

A quintal.....	100 lbs.
A tub of tea.....	60 lbs.
A chest of tea (about).....	84 lbs.
A bag of rice.....	168 lbs.
A wey of cheese (in Suffolk).....	256 lbs.
A wey of cheese (in Essex).....	336 lbs.
A wey of corn or cart-load.....	40 bushels.
A man's load.....	5 bushels.
A load of lime.....	20 bushels.
A firkin of beer.....	9 gallons.
A kilderkin.....	18 do.
A barrel.....	36 do.
A hogshead.....	54 do.
A butt.....	108 do.
A tierce of wine.....	42 do.
A puncheon.....	84 do.
A tun.....	252 do.
A pipe of Port wine.....	138 do.
A pipe of Sherry.....	130 do.
A pipe of Madeira.....	110 do.
A hogshead of Claret.....	63 do.
A hogshead of Champagne.....	63 do.
A load of round timber.....	40 feet.
A load of hewn timber.....	50 feet.
A ton of shipping.....	40 feet.

20 articles is a score.

5 score a hundred.

6 score a great hundred.

#### *Receipt to keep Meat hot.*

The best way to keep meat hot, if done before company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus you may keep meat hot a long time, and it is better than over roasting and spoiling it. The steam of the water keeps it hot, and does not draw the gravy out; whereas if you set a dish of meat any time over a chafing-dish of coals it will dry up all the gravy, and spoil the meat.

#### *To take Ink*

Dip the spotted part of  
may then be washed