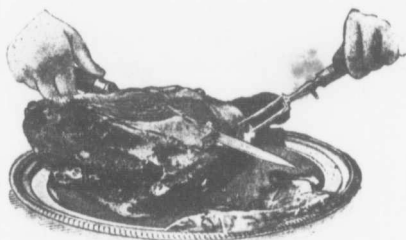


much, or little, as preferred. It is not possible to carve meat in any way without the gravy escaping, but avoid hacking and chopping, which results in a dish full of gravy.



V.—SHOULDER OF MUTTON.

In serving any fowl or meat that is accompanied by stuffing or dressing, guests should be asked if a portion is desired, as there are some to whom the

flavor is disagreeable. Do not heap plates too full, and keep each article separate, thus insuring a good appearance.

To sharpen the carver, hold the steel in the left hand, which should be on a level with the elbow, so that the point of the steel is towards the right shoulder, and hold the knife almost perpendicular, in the right hand. Place the hilt of the knife's edge at the top of the steel, and draw the blade



VI.—ROUND OF BEEF.

downwards the whole length of both steel and knife, first on one side and then on the other—*e.g.*, so that the point of the knife finishes at the hilt of the steel. The blade should be almost flat on the steel, with the back slightly raised and only the edge touching it.