

EVERYBODY should know how to carve. Parents should instruct their children in this necessary art, and on given occasions practically exercise the youngsters in the use of the "big" knife and fork.

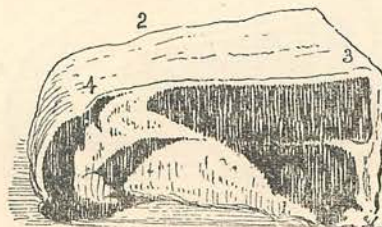
Ladies ought especially to make carving a study; at their own houses they grace the table, and should be enabled to perform the task allotted to them with sufficient skill to prevent remark, or the calling forth of eager proffers of assistance from good-natured visitors near, who probably would not present any better claim to a neat performance.

Carving presents no difficulties; it simply requires knowledge. All displays of exertion or violence are in very bad taste; for, if not proved an evidence of the want of ability on the part of the carver, they present a very strong testimony of the toughness of a joint.

Lightness of hand and dexterity of management are necessary, and can only be acquired by practice. The flakes, which in such fish as salmon and cod are large, should not be broken in serving, for the beauty of the fish is then destroyed, and the appetite for it injured. In addition to the skill in the use of the knife, there is also required another de-

scription of knowledge, and that is an acquaintance with the best part of the joint, fowl or fish being carved. Thus in a haunch of venison the fat, which is a favorite, must be served with each slice; in the shoulder of mutton there are some delicate cuts in the under part. The breast and wings are the best part of a fowl, and the trail of a woodcock on a toast is the choicest part of the bird. In fish a part of the roe, melt or liver should accompany the piece of fish served. The list, however, is too numerous to mention here; and, indeed, the knowledge can only be acquired by experience. In large establishments the gross dishes are carved at the buffet by the butler, but in middle society they are placed upon the table. In the following directions, accompanied by diagrams, we have endeavored to be as explicit as possible; but while they will prove as landmarks to the uninitiated, he will find that practice alone will enable him to carve with skill and facility.

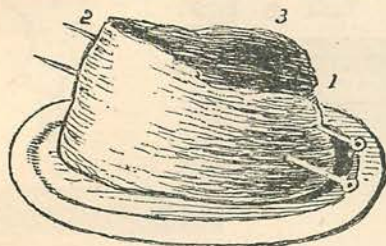
Part of a Sirloin of Beef.—There are two modes of



helping this joint: either by carving long thin slices from 3

to 4, and assisting a portion of the marrowy fat, which is found underneath the ribs, to each person; or by cutting thicker slices in the direction 1 to 2. When sent to the table the joint should be laid down on the dish with the surface 2 uppermost.

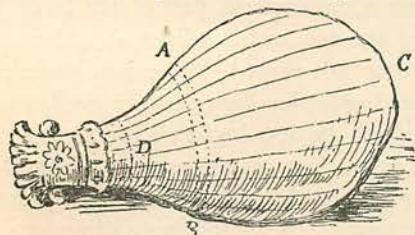
An Aitch-Bone of Beef.—This is a simple joint to carve, but the slices from it must be cut quite even, and of a very moderate thickness. When the joint is boiled, before cutting to serve, remove a slice from the whole of the upper part of sufficient thickness, say a quarter of an inch, in order to ar-



AITCH-BONE.

rive at the juicy part of the meat at once. Carve from 1 to 2; let the slices be moderately thin—not too thin; help fat with the lean in one piece, and give a little additional fat which you will find below 3; the solid fat is at 1, and must be cut in slices horizontally. The round of beef is carved in the same manner.

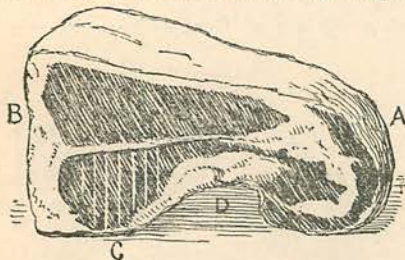
Ham.—It is served as placed in the engraving, and should come to the table ornamented. Carve from A to B, cutting thin slices slantingly, to give a wedge-like appearance. Those



HAM.

who prefer can carve the hock at D, in the same direction as from A to B, then carve from D to C, in thin slices, as indicated in the diagram.

