were stained with fluorescent types I and II antisera. Coagulase-positive staphylococci were isolated from 6 of the 10 cultures and 7 showed the presence of fluorescent staphylococci when stained with fluorescent types I and II antisera.

Based upon the above observations, smears were made of a number of cheese and dried milk samples and stained directly with fluorescent types I and II antisera. The same samples were cultured on selective media for the isolation of coagulase-positive staphylococci. With two exceptions, the demonstration of fluorescent cocci in direct smears was confirmed by the isolation of coagulase-positive staphylococci. Viable coagulase-positive staphylococci could not be isolated from two samples of cheese implicated epidemiologically in an outbreak typical of staphylococcus food poisoning but large numbers of fluorescent cocci were demonstrated by direct staining with types I and II antisera. The fluorescent antibody technique, therefore, provides evidence of the presence of potentially enterotoxigenic staphylococci in foods, and is particularly valuable for the examination of foods in which the microorganisms may have been killed by processing.

ERRATUM

SOME PRODUCTS OF $C^{14}O_2$ FIXATION BY *HYDROGENOMONAS FACILIS*

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The key for figure 2 of this article, which appeared in volume 77, no. 3, pages 339 to 443, should be:

■ = heavily labeled; ▩ = moderately labeled; ▨ or ▧ = slightly labeled.

The legend for figure 3*b* should read: Twenty-five sec heterotrophic fixation.