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"The former cattle rancher whose appearance on "The Oprah Winfrey Show" sparked a lawsuit against both him and Winfrey exposes the hazardous practices of the cattle and dairy industries."--BOOK COVER

This publication contains the proceedings of a seminar held in Ghent, Belgium on October 11th-13th 1977, under the auspices of the Commission of the European Communities, as part of the EEC programme of co-ordination of research on beef production. The seminar was initiated by the scientific working group on 'Carcass and Meat Quality' and attracted the interest of the working groups on 'Genetics and Selection' and on 'Nutrition and Management'. Consequently it developed into a multi-disciplinary programme, organised under the responsibility of the working group on Carcass and Meat Quality. This group comprised Ir. H. de Boer (Chairman), Netherlands; Prof. R. Boccard, France; Dr D.E. Hood, Ireland; Dr R.W. Pomeroy, UK; Dr A. Romita, Italy; Professor Dr L. Sch~n, Fed. Rep. of Germany; Mr P. L'Hermite, CEC; and Dr J.C. Tayler, UK (adviser to the CEC). In view of the broad scope of the subject, a special planning meeting was organised, involving experts from the different disciplines involved. The additional participants were: Dr B. Bech Andersen, Denmark; Dr A.J.H. van Es, Netherlands; Prof. Dr J. Martin, Belgium; Dr. St.C.S. Taylor, UK. The multidisciplinary scope of this seminar follows a series of seminars in 1975-76 on more specific aspects of beef production research in the individual fields involved. It seems logical that further seminars should integrate the approaches by different disciplines in order to achieve a balanced programme of research on the very complex topic of beef production. Present day beef production is supported by a wealth of scientific knowledge. Extreme variability in weight, fatness and meat quality occurs in the 240 million cattle that are slaughtered annually. Furthermore, the hundred muscles of a carcass differ widely and are processed into an increasing number of products. This volume covers the

major beef production systems across the world, with views presented by a large panel of multi-national authors. The volume is organised into three sections. First, basic disciplines related to beef production, specifically reproduction and selection of cows and sires, growth and nutrition of rearing and fattening cattle, and carcass and meat characteristics. Next, major categories of beef-producing animals (from veal calves to culled cows) and production systems found in the temperate regions. Thirdly, beef production in tropical regions, which produce less than 20% of the world beef although they hold more than 55% of the total cattle population, with special reference to limiting factors. Further, the numerous tables and figures presented, together with about 1600 selected references provide a vast reservoir of information for teachers, students and research workers. Extract: Australia is a major producer and exporter of beef and veal. In 1982, Australia exported 628 kilotons of beef and veal valued at US \$1,177 million. Half of Australia's beef and veal was imported by the United States and Japan. The Australian cattle industry depends on grazing; consequently, number of cattle, slaughter, and production have fluctuated considerably from droughts, diseases, cattle cycles, and changing export markets. The United States and Australia significantly affect one another's beef industries. The United States influences the Australian beef and veal industry indirectly through beef cycle price changes, and directly through the Countercyclical Meat Import Law. Australia will continue to compete strongly with the United States in beef export markets. *With a foreword by Gabe Brown, bestselling author of *Dirt to Soil* How can we learn from our mistakes and pave a way for sustainable, nutritious, local meat? The COVID-19 pandemic exposed the vulnerabilities of our globalized food system and highlighted the desperate need for local and regional supplies of healthy meat. We must replace corn-based feedlots, which are responsible for significant climate emissions,

