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Examples of Literature Citations

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Sanders, E. M., and C. S. Ough. Determination of free amino acids in wine by HPLC. *Am. J. Enol. Vitic.* 36:43-6 (1985).

Paper accepted for publication

McKenry, M. V. Grape root phenology relative to control of parasitic nematode. *Am. J. Enol. Vitic.* (In press, 1985).

Book

Frost, A. A., and R. G. Pearson. *Kinetics and Mechanism* (2nd ed.). 405 pp. John Wiley and Sons, New York (1965).

Chapter

Beech, F. W., and R. R. Davenport. The role of yeasts in cider making. In: *The Yeasts*. A. H. Rose and J. S. Harrison (Eds.). pp 73-146. Academic Press, London (1970).

Thesis

Wolpert, J. A. Cold acclimation of Concord grapevines. Thesis, Michigan State University (1983).

Paper presented

Noble, A. C., R. Boulton, and M. T. Januik. A method for detection and quantification of volatile sulfur compounds in musts and wine. Presented at the 36th Annual Meeting of the American Society for Enology and Viticulture, Reno, NV (June 1985).

Proceedings

Coombe, B. G., and R. E. Phillips. Development of the grape berry. III. Compositional changes during veraison measured by sequential hypodermic sampling. In: *Proceedings of the University of California, Davis, Grape and Wine Centennial Symposium*. A. D. Webb (Ed.). pp 132-6. University of California Press, Berkeley (1980).

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Grape weights should be reported as grams (g), kilograms (kg), and metric tons (t).

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