WASHINGTON COUNTY

4-H FOOD PRESERVATION PROJECT SHEET

|  |  |  |  |
| --- | --- | --- | --- |
| Year: |  | to |  |



|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name |  |  | Grade |  |  | Number of Years in Project |  |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Are you a Youth Leader in this project? | ❑ | Yes |  | ❑ | No |  |

|  |  |
| --- | --- |
| Explain why you are taking this Project and what you hope to learn/accomplish this year (my goal): |  |
|  |  |

# MY RECORD OF FOOD PRESERVED

List all food preserved this year. If you need more space, request additional sheets from the 4-H Office.

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| --- | --- | --- | --- | --- | --- | --- | --- |
| FRUITS | | | | | | | |
| Date | Fruit | **Method Used** | **Amount Canned\*** | | **Amount Frozen\*** | | |
| Alone | **With Help** | **Alone** | | **With Help** |
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|  |  |  |  |  |  | |  |
| Total for Fruit | | | | | |  | |
|  |  |  |  |  |  | |  |
| VEGETABLES | | | | | | | |
| Date | **Vegetable** | **Method Used** | Amount Canned\* | | **Amount Frozen\*** | | |
| **Alone** | **With Help** | **Alone** | | **With Help** |
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|  |  |  |  |  |  | |  |
| Total for Vegetables | | | | | |  | |
|  |  |  |  |  |  | |  |
| **JAMS, JELLIES, PICKLES, RELISHES, ETC.** | | | | | | | |
| **Date** | **Jams, Relishes** | **Method Used** | **Amount Canned\*** | | **Amount Frozen\*** | | |
| **Alone** | **With Help** | **Alone** | **With Help** | |
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| Total for Jams, Relishes | | | | | |  | |
|  | | | | | |  | |

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| --- | --- | --- | --- | --- |
| FOOD DEHYDRATION | | | | |
| Date | **Food Dried** | **Method Used** | **Amount Dried** | |
| **Alone** | **With Help** |
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|  |  |  |  |  |
| Total for Dehydration | | | |  |

### PROJECT MEETINGS

Did you have a Club Project Leader? ❑ Yes ❑ No

Number of Club Project meetings held: \_\_\_\_\_\_\_\_ Number I attended \_\_\_\_\_\_\_

Did you have a County Project Leader? ❑ Yes ❑ No

Number of County Project meeting held: \_\_\_\_\_\_\_ Number I attended \_\_\_\_\_\_\_

Was the project self-guided? (Member worked independently without a project leader) ❑ Yes ❑ No

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| PROJECT TALKS AND DEMONSTRATIONS YOU HAVE GIVEN | | | | | | | | |
| Date |  | Title | | |  | Where | | |
|  |  |  | | |  |  | | |
|  |  |  | | |  |  | | |
| OTHER ACTIVITIES AND EVENTS DONE IN THIS PROJECT **(Tours, Workshops, Etc.)** | | | | | | | | |
| Date |  | Type of Event | | |  | Where | | |
|  |  |  | | |  |  | | |
|  |  |  | | |  |  | | |
|  |  |  | | |  |  | | |
| EXHIBITS **\*Must have exhibited at county fair to be eligible for County Award** | | | | | | | | |
| Item | | |  | Where | | |  | Placing |
|  | | |  |  | | |  |  |
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**4-H Food Preservation Experiences:** **You must include the following:**

* Did you meet your goal? WHY OR WHY NOT?
* How will you use what you learned this year?
* What was your favorite part of this project?
* What problems or challenges did you have? How did you solve them?
* Explain your leadership and/or teaching responsibilities in this project. If none, write “not applicable.”

**\*If additional space is needed, please add another sheet.**

**\*Add pictures and/or news articles specifically related to this project following this form to illustrate what you did in the project this year.**