

Red holly berries in June?

Photo courtesy of Donie Sheehy



Our friend Donie came across an unusual sight in Baltimore, Co Cork, at the end of June. He thought Christmas had come early when he saw a holly bush full of berries - and a single red berry amongst the bunch! He sent us in this photograph (left) and wondered if we could find out what was happening. A gardening friend explained that it may have been attacked by some pest or fungal disease that caused a chemical change and thus ripened prematurely. Now that autumn has arrived, the green berries will soon be ripening and will turn red, just in time for Christmas! To read more about holly, check out the Winter 2007 issue of Nature's Web.



Welcome to the
Autumn Edition of
Nature's Web!



Dear Reader,

Welcome everyone to the autumn issue of Nature's Web. In this issue we learn from Brian Caffery what it's like to work as a birdwatcher and find out about a bird survey you can take part in. We look at alien and invasive animal and plant species in Ireland; Paul Kay tells us about gobies, tiny fish that are common in rockpools; and Captain Cockle beautifully illustrates the life of the limpet. Check out nature news from around the world on page 11 and enjoy a giggle on page 13.

We would love to hear your views and comments and suggestions for future articles. Have a good read!

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SEAFOOD RECIPE

Seafood Roast

What's Needed:

- 450g/1lb fish of your choice
- 50g/2oz butter
- 2 scallions, finely chopped
- 110g/4oz mushrooms, finely sliced
- 110g/4oz couscous, bulgar wheat or rice - precooked
- 25g/1oz pine nuts
- 4 slices Parma ham or streaky rashers
- Salt & pepper

What to do:

- Melt butter and gently sauté scallions and mushrooms. Season.
- Add to couscous and pine nuts.
- Season fish.
- Place stuffing onto fillets, fold and wrap in ham/rasher.
- Place on buttered dish, cover and roast in moderate oven for 20 minutes.
- Serve with roast potatoes & your favourite vegetables.



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