

FOOD PRESERVATION Entry Form and Score Sheet



Name	County	4-H A	ge
Years in Project Name of Product	Date Preserved		
Source of Recipe			
Boiling Water Bath	Pressure Ca	nner	
Altitude	Altitude		
Processing Time	Processing Time		
Hot Pack or Raw Pack (cirlce one)	Pounds Pres	sure	
	Dial Gauge or Weighted Gauge (circle one)		
Ingredients (specific amount)	Was Product Processed Correctly?		
mgredients (specific amount)	No		Yes
	White		
	Head	Space, Uniformity, Standard Ja	ar, Clean
	No		Yes
	Red		
		Ovelity of Food Oalog/Flavo	↓
	Quality of Food, Color/Flavor Average G		r Good
	Average —		
	 Blue		↓ Purple
Comments:			
Judge's Initials Note to Judge: Circle ribbon placing	ng above		