

*Candy, Jelly  
Jam, Preserves*



# WEIGHTS AND MEASURES

## AVOIRDUPOIS

- 1 pound = 16 ounces
- 1 hundredweight = 100 pounds
- 1 ton = 20 hundredweight = 2000 pounds
- 1 long ton = 2240 pounds

## EQUIVALENT VALUES

- 1 square mile = 640 acres = 102,400 square rods = 3,097,600 square yards
- 1 square mile = 27,878,400 square feet = 4,014,489,600 square inches

Inches	Feet	Yards	Rods	Furlongs	Miles
36 =	3 =	1			
198 =	16.5 =	5.5 =	1		
7,920 =	660 =	220 =	40 =	1	
63,360 =	5280 =	1760 =	320 =	8 =	1

## APOTHECARIES

- 1 scruple = 20 grains
- 1 dram = 3 scruples
- 1 ounce = 8 drams
- 1 pound = 12 ounces

## METRIC

- 1 centigram = 10 milligrams
- 1 decigram = 10 centigrams
- 1 gram = 10 decigrams
- 1 dekagram = 10 grams
- 1 hektogram = 10 dekagrams
- 1 kilogram = 10 hektograms
- 1 metric ton = 1000 kilograms
- 1 kilogram = 2.20 pounds
- 1 pound avoirdupois = 0.45 kilogram

## (English Units)

### LINEAR MEASURE

- 1 foot = 12 inches
- 1 yard = 3 feet
- 1 rod = 5½ yards = 16½ feet
- 1 mile = 320 rods = 1760 yards = 5280 feet
- 1 nautical mile = 6080 feet
- 1 knot = 1 nautical mile per hour
- 1 furlong = ¼ mile = 660 feet = 220 yards
- 1 league = 3 miles = 24 furlongs
- 1 fathom = 2 yards = 6 feet
- 1 chain = 100 links = 22 yards
- 1 link = 7.92 inches
- 1 hand = 4 inches
- 1 span = 9 inches

### SQUARE MEASURE

- 1 square foot = 144 square inches
- 1 sq. yard = 9 sq. feet
- 1 sq. rod = 30¼ sq. yards = 272¼ sq. inches
- 1 acre = 160 sq. rods = 43560 sq. feet
- 1 sq. mile = 640 acres = 102400 sq. rods
- 1 sq. rod = 625 square links
- 1 sq. chain = 16 square rods
- 1 acre = 10 square chains

### CUBIC MEASURE

- 1 cubic foot = 1728 cubic inches
- 1 cubic yard = 27 cubic feet
- 1 register ton (shipping measure) = 100 cu. feet
- 1 U.S. shipping ton = 40 cubic feet
- 1 cord = 128 cubic feet
- 1 perch = 24¾ cubic feet
- 1 cubic yard = 27 cu. feet = 46656 cu. inches
- 1 U.S. liquid gallon = 4 quarts = 231 cu. inches
- 1 imperial gallon = 1.20 U.S. gals. = 0.16 cu. ft.
- 1 board foot = 144 cubic inches

### DRY MEASURE

- 2 pints = 1 quart
- 8 quarts = 1 peck
- 4 pecks = 1 bushel
- 1 bushel = 4 pecks
- 32 quarts = 64 pints
- U.S. bushel = 2,150.42 cubic inches
- British bushel = 2,218.19 cubic inches

## (Metric Units)

### LINEAR MEASURE

- 1 centimeter = 10 millimeters
- 1 decimeter = 10 centimeters
- 1 meter = 10 decimeters
- 1 dekameter = 10 meters
- 1 hektometer = 10 dekameters
- 1 kilometer = 10 hektometers
- 1 inch = 2.54 centimeters
- 1 meter = 39.37 inches
- 1 yard = 0.914 meter
- 1 mile = 1609 meters = 1.61 kilometers

### SQUARE MEASURE

- 1 square centimeter = 100 square millimeters
- 1 square decimeter = 100 square centimeters
- 1 sq. meter = 100 sq. decimeters = 1 centar
- 1 ar = 100 centars
- 1 hektar = 100 ars
- 1 square kilometer = 100 hektars
- 1 square centimeter = 0.15 square inch
- 1 square meter = 1.20 square yards
- 1 square kilometer = 0.39 square mile
- 1 hektar = 2.47 acres
- 1 square inch = 6.45 square centimeters
- 1 square yard = 0.84 square millimeter
- 1 square mile = 2.59 square kilometers
- 1 acre = 0.40 hektar

