

Reasons why Jaffles are greater than any other food.

A tired and very fucked up summary

By Hatchet Harry

I have just completed 17 minutes research on Jaffles only to find that there is not a “Jaffle.com” This set back my research some what as I did not know where to turn to from there. After some more painstaking research I decided to give the whole research thing a miss and just make up the facts as I went along. After thinking for 5 minutes about making up facts I quickly resorted to finishing my Jaffle and promptly cooking another. While getting the cheese out of the fridge, I made a startling discovery, we were all out of cheese. What was I to do? A Jaffle report due, no research and no cheese, this called for something special. I reached under the counter of the kitchen and pulled out my “emergency Jaffle Cheese” luckily there were a few slices left and I continued to create my Jaffle without further delay. While searching for the “emergency Jaffle Cheese” I found a small manuscript Dated “the year of our lord 34 BC” this shocked me for 2 reasons: 1. The cheese had indeed been there for a very long time and 2. it was written in ancient Aramaic. (this startled me because I technically can’t read ancient Aramaic!) I proceeded to decipher this document and below provide an accurate translation:

Whence therefore and that, Jaffles filling small. Flying west the Greater part. Many fillings make Large Jaffle. Jaffle. I was retorted by the Jaffle. The Jaffle iron shows disrespect at all times of employment employees must use left handed tongs.

After reading my translation I decided that it didn’t make any sense and started to analyse the way that Jaffles came into being. Here is a brief report on the history of the Jaffle.

The Jaffle was first invented by early Arabian Uni students who placed various left over meats inside an uneven loaf of bread. The tradition continued in ancient Egypt where they used to make 2 Jaffles, cut them into triangles and make a pyramid out of them. The tradition then continued into ancient babalon where kings would dine on 2 pieces of toasted bread with various meats in between called a Callafeliositirert. This name was pronounced Car-Lar-Full-ee-oe-sit-ar-on-the-back-of-a-bus-and-go-down-to-lorne-for-a-couple-of-days. Of course this name didn’t stick as it was way to long and also rather silly.

In 1757 the lord earl Jaffle brought the idea to England. It became a popular snack and meal and can be eaten at all times of the day. Today uni students cherish the Jaffle as anything can be put in it from serious things like cheese and Tomato, to silly things like old shoes and occasionally floor boards.

Now that we have a thorough understanding of the history of the Jaffle we can begin to understand the appeal throughout the ages to all different types of masses. The great Kings and Plebs alike all ate Jaffles and if Marie-Antoineete had said “let them all eat Jaffles” I am quite sure she would have kept her head. Many a war has been fought over the right to claim the Jaffle for a particular country, in fact right now America is waging a war of Anti-prezelism, the final aim is to take back the original “Jaffle of Turin” to the home country.

But what is it about the Jaffle that makes it such a prize to not only Western culture, but to southern, Northern, Eastern and Straight up as well? Well the answer to that comes after much studying and flicking people with rolled up wet towels. The Jaffle appeals to a wide range of audiences due to its underlying greatness. It can have infinite fillings limited only by your imagination (I had a cheese Jaffle once, I know a bit radical...). The Jaffle is often regarded as a prize and in ancient Mongolia the man who could create a golden-brown Jaffle was instantly revered as a god, until his Jaffle was eaten... then he just became a guy who could make some Killer Jaffles. The ancient Aztecs record many a warrior slain by wild Jaffles. Although we believe these records to be accurate we are not sure do to the fact that at the bottom of the stone tablets there is inscribed “You dickhead harry, I cant believe you are believing this shit”

After careful thought and taste tests I can reveal the secret to a perfect Jaffle is in the ingredients in the inside. The ingredients range from the “Hawaiian Jaffle” Chicken Cheese and Pineapple to the “English Jaffle”, Beef. The most popular in Sweden is the “Goraan Jaffle” a curious ailment consisting of mostly petite blondes in a white wine sauce. This Jaffle has been known to whet many a young male appetite on more than 6 occasions. The most lethal Jaffle ever created wasa by Sir John Juiles Pomfington Bowford, he decided to make a Jaffle with 3 pints of Sulfuric Acid inside. Needless to say, he was a loony. The most expensive Jaffle can be obtained from “Frindo Jaffel” it is a rare albatross flavoured Jaffle and retails at about 73 pounds (US).

When is the best time to have a good Jaffle? Well the time to have a good Jaffle is the same as the time to have a bad Jaffle... Ha ha ha, feel free to use that one with the family, it cracked them up at the Lourdes Jaffle convention back in 1964. Well seriously one part of the beauty of Jaffles is that they can be eaten at anytime anywhere. The most bizarre place a Jaffle has ever been eaten is in the inside of a moose. This was done by the famous Jaffle eater Mister Garry McHorster, the famous Jaffle eating Guy. So whenever you feel hungry just pull out the Jaffle iron and cook away. When you finally embrace the finished product you will be astounded by the wondrous magnificence that is... “the Jaffle”

I believe that it is quite clear the Jaffle has succeeded throughout history as the most perfect thing in Creation, except of course DJ Tiesto. In fact The Jaffle has been likened to Christ and by rearranging the word “Jaffle” you get “Alf-Jef” (which was Jesus Christs middle 2 names, he was Jesus Alf Jef Christ) Coincidence? I’ll let you decide...

(Instructions on making Jaffles Below)

How to make a Jaffle:

1. Find wallet
2. Find phone
3. Walk outside
4. Find nearest store
5. Ask them to cook you a Jaffle

6. When the reply “This is an electrical goods store,” smile and request their finest Jaffle iron
7. Take Jaffle Iron and walk out of store
8. Pay for Jaffle iron
9. Walk into a house, preferably the one you have keys to.
10. Plug Jaffle iron into wall.
11. Find bread
12. Butter 1 side of 2 slices of bread.
13. Shoot the next door neighbour's cat. (it's starting to piss me off)
14. have I said to plug the Jaffle iron into the plug?
15. Oh yes, so I have
16. Find filling. (eg, old mats, leaky pens etc)
17. Place one piece of bread butter side down on the Jaffle iron
18. No open the Jaffle iron first, Dick head!
19. Place filling on top of unbuttered piece of bread.
20. Place other piece of bread butter side up on top of filling.
21. Close Jaffle iron.
22. Place a happy grin on your face and if anyone comes within 10 feet of you scream “I'm wearing new socks and I'm not afraid to use them”
23. There is no step 23
24. When jaffle is cooked you will be able to tell.
25. Take jaffle out of Jaffle iron
26. Hit Jaffle with a Hammer
27. If hammer breaks, Jaffle overcooked, if Jaffle splatters everywhere, you had it right, go back to step 1.
28. right now you've done those 28 steps again,
29. Oops I mean now you've done those 28 steps again, (in step 28 you'd only done 27 steps) eat Jaffle
30. While eating Jaffle rub stomach and say “mmmmm”
31. Throw out any excess boot laces.

And there you go, you're ready for a career in the lucrative Jaffle business.