

# Waffles and Cheese

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Waffles and cheese are two delicacies enjoyed by many people all over the world. Unfortunately, when eaten together, they can be difficult to consume due to a high dryness coefficient. However, theoretical analysis suggests that when a beverage is included, this problem can be eliminated. Empirical results support this analysis in practice and suggest that the effect is robust with respect to the choice of beverage.

1. Biff Jenkins, "Waffles are Tasty", *Journal of Tasty Foodstuffs*, vol. 34, pp. 23-37, 1941.

*The first paper arguing that waffles are good to eat. Both analytical results and empirical evidence are given.*

2. Steve Donaldson, "Is Cheese too Good to be True?", *The Good Life*, vol. 7, pp. 294-297, 1932.

*This paper puts to rest once and for all critical arguments that suggest cheese isn't really as good as everyone thinks. Rigorous theoretical arguments debunk every objection that had been raised to explain the overwhelming empirical evidence that people do, in fact like eating cheese.*

3. Tony Martinez, "On Combining Waffles with Cheese", *Gastronomica*, vol. 1, pp. 1-37, 1989.

*The seminal paper suggesting that waffles and cheese could be combined in a single sitting. Beyond this, the paper spawned an entire subfield investigating odd culinary combinations.*