American Pure Food Cook Book David Chiday [Geo.M. Hill Company & Chicago II] 1899 26 COOKERY.

When dry ingredients, liquids, and fats are called for in the same recipe, measure the dry ingredients first, then the liquids, and then the fats, thereby using but one spoon.

The combining, or mixing, of the ingredients is of great importance. The stirring, beating, cutting, and folding require considerable experience, and care should be taken in all cases to follow strictly the instructions in the recipes in regard to these processes.

WEIGHTS
AND
The following table of weights and measures has been compiled with care and is thoroughly reliable:—
THEASURES.

4 salt-spoonfuls of liquid
A third of a pinch of nutmeg represents 13 grains, or name a teaspoonful.
teashoonia.