except for the Bread must not obstruct the center of the Workspace.

Bring the Jar of the Jam to the Workspace. Position the Jar aside the center of the Workspace.

Bring two of the Bread to the Workspace. Position two Breads in the center of the Workspace. The center of the Workspace is where main actions occur.

Lay two of the Bread on the Workspace side by side. Do not Lay the Bread stacked.

Open both of the Jars. Currently, the Jars should be located aside the center of the Workspace, Opened and ready to Scoop.

2.2. Pasting the PB and the Jam

Currently, the Breads should be Laid side to side. Temporarily denominate the left Bread as *Bread A*, and the right Bread as *Bread B*.

Scoop the PB from the Jar. Currently, the butter knife must have an apt¹ amount of PB.

Paste the PB on the butter knife onto the Top of the *Bread A*. Paste the PB evenly across the area of the Top. As the definition of apt states¹, the PB should form a layer on the Bread with the thickness of 3 mm.

Optionally, wash the butter knife in clean and flowing water until the residue of the PB completely falls off the butter knife. Washed butter knife should be dried gently until it is no longer wet. When dried, wait sufficiently until the temperature of the butter knife is nearly equal to the temperature of the Workspace or the environment nearby.

Scoop the Jelly from the Jar.

Paste the Jelly on the butter knife onto the Top of the *Bread B*. Paste the Jelly evenly across the area of the Top. The Jelly should form a layer on the Bread with the thickness of 3 mm.

The two denomination *Bread A* and *Bread B* is no longer used.

¹An apt amount is defined in Section 1.3.2

2.3. Combining the two Breads

Currently, there are two of the Bread — one with the PB and the other with the Jelly — located in the center of the Workspace.

Stack one of the Bread on top of the other Bread. When stacking, The Top of both of the Breads should face each other, positioning the PB and the Jam amid two of the Breads. When stacking, the Upward of one of the Bread should correspond to the Upward of the other Bread.

2.4. Finalizing

Optionally, if one or both of the PB or the Jam is overflowing to the side, use the butter knife to wipe out the overflowed fluid. Wash the butter knife consequently. For a proper way to wash the butter knife, refer to the statement prior.

The Main Process is now finished. The Sandwich is now ready.

The article continues on the next page.

3. Inspection, Consumption and Evaluation

3.1. Inspection

Inspecting (“Inspect”, “Inspected”, etc. where the Term is used as a verb) signifies a series of action consisting of inspecting the Sandwich, confirming the Sandwich being safe and not being spoiled, and resolving the existential problem related to the Sandwich.

The Sandwich should be Inspected in advance of consumption. In the case where the problem present cannot be resolved, the Sandwich shall be discarded.

3.2. Consumption

Consuming (“Consume”, “Consumed”, etc. where the Term is used as a verb) signifies an action of eating the Sandwich. The **Consumer**, signifying the individual or group thereof Consuming the Sandwich, is not limited to the creator of the Sandwich or the one reading this article.

The Sandwich should be Consumed if not discarded.

3.3. Evaluation

While consuming the Sandwich, evaluate the Sandwich. For a simple evaluation, use the following standards to determine the quality:

The quality is ‘Good’ if two or more statements qualify. If not, the quality is ‘Bad’;

- The Sandwich tastes good².
- The Sandwich has an appearance whereof meets the expectation².
- The Sandwich does not lack of any of the Ingredients.

3.4. The Final Note

The whole process of making the Peanut Butter and Jelly Sandwich is hereby finished.

Clean up the workspace and the nearby environment, including the ingredients such as the Jars. This article will not state a way to clean up.

End of the main article. Appendix follows on the next page.

²The phrase ‘tastes good’ or ‘the expectation’ has no static definition and relies on the evaluator’s personal experience and opinion. The evaluation as a whole is thereby subjective.

4. Appendix

4.1. Disclaimer

This article explains one way of making the Peanut Butter and Jelly Sandwich. Refer to the section below for further information.

The ingredients may contain allergens. Refer to the description from the manufacturer of the ingredients.

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End of the article. Addendum may follow on the next page.

End of the document. Thank you for reading!