

ALICE

119

ACT 44: The Tale of the Forgotten Strawberry

3 observations:



1.) The strawberries are brown and juice is all over the bag.

2.) White substance is covered all over the strawberries

3.) The strawberries feel mushy, and gooey.

Explanation: The strawberries are decomposing due to fungi that is eating the nutrients of the strawberries. By eating the strawberries, the fungi slowly are rotting the strawberries in the fungi's digestion cycle.

Words: enzymes
extracellular digestion
sugars
starch

MATT



#44 Tale of the Forgotten Strawberry 16-c

Observations

1. There is a white fuzzy mold on them.
2. A brownish fluid is in the bag.
3. The strawberries are shriveling and turning different color.

Explanation

What's happening over time in the zip lock bag is the strawberries are rotting and decomposing. What's causing this is the mold growing on it gathers the strawberry's nutrients through digestion. The strawberry starts to shrivel up because of this.

Definitions

Enzymes - Breaks down organic into simpler sugars.

Extracellular Digestion - A process where fungi absorbs sugars for energy like a sponge after the enzymes break down the hosts.

Sugars - A type of food which they get energy from.

Decompose - To break down organic materials.

Starches - A type of food for fungi that provides energy.

Rotting - Decaying material.

Nutrients - The healthy useful parts of the host.



act.

#44

Tale of the Forgotten Strawberry 1-6-09

observations:

a.

- 'squishy / soggy
- 'moldy looking / white and brown
- 'smells like something dead

explanation:

The strawberries now look, smell and feel gross because the nutrients started decomposing which made the strawberries rot. If someone had digested them while they were healthy, they wouldn't have rotted.

words: starts

enzymes

breaks down

sugars

simple

b.

breaks down

breaks down.

