

**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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