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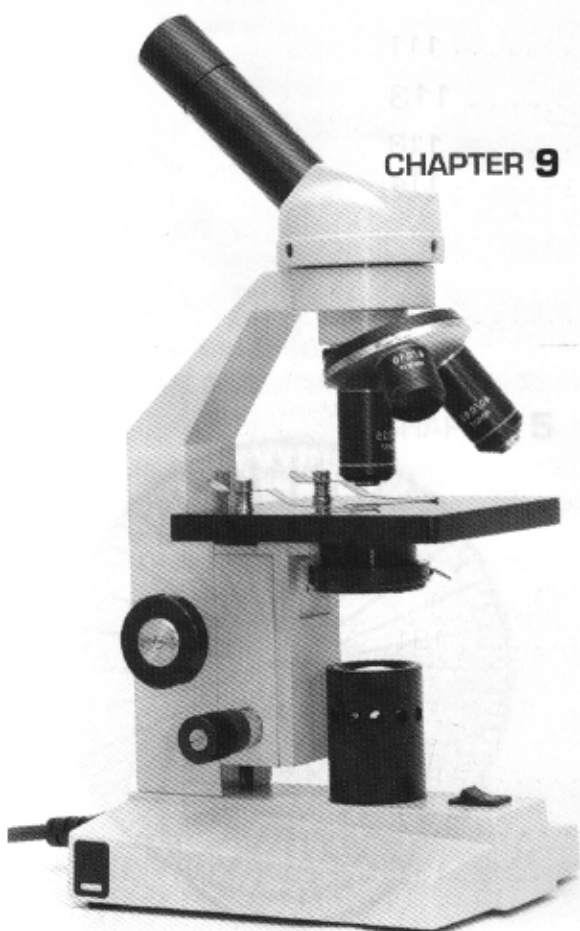
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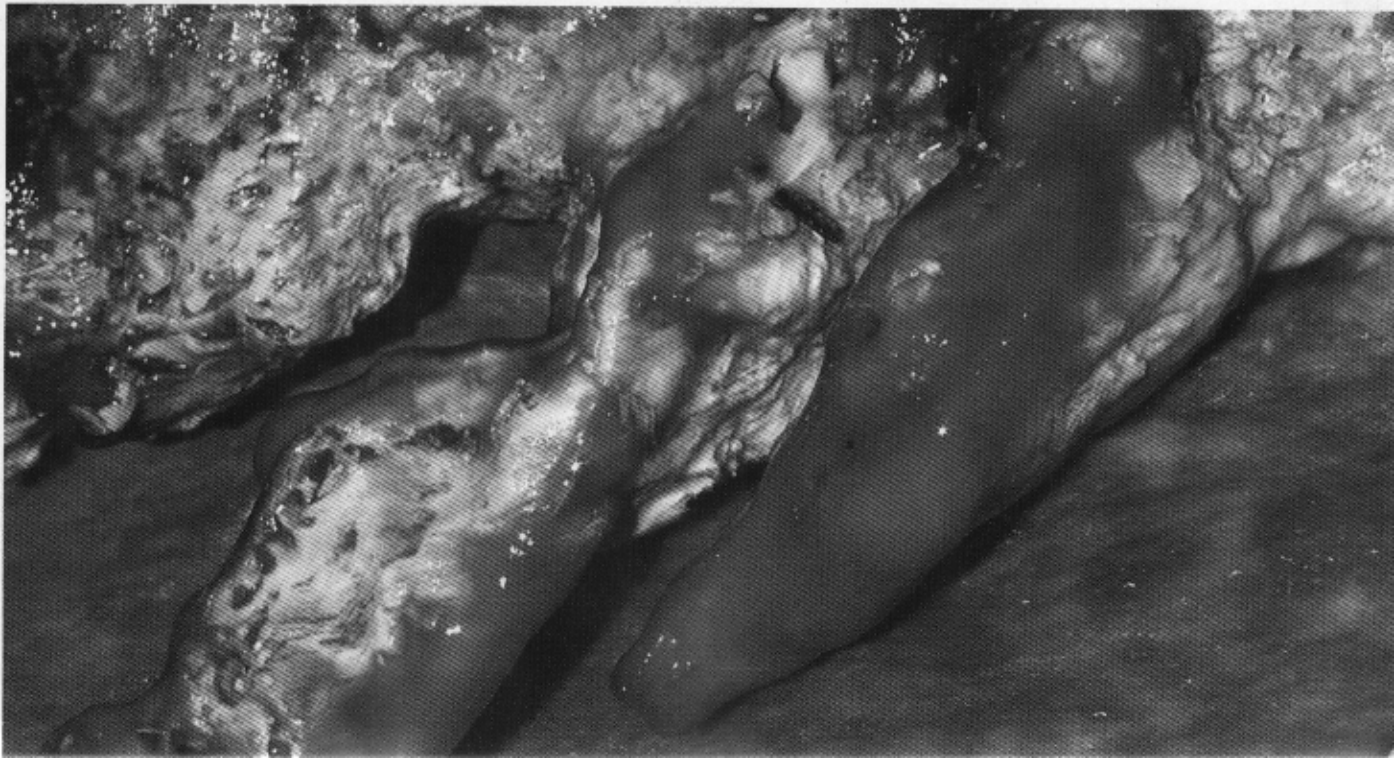


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Audience

Microbes and Society, Second Edition is geared to the informed citizen of the 21st century. It discusses such topics as the place of microbes in ecology and the environment, the uses of microbes in biotechnology, the role of microbes in food production, and the numerous other ways that microbes contribute to the quality of our lives. The book also explores bioterrorism, examines the problem of antibiotic resistance, and surveys several microbial diseases of history and contemporary times. Students will find that understanding microbes will help them do well in such fields as biology, sociology, food science, pharmaceutical and health sciences, economics, and agriculture. The book assumes little or no science background, and it should accommodate one-quarter or one-semester courses.

Objectives

The 21st century is destined to be the Century of Biology. In future decades we can anticipate new products of genetic engineering, new ways of preserving and protecting our environment, new methods in agriculture, and new technologies not yet even in the idea stage. And microbes are at the center of all of these. They are the founders and hails of genetic engineering, the worker bees for purifying polluted water, the sources of imaginative insecticides and pesticides, and the jumping off points for futuristic technologies. Knowing the microbes is essential to knowing the future, and knowing the microbes is the first major objective of this book.

What of today? Consider these thoughts. Rarely does a day go by when we do not enjoy a "microbial feast." Each time we put out the garbage, we assume that microbes will break it down; whenever we take a breath, we inhale the oxygen that mi-