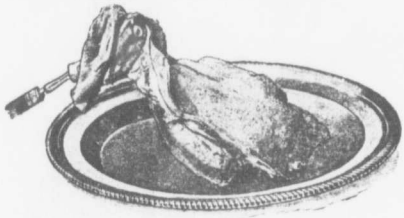
TURKEY.

Make an incision about an inch from the breast bone (of course, the size of the bird may cause the distance to vary), cut right through, as Fig. X., and remove the wing, which will naturally fall away, as Fig. XI.; sever the leg at the socket, and this can then be removed in the same way then carve small slices from the breast. The legs and wings of the turkey are not often eaten at table, for only the breast is considered really "fine." Figs. XII. (duck) and XIII. and XIV. (chicken) show in a different manner, and perhaps more clearly, how the leg and wing are removed.



XIII.—BOILED FOWL.

DUCK.

The wing and leg are removed in the same way as those of the turkey, and the bird then carved in the same style (Fig. XII.)

XIV.—CHICKEN.

BOILED CHICKEN

First remove the wing, as Fig. XIII., and then the leg, as Fig. XIV. The knife should then be inserted straight through the centre of the bird at the point where the wing has been removed from, and then cut straight out to the end of the bird. The meat can then be more easily served.