

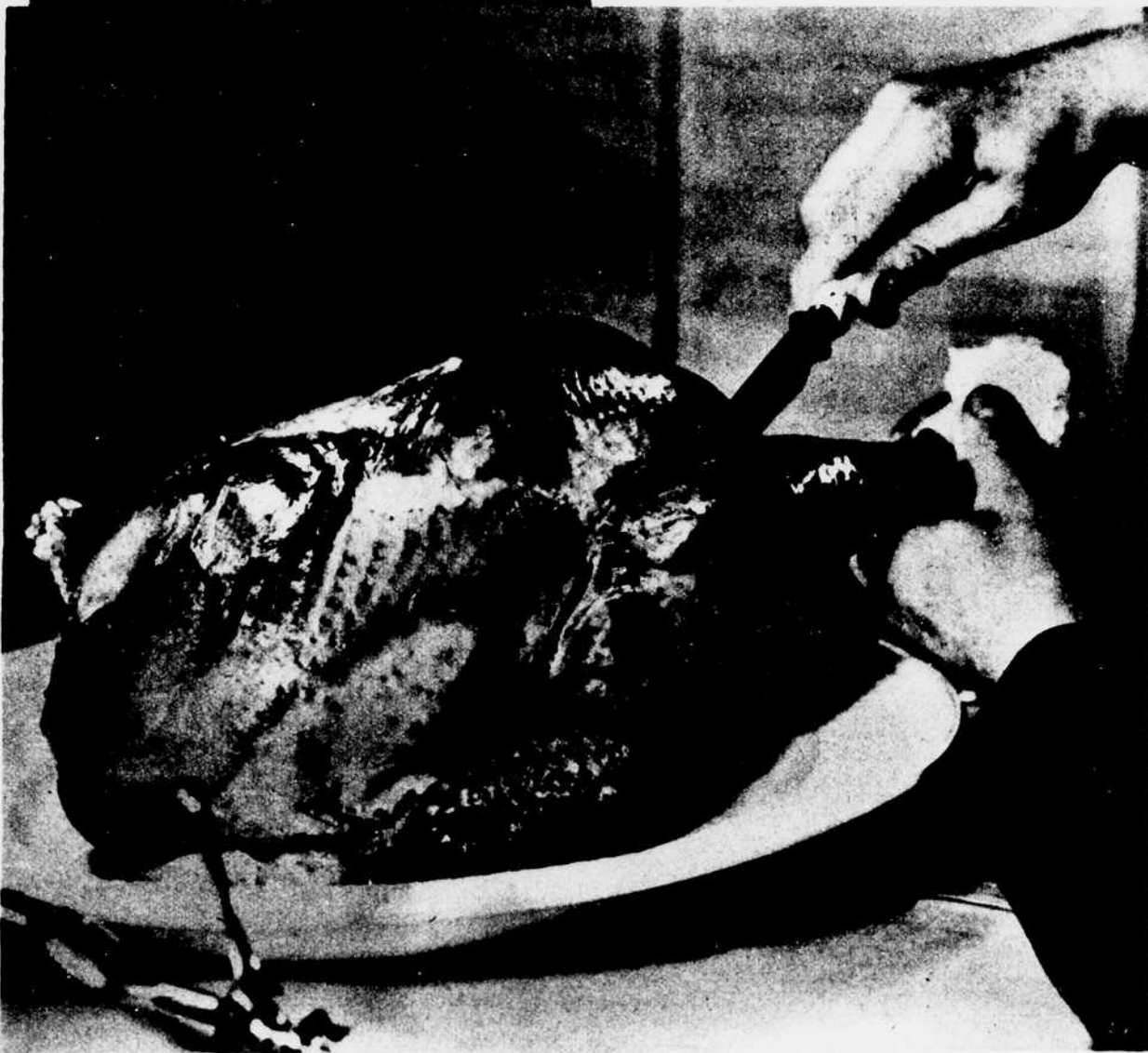
# HOW TO CARVE YOUR THANKSGIVING TURKEY



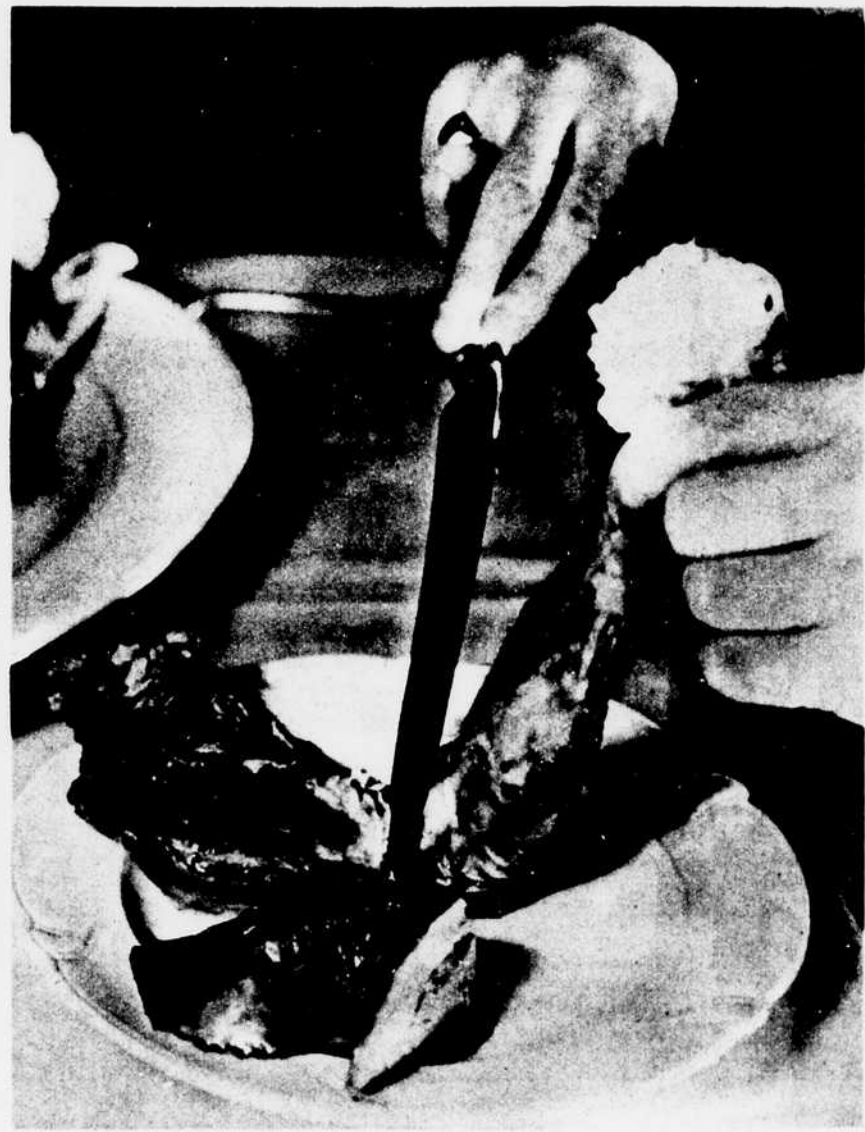
"TO DO THE HONORS of a table gracefully is one of the outlines of a well-bred man," said Lord Chesterfield, the 18th century's most polished gentleman. Graceful carving, first requires a sharp-edged knife, whetted downward. Carvers are justified in demanding perfectly cooked meats. Inexpertly cooked meats are difficult.



TO SLICE THE BREAST, insert the fork astride the keel bone, then either slice down the keel bone or up from the wing joint, the wing having been cut off much as the leg is served. In carving, the breast of the bird should be at the carver's left. An alternative position is with the tail pointing toward the carver.



TO SEVER THE BIRD'S LEG, place the knife between thigh and body and draw the knife from left to right. The hip joint must be cut to remove the leg, which is pressed outward with the knife and bent back with the left hand.



TO CUT THE DARK MEAT EASILY, remove the leg to a service plate. Cut the triangular piece of meat between thigh and drumstick, then cut the ligaments and begin to carve small portions. Register and Tribune Syndicate Photos.