

PRACTICAL CARVING

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649165063

Practical carving by Thomas J. Murrey

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THOMAS J. MURREY

**PRACTICAL
CARVING**

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BY

THOMAS J. MURREY

AUTHOR OF "FIFTY SOUPS," "FIFTY SALADS," "BREAKFAST
DAINTIES," "PUDDINGS AND DAINTY DESSERTS," "THE
BOOK OF ENTRÉES," "COOKERY FOR INVALIDS,"
"VALUABLE COOKING RECIPES," ETC.

OF TWENTY YEARS' EXPERIENCE IN CARVING



NEW YORK
FREDERICK A. STOKES
SUCCESSOR TO WHITE, STOKES, & ALLEN
1887

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DEDICATION.

To

My Dear Friend

W. W. STICKNEY

(with the United-States Hotel twenty-five years ago)

I Dedicate this Work,

*In token of appreciation of the many hours he
spent in instructing me in the minute
details of carving.*

THOMAS J. MURREY.

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P. A. Badesha
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PREFACE.

FROM my earliest recollection, I was taught to consider a thorough knowledge of the art of carving an important part of my education ; and the memories of my early struggles to master the art are vividly before me.

The patience that was exhausted upon me, while training my youthful hands to hold the knife properly, was certainly not appreciated by me at the time.

I could not see why it was important that my thumb, instead of the forefinger, should be placed on the back of the knife, when the latter way seemed more easy. Neither did I realize it to be an accomplishment to be able to carve with the left hand equally as well as with the right.

Now that I have arrived at a more mature age, I see and appreciate the importance of these things that seemed but trifles to me when I was young. I had often heard my father say that a young man's education was incomplete without a knowledge of carving, and his sons had every reason to believe he was serious in what he said.

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