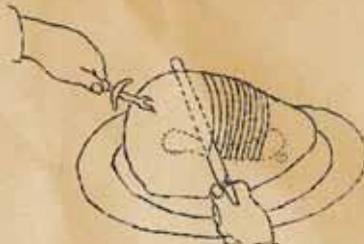


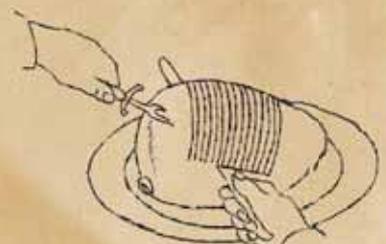
Whole ham



1. Place the ham on a cutting board as shown. Steady the ham with a fork and cut a few slices from the thin side of the leg as shown.

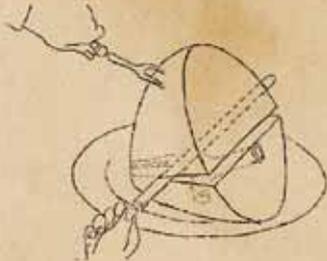


2. Place the ham on the side where you removed slices. Make perpendicular slices to the leg bone.

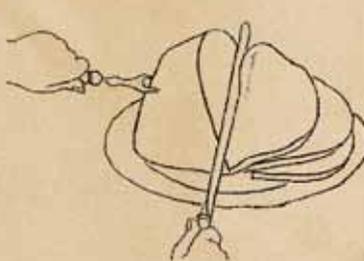


3. To loosen the slices, cut along the leg bone, removing each slice with the fork.

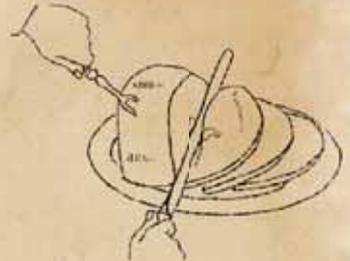
Shank half of ham



1. Position the ham with the shank end to the carver's left, with the thicker piece of meat – the "cushion" meat – on top. Using a fork to steady the ham, cut along the top of the bone to loosen the boneless cushion meat.

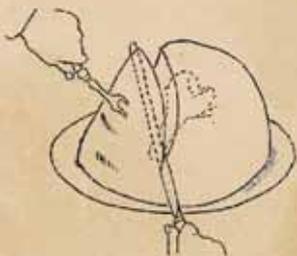


2. Place the cushion meat carved-side down on the cutting board and cut in perpendicular slices, as shown. Transfer slices to a serving platter.

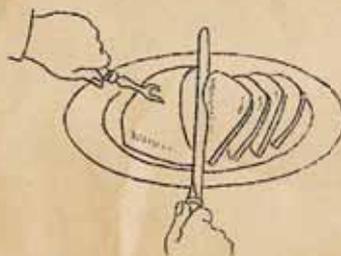


3. Turn the remaining meat carved-side down. Cut in perpendicular slices in the same manner as for the cushion meat.

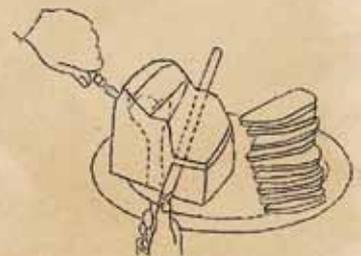
Rump half of ham



1. Place pre-cut side of ham down on the cutting board. Carve along the bone to remove boneless section of meat.

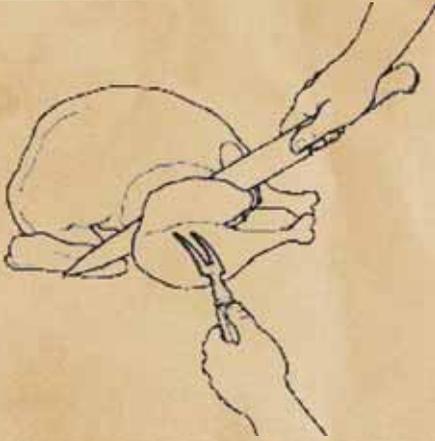


2. Slice boneless section across the grain and transfer to a serving platter.

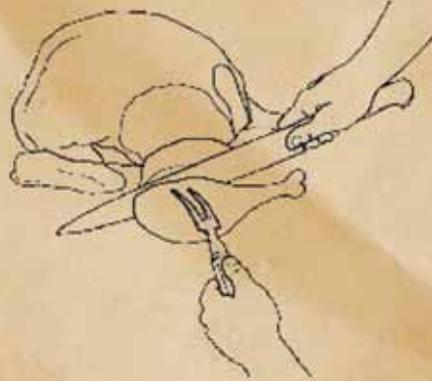


3. To carve the remaining meat from the bone, insert fork into meat next to bone and make horizontal slices as shown. Transfer slices to a serving platter.

Whole Turkey



1. Start with the leg portion. Cut through the skin around the leg. Use the flat side of the knife to push the leg away from the body, exposing the hip joint. Cut through the joint and remove the drumstick and thigh.



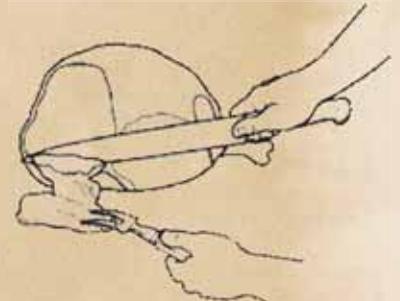
2. Cut the thigh and drumstick apart at the joint. to carve meat from thigh and drumstick, cut parallel to the bones. Remove any tough tendons on the drumstick.



3. Holding the knife parallel to and just above the wing, make a cut into the breast, until you reach the bone. This cut allows the breast meat slices to fall away easily when sliced..



4. Carve breast slices downward in thin slices, continuing until you reach the bone. If it is a large breast, carve down at an angle from the front and back ends alternately, so the slices are not too large.



5. Remove the wing but cutting through the joint separating the wing from the bird.

Turn the turkey so the remaining leg now points left: repeating the steps through.