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*ERRATA in 1st edition of*  
**MEASUREMENTS FOR COOKING**

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LIST OF INGREDIENTS  
and  
THEIR EQUIVALENT MEASURES

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Page 100 — In the **PECANS** entry, please amend the *pecan halves* to read:

<b>PECANS</b>	<i>pecan halves</i>	1 cup halves = about 100g; 1 lb. halves = about 4 $\frac{1}{2}$ cups
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Page 139 — In the **WALNUTS** entry, please amend the *chopped walnuts* and *walnut halves* to read:

<b>WALNUTS</b>	<i>chopped</i>	1 cup chopped = 105g; 100g chopped = about 1 cup
	<i>walnut halves</i>	1 cup halves = 85–95g; 100g halves = about 1 cup

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RECIPES

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Page 175 — In the *Waldorf salad* recipe ingredients list, please amend the gram equivalent for walnuts to:

<i>Waldorf salad</i>	– $\frac{1}{2}$ cup chopped walnuts or pecans [50g]
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— and some background notes about nut weights —

When I weighed & measured chopped walnuts, they consistently came out to 105g/cup (so 1 lb. chopped walnuts [454g] = 4 $\frac{1}{3}$  cups). But the pound-to-cups measure given in three of my main cookery reference books — perhaps it was copied from one source to another? — said

1 lb. chopped walnuts [454g] =  $3\frac{1}{2}$  cups. The difference may be down to measuring nuts of different densities, but mine consistently came out to 105g/cup for chopped walnuts.

Similarly with pecan halves — when I weighed & measured them, they repeatedly came out to 100g/cup (so 1 lb. pecan halves [454g] =  $4\frac{1}{2}$  cups), but the pound-to-cups measure from those same three cookery reference books had it as 1 lb. pecan halves [454g] = 4 cups. The 15g/cup difference between the two shouldn't matter with just one recipe but if multiplying up ingredients for doubling or trebling a recipe, I go by the 100g/cup measure for pecan halves, and 105g/cup for chopped walnuts.

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### — NOTE RE ERRATA—

➤ Should you notice anything in *Measurements for Cooking* which you suspect may be in error, please email: [m4c@glencoehouse.co.uk](mailto:m4c@glencoehouse.co.uk).