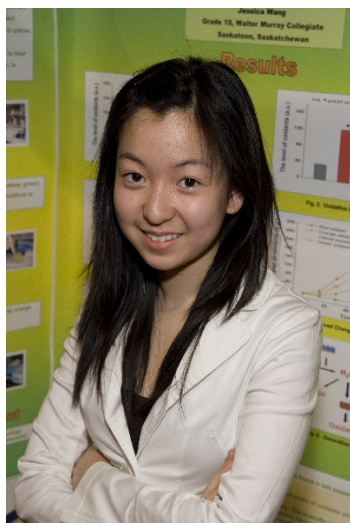


CWSF 2008 - Ottawa, Ontario



Jessica Wang

Taste the Rainbow

Division: Physical & Mathematical Sciences / None

Category: Intermediate

Region: Saskatoon

City: Saskatoon, SK

School: Walter Murray Collegiate

Abstract: This project determined which variety of bell pepper (red, yellow, orange, green) and which method of cooking them (raw or heated) is most beneficial, in terms of antioxidant properties. Using a fluorescent plate reader, I found that the liquid portions of bell peppers contain high levels of oxidants, one of them being hydrogen peroxide. Heating the peppers destroys these potentially harmful oxidants.

Biography

Jessica Wang is fifteen years old and a grade 10 student in the Advanced program at Walter Murray Collegiate, in Saskatoon. She is very involved in her school, being on the debate team, the cross-country team, and in numerous groups in the music department, including band, choir and the musical. This spring she had a lead role in a one-act play at her school. Jessica is also a grade representative on the Student Representative Council and a member of the Gay Straight Alliance. She was in the Top Ten students for academics in her grade nine year, also receiving the High Honours in English award. Jessica has been playing the piano for nine years. She completed her RCM Grade 10 Exam in 2005. She has been principal bassoon in the Saskatoon Youth Orchestra since 2006, receiving the Director's Award in 2007 and a Spirit Award in 2008. Jessica also takes voice lessons and theory lessons. Her hobbies include music, art, and travelling.

Awards

Value

The University of Western Ontario Scholarship Silver Medallist - \$1500 Entrance Scholarship Sponsor: University of Western Ontario	\$1 500
Silver Medal - Life Sciences - Intermediate Sponsor: Pfizer Canada	\$700
Total	\$2 200