

Process Analysis Paragraphs

Directional

It's a Snap

Pictures really help us understand things better but many people don't know how to take them! Today, I'd like to show you how easy it is to take pictures with an automatic digital camera. You will need a light or sunny place, a simple digital camera with good batteries and a memory card in it, a little knowledge about the controls, and a subject you want to photograph. If you have all of these, then you are ready for the first step: go to the place you have chosen for your picture. You will then need to find the on and off button on your camera and turn it to the on position. With your camera on and ready to go, look for the control that says "auto", or "A". Make sure that this word is aligned with the line or mark near the control button. Now you are ready to look through the viewfinder or at the screen on the back of your camera to find your subject. If your camera has automatically turned off while you were looking for the controls, click the shutter button once. The shutter button is usually near the control wheel and near the camera on and off button. Clicking it will wake the camera back up. When you are done with this step, make sure that everything you want to show in the picture appears in the viewfinder or screen. Finally, holding the camera very still, click the shutter button. Your picture is taken! As you can see, it is pretty simple to take pictures with an automatic digital camera.

Ways to make Breaking up Easier

Breaking up with a boyfriend or girlfriend can be easier said than done, but here are five steps that may help the breaking up process. First try to distance yourself by suddenly becoming busier than usual. The next step is to calmly tell the other person that how you are feeling. Then gently let him or her know that you do not want to be together anymore. Then make sure to be sensitive of his or her feelings and answer any questions that he or she may have. For example, if the person starts to cry, use kind words to help comfort him or her. After everything is said and done, take some alone time for your self because everyone has feelings to sort out after a break up. Finally, go out with friends and meet new people. With these five steps it will make the breaking up process smooth for both parties.

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How To Be A Good Friend

To be a good friend, an individual has to spend time working on her friendships, or they will eventually fade. When two people first meet, they both need to be sure they are acting in good manor, so they don't scare the other away. After they meet and start talking a few times, they will start getting to know each other, calling each other, and spending more time with each other. That is how a friendship begins. After they call each other "friends", the friendship has to be made through the effort of more than just one person, so each has to do her own part. Friendships shouldn't take a lot of money but they do take a lot of time and care. Friends should always listen to what the other has to say, and then should give advice only when asked for it. No matter how much friends are alike, everyone has differences, so a friend should be able to accept their differences. After being a friend to a person for a long period of time, one might get tired of hearing repeated problems everyday, but a good friend will always be there for her friend no matter

Bathing a Samoyed

Most pet owners take for granted the grooming of their dogs, casually hosing them down or dragging them to the tub. Most dogs eventually learn to accept baths as part of the normal cycle of dog living. Some dogs, however, not only dislike the periodic bathing that their owners inflict, they also make the bathing ritual a torment. Samoyeds, for example, have thick, tight fur that resists water and soap; in addition, their massive heads and heavy bodies, averaging about eighty pounds, create problems. Along with these natural barriers to bathing, Samoyeds readily

demonstrate their disdain for the procedure by pulling away forcibly from owners who have "Now, it's time for a bath" looks in their eyes. In spite of the difficulties, bathing a Samoyed is both possible and necessary--for the dog's skin and the owner's sense of smell. First, gather all equipment. This includes a full bottle of dog shampoo, a pitcher for wetting and rinsing, a dozen towels, and an extra set of clothing for you and your helper (yes, you need a helper). With your partner's help, grab the dog and start dragging him to the bathroom. Once in, each of you needs to grab half a dog and attempt to lift him into the tub. This is no easy feat, because Samoyeds squirm constantly. Once the dog is in the bathtub, adjust the water temperature to warm but not hot (dogs can be picky). Fill your pitcher with water and begin wetting the dog while your partner holds him. Be careful around his head, watching out for his eyes and ears. He'll let you know if you get water in his eyes; be prepared for a soaking. Completely saturate the dog's coat, and make sure you don't forget his belly just because it's underneath. Next, pour a handful of shampoo into your palm and start massaging it into the dog's hair. Scrub as hard as you like; he won't mind. In fact, he'll enjoy it very much. Wash his neck, back, tail, stomach, and legs completely. Now, fill your pitcher again and start rinsing the dog around his neck. Be prepared to refill your pitcher at least a dozen times because Samoyeds have thick hair. Continue until the dog is completely rinsed. You can tell when you're done by running your hands through the fur afterwards. You'll be able to feel the soap if there's any left. Next, remove the dog from the bathtub. He will probably jump out gladly, splashing half the water in the tub all over you and the bathroom. Give your partner a towel and take one for yourself. Start at opposite ends and dry the dog. It will easily take the dozen towels you put out earlier. After about twenty minutes, stop and feel the hair. It should be dry. If you still think you could give a Samoyed a bath, here's your chance. Mine needs one. Pick her up anytime.

