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LISTS OF PUBLICATIONS AND PATENTS

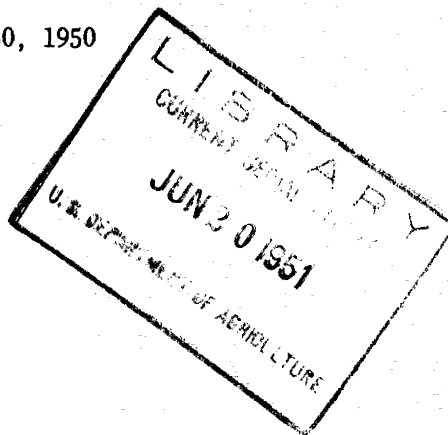
BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY  
AGRICULTURAL RESEARCH ADMINISTRATION  
U. S. DEPARTMENT OF AGRICULTURE

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By

T. D. Jarrell



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NORTHERN REGIONAL RESEARCH LABORATORY  
825 North University Street  
Peoria 5, Illinois

## RESEARCH

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**SOUTHERN REGIONAL RESEARCH LABORATORY**

2100 Robert E. Lee Boulevard  
New Orleans 19, La.

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Chestnut Hill Station  
Philadelphia 18, Pa.

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#### WESTERN REGIONAL RESEARCH LABORATORY

800 Buchanan Street

Albany 6, Calif.

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