

The family of mammals is made up of tailed offspring. The body is long (30-60 cm), with a long tail, long ears, and a short tail. In most species, the hind limbs are longer than the forelimbs. The legs are covered with frequent bristles. They are widespread in Madagascar, South America and Antarctica. They inhabit a variety of environments. They are active all year. They feed on grass, tree bark, buds, branches. 2-8 (up to 15) babies are born 4 times a year, most of which are covered with hair and can walk. The family has 8 surnames. In the former USSR, there were 5 types of rabbits: rabbit (*Oryctolagus cuniculus*), Manchu rabbit (*Caprolagus brachyurus*), white rabbit (*Lepus timidus*), gray rabbit (*Lepus europaeus*), tolai rabbit (*Lepus*).

There is only one species in Georgia - the gray rabbit. They are acclimatized in Australia and on many islands. Many representatives of the rabbit are a hunting or sports facility. Some damage pasture, orchard, forest and spread infectious diseases. The offspring of a rabbit is called a bunny.

Rabbit Products:

- 1. Meat**
- 2. Fur**
- 3. Leather**
- 4. Manure**

Useful properties of rabbit products:

1. rabbit meat - about the benefits of rabbit meat and the features of its preparation

not for nothing is considered a dietary protein product. The fact is that in its composition rabbit meat differs from other types of meat in a favorable light. This meat is especially useful for young children, allergy sufferers, people with diseases of the gastrointestinal tract and the elderly.

Rabbit meat has a delicate texture, which is slightly different on the front and back of the carcass. The front of the rabbit is rich in connective tissue, while the back is softer. The color of the meat is light pink or dark pink, depending on the age of the animal and its fatness.

The main benefits of rabbit meat

1. According to the protein component (which is about 21.5% protein), rabbit meat is ahead of lamb, pork, beef and veal, and rabbit meat is comparable to beef in fat content. From here follows a useful characteristic of meat - with a minimal fat component it is rich in protein;
2. Rich in vitamin and mineral composition: ascorbic acid, cobalamin, pyridoxine, nicotinamide, phosphorus, cobalt, iron, as well as potassium, fluorine, manganese;
3. The percentage of digestibility of rabbit meat by the human body is 90%, while beef is digestible only 60%;
4. The use of rabbit meat contributes to the rapid elimination of radionuclides from the human body;
5. Due to the content of a large amount of lecithin and the virtually absence of cholesterol, rabbit meat acts as a nutritional factor in the prevention of atherosclerosis;

6. Rabbit fat, which is found in very small quantities on the carcass, is a source of valuable arachidonic acid.

The calorie of rabbit meat is 156 kcal

Squirrels -21gr

Fats - 8 gr

Carbohydrates - 0.0g

Features of cooking rabbit carcass

The most important point is to thoroughly soak the carcass in cold water before cutting and cooking. Depending on the weight and age of the rabbit, this preparatory part will take from 6 to 12 hours. Be sure to change the water several times.

The soaked carcass should be cut into two parts - divide them by the last vertebra. The front part is perfect for first courses, the back can be stewed, fried and baked. Cook meat for at least an hour, but make sure that it does not dry out. It is ideal to stew rabbit slices in some sauce, for example, berry or sour cream with garlic.

The high digestibility of rabbit meat, its excellent dietary properties, and the absence of allergenic effects during its use became the reasons why rabbit meat is recommended for the introduction of the first meat feeding for babies. Rabbit meat is a completely dietary product, delicious and very healthy!

2. Rabbit fur- advantages and disadvantages

Heat. According to its ability to retain heat, rabbit fur is in second place. On the first - a polar fox and a reindeer. In second place next to the rabbit is a fox, a mink, a beaver, a sable. Not a bad company? Remember: the rabbit is equal to the mink and sable in terms of "warmth".

Ease. Oh, here the rabbit hits almost everyone. Already a fox with a reindeer for sure. Unless the mink and possum compete with him in the airiness, weightlessness.

Softness. And again, the rabbit is in the group of leaders. Of course, ahead of his chinchilla. But not by much (after all, relatives, and you can't get far from the roots).

Beauty. Rabbit fur is very different from an aesthetic point of view. There is a magnificent one, equal to the same mink, chinchilla, silver fox. And there is ugly. Depends on the breed.

Weariness. The main drawback of rabbit fur. He is very unstable. Experts believe that for more than two seasons a rabbit product does not live (if the fur is not protected). There is a rabbit in 29th place. In the first place in the rating of the wear of furs is an otter, it withstands 20 seasons. But do you compare it in softness and lightness with a rabbit

3. Rabbit skin - 100% rabbit skin - rabbit skin is used for coat collars, as well as for various accessories - bags, gloves.

4. Rabbit manure - Rabbit manure as a fertilizer, composition and useful properties:

Of all the types of manure received from pets, rabbit droppings are considered the most valuable. Its composition is many times greater than the amount of nutrients obtained from horse, bird or cow manure

trace elements, and due to the special secretion of the eared organism and a special diet, these substances are easily absorbed.

One kilogram of litter contains:

- nitrogen 6 g;
- calcium oxide 4 g;
- magnesium oxide 7 g;
- potassium oxide 6 g.

If in the manure of other animals there is a predominance of any one element (either nitrogen or potassium), then in rabbit droppings these substances are contained in almost equal proportions. Thanks to the above elements, phosphoric acids and other compounds, rabbit manure can replace three packs of mineral fertilizers of 3 kg each: ammonium sulfate, superphosphate and potassium salt.

Rabbit manure as a fertilizer is also useful because it is able to soften, loosen, warm and saturate the soil more than others. In some cases, it can be used without prior composting, since the substrate does not contain plant seeds capable of vital activity. Even heavy clay soils, after three years of processing with this raw material, become loose and lighter.