How to carve turkey:  

**Traditional Style**

1. **Remove Leg Joint:** Begin by removing the leg joint from the turkey. This is typically done by making a cut around the joint where the leg connects to the body. Use a sharp knife to make the cut smoothly.

2. **Remove Leg:** Next, pull the leg away from the body. The leg should come off easily if it has been cut properly. If it is still attached, gently press the leg away from the body, then cut through the joint to separate the leg from the body.

3. **Remove Drumstick:** Hold the leg with the drumstick facing up. Make a cut at the point where the drumstick joins the leg. This cut should be made as close to the joint as possible to ensure a clean and even separation.

4. **Slice Drumstick:** Once the drumstick is free, hold it upright and make diagonal cuts into the meat to create slices. These slices should be uniform to ensure an even presentation.

5. **Slice Turkey:** Finally, slice the remaining turkey body into portions. This is typically done by making cuts at the desired serving size, ensuring each slice is as even as possible.

By following these steps, you can effectively carve a turkey and present it in a traditional, visually appealing manner.
MAKE A NEW CUT AT FRONT OF TURKEY & SLICE AT HALFWAY UP TO CUT MADE PARALLEL TO W+ Z. SLICES FALL AWAY FROM TAIL TOWARDS CENTER OF TURKEY. REMOVE INDIVIDUAL SLICES & ADDITIONAL TURKEY MAY BE CUT AT TAIL TIP. REMOVE TIP & JOINT & GRASP TIP FIRMLY & LIFT UP & SECOND JOINT AT TIP PLACEMENT & PLATTA. TIP IS COMMON SLICE AT TAIL. TURKEY LEG IS BEST REMOVED.
Use a spoon to remove the back bone of the turkey. Use a pot to catch the juices at the front. Use a fork to catch the juices at the back. Expose the breast pocket. Remove the second joint. Use a fork to catch the juices until the breast is probe-able or until the breast is ready.

The removed shell should hold the skin in place. Use a fork to catch the juices and place the skin back onto a plate.