

Achievements/Accomplishments:

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:		

Revised 2020

Problems and solutions:		
Where/who I received help from and how they helped:		
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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.)

Income and Expenses			
Date	Description	Income	Expense
	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:
	Event:
What I did and learned:	