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Volume

NOTES

- 1 US gallon = 4/5 UK (imperial) gallon or 3.78 litres
- 1 UK gallon (imperial) = 1 and 1/5 US gallons or 4.54 litres
- 1 US pint = 4/5 UK (imperial) pints = 473ml
- 1 UK (imperial) pint = 1 and 1/5 US pints = 568ml
- 1 metric pint = 600ml
- 1 US quart = 4/5 UK (imperial) quart = 946 ml
- 1 UK (imperial) quart = 1 and 1/5 US quarts = 1137ml
- 1 US fluid oz = 1 UK (imperial) fluid oz (near enough) = 30ml
- 1 US tablespoon = 4/5 UK (imperial) tablespoon = 15ml
- 1 UK (imperial) tablespoon = 1 and 1/5 US tablespoons = 18ml
- 1 Australian metric tablespoon = 3/5 oz = 20ml
- 1 US teaspoon = 4/5 UK (imperial) teaspoon = 1 metric teaspoon = 5ml
- 1 UK (imperial) teaspoon = 1 1/5th US teaspoons = 6ml
- 1 salt spoon = 1/2 teaspoon
- 1 dessert spoon = 2 teaspoons
- 1 US coffee spoon = 1/2 teaspoon = 2.5ml
- 1 kitchen spoon = 1 teaspoon
- a pinch = 1/8 teaspoon
- a vintage dash = 12 drops, although use your own judgment
- a modern dash = 3 drops
- a dram = 1/8 oz = 3.5ml
- 1 UK (imperial) gill or jill = 1/4 of a UK (imperial) pint or 142ml

- 1 US gill or jill = 1/4 of a US pint or 118ml
- 1 cup (tumbler or glassful) US = 1 cup UK (imperial) = 240ml
- 1 metric cup = 8 1/2oz = 250ml
- 1 scant cup = 1 US cup minus 2 US tablespoons = (240ml-30ml) 210ml
- 1 heaping cup = 1 US or UK imperial cup plus 2 teaspoons (approx) = 1 metric cup or 250ml
- 1 UK teacup = 6 1/2 oz = 190ml
- 1 UK breakfast cup = 9 1/2 oz = 285ml
- 1 wineglass = 1/4 US or imperial cup = 60ml
- 1 jigger = 1.5 oz = 44ml
- 1 coffee cup = a scant US/imperial cup = 210ml
- 1 peck = 2 gallons (dry). Use the gallon measurement for whichever country in which your recipe was published/
US 7.6 litres
UK 9 litres
- 1 saucer = 1 heaping US/imperial cup = 1 metric cup = 250ml
- butter the size of an egg = 1/4 US/imperial cup or 2 ounces = 56gm
- butter the size of a walnut = 1 US tablespoon = 3/4 Australian/UK tablespoon or 3 teaspoons = 15ml
- butter the size of a hazelnut = 1 teaspoon = 5ml

Weight

- 1 US oz weight = 1 UK (imperial) oz weight = 28gm
- 1 lb = 454gm
- 1 stone = 6.35kg
- 1 pennyweight = 1/20 oz = 1.5gm





Packet Sizes

Cans (US)

- #1 = 1-1/3 US/imperial cups = 320 ml
- #1 tall = 2 US/imperial cups = 480 ml
- #1 square = 2 US/imperial cups = 480 ml
- #2 = 2-1/2 US/imperial cups = 600 ml
- #2-1/2 = 3-1/2 US/imperial cups = 840 ml
- #2-1/2 square = scant 4 US/imperial cups = 960 ml
- #3 = 4 US/imperial cups = 960 ml
- #3 squat = 2-3/4 US/imperial cups = 660 ml
- #5 = 7-1/3 US/imperial cups = 1776 ml
- #10 = 12 US/imperial cups = 2880 ml
- #300 = 1-3/4 US/imperial cups = 420 ml
- #303 = 2 US/imperial cups = 480 ml

Gelatine

Envelope = 3 teaspoons

Yeast

Package of dried yeast =

3/5 oz = 17gm

Cake of compressed yeast =

3/5 oz = 17gm

Chocolate

1 square = 1oz US = 28gm

Temperatures

Very slow oven = below 300°F
= below 150°C

Slow oven = 300°F = 150°C

Moderately slow oven = 325°F = 160°C

Moderate oven = 350°F = 180°C

Moderately hot oven = 375°F = 190°C

Quick oven = $375 - 400^{\circ}\text{F}$ = $190 - 205^{\circ}\text{C}$

Hot oven = $400 - 425^{\circ}\text{F}$ = $205 - 220^{\circ}\text{C}$

Very hot oven = $450 - 475^{\circ}\text{F}$ = $230 - 250^{\circ}\text{C}$

Extremely hot oven = 500°F or more
= 260°C or more

