**Results**

Our results seem to indicate that our hypothesis was correct - different soil types will lead to plants with distinct flavors. There were some confusing results such as Subject One concluding that two radishes, one grown in Scott's in the other in Uni-Grow, were similar in taste, but was unsupported by the two other subjects. That form of error is expected, as the sensation of taste is difficult to quantify and compare. The results concerning the radishes grown in the chosen soils with peat added are inconclusive - in some instances, the radish tasted similar to the ones grown in the same soil without peat moss added, yet other times did not.The results may have been eskewed for several reasons. Our particular radishes matured at different times, causing some difficulties in data collection. It was necessary for some of the radishes to be harvested before others and refrigerated. Some radishes from the Bandini and Uni-Grow soils were freshly harvested, since the ones grown in Scott's matured early. The rate of growth, in addition, may also have affected the flavor. The oldest and youngest radishes were removed from the sampling process. An element that also thwarted accurate data collection was that the time predicted for maturity on the package of radish seeds was stated as 25 days (see environmentally-friendly package pictured), while the average expired time before any of the radishes could be picked was just short of two months. It is possible that El Niño was responsible for the erratic growth patterns, but it could also be attributed to the contrasting contents of the soils. Another difficulty was sample size - in order to compare each radish type with every other one, it was necessary for each of the subjects to sample fifteen slices. That is equal to 45 slices today, or approximately 11 whole radishes. After eliminating the youngest and oldest radishes of the 13 that was grown in each soil condition, it became apparent that more radishes should have been grown. Some foresight in that matter would have prevented many headaches. Also, as stated above, taste is extremely difficult to quantify. Some of the testors' taste buds may have been deadened by overconsumption of radishes, or they may only have deluded themselves mentally by "believing" that the radishes taste similar or different, based upon a previous experience. Water pollution and other contaminants in water would also result in the reduction of accuracy in our data. One would believe that growing delicious radishes would be incentive enough for people to begin expressing more concern for the welfare of our planet.A more extensive research can reveal much more about the effects that different soil properties can have upon the taste of a plant.[Home](http://docs.google.com/index.html) � [Introduction](http://docs.google.com/intro.html) � [Procedures](http://docs.google.com/procedur.html) � [Research](http://docs.google.com/research.html) � [Data](http://docs.google.com/data.html)  
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