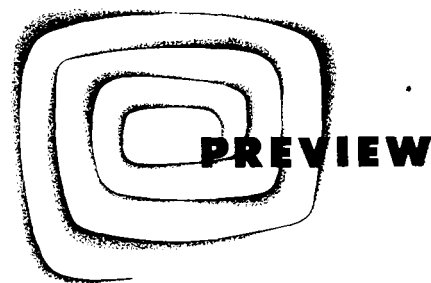


TECHNICAL SECTION

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THINGS TO COME

In keeping with AG&FOOD policies of providing basic information through research papers and interpretation of current development, issues of the next three months will present discussions of:

- ▶ Pasture Lands of Western United States
- A Survey of Economic and Technical Developments in the Pesticides Industry
- Problems and Progress in Pesticides Spray Equipment
- Determination of Pesticides' Residues
- Pesticide Toxicity
- Surface Active Agents in Fertilizer Manufacture
- Minor Elements in Plant Nutrition
- Smog Damage to Vegetation
- Animal Food Nutrients and Digestibility
- Radiation Sterilization of Foods

These and many other contributions to basic science and practiced technology will put the present into perspective and outline the future in Agricultural and Food Chemistry.

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