**Food Preservation**

1. Create a booklet educating people about the different methods of food preservation.
2. Each page needs to include:
	1. A picture pertaining to the method
	2. Name of the method
	3. Steps in executing the method correctly
	4. A recipe for the method.
3. The following methods need to be in the book:
	1. Drying
	2. Smoking (Curing)
	3. Refrigeration
	4. Freezing
	5. Adding Salt or Sugar
	6. High Heat Processing (Pasteurization)
	7. Canning
	8. Chemical Preservatives
	9. Irradiation
	10. Aseptic Packaging
	11. Fermentation
	12. Pickling
	13. Modified Atmosphere
	14. Jellying
	15. Vacuum Packaging