

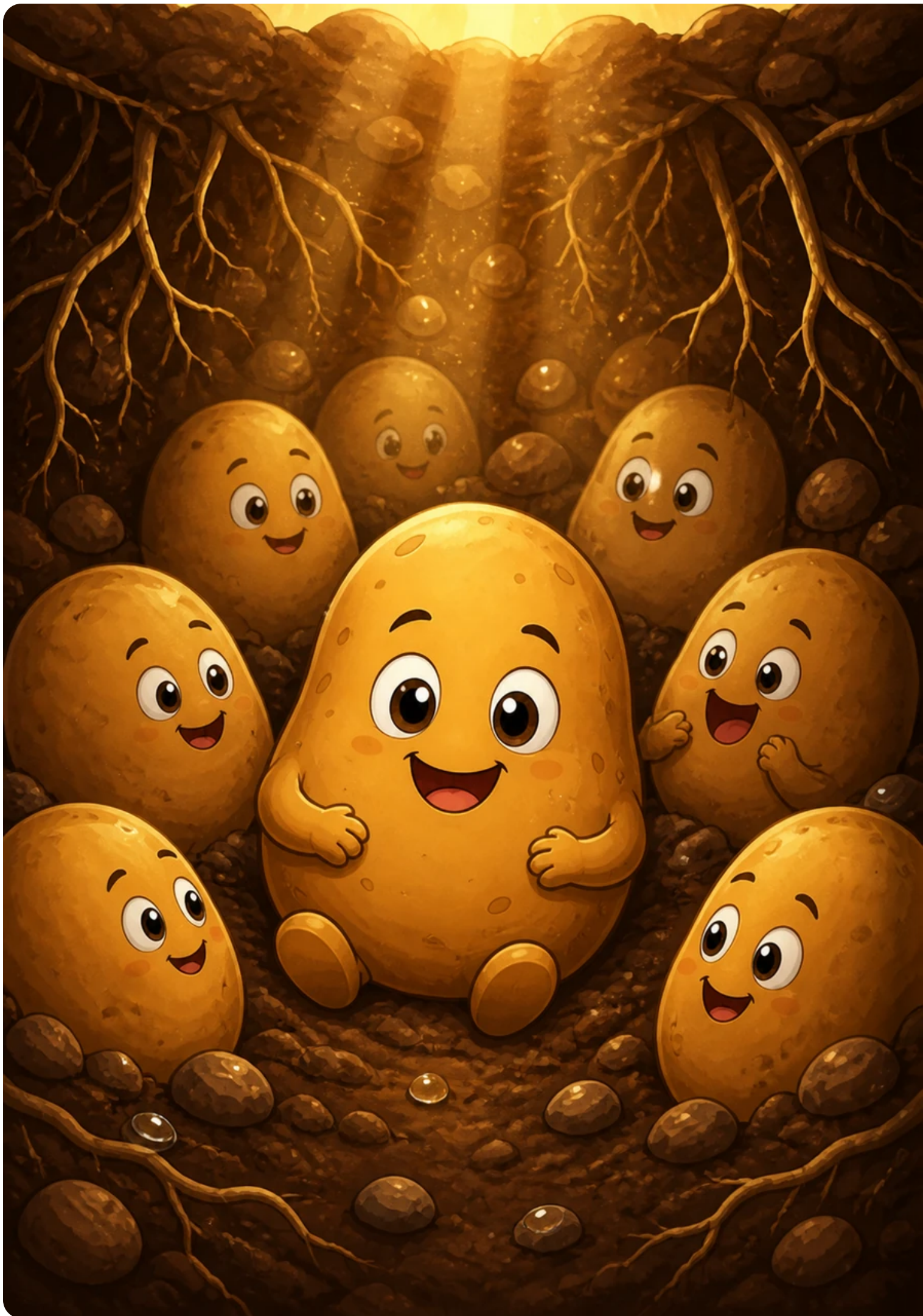


Spudley's Great French Fry Journey

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Deep in the sun-drenched countryside, a tiny potato seed named Spudley is carefully planted into the rich, dark soil. Modern tractors roll across the vast fields, preparing a cozy underground home where Spudley can stretch his roots and begin his grand adventure.



For nearly four months, Spudley snuggles beneath the earth, drinking up cool water and soaking in the warm energy of the sun. He grows bigger and stronger every day, surrounded by a subterranean community of plump, happy potatoes waiting for their time to shine.



