

how to carve a turkey

How to Carve a Turkey: A Step-by-Step Guide to Perfect Slices

how to carve a turkey is a skill that can elevate your holiday meal and impress your guests. Whether it's Thanksgiving, Christmas, or any special occasion, serving beautifully carved turkey slices not only looks appealing but also ensures everyone enjoys tender, juicy pieces. Carving a turkey may seem intimidating at first, but with the right technique and a bit of practice, it becomes a straightforward and even enjoyable task. In this guide, we'll walk you through the best ways to carve a turkey, share helpful tips, and explain some of the essential tools you'll want at your side.

Preparing to Carve Your Turkey

Before you even pick up a knife, preparation is key to a smooth carving experience. Proper preparation helps maintain the turkey's moisture and makes the carving easier and safer.

Resting the Turkey

One of the most overlooked steps is letting the turkey rest after roasting. Rest your turkey for at least 20 to 30 minutes once it comes out of the oven. This resting period allows the juices to redistribute throughout the meat, preventing dry slices. Cover the bird loosely with foil to keep it warm during this time.

Gathering Your Tools

Having the right tools makes a significant difference. Here's what you'll need:

- A sharp carving knife or chef's knife – sharp edges cut more cleanly and safely.
- A carving fork – to steady the turkey while slicing.
- A large cutting board with a groove – to catch any juices and keep things tidy.
- Optional: Kitchen shears – helpful for cutting through joints.

How to Carve a Turkey: Step-by-Step

Now that your turkey is rested and tools ready, let's dive into the actual carving process.

The key is to approach the turkey in sections – starting with the legs and thighs, then the breast, and finally the wings.

Removing the Legs and Thighs

Start with the drumsticks and thighs, which are usually easier to carve and popular among guests.

1. Place the turkey breast-side up on the cutting board.
2. Hold one leg with the carving fork and gently pull it away from the body.
3. Cut through the skin between the leg and the body to expose the joint.
4. Bend the leg back until the joint “pops,” then slice through the joint to remove the entire leg and thigh section.
5. Separate the drumstick from the thigh by cutting through the joint.
6. Slice the thigh meat parallel to the bone into thick, bite-sized pieces.

Repeat this process on the other side.

Carving the Breast Meat

The breast is often the centerpiece of your turkey platter, so carving it neatly is crucial.

1. Find the breastbone that runs down the center of the turkey.
2. Using your knife, make a long, deep cut along one side of the breastbone, following the contour of the rib cage.
3. Continue slicing downward to remove the entire breast half in one piece.
4. Place the breast skin-side up on the cutting board.
5. Slice the breast meat crosswise into even, thin slices. Cutting against the grain ensures tender bites.

Repeat for the other breast half.

Carving the Wings

Wings are smaller but still worth serving, especially for guests who enjoy dark meat.

- Pull each wing away from the body.
- Cut through the joint where the wing connects to the breast.
- Serve whole or cut into smaller pieces if preferred.

Additional Tips for Carving a Turkey Like a Pro

Mastering the basics is just the beginning. Here are some helpful insights to make your turkey carving experience even better.

Keep Your Knife Sharp

Using a dull knife can cause uneven cuts and increase the risk of accidents. Sharpen your carving knife before you start, or use a high-quality chef's knife that you feel comfortable handling.

Carve on a Stable Surface

To avoid slips, make sure your cutting board is stable. If needed, place a damp towel underneath it to prevent movement. A solid surface keeps your carving precise and safe.

Use the Meat's Natural Joints

Rather than hacking through bones, locate the natural joints when carving off the legs, thighs, and wings. This approach minimizes effort and keeps your slices intact.

Serve Immediately or Keep Warm

Turkey tastes best when served warm. If you can't serve it right away, cover the carved meat with foil and place it in a warm oven (about 140°F or 60°C) to prevent drying out.

Why Learning How to Carve a Turkey Matters

Beyond the practical benefits, knowing how to carve a turkey adds a special touch to your holiday gatherings. It shows care and effort, elevating the presentation of your meal. Moreover, carving the bird evenly ensures guests get a nice balance of white and dark meat, which caters to different preferences.

Instead of leaving guests to hack at the bird themselves, carving it neatly and professionally demonstrates hospitality and makes the dining experience smoother and more enjoyable. Plus, with the carving skills under your belt, handling any large roasted bird becomes less daunting in the future.

Final Thoughts on Carving Your Turkey

Learning how to carve a turkey is a rewarding skill that combines technique, patience, and a bit of culinary finesse. Once you've mastered the art of slicing through the legs, thighs, breasts, and wings, you'll find yourself looking forward to holiday dinners with a newfound confidence. Remember to take your time, use the right tools, and respect the bird's natural anatomy for the best results.

Next time you roast a turkey, try these carving tips and enjoy the satisfaction of serving up perfect, juicy slices to your family and friends. It's a small effort that makes a big difference at the dinner table.

Frequently Asked Questions

What tools do I need to carve a turkey properly?

To carve a turkey properly, you need a sharp carving knife, a carving fork to hold the turkey steady, a cutting board with a groove to catch juices, and a platter to arrange the slices.

Should I let the turkey rest before carving?

Yes, it's important to let the turkey rest for at least 20-30 minutes after roasting. This allows the juices to redistribute, making the meat moist and easier to carve.

What is the best technique to carve a turkey breast?

To carve the turkey breast, slice parallel to the breastbone, cutting thin, even slices. Use a sharp knife and cut against the grain for tender slices.

How do I carve the turkey legs and thighs?

Separate the leg and thigh from the body by cutting through the joint. Then, slice the thigh meat parallel to the bone and remove the drumstick from the thigh by cutting through the

joint.

How can I carve a turkey without making a mess?

Use a stable cutting board with a groove to catch juices, carve slowly with a sharp knife, and have paper towels nearby to wipe excess juices. Resting the turkey also reduces juice loss.

Is it better to carve the turkey hot or cold?

It's best to carve the turkey after it has rested and is slightly cooled. Carving too hot can cause the juices to run out, making the meat dry.

How do I carve a stuffed turkey?

Carve the turkey the same way as an unstuffed bird. However, carefully remove the stuffing before carving if you want to serve it separately, or carve around the cavity to avoid mixing stuffing with meat slices.

What are the common mistakes to avoid when carving a turkey?

Common mistakes include carving too soon without resting, using a dull knife, cutting uneven slices, not separating joints properly, and carving in a rush which can lead to messy plates and dry meat.

Additional Resources

How to Carve a Turkey: A Professional Guide to Perfect Slices

how to carve a turkey is a culinary skill that combines both technique and presentation, essential for any home cook or professional chef aiming to serve a moist, evenly sliced centerpiece. Whether it's a holiday feast or a special occasion, mastering the art of turkey carving enhances the dining experience and showcases your attention to detail. This guide delves into the nuances of carving a turkey, highlighting the best practices, tools, and methods to achieve precision and maintain the bird's integrity.

Understanding the Anatomy of a Turkey

Before embarking on how to carve a turkey, it is crucial to understand the bird's anatomy. A turkey consists primarily of the breast, legs (drumsticks and thighs), wings, and back. Each section requires a different approach to carve efficiently and present attractively.

The breast meat is the largest and often the most sought-after portion, prized for its tenderness and mild flavor. Legs and thighs contain darker, more flavorful meat but can be more challenging to carve cleanly due to the joints. Wings, though smaller, add variety to

the platter and should be removed carefully to preserve the overall presentation.

The Importance of Resting the Turkey

One fundamental step before carving is allowing the turkey to rest after roasting. Resting for at least 20 to 30 minutes lets the juices redistribute throughout the meat, preventing dryness and ensuring each slice is succulent. Attempting to carve immediately after cooking often results in juices spilling out, leading to a dry and less appealing dish.

Essential Tools for Carving

Having the right tools can transform the carving process from daunting to manageable. A sharp carving knife, preferably a long, thin blade designed specifically for slicing poultry, is essential for smooth cuts. Some professionals also use a carving fork to stabilize the bird during slicing, although this can sometimes puncture the meat and cause juice loss.

A sturdy cutting board with grooves to catch any drippings helps keep the workspace clean and safe. Additionally, a carving set that includes a boning knife can be helpful when separating the smaller joints such as wings and drumsticks.

Choosing the Right Knife

The knife's sharpness and design directly impact the quality of the slices. A serrated knife may seem useful but can tear the delicate turkey flesh, leading to uneven edges. Instead, a straight-edged carving knife or a slicer with a flexible blade provides cleaner cuts and better control.

Step-by-Step Process of How to Carve a Turkey

Breaking down the carving process into systematic steps ensures consistency and ease, especially for those new to this task.

1. **Position the Turkey:** Place the bird breast side up on the cutting board. Ensure it is stable before starting to carve.
2. **Remove the Legs and Thighs:** Gently pull the leg away from the body and cut through the skin between the leg and the breast. Bend the leg back until the joint pops out, then slice through the joint to separate the leg and thigh from the carcass.
3. **Separate the Drumstick from the Thigh:** Locate the joint between the drumstick and thigh, then cut through it cleanly.

4. **Remove the Wings:** Similar to the legs, pull the wings away and cut through the joint connecting them to the body.
5. **Carve the Breast Meat:** Starting at the top of the breastbone, make long, even slices downward, following the contour of the rib cage. Slices should be about a quarter-inch thick for optimal tenderness and presentation.
6. **Optional - Carve the Back Meat:** Though less commonly served, the back meat can be trimmed for stock or additional servings.

Tips for Precision and Presentation

Carving a turkey is not just about separating meat from bone; it is an exercise in aesthetics. Even slices, minimal shredding, and neat arrangement on the serving platter contribute significantly to the appeal.

- **Use Smooth, Steady Strokes:** Avoid sawing motions that can tear the meat fibers.
- **Slice Against the Grain:** This ensures the meat is tender and easy to chew.
- **Keep the Carving Area Clean:** Wipe the knife between cuts to maintain clean slices.
- **Arrange Meat Strategically:** Place breast slices, drumsticks, and wings in separate sections to cater to different preferences.

Comparing Carving Techniques: Traditional vs. Modern Methods

Traditional carving typically involves manual slicing with a carving knife, emphasizing skill and control. This method allows for precise thickness adjustments and better presentation but requires practice.

Modern techniques sometimes employ electric carving knives, which can speed up the process, especially for larger birds. However, electric knives may produce less precise slices and can sometimes shred the meat if not handled carefully.

Sous-vide cooked turkeys have gained popularity for their consistent doneness, and carving these requires a delicate touch since the meat is extremely tender. In such cases, a sharp, flexible knife is indispensable.

Pros and Cons of Different Carving Approaches

Method	Pros	Cons
Traditional Carving Knife	Precision, control, clean slices, better presentation	Requires skill, slower process
Electric Carving Knife	Faster slicing, less physical effort	Less precise, potential shredding
Boning Knife for Joints	Easy joint separation, less meat waste	Additional tool needed, requires practice

Common Mistakes and How to Avoid Them

Even experienced cooks can stumble when carving a turkey. Recognizing common pitfalls helps refine technique over time.

- **Carving Too Soon:** Slicing hot turkey leads to juice loss; always rest the bird first.
- **Using a Dull Knife:** A dull blade causes tearing and uneven slices; sharpen knives before use.
- **Improper Cutting Angle:** Cutting with the grain or at awkward angles results in tough meat.
- **Rushing the Process:** Taking time ensures neat slices and reduces accidents.

By focusing on these areas, one can improve not just the taste but also the visual appeal of the turkey platter.

Enhancing the Carving Experience

Beyond the technical aspects, carving a turkey can be a moment of engagement and tradition around the dining table. Some professionals recommend involving guests by explaining the carving steps or inviting them to select their preferred cuts. This interaction adds a personal touch and elevates the overall meal experience.

Moreover, proper carving techniques help minimize food waste, ensuring every ounce of the bird is utilized effectively—whether served immediately or reserved for leftovers.

Mastering how to carve a turkey aligns with both culinary competence and hospitality finesse, making it an indispensable skill for celebratory meals and professional kitchens alike.

[How To Carve A Turkey](#)

Find other PDF articles:

<https://old.rga.ca/archive-th-083/pdf?docid=pPF51-4449&title=juvenile-predisposition-report-example.pdf>

how to carve a turkey: The Turkey Andrew F. Smith, 2010-10-01 "Talking turkey" about the bird you thought you knew Fondly remembered as the centerpiece of family Thanksgiving reunions, the turkey is a cultural symbol as well as a multi-billion dollar industry. As a bird, dinner, commodity, and as a national icon, the turkey has become as American as the bald eagle (with which it actually competed for supremacy on national insignias). Food historian Andrew F. Smith's sweeping and multifaceted history of Meleagris gallopavo separates fact from fiction, serving as both a solid historical reference and a fascinating general read. With his characteristic wit and insatiable curiosity, Smith presents the turkey in ten courses, beginning with the bird itself (actually several different species of turkey) flying through the wild. The Turkey subsequently includes discussions of practically every aspect of the iconic bird, including the wild turkey in early America, how it came to be called "turkey," domestication, turkey mating habits, expansion into Europe, stuffing, conditions in modern industrial turkey factories, its surprising commercial history of boom and bust, and its eventual ascension to holiday mainstay. As one of the easiest of foods to cook, the turkey's culinary possibilities have been widely explored if little noted. The second half of the book collects an amazing array of over one hundred historical and modern turkey recipes from across America and Europe. From sandwiches to salmagundi, you'll find detailed instructions on nearly every variation on the turkey. Historians will enjoy a look back at the varied appetites of their ancestors and seasoned cooks will have an opportunity to reintroduce a familiar food in forgotten ways.

how to carve a turkey: *How to Carve a Turkey* Tested Recipe Institute (New York, N.Y.), 1954

how to carve a turkey: Orange Judd American Agriculturalist , 1881

how to carve a turkey: *America's Test Kitchen Menu Cookbook* America's Test Kitchen, 2011-10-01 Now complete with a brand new cover, this must-have entertaining cookbook takes all the guesswork out of putting together flavorful and practical menus. When you're entertaining, there's no room for failure--you want your food to deliver on taste and presentation--yet you want the recipes to be approachable enough so that you can enjoy the party, too. Menu planning is hard even for very experienced cooks, but with The America's Test Kitchen Menu Cookbook, we have taken the guesswork out of entertaining. The recipes are built and tested so that they complement each other, and all the logistics have been sorted out. You don't need to worry about oven space or temperature issues--we've done all that for you. And to keep the process stress-free, make-ahead instructions are built into individual recipes as well as each menu's game plan. Want to host a fall dinner party but don't want to get up at the crack of dawn? Try our Rustic Fall Pork Dinner. Simple ham and cheese palmiers made with puff pastry are a sure-to-impress starter, while the main course is an easy but elegant entree and side combo you can make on a sheet pan: roast pork loin with sweet potatoes and cilantro sauce. Tired of stressing out over Thanksgiving? Follow our timelines from start to finish and you'll be sipping a glass of wine along with your guests while the bird roasts. Want to bring the party outdoors? Try our Beat-the-Heat Grilled Shrimp Dinner or Dinner from the Garden. And themed menus like our Tapas Party, Pizza Night, Mexican Fiesta, and more are both fun and manageable. Stumped by appetizers but tired of serving crackers and cheese? You'll find plenty of options here, like our Simple Caramelized Onion Tart with Fig Jam, Blue Cheese, and Prosciutto

