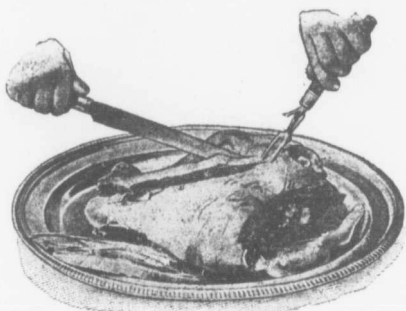


Turn the meat over for the undercut, or fillet, and carve in slices across the joint, as in Fig. II.

Fat will be found just below where the fork is inserted in Fig. II.

SADDLE OF MUTTON.

Carve as Fig. III., either side of the spinal bone,



IX.—CALF'S HEAD.

cutting close to this bone and then working round. This joint can be carved in several ways, but that mentioned is generally accounted best. Another very good way is to

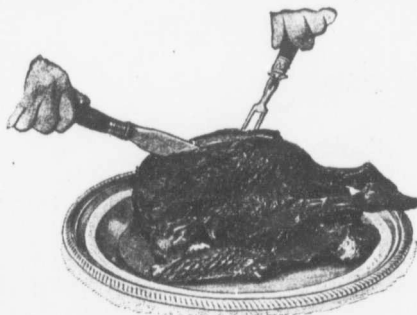
carve in straight strips the whole length of the spinal bone

Fat will be found at the bottom of the sides, where the joint rests on the dish.

SHOULDER OF MUTTON.

Raise the furthestmost side of the meat, and cut into slices as shown on Fig IV.

When carved in this manner only the primest cut is served, but considerable waste ensues. A more economical way is to carve the under part



X.—TURKEY.