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

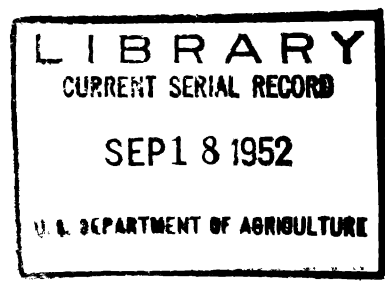
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T. D. Jarrell

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PUBLICATIONS

NORTHERN REGION

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

RESEARCH

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SOUTHERN REGION

SOUTHERN REGIONAL RESEARCH LABORATORY

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

RESEARCH

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Olustee, Florida

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Raleigh, N. C.

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Chestnut Hill Station
Philadelphia 18, Pa.

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