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| 20. ABSTRACT (Continue on reverse side if necessary and identify by block number)<br><p>This report contains a bibliographic listing of technical publications and papers presented by personnel of the US Army Natick Research &amp; Development Laboratories and its contractors for the period October 1979 through September 1980.</p> |                                     |                                                             |

# PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Laboratories and its contractors for the period October 1979 through September 1980. 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) Defense Technical Information 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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