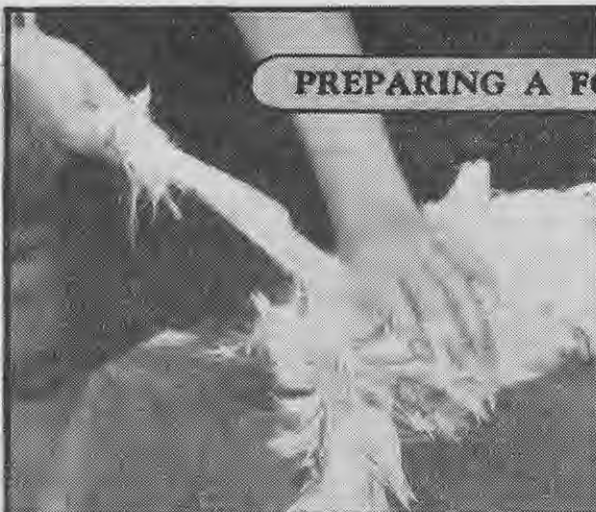


## PREPARING A FOWL FOR COOKING



After the bird has been scalded, the wings are plucked first (above), all the feathers being taken off each wing in one pull, then the tail (upper right), all at once, and then the legs (right).



To cut off the shank, the leg is bent and a small nick made at the back of the joint (above), then the shank bent back (right) to loosen the sinews, which come away with the shank (extreme right).

