

GEORGE F. STEWART

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Brant, A.W., and G.F. Stewart. _____. Processing and marketing of poultry and eggs. IN: H.H. Cole and M. Ronning, eds., Animal Agriculture, Chapter 48. W.H. Freeman and Company, San Francisco, California. in press

Miscellaneous Attached items:

Eggs. Flyer and Teacher's Handbook: Encyclopaedia Britannica Instructional Film.

Evaluation of consumer acceptance studies on beef. George F. Stewart and Emil M. Mrak.

Three years of cooperative research on dried eggs. George F. Stewart.

Ultraviolet candling for detecting "fluorescent-sour" eggs. Aug. 1954.

Freezing poultry for home use. Vera Greaves Mrak and George F. Stewart. USDA/UC Agricultural Extension Service, Nutrition Program. UC Berkeley.

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How processing affects tenderness. No. 16. Talk by Dr. George F. Stewart, UCD, at the Poultry Processing Workshop of the Institute of American Poultry Industries' 27th Annual Fact Finding Conference, 1956, Kansas City, Missouri.

Comparative and complementary effects of heat treating and oiling shell eggs on their keeping quality. S. Bose and George F. Stewart. pages 228-234.