



Name _____ County _____ 4-H Age _____

Years in Project _____ Name of Product _____ Date Preserved _____

Source of Recipe _____

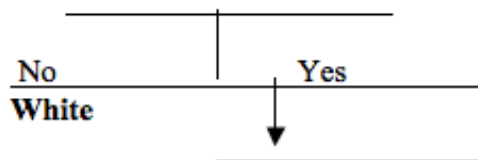
Method of Preservation: Pack: Raw Hot

Boiling Water Bath _____
Altitude _____
Processing Time _____

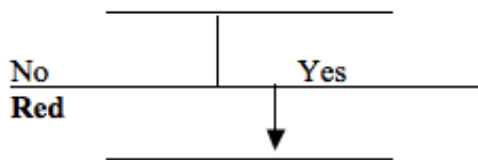
Pressure Canner _____
Altitude _____
Processing Time _____
Pounds Pressure _____
Dial Gauge or Weighted Gauge (circle one)

Ingredients (specify amount)

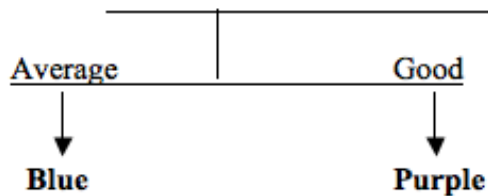
Was Product Processed Correctly?



**Head Space, Uniformity,
Standard Jar, Clean**



Quality of Food, Color/Flavor



Comments: _____

