

Clarence Sterling

List of Publications

1. Sterling, Clarence. 1942. The use of chloroform in clearing wood sections. *Journal of Forestry* 40(5):428-429.
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21. Sterling, Clarence, and Mildred M. Boggs. 1954. Effects of processing on estimates of raw stock maturity and of textural quality in frozen lima beans. Food Technology 8(5):235-239.
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Clarence Sterling

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