

4-H Food Preservation Card (Please attach this card to each preserved item.)

Name: _____

County: _____

Name of Product: _____

Date Preserved: _____

PROCESSING METHOD (CHECK ONE):

Boiling Water Canner, indicate type of pack (check one): raw pack OR hot pack

Processing time: _____ Altitude: _____

Pressure Canner, indicate type of gauge (check one): weighted gauge OR dial gauge

Product was canned at _____ pounds pressure at _____ altitude.

Processing time: _____ packed hot OR packed cold

Dehydration (check one): Dehydrator OR Other, please specify (ie: oven, solar, etc.):

_____ Approximate drying time: _____

INCLUDE INSTRUCTIONS/RECIPE AND WHAT WAS LEARNED:

Include instructions/recipe for product on back of this card or attach. Include pre-treatment for dried products. 4-H'ers must include the source of the recipe/instructions. 4-H'ers must use approved USDA recipes/instructions. Include what you learned as a result of completing this project.



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