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1, Cookery, American

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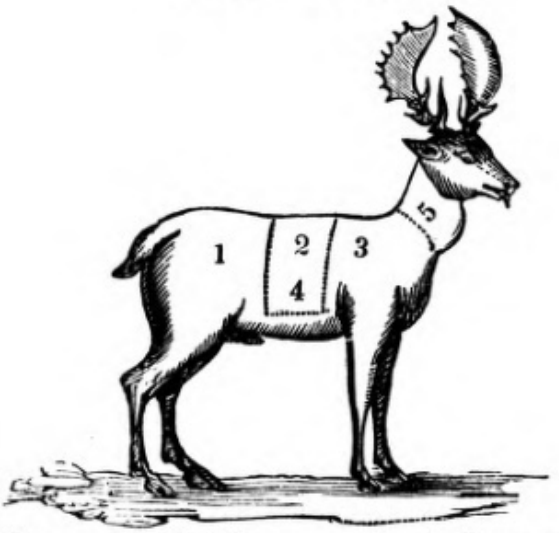
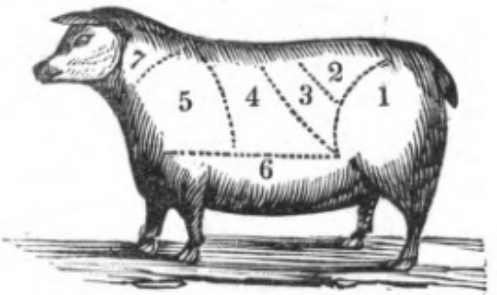
VENISON.



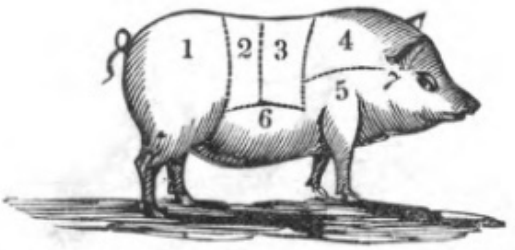
1 Haunch, or Hams.
2. Ribs.
3. Shoulder.
4. Breast.
5. Scrag, or neck.

MUTTON.



1. Leg.
2. Chump.
3. Loin.
4. Rack or neck, best end.
5. Shoulder.
6. Breast.
7. Neck, scrag-end.

PORK.



1. Leg of Pork, or Ham of Bacon.
2. Loin.
3. Thin Rib.
4. Spare Rib.
5. Hand or Shoulder.
6. Middling.
7. Chop, cheek, or jow.

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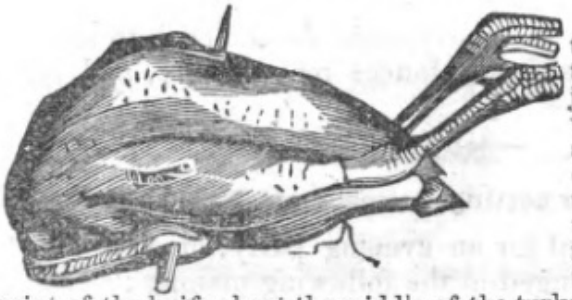
RULES FOR CARVING MEATS, FISH, AND POULTRY.

Every person standing at the head of a family, should be well informed upon the general principles of carving, without which, it will be impossible to perform the honors of the table with propriety. When a person declines expressing a preference for any particular part, it is polite to help to both kinds.

In carving, your knife should be light and sharp; and it should be firmly grasped. The dish should be situated near the carver, so as to render the task easy. Fish requires but little carving, and should be helped with a fish-slice.

TO CARVE A TURKEY.

