

Basic Measuring

Often, the hardest part of the recipe is measuring things properly.

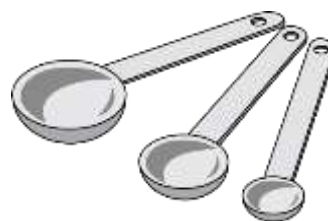
Below are terms and references to make this easier.

First let's run through the ways we will abbreviate measurements

Teaspoon	=	tsp
Tablespoon	=	Tbsp
Ounce by Weight	=	ozw
Ounce by Volume	=	ozv
Pound	=	Lb
Cup	=	cup
Quart	=	Qt
Pint	=	pint
Gallon	=	gal



1 Tbsp = 3 tsp
1 Tbsp = 1/2 ozv
2 Tbsp = 1 ozv
1-1/2 tsp = 1/2 Tbsp



Now let's look at how they measure up to one another

So You Can Use

3 Teaspoons	=	1 Tablespoon	if you need 1/2 Tbsp use 1-1/2 tsp
2 Tablespoons	=	1 Volume Ounce	If you need 1/2 ounces of liquid use 1 Tablespoon
2 ozv	=	1/4 cup	You can also use 4 Tbsp
8 ozv	=	1 cup	Also 1/2 pint or 1/4 Qt
16 ozw	=	1 Lb	
16 ozv	=	2 cups & 1 pint	1/2 Qt = 1 pint
4 cups	=	1 Qt	2 pints = 1 Qt
4 Qts	=	1 gal	

Tablespoon

3 teaspoons
1/2 ozv

1/4 Cup

4 Tbsp
2 ozv

1 Cup

16 Tbsp
8 ozv

1 Pint

1/2 Qt
2 cups
16 ozv

1 Quart

2 pints
4 cups
32 ozv

1 Gallon

4 Qts
16 cups
128 ozv

