

left in plucking. If any appear *pull* them out ; if singed out an odor of burnt feathers will cling to the bird. Now commence to draw. Place the bird back downwards upon the table, cut a small slit in the skin of the neck, draw the neck towards you, cutting it off at the root. Then make a small slit in the tail-end of the bird, and with the middle finger loosen the entrails, doing this carefully, that you may afterwards have less trouble in drawing. Cut off vent and draw. Be careful not to break the gall bladder, for by so doing the bird will be ruined. With a clean cloth wipe out the inside, also the flap of skin at the neck, and should you accidentally break any part, it is only safe to wash the inside, drying it thoroughly with a clean cloth. Dip the legs in boiling water, scrape them and cut off claws ; also the tips of pinions. It is now ready for trussing. Skewer the pinions by inserting the skewer through the first joint of the one on the right side (the middle of the leg being brought near to it), then through the body and through the pinion on the left. Fasten the skin over the neck, placing it over the back with a skewer. Now put a long skewer through the skin of the back, on the left side ; then through the first joint of the leg and on through the leg on right side. Clean and wash gizzard, put it on one of the pinions and the liver on the other. The bird is now ready.

95. **Fowl (Roast)**—Ingredients—Butter, flour, gravy, lemon juice, sausages, bacon.

Fowls require constant attention in dredging and basting, and the last ten minutes let butter rolled in flour be stuck over them in little bits, and allowed to melt without basting. The gravy for fowls should always be thickened, and slightly flavored with lemon-juice. Sausages or rolled bacon should be served on the same dish, and white mashed potatoes should always be handed with poultry.

96. **To Truss a Fowl for Boiling**

Loosen the skin of the legs carefully, so as not to break it. The legs may be cut off at the knee joint, or trussed with the feet underneath. Skewer the pinions and legs firmly to the side of the bird ; the liver and gizzard are omitted, when the fowl is boiled.

97. **Fowl (to Boil).**

For boiling, choose those that are not black-legged. Pick