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**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: Dehydrator OR Other, please specify (ie: oven, solar, etc.):

Approximate drying time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Include instructions/recipe for product on back of this card. 4-H’ers must include the source of the recipe/instructions. 4-H’ers must use approved USDA recipes/instructions. Include pre-treatment for dried products.