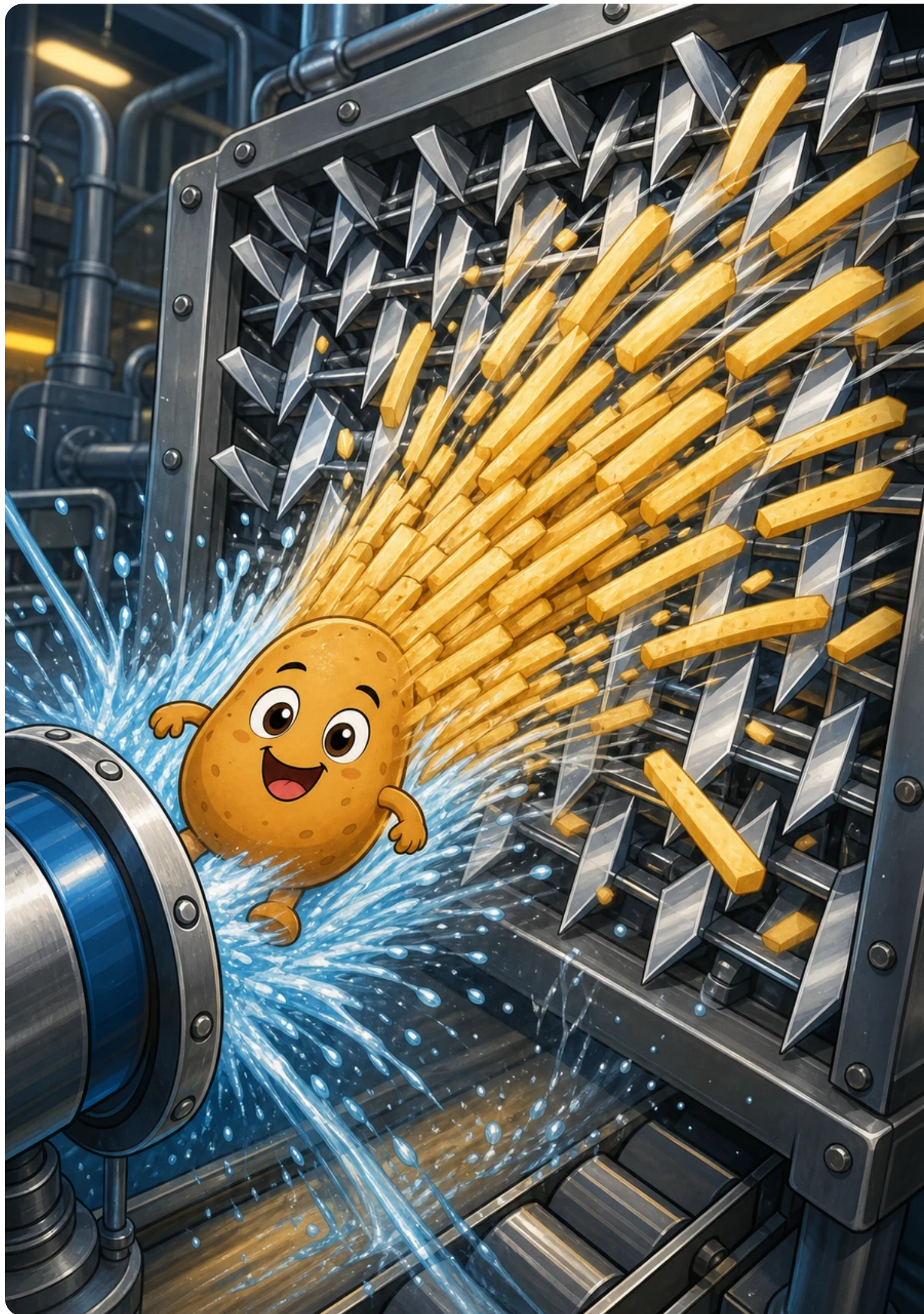
Harvest time arrives with a rumble of excitement as a giant mechanical harvester gently lifts Spudley and thousands of his friends from their cozy dirt beds. They soar through the air into a massive, open-topped truck, waving goodbye to the farm as they begin their journey down the highway.



The truck rolls into a bustling processing plant where friendly inspectors examine every shipment for the highest quality. Spudley passes the test with flying colors, tumbling down a conveyor belt into a powerful washing system that swirls away every speck of dirt and loose stone.



Spudley glides past advanced optical cameras that flash and scan every single potato in the blink of an eye. With high-tech precision, the automated system ensures only the smoothest, healthiest potatoes advance to the next exciting stage.



Suddenly, Spudley enters a high-pressure water cannon that shoots him forward at incredible speed. He zips clean through a grid of razor-sharp blades, instantly transforming into perfectly even, slender French fry strips.



The freshly cut potato strips dive into a warm bath of swirling hot water to wash away excess starch and sugar. After their relaxing soak, Spudley and his companions get a quick splash in a giant fryer filled with shimmering vegetable oil, turning them a beautiful, pale golden hue.



Next comes the big freeze as Spudley glides into a sprawling, frosty tunnel where icy air instantly locks in his freshness. Now frozen solid and rattling like little icicles, the fries are swept into automated packaging machines that seal them neatly into bright, colorful bags.



Loaded into a fleet of specialized refrigerated trucks, the frozen fries travel far and wide across the country. They stay perfectly chilled and fresh until they finally arrive at the busy kitchens of restaurants, fast-food chains, and grocery stores.



At last, Spudley is cooked to a perfect, crispy crunch and served hot and fresh in a classic paper container. The next time you enjoy a delicious, golden French fry, remember the amazing high-tech journey and the hardworking hands that brought it from the farm to your plate.