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EDITION.

WARNE'S MODEL COOKERY AND HOUSEKEEPING BOOK.

COMPILED AND EDITED BY

MARY JEWRY.

WITH ORIGINAL COLOURED ILLUSTRATIONS.

LONDON:
FREDERICK WARNE & CO.,
BEDFORD STREET, COVENT GARDEN.
SCRIBNER, WELFORD & CO.

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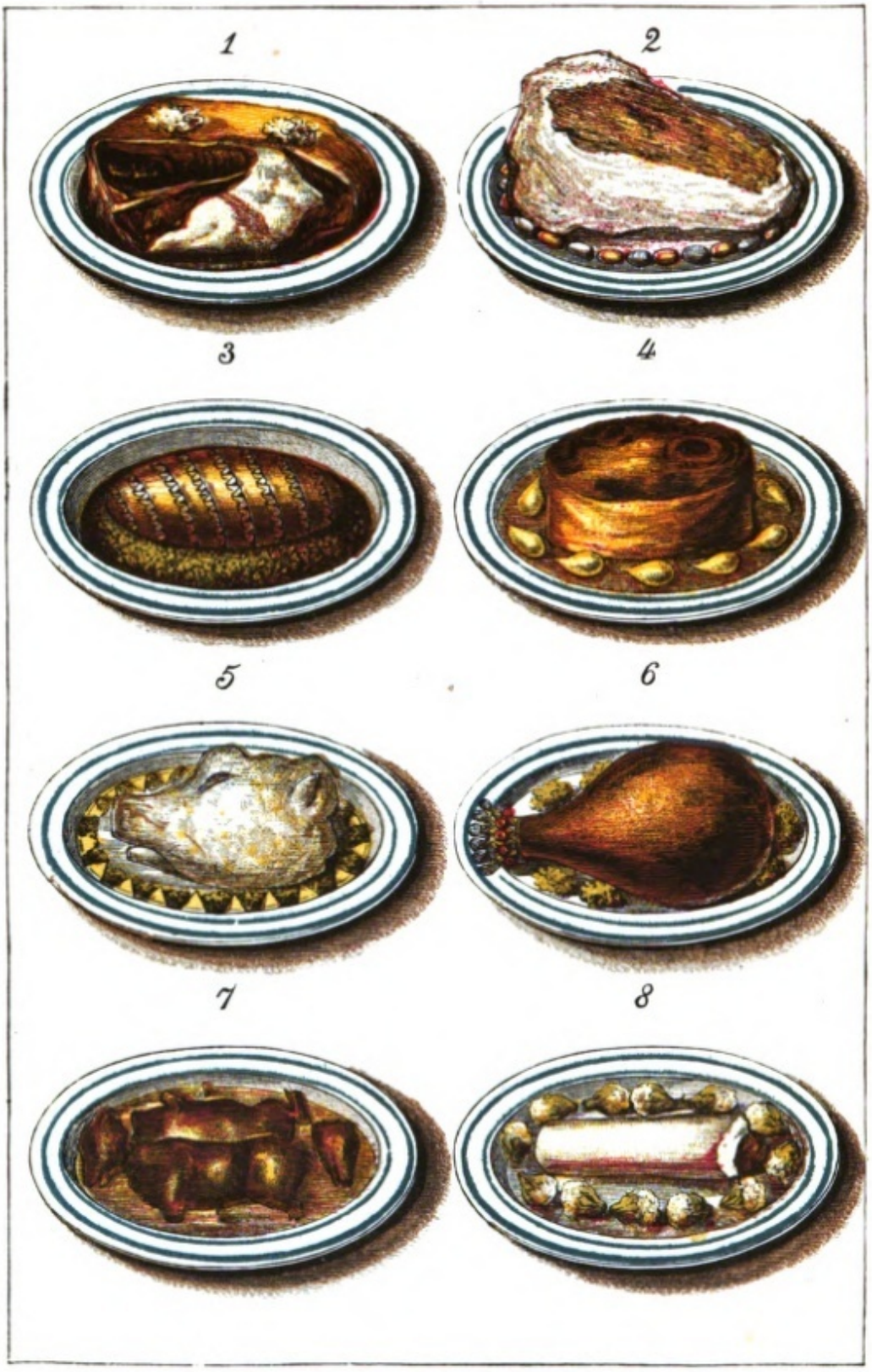

1. *Sirloin of Beef.*
2. *Aitchbone of Beef.*
3. *Fricaudeau of Veal.*
4. *Fillet of Veal.*
5. *Calf's Head.*
6. *Ham*
7. *Roast Pig*
8. *Chine of Pork.*

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PEOPLE'S EDITION.

WARNE'S

MODEL COOKERY

AND

HOUSEKEEPING BOOK,

CONTAINING

COMPLETE INSTRUCTIONS IN HOUSEHOLD MANAGEMENT.

COMPILED AND EDITED BY

MARY JEWRY.

WITH ORIGINAL ILLUSTRATIONS, PRINTED IN COLOURS BY KRONHEIM.

London:

FREDERICK WARNE AND COMPANY,

BEDFORD STREET, COVENT GARDEN.

NEW YORK: SCRIBNER, WELFORD, AND CO.

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housewife. We should have been thankful for such knowledge ourselves, as without it one invariably buys more than is actually needed for the consumption of the household.

With regard to meat, an allowance must be made for its waste in cooking, and also for the weight of bone found in every joint, except buttock of beef.

Having advanced thus far in our knowledge of housekeeping, the next step is how *to choose* meat, and in order to do this well we must know the names of the different joints.

An ox is divided by the butcher into the following joints :—*London style.*

1. Sirloin.
2. Top, or aitch-bone.
3. Rump.
4. Buttock, or round.
5. Mouse buttock.
6. Veiny piece.
7. Thick flank.
8. Thin flank.
9. Leg.
10. Fore rib (5 ribs).
11. Middle rib (4 ribs).
12. Chuck rib (3 ribs).
13. Shoulder, or leg-of-mutton piece.
14. Brisket.
15. Clod.
16. Sticking.
17. Shin.
18. Cheeks or Head.

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HOW TO MARKET.

We advise our lady housekeepers to market for themselves; but as some skill is required in a purchaser (if this duty is to be performed to advantage), we will endeavour to give directions by which inexperienced housewives may be enabled to select good articles.

First in the list comes butcher's meat; of which beef is considered the best by the generality of English people. An ox should be kept five or six years before it is killed; it is then in its prime. *Ox-beef* is the best. It is a fine grained meat; the lean of a

A CALF is cut into the following joints :—

1. Loin, best end.
2. Loin, chump end.
3. Fillet.
4. Hind knuckle.
5. Fore knuckle.
6. Neck, best end.
7. Neck, scrag end.
8. Blade bone.
9. Breast, best end.
10. Breast, brisket end.
11. Head.

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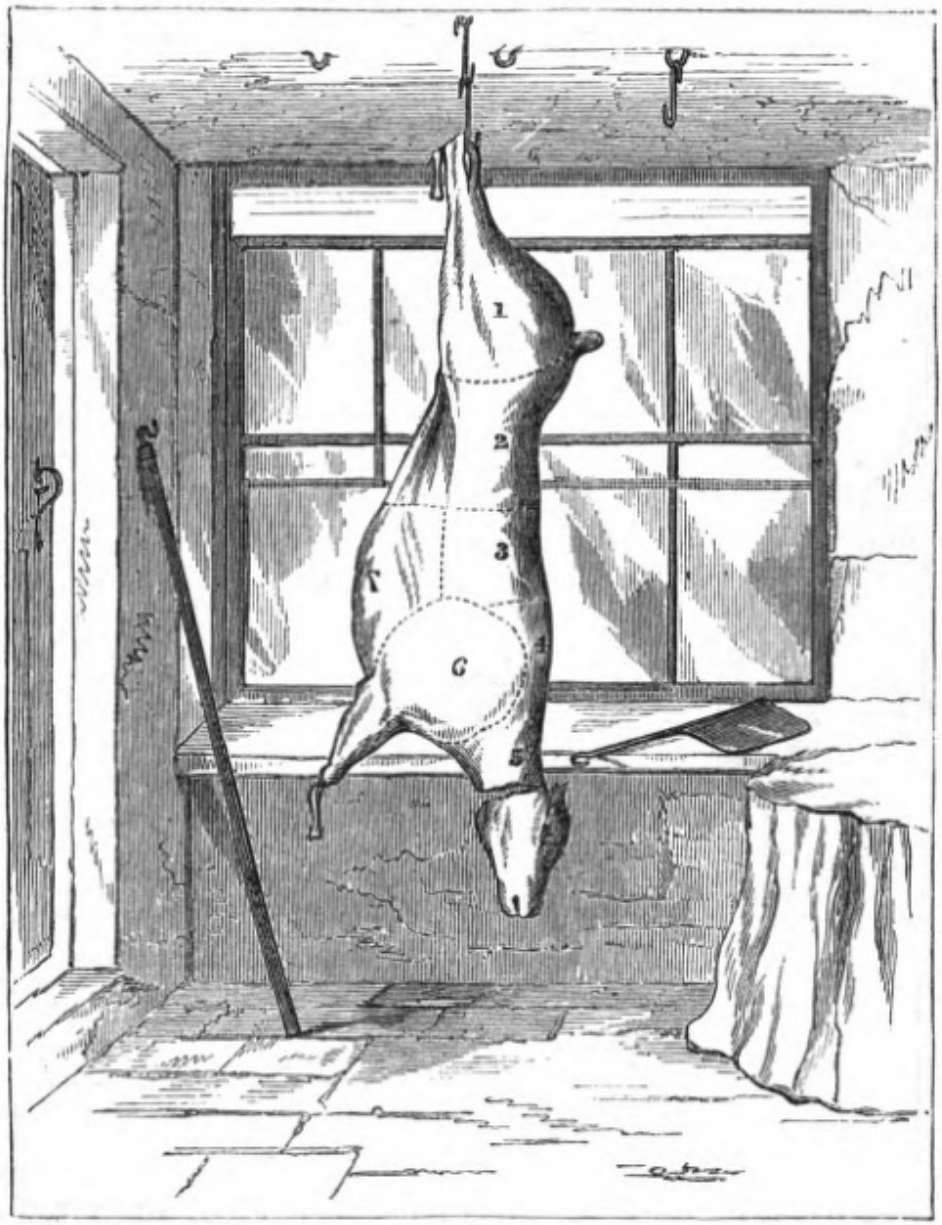
bright-red colour, intermingled with grains of fat, when it is well fed and good. The fat should be white, not yellow, and the suet also white and firm. Beef should never be lean ; it is tough and bad unless there is a good quantity of fat. Heifer-beef is paler than ox-beef, and closer grained ; the fat whiter, and the bones, of course, smaller. Bull-beef is only described to be avoided. It is dark coloured and coarse grained ; has very little fat, and a strong meaty smell about it.