complex sugars
starches

extracellular digestion

nutrients

Form of energy absorbed by fungus

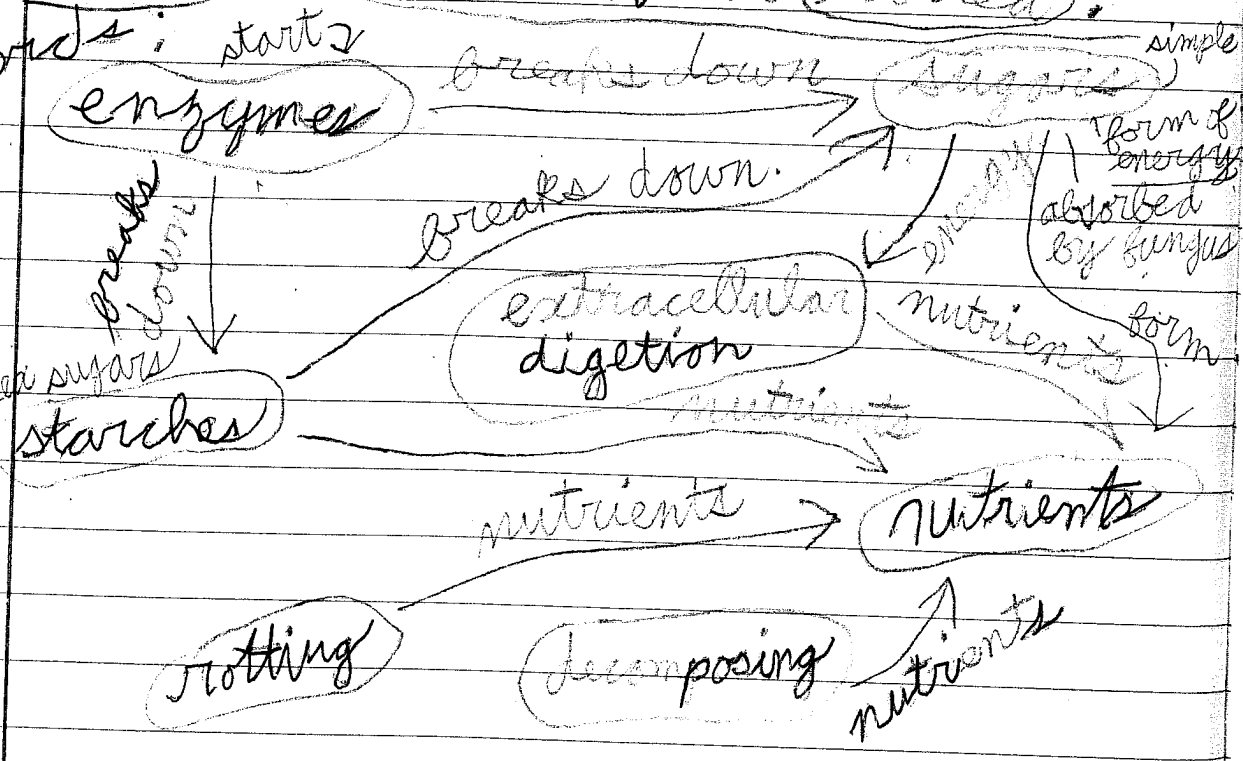
nutrients

nutrients

rotting

decomposing

nutrients



MARY
KATHERINE



#44 Tale of the forgotten strawberries

Observations

- smells very bad
- turning different colors
- white stuff growing on them

The strawberries start to rot over time in the ziplock bag because there isn't enough oxygen to keep them fresh so they start to decompose to make nutrients for other plants to help them grow. They also become rotten fungi and mold digest the strawberries so they can get nutrients to help them grow.

Extracellular digestion - The process of breaking down organic materials into sugars used for energy. Release things has broken down from their body then eat what that

Enzymes - something that breaks down organic materials

Starches - what mold or fungi break down in certain foods

Decomposing - The process of breaking down organic materials.

Sugars - nutrients eaten by fungi for energy

**MARY
KATHERINE**

nutrients - what the fungi get from their host to live.

rotting - what happens to food when fungi grows on it.

Act: 44 - The tale of the forgotten 1-6 Strawberry

Observations

- look moldy
- orangy color, squishy
- have white stuff on them.

They used to look like strawberries on day 1 because they had tons of nutrients. By day 16 they already started to rot, and start decomposing maybe because they didn't have enough nutrients. Day 20 the rotting process was bad because the fungi was digesting all the nutrients!

Act #44

Tale of the forgotten



Strawberry

OBSERVATIONS

1. The strawberries look moldy, like they have been out in the open air for a while.
2. They look very soft and mushy with a brown slime in the water.
3. The berries are a different color.

Conclusion

I think the strawberries are rotting inside the ziplock bag. This would be because there is mold growing on the berries. It is also slowly decomposing because there is a lot of brown slime that is coming out of the berries. Also the strawberries are shriveling up. I also think that the strawberries are gaining more nutrients as it rotts and decomposes. →

KERRI

I don't think the nutrients is good for humans but it is good for other things. Also I think the fungi growing on the berries is digesting the berries because we can see them getting smaller.

extracellular Digestion :

When fungi absorb sugar through its cell membranes and use the sugar for energy

Enzymes The chemical the fungi releases to break down the material so only the simple sugars are left

Decomposing breaking down organic material

Sugars the nutrients the fungi takes from its host

#44

RACHEL

1/6

tale of the forgotten

Strawberry

1. the Strawberries look like marshmallows
2. the Strawberries feel "syrupy"?
3. the Strawberries are a different color.

Day 1 the Strawberry was just perfect for eating and then the Strawberry was left out to Decompose than the Strawberry was left out longer and by Day 20 all the nutrients went away because the Strawberry was left out to Rotten.

Enzymes: they break down organic materials into sugars

Sugars: used for food and energy

Extracellular Digestion: fungi release ^{enzymes} ~~enzymes~~ to break down sugars

decomposition: break down organic materials into sticks

~~Decomposing~~:

Nutrients: what the fungus absorbs

Act 44: Tale of the Forgotten Strawberry

Observations-

- Mold ^{fungi} on strawberries
- Juice surrounding strawberries
- strawberries turning different colors

A. Explanation-

When a strawberry is ripe, it has fresh nutrients in it. Then, as it gets older and older, it starts rotting and decomposing. The fungi starts digesting the strawberry and that's why the strawberry rots.

B. Enzymes - something that breaks down organic materials into simple sugars.

Extracellular digestion - the process of breaking down materials to make sugar then uses the sugar for energy.

Sugars - something that the fungi uses for energy

Starches - what the fungi breaks down in certain foods