

## ABSTRACT WRITING TIPS

### ***ELEMENTARY LEVEL (GRADES 3 – 5):***

Elementary abstracts should be between **100 - 250 words** and should be displayed with the project. The elementary abstract clearly indicates the specific parts of the abstract outlined in the template below. This will help students learn to frame an abstract while informing judges and the public about the project.

### Sample Abstract Template – Elementary Level

Title: Name: School:
Purpose of project / experiment: <ul style="list-style-type: none"><li>• “I wanted to find out...”</li></ul>
Summarize procedures, emphasizing the key points or steps: <ul style="list-style-type: none"><li>• “I studied this by doing...”</li></ul>
Detail observations/data/results (VERY BRIEF!): <ul style="list-style-type: none"><li>• “I observed that...”</li></ul>
State conclusions and applications: <ul style="list-style-type: none"><li>• “I found out that...”</li></ul>

*Sample Written Abstract – Elementary Level. A team project that won 2<sup>nd</sup> place in the 2006 Alaska State Science Fair Abstract Competition)*

### **NO MORE BROWN APPLES**

Purpose: We wanted to find out what kept apples from browning the most and thought that apples dipped in lemon juice in the refrigerator would do this.

Procedure: We bought apples, Fresh Fruit, apple juice and lemon juice. We dipped 2 slices of apples in each and had four plain slices of apple. We put each in a Ziploc bag and two plain ones just on a plate. One half of the apples were set in the refrigerator and the other half was left in room temperature. We checked for any browning every 30 minutes or so and logged it.

Data: We observed the apples with Fruit Fresh had the least browning. The apples with lemon juice were second and with apple juice were third. Plain apples in plastic bag were fourth. The plain apples on a plate browned quickest and most.

Conclusion and Application: We found out our hypothesis was wrong. Apples with lemon juice got second place in both tests. Fruit Fresh kept the apples from browning the most. Knowing this will help keep apple slices for our lunch from browning.