Informative

Smoking Animals out of a Tree

The smoking of a tree is quite an art and requires a certain amount of practice before you can perfect it. First, having found your tree and made sure that it is really hollow all the way up, you have to make sure whether there are any exit holes farther up the trunk, and if there are, you have to send a man up to cover them with nets. Having done this, you drape a net over the main hole at the base of the tree, and this has to be done in such a way that it does not interfere with the smoking process and yet prevents anything from getting away. The important thing is to make sure that this net is secure: there is nothing quite so exasperating as to have it fall down and envelop you in its folds just as the creatures inside the tree are starting to come out. With all your nets in position you have to deal with the problem of the fire: this, contrary to all proverbial expectation, has to be all smoke and no fire, unless you want your specimens roasted. A small pile of dry twigs is laid in the opening, soaked with kerosene, and set alight. As soon as it is ablaze, you lay a handful of green leaves on top, and keep replenishing them. The burning of these green leaves produces scarcely any flame but vast quantities of pungent smoke, which is immediately sucked up into the hollow interior of the tree. Your next problem is to make sure that there is not too much smoke, for, if you are not careful, you can quite easily asphyxiate your specimens before they can rush out of the tree. The idea is to strike the happy medium between roasting and suffocation. Once the fire has been lit and piled with green leaves, it generally takes about three minutes (depending on the size of the tree) before the smoke percolates to every part and the animals start to break cover.

Bread making

The most widely used bread making process in the manufacture of commercial bread is the sponge and dough method. The first step of this process involves setting a mixture of flour, yeast, and water, called the "sponge," into the dough troughs. Seven hundred pounds of flour, for example, may be conveyed mechanically from the flour storage bins to the mixer. A yeast suspension is added to the flour, together with enough water to make the total water content about 460 pounds. The ingredients are then combined into the spongy mixture and placed into a dough trough where fermentation is permitted to take place. Fermentation is the second step in the sponge and dough

method. The dough troughs are large, stainless steel oblong containers with rounded bottoms and are mounted on wheels, to facilitate their being rolled into the fermentation room. Here, where the temperature is held at 80 degrees F., the sponge ferments for about five hours. During this time, there is a chemical interaction of carbonates and acids, causing the sponge to rise. At the completion of the fermentation period, the sponge is ready for the next step in the method, mixing the dough. The sponge is returned to the mixer together with three hundred pounds of flour, 240 pounds of water, nonfat milk solids, and sugar. These ingredients are mixed into a dough, a process which plays an important part in determining the lightness and porousness of the ultimate loaf of bread. The fourth step is the division of the dough pieces into loaf size. The dough is conveyed mechanically to the dividing machine, which cuts the dough into pieces. From the divider, the pieces are carried to an overhead machine called a proofer, where each piece of dough remains for fifteen minutes. Here the dough is softened in preparation for the molder, which first flattens the dough pieces and then curls the dough the length of the bread pan. After the dough pieces have been panned, the pans are moved into a proof box under a constant temperature of 100 degrees F. The actual baking, of course, concludes the entire process. From the proof box, the pans go to the oven by means of traveling trays. The temperature of the oven is maintained at 450 degrees F. in order to cause the dough to rise. The speed of the trays is controlled so that the pans remain in the oven for exactly twenty-seven minutes. As the bread emerges from the oven after that time, it is dumped from the pans onto belts which convey it to the cooler. After about an hour and a half in the cooler, the bread is carried once again, this time to the slicer, where it is mechanically sliced to uniform thickness. Finally, the sliced loaf is wrapped by machine and made ready for early morning delivery to the retail stores.

Paragraph Writing Process

Five steps are necessary for writing a good paragraph. First, a writer must choose a topic. The topic must not be too broad or too narrow. Second, she needs to draft a topic sentence; he needs to add a controlling idea to the topic. The controlling idea limits his writing. Third, he brainstorms and organizes supporting ideas and details. The supporting ideas are stages or steps of how to do something or how something is done. Next, he writes a first draft. The draft contains topic sentence, supporting sentences, and a concluding sentence. All of the sentences must be complete sentences. Last, he needs to revise his draft. This stage requires proofreading and editing. He may ask a friend to proofread and edit it afterwards. In short, if you want to write a good paragraph, follow these steps.