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20. ABSTRACT (Continue on reverse side if necessary and identify by block number)

This report contains a bibliographic listing of technical publications and papers presented by personnel of the US Army Natick Research & Development Command and its contractors for the period July 1976 through September 1977.

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PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Command and its contractors for the period July 1976 through September 1977. 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.

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US ARMY NATICK RESEARCH AND DEVELOPMENT COMMAND

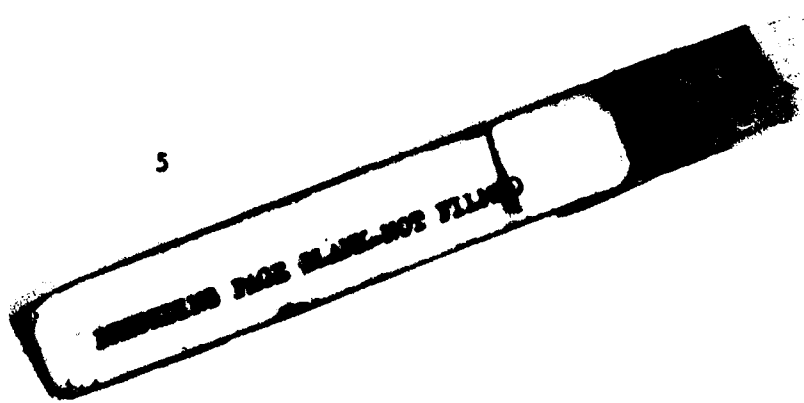
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3. LESTER, R. E., JR. US Army Natick Research and Development Command update. Biltmore Hotel, New York, NY, April 1977.
4. _____ Remarks. Memorial Day Observance. Natick, MA, May 1977.
5. _____ Remarks. 25th Anniversary and Dedication Ceremony, US Army Natick Research and Development Command, Natick, MA, 31 May 1977.



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6. HEARN, J. L. The Hale Koa Hotel - AFRC, Fort DeRussy, Hawaii. Annual Retiree Day, Fort Devens, MA, 19 August 1976.
7. _____ The Hale Koa Hotel - AFRC, Fort DeRussy, Hawaii. Annual Retiree Day, Fort Devens, MA, 20 August 1976.
8. _____ What's Next? The Quartermaster School Officers Basic Class Graduation, The Quartermaster School, Fort Lee, VA, 16 December 1976.
9. _____ The Hale Koa Hotel - AFRC, Fort DeRussy, Hawaii. US Army Quartermaster Center & Fort Lee, Fort Lee, VA, 16 December 1976.
10. _____ Remarks. Personnel Managers Council Meeting, South Middlesex Area Chamber of Commerce, US Army Natick Research and Development Command, Natick, MA, 26 January 1977.
11. _____ Remarks. 1977 NARADCOM Prayer Breakfast, US Army Natick Research and Development Command, Natick, MA, 27 January 1977.
12. _____ The Hale Koa Hotel - AFRC, Fort DeRussy, Hawaii. New England Army Retiree Council Meeting, Fort Devens, MA, 18 February 1977.
13. _____ Remarks. Memorial Day Observance at Wildwood Cemetery, Ashland, MA, 30 May 1977.

DOD JOINT TECHNICAL STAFF

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NICHOLS, T. L., E. ROSS, and E. BARRON. See entry no. 246.

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21. EL-BISI, H. M. Management of DOD Food Program--update. General Committee on DOD Food Program, US Army Natick Research and Development Command, Natick, MA, 11-12 March 1976.
22. _____ Overview of DOD Food Program. Joint Meeting, NAS-NRC Advisory Board on Military Personnel & NAS-NRC General Committee on DOD Food Program, US Army Natick Research and Development Command, Natick, MA, 14-15 April 1977.
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27. _____ Statistical analysis of food-preservation tests. Society for Industrial and Applied Mathematics lecture, State University of New York, Stony Brook, NY, March 1977.
28. _____ Probability in food-testing. Natick High School, Natick, MA, April 1977.

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30. BRANDLER, P., M. M. DAVIS, W. WILKINSON, L. SYMINGTON, D. D. SCHNACKENBERG, J. SIEBOLD, R. J. BYRNE, T. M. HILL, H. MEISELMAN, J. E. CANHAM, and F. CONSOLAZIO. An evaluation of an all commuted ration ashore/a la carte system for the Navy. NATICK/TR-77/011, January 1977 (AD A043 439).
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