

How its made

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HOW IT'S MADE One of the greatest things about television today is how much we can learn from it. Television brings so much knowledge to our lives. Among the things we can learn is how products are made. This can be extremely useful in our day to lives. I recently watched an episode of Discovery Channel's television show " How It's Made." This show provided me with in-depth details about how a number of products are made including wood chippers, bowling pins, and beef jerky. All of these products are a major part of my life. It was a thrill to see how they are truly made.

I do a lot of gardening and so I was curious about wood chippers. They were invented in Germany at the end of the 19th century. There are different types—the machines draw wood towards its shredding knives. Metal is carefully shaped to make wood chipper. Welding must be done. Knives must be sharpened. A computer ensures that the metal is properly balanced. This is especially required for such a potentially dangerous machine. A fan is also required. The hood is then attached and wheels too. The tires are masked with plastic while the machine is painted. This process seems very complicated, but I found it fascinating to observe. To be honest, my favourite part was the decal.

Millions of people bowl. But how are bowling pins made. This is a question I have often wondered. It turns out that a governing authority decides how the pins are made. The measurements must be followed very carefully. The process that then unfolds is complicated as wood is glued together and then hollowed out and cut. The gluing is important as is the carving. The workers work hard to make sure everything is in place. Eventually it is painted and balanced. And then it is ready to go and be knocked down in a strike. This was by far the most boring of all the segments. I would hate my life if I

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worked in a bowling pin factory.

Beef jerky starts from a lean cut of meat called beef rounds. The meat is cut into thin strips with just enough fat to give flavour. Then all the strips are loaded into a giant machine which looks a lot like a clothes dryer. Into the machine goes a lot of marinade. This is to provide seasoning to the meat. It looks like it consists of a great deal of salt. After marinating, the meat is put in a smoking booth to be smoked. The meat is cooked and smoked and then packaged with an expiration date. The packages are sealed to avoid having any oxygen in them. After watching this procedure I was filled with hunger. It was fascinating to learn that so much weight is lost in the process. If I were making beef jerky I would probably have a more delicious looking marinade rather than salt and onion powder.