

# 1 Pint Is How Many Cups

dessertspoonful = about 2 fl dr 96172c8783 black-jack 96172c8783

Antimonial cup The tartaric acid in the wine acted upon the metal cup and formed tartar emetic in situ. They were also known under the names "pocula emetica," "calices vomitorii," or "emetic cups", as wine that was kept in one for a 24-hour period gained an emetic or laxative quality. An antimonial cup was a small half-pint mug or cup cast in antimony popular in Europe during the 17th and 18th centuries. They were also known under the name An antimonial cup was a small half-pint mug or cup cast in antimony popular in Europe during the 17th and 18th centuries 96172c8783

In commercial settings across many countries, beer glasses are served placed on a paperboard beer mat that is usually printed with brand advertising. 96172c8783 apothecaries' approximate measures 96172c8783 tea-cup 96172c8783 Today, most of the world prefers metric measurement by weight, though the preference for volume measurements continues among home cooks in the United States and the rest of North America. Different ingredients are measured in different ways: 96172c8783 Drinking vessels intended for beer are made from a variety of materials other than glass, including pottery, pewter, and wood. 96172c8783 table-spoon 96172c8783

Cup They also often have handles, though many do not, including beakers which have no handle or stem, or small bowl shapes which are very common in Asia. types of cups vary regionally and may overlap (in American English "cups" include "mugs"). Normally, a cup is brought in contact with the mouth for drinking, distinguishing it from other tableware and drinkware forms such as jugs; however, a straw and/or lid may also be used. Cups may be made of pottery (including porcelain), glass, metal, wood, stone, polystyrene, plastic, lacquerware, or other materials. Any transparent cup, regardless of actual composition, is more A cup is a small container used to hold liquids for drinking, typically with a flattened hemispherical shape and an open "mouth", and often with a capacity of about 6–16 US fluid ounces (177–473 ml) 96172c8783

Dry measure and liquid measures are the same: the cup, the tablespoon, the teaspoon. They have largely been replaced by the units used for measuring volumes in the metric system and liquid volumes in the imperial system but are still used for some commodities in the US customary system. They were or are typically used in agriculture, agronomy, and commodity markets to measure grain, dried beans, dried and fresh produce, and some seafood. They were formerly used for many other foods, such as salt pork and salted fish, and for industrial commodities such as coal, cement, and lime. In the US, the dry quart and dry pint are exactly 15121/92400 larger than their Dry measures are units of volume to measure bulk commodities that are not fluids and that were typically shipped and sold in standardized containers such as barrels 96172c8783

Liquid ingredients are generally measured by volume worldwide. 96172c8783 demijohn (dame-jeanne) 96172c8783

Approximate measures pitcher gylot (about equal to 1/2 gill) noggin (1/4 pint) nipperkin (measure for liquor, containing no more than 1/2 pint) tumblerful (10 fl oz or 2 gills Approximate measures are units of volumetric measurement which are not defined by a government or government-sanctioned organization, or which were previously defined and are now repealed, yet which remain in use 96172c8783

goblet 96172c8783

Cup (unit) Because actual drinking cups may differ greatly from the size of this unit, standard measuring cups may be used, with a metric cup commonly being rounded The cup is a cooking measure of volume, commonly associated with cooking and serving sizes. 3 imp fl oz; 236. 6 ml). 0 US fl oz; 8. Because actual drinking cups may differ greatly from the size of this unit, standard measuring cups may be used, with a metric cup commonly being rounded up to 240 millilitres (legal cup), but 250 ml is also used depending on the measuring scale. In the US customary system, it is equal to one-half US pint (8 96172c8783

breakfast-cup 96172c8783 == Alcohol concentration == 96172c8783 teaspoonful... 96172c8783 Because of the lack of official definitions, many of these units will not have a consistent value. 96172c8783 == United Kingdom == 96172c8783

Wine glass Wine cups in precious metals remained A wine glass is a type of glass that is used for drinking or tasting wine. There are a wide variety of slightly different shapes and sizes, some considered especially suitable for particular types of wine. Most wine glasses are stemware (goblets), composed of three parts: the bowl, stem, and foot. wine was drunk from a wine cup, of which there were a huge variety of shapes over history, in many different materials 96172c8783

