**Project Title**

Different Temperature Effects on Growing Sugar Crystals

<table>
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<tr>
<th>Name(s)</th>
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**Abstract**

**Objectives/Goals**

What are different temperatures affects on growing sugar crystals?

**Methods/Materials**

I made a saturated sugar solution by boiling 9 cups of sugar and 3 cups of water. This was transferred to glass jars and set in different temperature environments. Observations were made daily for one week to check on crystal growth in the jar and on a string hanging in the solution.

**Results**

The jar in the freezer did not grow crystals, but was clearly not frozen. The jar in the fridge only had crystals on the surface of the water and on the bottom of the jar. The jar at room temperature had crystals on the surface, the bottom, and on the string.

**Conclusions/Discussion**

The optimum temperature for growing sugar crystals is room temperature. The water evaporates best from the sugar solution at room temperature.

**Summary Statement**

My project is about how different temperatures affect the growth of sugar crystals

**Help Received**

My mother helped boil the sugar solution and pour the hot liquid into the jars