



Arranging empty mussel shells after lunch: A new approach by long-chain forming

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Abstract

Most of cafeteria users do not pay attention to the usefulness of empty mussel shells arranging methods. It's a shame. We raise awareness on a new, fairly revolutionary method to arrange the rubbishes in the plates that eventually are thrown away by the cafeteria staff. Here we describe one procedure for better organizing mussel empty shells during lunch while one famous Belgium dish is served: mussels and French fries (as well commonly known as "moules-frites"). Using photograph evidences and box-model experiments we show that it is useful to arrange the mussel skeletons in chains. By putting empty mussel shells in each other in a definite place of the plate, one can form long- chain of empty mussel shells that act to keep the plates clean, hence providing enough space to place others rubbishes. Moreover this original method let the gourmets' imagination expressing itself and yields a comfortable mood after such a feast. We highlight how such daily action act in favor of improved hygiene conditions and cleaning efficiency.

Keywords: mussel shells; plate tidging; cafeteria

1. Introduction

As mussels are now served for lunch at the CEREGE's cafeteria, taking care of our plates' microenvironment is a crucial issue. Several systems have previously been tested to improve the efficiency of mussel ranging in order to increase the hygiene of plates after lunch [1]. In Figure 1 we show an example of a preliminary untidy mussel plate. As we can see on this picture, no evidence for order in the plate can be observed with that method of arranging mussel shells system. The efficiency of this

method usually used during lunch is still under debate.

Here we present a new way of organising empty mussel shells during lunch. French fries should be served in a separate plate in order to avoid any contamination with mayonnaise sauce (more details in supplementary information, available online at www.ketchup-mayo-mustard.edu/mayo). Although not necessary, a good wine and/or a pastis is always welcome.



Figure 1. Pseudo-chaotic method of ranging mussel shells. Note that's pretty pigsty.

2. The global mussel cycle in the plate

After having been served by the cafeteria's staff, mussels are eaten by a member α [2]. This member will eat the flesh inside the mussels but keep the shells safe, much too hard to digest. We emphasize that eating empty mussel shells as well may be the best way to clean out the plate (R. Tjallingii, personal communication). Such issue is however beyond the scope of the present study and would necessitate further investigations using stomach medicine.

At the end of the experiment, the major volume of the plate of mussels has not really decreased, and represents a huge amount of waste, as shown in Figure 2.

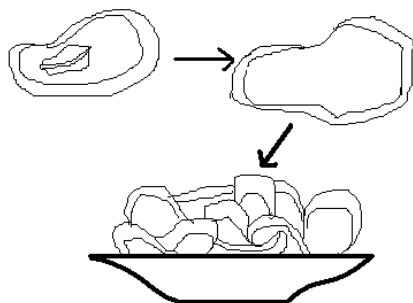


Figure 2. A full plate of empty mussel shells single-box model. Black arrows show fluxes of mussels according to [3].

The novelty of our method is to put the shells in each other, forming a long mussel skeleton chain. The aim of this new technique is to keep enough space in the eater's plate, and to eventually put the salad cup inside the plate after the mussel's delicious banquet.

3. Results and discussion

Results are presented in Figure 3. Alternatively, you can put one vertical shell in the middle of your chain as shown in Figure 4, just to have fun. Yet one must keep in mind that multiplying vertical shells as shown in Figure 4 can alter considerably the order of range – and so the cleanliness – of the plate, and hence may result in cancelling out the efforts previously made to clean out the plate.



Figure 3. Method to put the shells in each other, and form a long empty mussel shell chain. See fingers for scale.

We speculate that such a revolutionary method to arrange properly the shells in dirty plates will help keeping some clean surface in the eater's place and, eventually, allow global and sustainable peace to take place on our planet - although this latter statement may somehow be overestimated. At least, one eater will avoid pushing a shell over the plate on lunch tray as shown in Figure 1.



Figure 4. The same chain as shown in Figure 3, but with a vertical mussel shell in the middle of the plate (see discussion for more details).

To be barely more relevant, we test the efficiency of such method when the shells are arranged just after being eaten (Figure 5). As a control run we also compare the method while a messy plate of empty mussel shells are initially considered as shown in Figure 1. Figure 5 suggests that our method may be most efficient if it is applied shell by shell, right after the eater has swallowed the flesh of one mussel. Arranging empty shells after having finished the dish may result in losing as much as 10 minutes. Although we did not double-check whether such estimation is meaningful or if it is a wild guess, it illustrates the dilemma facing mussel eaters while attempting to rest right after lunch. We hence believe that mussel eaters should get used to arrange their plate through constructing shell chain.

As one of the question we wanted to address was: «Do arranged plates help cleaning the cafeteria staff?» we've conducted a series of interviews realised at CEREGE's cafeteria and used quota method (electronic annex A). We sadly learned that they don't give a shit as long as they throw everything. They further suggested us to stop annoying them by asking stupid questions, as they indeed had much to do with cleaning up the empty plates. We however note that helping them was the initial purpose of our work, implying that our efforts are not necessarily off topic.

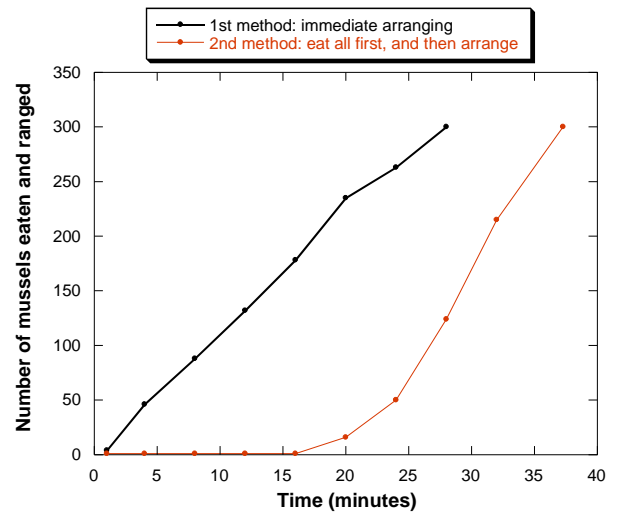


Figure 5. Demonstration of the efficiency of a continuous arranging of plates using our method.

4. Conclusion

Our method seems to be relevant for keeping clean plates while eating mussels, as the reading of such study is relevant for wasting working time.

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