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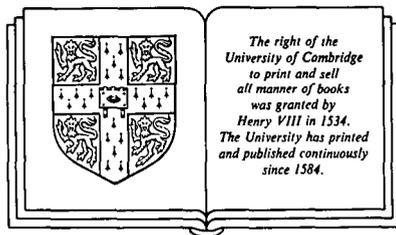
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Attached to every figure there should be a translucent flyleaf cover on the outside of which should be written legibly: (a) title of paper and name of author; (b) figure; (c) the figures and lettering, which are intended to appear

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The photographs and diagrams should be about twice the size of the finished block and not larger overall than the sheets on which the paper itself is typed. For a figure measuring 250 mm × 150 mm all lines, axes and curves should be 0.4 mm thick, thus ————. Graph symbols in order of preference are ○ ●, △ ▲, □ ■, × +, and for a 250 mm × 150 mm graph the circles should be 3 mm in diam. The triangles should be equilateral of 3 mm side, and the squares also of 3 mm side. The crosses should have lines 3 mm long at right angles. Scale marks on the axes should be on the inner side of each axis and should be 3 mm long.

## SHORT COMMUNICATIONS

Short communications or notes of not more than 2500 words or the equivalent space in print and without a summary will also be published.

## REFERENCES

In the text, references should be quoted by whichever of the following ways is appropriate: Arnold & Barnard (1900); Arnold & Barnard (1900a); Arnold & Barnard (1900a, b); Arnold *et al.* (1900). Give both names for two authors. For three or more authors give the first name *et al.* on all occasions, adding a, b, etc., to the date if there is any ambiguity.

References should be listed alphabetically at the end of the paper. Titles of journals should be given in full, authors' names should be in caps and their initials included. Each reference should be punctuated and set out thus: ARNOLD, T. B., BARNARD, R. N. & COMPOUND, P. J. 1900. Title of paper. *Journal of Dairy Research* **18**, 158–165, and references to books should include names of authors, year of publication, title, names of editors, town of publication and name of publisher in that order, thus: ARNOLD, T. B. 1900 In *Dairying* (Ed. R. W. Brown) vol. 1, pp. 5–11. London: Brown and Chester.

It is the duty of the author to check all references.

## UNITS, SYMBOLS AND ABBREVIATIONS

SI units must be used, as explained in British Standards Institution publication BS 5555: 1981 (*Specification for SI units and recommendations for the use of their multiples and of certain other units*). Until SI units are widely understood, it is permissible to give the equivalent value in other units in parenthesis. Symbols and abbreviations used are those of British Standard 5775 (*Specification for Quantities, Units and Symbols*).

## DESCRIPTIONS OF SOLUTIONS

Normality and molarity should be indicated thus: N-HCl, 0.1 M-NaH<sub>2</sub>PO<sub>4</sub>. The term '% ' means g/100 g solution. For ml/100 ml solution the term '% (v/v)' should be used and for g/100 ml solution the correct abbreviation is '% (w/v)'.

## OFFPRINTS

Order forms giving quotations for offprints are sent to authors with their proofs.

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