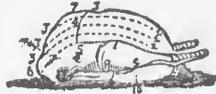


The side bones must now be removed. Turn the lower end of the back from the carver, press the point of the knife through the top of backbone, near centre, and down towards the end of the back, completely through the bone. The backbone being now uppermost, press the fork down on it and at the same time, with the knife, raise up the small end of fowl towards the fork and the back will be dislocated in the middle.

TO CARVE TURKEY.

In carving turkey, as in duck and goose, commence cutting slices close to the wing from 2 to 3, proceeding upwards to the ridge of the breast bone. The breast being the only part called *fine* in a turkey, the legs are seldom cut off at table but appear in a form attractive to bachelors, we mean devilled.



Boiled turkey is carved in the same manner.

TO CARVE GOOSE.

Neatly cut slices, not too thick, should be carved from the breast along line 2 to 3. When the first slice is cut, a hole should be cut in the apron, passing it round the line marked, here the stuffing will be found. A good carver will cut a large number of fine slices off the breast, especially if he commences close down by the wing, carving towards the ridge of the breastbone. Now take off the wings in the same way as in carving fowl.



It may be necessary in taking off the leg to turn the goose on its side, then pressing down the small end of leg pass the knife under it from the top down to the joint, turn the leg back with the fork, and with the knife cut through the joint, removing the thigh bone from its socket, disengage the merry-thought and all other parts the same way as in fowl.

94. To Prepare and truss a fowl for roasting.

Singe off all small feathers left on the bird, with a lighted paper, moving it quickly so as not to scorch it. It is an error to depend on this singeing to take away the feathers carelessly