Nitrite-assimilating strains of *Debaryomyces* were isolated from 9 out of 10 different lunch meats. All were nitrate-negative. The occurrence of this genus in meats containing nitrite or nitrate has been widely recognized. Since these yeasts are very limited in their ability to use protein as a source of nitrogen for growth, it is quite likely nitrite is utilized as their principal source of nitrogen. In addition, tolerance of high osmotic pressure by Debaryomyces makes possible their growth in meat brines.

Old stock cultures of *Debaryomyces membranaefaciens* NRRL Y-1455 and its variety *hollandicus* NRRL Y-1271, which are known to have had no contact with nitrite for the last 11 years, grew in nitrite medium about as rapidly as did the strains freshly isolated from lunch meat. Abundant growth was produced in 2 to 3 days at 25 C.

ERRATUM

ENZYMES OF *CLOSTRIDIUM TERTIUM*

Effects on Blood Group and Virus Receptor Substances

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Two errors appeared in the article with the above title which was recently published (J. Bacteriol., **74**, 365–376, 1957). In table 1, p. 369, under column 1, "Preparation," the 12th line should read "Phenol insoluble." On page 369, 2nd column, the sentence beginning on the 8th line should read: "Thus if the ratio is greater than 1, the antigen in question was diminished in potency or rendered inactive as a result of enzyme treatment. If the ratio is shown to be near 1, the antigen or receptor in question was not significantly altered."