nitrogen pollution, and animal suffering. *Grass-Fed Beef for a Post-Pandemic World* outlines a hopeful path out of our broken food system via regional networks of regeneratively produced meat. In 2017, Ridge Shinn and Lynne Pledger went to market with Big Picture Beef, a company that partners with farmers across the Northeast to increase access to wholesale markets while promoting holistic grazing management techniques. The result? Increased health benefits for consumers, the environment, and livestock. In *Grass Fed-Beef for a Post-Pandemic World*, you'll find information assembled from the fields of ecology, climate science, nutrition, and animal welfare, along with on-the-farm stories from Ridge's travels as a consultant all over the United States and abroad. You'll discover how regenerative grazing can: restore degraded farmland protect against droughts and floods increase biodiversity combat climate change by reducing emissions and sequestering carbon contribute to regional economic development produce nutrient-dense, healthy meat for consumers *Grass-Fed Beef for a Post-Pandemic World* is not just for beef producers, but for anyone wondering how our farmers and ranchers can raise cattle while also caring for the local and global environment. *Beef Cattle Production and Trade* covers all aspects of the beef industry from paddock to plate. It is an international text with an emphasis on Australian beef production, written by experts in the field. The book begins with an overview of the historical evolution of world beef consumption and introductory chapters on carcass and meat quality, market preparation and world beef production. North America, Brazil, China, South-East Asia and Japan are discussed in separate chapters, followed by Australian beef production, including feed lotting and live export. The remaining chapters summarise R&D, emphasising the Australian experience, and look at different production systems and aspects of animal husbandry such as health, reproduction, grazing, feeding and finishing, genetics and breeding, production efficiency,

environmental management and business management. The final chapter examines various case studies in northern and southern Australia, covering feed demand and supply, supplements, pasture management, heifer and weaner management, and management of internal and external parasites. This publication contains the proceedings of a seminar 'The problems of dark-cutting in beef' held by the Commission of the European Communities (CEC) at the Commission in Brussels on 7 and 8 October 1980. As part of the CEC programme of coordination of agricultural research, this meeting was organised in the framework of the beef and animal welfare activities by Dr. D.E. Hood and Dr. P.V. Tarrant, Meat Research Department, An Faras Taluntais, Dunsinea, Castleknock, Dublin, Ireland. The proceedings, edited by the organisers assisted by Janssen Services, 33a, High Street, Chislehurst, Kent, UK, provide an authoritative text-book on this important aspect of meat technology. Reduction of pre-slaughter stress and improvement in carcass and meat quality is becoming increasingly important in the international meat trade. This results in particular from growing consumer concern about the welfare of meat animals during the pre-slaughter period and from specific meat packaging and marketing requirements. Technical development of the beef processing industry is dependent on a uniformly high level of meat quality in the raw material. "By the late nineteenth century, Americans rich and poor had come to expect high-quality fresh beef with almost every meal. Beef production in the United States had gone from small-scale, localized operations to a highly centralized industry spanning the country, with cattle bred on ranches in the rural West, slaughtered in Chicago, and consumed in the nation's rapidly growing cities. Red Meat Republic tells the remarkable story of the violent conflict over who would reap the benefits of this new industry and who would bear its heavy costs"-- This is the story of a man, a cow, and a question: What am I eating? After realizing he knew

more about television on his wall than the food on his plate, award-winning TV producer and amateur chef Jared Stone buys 420 pounds of beef directly from a rancher and embarks on a hilarious and inspiring culinary adventure. With the help of an incredibly supportive wife and a cadre of highly amused friends, Jared offers a glimpse at one man's family as they try to learn about their food and ask themselves what's really for dinner. *Year of the Cow* follows the trials and tribulations of a home cook as he begins to form a deeper relationship with food and the environment. From meeting the rancher who raised his cow to learning how to successfully pack a freezer with cow parts, Stone gets to know his bovine and delves into our diets and eating habits, examining the ethnography of cattle, how previous generations ate, why environmentalists and real food aficionados are mad for grass-fed beef, why certain cuts of beef tend to end up on our plates (while boldly experimenting with the ones that don't), and much more. Over the course of dozens of nose-to-tail meals, Jared cooks his way through his cow armed with a pioneering spirit and a good sense of humor. He becomes more mindful of his diet, makes changes to his lifestyle, and bravely confronts challenges he never expected—like how to dry beef jerky without attracting the neighborhood wildlife to the backyard, and how to find deliciousness in the less-common cuts of meat like the tongue and heart—sharing a recipe at the end of each chapter. By examining the food that fuels his life and pondering why we eat the way we do, Jared and his family slowly discover to how live a life more fully—and experience a world of culinary adventures along the way. This title was first published in 2002: Changing economic, institutional and market environments have turned the spatial inter-relationships thought to exist in China upside-down. Through an investigation of the beef industry, this text builds a picture of where regionalization and integration are heading in China. It examines the impacts of market forces, industry characteristics,

