

WEIGHTS AND MEASURES.

(In ordinary use among housekeepers.)

- 2 Cups lard make 1 pound.
- 2 Cups butter make 1 pound.
- 4 Cups pastry or bread flour make 1 pound.
- 3 7-8 Cups entire wheat flour make 1 pound.
- 4 1-2 Cups graham flour make 1 pound.
- 4 1-8 Cups rye flour make 1 pound.
- 2 2-3 Cups corn meal make 1 pound.
- 4 3-4 Cups rolled oats make 1 pound.
- 2 2-3 Cups oatmeal make 1 pound.
- 4 1-3 Cups coffee make 1 pound.
- 2 Cups granulated sugar make 1 pound.
- 2 2-3 Cups powdered sugar make 1 pound.
- 3 1-2 Cups confectioner's sugar make 1 pound.
- 2 2-3 Cups brown sugar make 1 pound.
- 2 Cups chopped meat make 1 pound.
- 1 7-8 Cups rice make 1 pound.
- 2 Cups raisins (packed) make 1 pound.
- 2 1-4 Cups currants make 1 pound.
- 2 Cups stale bread crumbs make 1 pound.
- 9 Large eggs make 1 pound.
- 2 Tablespoonfuls butter make 1 ounce.
- 4 Tablespoonfuls flour make 1 ounce.
- 6 Tablespoonfuls baking powder make 1-2 ounce.
- 3 Teaspoonfuls make 1 tablespoonful.
- 16 Tablespoonfuls dry ingredient make 1 cup.
- 4 Teaspoonfuls equal 1 tablespoonful liquid.
- 4 Tablespoonfuls equal 1 wineglass, or half a gill.
- 2 Wineglasses equal 1 gill, or half a cup.
- 2 Gills equal 1 coffee-cupful, or 16 tablespoonfuls.