

Carving and Trussing Fowls

Miss M. A. Voles

To bone a chicken is a tedious operation, and one requiring much patience on the part of the one preparing it, the operation taking from an hour to an hour and a half. The process is a simple one and consists of starting at the breast bone, and by means of a small knife, cutting and scraping the flesh from the bone until the whole is practically turned inside out. In order to make a success of the operation, the bird to start with must be a good specimen, with no breaks in the skin. It should never have been frozen, and it must be un-drawn.

TRUSSING CHICKENS

In trussing a chicken for an ordinary roast, the first thing to do is to draw the sinews of the legs. This is done by making a slit in the leg, ex-

posing the tendon and then inserting a packing needle under it and twisting the needle around until the sinews give way at the upper end, when they may be readily withdrawn. The neck is next removed by making a cross cut at the back of the neck and cutting the skin down towards the back until the two white spots, familiar to all may be seen. By means of a good stout trussing knife the neck can be separated at this place. By thus taking off the neck the fowl makes a much better and plumper appearance when placed on the table. The crop is then removed, care being taken to get all of it as it is very objectionable when served on the table.

Having proceeded thus far, insert two fingers into the thoracic cavity and by carefully running them around the outside of the space break down the lungs and other viscera from their attachments. When this is properly

done, the entrails may be taken from the bird at one drawing and without inserting the hand into the bird.

TO DRAW THE BIRD

Then proceed in the usual way to draw the bird, making an incision in the rear and carefully extracting the entrails, which may be done readily with one pull if the former work has been properly done. The liver and the gizzard are separated and cleaned as usual.

The legs and wings are next tied in position by means of two strings which are inserted with the packing needle, the first string goes through the middle of the thigh, through the wing, reversed and brought back on the other side in a similar manner, when it is drawn up and tied as tightly as possible to the body. The second string is inserted through the large hole in the back bone. This string is caught over the legs and used to tie them down in position. The feet of the bird are then removed taking them off slightly below the hocks. When done in this way the meat does not shrink from the bone in cooking.

CARVING A CHICKEN

Carving should be done on the table and not in the kitchen as is too often the case. One need not be ashamed to stand up when carving as it may be done much more readily from the standing position. The fork should be inserted in the breast and the legs left there throughout the operation of carving. The first thing to take off is the wings, then the wishbone, following with the legs; after which remove the breast in one piece by pressing the fork downwards from the rear in such a way as to pry the breast up from the front. The back may then be readily parted in much the same way. If it is desired to serve it, it may be split down the center by inserting the knife and twisting.

The breast forms the choicest part of the whole bird. It should be served whole. The upper parts of the legs are the next choicest. They must be split and served in half. The neck as removed in trussing, the gizzard and the liver should never be served on the table, they being used only for making the gravy for which they are well suited, making a strong gravy without fat.

Suitable Farm Houses

"Sweet Briar"

Passing through the country, we see three different styles of farm houses; large, medium and small. If a farmer is planning to build, he is at a loss to know which size is best. Some might say, build the one that suits your pocket best, but I do not know as that is always the wisest plan. For instance, there might be a very small one, but it surely would seem fool-

ish to build a large house, even though there were plenty of means. Again, there might be the man with a large family. I am sure it would be a vexation to some of them, to see the father lay his plans for a small house, if the home, and if sometimes think if people looked more at the comfort, convenience, etc., of their own family when building a house it would be a splendid idea. Take for instance, the large houses with all the latest conveniences, hot and cold water, furnaces, bath, etc. Such houses certainly must be very nice to live in, but don't you think you would be on pretty level footing to furnish one of them? It should be to make it look right and then some will tell you it takes as much yearly to heat them.

How often are some of the rooms used? Very often the only time they are in use, is when company comes. When the company goes, they are thoroughly swept and dusted, and made ready for the next caller. In fact, I know of one where you can always tell when they have company because that is the only time you see the parlor blinds raised.

My idea is to build a house plenty large enough for the convenience of your family. When company comes, give them a hearty welcome and make them feel as though they were one of your own family for the day. Don't show them into the parlor first thing, and expect them to sit up and look pretty for the rest of the day.

Have an instrument of some sort if it is possible at all, for I believe there is nothing that tends to keep a family at home like good music. Let the children have their friends in occasionally and give them a good time even though you have, as I heard a young girl say, "no parlor at all, for there is no parlor furniture in it, but just a plain sitting room." Very often we see just as happy families in houses, or homes should I say, where the one room answers for kitchen, dining room, parlor, reception room and on a pinch, for a bedroom. Will some other readers of Farm and Dairy kindly give us their idea of houses for the average farmers? Address, Household Editor, Farm and Dairy, Peterboro, Ont.

A good way to water small plants that have been started in the house is to cover the boxes with muslin, and then pour the water through it. In this way the little plants will not be washed out with too much water, nor will the soil become baked for want of water.

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