

BIBLIOGRAPHY OF PUBLICATIONS OF THE BRANCH OF TECHNOLOGY

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Fishery Leaflet 533

UNITED STATES DEPARTMENT OF THE INTERIOR, STEWART L. UDALL, SECRETARY
Fish and Wildlife Service, Clarence F. Pautzke, Commissioner
Bureau of Commercial Fisheries, Donald L. McKernan, Director

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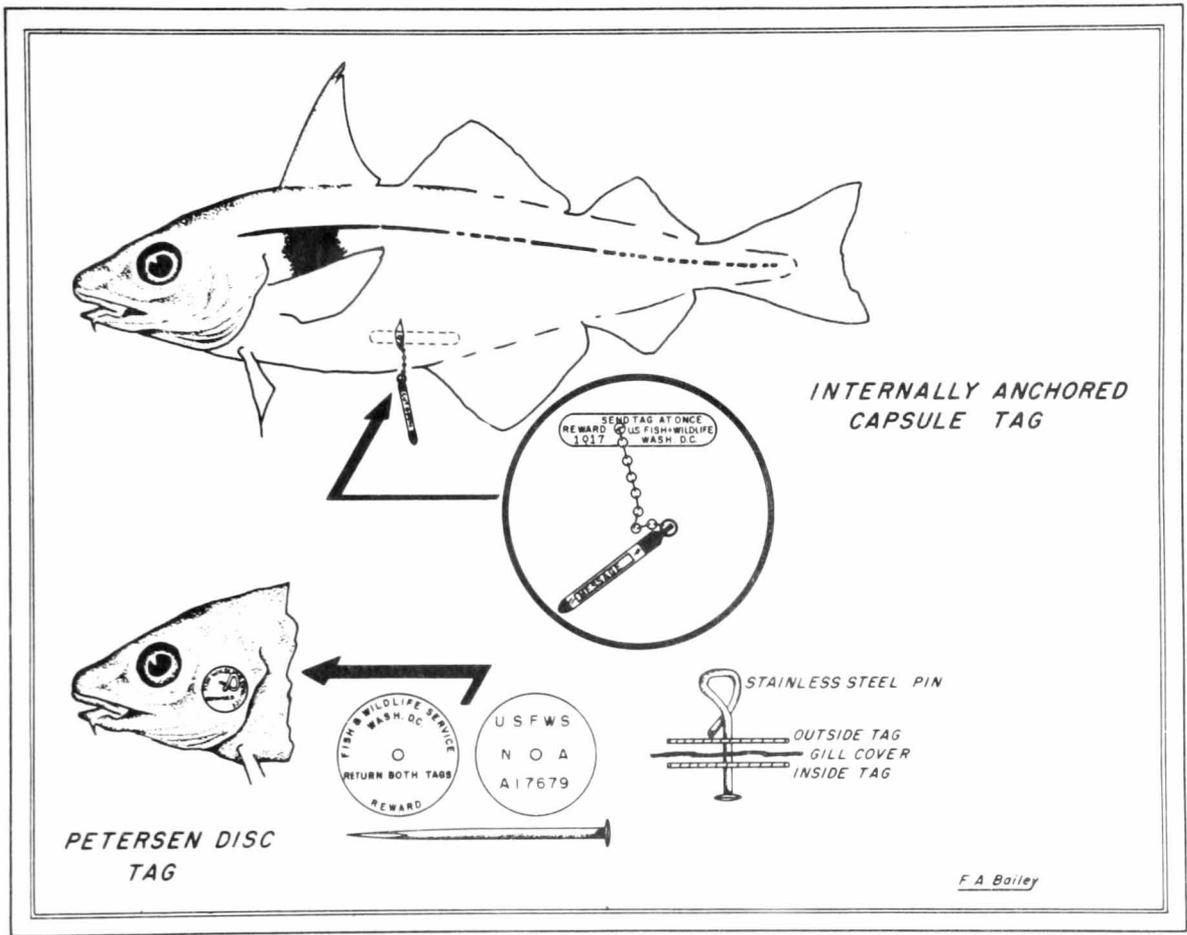
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Marking and Tagging Fishes

by Albert C. Jensen