

A saddle of mutton should be cut in thin slices from tail to end, beginning close to the back-bone.

A roast pig should be cut in two before it is sent to the table. Begin to carve by separating the shoulder from one side, then divide the ribs. The joints may be divided, or pieces cut from them. The ribs are considered the finest part, though some prefer the neck end.

In carving a duck or goose, cut off the apron, or the part directly under the neck, and outside of the merry-thought. Then turn the neck-end towards you, and cut the breast in slices. Take off the leg by putting the fork into the small end of the bone, pressing it to the body, at the same time passing the knife into and through the joint. Take off the wing by putting the fork into the small end of the pinion, and pressing it close to the body while the knife is dividing the joint. The wing side-bones, and also the back and lower side-bones, should then be cut off. The best pieces are the breast and thighs.

A turkey or chicken is carved by first detaching the legs from the body. Next, take off the wings, by dividing the joint with the knife; then lift up the pinion with your fork, and draw the wing towards the leg, and the muscles will separate in a better form than if cut. Then remove the merry-thought from the neck-bones, and divide the breast from the carcass by cutting through the tender-ribs. Then lay the back upwards, and cut it across half-way between the neck and the rump. The breast and thighs are considered the choice bits.

Nearly all kinds of small game birds are carved by simply cutting them in two, from the neck to the tail, unless they are given whole.

Never pour gravy over white meat, as it would destroy its delicate appearance. Another excellent idea is to keep it off the table-cloth.