**ABBREVIATIONS USED IN RECIPES**

T., tbs., tb., tbsp. = tablespoon pk. = peck

tsp., t. = teaspoon bu. = bushel

1. = cup oz. = ounce

spk. = speck pt. = pint

lb., or # = pound mod. = moderate

qt. = quart doz. = dozen

min. = minute hr. = hour

°C. = degrees Centigrade f.g. = few grains

°F. = degrees Fahrenheit

 **FOOD WEIGHTS AND MEASURES**

dash, speck, a few grains = less than 1/8 teaspoon

3 teaspoons = 1 tablespoon

16 tablespoons = 1 cup

8 tablespoons = 1/2 cup

4 tablespoons = 1/4 cup

5 1/3 tablespoons = 1/3 cup

8 ounces = 1 cup (liquid)

2 cups = 1 pint

1 cup = 1/2 pint

2 pints = 1 quart

4 cups = 1 quart

4 quarts = 1 gallon

8 quarts = 1 peck (dry)

4 pecks = 1 bushel

16 ounces = 1 pound

1 pound butter = 2 cups of 4 sticks

1/2 pound butter = 1 cup or 2 sticks

1/4 pound butter = 1/2 cup or 1 stick

1 pound granulated sugar = 2 1/4 cups sugar

1 square chocolate = 1 ounce chocolate

1 square chocolate = 3 Tbs. cocoa + 1 T. fat

10 miniature marshmallows = 1 standard size marshmallow

4 1/2 cups of min. marshmallows = 1/2 pound marshmallow

4 cups flour = 1 lb. flour

 **OVEN TEMPERATURES**

Very Slow 250° to 300°

Slow 300° to 325°

Moderate 350° to 375°

Hot 400° to 425°

Very Hot 450° to 475°