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° F = 190 - 205° C

Hot oven = 400 - 425° F = 205 - 220° C

Very hot oven = 450 - 475° F = 230 - 250° C

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