The Sirloin of Beef.—The under part should be first served, and carved as indicated in the engraving, across the



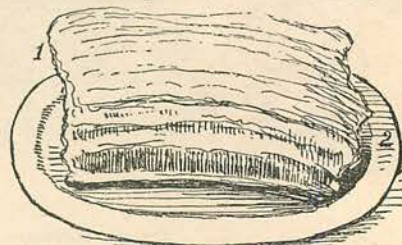
SIRLOIN OF BEEF.

bone. In carving the upper part the same directions should be followed as for the ribs, or in the center, from A to B, and helping the fat from D.

Sucking Pig.—The cook should send a roast pig to table garnished with head and ears. Carve the joints, then divide the ribs, serve with plenty of sauce: should one of the joints be too much, it may be separated: bread sauce and stuffing should accompany it. An ear and the jaw are favorite parts with many people.

Boiled Tongue.—Carve across the tongue, but do not cut through; keep the slices rather thin, and help the fat from underneath.

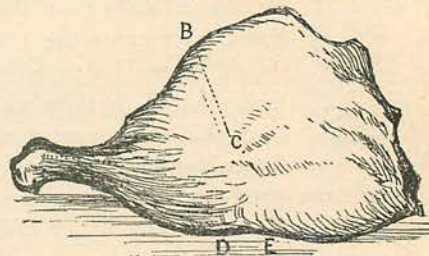
Brisket of Beef must be carved in the direction 1 and 2 quite down to the bone, after cutting off the outside, which should be about three-quarters of an inch thick.



Ribs of Beef are carved similar to the sirloin, commencing at the thin end of the joint, and cutting long slices, so as to assist fat and lean at the same time.

Round or Buttock of Beef.—Remove the upper surface in the same manner as for an aitch-bone of beef, carve thin horizontal slices of fat and lean, as evenly as possible. It requires a sharp knife and steady hand to carve it well.

Leg of Mutton.—The under or thickest part of the leg should be placed uppermost, and carved in slices moderately thin, from B to C. Many persons have a taste for the knuckle.



LEG OF MUTTON.

and this question should be asked, and, if preferred, should be assisted. When cold the back of the leg should be placed uppermost, and thus carved; if the cramp bone is requested, and some persons regard it as a dainty, hold the shank with your left hand, and insert your knife at D, passing it round to E, and you will remove it.

Ribs of Beef.—There are two modes of carving this joint. The first, which is now becoming common, and is easy to an amateur carver, is to cut across the bone commencing in the center, and serving fat from A, as marked in the engraving of the sirloin; or it should be carved in slices from A to C, commencing either in the center of the joint or at the sides. Occasionally the bones are removed, and the meat formed into a fillet; it should then be carved as a round of beef.

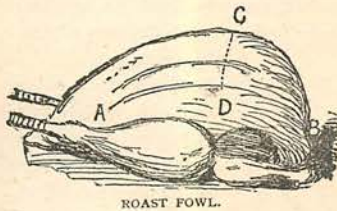
The Loin of Mutton, if small, should be carved in chops, beginning with the outer chop; if large, carve slices the whole

length. A neat way is to run the knife along the chine bone and under the meat along the ribs: it may then be cut in slices; and by this process fat and lean are served together. Your knife should be very sharp, and it should be done cleverly.

Neck of Mutton, if the scrag and chine bone are removed, is carved in the direction of the bones.

The Scrag of Mutton should be separated from the ribs of the neck, and when roasted the bone assisted with the meat.

Haunch of Mutton is carved as haunch of venison.



ROAST FOWL.

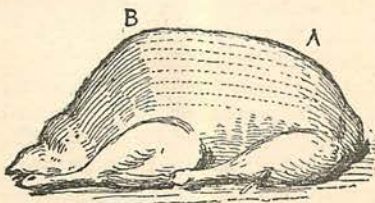
Roast Fowl.—This operation is a nice and skillful one to perform; it requires both observation and practice. Insert the knife between the legs and the side, press back the leg with the blade of the knife, and

the joint will disclose itself: if young, it will part, but at best, if judiciously managed, will require but a nick where the joints unite. Remove your wing from D to B, cut through and lay it back as with the leg, separating the joint with the edge of your knife, remove the merrythought and neck bones next: this you will accomplish by inserting the knife and forcing it under the bones: raise it, and it will readily separate from the breast. You will divide the breast from the body by cutting through the small ribs down to the vent, turn the back uppermost, now put your knife into about the center between the neck and rump, raise the lower part firmly yet gently, it will easily separate; turn the neck or rump from you, take off the side bones and the fowl is carved.

