Radish Jacks, Mushrooms & Fans

INGREDIENTS: Red radishes at room temperature. Table salt for fan.
TOOLS & SUPPLIES: A paring knife.
TIPS & TIMING: The "Jacks" should be made up just before using them. The "mushrooms" and fans can be made a day ahead. The Jacks take 30 seconds to cut and assemble. The mushrooms take 1 minute each. The fans take 2 minutes to cut and 20 minutes to soften after salting. 
USES: The Jacks are salad garnishes, crudités and platter border material. The mushrooms garnish salads and are also crudités. When secured to a base with wooden picks, mushrooms can be used on cutting boards and as platter centerpiece items. The fans are very salty and should therefore be used only as accents on cutting boards.
JACKS
Use a radish with a round or cylindrical shape. Cut it crosswise into slices slightly thinner than a nickel. Insert tip of your knife into center of a slice; cut a straight line to side. (First 2 illustrations.) Use 2 cut slices for 1 Jack. In each hand, pick up 1 cut slice. Hold 1 vertically, the other, horizontally with open cuts in each slice facing each other. Bend 1 coin to open its cut and slide the 2 coins onto each other. If you do this with coins at right angles to each other, they will lock in place.

MUSHROOMS
1 Cut off root and stem, conserving as much of body of radish as possible. Hold radish in 1 hand, root up. Position blade so it is flat and facing into radish at a point about 1/3 of way down its side. Cut halfway into center of radish. (Don't cut half way through it. Halfway to center means you cut only 1/4 of way through radish.) With your knife held at this depth, rotate radish 1 full turn. Remove blade and reposition it so it is aiming up into stem end of radish about same depth in from side as depth of your rotating cut. Now cut up to rotating cut. This will remove a piece of outside of radish from bottom 2/3 of its body and leaves some of its center intact. Continue this, paring away outside of bottom of whole radish and leaving center intact. The center is mushroom stem. The mushroom cap is uncut 1/3 left at root end. Slice little circles of skin off cap for a brighter looking mushroom.
FAN
Use a very evenly shaped, rather large radish. Keep any fresh, unbruised leaves on radish. Cut away root.
Hold radish down on your cutting board. The key to making fan is holding your blade straight up and down as you make perfectly parallel cuts. The cuts run from stem end to root. They are open at root end. Begin on right side if you're right handed. If left handed, you start from left side. Carefully, hold your blade so tip is about 1/8 inch away from top edge of radish. Since radish is somewhat round, the tip of blade will be nearer stem when you get to middle. Therefore, beginning of cuts follows an arc. Once you have cut parallel slices all across radish, hold it up and sprinkle salt down into each cut, but do not salt leaves.