

POULTRY AND GAME

OBSERVATIONS.

In choosing ducks be careful to secure those with plump bellies and thick and yellowish feet, and to insure them being tender it is advisable to let them hang a day or two.

In choosing turkeys, the hen is preferable for boiling on account of its whiteness and tenderness.

Rabbits, when young, have smooth and sharp claws.

In selecting a goose choose one with a clean, white skin, plump breast and yellow feet.

To choose venison the meat should be fat, clear and bright, the more fat the better the meat.

A young fowl has large soft feet and neck.

TO CARVE FOWL.

Fix the fork firmly in the breast, let the knife be sharply run along the line from 1 to 2, then downwards to 3, and the wing can be easily removed. Now place the fork inside the leg and gently force from the body, the joint can be readily seen so as cut through. Now draw the knife through the flesh in the direction of 4 to 5, slip knife beneath the merry-thought gently lifting and pressing backwards and it will come off at once. Now for collar or neck bones. These are on each side of the merry-thought, they must be raised by the knife at the broad end and turned from the body towards the breastbone until the short piece of bone breaks off.



The breast, with the ribs, is now left, the former can be easily disengaged from the ribs by cutting through the latter.