### CUBIC MEASURE

- 1 cubic centimeter = 1000 cubic millimeters
- 1 cubic decimeter = 1000 cubic centimeters
- 1 cubic meter = 100 cubic decimeters
- 1 cubic yard = 0.76 cubic meter
- 1 cubic meter = 1.31 cubic yards
- 1 liter = 1.06 U.S. liquid quarts
- 1 hektoliter = 100 liters = 26.42 U.S. liquid gallons
- 1 U.S. liquid quart = 0.94 liter
- 1 U.S. liquid gallon = 3.76 liters

## CANDY, JELLY, JAM, PRESERVES

### HELLO DOLLIES

TERRY MOYERS

3/4 stick oleo, melted  
1 c. graham cracker crumbs  
2 Tbsp. sugar  
1 c. coconut

1 c. chocolate chips  
1 c. pecans, chopped  
1 can Eagle Brand milk

Mix melted oleo, graham cracker crumbs, and sugar in 9 inch square pan. Press firmly. Add layer of coconut, then chocolate chips, then pecans. Pour Eagle Brand milk over all and let stand a minute before baking at 30 minutes in 350 degree oven. Substitutions: I like to use 1/2 cup butterscoth chips and 1/2 cup chocolate chips.

### CHOCOLATE MARSHMALLOW VELVET

AUDREY COX

1 c. evaporated milk  
2 c. sugar  
12 oz. pkg. semi-sweet  
chocolate chips

1 tsp. vanilla  
1 1/2 c. miniature  
marshmallows

Combine evaporated milk and sugar in saucepan. Place over low heat; stir until sugar is dissolved and mixture comes to a boil. Increase heat; boil 2 minutes, stirring constantly. Remove from heat; add chocolate chips and vanilla; stir until smooth. Turn about half the chocolate mixture into waxed-paper-lined, 8 inch square pan. Cover with miniature marshmallows, pressing them into the chocolate. Top with remaining chocolate mixture. Chill thoroughly. Cut into squares.

### TURTLES

NORMA RENZ

1 can Eagle Brand milk  
1 c. light Karo syrup

1 large Hershey bar  
pecans

Spread slightly buttered wax paper on table. Place 3 or 4 pecans in cluster. Cook milk and syrup together stirring constantly until caramel colored. About 15 to 18 minutes. Spoon small amount of caramel over nuts. Melt chocolate in double boiler and spoon over caramels and nuts. Let cool. Makes 30 to 36.

### DIVINITY

CARMEN BRACKEN

2 c. sugar  
2/3 c. light corn syrup

2 stiffly beaten egg whites  
1 tsp. vanilla (Cont.)

1/2 c. water

1 c. black walnut pieces

Combine sugar, corn syrup and water; stir over low heat until sugar dissolves. Cook to light crack stage (270 degrees). Slowly pour over egg whites, beating constantly with mixer. Add vanilla extract. Beat until mixture holds it's shape. Add nutmeats. Drop from teaspoon onto greased pan or waxed paper. If desired, spread in greased pan; cool and cut in squares. 1/2 cup candied cherries may be added with nut meats. Makes 3 dozen pieces.

#### HAY STACKS

JANET SMITH

1 (12 oz.) pkg. butterscotch morsels

1 cup salted peanuts

1 can chow mein noodles (303 size)

Melt butterscotch pieces in double boiler. Add chow mein noodles and peanuts. Stir till well coated. Drop by teaspoon onto wax paper to form small clusters.

#### OLD FASHIONED FUDGE

CARMEN BRACKEN

2 sq. unsweetened chocolate

2 Tbsp. butter

2 c. sugar

1 tsp. vanilla

2/3 c. milk

1/2 c. broken nuts

1 tsp. corn syrup

Butter sides of heavy 2 quart saucepan. In it, combine chocolate, sugar, milk and corn syrup. Cook and stir over medium heat till chocolate melts and sugar dissolves. Cook to soft ball stage (236 degrees). Immediately remove from heat. Add 2 tablespoons butter without stirring. Cool to lukewarm (110 degrees). Add vanilla and beat vigorously till Fudge stiffens and loses it's gloss. Quickly stir in nuts. Push from pan (don't scrape sides) into buttered shallow pan. Score while warm; cut when firm.

#### MICROWAVE PEANUT BRITTLE

JEAN THOMPSON

1 c. sugar

1/2 c. light corn syrup

1 c. raw peanuts

1/8 tsp. salt

Mix in 2 quart ceramic type bowl and cover. Microwave 8 minutes. Add 1 tablespoon margarine, and 1 teaspoon vanilla. Put in microwave and cook 2 minutes more. Add 1 teaspoon soda. Pour into greased cookie sheet and spread.

