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Number 4.

Bibliographical Contributions.

June, 1922.

Bibliography
on the
Preservation of Fruits and Vegetables
in Transit and Storage,
with Annotations.

Contributed by the Library of the Bureau of Markets and Crop Estimates.

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Bibliographical Contributions.

- No. 1. A check list of the publications of the Department of Agriculture on the subject of plant pathology, 1837-1913. Prepared in the Bureau of Plant Industry Library. 1919.
- No. 2. Check list of publications of the state agricultural experiment stations on the subject of plant pathology, 1876-1920. Prepared in the Bureau of Plant Industry Library. 1922.
- No. 3. Check list of publications issued by the Bureau of Plant Industry, United States Department of Agriculture, 1901-1920 and by the divisions and offices which combined to form this bureau, 1862-1901. Prepared in the Bureau of Plant Industry Library. 1921.
- No. 4. Bibliography on the preservation of fruits and vegetables in transit and storage with annotations. Prepared in the Bureau of Markets and Crop Estimates Library. 1922.

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BIBLIOGRAPHY ON THE PRESERVATION OF FRUITS AND VEGETABLES
IN TRANSIT AND STORAGE, WITH ANNOTATIONS.

Compiled by Katharine G. Rice.

In assembling this bibliography an attempt has been made to cover rather completely the publications issued prior to July 1, 1920, that have a bearing on the preservation of fruits and vegetables in transit and storage. The successful marketing of perishable products depends to a large extent on harvesting and transporting or storing them in such a way that they will reach the consumer in a satisfactory condition at the time ~~he wants them~~.

Special attention has been given to investigational and historical material. Bulletins and articles of a popular nature which deal with the practical application of the results of investigations and with commercial practices have also been included. It is hoped that the annotations will be useful in giving some idea of the extent and character of the material included in the references.

This bibliography was planned and begun by Mr. Edwin Smith, who was formerly connected with the Division of Preservation of Fruits and Vegetables in Transit and Storage of the Bureau of Markets. It was then turned over to Miss Caroline B. Sherman, at that time Librarian of the Bureau of Markets, who delegated Miss Katharine G. Rice to complete the work. The outline prepared by Mr. Smith and the references which he had selected were found very useful. Before the bibliography was completed, Miss Sherman and Miss Rice were transferred to the Division of Market Information and because of the pressure of other work it was laid aside. At the request of the present librarian it has been completed recently.

A few references to material published in foreign languages are included. The titles have been translated into English but the annotations indicate the language in which the articles are written.

The call numbers shown at the right hand side of the pages are those used in the Library of the Department of Agriculture and, of course, will be useful only in connection with work carried on in that particular library.

Mary G. Lacy,
Librarian, Bureau of
Markets and Crop Estimates.

THE HISTORY OF THE
CITY OF BOSTON

FROM 1630 TO 1800

The city of Boston, situated on a neck of land between the harbor and the bay, was first settled in 1630 by a group of Puritan settlers. The city grew rapidly, and by 1700 it was one of the largest and most important cities in the colonies. The city was the center of the colonial movement for independence, and it was here that the Declaration of Independence was signed in 1776. The city was also the site of the Boston Tea Party in 1773, and the Battle of Boston in 1775. The city was the first to be incorporated as a city in 1822, and it has since grown into one of the largest and most important cities in the United States.

The city of Boston has a rich and varied history, and it has played a major role in the development of the United States. The city was the first to be settled by a group of Puritan settlers, and it was here that the Declaration of Independence was signed. The city was also the site of the Boston Tea Party and the Battle of Boston. The city was the first to be incorporated as a city, and it has since grown into one of the largest and most important cities in the United States.

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COLD STORAGE

FRUITS

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2. The second part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

3. The third part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

4. The fourth part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

5. The fifth part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

6. The sixth part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

7. The seventh part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

8. The eighth part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

9. The ninth part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work during the year, and the second section deals with the results of the work during the year.

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 10 o'clock, we arrived at the mouth of the
 river, where we were met by a small boat
 containing several natives, who informed us
 that the river was full of crocodiles, and
 that we should be careful not to land.

On the 3rd of June, we started again, and
 on the 4th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 5th of June, we started again, and
 on the 6th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 7th of June, we started again, and
 on the 8th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 9th of June, we started again, and
 on the 10th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 11th of June, we started again, and
 on the 12th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 13th of June, we started again, and
 on the 14th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 15th of June, we started again, and
 on the 16th of June, at 10 o'clock, we arrived
 at the mouth of the river, where we were
 met by a small boat containing several
 natives, who informed us that the river
 was full of crocodiles, and that we should
 be careful not to land.

On the 17th of June, we started again, and
 on the 18th of June, at 10 o'clock, we arrived
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The effect of cold storage on the development of the
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decreases.

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1	Jan 1	Balance	100.00	
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11	Jan 11	To Cash	15.00	
12	Jan 12	By Cash	90.00	
13	Jan 13	To Cash	35.00	
14	Jan 14	By Cash	55.00	
15	Jan 15	To Cash	25.00	
16	Jan 16	By Cash	70.00	
17	Jan 17	To Cash	45.00	
18	Jan 18	By Cash	65.00	
19	Jan 19	To Cash	30.00	
20	Jan 20	By Cash	85.00	
21	Jan 21	To Cash	10.00	
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31	Jan 31	To Cash	25.00	
32	Feb 1	By Cash	70.00	
33	Feb 2	To Cash	45.00	
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1. The first part of the report deals with the general situation of the country and the progress of the work during the year. It is a summary of the work done and the results obtained. It is a general statement of the work done and the results obtained.

