

always require to be well washed before they are cooked, but if they or any thing else are intended for roasting or frying, they should first be rendered perfectly dry, by rubbing with a coarse cloth, or otherwise. Salt rubbed in with warm water will speedily remove the blood and cleanse the meat. Hares must be always well washed with salt and water, or milk and water.

37. *Trussing* is little required in butcher's meat; but loins, boned and stuffed, such as those of beef, mutton and pork, must of course be trussed. This is done by spreading the stuffing and seasoning over them, then rolling them up as tightly as possible, tying up with a tape or string, and securing all by skewers. The long flap of the fillet of veal must be filled with stuffing, and then secured as above directed.

38. All kinds of poultry should be killed the first thing in the morning, when their crops are empty. They should be plucked while they are warm; be sure take out all the flues, and let the hair be singed off with white paper. It is recommended to crop fowls and pigeons immediately you have them; but there is a difference of opinion as to the time of drawing them; some say they should be drawn as soon as killed, or at least as soon as bought, which prevents the disagreeable flavour so often perceived in chickens; others say, and indeed the generality of cooks are of this opinion, that they should not be drawn till just before they are dressed, as it is apt to make them dry: we are of opinion that poultry should be drawn soon after they are killed; we do not believe that this makes them dry, though we are sure that to leave them undrawn will be apt to make them stink.

39. In drawing poultry, or removing the entrails, a very small slit may be made under the vent with a penknife, at which slip in the fore-finger, and if there is any internal fat about the vent, draw it out, as it is in the way of taking out the entrails, and, if left in, would be very strong when roasted. Next get hold of the gizzard, which may be known by its being the hardest part of the interior; draw it out carefully; it will generally bring the whole of the intestines with it, but if the liver should be left, again slip in the finger and take hold of the heart, which will bring out with it the liver, which you must not touch for fear of bursting the gall-bladder. The heart is generally left in by poulterers, but it is much better out, as it is apt to give a bloody appearance to the interior of the fowl. Trim round the vent with a pair of scissors.

40. Be careful to take away the gall-bladder from the liver without breaking it, for if one drop of the gall escapes, the whole liver is spoiled. The gizzard consists of two parts, with a stomach or bag in the middle, containing gravel and undigested food; one part of the skin by which the two parts of the gizzard are united is rather narrower than the other; slit this with a knife, and turning the gizzard inside out, remove the stomach bag and trim round the gizzard, but avoid cutting the skin by which it is joined in the middle.

41. In trussing poultry, cut off the neck about two joints from its