Of these joints choose the rib or sirloin, for roasting. If you purchase ribs of beef, let them be the middle ribs. You may have one, two, three, or four ribs, as you will ; but one rib is too thin to be economical, as it dries up in cooking. If, however, your family be small, a single rib, with the bones taken out, rolled, and stuffed, will make a nice little roast. If you buy a sirloin, take care to have it cut from the chump end, which has a good under cut or fillet, as then, in addition to a roast joint, you will have

A SHEEP is thus divided :—



1. Leg.
2. Chump end of loin.
3. Best end of loin.
4. Neck, best end.
5. Neck, scrag end.
6. Shoulder. 7. Breast.

A saddle is the two loins undivided.
A chine is the two sides of the neck undivided.

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another dish, *i.e., fillets-de-bœuf*, one of the best dishes ever served.

The rump is preferred to the sirloin by epicures; but it is too large to serve whole. A sufficiently large joint is cut from the chump end to roast.

For the servants' hall, or as a dinner for a large family where economy is essential, the buttock of beef is excellent, and very profitable. It is cheaper than the other roasting portions of the ox, has no bones, and affords quantities of rich gravy. But it should be hung for some time until quite tender. The round, aitchbone, and silverside are usually salted and boiled. The neck is used for making soup or gravy—ask for it as "gravy beef;" the thin flank is the part to be collared. A "rumpsteak" is to be ordered for frying, &c. A "beefsteak" does for stewing, puddings, pies, &c. The inferior and cheaper parts of beef make excellent *bouilli*—a dish for which you will find directions in the body of the book.

VEAL should be small and white, and the kidney well covered with fat. The calf should not be older than eight or ten weeks when it is killed, or the flesh will be coarse. If veal is large it should be cheaper, as it is less delicate. The flesh should be dry, closely grained, and white; if it is moist and clammy it is stale, and not fit for cooking.

The fillet, loin, shoulder, and best end of the neck are the roasting joints. The

A LAMB is divided thus :—

1. Leg. | 2. Loin. | 3. Shoulder. | 4. Breast. | 5. Ribs.
3, 4, 5, together, Fore-quarter.

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breast is sometimes roasted in very small families, but it is usually stewed, as is also the knuckle ; or the knuckle may be boiled, and served with parsley and butter. A calf's head is a delicacy. Calf's feet are also valuable boiled, stewed, or used for jelly. Veal makes the best stock for rich soups and gravies. It is a most useful meat for made dishes of all kinds, on account of its delicate flavour.

MUTTON.—Wether mutton is the best. It may be known by its having a knob of fat on the upper part of the leg. It should be dark coloured and have plenty of fat. The colour is important, as it is a proof of age, and the older mutton is the better it is. It should, properly, be the flesh of a sheep four or five years old, to be in perfection, but such meat is rarely to be bought at a butcher's ; one tastes it only at the houses of country gentlemen who kill their own animals.

All the joints of a sheep may be roasted. The saddle is the best. The haunch is next best to the saddle ; it is the leg and loin undivided. The leg and neck are frequently boiled. The leg and loin, separated, are the best joints after the haunch. Chops are cut from the loin ; cutlets from the thick end of the loin, best end of the neck, or middle of the leg. The leg is sometimes cured and smoked as a ham. The breast of mutton is often salted and

A DEER is cut up in four portions.

1. Haunch.
2. Neck.
3. Shoulder.
4. Breast.

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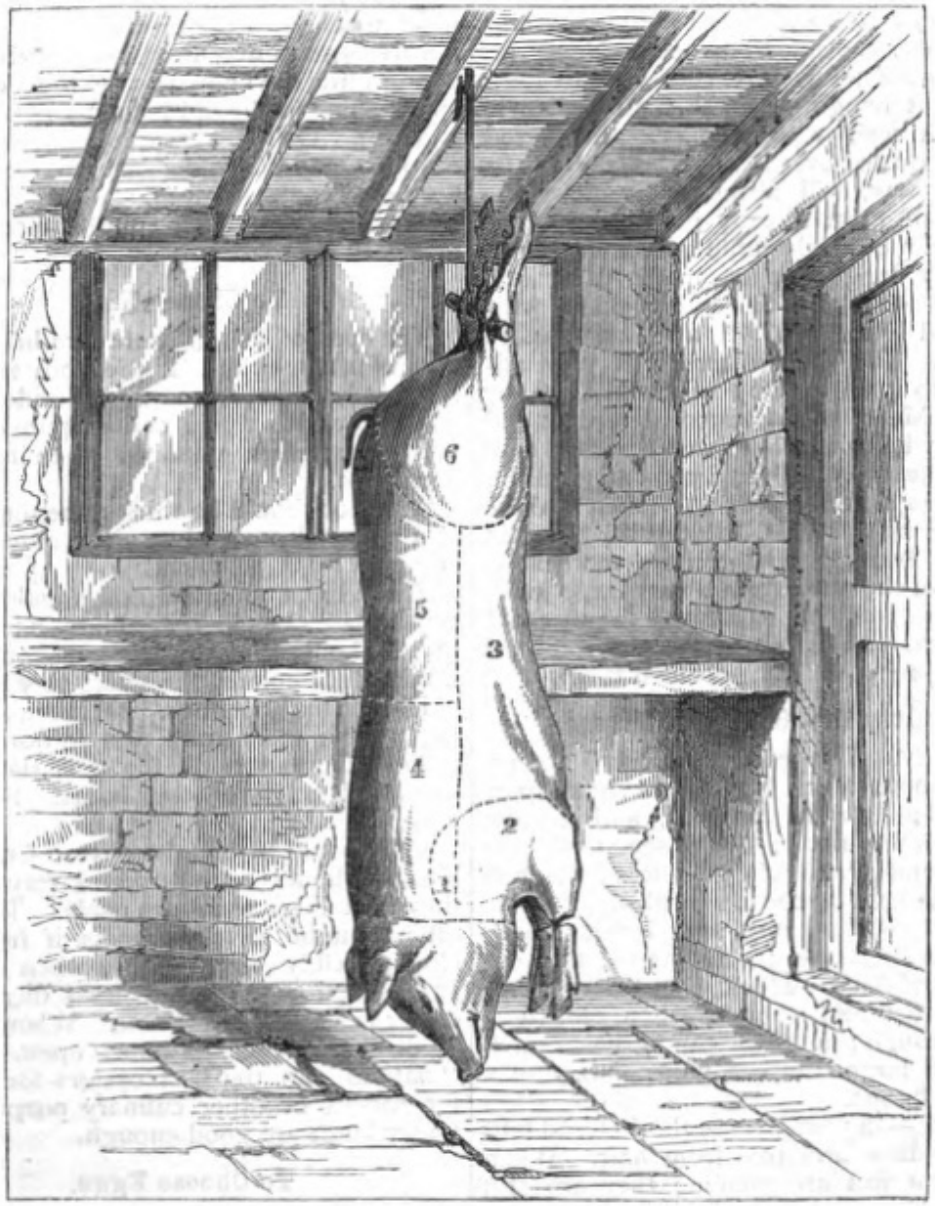
boiled. The scrag end of mutton is very good stewed with rice.

LAMB should be small; of a pale coloured red, and fat. Lamb is generally roasted. The leg of "house lamb" (which is in season just before Christmas), is sometimes boiled and served with white sauce.

VENISON. — Venison is not very often bought, but when it is you can tell as to its being "high" or not, by running a skewer into the shoulder, and observing the scent on it when withdrawn. The fat should be thick and clean. If the cleft of the haunch is smooth and close, the animal is young.

PORK. — Buy pork of a respectable butcher; or get it from some place where you know it has been carefully fed; from a dairy farm is the best place, or from a miller's, or even from some country neighbour, as diseased or bad pork is very dangerous food. The fat of pork should be firm, and the lean white, and finely grained. The rind or skin thin and smooth. If the flesh feels clammy to the touch the pork is bad. If the fat has kernels in it the pig has been measly, and the meat should not be eaten. Pork should be perfectly sweet to be good, therefore do not hang it long.

