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#### ERRATUM

In the paper, Influence of Photoperiod and Light Quality on Stolon Formation and Flowering of *Chlorophytum comosum* (Thunb.) Jacques by R. D. Heins and H. F. Wilkins (*J. Amer. Soc. Hort. Sci.* 103(5):687-689. 1978), the authors names were inadvertently omitted from the table of contents.