

usually left in. Place the leg on the platter, with the skin side next to the platter. Carve from the hip bone across the leg; these will be the largest slices as they come from the part of the joint which has the most meat. The portions near the knuckle are to be served in the same way; they will not be so rare as the thicker slices. Chops may be cut from the upper part of the leg.

**Fore Quarter of Mutton or Lamb**—Remove the fore leg and the shoulder, then separate the rib chops. Every part of the fore quarter of lamb is sweet and tender, but the neck in the fore quarter of mutton should be used only for stewing. In carving the shoulder of either lamb or mutton, one must study the meat before cooking.

**The Saddle of Mutton**—There are several ways of carving this joint. The fat, tenderloin, and kidneys should all be removed in one piece. The most popular way is to cut long slices parallel with the backbone, on the portion nearest the tail, and slices diagonally on the portion nearest the neck.

**The Loin of Mutton**—Generally this joint is carved by merely separating the chops, but it may be carved in the same manner as the saddle of mutton.

### VEAL

**Fillet of Veal**—This cut is carved like the round of beef.

**Shoulder of Veal**—The shoulder is often boned and stuffed. In that case, cut through the meat from side to side. If the bone is left in, carve in the same manner as the shoulder of mutton.

**Loin of Veal**—This cut is often stuffed, and the kidney is always cooked with the meat. Carve the same as the sirloin of beef, in large, thin slices.

### PORK

**Pork Spare Ribs**—Serve one rib to each person.

**Loin of Pork**—Chops may be carved and served, or the roast may be carved exactly like the sirloin of beef.

**Roast Ham**—Cut through the meat to the bone, using the portion nearest the knuckle first. Ham should be cut in very thin slices.

**Tongue**—The small end of the tongue is inferior to the thicker portion. Cut slices crosswise of the tongue and serve a slice from both portions to each person.

**Roast Pig**—Place the head of the pig at the right hand of the carver. Cut off the ears, then the head; cut the head in halves. Cut the whole length of the backbone, dividing the creature in two pieces. Cut off the leg of one half, then separate the shoulder from the body. Carve the ribs and loin at right angles with the backbone. Cut the other half in the same way. Young pig is very tender and the bones are soft, so carving is an easy matter.

### POULTRY AND GAME

**To Carve Poultry**—Place the bird on the platter with the head to the left and the side toward the carver. Insert the fork across the centre of the breastbone. Remove the wing, then the leg, then the side bone between leg and body. Cut slices from the breastbone to place from which wing was removed. Remove wishbone by cutting from end of breast to the left of the wing joint. Make an incision to the right of breastbone for removing stuffing. Remove fork from