2. The second part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

3. The third part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

4. The fourth part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

5. The fifth part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

6. The sixth part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

7. The seventh part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

8. The eighth part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

9. The ninth part of the report deals with the work done in the various departments. It is a summary of the work done in each department and the results obtained. It is a general statement of the work done and the results obtained.

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1. The first part of the paper is devoted to a general discussion of the problem of the existence of solutions of the system of equations (1) for arbitrary values of the parameters α and β . It is shown that the system has solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

2. In the second part of the paper the problem of the uniqueness of solutions of the system (1) is considered. It is shown that the system has a unique solution for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

3. In the third part of the paper the problem of the stability of solutions of the system (1) is considered. It is shown that the system has stable solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

4. In the fourth part of the paper the problem of the asymptotic behavior of solutions of the system (1) is considered. It is shown that the system has asymptotically stable solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

5. In the fifth part of the paper the problem of the periodicity of solutions of the system (1) is considered. It is shown that the system has periodic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

6. In the sixth part of the paper the problem of the bifurcation of solutions of the system (1) is considered. It is shown that the system has bifurcating solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

7. In the seventh part of the paper the problem of the chaos of solutions of the system (1) is considered. It is shown that the system has chaotic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

8. In the eighth part of the paper the problem of the ergodicity of solutions of the system (1) is considered. It is shown that the system has ergodic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

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P56

See also Common storage, vegetables; Transportation.

1. The first thing I noticed when I stepped out of the plane was the fresh air. It felt like I had been in a bubble for hours. The sun was shining brightly, and the birds were singing. I took a deep breath and felt a sense of peace.
2. The second thing I noticed was the beautiful view of the mountains. They were covered in green trees and flowers. The water was crystal clear, and the sky was a deep blue. I felt like I had found a hidden gem.
3. The third thing I noticed was the friendly people. They were all smiling and welcoming. I felt like I had found a new home. I took a deep breath and felt a sense of peace.
4. The fourth thing I noticed was the delicious food. It was all so fresh and healthy. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
5. The fifth thing I noticed was the beautiful sunset. The sun was setting over the mountains, and the sky was a mix of orange, red, and purple. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
6. The sixth thing I noticed was the beautiful stars. They were all so bright and clear. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
7. The seventh thing I noticed was the beautiful moon. It was so full and bright. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
8. The eighth thing I noticed was the beautiful clouds. They were all so soft and white. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
9. The ninth thing I noticed was the beautiful rain. It was so gentle and refreshing. I felt like I had found a new world. I took a deep breath and felt a sense of peace.
10. The tenth thing I noticed was the beautiful snow. It was so soft and white. I felt like I had found a new world. I took a deep breath and felt a sense of peace.

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THE HISTORY OF THE
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FROM 1630 TO 1800

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DEPARTMENT OF THE HISTORY OF ARTS AND ARCHITECTURE
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1. The first of these is the fact that the system is not a simple one. It is a complex system, and the results of the analysis are not always straightforward. The system is a complex one, and the results of the analysis are not always straightforward.

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2. It then goes on to describe the various methods used to collect and analyze data, including interviews, surveys, and focus groups.

3. The third section presents the results of the study, showing that there is a significant correlation between the use of records and the accuracy of financial reporting.

4. Finally, the paper concludes by discussing the implications of these findings for future research and practice, and offers some suggestions for improving record-keeping systems.

5. The study also found that companies with better record-keeping practices were more likely to be successful in the long run.

6. This suggests that maintaining accurate records is not only a good practice for financial reporting, but also a key factor in business success.

7. The paper also notes that there are many challenges associated with maintaining accurate records, such as the need for training and resources.

8. However, the benefits of doing so are clear, and it is hoped that this study will encourage more companies to adopt best practices in record-keeping.

9. The study was conducted over a period of six months, and involved a total of 100 companies.

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2	1870	Feb 1	To Cash	50.00
3	1870	Mar 1	To Cash	25.00
4	1870	Apr 1	To Cash	10.00
5	1870	May 1	To Cash	5.00
6	1870	Jun 1	To Cash	2.50
7	1870	Jul 1	To Cash	1.25
8	1870	Aug 1	To Cash	.62
9	1870	Sep 1	To Cash	.31
10	1870	Oct 1	To Cash	.16
11	1870	Nov 1	To Cash	.08
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44	1870	Aug 1	To Cash	.01
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51	1870	Mar 1	To Cash	.01
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74	1870	Feb 1	To Cash	.01
75	1870	Mar 1	To Cash	.01
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77	1870	May 1	To Cash	.01
78	1870	Jun 1	To Cash	.01
79	1870	Jul 1	To Cash	.01
80	1870	Aug 1	To Cash	.01
81	1870	Sep 1	To Cash	.01
82	1870	Oct 1	To Cash	.01
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91	1870	Jul 1	To Cash	.01
92	1870	Aug 1	To Cash	.01
93	1870	Sep 1	To Cash	.01
94	1870	Oct 1	To Cash	.01
95	1870	Nov 1	To Cash	.01
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THE HISTORY OF THE

REPUBLIC OF THE UNITED STATES

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

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On the 1st day of January, 1900, the undersigned, being duly sworn, depose and say that the following is a true and correct copy of the report of the Board of Directors of the [Name of Corporation] for the year ending December 31, 1900.

The undersigned further depose and say that the same is a true and correct copy of the report of the Board of Directors of the [Name of Corporation] for the year ending December 31, 1900.

Subscribed and sworn to before me this 1st day of January, 1900.

Notary Public for the State of [State]

My commission expires on the [Date]

Witness my hand and seal this 1st day of January, 1900.

Notary Public for the State of [State]

My commission expires on the [Date]

Witness my hand and seal this 1st day of January, 1900.

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See also

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