The PIG is divided thus :—



1. Spare rib.
2. Hand.
3. Belly.
4. Fore loin.
5. Hind loin.
6. Leg.

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Small Cottage Set.

Slack's patent digester.
1 teakettle.
1 toasting fork.
1 bread grater.
1 tin meat screen and bottle jack.
1 set of skewers.
1 meat chopper.
1 block-tin butter saucepan.
1 colander.
2 iron saucepans.
2 iron stewpans.
1 enamelled saucepan.
1 iron boiling pot.
1 fish slice.
1 fish kettle.
1 flour dredge.
2 frying-pans.
1 gridiron (hanging).
Salt and pepper dredgers.
1 rolling pin.
1 paste board.
12 patty pans.
1 pan for Yorkshire pudding.
1 pair of scales.
1 spice box.

The cost of the above would be 4*l.* 5*s.*

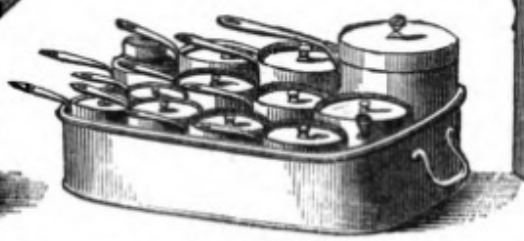
Saucepans of several sizes are required for every kitchen. The cook should be careful to keep them always clean and fresh. The moment she has ceased using one she should pour boiling water into it to wash it, and she should *never* put one away dirty.

Saucepan.

Braising-pan.

Stewpan.

Preserving Pan, for making jams, jellies, marmalades, &c.



Bain-marie Pan and Pots, for keeping sauces and entrées hot, &c.

Stock-pot.

Braising Pan.—The food to be braised is put into the lower part of the pan. The lid is covered well with red-hot ashes or charcoal. Full directions for braising are given farther on. The stew-pan is a valuable utensil; it will in case of need serve as a braising pan, if the lid be made to go a little into the edge of the pan as some are made.

Stock Pot.—The stock pot receives in it bones, trimmings of meat, remains of cold game, &c. &c., in short everything available for ordinary or good soup. It is to be wished that every English artizan's wife possessed one; it is the *pot-au-feu* of the French workman, who thus obtains nourishing soup and well-dressed meat at the same time.

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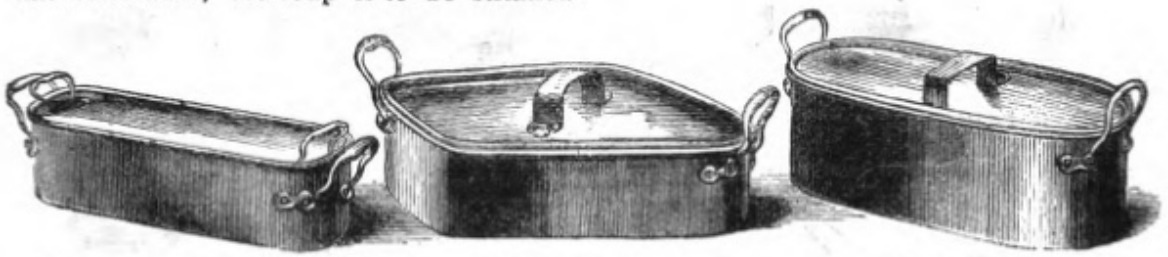
Saucepan Digester.

Digester.

Stewpan Digester.

The Patent "Digester" cannot be too warmly recommended to those who have need to practise economy. The mode of using it is simple and easy. Care must be taken in filling a digester to leave room enough for the steam to pass off through the valve at the top of the cover. This may be done by filling the digester only three-parts full of water and bruised bones or meat, which it is to be noticed are all to be put in together. It must then be placed near a slow fire, so as only to simmer (more heat injures the quality), and this it must do for the space of eight or ten hours. After this has been done, the soup is to be strained through a hair sieve or colander, in order to separate any bits of bones. The soup is then to be put into the digester again, and afterwards whatever vegetables, spices, &c., are thought necessary are added, the whole is to be well boiled together for an hour or two, and it will be then fit for immediate use. In putting on the lid of the digester, take care that a mark, thus (X) on the lid, is opposite to a similar one on the digester. The digester may also be obtained to contain from four quarts to ten gallons. The saucepan and stewpan digesters hold from one to eight quarts.



Salmon or Jack Kettle. Turbot Kettle. Fish Kettle.

Saucepan, with loose Earthen Lining, for boiling milk, custards, &c., without burning.

Saucepan, with Lip, for melted butter, gravy, &c.

Bottle Jack and Screen, for roasting without a spit and wooden screen.

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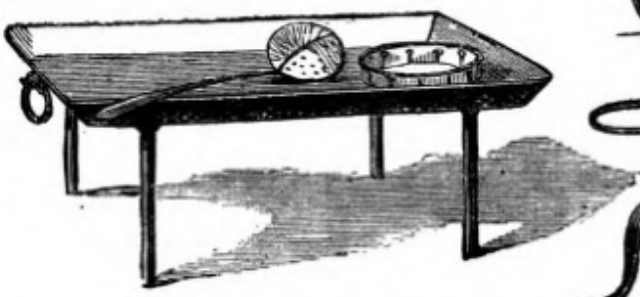
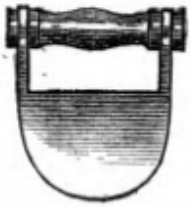
Double Hanging Gridiron.



Dripping-pan and Ladle.

Toaster and Trivet.

Wire Basket, for frying vegetables.

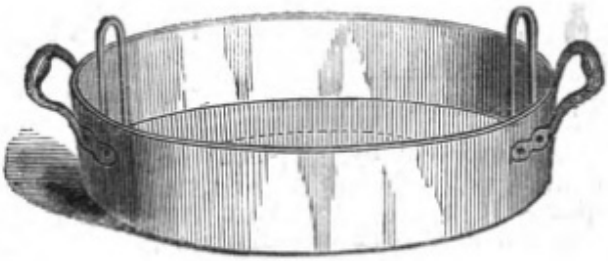


Meat Chopper, for chopping and disjointing bones.

Gravy Strainer.

There is a new and better Gravy Strainer recently invented, in the form of a jelly bag, perforated at the sides, which is more convenient, we think, than the ordinary one.

Frying-pan.



Fish Frier.

Beefsteak Tongs, for handling steaks, &c., during the grilling process.

Fish Scissors.

Sauté-pan.

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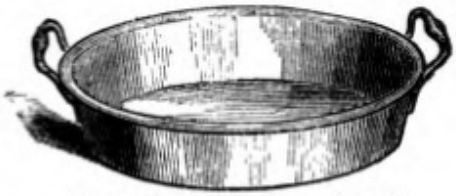
Omelet-pan, with sloping sides.



Sauté-pan (see Sauté-ing).

Captain Warren's Bachelor's Frying-pan, closed.

Bachelor's Frying-pan, open.

This frying-pan, invented by Captain Warren, is, we think, preferable to the ordinary frying-pan. It retains the heat better from being fluted instead of plain, and renders it unnecessary to touch the steak with the beef tongs. It shuts (as shown in the engraving) over the steak or chop, and can be turned over from one side to the other, as the cook pleases, till the meat is dressed.

Trussing Needle, for trussing poultry.

Meat Saw, for sawing bones in parts of meat where the chopper cannot be used.

Paste Jigger.

Larding Needle, made with split ends, like a cleft stick, to receive strips of fat bacon, which by its means are grafted into the flesh of turkeys, poultry, &c.

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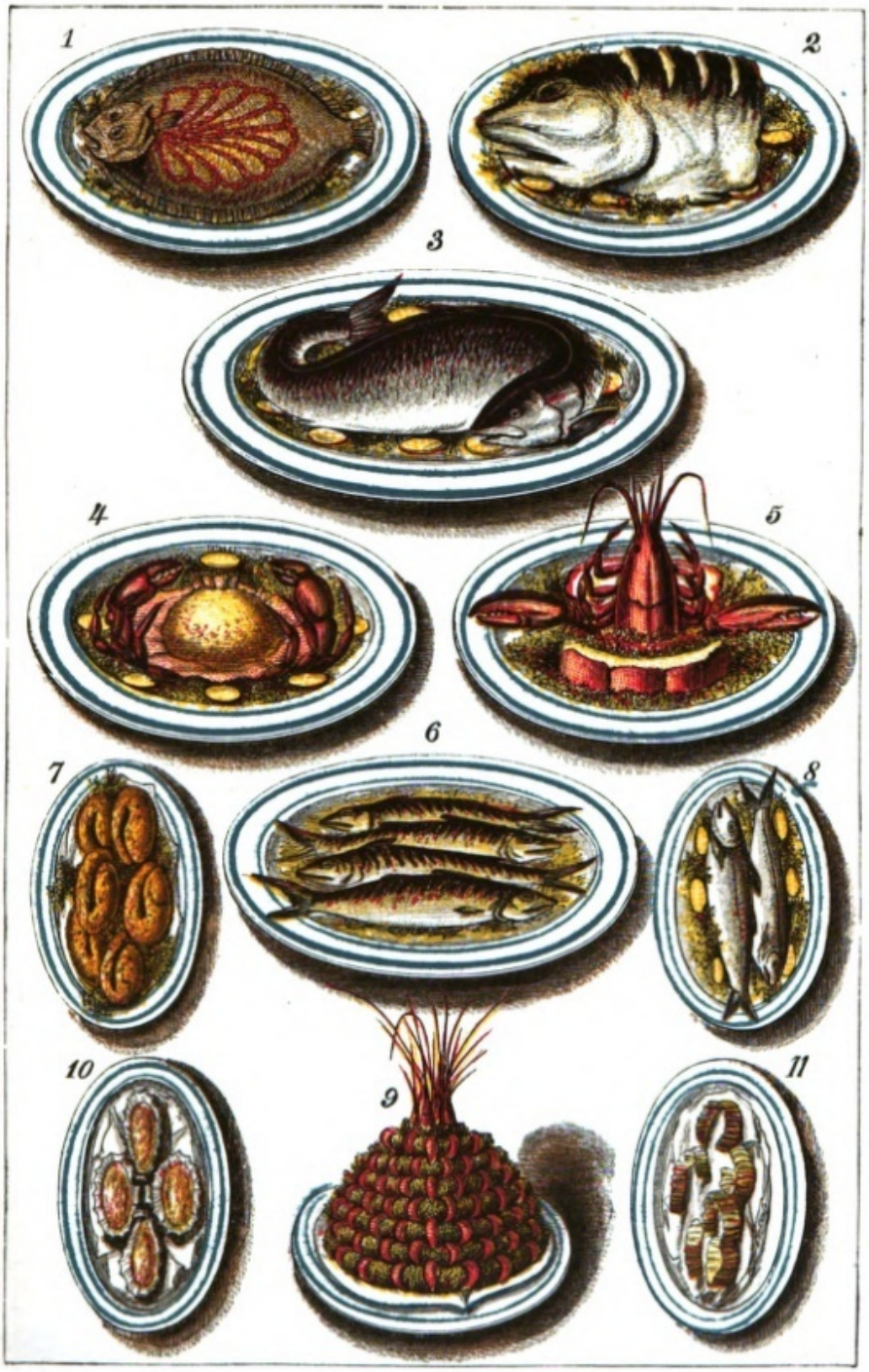

