

WEIGHTS, MEASURES AND TIME TABLE

1 cup, medium size	$\frac{1}{2}$ pint
1 cup butter.....	$\frac{1}{2}$ pound
1 cup packed, chopped meat	$\frac{1}{2}$ pound
1 cup raisins	6 ounces
4 cups of sifted flour.....	1 pound
2 cups granulated sugar	1 pound
1 cup English currants	6 ounces
1 cup ordinary liquid	$\frac{1}{2}$ pound
1 tablespoon flour, heaped	$\frac{1}{2}$ ounce
1 tablespoon sugar, heaped	$\frac{3}{4}$ ounce
2 tablespoons ordinary liquid	1 ounce
Butter, size of egg	2 ounces

BAKING

Beans	8 to 10 hours
Bread	40 to 60 minutes
Biscuit	10 to 20 minutes
Cake	20 to 40 minutes
Ginger Bread	20 to 30 minutes
Cookies	10 to 15 minutes
Potatoes	30 to 40 minutes
Puddings—Bread, Rice, Tapioca.....	1 hour
Turkey—10 pounds	3 hours

BOILING

Summer Vegetables

String beans	2 hours
Green peas	$\frac{1}{2}$ hour
Beets	1 hour
Turnips	1 hour

Winter Vegetables

Potatoes	$\frac{1}{2}$ hour
Parsnips	1 hour
Squash	1 hour