

## FIRST SPSJ INTERNATIONAL POLYMER CONFERENCE

The Society of Polymer Science, Japan (SPSJ) has decided to hold the SPSJ International Polymer Conference every other year. The first one is going to be held in Kyoto, Japan, in the fall of 1984, which will be organized under the theme of "New Developments in Polymer Science and Engineering". At the conference, presentations of fundamental studies related to industrial technology will be encouraged.

For further information, please write to  
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# Colloid & Polymer Science

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