1. *Turbot.*
2. *Cod's Heaa.*
3. *Salmon*
4. *Crab.*
5. *Lobster.*
6. *Mackerel.*
7. *Whiting.*
8. *Haddock.*
9. *Prawns.*
10. *Scalloped Oysters.*
11. *Crimped Skate.*

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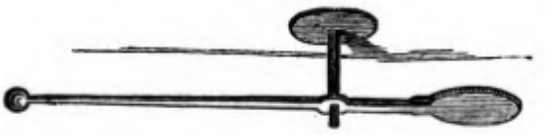
Egg Whisk, for beating eggs.

Beef Fork, for lifting large joints in the pot or saucepan.

Pestle and Mortar.



Salamander, for browning puddings, &c.

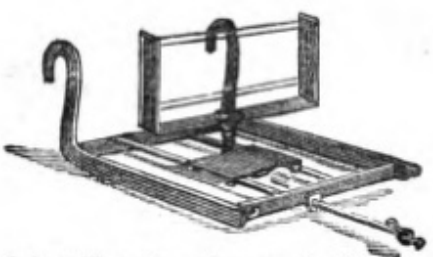
Carson's Patent Salting Apparatus, for salting joints of meat in a few minutes.

Kent's Patent Soup Strainer.

Patent Mincing Machine.

Kent's Patent Strainer will be found most useful for procuring the transparency so much required by fashion in modern soups.

The Patent Mincing Machine will greatly economize the cook's time.



Improved Revolving Toaster, also available as a hanging Trivet, for Kettle, Saucepan, or Plate.

Egg Poacher, with a loose inside frame, and ladles to hold the eggs.

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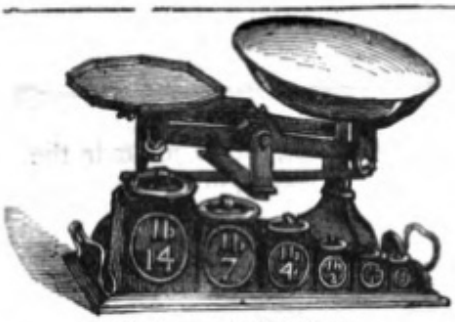


Scales and Weights.

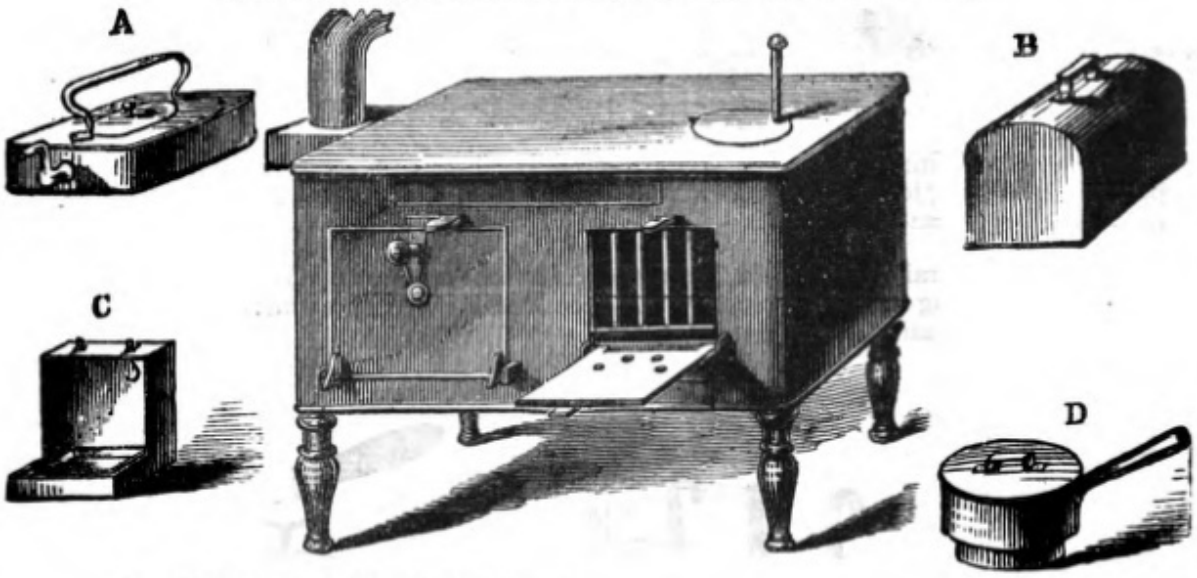
Scales.—As one of the great elements of success in cooking is preciseness in the proportions of ingredients, the cook should never be without a good pair of scales, and she should keep them in thorough order. In delicate dishes an unequal proportion of an article inserted only to impart a certain flavour, will ruin the dish. The necessity as well as use of scales is therefore obvious.

French Vegetable Cutter, for cutting carrots and turnips in various shapes, for soups, haricots, garnishing, &c.

When you use this machine, lay the disc or plate you have selected in the place prepared for it in the machine, with the sharp or cutting side upwards. Cut the vegetables into thin slices; lay a slice on the disc and press down the handle of the machine, which will force the vegetable on the disc. Then lay a second slice on the disc, pressing down the handle as before, and the slice first laid on will be forced through, cut into small pieces of the required shape. This may be repeated as often as necessary till the quantity is sufficient; the pieces remaining in the disc should be pushed out with a fork.

"The Cottager's Stove,"

WHICH REQUIRES NO BRICKWORK TO FIX IT.



A a Tin Kettle, holding seven quarts.
B an Iron Cover, which forms an additional oven on the top of the hot plate.
C Toaster. D Saucepan to fit the top.

Directions.—When coal is used, the front and bottom gratings will be required.

When wood is used these may be removed.

To improve the Draught if necessary.—Carry the flue-pipe a few feet up the chimney, or enclose the fireplace with an iron plate, in which cut out a round hole for the pipe to pass through.

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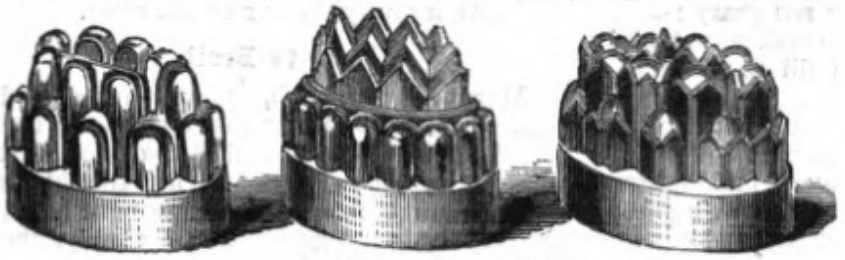
To use the Stove in the open air, it will be necessary to have about ten feet of perpendicular pipe, to ensure a proper draught.

Economy in the use of fuel is not to be neglected by the housekeeper. Cinders should be carefully sifted. The grate (if the ordinary one alone be possessed) should be screwed in as soon as the fire for cooking is no longer required. The fire *at the back* of the open range may then be made of small coals, wetted and left to cake. Cinders may be used for ironing stoves, and for heating ovens.

The Cottager's Stove will be found an economical assistant to the common open range in small kitchens.



Ordinary Jelly Moulds.

Jelly Bag, used for Straining Jelly.

Plain Directions for Roasting, &c.

How to Roast.—Roasting meat, though one of the commonest modes of dressing it, is by no means an easy task. Roast meat is too often sent to table nearly raw, or dried up till there is scarcely any gravy in it. Now *good* roasting consists in dressing the joint thoroughly, and yet retaining its juices in it.

