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November 1979

UNITED STATES ARMY
NATICK RESEARCH and DEVELOPMENT COMMAND
NATICK, MASSACHUSETTS 01760



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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 1978 through September 1979. The arrangement is by organizational elements.

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 presentation for which no printed copies exist.

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CONTENTS

	<u>Page</u>
Office of the Commander	5
Deputy Commander	6
Office of the Technical Director	7
Engineering Programs Management Office	8
Operations Research and Systems Analysis Office	9
Technical Library	10
Aero-Mechanical Engineering Laboratory	11
Clothing, Equipment and Materials Engineering Laboratory	13
Food Engineering Laboratory	16
Food Sciences Laboratory	26

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INDEX TO AUTHORS
(Entry Numbers)

Allen, A.	190, 197	Darsch, G.	65, 66, 69
Andersen, B.	182	Davis, M.	21
Andriotti, R.	175	Decareau, R.B.	73, 85, 86, 87, 100, 101
Aneja, A.P.	44	Devarakonda, V.K.	43
Angelini, P.	67, 137, 240	Dixon, B.D.	3
Arons, G.	51, 55, 56	Dizdaroglu, M.	88
Assaf, J.E.	52	Do, J.Y.	189
Avoub, J.	102, 113, 114	Dorval, S.	180, 192
Barca, F.D.	29, 30	Douple, E.B.	172
Barnard, G.	36	Doyle, W.J.	17
Barnes, L.	27	Driver, M.G.	74, 75
Berman, M.	21, 164	Dua-Sharma, S.	244
Bissett, F.H.	186, 198	Eccleston, G.	21
Bissonnette, B.	21	Edelman, B.	164
Bonczyk, T.	22	El-Zawahry, Y.A.	173
Bornstein, J.	53, 186	Eldridge, A.C.	174
Bourassa, R.	31	Farinacci, A.L.	40
Bowman, L.H., III.	165	Feeherry, F.E.	206
Brandler, P.	21	Ferrell, J.K.	44, 45
Branscome, M.R.	45	Florentine, G.J.	181
Brooker, J.	203	Francis, F.J.	74, 75
Brynolfsson, A.	64, 83, 144, 146, 147, 155, 156	Gallo, B.J.	175
Buffington, C.	234	Gandhi, K.R.	37
Burke, P.T.	71	Giffey, J.W.	189
Burns, E.	109	Goodrick, T.F.	38, 39
Bushnell, W.B.	47	Gopal, V.	244
Cain, W.S.	217	Gorfien, H.	157
Cardello, A.	166, 167, 168, 169, 170, 203	Graeber, R.C.	235
Carpenter, A.	142	Greaves, D.	109
Caspersen, J.	89	Greenberger, M.	163
Chenev, R.P.	81	Greiner, L.	27
Churchill, E.	50	Halliday, J.	89
Clapp, R.C.	54	Hansen, J.V.E.	57, 58, 59, 60, 61
Cohen, J.	72, 84	Harris, N.E.	76
Cohen, S.H.	171	Healy, E.M.	46
Coplan, M.J.	42, 51, 55, 56	Heider, P.F., Jr.	161
Corgan, J.L.	47	Heiligman, F.	90, 142, 153
Cornell, J.H.	196	Henry, M.C.	48
Costanza, F.A.	71	Hertweck, G.	22, 24

