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 _______ 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: