



**PREPARING A FOWL
FOR COOKING**

Upper left—The skin at the back of the neck is cut right along. When the head and neck are cut away a long flap of neck skin is left. Middle left—The bird may be gutted through a small incision in the side instead of from the rear. Above—The gutted bird, washed and ready to be trussed.

Above—The flap of neck skin and the wings folded back. Right—The legs trussed and the job completed. If the bird has been scalded properly, singeing is not necessary.