

VINTAGE EQUIVALENCIES

Sugar Equivalencies:
 Sugar Loaf: 9 to 10 lb cone of compressed sugar
 Cut of sugar: amount needed to sweeten a dish
 Granite Sugar: loaf sugar ground to the consistency of sand; use granulated sugar
 Castor Sugar: fine granulated sugar but not powdered
 Powdered Sugar: finely ground, between granite and confectioner's sugar
 Confectioner's Sugar: very finely ground to powder

One grated nutmeg = 2 and 3/4 Tbsp ground nutmeg
 One grated cinnamon stick = 1/2 tsp ground cinnamon
 Three whole cloves = 1/4 tsp ground cloves

Yeast Equivalencies:
 Teacup of yeast = 3/4 cup of liquid yeast sponge → Use 1 packet or 1 Tbsp modern dry yeast
 1 cake fresh yeast = 1 package modern dry yeast or substitute 1 Tbsp dry yeast
 1 package modern dry yeast = 2 and 1/4 tsp (this is often rounded to 1 Tbsp when substituting)

Size of a hen's egg = 1/4 cup or 4 Tbsp or 2 oz
 Size of a knob = 2 Tbsp
 Size of a walnut = 1 Tbsp
 Size of a hazelnut = 1 tsp
 Cube of butter = 1 stick or 1/2 cup
 Fistful = 1/4 cup
 Handful = 1/2 cup
 Dollop = 1 and 1/4 Tbsp
 Blob = a blob: 2 to 4 Tbsp
 Chunk = 2 to 3 Tbsp
 Thought = a small dash or half dash (1/16 tsp)



VINTAGE MEASUREMENTS

Wineglass = 1/4 cup
 Teacup = 1/2 to 3/4 cup
 Coffee cup = 1 cup
 Glassful = 1 cup
 Tumbler = 1 cup
 Saucer = 1 heaping cup
 Breakfast cup = 1 cup + 3 Tbsp
 Scant Cup = 1 cup minus 2 Tbsp
 Heaping Cup = 1 cup plus 2 Tbsp

Stone = 14 pounds
 Dram = 1/8 oz
 Pennyweight = 1/20 ounce or 150 grams or scant 1/8 tsp

3 tsp in 1 Tbsp
 1 Tbsp = 1/2 oz
 48 tsp in 1 cup
 256 tsp in 1 gallon

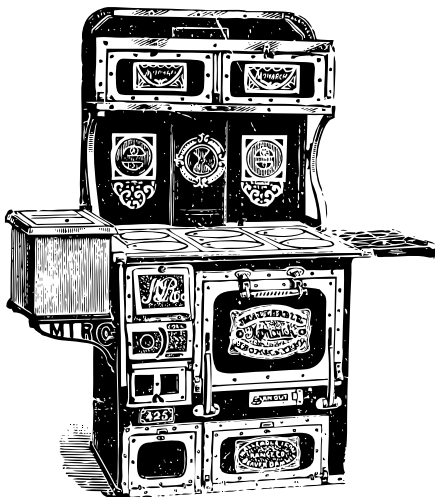
Smidgen = 1/2 pinch or 1/32 tsp
 Pinch = 1/16 to 1/8 tsp
 Dash = 1/8 tsp or one shaker shake
 Dash (liquid) = up to 12 drops
 Knob = 2 Tbsp
 Fistful = 1/4 cup
 Jack or Jackpot = 1/4 cup
 Gill = 1/2 cup
 Jill = 1/2 cup
 Pint = 2 cups
 Pottle = 2 quarts or 8 cups
 Pony = 1 ounce or two mouthfuls

16 ounces in one pound
 12 fluid ounces in one pound

16 ounces in one pound
 48 tsp in 1 cup
 256 tsp in 1 gallon



VINTAGE OVEN TEMPERATURES



Very Slow Oven: below 300°
 Slow Oven: 300°
 Moderately Slow Oven: 325°
 Moderate Oven: 350°
 Moderately Hot or Rather Hot Oven: 375°
 Quick Oven: 375° to 400°
 Hot Oven: 400° to 425°
 Very Hot Oven: 450° to 475°
 Extremely Hot Oven: 500° or more

Let rise in a warm spot meant place covered bread dough to rise in a 75°-100° degree area near the stove or outside.



Cut **inside** this solid border guide with scissors or a paper trimmer to fit any album that accepts 4x6 recipe cards.

Print on White Cardstock minimum 110 index weight



©TAY SILVER · SILVERHOMESTEAD.COM