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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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Further information on the publications listed herein may be obtained by writing to the division or laboratory concerned.

PUBLICATIONS

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

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SOUTHERN REGIONAL RESEARCH LABORATORY

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

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Chestnut Hill Station
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