

of the joint, cutting round in the manner shown in Fig. V. In this way every particle of meat will be utilized.

ROUND OF BEEF.

First remove the outside cut, and then carve in thin slices as Fig. VI.

LEG OF MUTTON.

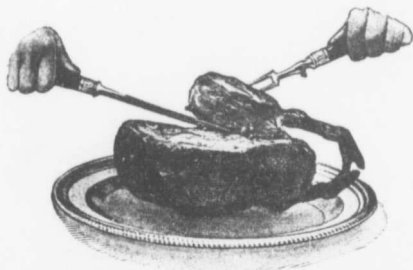
Carve as Fig. VII. Fat will be found at the bottom corner of the thick end. This joint may also be carved to advantage by starting at the knuckle end and slanting towards the middle.



XI.—TURKEY.

HAM.

Should be carved in the manner shown in Fig. VIII.



XII.—DUCK.

CALF'S HEAD.

Carve in straight strips, extending from the ear to the mouth, as Fig. IX. Cut through to the bone, and each piece will become detached naturally.

as this at once enables the choicest cut to be served. For economical purposes many start carving at the knuckle end, gradually slanting towards the middle.

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