Editor's Page

A Whale of a Time!

here was great excitement in West Cork at the end of 2007. We're used to the sight of seals, and dolphins now and then, but imagine seeing whales! Over a few weeks, a number of whales were sighted off Baltimore, Sherkin Island and Cape Clear Island. We were lucky enough to see them and they were both an amazing and frightening sight.



They were huge! Our brother Robbie, was waiting with his camera once again and got a great picture of a fin whale passing by the beacon in Baltimore.

Oystercatchers that DO eat oysters!

while reading up about oystercatchers and their diet for our piece on page 3, we discovered that though oystercatcher eat oysters, they don't eat a lot of them. However, we showed the article to our brothers, who happen to farm oysters, and they disagreed with us! They have found that oystercatchers like to eat *their* oysters!

Our brothers grow the oysters in mesh bags (bags with holes in them). The holes in the bags were big enough for the oystercatchers to poke their beaks through. The oystercatchers learned that if they repeatedly pecked through the holes (and because the bags held the oysters in place) they could make a hole in the oyster shells and eat their meat. And what did our brothers do to stop them - they got mesh bags with small holes! It goes to show that, unlike the oystercatchers, everything isn't black and white!

CHEESY WHITE FISH



Photo: © BIN

What you need:

4 x white fish portions - boned Salt and freshly milled black pepper Topping

4 dessertspoons mayonnaise

- 100g grated cheese
- 2 spring onions or bunch of chives finely chopped
- 2 tomatoes finely chopped

What to do:

- Season fish with salt and pepper
- Mix ingredients for topping and spread over fish
- Bake in preheated oven at 200° C/ 400°F/ Gas mark 6 for 15 minutes or until fish is cooked through

01

- Grill fish under a medium heat for 5-6 minutes
- Turn, spread with topping, continue to grill until topping is golden and fish is cooked through

To Serve

Serve with salad or potato wedges.

Serves 4

Brought to you by BIM. For more fish recipes visit www.bim.ie

Welcome to the Spring Edition of Nature's Web!

Dear Reader,



Welcome everyone to the spring issue of Nature's Web. This issue we are focusing on St Patrick's Day and things connected with it, such as shamrock and snakes. Edward Bourke highlights the wonderful marine life, often present around ship wrecks and Jim Wilson gives us an insight into his work. After Antarctic, he explains the differences 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 & Audrey

Email:

editor@naturesweb.ie

Web: www.naturesweb.ie

Editors:

Susan Murphy Wickens & Audrey Murphy Layout and Design:
Susan Murphy Wickens Photographs & Clipart:
Copyright © 2008 Sherkin Island Marine Station & its licensors. All rights reserved.

Foreign Correspondent: Michael Ludwig

© Sherkin Island Marine Station 2008

© 2008 Sherkin Island Marine Station & its licensors. All rights reserved.