** FOOD PRESERVATION**

 **4-H PROJECT RECORD**

 **(Maximum two photos per item)**

**# of Years in Project \_\_\_\_**

**This year’s goals:**

|  |
| --- |
| **Project item(s):**  |
|  |
|  |
|  |
|  |
|  |

**What I did and learned in this project this year:**

**Achievements/Accomplishments:**

**Problems and solutions:**

**Where/who I received help from and how they helped:**

**Examples of leadership or growth:**

**Future goals:**

**Project financial report:**

(Record expense for recipes from Food Preservation form on next page)

(Income includes: estimated value of item if you would/did sell it, fair premium(s), and income from jobs pertaining to the project.)

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| --- |
| **Income and Expenses** |
| **Date** | **Description** | **Income** | **Expense** |
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|  **Totals** |  |  |
| **Net Profit or Loss**  |  |  |

 Food Preservation

**Use a separate sheet for each preserve.**

**Grades 3-6 minimum one recipe; Grades 7-13 minimum two recipes.**

**Name of food product:**

**Source for recipe:**

**Recipe used:**

Kitchen equipment:

Techniques used:

Special notes:

Time prep/serving size:

 **MY 4-H YEARLY PROJECT-RELATED ACTIVITIES**

 (**4-H AND NON 4-H ACTIVITIES)**

 **(Maximum two photos per EVENT)**

**Date: Event:**

**What I did and learned:**

**Date: Event:**

**What I did and learned:**