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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 Command and its contractors for the period October 1977 through September 1978. 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 US Government. Technical papers refer to presentations for which no printed copies exist.

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CONTENTS

	<u>Page</u>
Office of the Commander	5
Deputy Commander	6
DOD Joint Technical Staff	7
Office of Technical Director	8
Engineering Programs Management Office	9
Operations Research and Systems Analysis Office	10
Technical Documentation Office	12
Aero-Mechanical Engineering Laboratory	13
Clothing, Equipment and Materials Engineering Laboratory	14
Food Engineering Laboratory	18
Food Sciences Laboratory	31

US ARMY NATICK RESEARCH AND DEVELOPMENT COMMAND

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INDEX TO AUTHORS
(Entry Numbers)

Allen, A.L.	197, 221	Churchill, T.	42, 45
Alsop, D.W.	303	Cobean, N.J.	231
Anderson, E.E.	12, 13, 14, 15	Cohen, J.S.	71, 99, 163
Andren, R.K.	221, 278	Coles, B.M.	92
Andreotti, R.E.	210, 295	Colgan, R.	222
Anellis, A.	192, 198, 199, 279	Conca, S.F.	81
Angelini, P.	216, 254	Cornell, J.H.	203, 211
Arons, G.N.	65	Cox, L.	238
Ayoub, J.A.	137, 139		
		Darsch, G.A.	72, 80, 84
Bailey, D.E.	92	Decareau, R.V.	85, 86, 87, 88, 112, 113, 169
Ball, D.H.	188		
Barca, F.	37	Delea, C.	291
Baritz, S.	22	Deneke, W.	186
Barron, E.R.	50, 51, 52, 53	DeSantis, G.	54
Bartter, F.C.	291	Desor, J.	282
Bazinet, M.L.	212	Devarakonda, V.K.	43, 66
Beauchamp, G.K.	200	DiLuca, P.H.	301
Bensel, C.K.	41	Dixon, B.D.	4, 5, 6, 7, 8, 9
Berkowitz, D.	198	Drake, S.R.	89, 204
Bernazzani, R.J.	182	Driver, M.G.	114
Bishov, S.J.	201, 280, 313	Dubose, C.N.	205, 283, 287
Bissett, F.H.	189, 202		
Black, E.D.	193	Eccleston, G.	22
Boartfield, R.E.	267	Edelman, B.	207
Bose, H.E.	214	El-Zawahry, Y.A.	232
Bourassa, R.	21		
Bowman, L.H., III.	274	Falabella, G., Jr.	40
Bryan, L.P.	41	Feeherry, F.E.	233, 292, 293
Brynjolfsson, A.	68, 69, 70, 101, 102, 103, 104, 105, 106, 107, 108, 109, 110, 111, 164, 165, 166, 167, 168, 179, 180	Feldman, D.	55, 56
		Freeman, A.	22
Byrne, R.J.	20, 23, 24, 33		
		Gallo, B.J.	234, 235, 236, 237
Calhoun, W.K.	220, 281	Garber, E.B.	238
Cardello, A.	208	Gardella, J.W.	43
Carpenter, D.F.	203	Gates, R.A.	161, 162
Caspersen, J.A.	173	Gaynor, J.C.	44
Churchill, E.	42, 45	Glickstein, M.	183
		Gorfien, H.	184
		Graeber, R.C.	284, 290, 291
		Graham, R.A.	216, 217
		Greendale, J.H.	67
		Greene, L.	282

Grojean, R.E.	48	Kare, M.R.	289
Halberg, E.	284	Karel, M.	118
Halberg, F.	284, 290, 291	Karman, L.	219
Halliday, J.W.	148, 150, 178	Kelch, W.J.	91, 92, 93
Hamel, R.G.	226, 266	Kelley, N.J.	137, 139
Hansen, J.V.E.	57	Kenyon, J.L.	12
Haralampu, S.G.	187	Kirejczyk, H.	21, 30
Harris, N.E.	90, 170	Kirkwood, B.	61
Heidelbaugh, N.D.	11	Klose, A.A.	76
Heiligman, F.	75, 161	Kluter, R.A.	89, 204, 267
Helmuth, R.A.	10	Kovar, J.L.	66
Henick, A.S.	222, 223, 280, 285, 286	Laible, R.	58, 68
Henry, M.C.	58	Lampi, R.A.	74, 94, 119, 172
Hertweck, G.	22, 25, 26, 27, 28	Langmack, W.D.	190
Herz, M.L.	21, 22, 29	Larkin, E.P.	191
Hinnergardt, L.C.	89, 204	Lastnik, A.L.	62
Hirsch, E.	205	Latt, T.G.	224, 279
Hoet, P.J.	73	Lee, J.S.	91
Hoffman, M.Z.	143, 144	Levasseur, L.A.	189, 223
Hollender, H.A.	139, 142	Levell, E.F.	16, 17
Howker, J.J.	75, 99, 163	Levin, R.E.	228
Hu, K.H.	74, 115, 116, 117	Levine, H.E.	284, 290, 291
Jacobs, H.L.	205, 206, 239, 287, 290, 291	Levinson, H.S.	233, 245, 246, 247, 292, 293
Jarrett, R.	106	Lister, B.	97
Jendzejec, M.A.	21	Lopatin, G.	63
Johnson, A.R.	35, 39	Lord, E.R.	74
Johnson, K.R.	171	Loveridge, V.A.	77
Jones, R.H.	190	Lubanovic, W.	284
Josephson, E.S.	75, 304	Maas, D.L.	196
Kamarei, A.R.	118	MacDonald, B.A.	173
Kane, F.J.	59, 60	Macnair, R.N.	65
Kaplan, A.M.	203, 211, 240, 261, 274	Macy, C.F.	193, 229
Kaprielian, A.	101, 148, 164, 178	Maller, O.	200, 207, 208, 209, 282, 289, 294
Kapsalis, J.G.	201, 226, 241, 242, 243, 244, 266, 267, 288	Mandels, G.R.	292
		Mandels, M.	210, 248, 249, 250, 251, 252, 257, 295, 296, 306

