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DIRECTIONS TO CONTRIBUTORS

GENERAL

Two copies of manuscripts should be sent to Dr M. E. Sharpe (*The Journal of Dairy Research*), National Institute for Research in Dairying, Shinfield, Reading, RG2 9AT, England. Submission of a paper will be held to imply that it reports unpublished original work, that it is not under consideration for publication elsewhere, and that if accepted for the *Journal* it will not be published elsewhere in any language, without the consent of the Editors.

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The author should follow these directions carefully, and consult a current issue of the *Journal* for guidance on details of typographical and other conventions.

Every paper should be headed with its title, the names and initials of the authors (each author supplying one given name) and the name and address of the laboratory where the work was done.

Papers should be in English, using the spelling of the *Shorter Oxford English Dictionary*. They should be typed with double spacing, on one side only of the sheets, and with ample margins for editorial annotations.

Papers should in general be divided into the following parts in the order indicated: (a) Summary, brief and self-contained; (b) Introductory paragraphs, briefly explaining the object of the work but without giving an extensive account of the literature; (c) Experimental or Methods; (d) Results; (e) Discussion and Conclusions; (f) Acknowledgements without a heading; (g) References. With some types of material headings other than (c), (d) and (e) may be preferable.

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Line drawings and photographs, which must be originals, should be numbered as Figures in Arabic numerals. Drawings should be in Indian ink, on Bristol board or cartridge paper. However, a technique which may be more convenient to authors is to use a double-sized piece of tracing paper, or translucent graph paper faintly lined in *blue* or *grey*, folded down the centre with the drawing on one half and the other half acting as a flyleaf.

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

UNITS, SYMBOLS AND ABBREVIATIONS

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