

Editor's Page

Welcome to the
Autumn Edition of
Nature's Web!

Dear Reader,



Welcome everyone to the Autumn 2011 issue of Nature's Web. In this issue we have gone a little nuts - in fact, all types of nuts, from hazelnuts, to walnuts to pistachio nuts. Mary Stack, Environmental Awareness Officer for Cork County Council tells why she is so interested in the environment and how she wants to make us all more aware of what WE can do to make our world a better place. Captain Cockle explains how sea surface temperatures around Ireland are rising and Jennifer Care gives us ideas on how to make a "natural rainbow". Check out nature news from around the world on page 11 and enjoy a giggle with the jokes on page 13.

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

Susan

Email: editor@naturesweb.ie

Web: www.naturesweb.ie

Editor:

Susan Murphy Wickens

Layout and Design:

Susan Murphy Wickens

Photographs & Clipart:

Copyright © 2011 Sherkin Island Marine Station & its licensors. All rights reserved.

Foreign Correspondent:

Michael Ludwig

© Sherkin Island Marine Station 2011

Sherkin Island Marine Station Exhibition

This year Sherkin Island Marine Station set up a permanent exhibition about its work, which can be seen at Murphy's Pub & The Islander's Rest on Sherkin Island. The exhibition consists mainly of display panels, which describe the various projects the Station carries out. These projects are on subjects such as plankton, rocky shore, wild flowers, birds, otters, beetles, butterflies and moths. The exhibition also includes displays of sea shells, butterflies, moths and beetles, as well as the skeleton of an Atlantic White-sided Dolphin. Next time you visit the island, drop in and have a look - admission is free!

Top: Information on the islands of Roaringwater Bay; Above: Panel displays; Left: Butterfly specimens.

SEAFOOD RECIPE

Thai Steamed Mussels

What's Needed:

- 1kg/2lb fresh mussels
- 2 tbsp oil
- Juice of a lime
- 1 tbsp light soy sauce
- Freshly chopped coriander

Finely chop the following:

- 1 red & 1 green chilli (these are hot!)
- 2 cloves garlic
- 4 scallions
- 1 tsp root ginger

What to do:

- Wash mussels and discard any with broken shells or those that do not close when tapped.
- Remove beards (byssus threads) by pulling off.
- In large wide saucepan, heat oil and gently cook chilli, garlic, scallions and ginger.
- Add mussels, lime juice and soy sauce.
- Place lid on saucepan and cook for 5 minutes over high heat until mussels open.
- Sprinkle with coriander and serve with Thai jasmine rice.



Photo: © BIM

Brought to you by BIM. www.bim.ie.