Herz, M.L.	23, 25, 46	Markarian, H.	181
Hoffman, M.Z.	81, 127, 150	Marnon, D.J.	4, 5, 6, 7, 8, 9, 10
Hogan, H.	51, 55, 56	Mason, V.	84, 90, 95, 153
Holmes, L.G.	174	Maxcy, R.B.	237
Hollender, H.A.	79, 91, 92, 93, 94, 102	McMullen, J.J.	219
Howker, J.	67, 84, 95	McNutt, J.W.	71
Hu, K.	68, 100, 101	Medeiros, J.	180
Hudson, G.	68	Meiselman, H.L.	158, 160, 211, 212, 213, 214, 234, 238, 245
Hunt, D.	169	Merritt, C., Jr.	137, 139, 194, 215, 239, 240
Hunt, S.E.	53	Mineck, J.D.	53
Jacobs, H.L.	199, 200, 244	Moskowitz, H.R.	177, 216, 241
Johnson, D.	188	Mulazzani, Q. G.	81
Johnson, D.R.	184	Murphy, C.	217, 218, 242
Josephson, E.S.	176	Nakashima, M.	54
Kamarei, A.	77	Narayan, K.A.	219, 220
Kaplan, A.M.	161, 163, 165, 196, 201, 202, 236	Nawar, W.W.	194, 240
Kaprielian, R.	137	Nickerson, C.	89
Kapsalis, J.G.	177, 203, 216, 241	Nuss, E.M.	160
Karel, M.	77	Oplinger, D.W.	37
Kelley, N.	102, 113, 114	Peitersen, N.	13, 182, 183
King, F.	203	Penny, H.F.	1, 2
Kirejczyk, H.	22, 31	Pilsworth, M.N.	32
Klicka, M.	96, 97	Porter, W.	221
Kluter, R.A.	76, 158	Powers, E.M.	184, 185
Kostick, J.A.	171	Pratt, J.J., Jr.	181
Lampi, R.	68, 98, 99, 100, 101	Previte, J.J.	187
Landowne, M.	16	Rahman, A.R.	76, 78, 102, 103, 104, 105, 106, 107, 108, 109, 110, 111, 112, 113, 114, 115, 116, 117, 119, 120, 121, 157
Lawless, H.T.	178, 179	Ramsley, A.O.	47
Latt, T.G.	184, 185	Rees, C.	89
Legris, G.J.	71	Reese, E.T.	195, 222, 223, 243
Leitch, D.P.	26, 27	Remy, D.E.	48, 53, 186
Levasseur, L.A.	46, 48	Richmond, R.C.	172
Levell, E.F.	18, 19	Robbins, F.M.	82, 171
Levin, R.E.	232	Robertson, M.M.	76
Levinson, H.S.	204, 205, 206	Roche, C.	175
Lopatin, G.	42, 51, 55, 56	Rogers, J.G.	159
Loveridge, V.	69	Rogers, M.R.	165
Mabrouk, A.F.	207	Rosen, L.R.	63
Macnair, R.N.	14, 51, 55, 56, 62	Ross, E.W.	12, 13, 14, 15, 16, 183
Mandels, M.	175, 180, 190, 208, 209, 210		
Mann, B.	169		

Ross, W.	195	Teghtsoonian, R.	193
Rousseau, R.W.	44, 45	Terrell, R.	142
Rowley, D.B.	173, 184, 187, 188, 224, 225, 233, 237	Tuomy, J.M.	65, 66, 68, 69, 71, 143
Rubin, G.R.	11		
Ryu, D.	175, 190, 226, 227, 228	Vajdi, M.	194
		Vandemark, P.J.	188, 233
Salant, A.	117, 118, 119, 120, 121	Vijayakumar, P.	195
Salunkhe, D.K.	189		
Schott, H.	88	Walker, J.E.	82, 137, 171
Schulz, G.L.	79, 122, 123	Walker, J.W.	137
Secrist, J.	121, 124, 125	Wang, C.	83, 144, 145, 146, 147
Segars, R.A.	171	Weinstein, J.	54
Sellers, R.	127	Wendt, T.M.	161, 196
Sharma, J.N.	244	Westcott, D.E.	76, 102, 113, 114, 148, 149, 157
Shattuck, E.	188, 233		
Shaw, C.	65, 66, 69, 70, 126	Whitburn, K.	127, 150
Shieh, J.	127	White, R.	49, 50
Shopalovich, P.	41	Wierbicki, E.	67, 72, 77, 82, 90, 95, 142, 151, 152, 153, 154, 155, 156
Shults, G.	84	Wiley, B.J.	162, 163
Siebold, J.R.	159	Wilkinson, W.C.	21, 158, 164, 245
Siegel, J.M.	31	Wu, M.T.	189
Silverman, G.J.	191, 229, 230, 231, 232	Young, R.	65
Simic, M.G.	80, 81, 82, 88, 128, 129, 130, 131, 132, 133, 134, 135, 150		
Smith, G.	142		
Souder, J.	23		
Sousa, J.A.	46, 48, 54		
Spano, L.	190		
Spira, W.M.	191		
Sproul, O.J.	165		
Srinivasa, H.P.	187		
Steeves, E.C.	33, 34, 35, 37		
Stein, E.S.	160		
Sternberg, D.	192		
Stutz, H.K.	232		
Sullins, W.J., Jr.	159		
Swift, J.	68, 71		
Symington, L.E.	21, 159, 160, 164, 245		
Tarlow, I.	20		
Tassinari, T.	190		
Taub, I.A.	80, 82, 127, 136, 137, 138, 139, 140, 141		
Teghtsoonian, M.	193		