

Poultry Science Fourth Edition Ensminger

Over 220,000 entries representing some 56,000 Library of Congress subject headings. Covers all disciplines of science and technology, e.g., engineering, agriculture, and domestic arts. Also contains at least 5000 titles published before 1876. Has many applications in libraries, information centers, and other organizations concerned with scientific and technological literature. Subject index contains main listing of entries. Each entry gives cataloging as prepared by the Library of Congress. Author/title indexes.

Provides an annotated list of reference works related to social science, history, political science, geography, education, recreation, business, art, music, theater, religion, linguistics, literature, and science

Edited by world-renowned animal scientist Dr Temple Grandin, this practical book integrates scientific research and industry literature on cattle, pigs, poultry, sheep, goats, deer, and horses, in both the developed and developing world, to provide a practical guide to humane handling and minimizing animal stress.

A new edition of the essential guide to animal husbandry Have you ever celebrated Thanksgiving with a turkey from a local farm, instead of a packaged, frozen supermarket bird? Ever cracked a farm-fresh egg into the skillet next to a store-bought one? The difference in quality can't be overstated. Small-scale livestock farming not only brings better, safer, and more delicious food to your table, but it can do so economically. Long the primary reference for anyone who keeps animals as a sustainable food source, this latest edition comes with a beautiful new design and includes up-to-date information on breeding, feeding, disease prevention, housing, and management. Complete with clarifying diagrams, full color photography, and a catalog of supplemental reading, Backyard Livestock continues to be the best resource for those who wish to sustainably and ethically raise their own farm-fresh food.

Obviously not a book for vegetarians, though as Ensminger (Agriservices Foundation; Clovis, CA) and Perry (CA State U., Fresno) remind us: "All flesh is grass!" Since the 1987 edition, the beef industry's challenges have further calved despite additional cattle breeds: namely, The War on Fat, 1990, and several beef quality audits (prior to recent mad cow disease and E. coli scares--the former, but not the latter, is covered). Topics span: the history and business of cattle raising; nutrient requirements, health, behavior, genetics, and slaughter; weights and measures of animals and feeds; breed registry associations/periodicals; and US and Canadian colleges of agriculture. Photos (one captioned: "A lot of bulls!")Annotation copyrighted by Book News, Inc., Portland, OR

This unique book explains how changes in poultry and egg production and processing have paced the entire agricultural field. Completely revised to include current information on the North American and global poultry industry, this comprehensive overview brings together the biology and technology of poultry, and includes a complete accounting of all phases of the industry. Topics covered include: poultry biology, incubation, genetics and breeding, nutrition, feeds and

additives, management, animal waste, food safety, health, housing and equipment, eggs, layers, and meat production; as well as comprehensive appendices that discussing the raising of poultry, game, and ornamental birds. For employees, managers, and owners of poultry producing businesses.

Vols. for 1980- issued in three parts: Series, Authors, and Titles.

Intensive animal agriculture wrongs many, many animals. Philosophers have argued, on this basis, that most people in wealthy Western contexts are morally obligated to avoid animal products. This book explains why the author thinks that's mistaken. He reaches this negative conclusion by contending that the major arguments for veganism fail: they don't establish the right sort of connection between producing and eating animal-based foods. Moreover, if they didn't have this problem, then they would have other ones: we wouldn't be obliged to abstain from all animal products, but to eat strange things instead—e.g., roadkill, insects, and things left in dumpsters. On his view, although we have a collective obligation not to farm animals, there is no specific diet that most individuals ought to have. Nevertheless, he does think that some people are obligated to be vegans, but that's because they've joined a movement, or formed a practical identity, that requires that sacrifice. This book argues that there are good reasons to make such a move, albeit not ones strong enough to show that everyone must do likewise.

Cultivate a career in food science with INTRODUCTION TO FOOD SCIENCE AND FOOD SYSTEMS, 2nd Edition! Uncover the foundations of the modern food industry, from nutrition and chemistry to processing and safety, and delve into some of the most pressing foodborne issues of our day. Laced with full-color images, drawings, charts, and graphs, chapters discuss the latest information on genetically engineered foods, environmental concerns and sustainability, food needs of the world, the impacts of food on health, and more. INTRODUCTION TO FOOD SCIENCE AND FOOD SYSTEMS, 2nd Edition also tests your understanding of agriscience concepts with practical, hands-on activities in math, science and other key areas, aligning the readings with National Agricultural Education Standards and FFA Career Development Events (CDEs).

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A fundamental source of information in agricultural education, this book is extremely reader-friendly and organized into specific, short topics within broad general sections. Its coverage encompasses the skills needed to be competitive in today's industry, and emphasizes the need for possessing a healthy balance between understanding the scientific principles of dairy science and the practical art of implementing those principles. A nine-part organization covers the dairy industry, genetic improvement, dairy nutrition, dairy feeds, reproductive physiology, lactation physiology, dairy health and disease, dairy cow comfort, and integrating disciplines: dairy management systems. For individuals interested in the agricultural field.

Poultry Science Prentice Hall

Includes entries for maps and atlases.

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goats, deer, and horses, in both the developed and developing world, to provide a practical guide to humane handling and minimizing animal stress. Reviewing the latest research on transport systems, restraint methods and facilities for farms and slaughterhouses, this fully updated fourth edition of Livestock Handling and Transport includes new coverage of animal handling in South America, and reviews extensive new research on pig transportation in North America

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