

## First Things First!

Before you start cooking, take time to get organized so everything speeds along smoothly.

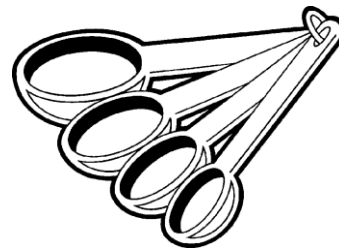
- Read over the recipe you've chosen to be sure you have all the ingredients.
- Set out all the ingredients and cooking equipment before you begin.
- If you're using the oven, turn it on to preheat before you start the recipe.
- If a recipe calls for a shredded, cut, or chopped ingredient, do this first.
- Always have oven mitts when working with hot mixtures and hot utensils.
- Try to clean up as you go. Rinse dishes and bowls and throw wrappers away.

### Measuring Liquids



A glass measure cup is used to measure liquids such as milk, water, and juice. Place the cup on a level surface and bend down so your eyes are level with the correct marking. Fill the cup to the mark.

### Measuring Spoons



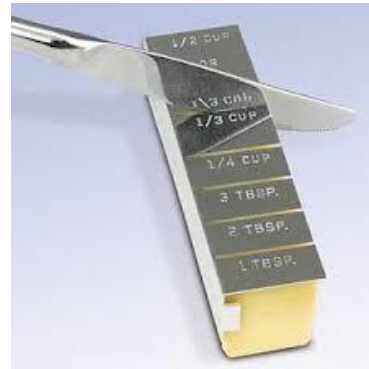
For small ingredient amounts fill the correct measuring spoon to the top, keeping the ingredient level. If a recipe calls for 1/8 tsp. and you don't have a 1/8 tsp. use *half* of a 1/4 tsp.

### Measuring Dry Ingredients



Be sure to use dry measures for ingredients such as flour, sugar, rolled oats. Spoon the ingredient into the measure, then level it with a metal spatula. Never pack ingredients, except for brown sugar and shortening.

### Measuring Butter/Margarine



Use one stick of margarine or butter when a recipe calls for 1/2 c. To measure tablespoons, 1/4 cup, or 1/3 cup, cut along the appropriate markings on the margarine wrapper.