

Cooking Information

Beef	(Rindfleisch)
Filet	Lende
Flank	Querrippe
Brisket of Beef	Brust, Brustkern
Round of Beef with Shank	Keule, Blume
Shoulder	Schulter, Bug
Leg	Beinflfleisch
Beef for soup	Suppenfleisch
Hamburger	Hackfleisch

Pork	(Schweinefleisch)
Filet	Filet, Lend
Cutlet with bone	Kotelett
Leg, ham	Keule, Schinken
Pork roast	Schweinebraten
Smoked chops	Schweine-rippchen
Ribs	Schälrippchen
Poultry	(Geflügel)
Roasting chicken	Hähnchen
Turkey	Truthahn, Pute
Goose	Gans
Duck	Ente

Cooking Temperatures

Fahrenheit to Celsius
300°F = 148.8°C
350°F = 177°C
400°F = 204.4°C
450°F = 232°C
500°F = 260°C

Cooking Conversions

1 teaspoon (liquid)	5.0 grams
1 tablespoon	14.3 grams
1 cup	227 grams
1 quart	907 grams

Metric Conversions

Ounces to Grams:	Multiply by 28.3
Grams to Ounces:	Multiply by .0353
Pounds to Grams:	Multiply by 453.59
Pounds to Kilograms:	Multiply by 0.45
Ounces to Millilitres:	Multiply by 30
Cups to Litres:	Multiply by 0.24
Inches to Centimetres:	Multiply by 2.54
Centimetres to Inches:	Multiply by .39
Miles to Kilometres:	Multiply by 1.609
Kilometres to Miles:	Multiply by .621

Temperature Conversions

Fahrenheit to Celsius:
Subtract 32 from the Fahrenheit figure, multiply by 5, then divide by 9

Celsius to Fahrenheit:
Multiply Celsius figure by 9, divide by 5 and then add 32

Quick Conversions

Celsius	Fahrenheit
- 10	15
- 5	24
0	32
5	41
10	50
15	59
20	68
25	77
30	86

Official German Holidays

New Year's Day, January 1	Neujahr
Epiphany, January 6*	Heilige Drei Könige
Good Friday	Karfreitag
Easter Sunday	Ostersonntag
Easter Monday	Ostermontag
Labour Day, May 1	Tag der Arbeit
Ascension (also German Father's Day)	Christi Himmelfahrt
Whit Sunday, Pentecost	Pfingstsonntag
Whit Monday	Pfingstmontag
Corpus Christi, 11 days after Whit Sunday	Fronleichnam
German Unity Day, October 3	Tag der Deutschen Einheit
All Saints' Day, November 1**	Allerheiligen
Christmas Day, December 25	Erster Weihnachtsfeiertag
St. Stephen's Day or Boxing Day, December 26	Zweiter Weihnachtsfeiertag

* only Baden-Württemberg, Bavaria and Saxony-Anhalt
** only Baden-Württemberg, Bavaria, North-Rhine Westphalia, Rhineland-Palatinate, Saarland and parts of Thuringia

Clothing Sizes

CONVERSIONS

The following charts may be used as an approximate guide. However, as cut and size vary between manufacturers, it is best to try the clothing on.

A = American Sizes; E = English Sizes; G = German Sizes

MEN

Suits and overcoats (special sizes for short and tall)						
A	36	38	40	42	44	46
E	36	38	40	42	44	46
G	46	48	50	52	54	56

MEN'S SHIRTS

A	14	14½	15	15½	16	16½	17
G	36	37	38	39	40	41	42

MEN'S SHOES

A	7-7½	8-8½	9-9½	10-10½	11-11½	12-12½
E	5½-6	6½-7	7½-8	8½-9	9½-10	10½-11
G	38-39	40-41	41-42	42-43	44-45	45-46

WOMEN

A	8	10	12	14	16	18	20
E	10	12	14	16	18	20	22
G	36	38	40	42	44	46	48

WOMEN'S SHOES

A	4½	5	6	7	8	9	10
E	2	3	4	5	6	7	8
G	35	35½	37	38	39	40	42

CHILDREN'S WEAR

Children's departments carry clothing for children aged 2 to 15. Size corresponds to height in centimetres.

Size 92	(3 Feet)	Age 2
Size 104	(3 Feet, 5 inches)	Ages 3-4
Size 116	(3 Feet 10 inches)	Ages 5-6
Size 128	(4 Feet, 2 inches)	Ages 7-8
Size 140	(4 Feet, 7 inches)	Ages 9-10
Size 152	(5 Feet)	Ages 11-12
Size 164	(5 Feet, 4 inches)	Ages 13-14
Size 176	(5 Feet, 9 inches)	Age 15

CHILDREN'S SHOES

A	2	3	4	5	6	7
G	18	19	20	21	22	23
A	8	9	10	11	12	13
G	24	25	26	27	28	29