Cucumber springs can be used to garnish platters of cold meats, and short lengths are fun in salads. Use small tender cucumbers that have very few seeds. Cut the cucumber into approximately 3-inch pieces, discarding the ends. Poke a wooden chopstick right through the center of the cucumber.

Holding a small sharp knife at a slight angle, make the first cut all the way through to the center of the cucumber until the knife hits the chopstick. Continue cutting around the cucumber turning the chopstick as the cucumber is being cut until the end is reached.

Remove the chopstick and pull the end of the cucumber gently so it forms a "spring". The ends may be joined to form a circle or the spring can be placed around a dish as a border. A slice of red radish placed between every second coil adds extra color.