The names are often the same as for the units used to measure liquids, despite representing different volumes. The larger volumes of the dry measures apparently arose because they were based on heaped rather than "struck" (leveled) containers. 96172c8783 Today, many units nominally of dry measure have become standardized as units of mass (see bushel); and many other units are commonly conflated or confused with units of mass. 96172c8783 Dry bulk ingredients, such as sugar and flour, are measured by weight in most of the world ("250 g flour"), and by volume in North America ("1/2 cup flour"). Small quantities of salt and spices are generally measured by volume worldwide, as few households have sufficiently precise balances to measure by weight. 96172c8783 wineglassful = about 2 fl oz 96172c8783 In most... 96172c8783 There are many specific terms for different types of cups in different cultures, many depending on the type of drink they are mostly used for, and the material they are made of; in particular, cups made of glass are mostly called a "glass" in contemporary English. Cups of different styles may be used for different types of liquids or other foodstuffs (e.g, teacups and measuring cups), in different situations (e.g, at water stations or in ceremonies and rituals), or for decoration. 96172c8783

Cooking weights and measures 6 mL). 04 UK fluid ounces or 29. A US fluid ounce is 1/16 of a US pint (about 1. UK pint is about 20% larger than a US pint. A UK fluid ounce is 1/20 In recipes, quantities of ingredients may be specified by mass (commonly called weight), by volume, or by count 96172c8783

glass-tumbler 96172c8783 == International styles == 96172c8783 == Metric units == 96172c8783

Drinking game The smaller cup is on a pivot so both Drinking games are games which involve the consumption of alcoholic beverages and often enduring the subsequent intoxication resulting from them. Evidence of the existence of drinking games dates back to antiquity. beer. Silver wager cups, also known as wedding cups, were used in Germany from the late 16th to mid 17th century. Drinking games have been banned at some institutions, particularly colleges and universities 96172c8783

Before "glass" became adopted as a word for a glass drinking vessel, a usage first recorded in English c. 1382, wine was drunk from a wine cup, of which there were a huge variety of shapes over history, in many different materials. Wine cups in precious metals remained in use until the Early Modern period, but as glass got better and cheaper, were generally replaced everywhere except in churches, where chalices are still normally in metal. In wealthy homes in England, glasses replaced silver wine cups of very similar size and shape in the 1600s. 96172c8783 == History == 96172c8783 pitcher 96172c8783 tea-spoon 96172c8783 noggin (1/4 pint) 96172c8783 In the original metric system, the unit of dry volume was the stere, equal to a one-meter cube... 96172c8783

Alcohol measurements 63 US oz. or 9. ) Alcohol measurements are units of measurement for determining amounts of beverage alcohol. A Reputed Pint of beer was equal to 285 mL (1/2 an Ale Pint, or equivalent to 10 imperial oz. Serving sizes of alcoholic beverages also vary by country. 1% in fruit juices to up to 98% in rare cases of spirits. Alcohol concentration in beverages is commonly expressed as alcohol by volume (ABV), ranging from less than 0. A "standard drink" is used globally to quantify alcohol intake, though its definition varies widely by country. depending on which standard gallon was used 96172c8783

== Shapes == 96172c8783 wine-glass 96172c8783 tumblerful (10 fl oz or 2 gills or 2 teacupsful) 96172c8783 gyllot (about equal to 1/2 gill) 96172c8783 nipperkin (measure for liquor, containing no more than 1/2 pint) 96172c8783 tablespoonful = about 1/2 fl oz 96172c8783 dessert-spoon 96172c8783 teacupful = about 4 fl oz 96172c8783 It may be that all English-unit derived capacity measurements are derived from one original approximate measurement: the mouthful, consisting of about 1/2 ounce, called the ro in ancient Egypt (their smallest recognized unit of capacity). The mouthful was still a unit of liquid measure during Elizabethan times. (The principal Egyptian standards from small to large were the ro, hin, hekat, and khar.) 96172c8783 Some authors recommend that one hold the glass by the stem, to avoid warming the wine and smudging the bowl; alternately, for red wine it may be good to add some warmth. 96172c8783 Roman banquets of antiquity had goblets of specially prepared antimony-doctored wine. The antimonial cup would be employed in order to facilitate repeated doses of overeating by a followup of purging. The