relative factor endowments and government influence on the spatial organization of activities. It reveals the influence of government as priorities are re-assessed and as markets and industries develop, as well as exploring the extent of regional co-ordination and co-operation and how central and local government policies and strategies reconcile. The volume also contains regional assessments of the beef industry in 12 key producing provinces and the key consumption areas of Beijing, Shanghai and Hong Kong. The breeds of cattle. Permanent improvements. Pasture development. Pasture management. The principles of breeding. The management of the herd. Infertility. Beef cattle on sheep properties. Beef cattle on dairy farms and mixed properties. Stocking and buying. Management of a stud, Grain feeding. Drought management. Pests and pest destruction. Diseases of beef cattle. Internal and external parasites. Transport. Marketing. Handling the carcass. Management and labour. The station horse. Miscellaneous hints. The farming and agri-food sectors are faced with an increasing demand by consumers for high-quality products. The current major questions are thus how to define quality, and how to increase the quality of animal products to satisfy these new requirements. This is the reason why the Cattle Commission of the European Association of Animal Production (EAAP) organised a specific session on this topic at its Annual Meeting which was held in Bled (Slovenia) in September 2004. This session dealt with the manipulation and evaluation of bovine milk and meat composition and quality with various indicators (commercial, physical, biochemical, molecular or other). These indicators are any method, biological trait, or physical property which may be useful to predict a quality trait. Quality includes sensory traits, nutritional properties of products, their ability to be processed and also any consideration about traceability (genetic, geographic or nutritional traceability). Thus, the full spectrum of quality attributes are discussed. Indicators may also be

considered as predictors. In this respect, contributors discussed the detection early in life of the ability of animals to produce meat or milk of high quality. Indicators may also be useful for consumers when they buy meat or milk as official or commercial signs of quality. All the review papers and the short communications which were presented in this session will be in this EAAP publication entitled "Indicators of milk and beef quality". Additional papers either presented in 2003 in the EAAP Annual Meeting or from invited authors were added to complete the publication. For decades it has been nearly universal dogma among environmentalists and health advocates that cattle and beef are public enemy number one. But is the matter really so clear cut? Hardly, argues environmental lawyer turned rancher Nicolette Hahn Niman in her new book, *Defending Beef*. The public has long been led to believe that livestock, especially cattle, erode soils, pollute air and water, damage riparian areas, and decimate wildlife populations. In *Defending Beef*, Hahn Niman argues that cattle are not inherently bad for either the Earth or our own nutritional health. In fact, properly managed livestock play an essential role in maintaining grassland ecosystems by functioning as surrogates for herds of wild ruminants that once covered the globe. Hahn Niman argues that dispersed, grass-fed, small-scale farms can and should become the basis for American food production, replacing the factory farms that harm animals and the environment. The author—a longtime vegetarian—goes on to dispel popular myths about how eating beef is bad for our bodies. She methodically evaluates health claims made against beef, demonstrating that such claims have proven false. She shows how foods from cattle—milk and meat, particularly when raised entirely on grass—are healthful, extremely nutritious, and an irreplaceable part of the world's food system. Grounded in empirical scientific data and with living examples from around the world, *Defending Beef* builds a comprehensive argument that cattle can

