

## MEASURING TOOLS & DEFINITIONS, PAN SIZES, &C.

### BAR MEASURES (*see also* WINEGLASS)

BRITISH	<i>single measure</i>	25ml [1 Tbsp. plus 2 tsp.]
	<i>double measure</i>	50ml [3 Tbsp. plus 1 tsp.]
AMERICAN	<i>barspoon</i>	$\frac{1}{2}$ level teaspoon
	<i>shot glass, also pony</i>	1 fluid ounce [30ml or 2 Tbsp.]
	<i>jigger</i>	1 $\frac{1}{2}$ fluid ounces [45ml or 3 Tbsp.]
	<i>double jigger</i>	This is a two-sided measure with a single measure on one end, flip it over and you've a larger measure on the other end. What the two measures are, though, varies: Hoffritz make a 1 & 2 fl. oz. double jigger; Pedrini make a $\frac{3}{4}$ & 1 $\frac{1}{4}$ fl. oz. double jigger; Franmara make a 1 & 1 $\frac{1}{4}$ fl. oz. double jigger.

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**barspoon, see** BAR MEASURES

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**breakfast cup, see** CUP MEASURES

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### CUP MEASURES (& OTHER FL. OZ. COOKING MEASURES)

Note: Canadians measure by volume, using the American cup, but before they went metric, their pints and gallons were the Imperial-sized ones, not the American-sized ones.

The Australian cup is 250ml, or 1 American cup plus 1 Tablespoon.