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**UNITED STATES ARMY
NATICK RESEARCH and DEVELOPMENT COMMAND
NATICK, MASSACHUSETTS 01760**



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PREFACE

In January 1976, the US Army Natick Development Center was redesignated as the US Army Natick Research and Development Command.

This bibliography is a ^{reporting} list of technical publications and papers by personnel of the US Army Natick Research and Development Command and its contractors for the ~~period July 1975 through June 1976~~. The arrangement is by organizational elements. In most instances where an article was prepared jointly by personnel of more than one laboratory, the citation is listed fully under the laboratory of the senior author with a "see" reference under the laboratory of the junior authors.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) The Defense Documentation Center, Cameron Station, Alexandria, Virginia 22314, or (2) the National Technical Information Service, Springfield, Virginia 22161. The "AD" number should be cited when ordering copies of reports. Those reports marked with an asterisk (*) are not available for distribution outside the agencies of the US Government. Technical papers refer to presentations for which no printed copies exist.

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3. _____ Role of the church in supporting service personnel. Methodist Church Fisk Memorial United, Natick, MA, December 1975.
4. _____ Cold weather clothing and equipment. US Readiness Command, MacDill AFB, FL, 9 January 1976.
5. _____ Individual soldier equipment. US Army Training and Doctrine Command, Fort Monroe, VA, 3 March 1976.
6. _____ US Army Natick Research and Development Command Update 1976. 30th Annual Meeting, Research and Development Associates for Military Food & Packaging Systems, Inc., Drake Hotel, Chicago, IL, April 1976.
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