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Hayburgers

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each individual in real experiences with the processes of science. The other approach, referred to as the structural approach, proposes to achieve knowledgeability in the vast domain of science by developing a structured framework of scientific principles that are learned in a sequential pattern within the confines of the discipline of science. This conceptual frame of reference is structured and presented so that each individual should be able to fit new experiences into the emerging conceptual schemes and thus perpetuate his or her learning.

The skill required to effectively fit knowledge into the structure of science and to give perspective to the understandings of science is developed through actual experiences with the processes of inference, prediction, measurement, classification formulating hypotheses, interpreting data, communication, model building, mathematical operation, etc. These skills are combined with experiences in the model of reasoning, *i.e.*, inductive and deductive reasoning, reasoning by analogy, and the use of intuitive reasoning.

Summary

The secondary science program at Malcolm Price Laboratory School has been designed to be responsive to the personal, social, cultural and intellectual growth of the student. It is with this working model that instructional goals are formulated.

Hayburgers

Imagine driving into a parking lot of your favorite drive-in and ordering a hayburger.

No? Well, then, how about an alfalfa shake, a nice dinner of meatloaf or bread made of alfalfa flour?

A nightmare? Not really! But not yet reality either, though each of the above foods has been made and tried at Michigan State University.

Some scientists think leaf protein is a food of the future. Some advantages of using alfalfa leaf protein in food are as follows:

1. Alfalfa is a nitrogen-fixing crop, improving the fertility of the soil;
2. Alfalfa is a low energy crop, using less energy to produce the same amount of protein found in seed crops;
3. Alfalfa leaf protein is better than soybean protein since it has a better balance of those amino acids required by humans;
4. Alfalfa can be grown almost anywhere, and provides soil with year around cover that reduces erosion.