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THE ARCHIVES OF EBLA: An Empire Inscribed in Clay—Giovanni Pettinato, afterword by Mitchell Dahood. The most important find at Ebla was the well-preserved royal library containing some 20,000 clay tablets and fragments. Inscribed on the clay are the records of its alliances, wars, treaties, its social classes and its economy. The author was the official epigrapher at the time of the expedition. Doubleday, 1981, 347 p., illus., \$15.95.

BASIC PRINCIPLES AND PRACTICES OF MICROPROCESSORS—D. E. Heffer, G. A. King and D. Keith. Describes the basic principles of the microprocessor and covers the implementation of these principles in various microcomputers. Wiley, 1981, 200 p., illus., paper, \$19.95.

BLAMING TECHNOLOGY: The Irrational Search for Scapegoats—Samuel C. Florman. The author, concerned about the antitechnological movement and the idea that technology is out of control, presents the view that technology is still very much under society's control, that it is in fact an expression of our very human desires, fancies and fears. St. Martin, 1981, 207 p., \$12.95.

BUILDING A SUSTAINABLE SOCIETY—Lester R. Brown. Describes the essential character of a sustainable society in order to provide a sense of direction for planners and policymakers. Norton, 1981, 433 p., \$14.95. (See p. 245.)

THE FACTS ON FILE DICTIONARY OF MICROCOMPUTERS—Anthony Chandor. 2,500 entries define the most important terms relating to microcomputers and their use. The computer industry generated many exciting new words and phrases for itself. Many of these, the author says, have been adapted and given new meaning in a microcomputer context. Facts on File, 1981, 184 p., \$14.95.

LEAD POLLUTION: Causes and Control—R. M. Harrison and D. P. H. Laxan. Discusses the sources of environmental exposure and the pathways of lead in the environment, the routes of human exposure to lead and its health effects. Explains the methods available for limiting emissions of lead from the main sources. Chapman and Hall/Methuen, 1981, 168 p., illus., \$19.95.

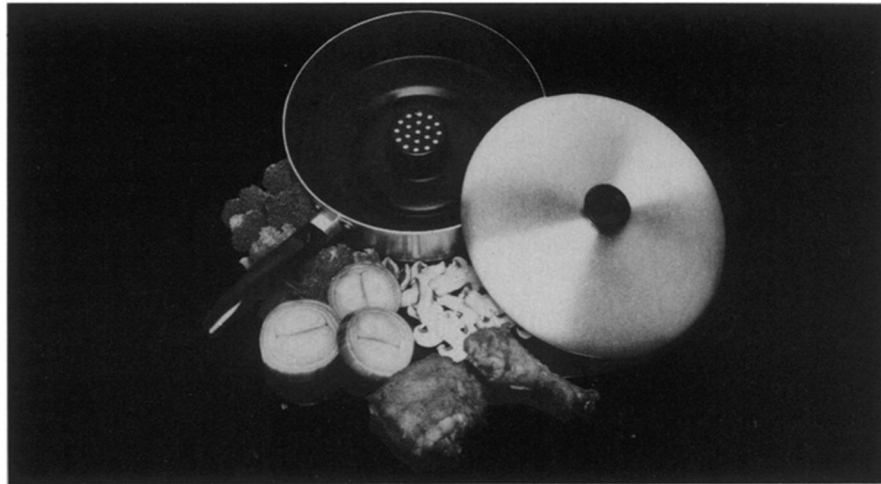
ORBITING THE SUN: Planets and Satellites of the Solar System—Fred L. Whipple. A new and enlarged edition of *Earth, Moon, and Planets* by this astronomer who has spent his life studying our solar system. This book presents to the general reader the major results of the U.S. and Russian space missions and provides the reader with a basic foundation in astronomy through the simple presentation of scientific principles. Harvard U Pr, 1981, 338 p., illus., \$20.

THE SOUL OF A NEW MACHINE—Tracy Kidder. Tells the story of Data General Corp.'s project in 1979 to design and build the Eagle, a 32-bit super minicomputer. The author observed this crash engineering endeavor from beginning to end and he explains the technical details of computers in language for the general reader. The story, however, focuses primarily on the people engaged in this R&D process in a high-technology corporation. Little, 1981, 293 p., \$13.95.

ULTIMATE RESOURCE—Julian L. Simon. An economist "demonstrates" that natural resources are not finite in any meaningful way, and that using such resources now will not slow the rate of future economic growth. Princeton U Pr, 1981, 415 p., illus., \$14.50. (See p. 245.)

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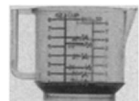
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