

Reference/Conversion Charts and Info

By [Pamela Smith Staples](#) on Sunday, July 28, 2013 at 11:33am

Commodity Weight per bushel posted by Steve Harrison

I thought this might come in handy with the canning season starting up: Commodity Weight per bushel

Apples 48 lbs.

Mustard Greens 18 lbs.

Lima Beans (unshelled) 30 lbs.

Onions 57 lbs.

Pole Beans 28 lbs.

Peaches 50 lbs.

Snap Beans 30 lbs.

Field Peas 25 lbs.

Shelled Corn 56 lbs.

Sweet Potatoes (green) 55 lbs.

Corn (in ear) 70 lbs.

Sweet Potatoes (dry) 50 lbs.

Cowpeas 60 lbs.

Spinach 20 lbs.

Cucumbers 48 lbs.

Tomatoes 53 lbs.

Eggplant 33 lbs.

Turnips (without tops) 54 lbs.

English Peas (in hull) 30 lbs.

Turnip Greens (dry) 16 lbs.

Muscadines 50 lbs.

Turnip Greens (wet) 18 lbs.

Okra 26 lbs

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Dry Measure

quart = 2 pt,

peck = 8 qt,

bushel = 4 pecks.

This is listed in the back of the Websters Dictionary.

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Fruits/Vegetables

Tomatoes

1 pound tomatoes = 1-1/2 cups chopped

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Herbs

Dill

plant, fresh or dried = 3 heads = 1 tbsp dill seed

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Herbs

1 Tablespoon fresh herbs = 1 teaspoon dried herbs

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Herb Substitutions and Conversions

Basil - Oregano or Thyme

Chervil -Tarragon or Parsley

Chives - Green Onions (Scallions)

Cilantro - Flat Leaf Parsley (Italian Parsley)

Italian Seasoning Blend - A mix of Basil, Oregano, Rosemary, Thyme and Ground Red Pepper

Marjoram - Basil, Thyme or Savory

Mint - Marjoram

Oregano - Thyme or Basil

Parsley - Chervil or Cilantro

Poultry Seasoning - Sage and a blend of a mix of these - Thyme, Marjoram, Savory, Black Pepper, and Rosemary

Red Pepper Flakes - (dried chiles) Dash of bottled hot pepper sauce or cayenne

Rosemary - Thyme, Tarragon or Savory

Sage - Poultry Seasoning or Savory

Savory - Thyme, Marjoram or Sage

Tarragon - Chervil, a pinch of Fennel Seed or a Pinch of Anise Thyme - Basil, Marjoram, Oregano or Savory

When you are using fresh herbs the flavor is not as intense as it is in dry,so you use basically double the amount of fresh to dry. And when using strong flavored herbs like dill, thyme, oregano and rosemary you should go a little further when cutting doen to dry. If you use 2 T fresh dill use 1 to 1/4 tsp dry Dry herbs kept well sealed and in a semi dark and cool area will stay fresh about 8 months. And when using dry herbs, make sure you place them in the palm of your hand and rub to release the oils, which will improve the flavor in the dish I know this is not herb related but when using coarse salt use the same premise as you do for fresh to dry herbs. 2 T Coarse salt to 1 to 1 1/4 fine This goes for coarse and fine grind pepper as well

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Liquid Measure

pint = 16 fl oz,

quart = 2 pints,

gallon = 4 qt.

This is listed in the back of the Websters Dictionary

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Pectin

How to convert powdered pectin to liquid pectin

By Kelly Kindle Cheney on Wednesday, November 6, 2013 at 1:30pm

homesteadingtoday.com

1 Tablespoon Liquid Pectin = 2 teaspoons Powdered Pectin

How to convert powdered pectin to liquid pectin:

Mix 1 package powdered pectin (or 6 Tablespoons if you buy it in bulk) in 1/2 cup water and boil for 1

minute stirring constantly (so as not to scorch). Pour into a measuring cup and add enough cold water to make 1 cup, stir. Use as you would liquid pectin. (It's ok to mix this and set to the side as you prepare your recipe).

*Liquid pectin usually gets added after the boiling, powdered pectin gets added before.

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Thickeners

Conversion ratio:

1 tbsp. cornstarch=1 1/2 tbsp. Clear Jel

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2 tbsp. flour or tapioca= 1 tbsp. Clear Jel

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