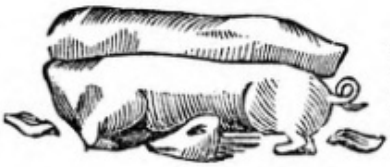


Place your fork firmly in the middle of the breast; take the wing, divide the joint--by turning it back, it will break easily. Perform a similar operation on the other side; next remove the neck bones, by cutting through the whole of the ribs close to the breast; turn up the back, press the point of the knife about the middle of the turkey, raise the lower end, and it will separate at once. The legs are to be cut in the same manner as the wings. The choicest parts are the side bones, breast, and thigh-bones.

TO CARVE A GOOSE.

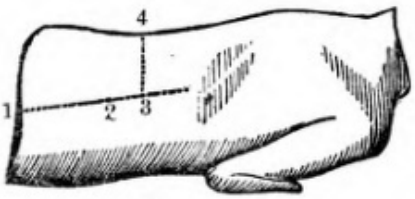
A goose is carved nearly the same as a turkey, only more prime pieces can be obtained by carving from pinion to pinion. The breast, legs, and wings are the best pieces. Help with stuffing and gravy.

ROAST PIG.



If the pig be whole, cut off the head, and split it in halves, along the back-bone; separate the shoulders and legs by passing the knife under them in a circular direction. Help with stuffing and gravy.

FORE QUARTER OF LAMB.



Divide the shoulder from the breast and ribs, by pressing the knife under the knuckle, in the direction of 1, 2, and 3, so as to leave a portion of meat on the ribs. Sprinkle with salt and pepper, and divide in the line 3 and 4. Serve with stuffing and gravy.

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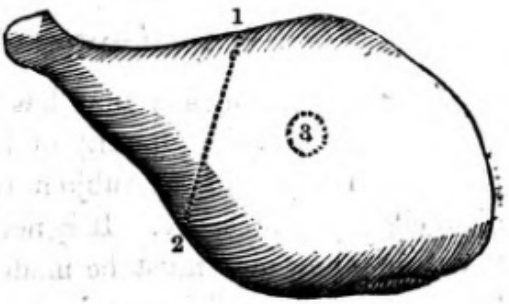
TO CARVE HAMS.

Hams can be cut three ways: 1st, cut thin slices, from 1 to 2, laying open the bone at each cut, which procures the best pieces at once. 2d. Take out a round piece at 3; and cut them in circular slices. 3d, And most economical, commence at the knuckle.

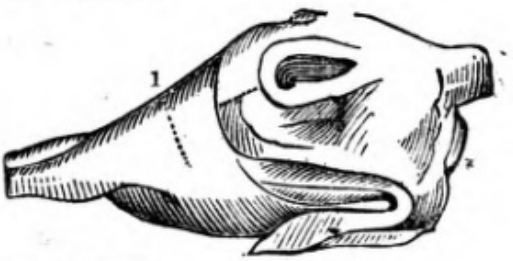


SIRLOIN OF BEEF.

The best way is to carve long thin slices, from 1 to 2. Another way, is by cutting across, which spoils it. The best part lies in the direction of line 3. Give a portion of fat with each slice.

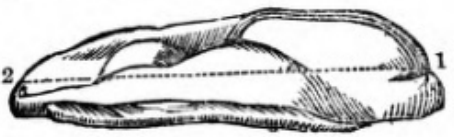
LEG OF MUTTON.

In a leg of mutton, the best s the center, at 1; commence there, and cut slices each way; cut to the bone.



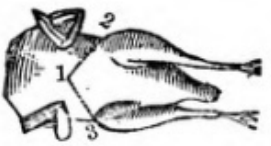
A BREAST OF VEAL

Is composed of the ribs and brisket, which must be cut through the line 1, 2; divide each portion into convenient pieces, and help with gravy.



PIGEONS AND FOWLS.

The usual way, is to insert the knife at 1, and cut to 2 and 3; when each portion may be divided; or the bird may be cut into halves, either across or down the middle; the first mode is best.



FILLET OF VEAL

Is the thick part of the leg, and is to be cut smooth, round and close to the bone; serve a little fat with each plate, cut from the skirt.

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