

Name _____

Reading a Measuring Cup

Reading a liquid measuring cup like the one shown in the image involves a few simple steps. This measuring cup uses both ounces (oz) and cups, which are standard units of volume in the United States. Here's how to interpret the measurements:

Step #1: Stability - Place the measuring cup on a flat, stable surface to ensure an accurate reading. This prevents the liquid from sloshing and giving an incorrect measurement.

Step #2: Fill to the Desired Level - Pour the liquid into the measuring cup, watching the side with the measurement markings. You'll want to fill the cup to the mark corresponding to the volume of liquid you need.

Step #3: Eye Level - To ensure accuracy, check the measurement at eye level. The liquid should be right at the mark for the measurement you want, not above or below. Because of the curvature that liquids tend to have at the edges (meniscus), the correct measurement is usually at the bottom of the meniscus.

Step #4a: Reading Ounces - The left side of the measuring cup has lines with numbers beside them, indicating ounces. Each line corresponds to one ounce, and the numbers are there for every other line. You can count the lines to measure liquid in ounces, up to 8 ounces in this particular cup.

Step #4b: Reading Cups - The right side of the measuring cup has labels for cup fractions right next to the corresponding ounce lines. These are common divisions of a cup used in cooking - 1/4 cup, 1/2 cup, 3/4 cup, and 1 cup. These labels align with the 2, 4, 6, and 8-ounce marks respectively. For instance, if you need to measure a half cup of liquid, you would fill the cup until the liquid reaches the line corresponding to "4 Oz" and "1/2 CUP".

Step #5: Double-Check - It's good practice to double-check your measurement, especially for recipes that require precision.



This measuring cup makes it easy to convert between ounces and cups, which is particularly handy when following recipes that may use either measurement system. Remember that for dry ingredients, you should use measuring cups designed specifically for dry ingredients, as they are meant to be filled to the top and leveled off, which isn't the case with liquid measuring cups.

