

Editor's Page

A Monster Mushroom!

There are many thousands of species of mushroom in the world and they come in all shapes and sizes. Mushrooms are the fruiting bodies of some fungi, which are living organisms that reproduce by releasing spores. Everyone is familiar with the button mushrooms for sale in supermarkets but there are many less familiar species - some that are small and dainty and others that are quite big. The largest I had ever seen on Sherkin is a field mushroom about the size of my outstretched hand but a Dryad's Saddle, recently seen on the island, tops that. In the photograph above, you can get an idea of its size when you see the Euro coin in the centre. Dryad's Saddle likes to grow in woodland, particularly on decaying trees. This species of mushroom is actually edible but remember never to eat any mushroom growing in the wild unless you are absolutely sure it is safe to eat. There are many mushrooms that if eaten can be deadly and some of those that are safe to eat can be confused with ones that are not!



As GAELIGE! We are delighted to have teamed up with An Gúm, who are translating Nature's Web into Irish. Issues are now available, as gaeilge, at:

<http://www.gaeilge.ie/maidir-le-foras-na-gaeilge/an-gum/ion-dulra/>

SEAFOOD RECIPE

Fish Burgers

with Tomato Salsa & Chunky Guacamole

WHAT'S ALSO NEEDED:

Tomato Salsa

4-6 tomatoes, diced
1 red onion, peeled and diced
1-2 garlic cloves, peeled & finely chopped
1 tablesp. basil or coriander, chopped
Juice of ½ lime
1 tablesp. olive oil
A little salt & black pepper

Chunky Guacamole

2 ripe avocados, peeled & chopped
Juice of ½ lime
2 scallions, finely sliced
½ red chilli, deseeded

Serves 4

WHAT'S NEEDED:

700g hake, skinned, boned & finely chopped
2 tbsp. fresh parsley, chopped
½ red chilli, deseeded & finely chopped
2cm piece of fresh ginger, grated
1 garlic clove, crushed
1 egg, beaten
2 tbsp. mayonnaise
1 tablesp. fish sauce
Zest and juice of 1 lime
40g stale breadcrumbs or Panko breadcrumbs

What to do:

To Cook: Place the fish in a large bowl with the parsley, chilli, ginger, garlic, beaten egg, mayonnaise, fish sauce, lime zest and juice and the breadcrumbs and mix together.

Shape the mixture into 6 x 8cm burgers, put them on a plate, cover with cling-film and chill for an hour if you have time. This will help them to hold their shape when you are cooking them.

Heat the oil in a large frying pan. Add the fish burgers and cook over a medium heat for 4 minutes on each side, until crisp and golden.

To make the Salsa: Mix all the ingredients well together, taste and season with a little salt and black pepper. Set aside until ready to serve. **To make the Chunky Guacamole:** In another bowl mix the avocados, lime juice, scallions and chilli. Using a fork roughly mash everything together, taste and season. **To Serve:** Toasted baps, lettuce leaves, 2 tomatoes sliced, extra mayonnaise

Serving Suggestions: Spread a little mayonnaise over each bap then layer with lettuce leaves, some slices of tomato and then the burger. Spoon a little mayonnaise on top of each burger and sprinkle on a little black pepper. Serve the tomato salsa and chunky guacamole on the side.

Photo: © Bord Bia - Irish Food Board



Courtesy of Bord Bia - Irish Food Board.

Welcome to the Autumn Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Autumn 2015 issue of Nature's Web. In this issue we find out about the work of marine life photographer, Paul Kay, who has lots of tips for those interested in taking similar pictures. With the arrival of autumn, we learn a little more about the pumpkin, a traditional symbol of the season and of Halloween. You can even make your own (see page 11)! We are also introduced to "Black Jack - the Bogus Pirate", who is sailing the seas to find his long lost family. With his help, we can learn how to draw cartoons and happy, sad, angry and surprised faces. Check out nature news from around the world on page 10 and enjoy a giggle with the jokes on page 14. We would love to hear your views and comments and suggestions for future articles. Have a good read!

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