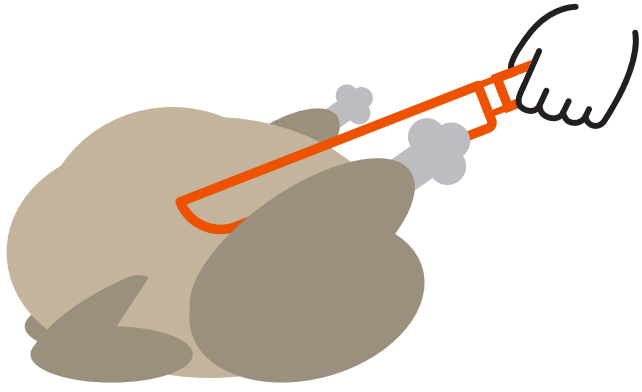
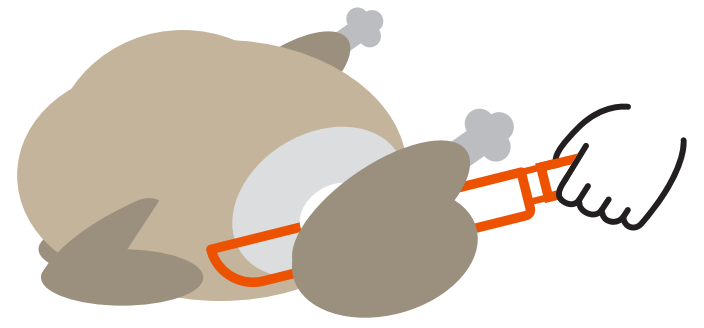


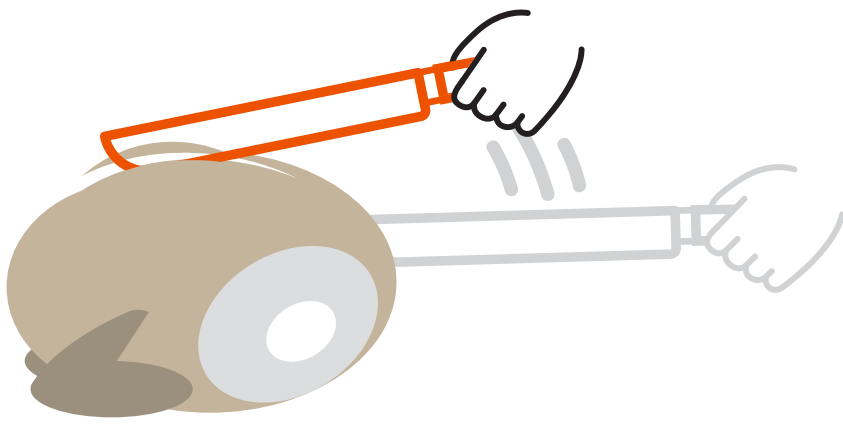
TRADITIONAL CARVING



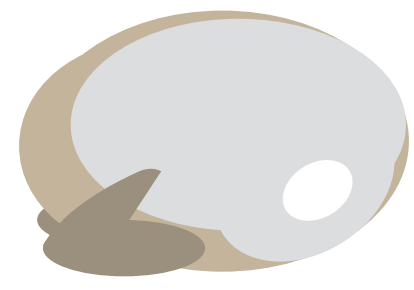
01. Pull the leg away from the body and **slice through** to the joint.



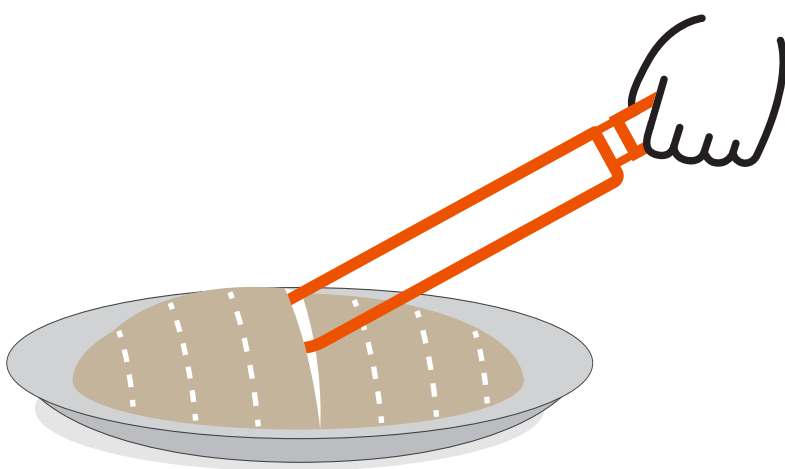
02. Separate the thigh from the leg by **chopping downward** at the socket.



