



## 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.