

*Bacillus zeylanicus*, *Spirobacillus zeylanicus*.<sup>1</sup> This genus, which might perhaps be placed in the family Nocardiaceae, is characterized by the following features: Mycelial articles thin, of very different shape, bacillary, vibrio-like, spirillum-like, at times club ended. Globular or pear-shaped bodies of very variable size may be present. Gram-negative, not acid-fast.

The new *Vibriothrix* I have described in this paper differs from *Vibriothrix zeylanica*, as the colonies of the latter are white. I propose for this new *Vibriothrix* the name *V. auriantica*.

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**Mannitol Agar in the Differentiation of the Fungi of the Type  
Blastomyces.**

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The mannitol medium used is ordinary agar to which 4% mannitol has been added. Large tubes are used, not the ordinary culture tubes employed for bacterial cultures. The tubes after inoculation are kept at 26° or in New Orleans at the temperature of the room for 3 weeks. Two to 3 weeks after inoculation certain blastomycoïdes fungi produce black pigmentation of the medium constantly, others occasionally, others never produce any pigmentation. To the first group belongs *Blastomycoïdes immitis*, to the second *Blastomycoïdes dermatitidis*, to the third *Blastomycoïdes tulanensis*.

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**A Mannitol Fermenting Monilia.**

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A large number of monilias have been described in recent years, in fact more than 30 species of the genus *Monilia* are known. None ferments mannitol. A few weeks ago from a specimen of sputum

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<sup>1</sup> Castellani and Chalmers, "Manual of Tropical Medicine," 3rd edition, Wood & Co., New York, p. 1068 (*Vibriothrix zeylanica* Castellani).

obtained from a case of chronic bronchitis I isolated a monilia which ferments mannitol.

*Brief description of the monilia.*—The fungus has the botanical characters of a monilia. It is gram-positive and not acid-fast. It does not liquefy gelatin or serum. The microscopical examination of glucose agar cultures reveals the presence of a large number of free yeastlike bodies and also of a certain amount of mycelium.

The most interesting feature of the fungus is that it ferments, with production of gas, mannitol. In addition it ferments, with production of gas, glucose, galactose, maltose, levulose and dextrin. It produces acidity in arabinose and xylose. For this new *Monilia* I suggest the name *Monilia mannitofermentans*.

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### A New Strain of the Metadysentery Bacilli.

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Some years ago I introduced the following classification of the dysentery bacilli: 1. Lactose not fermented, mannitol not fermented, *Bacillus dysenteriae* Shiga-Kruse. 2. Lactose not fermented, mannitol fermented (no gas), *Bacillus paradysenteriae* Collins, with its principal varieties: variety *Flexneri*, variety *Hissi-Russelli*. 3. Lactose fermented (no gas), mannitol fermented (no gas) or not fermented, Metadysentery group of bacilli. The Metadysentery group may be subdivided as I have shown in a previous publication<sup>1</sup> into 2 subgroups: *Bacillus ceylonensis* A subgroup; *Bacillus ceylonensis* B subgroup.

The Metadysentery bacilli of the *B. ceylonensis* A type produce acid in lactose very slowly, indol is not produced or only in very small amount, milk is clotted very slowly. The metadysentery organisms of the *Bacillus ceylonensis* B type produce acid in lactose rapidly and clot milk fairly quickly; indol is produced.

Recently from a case of acute dysenteric colitis, I have isolated a strain of metadysentery bacillus which is culturally and bio-chemically completely identical with *Bacillus ceylonensis* A, but it differs from organism was agglutinated by the patient's blood, but was not

<sup>1</sup> Castellani and Chalmers, *Annales de l'Institut Pasteur*, 1920; Castellani, *Am. J. Trop. Med.*, 1927, vii.