

Appendix A: The Marshmallow-to-Yam Ratio Debate

Document Type: Heated Discussion / Culinary Philosophy / Intergenerational Conflict

1. Background

Since at least the mid-20th century, families across North America have waged a quiet but passionate war over the correct balance of marshmallows to yams (or, for the pedantic, *sweet potatoes*). What began as a simple side dish has evolved into an edible manifesto—half comfort food, half dessert, entirely controversial.

This appendix aims to summarize current best practices, historical data, and emergent trends related to the **Marshmallow-to-Yam Ratio (MYR)**. Readers are encouraged to review, adapt, and then completely ignore this information in favor of their own deeply held opinions.

2. Definitions

- Yam Base (YB):** The foundational tuber mass, typically baked, mashed, or otherwise caramelized into oblivion.
- Marshmallow Layer (ML):** The fluffy top designed to create an illusion of joy while masking a vegetable.
- Ratio (R):** $ML \div YB$, expressed either by volume or, more commonly, by “what looks right.”

3. Common Ratio Models

COMMON MYR MODELS			
Model Name	MYR	Description	Typical User
Classic Comfort	1:3	Gentle sweetness with visible orange beneath.	Midwestern Traditionalists
Campfire Chaos	1:1	Equal parts sugar and starch. Doubles as dessert.	Millennials raised on nostalgia
Minimalist Modern	1:5	Subtle toast; marshmallows used as garnish, not blanket.	Food bloggers and people who say “clean eating” a lot
Uncle Bob Method	3:1	Sugar tsunami. Requires dental disclaimer.	Anyone who calls Cool Whip “gourmet”

4. Field Observations

- Individuals under age 35 tend to increase ML coverage proportionally with family tension.

- Toasting time directly correlates to how long someone can endure small talk.
- The term “candied yam” remains undefined and should be treated as folklore.

5. Recommendations

- **Documentation Update:** Before next year, record exact ratios used, bake times, and audience feedback. Archive alongside family photos labeled “*Chaos, 2025.*”
- **Version Control:** Consider creating MYR v2.0 with optional submodules for *Toasted Coconut* and *Maple Syrup Integration*.
- **Testing Protocol:** Conduct blind taste tests. Blindfolds are optional but encouraged for fairness and drama.

6. Closing Statement

Ultimately, the Marshmallow-to-Yam Ratio Debate isn’t about sugar or starch. It’s about **control** and accepting that no one truly has it. Whether you prefer your yams buried under a sugary snowdrift or showcased in minimalist amber, the real success metric is simple: Did everyone get seconds, and did anyone cry for the right reasons?

End of Appendix A