

CONTENTS

I The Food Animals	1
2 Abattoirs	20
3 Post-mortem Inspection	58
4 Comparative Anatomy of the Tissues and Organs and Their Food Uses	72
5 Pathology of the Food Animals	120
6 Affections of Specific Parts	156
7 Bacterial and Viral Diseases	201
8 Parasitic Diseases	297
9 The Inspection of Rabbits and Hares	381
10 The Inspection of Poultry	385
11 Meat Hygiene Practice	419
12 The Preservation of Meat	511
13 Treatment and Disposal of By-products and Fats	559
Appendices	573
Index	579