WEIGHTS and MEASURES

Dash = less than 1/8 tsp.

3 Teaspoons = 1 Tablespoon

2 Tablespoons = 1 Liquid Ounce

4 Tablespoons = 1/4 Cup

8 Tablespoons = 1/2 Cup

16 Tablespoons = 1 Cup

2 Cups = 1 Pint

2 Pints = 1 Quart

4 Quarts = 1 Gallon

16 Ounces = 1 Pound

2 Cups, liquid = 1 Pound

2 Cups Butter = 1 Pound

2 Cups Gran. Sugar = 1 Pound 4 Cups Flour = 1 Pound

1/4 lb. Print Butter = 1/2 Cup Choc., 1 sq. bitter = 1 Ounce

Cheese, 4 cups grated = 1 Pound

Egg Whites, 8 = 1 Cup, approx.

Egg. Yolks, 16 = 1 Cup, approx.

Lemon, juice of 1 = 2 to 3 Tablespoons

Macaroni, 1 Cup raw = 2 Cups Cooked Rice, 1 Cup raw = 3 to 4 Cups Cooked

CONTENTS OF STANDARD CANS

No. 2 - 2 Cups Picnic = 1½ Cups No. $2\frac{1}{2} - 3\frac{1}{2}$ Cups

No. 300 - 1 3/4 Cups No. 3 - 4 Cups No. 1 Tall - 2 Cups

No. $5 - 7 \frac{1}{3}$ Cups No. 303 - 2 Cups

No. 10 - 13 Cups

ABBREVIATIONS

Tsp. - Teaspoon Lb. - Pound Tblsp. - Tablespoon Sq. - Square

C. - Cup Lin. - Minute

Pt. - Pint Hr. - Hour

Qt. - Quart Doz. - Dozen

Mod. - Moderate Oz. - Ounce

OVEN TEMPERATURES

250 - 300 = Slow

325 = Slow-hocerate

350 = Moderate

375 = Quick-Moderate

400 = Moderately Hot

425 - 450 = Hot

475 - 500 = Very Hot