



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.



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