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|  | A previous experiment performed by Christina and Elisa demonstrated that garlic consists of efficient antibacterial properties. Garlic was tested against the bacterium Bacillus cereus and then compared to the antibacteria erythromycin. Our experiment is a continuation of their research, focusing on investigating the antibacterial properties of garlic's close relatives in the genus Allium: leek, chives, onion, and shallots. Garlic was retested for comparison to previous results.  Data was collected using the Bauer-Kirby Diffusion test to measure the susceptibility of Bacillus cereus to these substances. Small discs of chromatography paper were soaked in varying concentrations of the five substances, and them placed on bacterial lawns prepared in agar plates. The plates were stored at 37 degree C overnight. The diameter of the zones of inhibition were then measured, and other physical appearances of the discs were also recorded. The data was compared to the results of the previous experiment.  From our results, it can be seen that shallots, although not as effective as garlic or erythromycin, has limited antibacterial properties, while the other three substances did not produce any noticeable zones of inhibition. In addition, chromatography discs soaked in higher concentrations produced larger zones of inhibition than those soaked in lower concentrations. It can be concluded that not all close relatives of garlic in the genus Allium have effective antibacterial properties. |

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