(store bought pizza dough makes this a snap). Or try our contemporary take on smoked salmon canapes that features an easy creme fraiche dip, potato chips, and sliced smoked salmon. Organized around the seasons with menus that serve eight, plus a special holiday and for-a-crowd chapter, this volume is packed with tips that will help you shop and budget your time, this book is a must-have for anyone who likes to entertain.

how to carve a turkey: American Agriculturist, 1881

how to carve a turkey: New Cook Book Tricia Laning, 2004-09 This book is published [2005?] word for word, as in the Red plaid cook book, and the text appears just as in the original 1953 edition.

how to carve a turkey: How to Carve a Turkey C. J. Petersen, 2009 Written in the same witty yet authoritative tone as *When Duct Tape Isn't Enough*, this newest compilation from Popular Mechanics teaches 100 essential skills that every man should master. Sure, you can pay someone to do any job, but any man worthy of the title will resist the temptation and take charge himself, competently tackling everyday tasks, occasional duties, and whatever emergency the world throws at him. *How to Carve a Turkey* teaches the necessary skills that will impress friends and family--and sometimes save a life: With these step-by-step instructions, real men: - Handle critical situations learn how to escape a sinking car, put out a fire with an extinguisher, escape a burning building, and stop a bleeding wound- Are handy around the house rewire a lamp, paint a room, and move heavy stuff - Are kings of the road safely maneuver during a skid, parallel park, kick-start a motorcycle, and use a torque wrench- Master the culinary domain season a cast-iron pan, open a bottle of champagne, and...carve a turkey- Survive in the great outdoors start a campfire, pitch a tent, and remove a tick- Know their electronics Back up a computer, remove a stuck disk, hang a flat-screen TV

how to carve a turkey: The Household Guide, Or, Domestic Cyclopedia Benjamin Grant Jefferis, James Lawrence Nichols, 1898

how to carve a turkey: *The Complete America's Test Kitchen TV Show Cookbook 2001-2024* America's Test Kitchen, 2023-10-03 Discover nearly 2,000 recipes and product recommendations from the first 24 seasons of America's Test Kitchen hit cooking show. Explore the living archive of every recipe featured on public television's most popular cooking show, America's Test Kitchen! In this ATK cookbook, you'll find: • nearly 2,000 recipes from 24 seasons, including those not originally shown on TV • an updated shopping guide for the latest top-rated equipment and ingredients • indispensable notes and tips straight from Test Kitchen chefs. Join 2M weekly viewers as they cook alongside Bridget and Julia and the ATK experts! A comprehensive collection of recipes, reviews, and tips, this is the perfect cookbook for beginners, more experienced home chefs, and America's Test Kitchen fans.

how to carve a turkey: Perfect Recipes for Having People Over Pam Anderson, 2005 Anderson presents 200 of her favorite dishes for company. Every recipe is as convenient as it is perfect, and the dishes are designed to satisfy everyone on the guest list, from vegetarians to carnivores, and from sophisticated parents to picky kids.

how to carve a turkey: The Household Guide Benjamin Grant Jefferis, 1894

how to carve a turkey: THE HOUSEHOLD GUIDE E. B. DAVIS, 1891

how to carve a turkey: The Complete America's Test Kitchen TV Show Cookbook 2001-2026 America's Test Kitchen, 2025-09-02 The fan-favorite bestseller: Every recipe and product recommendation from all 26 seasons of the hit cooking show—now redesigned in a slimmer, more kitchen-friendly package. Own the living archive of all of the recipes featured on public television's most popular cooking show, America's Test Kitchen. In this ATK cookbook you'll find: • Almost 1400 recipes from all 26 seasons, every recipe from every show • an updated shopping guide for the latest top-rated equipment and ingredients • fewer chapters reorganized for easier navigation/use • a new Appetizers and Drinks chapter • a new Vegetarian chapter Join 2M weekly viewers as they cook alongside Bridget and Julia and the ATK experts to learn how to make dozens of new recipes. A comprehensive collection of recipes, product reviews, and tips, this is the perfect

cookbook for beginners, more experienced home cooks, and all America's Test Kitchen fans.

