

friend who carves with as much earnestness of purpose as though he were legislating."

The best way to cut a ham, in order that the fat and lean may be served evenly, is to begin in the middle of the ham, and cut out thin circular slices. Good carvers, though, often begin at the large end of the ham.

In carving a roast sirloin of beef, you may begin at either end, or in the middle. The outside should be sliced downward to the bone, while the inside or tenderloin part should be sliced thin, lengthwise, and a little of the soft fat given with each piece. You may ask whether the outside or inside is preferred; otherwise a small bit of the inside should be served with each plate, as this is generally regarded as the most choice portion.

But little skill is required in carving a round of beef. It should be cut in thin, smooth, and even slices.

A fillet of veal should be cut in the same way as a round of beef. Ask whether the brown or outside is preferred. If it is stuffed, cut deep through the stuffing, and serve each plate with a thin slice.

In carving a leg of mutton, slice it lightly, for if you press too heavily the knife will not cut, and you will squeeze out all the gravy, and serve your guests with dry meat. Begin to cut in the middle, as that is the most juicy part. Cut thin, deep slices, and help each person to some of the brown or outside.

In carving a fore quarter of lamb, separate the shoulder from the breast and ribs, by passing the knife under and through it; then separate the gristly part from the ribs, and help from that, or the ribs, as may be chosen.

A haunch of mutton is the leg and a part of the loin. In carving, help to about equal parts of the fat of the loin, and the lean of the leg. Cut each part directly down through in slices, about a quarter of an inch thick.