The cook should prepare her fire some little time before she puts the meat down. The grate should be let out sufficiently wide to take in the whole size of the joint, with a margin to spare on each side, and the fire should be *so* good as not to require making up during the time the joint is roasting; it should be sufficiently large to be of an equal strength all the time the meat is dressing, aided by a large coal put on the top of it occasionally. A great deal of the success in roasting will depend on the heat and goodness of the fire. Begin roasting by placing the meat at some distance from the fire (about eighteen inches), and baste it from the first. When it is half done, move it gradually nearer to the fire for it to be well browned. If the meat were to be put close to the fire at first, it would dry up, and the outside would be dressed before the heat had penetrated the mass; the juices being thus shut in, the joint would be under-dressed. Some persons prefer meat roasted *very* slowly. That method is expensive, because it requires a large fire to be kept up for a length of time; and also, unless done by a cook who understands her business well, and who makes a fire fit for it, the meat is apt to get sodden. We need scarcely say that the meat screen should be placed behind it from the first of its being put down.

Cover the fat of veal or lamb with a piece of paper tied on with twine.

Baste the meat very frequently, for the more it is basted the better it will eat. When it is nearly done, the paper over the fat may be removed, and the joint lightly dredged with flour, in order to give it a savoury brown appearance called frothing. Sprinkle a *very* little salt on it also; but not till it is just ready to dish up, as salt draws out the gravy.

The usual time allowed for roasting is a quarter of an hour or twenty minutes for each pound of meat. But this rule does not always answer. Meat fresh killed takes longer to roast than when it has been kept long; and in warm weather it takes less time than in cold. Brown meats require less time than white meats do. In frosty weather, it is better to lay the joint before the fire to thaw before it is put on the spit, as, if frozen, it will be impossible to calculate the time required for dressing it, and in fact it will never be dressed through. The cook should always be careful that the spit, and also the hook used in the bottle-jack, be wiped before they are used. She should also be careful how she hangs the meat, so as to avoid disfiguring it by running the spit through the prime parts.

Cradle spits are much the best for large kitchens; for small families, the bottle-jack in a tinned screen does very well, or, better still, the improved spring-jack and roaster.

Let the butcher chop the joints of necks and loins of mutton and lamb before they are dressed, or they cannot be well separated by the carver when they are sent to table.

When the roast meat has been taken up, the fat which has dripped from it into the pan should be poured into a basin pr

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case of poultry, hold the breast over a charcoal fire for one minute, or dip it into boiling water, in order to make the flesh firm."

Braising.

Braising is a mode of cooking by the action of heat *above*, as well as *below*, the article cooked. A braising pan has a deep cover (*see* engraving at Kitchen Utensils) on which live charcoal is placed. The pan is air-tight, and as all evaporation is thus precluded, the food braised imbibes whatever flavour the cook may wish to give it; in order to effect which, she must place in the pan with it whatever vegetables, &c., her recipe may direct. The ingredients should be very well proportioned, and the stewing should go on very slowly.

We will give here one recipe for a braise, as an example of what is meant.

A Fowl braised.—Peel and wash a large Portugal onion, and one large turnip; cut them in thin slices, with a little celery, a few sprigs of parsley, and a bay leaf. Lay a few slices of fat bacon at the bottom of the pan, place the bird trussed for boiling on it, cover the breast with slices of fat bacon. Lay the vegetables round it, with a few bones or trimmings of fresh meat. Add a pint and a half of stock, and seasoning to your taste. Cover the pot closely, set it over a slow stove, put live charcoal at the top, and let it cook slowly.

When it is done, keep the meat hot while you strain the gravy and take off the fat, which you can do quicker by plunging the basin partly into cold water; this will make the fat coagulate. Boil it up very quickly again till it thickens. Some cooks let the gravy adhere to the meat; this is done by boiling it down till it is reduced just to the quantity required for the purpose.

Saute-ing.

To "Sauté" anything means to dress it quickly, in a small pan, with a *very little* butter, oil, lard, or dripping, doing one side at a time. Two spoonfuls of oil will be enough to *sauté* a small chicken in.

The art of sauté-ing well consists in doing it quickly, to keep the gravy and succulence in the meat. It is an economical mode of dressing small things of every kind of food. It is, you see, very different from frying, which is really boiling in hot fat, and requires a far greater quantity of the butter, oil, &c., for its performance.

CARVING.

One of the most important acquisitions in the routine of daily life is the ability to carve, not only well, but elegantly. It is true that the present fashion of Russian dinners is fast banishing the necessity for promiscuous carving from the richly-served boards of the wealthy; but in the circles of middle life, where it is not adopted, the necessity of skill in the use of a carving-knife is sufficiently obvious.

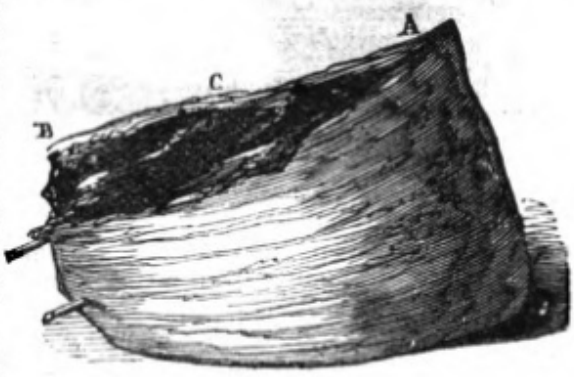
The dish upon which the article to be carved is placed should be conveniently near to the carver, so that he may have full control over it; for if it is placed far off, nothing can prevent an ungracefulness of appearance, and a difficulty in performing that which if it were in its proper place could be achieved with ease.

In helping fish, nicety and care must be exercised; lightness of hand and dexterity of management are necessary, and can only be acquired by practice. The flakes which, in fish like salmon and cod are large, should not be broken in helping, for the beauty of the fish is then destroyed, and it becomes less inviting to the appetite.

In the following directions, accompanied by diagrams, we have endeavoured to be as explicit as possible; but practice alone will enable any person to carve with skill and facility.

Ribs of Beef.—There are two modes of carving this joint; the first, which is now becoming common, and is easy to an amateur carver, is to cut across the bone, commencing in the centre, and helping fat from A, as marked in the engraving of the sirloin, or it should be carved in slices from A to B, commencing either in the centre of the joint or at the sides. Occasionally the bones are removed, and the meat formed into a fillet; it should then be carved as a round of beef.

An Aitch-Bone of Beef.—This is a simple joint to carve, but the slices from it must be cut quite evenly, and of a very



Aitch-Bone.

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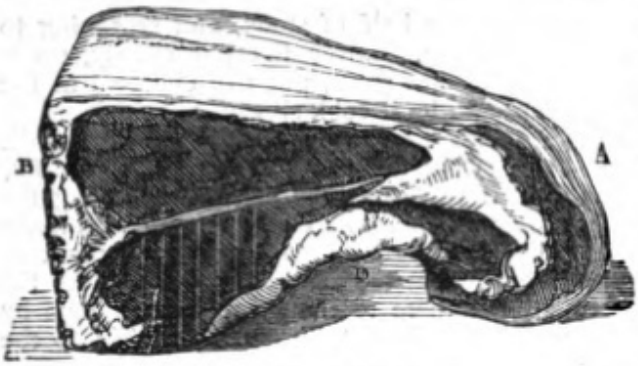
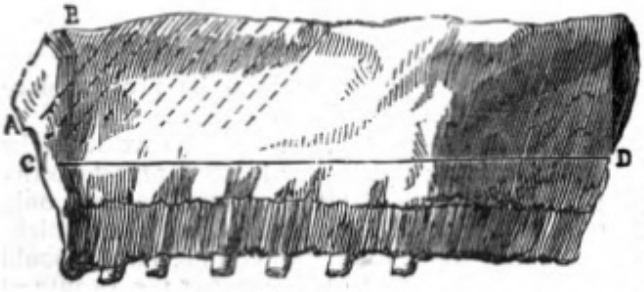
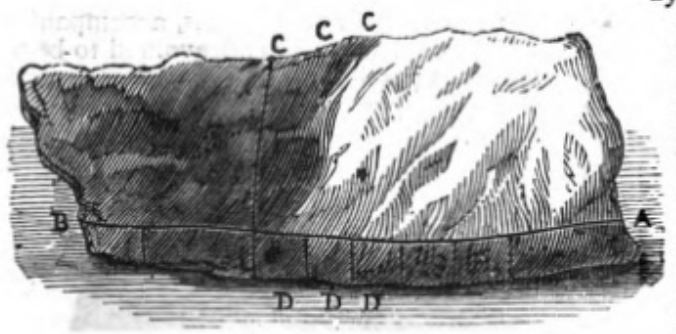


Sirloin of Beef.

Fillet of Veal.



Neck of Veal.



Breast of Veal.

moderate thickness. When the joint is boiled, before cutting it, remove a slice from the whole of the upper part, of sufficient thickness (say a quarter of an inch), to arrive at the juicy part of the meat at once. Carve from A to B; let the slices be moderately thin—not too thin—help fat with the lean in one piece, and give a little additional fat which you will find below C; the solid fat is at A, and must be cut in slices horizontally. The round of beef is carved in the same manner.

THE SIRLOIN OF BEEF.—The under part should be first carved, as indicated in the engraving, across the bone. In carving the upper part the same directions should be followed as for the ribs, carving either side, or in the centre, from A to B, and helping the fat from D.

FILLET OF VEAL.—Cut a slice off the whole of the upper part, in the same way as from a round of beef, this being, if well roasted, of a nice brown, should be helped in small pieces with the slices you cut for each person. The stuffing is skewered in the flap, and where the bone comes out there is some placed; help this with the meat, with a piece of the fat.

