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Bold page numbers (e.g., 3:437–439) refer to the main entry on the subject. Page numbers in italics refer to illustrations, figures, and tables. Page numbers followed by the abbreviation tab indicate a table within the article. The abbreviation col. ins. refers to the color inserts in each volume. (The color inserts are arranged in alphabetical order.)

References to contributors of articles in this encyclopedia may appear in the index, but the best way to find a writer’s article(s) is to look in the Directory of Contributors that begins on page 589; articles are listed under the person’s name.

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