Mason, V.C.	71, 161, 162, 163	Rahman, A.R.	83, 96, 97,
Massoud, E.	105		114, 121, 122,
Masuoka, Y.	201		123, 124, 125,
Maxcy, R.B.	192, 253		126, 127, 128,
McConville, J.T.	42, 45		129, 130, 131,
McCormick, N.G.	203, 211		132, 133, 134,
McMullen, J.J.	220, 255		135, 136, 137,
McNutt, J.W.	90		138, 139, 176,
Mehrlich, F.P.	174		184, 185, 186,
Meidani, J.	212, 213		187
Meiselman, H.L.	196, 214, 215,	Ramsley, A.O.	64
	297, 298, 299	Rees, C.W.	173
Mellian, S.A.	41	Reese, E.T.	257, 258, 296
Merritt, C., Jr.	152, 212, 213,	Reuben, M.J.	283
	216, 217, 218,	Reynolds, G.E.	92
	230, 254	Richardson, R.P.	31, 32
Miller, S.A.	209	Richmond, R.C.	225, 259,
Morin, M.	199		260, 277
Moskowitz, H.R.	219, 241, 243,	Roach, J.F.	48
	283	Robertson, D.H.	217
Murphy, F.	222	Roche, C.	295
Nakashima, M.	48	Rogers, J.G., Jr.	200
Narayan, K.A.	220, 255, 300	Rogers, M.R.	261, 274
Nawar, W.W.	212, 213, 254	Rosenkrans, R.L.	147
Nebesky, E.A.	95, 120	Ross, E.W., Jr.	199, 279
Nibi, J.P.	74	Roth, L.M.	303
Nii, I.	175	Rowley, D.B.	192, 199, 232,
Nystrom, J.M.	221, 301		253, 262, 263,
			264, 265, 279,
			304, 305
Payne, P.R.	36	Rubino, J.A.	90
Peitersen, N.	302	Ryu, D.	306
Penny, H.F.	1, 2, 3	Schulz, G.L.	98, 140, 141,
Pensabene, J.W.	163		142
Porfert, G.	222	Secrist, J.L.	78, 79, 80,
Porter, W.L.	222, 223		177
Powers, E.M.	224, 256	Segars, R.A.	226, 266, 267
Qvale, S.	199	Sevilla, M.D.	150
Rabaut, S.M.	93	Shattuck, E.	199, 279
		Shaw, C.P.	72, 78, 79, 80,
			84

Shieh, J.J. 143, 144
 Shimkus, D.F. 18
 Shopalovich, P. 37
 Short, P. 22
 Shults, G.W. 99, 162
 Shwert, M.J. 183
 Siebold, J.R. 196
 Silverman, G.J. 228, 268,
 269, 270,
 271, 307, 308,
 309, 310
 Simic, M.G. 143, 144, 145,
 146, 147, 225,
 259
 Sinskey, A.J. 310
 Smith, D.P. 85
 Smith, L.W., Jr. 100
 Smutz, E.R. 287
 Songpasertchai, S. 279
 Souder, J. 22
 Sousa, J.A. 48
 Spano, L.A. 193, 227, 272,
 273
 Spira, W.M. 228
 Sproul, O.J. 274
 Srisara, B. 199
 Steeves, E.C. 38
 Stein, E.S. 311
 Sternberg, D. 202
 Stutz, H.K. 228
 Sukrochana, A. 277
 Sullins, W.R. 311
 Sullivan, R.S. 304
 Swift, J. 81
 Symington, L.E. 196, 311
 Szczablowski, J.W. 120
 Tassinari, T.J. 193, 229, 275
 Taub, I.A. 143, 144, 145, 148,
 149, 150, 151, 152,
 178

Thomas, M.H. 312
 Thompson, D. 290
 Thompson, M. 284, 290
 Townsend, W.E. 76
 Tumeinski, R.F. 19
 Tuomy, J.M. 72, 77, 81, 82
 84, 183
 Vandemark, P.J. 265
 Veneklasen, W.O. 22
 Wadsworth, C.K. 75
 Wakefield, T. 220
 Walker, G.C. 76, 77, 82, 84
 Wallen, S.E. 82
 Wallner, S.J. 83
 Walsh, J.T. 195
 Wang, C.P. 105, 106, 165,
 179, 180
 Werner, J. 276
 Westcott, D.E. 114, 137,
 139, 153,
 181, 184
 Wetzel, E. 188
 White, R.M. 42, 45, 46
 White, V.M. 154
 Wierbicki, E. 75, 99, 118,
 155, 156,
 157, 158,
 159, 160,
 161, 162,
 163
 Wilkinson, W.C. 196
 Wilson, A. 47, 49
 Wyner, E.F. 48
 Yeomans, W.G. 213
 Young, R.G. 80, 84
 Zarkarian, J.A. 230
 Zimbrick, J.D. 277