03. Cut the breast **down the center**, following along the breastbone.



04. Remove the breast **in one piece** and place on your cutting surface.

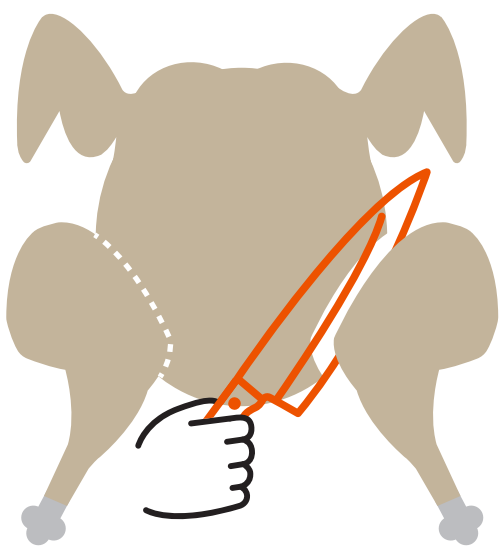


05. Slice **across the breast** into desired thickness and arrange to serve.

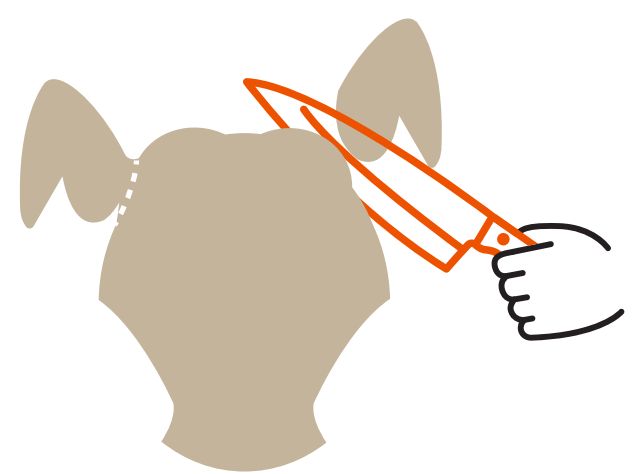


06. Last, **remove the wings** from the body with one downward cut.

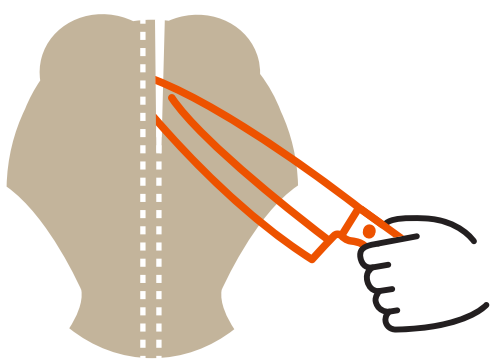
SPATCHCOCK CARVING



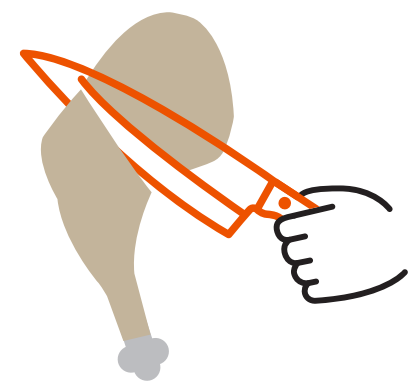
01. **Separate legs** from the body, cutting along division between leg and breast



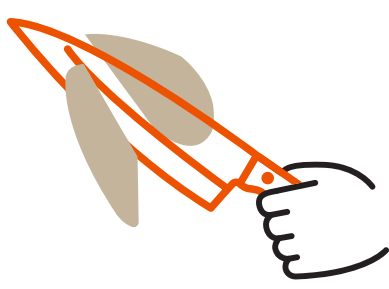
02. **Remove the wings** and simply cut where they meet the breast



03. **Remove breastmeat** by slicing downward into each side of the breastbone



04. **Divide the legs** at the underseam of the joint where drumstick meets thigh



05. **Divide the wings** by cutting through the joint between drumette and wingette



06. **Slice the breastmeat** crosswise into medallions & arrange on warm platter