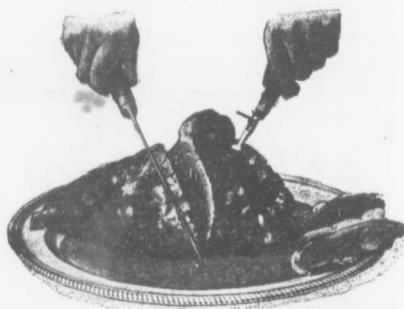


When carving a slice of meat, after the first incision has been made, the angle at which the knife is held must never be altered, or a jagged slice will be obtained. When the way to control the knife has been mastered, the keystone to successful carving has been acquired.



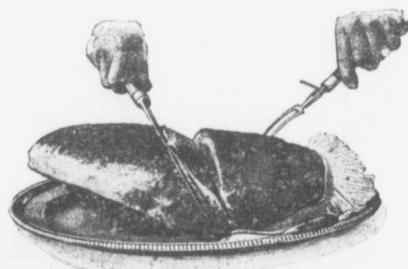
VII.—LEG OF MUTTON.

The cut should be direct, sharp and incisive. A saw-like action should never enter into the operation.

Ham and beef should be carved into very thin slices, and mutton and pork into fairly thick ones.

SIRLOIN OF BEEF.

To carve the uppercut (Fig. I.): Make an incision about three inches deep, just above the bone that runs thro' the centre of the joint, and run the knife along, so that when carved in the manner illustrated the



VIII.—HAM.

slices are quite detached from the bone.

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