In separating the thigh from the drumstick, you must insert the knife exactly at the joint, as we have indicated in the engraving; this, however, will be found to require practice, for the joint must be accurately hit, or else much difficulty will be experienced in getting the parts asunder. There is no difference in carving roast and boiled fowls, if full grown; but in a very young fowl when roasted, the breast is served whole. The wings and breast are in the highest favor, but the leg of a young fowl is an excellent part. Capons, when very fine and roasted, should have slices carved from the breast.



Geese.—Follow with your knife the lines marked in the engraving, A to B, and cut slices, then remove the wing, and if the party be large, the legs must also be removed, and here the *disjointer* will again prove serviceable. The stuffing, as in the tur-



GOOSE.

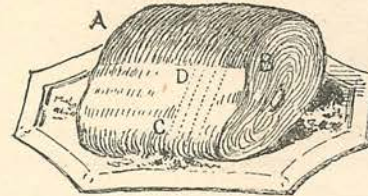
key, will be obtained by making an insertion at the apron.

Guinea Fowl are carved in the same manner. **Quails, Landrail, Wheatears, Larks,** and all small birds are served whole.

Grouse and Plover are carved as partridges.

Snipe and Woodcock are divided into two parts; the trail being served on a toast.

Fish should never be carved with steel; assisting requires more care than knowledge; the principal caution is to avoid breaking the flakes.

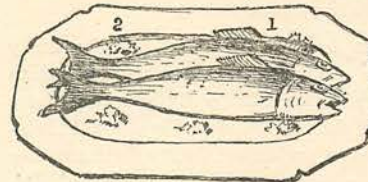


MIDDLE CUT OF SALMON.

In carving a piece of salmon as here engraved, cut thin slices, as from A to B, and help with it pieces of the belly in the direction marked from C to D. The best flavored is the upper or thick part.

Haddock.—It is dressed whole, unless unusually large. When sent to the table it is split its whole length, and served one-half the head to the tail of the other part; it is carved across.

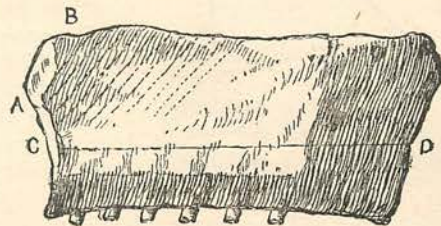
Mackerel should always be sent to table head to tail. Divide the meat from the bone by cutting down the back lengthwise from 1 to 2: upper part is the best.



MACKEREL.

All small fish, such as herrings, smelts, etc., are served whole.

Neck of Veal.—Were you to attempt to carve each chop and serve it, you would not only place a gigantic bit upon the plate of the person you intended to help, but you would waste time, and if the vertebræ had not been jointed by the butcher,

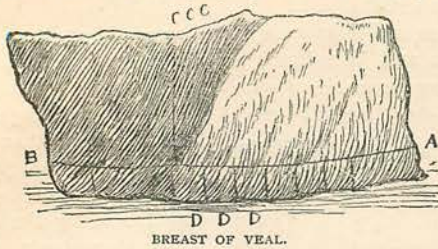


NECK OF VEAL.

you would find yourself in the position of the ungraceful carver, being compelled to exercise a degree of strength which should never be suffered to appear; very possibly, too, assisting gravy in a manner not contemplated by the person unfortunate enough to receive it. Cut diagonally from B to A, and help in slices of moderate thickness; you can cut from C to D in order to separate the small bones; divide and serve them, having first inquired if they are desired.

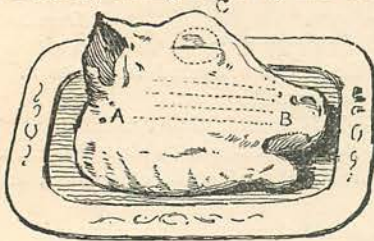
The Breast of Veal.—Separate the ribs from A to B; these small bones, which are the sweetest and mostly chosen, you will cut them as D D D, and serve. The long ribs are divided as at C C C; and having ascertained the preference of

the person, help accordingly. At good tables the scrag is not served, but is found, when properly cooked, a very good stew.



BREAST OF VEAL.

