CABINET COMMAND CENTER

Featured in the November 2021 Better Homes & Gardens® magazine.

Enlarge or reduce templates to your desired sizes.

### Informal Table Setting

- **NAPKIN**
- **DINNER FORK**
- **WATER GLASS**
- **SPOON**
- **TABLE KNIFE**

### Formal Table Setting

- **BREAD/SALAD PLATE**
- **DESSERT FORK**
- **WINEGLASS**
- **WATER GLASS**
- **NAPKIN**
- **SALAD FORK**
- **DINNER FORK**
- **SPOON**
- **TABLE KNIFE**
TEMP CHECK

Always use a food thermometer to ensure food has reached a high enough temperature to destroy harmful bacteria. Here are United States Department of Agriculture (USDA) recommended safe minimum internal temperatures.

145°F
Beef, lamb, and veal (steaks, chops, roasts)
Pork chops, ribs, and roasts (with a 3-minute rest time)

160°F
Ground beef, pork, veal, and lamb (burgers and meat loaf)
Egg dishes

165°F
Poultry, stuffing, casseroles, and leftovers

1 Gallon
4 qt.
8 pt.
16 cups
128 fluid oz.
3.8 L

1 Quart
2 pt.
4 cups
32 fluid oz.
.95 L

1 Pint
2 cups
16 fluid oz.
480 ml

1 Cup
8 fluid oz.
240 ml
16 Tbsp.

¾ Cup
6 fluid oz.
180 ml
12 Tbsp.

½ Cup
4 fluid oz.
120 ml
8 Tbsp.

⅛ Cup
3 fluid oz.
80 ml
5 Tbsp. + 1 tsp.

⅛ Cup
2 fluid oz.
60 ml
4 Tbsp.

1 TBSP.
¼ fluid oz.
15 ml
3 tsp.