help to build carbon-sequestering soils to mitigate climate change, enhance biodiversity, help prevent desertification, and provide invaluable nutrition. *Defending Beef* is simultaneously a book about big ideas and the author's own personal tale—she starts out as a skeptical vegetarian and eventually becomes an enthusiastic participant in environmentally sustainable ranching. While no single book can definitively answer the thorny question of how to feed the Earth's growing population, *Defending Beef* makes the case that, whatever the world's future food system looks like, cattle and beef can and must be part of the solution. Livestock production systems will only be sustained in the long term if their products continue to meet the demand of consumers. The quality of ruminant carcasses, meat and meat products is of predominant importance in a competitive market where consumers tend to have a preconceived idea about the criteria that define meat quality such as flavour, tenderness, juiciness, smell, colour and texture. The carcass evaluation could be interesting as a precocious classification of the final quality of meat coming from each carcass. Today the quality characteristics of the meat must be different according to its utilisation (supermarket, butcher, catering, refectory, etc.) and so it is very important to choose very early the final destination of the carcass. Obviously, the carcass classification must correlate with meat quality characteristics required by final consumer. Other important factors that have to be taken into account in order to maintain a demand for ruminant meat are safety and traceability. This book reviews the historical and recent developments for carcass evaluation and grading for meat quality assessment in beef and sheep. It places special emphasis on new concepts and approaches to define carcass and meat quality and on the use of modern technologies for composition and quality evaluation. A range of technologies are presented such as ultrasounds and colour reflectance, X-ray computerised tomography, spectral and thermal imaging, image analysis and NIRS.

The use of phenotypic markers such as the plasma hormones and genetic markers to predict carcass composition and meat quality are also presented. Hamburgers, pot roast, stew, steak, brisket—these mouthwatering dishes all have cows in common. But while the answer to the question, “Where’s the beef?” may be, “everywhere,” links to obesity and heart disease, mad-cow disease, and global warming have caused consumers to turn a suspicious eye onto the ubiquitous meat. Arguing that beef farming, cooking, and eating is found in virtually every country, Beef delves into the social, cultural, and economic factors that have shaped the production and consumption of beef throughout history. Lorna Piatti-Farnell shows how the class status of beef has changed over time, revealing that the meat that was once the main component in everyday stews is today showcased in elaborate dishes by five-star chefs. She considers the place beef has occupied in art, literature, and historical cookbooks, while also paying attention to the ethical issues in beef production and contemplating its future. Featuring images of beef in art and cuisine and palate-pleasing recipes from around the world, Beef will appeal to the taste buds of amateur grillers and iron chefs alike. This publication contains the proceedings of a seminar held in Abano Terme, Italy on November 13 - 17, 1978, under the auspices of the Commission of the European Communities, as part of the EEC programme of co-ordination of research on improvement of beef production. The programme was drawn up by a working group of specialists in beef production with the following composition: Dr. J. Thomas Belgium Denmark Prof. A. Neimann-S0rensen Dr. B. Vissac France Dr. J. R. Sreenan Ireland Prof. M. Bonsembiante Italy Dr. P. Susmel Italy Ir. H. De Boer The Netherlands Prof. J. C. Bowman UK Prof. W. F. Raymond UK Mr. I. L. Mason FAD Dr. J. C. Tayler Temporary appointment in CEC Dr. P. L'Hermitte CEC The working group held one full meeting in Brussels in February 1978. The rest of the planning for the meeting was

done by small group meetings and by correspondence. There were several interesting features to the seminar which contributed to its success. First, it was interdisciplinary and enabled new contacts to be developed between those concerned with beef technology and those concerned with land use. Second, different types of activity - plenary lectures, small group discussions, poster displays, technical visits and preparation of written conclusions agreed by the meeting - were included in the programme. Third, specific recommendations for future research priorities were established during the seminar. In *Raising Steaks*, Betty Fussell saddles up for a spirited ride across America on the trail of our most iconic food in a celebration of, and an elegy for, a uniquely American Dream.

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