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TECHNICAL REPORT
NATICK/TR 83/001

**BIBLIOGRAPHY OF
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AND PAPERS
OCTOBER 1981 - SEPTEMBER 1982**

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UNITED STATES ARMY NATICK
RESEARCH & DEVELOPMENT LABORATORIES
NATICK, MASSACHUSETTS 01760



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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 Laboratories and its contractors for the period October 1981 through September 1982. The arrangement is by organizational elements.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) Defense Technical Information 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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