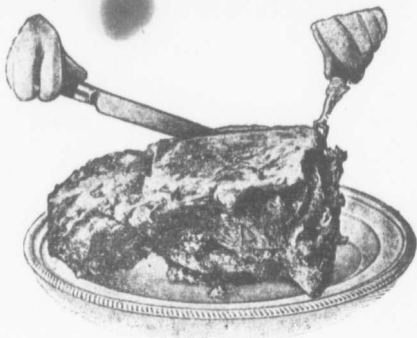


# HOW TO CARVE

CARVING is really an art, and should be cultivated as one, for much of the success of a good dinner depends upon it, but whether the bad carving so often met with is really due, as is sometimes said, to stupidity, awkwardness, or laziness, is an open question. Practice has much to do with it, and a good knife much more. The carving-knife should be very sharp, and kept for this use alone. A fine steel knife should never come in contact

with intense heat. Table carving-knives should never be used around the kitchen range, or for cutting bread, meats,

or vegetables. The dish upon which the meat or fowl is served should be of sufficient size to allow room for the carved slices before serving. If this is not the case another dish should be provided for



I.—SIRLOIN OF BEEF.

