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Carving and Serving

By Mrs D a Lincoln

Createspace, United States, 2013. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Carving and Serving of Meat, Fish, Poultry and Game Professional Chefs and Cooks Perfect carving of foods Including: Tip of the sirloin, or rib roast Sirloin roast The back of the rump Fillet of beef or tenderloin Round of beef, fillet of veal, or fricandeau of veal Beefsteak Leg of mutton or lamb, or knuckle of veal Leg of venison Saddle of mutton Saddle of venison Haunch of venison or mutton Loin of mutton, lamb, veal, pork, or venison Shoulder of mutton or veal Forequarter of lamb or veal Neck of veal Breast of veal Calf s head Roast pig Ham Tongue Corned beef Chartreuse, or pressed meat To cut up a chicken for a stew or fricassee Boiled fowl or turkey Broiled chicken Roast turkey Roast goose Roast duck Pigeons Partridges Larded grouse Rabbit Sweetbreads, chops, and cutlets Fish Baked fish Scalloped dishes, meat pies, entrees, etc. Salads Vegetables Soups Tea and coffee Pies Puddings Moulds of pudding, creams, charlotte russe, ice-cream, etc. Fruit and nuts The thickness of slices.



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Reviews

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