

Reese H. Vaughn

List of Publications

1. Levine, Max, Reese Vaughn, S.S. Epstein and D.Q. Anderson. 1932. Some differential reactions in the colon-aerogenes group of bacteria. *Proceedings of the Society for Experimental Biology and Medicine* 29(4):1022-1024.
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9. Vaughn, R.H., N.B. Mitchell and M. Levine. 1939. The Voges-Proskauer and methyl red reactions in the Coli-Aerogenes group. *Journal of the American Water Works Association* 31(6):993-1001.
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20. Vaughn, Reese H., Howard C. Douglas and J. Richard Gililland. 1942. Practical and technical aspects of production of green olives. p.21-24, IN: 21st Annual Technical Report, California Olive Association.
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