

Line Titles:	
A,B,C ...	<i>Line annotation. Only for identification when following instructions in manuals.</i>
N, Numb	<i>Numbers = Line of Logarithms (logs.).</i>
Root	<i>Line of logs. (single cycle) positioned adjacent to a double or triple line so square or cube roots can be ascertained.</i>
Square	<i>Line of logs. (double). See above.</i>
Cube	<i>Line of logs. (triple). See above.</i>
MD	<i>Malt depth line.</i>
Seg. Ly & SL	<i>Segments lying (casks lying on their sides).</i>
Seg St & SS	<i>Segments standing (casks standing on their ends).</i>
Spheroid	<i>Mean diameter line for cask of 1st variety.</i>
2 Variety	<i>Mean diameter line for casks of the 2nd variety.</i>
3 Variety	<i>Mean diameter line for casks of the 3rd variety.</i>
Standards:	
AG	<i>Ale gallon, 282 cu. in. Obsolete after 1824.</i>
WG	<i>Wine gallon, 231 cu. in. Obsolete after 1824.</i>
IMG	<i>Imperial gallon, 277 cu. in. Only marked after 1824.</i>
MB	<i>Malt bushel, 2140 cu. in.</i>
IMB	<i>Imperial bushel, 2218 cu. in. Only marked after 1824.</i>
Conversion Factors and Divisors:	
MR	<i>Malt round cistern. (The vessel used for steeping malt and barley could be either round or square, each requiring different calculations.)</i>
MS	<i>Malt square (or rectangular) cistern.</i>
MT	<i>Mash tun gallon (227 cu. in.).</i>
G St. or GS	<i>Green starch - partly finished product, not dry.</i>
D St. or DS	<i>Dry starch.</i>
HS hot	<i>Hard soap - hot.</i>
HS cold	<i>Hard soap - cold.</i>
GSS	<i>Green soft soap.</i>
WSS	<i>White soft soap.</i>
FG or F Glass	<i>Flint glass.</i>
PG or Plate	<i>Plate glass.</i>
CG	<i>Crown glass.</i>
Cr Bro	<i>Crown and broad glass.</i>
Ph Bots	<i>Phial and bottle glass.</i>
GB	<i>Glass bottles.</i>
LW	<i>Low wine.</i>
Couch	<i>Bed or layer of barley in rectangular container. (After steeping malt and barley were transferred to a rectangular container, a couch, where they were gauged. After 36 hours they were then spread as a thick layer on the floor)</i>
Cyder to couch	<i>Bed of apples prepared for cider in rectangular container.</i>
Cyder to floor	<i>Bed of apples prepared for cider laid onto floor.</i>
Mum	<i>Ale brewed using wheat.</i>
Sweets	<i>Wines sweetened and flavoured; in 18th century terms, a cordial.</i>
Ver	<i>Verjuice: an acidic juice from unripe fruit, used in cooking. The duty on verjuice was repealed in 1818.</i>
Malls wash to LW	<i>Mollasses wash to low wine.</i>
Do LW to spirits	<i>Low wine to spirits.</i>
SF	<i>Not yet identified.</i>