

4-H Food Preservation Explanation Card

(Please attach this explanation card to each item preserved.)

Name: _____ County: _____

Division (check one): _____ Junior _____ Intermediate _____ Senior

Class Number 512- _____ - _____ Class Description: _____

Name of Product: _____ Date Preserved: _____

of years using this particular preservation method: _____

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

Approximate drying time: _____

Indicate pre-treatment for dried products _____

Members must use approved OSU or USDA recipes/instructions and must indicate the source of the recipe/instructions here: _____

Please include instructions/recipe for the product here: