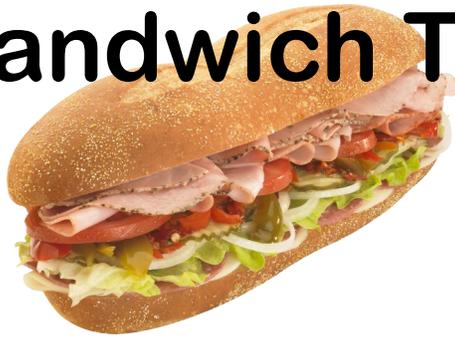


# The Sandwich Technique



This technique might make you hungry...

But it's a helpful visual to keep yourself on target with your "outline" when you are pantsing.

## The top slice of bread (AKA Act I):



Before you have a sandwich, you have the idea behind the sandwich. The desire to make the sandwich. Once you get beyond the brainstorming stage, you want to create the first slice of bread. Pro Tip: It might be useful to create the second slice at this stage as well.

### The purpose of the first slice is to:

- Establish the type of sandwich you will be making (via characters, world, and genre).
- Create a palette for any extras, condiments you might want to add (what is the hook, what sets your story apart from similar stories)
- Choose bread sturdy enough to hold the "meat" of Act II

## The “meat”/middle of the story (AKA Act II):



Whether you have one or both slices of your bread, you have the difficult task of deciding what will go onto or in between them. Depending on your preferences and taste you might want cheese as well, more condiments, some lettuce maybe?

Beyond that you want to make sure you are getting the right kind of meat and enough meat for the sandwich to be interesting to the reader/eater.

### To ensure you have an interesting sandwich:

- Take an inventory of complimentary toppings/extras you know will taste good together (toss anything that doesn't “work”)
- Slice the meat/cheese, etc. (whatever makes up the heart of your story) thick enough for the eater (reader) to be satisfied and want to finish eating (reading).
- Don't overstuff your sandwich. Don't overwhelm the eater (reader) making the sandwich too big to eat, so that they will not be hungry enough to eat the rest (get to the satisfying end)

## The bottom slice of bread (AKA Act III):



As I said previously, when using this technique it can be useful to create the second slice at the first stage. You already are slicing the bread so it only makes sense.

That way you can ensure that both pieces are similar in size and compliment each other, which will be all the more satisfying to the eater (reader).

### The purpose of the bottom slice is to:

- Compliment the top slice. This means it “makes sense” alongside it. The eater (reader) must not be confused by the second slice. It should on some level be the second slice they were expecting, and its flavor is satisfying. It might be tempting to surprise the eater, so do that with the meat and toppings, not with the bread.
- Compliment the meat. The meat and all of the other toppings also “make sense” alongside it.
- Hold the sandwich together to make sure it doesn’t fall apart. This is the most crucial job of the second slice, wouldn’t you say? (Note: if you leave your sandwich open-ended however, your audience will crave that second slice...)