

PORTAGE COUNTY 4-H FOOD PRESERVATION PROJECT RECORD FOR 20__

Name _____ Age _____ Years in Project _____

Number of project meetings held _____ Number attended _____

Who helped you/what resources did you use? _____

What do you hope to accomplish in this project this year? _____

Skills/Techniques Learned or Improved (Check all that Apply)

- | | |
|---|---|
| <input type="checkbox"/> Used approved recipes | <input type="checkbox"/> Made refrigerator pickles |
| <input type="checkbox"/> Know the difference between high and low acid foods and correct processing | <input type="checkbox"/> Made fresh pack/quick process cucumber pickles |
| <input type="checkbox"/> Know the microorganisms that are killed by processing at certain temps | <input type="checkbox"/> Made relish |
| <input type="checkbox"/> Prepared fruits, vegetables and/or meats for processing | <input type="checkbox"/> Made fruit pickles |
| <input type="checkbox"/> Chose and prepared jars and containers | <input type="checkbox"/> Canned tomato products |
| <input type="checkbox"/> Made jelly | <input type="checkbox"/> Canned salsa |
| <input type="checkbox"/> Made jam | <input type="checkbox"/> Checked for proper sealing of canned products |
| <input type="checkbox"/> Made freeze jam/jelly | <input type="checkbox"/> Used dehydrator for drying |
| <input type="checkbox"/> Made other fruit preserves | <input type="checkbox"/> Used conventional oven for drying |
| <input type="checkbox"/> Froze vegetables | <input type="checkbox"/> Made fruit leather |
| <input type="checkbox"/> Froze fruit | <input type="checkbox"/> Made meat jerky |
| <input type="checkbox"/> Used boiling water bath | <input type="checkbox"/> Dehydrated fruit |
| <input type="checkbox"/> Raw packed fruit for canning | <input type="checkbox"/> Dehydrated vegetables |
| <input type="checkbox"/> Hot packed fruit for canning | <input type="checkbox"/> Any other (specify _____) |
| <input type="checkbox"/> Used pressure canner | |
| <input type="checkbox"/> Raw packed vegetables for canning | |
| <input type="checkbox"/> Hot packed vegetables for canning | |
| <input type="checkbox"/> Canned meat, poultry, and/or fish | |

What were your greatest successes/challenges this year? _____

What special things did you do in your project this year? (ex. talk, demonstration, tour, county activity, etc.) _____

