

their reception.

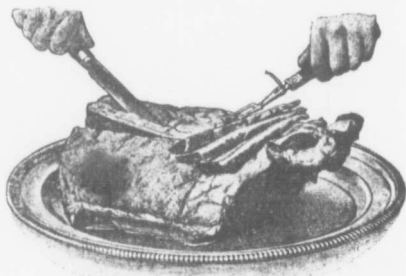
When carving, a chair should be used slightly higher than the ordinary dining-chair, as this gives a better purchase for using the carving-knife and

fork, and is more graceful than standing, which is often resorted to. Skill is the chief requisite of carving, not strength.

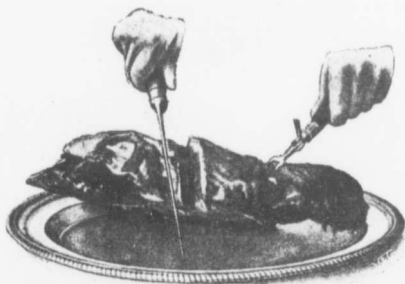
The platter containing the meat should be placed opposite, and sufficiently near the carver to give perfect command over the article to be carved. Cut the meat in thin slices, laying them on one side of the platter, then afterward place the desired amount on each guest's plate, to be passed in turn by the servant.

Gravies or sauces should be sent to the table very hot. Plates also should be thoroughly heated, as otherwise the

eatables will soon get cold and the dinner will be spoiled. When serving gravy, be careful to place it by the side of and not over the meat. Then the guest can use



III.—SADDLE OF MUTTON.



IV.—SHOULDER OF MUTTON.

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