## 664.9 GER

## CONTENTS

## CHAPTER

I.	Cattle and Beef	15
II.	GROWTH	31
III.	SOME BRITISH BREEDS OF CATTLE	43
IV.	SLAUGHTER	68
V.	DRESSING PERCENTAGES	106
VI.	CARCASE QUALITY	113
VII.	Sheep and Mutton	130
VIII.	SLAUGHTER	152
IX.	CARCASE QUALITY	161
X.	Pigs and Pork	171
XI.	SOME BRITISH BREEDS OF PIG	180
XII.	GROWTH AND QUALITY POINTS	199
XIII.	SLAUGHTER	206
XIV.	CARCASE QUALITY IN PIGS	220
XV.	PRESERVATION OF MEAT	228
XVI.	POULTRY	241
XVII.	MEAT CUTTING	255
XVIII.	MEAT AS A FOOD	309
XIX.	WORLD DISTRIBUTION OF FOOD ANIMALS	321

## APPENDIX

XX.	FIFTY THOUGHT QUESTIONS	337
	TWENTY SUGGESTIONS FOR STUDENTS	339
	EDUCATION IN MEAT TECHNOLOGY	340
	INDEX	349