NECK OF VEAL.—Were you to attempt to carve each chop, and serve it, you would not only place a gigantic piece upon the plate of the person you intended to help, but you would waste much time, and should the vertebræ have not been jointed by the butcher, you would find yourself in the position of the ungraceful carver, being compelled to exercise a degree of strength which should never be suffered to appear; very possibly, too, helping gravy in a manner not contemplated by the person unfortunately near enough to receive it. Cut diagonally from B to A, and help in slices of moderate thickness; you can cut from C to D in order to separate the small bones, divide and serve them, having first inquired if they are desired.

THE BREAST OF VEAL.—Separate the ribs from the brisket, cutting from A to B; these small bones are the sweetest and mostly chosen; you will cut them as at D D D, and serve. The long ribs are divided as at C C C; and having ascertained the preference of the person, help accordingly; at good tables the scrag is not served, but is found, when properly cooked, a very good stew.

LOIN OF VEAL.—This joint is sent to table served as a sirloin of beef. Having turned it over, cut out the kidney and the fat, return it to its proper position, and carve it, as in the neck of veal, from B to A; help with it a slice of kidney and fat. The kidney is usually placed upon a dry toast when removed from the joint.

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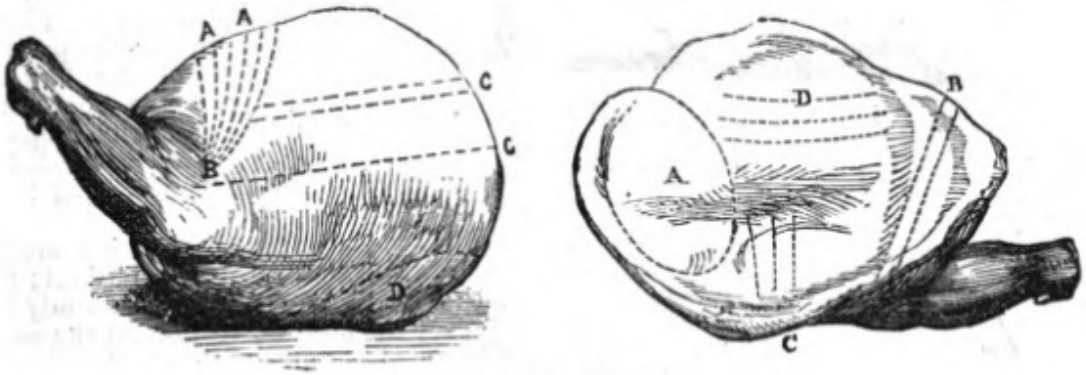
SHOULDER OF VEAL is sent to table with the underpart placed uppermost. Help it as a shoulder of mutton, beginning at the knuckle end.

CALF'S HEAD.—There is much more meat to be obtained from a calf's head by carving it one way than another. Carve from A to B, cutting quite down to the bone. At the fleshy part of the neck end you will find the throat sweetbread, which you can help a slice of with the other part; you will remove the eye with the point of the knife and divide it in half, helping those to it who profess a preference for it; there are some nice gelatinous pieces around it, which are palatable. Remove the jawbone, and then you will meet with some fine flavoured lean; the palate, which is under the head, is by some thought a dainty, and should be offered when carving.

Half of Calf's Head.

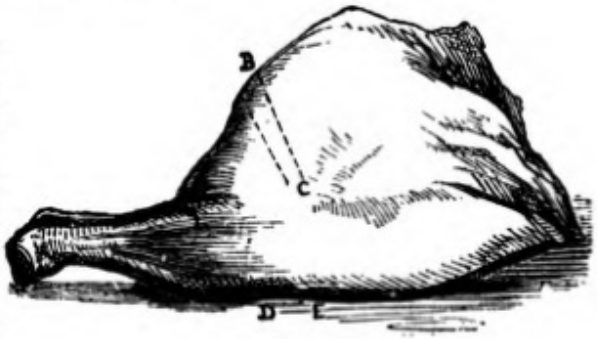
A SHOULDER OF MUTTON.—This is a joint upon which a great diversity of opinion exists, many professing a species of horror at its insipidity; others finding much delicacy of flavour in certain parts. In good mutton there is no doubt that, if properly managed, it is an excellent joint, and if judiciously carved, will give satisfaction to all who partake of it. It should be served and eaten very hot. It is sent to table lying on the dish as shown in the annexed engraving. Commence carving from A to B, taking out moderately thin slices in the shape of a wedge; some nice pieces may then be helped from the bladebone, from C to B, cutting on both sides of the bone. Cut the fat from D, carving it in thin slices. Some of the most delicate parts, however, lie on the under part of the shoulder; take off thin pieces horizontally from B to C, and from A; some tender slices are to be met with at D, but they must be cut through as indicated.

The shoulder of mutton is essentially a joint of titbits, and therefore, when carving it, the tastes of those at table should be consulted. It is a very insipid joint when cold, and should therefore be hashed if sent to table a second time.



A Shoulder of Mutton.

LEG OF MUTTON.—The under or thickest part of the leg should be placed uppermost, and carved in slices moderately thin, from B to C. Many persons prefer the knuckle, and this question should be asked, and, if liked, it should be sent to the guest. When cold, the back of the leg should be placed uppermost, and thus carved; if the cramp bone is requested (some persons regard it as a dainty), insert your knife at D, passing it round to E, and you will remove it.



Leg of Mutton.

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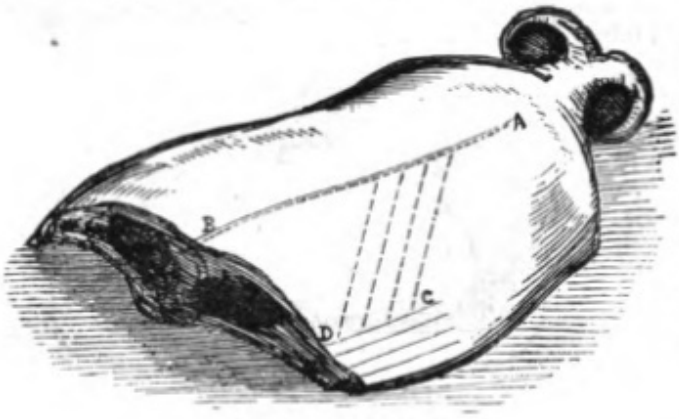


Saddle of Mutton.

SADDLE OF MUTTON. — The tail end is divided in the engraving, and the kidneys skewered under each division; this is a matter of taste, and is not always done. Carve from A to B in thin slices, help fat from C to D. You may help from the vertebræ on both sides of the loin, and then carve crosswise as marked in the engraving, which gives you both fat and lean; help a slice of kidney to those who desire it.

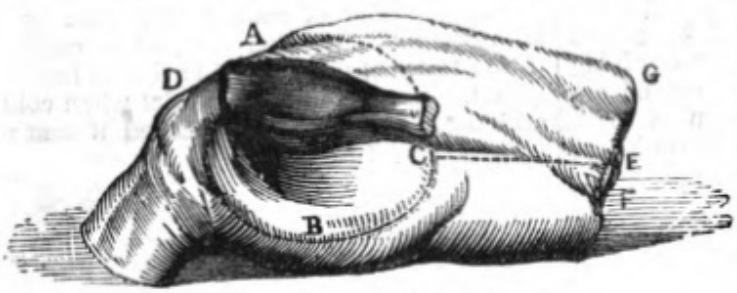
THE LOIN OF MUTTON, if small, should be carved in chops, beginning with the outer chop; if large, carve slices the whole length. A neat way is to run the knife along the chine bone and under the meat along the ribs; it may then be cut in slices as shown in the engraving of the saddle of mutton; by this process fat and lean are served together; your knife should be very sharp, and it should be done cleverly.

NECK OF MUTTON, if the scrag and chine bone are removed, is carved in the direction of the bones.

THE SCRAG OF MUTTON should be separated from the ribs of the neck, and when roasted the bones sent with the meat.

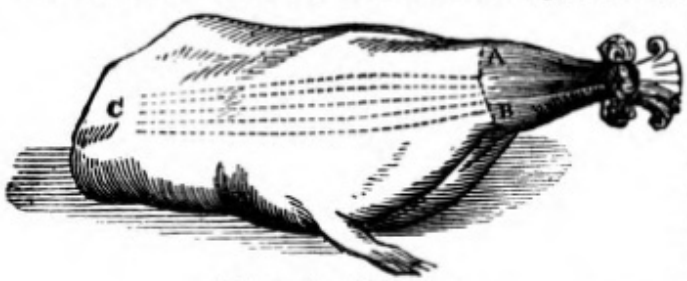
HAUNCH OF MUTTON is carved as haunch of venison.

FORE QUARTER OF LAMB.—Place your fork near the knuckle, and cut from A to C, to B, and on to D; pass your knife under, lifting with the fork at the same time. The juice of half a lemon or Seville orange which has been sprinkled with salt and pepper, is then squeezed under the shoulder, and a slice of fresh butter placed there also, the parts are reunited until the butter is melted, and the shoulder is then placed upon a separate dish; separate the neck from the ribs from E to D, and then help the breast, G, or the neck, F, according to the palate of your guest.



Fore Quarter of Lamb.

HAUNCH OF VENISON.—Have the dish placed before you so that the loin is nearest to you, and the knuckle farthest; then cut from A to B, sufficiently near the knuckle to prevent the escape of any gravy; then make your first cut from A to C, with a slanting cut, and then let each succeeding slice be sloping, so that all the gravy may be retained in the hollow thus formed; the fat will be found at the left side, and must be served with the meat.



