

Cornflakes / Script

0 01 - 03 Let's try this:

03x - 08 from a cob of corn,
I remove one single grain...

11 - 13x and peel it...

15x - 21x Fiddly! The grain is tiny,
but my fingers are big!

25x - 30x Squeeze out the corn germ. That
contains most of the vitamins...

31 - 36x But it's oily. Oil can turn
rancid. We don't want that.

37 - 40 Put the grain in a dish-

41 - 44x add malt brew,
 and some spices.

46x - 49x Put the dish on the stove-

50 - 53x and boil the grain
 for 90 minutes..

57 - 1 00 for 90 minutes..
 for 90 minutes..

02x - 05x Flatten the boiled corn.

08 - 11 I do that with 2 glass dishes.

12 - 18 Then I put the flattened grain,
 in a dish, in the toaster..

18x - 23x I switch on the toaster and
toast the flattened grain.

24 - 28 Toast it, or roast it...
then take it out.

28x - 34x But switch the toaster off first!
Don't touch the glass - it's hot!

36 - 39 Remove the toasted grain-

39x - 43 and you've got...
a cornflake!

44 - 50x Not really enough for breakfast!
So how do factories make them?

53 - 56 Here we're in the city of Lübeck.

57x - 2 01x This is the River Trave.
With old ships..

03 - 05 and a harbour-

05x - 08 with lots of factories.

08x - 12x A silo. Inside it: masses
of peeled corn grains.

15x - 18 This is where they're boiled.

20x - 22x We do that in this dish.

25 - 27 Add the malt brew.

30x - 32x

We do the same.

34x - 36x

This is a steam boiler-

37 - 41

so the lid has to be closed
very firmly.

41x - 45x

By hand, then with a spanner.

47x - 49x

Now stir and boil.

50x - 55x

No need to stir here,
because the boiler revolves.

57 - 59

Stir, stir, stir, boil.

3 00x - 06

After 90 minutes the grains
are emptied into a funnel.

10x - 12x

There they are.

20 - 22x

The grains drop down a floor-

24x - 29

and into this machine.
Let's look inside it.

29x - 34

Open the lid. The grains are
stirred to stop them sticking.

34x - 36x

Then dried a bit.

39x - 44

Then spray them with moisture
to make them slide.

44x - 47x The next step is in this machine.

50 - 53 The grains drop down-

53x - 57x onto a roller which has
lots of grooves-

58 - 4 04 so that the grains lie
alongside one another.

06 - 11x Then they drop onto
2 thick iron rollers-

12 - 14x and are pressed flat.

17x - 19x A bit like this.

24x - 29x Can't see much. The slit's only
 just big enough for my hand.

30x - 33 These are cornflakes, still soft.

35 - 37 On to the next machine.

39x - 45 This is where the cornflakes
 are toasted. But how?

45x - 51 They're swirled around in
 a current of hot air-

51x - 55 until they're golden-yellow
 or brown-

55x - 58 i.e. cornflake colour!

5 00 - 04 Huge quantities of cornflakes
 are made here.

07 - 11x Then comes sifting, checking
 and packaging. Obvious.

12 - 17 Right, once again: a cob of corn.
 Remove one grain.

18 - 22 Peel it.
 Fiddle, fiddle, fiddle.

27x - 29x Put the grain in a dish.

30 - 34 Add malt brew.
 And spices.

35 - 39x Put the dish on the stove.
 Boil for 90 minutes.

41x - 43x

Then flatten.

48 - 51

Take the flattened grain..

55x - 57x

and toast it.

6 03 - 04x

There!

06 13x End

Music Cues

Title	Dur	TV Station	Music Cues
Loveley day / Ein richtig schöner Tag	5'06"	ARD / WDR	Andreas Braband 5'06"
That's what friends are for! / Dazu sind Freunde da!	5'15"	ARD / WDR	Tobias Becker 4'46"
One, two, three, me	4'08"	ARD / WDR	Oliver Heuss 4'08"
Tulip Bulbs / Tulpenzwiebeln	4'54"	ARD / WDR	Manfred Schoof 2'18"
Livebelt / Rettungsring	5'15"	ARD / WDR	Manfred Schoof 1'01
Cornflakes	6'14"	ARD / WDR	no music / keine Musik