Excerpt From a Post-Standard New Time Supplementary Pamphlet Titled "A Toast to Butterers: How the Toast You Love Gets to Your Plate" - by Dalton Bantz

"Butter only goes on toast when the toast is warm." So goes the mantra of every butterer in employment today, and for good reason. Once the bread has cooled, the consistency of the butter is compromised; it can neither be spread evenly, nor soaked into the fibers of the twice-baked dough. Cool toast becomes an issue only once the Toast Delivery System begins to become uncalibrated, which results in the toast either traveling too slowly and being cooled by ambient heat dissipation of the air around it or traveling too fast and encountering air resistance that cools the toast inversely to speed it is traveling. This discalibration happens if the sprocket teeth which pull the chain of the conveyer belt become worn down, reducing the torque of the motor powered by a central nuclear fusion-based generator housed in a room only accessible by five-minute elevator ride into the depths of the Earth far below The Restaurant. The belt sprockets are easily replaceable by a trained butterer, requiring no more expertise than the ability to hold a wrench and discern the difference between a "valve," "washer," or "bolt"; skills which a butterer would presumably already have, based on the existing criteria for which they were hired. †

It is every butterer's hope that the sprockets are the only problem if the TDS becomes uncalibrated. However, if upon inspection the sprockets' teeth integrity appears to be at serviceable levels, then the only remaining potential problem is the nuclear generator, which creates another situation entirely. Butterers are instructed to contact the local nuclear technician, a person who is the most qualified to service the generator, but these individuals often have sporadic work schedules, and many times do not possess any way of contacting them beyond travelling directly to their residence out of fear for radio wave radiation poisoning. If there are no experts in the immediate area, out of obligation for all current and future buttered-toast

consumers, a butterer must be selected to travel down to the room below the restaurant (unaccompanied, as the elevator is barely large enough to contain *one* butterer equipped with radiation protection, let alone two) and attempt to diagnose the problem with the generator themselves.

The survival rate of these expeditions is not amply recorded, but it is estimated that an astonishing 73 percent of butterers return to the surface with little to no adverse reactions to the radiation exposure and the intense heat of the Earth's mantle. This remains a remarkable, unexplained phenomenon that seems to link the occupation of buttering to higher radiation and heat tolerances. ‡

Once the butterer-turned-mechanic returns, the conveyor begins anew, delivering piping-hot toast to eager butterers who can now evenly spread the butter and deliver quality toast never equaled by any other dining establishment.

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* Beyond the expected initial air resistance threshold that the toast regularly travels below, illustrated here by substituting A for the standard cross-sectional area of a piece of buttered toast:

$$T \leq 3N - \frac{1}{2} 1.225 kg/m^3 \upsilon^2 C_D A$$

† While quickly sourcing a nuclear technician may be difficult today, nuclear technician communes are becoming increasingly common, with over 17 propping up in various states in The Great Midwestern Area.

‡As noted by a landmark study conducted in year 1034-NT by Fredrick L. Plemins.