Haunch of Venison.

KID, if kept until the age at which lambs are killed, is served and carved in the same manner; if killed at a month or five weeks, it is roasted whole, and carved in the kitchen.

PORK.—The leg when sent to table should be placed with the back uppermost, and the crackling be removed; if sufficiently roasted, this may be done with ease; the meat should be cut in thin slices across the leg, the crackling being served with it, or not, according to taste; the loins are cut into the pieces scored by the butcher.

HAM is served as placed in the engraving, and should come to table ornamented. Carve from A to B, cutting thin slices slantingly, to give a wedge-like appearance. Those

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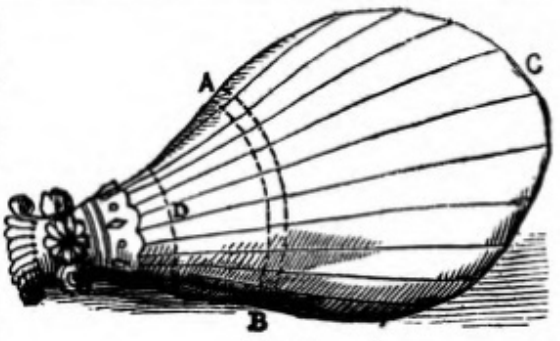
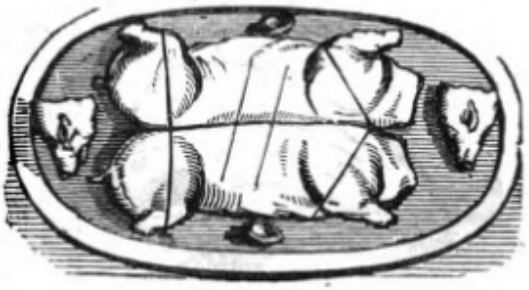
who prefer the hock carve at D, in the same direction as from A to B, then carve from D to C, in thin slices, as indicated in the diagram.

BOILED TONGUE. — Carve across the tongue, but do not cut through; keep the slices rather thin, and help the fat and kernels from underneath.

SUCKING PIG.—The cook should send a roast pig to table as displayed here, garnished with head and ears; carve the joints in the direction shown by the lines in the diagram, then divide the ribs, serve with plenty of sauce; should one of the joints be too much, it may be separated: bread sauce and stuffing should accompany it. An ear and the jaw are favourite parts with many people.

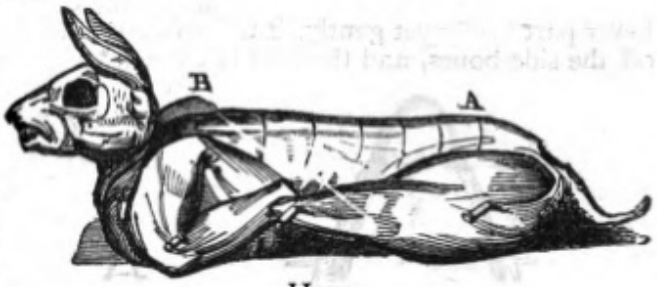


Ham.


Roast Pig.

HARE.—Cut slices from B to A of moderate thickness. When the hare is young, you can, after removing the shoulders and legs, cut across the back and divide it into several pieces; this is not practicable with a full grown hare, unless it is boned; the shoulders and legs are easily removed by placing the knife between them, and turning them back, the joint will disclose itself and can then be separated. The head should not be removed until the last, divide it from the neck, remove the lower jaw, then cut through the division which appears from the nose to the top of the skull, and lay it open. The stuffing should be given with whatever portion may be helped.

ROAST RABBITS are carved in the same manner.

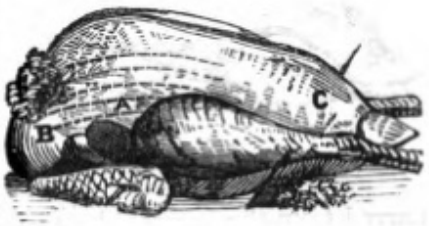


Hare.

BOILED RABBIT.—Remove the legs and shoulders, they very easily separate, divide the back into two parts, and by holding the fork firmly in the back, and passing the knife underneath, near the middle, and bending it back, this is accomplished readily. The most tender part is on the loins, the meat there is of a very delicate flavour; liver should be helped with it.

Boiled Rabbit.

POULTRY.—Poultry requires skilful carving; the requisites are grace of manner, ease in the performance, a perfect knowledge of the position of the joints, and the most complete mode of dissecting, so as to obtain the largest quantity of meat. In no case is this ability more demanded than in carving a roast turkey. Unless this is done well, there is not only much waste, but the appearance of the turkey is spoiled. You will commence by carving slices from each side of the breast, in the same directions as the lines marked in the engraving, cutting from A to B. Then remove the legs, dividing the thighs from the drumsticks, and here an instrument termed a disjointer will be found serviceable, for unless the turkey be very young, and the union of the joints very accurately taken, carving becomes difficult: the disjointer effects the separation at once, and it possesses also the advantage of enabling the carver to divide a thigh into two,



Roast Turkey.

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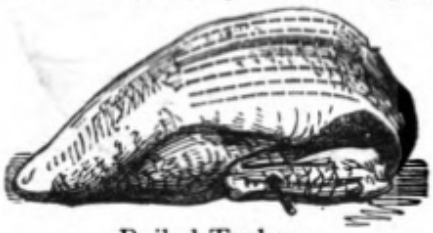
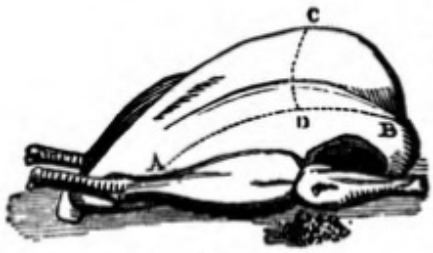
thus permitting a less bulky portion to be served. The pinions and that portion of the body removed with it, are always a delicacy, and care should be taken to carve them nicely: the joint of the pinion will be found at B. The stuffing, if it be of truffles, you will obtain by making an opening at C. Ordinary forcemeat is found in helping the breast.



Boiled Turkey.

BOILED TURKEY is trussed in a different fashion to the roast, but the same direction given for the first applies to the second. The legs in the boiled turkey being drawn into the body may cause some little difficulty at first in their separation, but a little practice will soon surmount it.



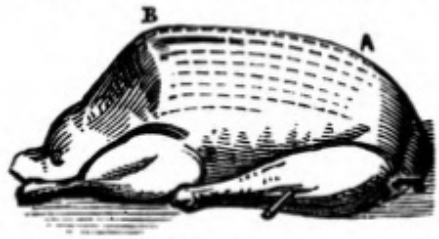
Roast Fowl.

ROAST FOWL.—This operation is a nice and skilful one to perform; it requires both observation and practice. Insert the knife between the legs and the side, press back the leg with the blade of the knife, and the joint will come apart; if judiciously managed, it will require but a nick where the joints unite. Remove the wing from D to B, cut through and lay it back as with the leg, separating the joint with the edge of the knife, remove the merrythought and neck bones next; this you will accomplish by inserting the knife and forcing it under the bones; raise it and it will readily separate from the breast. You will divide the breast from the body by cutting through the small ribs down to the vent, turn the back uppermost, now put the knife into about the centre between the neck and rump, raise the lower part firmly yet gently, it will easily separate, turn the neck or rump from you, take off the side bones, and the fowl is carved.

Boiled Fowl (breast).

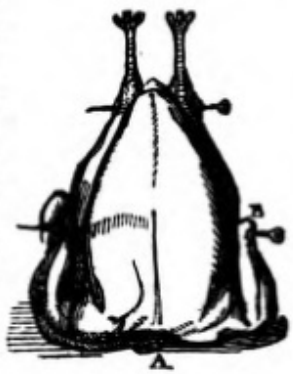
Boiled Fowl (back).

In separating the thigh from the drumstick, you must insert the knife exactly at the joint, as we have indicated in the engraving; this, however, will be found to require practice, for the joint must be accurately hit, or else much difficulty will be experienced in getting the parts asunder. There is no difference in carving roast and boiled fowls, if full grown; but in a very young fowl when roasted, the breast is served whole. The wings and breast are preferred, but the leg of a young fowl is an excellent part. Capons when very fine and roasted, should have slices carved from the breast, like a turkey.



Roast Goose.

GEESE.—Follow with your knife the lines marked in the engraving, A to B, and cut slices, then remove the wing, and if the party be large, the legs must also be removed, and here the *disjointer* will again prove serviceable. The stuffing will be obtained by making an insertion at the apron, C.



Pheasant.

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PHEASANT.—Clear the leg by inserting the edge of the knife between it and the body, then take off the wings, B to A, but do not remove much of the breast with them, you are thus enabled to obtain some nice slices; the pheasant is then carved as a fowl. The breast is first in estimation, then the wings, and after these the merrythought; lovers of game prefer a leg.

PARTRIDGE.—Separate the legs, and then divide the bird into three parts, leaving each leg and wing together. The breast is then divided from the back, and helped whole, the latter being helped with any of the other parts. When the party consists of gentlemen only, the bird is divided in halves by cutting lengthwise right through from the centre.

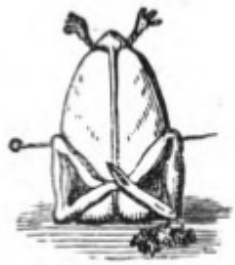
Partridge.

