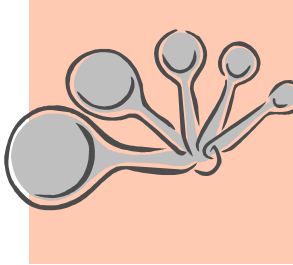




Cut on solid lines. Mountain fold on dotted lines.

<h3>Measuring Spoons</h3> 		<p>What are they used to measure?</p>
<h3>Measuring Cups</h3> 		<p>What measurements do they come in?</p>
<h3>Liquid Measuring Cup</h3> 		<p>What are they used to measure?</p>
		<p>What measurements do they come in?</p>
		<p>What is it used to measure?</p>
		<p>How is it different than a measuring cup?</p>



As you prepare foods you will need different tools to measure ingredients. Familiarize your child with a set of measuring spoons, measuring cups for dry ingredients, and a liquid measuring cup. Measuring spoons are used to measure either liquid or dry ingredients less than  $\frac{1}{4}$  cup. They usually come in a set of four including  $\frac{1}{4}$  teaspoon,  $\frac{1}{2}$  teaspoon, 1 teaspoon, and 1 tablespoon. In recipes you see teaspoon abbreviated tsp and tablespoon tbs. Three teaspoons equals one tablespoon. Measuring cups are used to measure dry ingredients such as flour and sugar, and also shortening and peanut butter. They usually come in a set of four including 1 cup,  $\frac{1}{2}$  cup,  $\frac{1}{3}$  cup, and  $\frac{1}{4}$  cup measuring cups. After pouring the ingredients into the cup you level it off with a straight edge. Liquid measuring cups measure ingredients such as water, milk, juice, or honey. They are often glass, with measurement markings on the side, and a spout for easy pouring.