

TEMPERATURE CONVERSION CHEAT SHEET

Betty is an American who had, what she thought, was a good education. That was until she realized that the rest of the world was on the metric system and indicated temperature by degrees Celsius, not Fahrenheit. Everything she learned was a lie and now she is too old to be taught new tricks. So, for all of you old Misfits, who are like Betty, below is your Celsius Cheat Sheet. Now you can convert any European recipe to fit your American oven.

Conversion Formulas

DEGREES FAHRENHEIT = $\{(\text{°Celsius} \times 9) / 5\} + 32$

DEGREES CELSIUS = $\{(\text{°Fahrenheit} - 32) \times 5\} / 9$

| Fahrenheit | Celsius (*Temperatures have not been rounded) |
|------------|--|
| 32° | 0° |
| 40° | 4° |
| 140° | 60° |
| 150° | 65° |
| 160° | 70° |
| 170° | 75° |
| 212° | 100° |
| 275° | 135° |
| 300° | 150° |
| 325° | 165° |
| 350° | 175° |
| 375° | 190° |
| 400° | 205° |
| 425° | 220° |
| 450° | 230° |
| 475° | 245° |
| 500° | 260° |