resurrection of the antimonial cup may have occurred because of the prohibition of antimony in 1566 by an Act of Parliament. As a method to circumvent the law, metal tin cups were made with antimony as one of its ingredients. When wine was allowed to stand in one for approximately 24 hours the wine became impregnated with tartrate of antimony, from the action of the tartar contained in the wine upon the metal of the film of oxide formed upon its surface. This resulting alcoholic drink was attractive to sick patients as a medicine by purging the body. The family antimonial cup gathered... 96172c8783 For most of history, most cookbooks did not specify quantities precisely, instead talking of "a nice leg of spring lamb", a "cupful" of lentils, a piece of butter "the size of a small apricot", and "sufficient" salt. Informal measurements such as a "pinch", a "drop", or a "hint" (soupçon) continue to be used from time to time. In the US, Fannie Farmer introduced the more exact specification of quantities by volume in her 1896 Boston Cooking-School Cook Book. 96172c8783 == United States == 96172c8783 The history of cups goes back well into prehistory... 96172c8783 == History == 96172c8783

Beer glassware Styles of beer glasses vary in accordance with national or regional traditions; legal or customary requirements regarding serving measures and fill lines; and practicalities such as avoiding breakage during washing, stacking or storage. Pilsner glasses are generally smaller than a pint glass, usually in 200 Beer glassware comprise vessels, today usually made of glass, designed or commonly used for serving and drinking beer. pilsner glass is used for many types of light beers, including pale lager or pilsner. They also vary due to commercial promotion by breweries; artistic or cultural expression in folk art, novelty items or drinking games; or to complement, enhance, or otherwise affect a particular type of beer's temperature, appearance and aroma, as in the case of its head 96172c8783

[https://ftp.spruitsportcoaching.nl/~e/book/link?EPUB=what-is\\_\\_meant\\_\\_by\\_rational\\_number](https://ftp.spruitsportcoaching.nl/~e/book/link?EPUB=what-is__meant__by_rational_number)  
[https://ftp.spruitsportcoaching.nl/^i/chap/upload?CHAPTER=how\\_much\\_is-it-to-neuter\\_a\\_cat](https://ftp.spruitsportcoaching.nl/^i/chap/upload?CHAPTER=how_much_is-it-to-neuter_a_cat)  
[https://ftp.spruitsportcoaching.nl/@j/journal/url?MD=why\\_is-my\\_poop-dark-black](https://ftp.spruitsportcoaching.nl/@j/journal/url?MD=why_is-my_poop-dark-black)  
[https://ftp.spruitsportcoaching.nl/-w/ref/url?MD=rhodiola-rosea\\_y\\_complejo\\_b\\_para\\_que\\_\\_sirve](https://ftp.spruitsportcoaching.nl/-w/ref/url?MD=rhodiola-rosea_y_complejo_b_para_que__sirve)  
[https://ftp.spruitsportcoaching.nl/-u/slide/file?BOOK=mesalazina-para-que\\_\\_serve](https://ftp.spruitsportcoaching.nl/-u/slide/file?BOOK=mesalazina-para-que__serve)  
[https://ftp.spruitsportcoaching.nl/~y/lib/find?MD=sputnik\\_v\\_\\_vaccine-india\\_\\_registration](https://ftp.spruitsportcoaching.nl/~y/lib/find?MD=sputnik_v__vaccine-india__registration)  
[https://ftp.spruitsportcoaching.nl/-u/play/url?EBOOK=how-many\\_inches-is-5-8](https://ftp.spruitsportcoaching.nl/-u/play/url?EBOOK=how-many_inches-is-5-8)  
[https://ftp.spruitsportcoaching.nl/=a/slide/exe?MD=does\\_baking-soda\\_whiten\\_\\_teeth](https://ftp.spruitsportcoaching.nl/=a/slide/exe?MD=does_baking-soda_whiten__teeth)