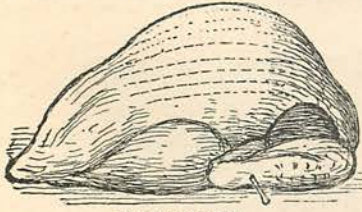
Calf's Head.—There is much more meat to be obtained from a calf's head by carving it one way than another. Carve



CALF'S HEAD.

from A to B, cutting quite down to the bone. At the fleshy part of the neck end you will find the throat sweetbread, which you can help a slice of with the other part; you will remove the eye with the point of the knife, and divide it in half, helping those to it who profess a preference for it: there are some tasty, gelatinous pieces around it which are palatable. Remove the jaw-bone, and then you will meet with some fine-flavored lean; the palate, which is under the head, is by some thought a dainty, and should be proffered when carving.

Boiled Turkey is trussed in a different fashion to the roast, but the same directions given for the first apply to the second. The legs in the boiled turkey being drawn into the body may cause some little difficulty at first in their separation,

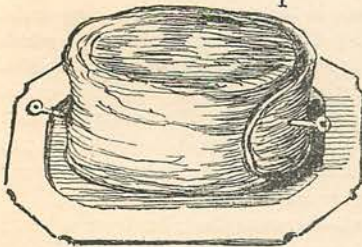


BOILED TURKEY.

but a little practice will soon surmount it.

Fillet of Veal.—Cut a slice off the whole of the upper part in the same way as from a round of beef: this being, if well roasted, of a nice brown, should be helped in small pieces with the slices you cut for each person. The stuffing is skewered in the flap, and where the bones come out

there is some placed; help this with the meat, with a piece of the fat.



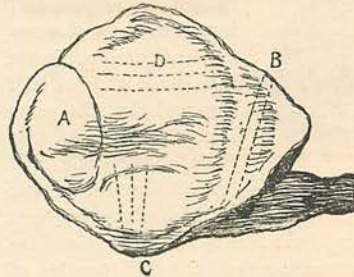
FILLET OF VEAL.

Loin of Veal.—This joint is sent to table served as a sirloin of beef. Having turned it over, cut out the kidney and the fat, return it to its proper position, and carve it as in the neck of veal, from B to A; help with it a slice of kidney and fat. The kidney is usually placed upon a dry toast when removed from the joint.

Shoulder of Veal is sent to table with the under part placed uppermost. Help it as a shoulder of mutton, beginning at the knuckle end.

A Shoulder of Mutton.—This is a joint upon which a great diversity of opinion exists, many professing a species of horror at its insipidity, others finding much delicacy of flavor

in certain parts. In good mutton there is no doubt but that, if properly managed, it is an excellent joint, and, if judiciously served, will give satisfaction to all who partake of it. It should be served hot. It is sent to table lying on the dish as shown in the annexed engraving.



SHOULDER OF MUTTON.

Commence carving from A to B, taking out moderately thin slices in the shape of a wedge; some nice pieces may then be helped from the blade-bone, from C to B, cutting on both sides of the bone. Cut the fat from D, carving it in thin slices. Some of the most delicate parts, however, lie on the under part of the shoulder; take off thin pieces horizontally from B to C, and from A; some tender slices are to be met with at D, but they must be cut through as indicated.

The shoulder of mutton is essentially a joint of titbits, and therefore, when carving it, the tastes of those at the table should be consulted. It is a very insipid joint when cold, and should therefore be hashed if sent to table a second time.

Wild Duck and Widgeon.—The breast of these fowls, being the best portion, is carved in slices, which being removed, a glass of old port made hot is poured in, the half of a lemon seasoned with cayenne and salt should then be squeezed in, the slices relaid in their places, and then served, the joints being removed the same as in other fowl.

Partridge.—Separate the legs, and then divide the bird into three parts, leaving each leg and wing together. The breast is then divided from the back, and helped whole, the latter being assisted with any of the other parts. When the party consists of gentlemen only, the bird is divided into two by cutting right through from the vent to the neck.

Pigeon.—Like woodcock, these birds are cut in half, through the breast and back, and helped.

Roast Turkey.—Cut long slices from both sides of the breast down to the ribs at the breast-bone. If a large bird the legs may be removed, and the drumsticks taken off. The stuffing may be removed by making an incision in the apron.

Boiled Fowl.—There is but little difference in the mode of carving roast and boiled fowl, and that little lies in the breast of the former being generally served entire—the thigh bone, too, is preferred by many to the wing.