## CHOCOLATE COVERED CHERRIES

PEGGY LEWIS

2 boxes powd. sugar  
1/2 lb. butter or margarine

1 can Eagle Brand milk  
1 tsp. vanilla

Mix thoroughly. Place in refrigerator to chill. Remove and roll into small balls (hands need to be floured in powdered sugar). Roll out and pat a piece of candy mixture flat in palm of hand. Place a drained maraschino cherry in center and roll mixture over to cover it. Return to refrigerator until balls are firm. Remove and using a round tooth pick, dip balls in following mixture: 1 block paraffin, 3 blocks German chocolate; melt on low heat in double boiler. Place quickly on wax paper. Keep chocolate mixture hot while dipping.  
Hint: Takes about 2 jars of cherries.

## MICROWAVE FUDGE

NORA GRAHAM

1 stick oleo  
1/4 c. milk

1 box powd. sugar  
1/2 c. cocoa

Just dump in bowl and put in microwave for 2 minutes. Stir well and then add 1 teaspoon vanilla and 1/2 cup of nuts. Pour into buttered 8x9 inch pan.

## "BASKETBALLS"

PEGGY LEWIS

1 stick butter  
1 box powd. sugar  
2 c. crunchy peanut butter  
3 c. Rice Krispies

1 c. chocolate chips  
3/4 stick paraffin  
8 oz. Hershey Bar

Melt butter and peanut butter, mix, turn off heat. Slowly add powdered sugar. Add Rice Krispies, one cup at a time. Takes a while. Make into balls. Put chocolate chips, Hershey Bar and wax in top of double boiler. Melt together and dip balls into this with a tooth pick and put on waxed paper. Makes 10 or 12 dozen.  
Hint: Keeps well. Can make a month ahead and have for Christmas.

## APPLE BUTTER

MARY PRANGE

2 gal. apples  
4 lbs. sugar  
1/4 c. vinegar

cinnamon (enough to sprinkle  
top well)  
cloves, to taste  
1 c. red hots

(Cont.)

Clean apples and core. Cook with skins until a mush, along with other ingredients. Stir down 3 times (when film appears), on third stirring, can in jars.  
Hint: Red hots according to taste.

#### HOMEMADE APPLEBUTTER

ALICE B. YOUNG

5 qts. raw apples, sliced                      2 1/2 tsp. cinnamon  
8 c. sugar    1 1/2 tsp. cloves

Fill five quart crock pot with sliced apples. Be sure crock pot is heaping full. Cover with lid and cook on high for 2 hours. Then reduce heat and continue cooking until tender. Stir periodically to break up apple slices into small pieces - run through a sieve if not smooth enough. Add sugar and spices and stir. Cook first hour on HIGH - STIR; Cook second hour on LOW - STIR; Cook third hour on HIGH - STIR; Cook fourth hour on LOW - LID OFF.....Finished.

#### CROCK POT APPLE BUTTER

YVONNE TRAUTMAN

8 c. red apple pulp                              4 c. sugar  
(use only enough water                      3 tsp. cinnamon  
to cook apples to keep                      1/2 c. red vinegar  
them from sticking,  
about 1/2 cup)  
Do this before putting in  
crock pot.

Put everything into the crock pot and set on high until it bubbles, then turn on low with lid on. Cook for about 10 to 12 hours with the lid on. Remove the lid and cook until it thickens to spreading thickness.

Substitutions: You may use 1/2 granulated and 1/2 brown sugar.

#### BROILED BANANAS

RACHEL BLEVINS

4 firm bananas, sliced length-              5 Tbsp. orange juice  
wise and then cut in half                      3 Tbsp. brown sugar  
1 Tbsp. lemon juice or                          5 tsp. melted butter  
sprinkling of fruit fresh                      coconut

Place ingredients in baking dish. Pop under broiler 4 to 5 minutes. Good with ice cream.

Smiles  
Common Sense  
Patience

Charity  
Devotion

First, use care in getting one. Not too young but tender and with healthy growth. Make your selection carefully and let it be final. Like wine, they improve with age. Do not pickle or put in hot water. This makes them sour. Prepare as follows: Sweeten with smiles according to variety. The sour, bitter kind are improved by a pinch of common sense. Spice with patience. Wrap well in a mantle of charity. Preserve over a good fire of steady devotion. Serve with peaches and cream. The poorest varieties may be improved by this process and kept for years in any climate. Serves: one.

Write your extra recipes here:

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