

4-H Food Preservation Explanation Card

Name: _____ County: _____
Division (check one): _____ Beginning _____ Expanding _____ Advanced _____
Class Number 512- _____ Class Description: _____

Name of Product: _____

Processing/Drying Time: _____ Date Preserved: _____ Altitude: _____

Processing Method (check one):

_____ Boiling Water Canner, indicate type of pack (check one): _____ raw pack **OR** _____ hot pack
_____ Pressure Canner, indicate type of gauge (check one): _____ weighted gauge **OR** _____ dial gauge
This product was canned at _____ pounds pressure at _____ altitude.
_____ Dehydration: _____ Electric **OR** _____ Other, please specify (ie: oven, solar, etc.): _____

Source of instructions and/or recipe used (check one). Member must use current OSU approved or USDA preparation and processing recommendations for preserved products.

OSU pubs are available in the Family Food Educator Handbook in county Extension offices.

USDA recommendations are available online at http://www.uga.edu/nchfp/publications/publications_usda.html

Indicate title, publication number, page number & date as requested.

_____ OSU pub # _____ Title: _____ Revision/Reprint Date: _____
_____ USDA Complete Guide to Home Canning, Section & Page number: _____
_____ Ball Blue Book, Page: _____, Copyright Date (must be after 1988): _____
_____ Pectin Pkg Insert/pectin website, Pectin Name/Type: _____ Expiration: _____

Include instructions / recipe for product on back of this card. Include pre-treatment for dried products.
(Please attach this explanation card to each item preserved.)

6/11

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