how to carve a turkey: The Matron's Household Manual Mrs. E. R. Shankland, 1875

how to carve a turkey: Norfolk and Western Magazine Norfolk and Western Railway Company, 1938

how to carve a turkey: Mess Management Specialist 3 & 2 , 1978

how to carve a turkey: *Better Homes and Gardens New Cook Book* Better Homes and Gardens, 2006 Completely revised and updated with a fresh new design. More than 1,400 recipes—tested and perfected in the Better Homes and Gardens Test Kitchen—including 400+ quick and easy ones. All-new 20-Minute chapter, which includes more than 45 fast meal solutions. More recipes on your favorite topics: Cookies, Desserts, Grilling and Slow Cooker. Plus, the Grilling chapter now features recipes for the turkey fryer and more recipes for the smoke cooker. At-a-glance icons identify Easy, Fast, Low-Fat, Fat-Free, Whole Grain, Vegetarian, and Favorite recipes. Simple menu ideas featured in every main-dish chapter. Updated Cooking Basics chapter includes need-to-know kitchen survival advice including food safety, make-ahead cooking, must-have timesaving kitchen gadgets and emergency substitution charts. Essential need-to-know information now conveniently located at the front of each chapter for easy reference helps ensure cooking success. More than 800 full-color photos of finished dishes, how-to demonstrations and food IDs. Hundreds of hints and tips, plus easy-to-read cooking charts. Bonus Material: Exclusive to cookbook buyers, an online menu component offers hundreds of menu ideas and more than 75 bonus recipes.

how to carve a turkey: The how Book Albert Ellery Bergh, 1913

how to carve a turkey: Good Housekeeping , 1887

how to carve a turkey: Good Housekeeping Magazine , 1888

Related to how to carve a turkey

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something.. See examples of CARVE used in a sentence

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and

rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something.. See examples of CARVE used in a sentence

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something.. See examples of CARVE used in a sentence

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something.. See examples of CARVE used in a sentence

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something..

See examples of CARVE used in a sentence

Carve Designs | Women's Sustainable Swimsuits and Clothing We make bikinis, swimsuits and rash guards for women who want to look great while being active in the water. Stay-put suits for surfing, paddling and more

CARVE Definition & Meaning - Merriam-Webster The meaning of CARVE is to cut with care or precision. How to use carve in a sentence

CARVE | English meaning - Cambridge Dictionary CARVE definition: 1. to make something by cutting into a hard material, especially wood or stone, or to cut into a. Learn more

Carve Definition & Meaning | Britannica Dictionary CARVE meaning: 1 : to make (something, such as a sculpture or design) by cutting off pieces of the material it is made of often + out of or from; 2 : to cut (something, such as a pattern or

CARVE definition and meaning | Collins English Dictionary If you carve an object, you make it by cutting it out of a substance such as wood or stone. If you carve something such as wood or stone into an object, you make the object by cutting it out

Carve - definition of carve by The Free Dictionary 1. to cut (a solid material) so as to form something: to carve a piece of pine. 2. to form from a solid material by cutting: to carve a statue out of stone. 3. to cut into pieces or slices, as meat. 4. to

carve verb - Definition, pictures, pronunciation and usage notes Definition of carve verb in Oxford Advanced Learner's Dictionary. Meaning, pronunciation, picture, example sentences, grammar, usage notes, synonyms and more

Carve - Definition, Meaning & Synonyms | When you cut a design into a piece of wood or marble, you carve it. Headstone engravers carve people's names and the dates of their births and deaths into gravestones

carve - Dictionary of English carve /kɑrv/ v., carved, carving. to cut (a solid material) so as to form something: [~ + object] to carve a piece of ebony. [no object] They have been carving for years

CARVE Definition & Meaning | Carve definition: to cut (a solid material) so as to form something.. See examples of CARVE used in a sentence

Back to Home: <https://old.rga.ca>