## **Common Recipe Abbreviations**

Recipe Abbreviations
t = tsp. = teaspoon
T = Tbs. = Tablespoon
fl = fluid
oz = ounce
pkg = package
pt = pint
qt = quart
gal = gallon
lb = pound

## Useful Cooking Measures

Miscellaneous Measurements							
Measure	Equivalent						
1 dash	1/4 teaspoon or less						
1 pinch	1/8 teaspoon or less						
juice of 1 lemon	2 to 3 tablespoons						
juice of 1 orange	about 1/2 cup						

## Fluid Measure

In the United States, liquid measurement is not only used for liquids such as water and milk, it is also used when measuring other ingredients such as flour, sugar, shortening, butter, and spices.

	tsp.	Tbs.	fluid oz.	gill	cup	pint	quart	gallon
tsp.	1	1/3	1/6	1/24	1/48	-	-	-
Tbs.	3	1	1/2	1/8	1/16	1/32	-	-
fluid oz.	6	2	1	1/4	1/8	1/16	1/32	-
gill	24	8	4	1	1/2	1/4	1/8	1/32

cup	48	16	8	2	1	1/2	1/4	1/16
pint	96	32	16	4	2	1	1/2	1/8
quart	192	64	32	8	4	2	1	1/4
gallon	768	256	128	32	16	8	4	1
firkin	6912	2304	1152	288	144	72	36	9
hogshead	48384	16128	8064	2016	1008	504	252	63

## **Dry Measure**

Dry measurements are not typically used in US recipes; dry measurements are used mainly for measuring fresh produce (e.g. berries are sold by the quart, apples by the bushel, or peck). Do not confuse dry measure with liquid measure, because they are not the same.

	pint	quart	gallon	peck	bushel	cubic feet	
pint	1	1/2	1/8	1/16	1/64	0.019445	
quart	2	1	1/4	1/8	1/32	0.03889	
gallon	8	4	1	1/2	1/8	0.15556	
peck	16	8	2	1	1/4	0.31111	
bushel	64	32	8	4	1	1.2445	
cubic feet	51.428	25.714	6.4285	3.2143	0.80356	1	