

There are many little ways of seasoning meats and game, which may be done by the carver, as, for instance: before cutting up a duck, slice the breast, and pour over the gashes a few spoonfuls of sauce made of port wine, lemon juice, salt, and Cayenne pepper. Or, after you have cut off the apron and breast-bone of a goose, pour into the body a glass of port wine and a small teaspoonful of mustard. Experience will furnish you with many other points that will finally make you an artist.