

GIANT SNAILS—ANOTHER WAY

The giant snail is firmly established and is unlikely to be eradicated. It will probably spread all over PNG in years to come, and wherever the conditions suit it.

Seeing that we are unlikely to beat the snails, why not join them? Probably one of the best ways to create scarcity of any object is to make it desirable, and if possible, valuable financially.

The giant snail makes good eating, providing that they are properly cooked.

So what do we do? Well, we gather enough snails for our purpose and put them in an escape-proof container which has ventilation. There they can remain for a few days to digest any food already eaten, and clean themselves. Keep them moist.

Prepare a salt solution and soak your snails overnight. Make sure the vessel is filled and has a lid, otherwise the snails will avoid the saltwater. Next morning the snails will be dead and will have produced much slime. Once again scrub them under a running tap.

Now boil your snails for about 15 minutes, then take them out and pull out the meat from the shell with a bent wire. The meat will have a small "dirt bag" at the inner end and this should be pinched off. Lightly rinse your snails again.

Place a little garlic butter in each shell. Place the snail meat back inside the shell and top up with garlic butter again. Put the snails into an oven and bake for about 15 minutes. Serve the snails.

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