Pigeon (breast).

QUAILS, LANDRAIL, WHEATEARS, LARKS, and all small birds are served whole.

WILD DUCKS AND WIDGEON.—The breast of these fowls being the best portion, is carved in slices, which are removed, and a glass of old port wine is poured in; the half of a lemon seasoned with Cayenne and salt should then be squeezed in, the slices relaid in their places, and then served, the joints being removed the same as in other fowls.

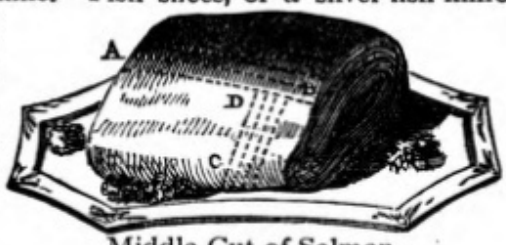
PIGEON.—Like woodcock, these birds are cut in halves, through the breast and back, and the half is sent to the person helped.



Pigeon (back).

FISH.

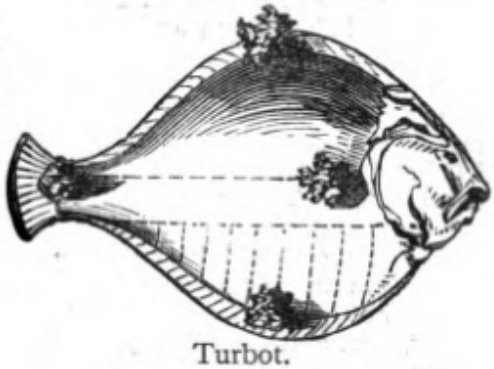
Fish should never be touched with a steel knife. Fish slices, or a silver fish knife and fork, are used for carving it. It requires more care than knowledge to help fish—the principal thing is to avoid breaking the flakes. In carving a piece of salmon as here engraved, cut thin slices, as from A to B, and help with it pieces of the belly in the direction marked from C to D; the best flavoured is the upper or thick part.



Middle Cut of Salmon.

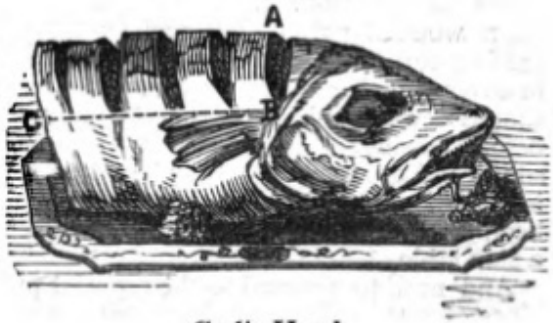
TURBOT.—Cut flat pieces as marked in the engraving without moving the bone; the fin, which is esteemed a delicacy, is always served with it.

All flat-fish, such as plaice, brill, Johndory, &c., are carved in the same manner; soles are cut either into halves, or, if very large, are divided into three, cutting them across right through. Flounders are served whole.



Turbot.

COD'S HEAD AND SHOULDERS.—Carry the knife from A to B, and then along the line to C, help slices accompanied by some of the sound, which is to be found lining the back, and which you may obtain by passing the knife under the backbone at C; serve also a piece of liver.



Cod's Head.

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1. *Pears and Rice.*
2. *Queen Mab Pudding.*
3. *Plum Pudding*
4. *Trifle.*
5. *Jelly of two colours.*
6. *Blanc Mange*
7. *Chantilly Basket.*
8. *Oranges and Jelly.*

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1. *Roast Turkey.*
2. *Boiled Turkey*
3. *Roast Goose*
4. *Hare.*
5. *Boiled fowl.*
6. *Roast Fowl.*
7. *Roast Duck.*
8. *Roast Pigeon.*
9. *Boiled Rabbit.*
10. *Roast Rabbit.*
11. *Roast Pheasant.*
12. *Partridges.*

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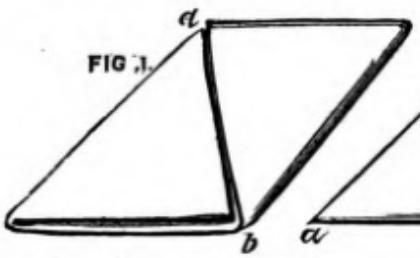

FIG. 1.

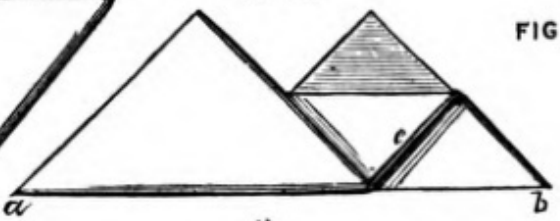

FIG. 2.

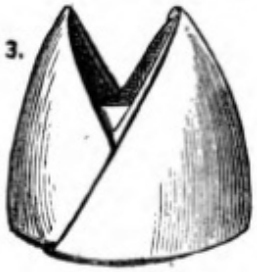
FIG. 3.

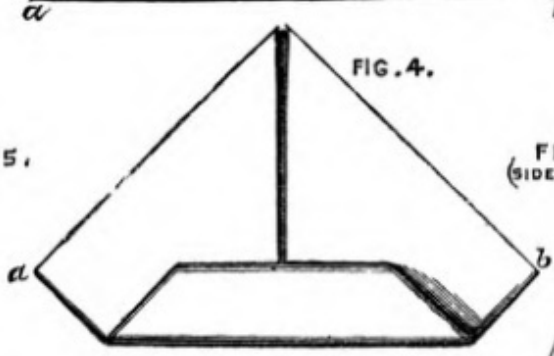

FIG. 4.

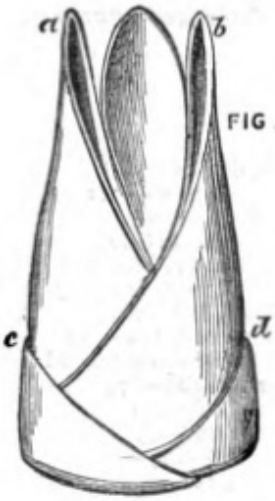

FIG. 5.

FIG. 6. (SIDE VIEW)

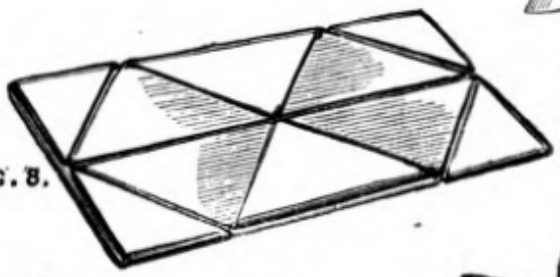
FIG. 8.

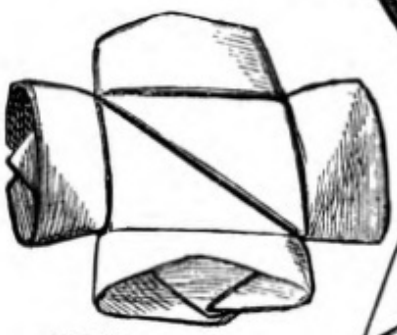
FIG. 9.

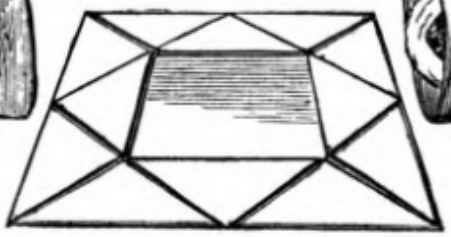
FIG. 7.

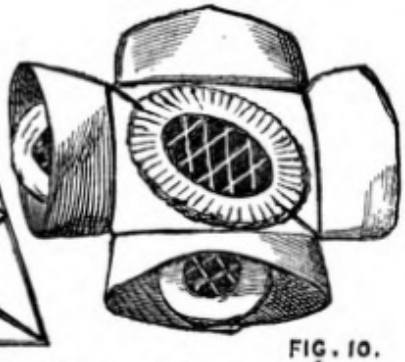
FIG. 10.

To Fold the Mitre.—The napkin must be folded in three, thus :—Fold one third over, turn it *backwards*, and thus make the three folds. Fold both ends to meet in the middle. Take the left-hand corner, *a*, and fold it across in a right angle. Take the opposite corner, *b*, on the left hand at the top, and fold it in the same manner ; you will thus form figure 1. Turn over and fold in halves lengthwise ; open the points, and you will have figure 2. Bend the point, *a*, towards the right, and tuck it in the groove, *c* ; turn the point, *b*, backwards towards the right hand, and tuck it in as at *a* ; you will then have figure 3—The Mitre.

The Water Lily.—Have a square napkin and fold it like a half handkerchief. Then take the two opposite points and make them meet on the centre one, which forms a square. Take the bottom corner, opposite the points, and roll it up as at figure 4. Turn the napkin over, and roll point *a* to about the centre. Take point *b*, and tuck it in the groove ; raise it, and you have figure 5—the Water Lily. Turn the corners over, and tuck them in at *c* and *d*. Turn back the second fold at the top—fig. 6.

Napkin Folded for small Tarts at the side and a Cake in the middle.—Have a perfectly square napkin ; turn the corners over so that they meet at the centre. Turn the four corners back to the edge, and you will have figure 7 ; carefully turn the napkin without unfolding it ; turn it over from two opposite sides into the centre at figure 8 ; turn it over again and make the other two ends meet in the middle you have then figure 9.

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