

## WEIGHTS AND MEASURES.

(In ordinary use among housekeepers).

- 2 cups lard make 1 pound.  
 2 cups butter make 1 pound.  
 4 cups of pastry or bread flour make 1 pound.  
 $3\frac{7}{8}$  cups entire wheat make 1 pound.  
 $4\frac{1}{2}$  cups graham flour make 1 pound.  
 $4\frac{1}{8}$  cups rye flour make 1 pound.  
 $2\frac{2}{3}$  cups corn meal make 1 pound.  
 $4\frac{3}{4}$  cups rolled oats make 1 pound.  
 $4\frac{2}{3}$  cups oatmeal make 1 pound.  
 $2\frac{1}{3}$  cups coffee make 1 pound.  
 2 cups granulated sugar make 1 pound.  
 $2\frac{2}{3}$  cups powdered sugar make 1 pound.  
 $3\frac{1}{2}$  cups confectioner's sugar make 1 pound.  
 $2\frac{2}{3}$  cups brown sugar make 1 pound.  
 2 cups chopped meat make 1 pound.  
 $1\frac{7}{8}$  cups rice make 1 pound.  
 2 cups raisins (packed) make 1 pound.  
 $2\frac{1}{4}$  cups currants make 1 pound.  
 2 cups stale bread crumbs make 1 pound.  
 2 tablespoons butter make 1 ounce.  
 4 tablespoons flour make 1 ounce.  
 6 tablespoons baking powder make  $\frac{1}{2}$  ounce.  
 3 teaspoons make 1 tablespoon.  
 16 tablespoons dry ingredient make 1 cup.  
 4 teaspoons equal 1 tablespoon, liquid.  
 4 tablespoons equal 1 wineglass, or half a gill.  
 2 wineglasses equal 1 gill, or half a cup.  
 2 gills equal 1 coffee-cup, or 16 tablespoons.  
 2 coffee-cups equal 1 pint.  
 2 pints equal 1 quart.  
 4 quarts equal 1 gallon.  
 2 tablespoons equal 1 ounce, liquid.  
 1 tablespoon of salt equals 1 ounce.  
 16 ounces equal 1 pound, or a pint of liquid.  
 4 coffee-cups of sifted flour equal 1 pound.  
 1 quart of unsifted flour equals 1 pound.  
 8 or 10 ordinary sized eggs equal 1 pound.  
 1 pint of sugar equals 1 pound, (white granulated).  
 1 tablespoon of soft butter, well rounded, equals 1 ounce.  
 An ordinary tumbler equals 1 coffee-cup or  $\frac{1}{2}$  a pint.  
 About 25 drops of any thin liquid will fill a common-sized teaspoon.  
 1 pint of finely chopped meat, packed solidly, equals 1 pound.  
 A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found very convenient in every kitchen; though common pitchers, bowls, glasses, etc., may be substituted.