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JULY 1974 - JUNE 1975**

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July 1975

**UNITED STATES ARMY
NATICK DEVELOPMENT CENTER
NATICK, MASSACHUSETTS 01760**



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FOREWORD

In March 1975, the U. S. Army Natick Laboratories was redesignated as the U. S. Army Natick Development Center.

This bibliography is a list of technical publications and papers by personnel of the U. S. Army Natick Development Center and its contractors for the period July 1974 through June 1975. 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.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) The Defense Documentation 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 U. S. Government. Technical papers refer to presentations for which no printed copies exist.

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U.S. ARMY NATICK DEVELOPMENT CENTER

OFFICE OF THE COMMANDER

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1. LESTER, R. E., JR. Natick looks at the future. Spring Meeting, Research & Development Associates for Military Food & Packaging Systems, Inc, New York, NY, April 1975.
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3. CHANT, R. J. Remarks. Race Relations Training, US Army Natick Laboratories, Natick, MA, 27 August 1974.
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5. _____ Organization, mission and selected RDTE activities of US Army Natick Laboratories. US Army Officers Advanced Class 75-1, US Army Quartermaster School, Fort Lee, VA, 23 September 1974.
6. _____ Remarks. Race Relations Training, US Army Natick Laboratories, Natick, MA, 24 September 1974.
7. _____ Remarks. Supervisory Training on Alcoholism, US Army Natick Laboratories, Natick, MA, 22 October 1974.
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10. _____ Your Army and our country. Seventh Annual Service of Patriotism, Mission Evangelical Congregational Church, Maynard, MA, 10 November 1974.
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