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Drawing [human in car/tank]

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Carson Invents Quasi-Vegetable

(Carver, Mass.—FNS) Scientists here have successfully created a “new potato” in collaboration with the Atomic Energy Commission and the U. S. Department of Agriculture. Dr. Newton Carson, head of Carver College’s Vegetable Research Program, described the prototype, “VR 1159P,” as a chalk-white, laminated spheroid, 18-21 centimeters in diameter.

Developed at a cost of 12.7 million dollars over an eleven year period, VR 1159P exhibits a molecular structure resembling that of an irradiated plastic which, in fact, it is. Its advantages over the conventional, organic potato include:

- * only 15 calories per ounce
- * 200% more iron
- * 30% more vitamins E, D, and niacin
- * 13.4% more vitamin B₁₂
- * a uniform, palatable texture
- * pre-baked
- * no eyes

* no skin (although preliminary consumer research studies emphasize the desirability of packaging in a medium brown, easily removed, artificial covering before commercial distribution is attempted).

Outlining the process which bears his name, Dr. Carson explained, “di-methyl, di-butyl hydropectacarbide is broken down under extremes of pressure and temperature, producing a volatile liquid, the stability of which is preserved at 21.37° K. A catalytic ‘seed’ of common seaweed is introduced and the temperature is gradually increased to 115.91°K. At this point a violent reaction occurs in which the plastic assumes a layered moleculo-cellular structure. These layers are alternately similar to the moleculo-cellular structure of the seaweed and that structure inverted, while retaining the basic characteristic hydropectacarbide ring of the plastic. I suggest an image of parallel mirrors.

“The resulting substance is the ‘raw,’ perhaps ‘unripened’ new potato.

“This quasi-organic substance is subjected to intense gamma ray bombardment which serves the dual purposes of permanently bonding the layers together and baking the fruit of our labors in the twinkling of an eye.”

Dr. Carson added that the new potato is adaptable to countless practical applications, ranging from feeding the starving millions to insulating space suits. “Its potential is limitless. Just imagine the possibilities for a lightweight, durable, nutritious hydropectacarbide—it boggles the mind!”

Further research is being conducted into three dimensional cleavage matrices to lick the self-dicing problem and the feasibility of a synthetic radish.

Dr. Carson took over the Vegetable Research Program three years ago when its former director, the late Dr. Joseph E. Green, suffered a stroke that paralyzed the left side of his body.

Carver College received national attention last January when radical students set fire to the campus’ ROTC building.

Dr. Carson was nominated for the Nobel Peace Prize in Physics in 1966 for his investigations of the behavior of neutrinos in ion fields.

