



**CALIFORNIA STATE SCIENCE FAIR  
2006 PROJECT SUMMARY**

<b>Name(s)</b> <b>Sean J. Lee</b>	<b>Project Number</b> <b>J1317</b>
<b>Project Title</b> <b>Plants vs. Bacteria</b>	
<b>Objectives/Goals</b> To discover the effects various plants have on killing bacteria	
<b>Abstract</b>	
<b>Methods/Materials</b> <b>Materials</b> Samples of the plants, Petri dishes with agar, magnifying lenses, science fair log, research materials, camera, food processor, Q-tips, clothing protection, safety goggles, measuring cups, a strainer, some containers, and a pen <b>Procedure</b> Collect samples of each plant and Petri dishes with agar. Each dish was infected with bacteria and let to culture. After the bacteria had grown, the plants were ground up using a food processor. The juices were strained out and poured over the bacteria, the other refuse was thrown away. The Petri dishes were locked and labeled	
<b>Results</b> I observed the plants every day for the next week. I checked each bacteria amount with a magnifying lens and found the dish with garlic had the least bacteria and most killed; only two colonies left and seven gone.	
<b>Conclusions/Discussion</b> I can say that garlic killed the most bacteria as it was the most acidic and after all, too much acid on bacteria really does not do it too good and its allicin content prevents the bacteria from growing or reproducing. So my hypothesis was proved right.	
<b>Summary Statement</b> My project is a study testing various plants' abilities to kill bacteria.	
<b>Help Received</b> Bought materials at Amico Scientific Inc., asked mentor Mr. Kaleikau for help on project, corresponded with Dr. Jennifer Thorsch at the UCSB for info on where to get plants in project	