



## 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:

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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