



4-H Food Preservation Card

(Please attach this card to each item preserved.)

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:

4-H'ers must include: 1. instructions/recipe for product on back of this card. 2. the source of the recipe/instructions.

4-H'ers must use approved USDA recipes/instructions. 3. Include pre-treatment for dried products.



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