

## Sherman J. Leonard

### List of Publications

1. Cruess, W.V., S. Leonard, J. Ponting and A. Lane. Aug. 1946. Prune juice experiments. *The Fruit Products Journal and American Food Manufacturer* 25(12):363-367, 377.
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### Reports, Regular Distribution

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## Sherman J. Leonard

### Reports, Limited Distribution

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7. O'Brien, Michael, Sherman Leonard, L.L. Claypool, Gordon Rowe and James A Rock. Jan. 1959. Research in Bulk Handling of Cling Peaches During 1958. Progress Report to the Cling Peach Advisory Board, Departments of Agricultural Engineering, Food Technology and Pomology, University of California, Davis, 12 pp.
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