

# Editor's Page

## A Very Dramatic Display!

Sometimes you can be lucky and be in the right place at the right time. Not many people get a chance to see a whale in the waters around our coast. They are there but seeing them is another matter. To see one breaching (jumping out of the water) is even rarer but to actually get a photograph of the breach, which happens in seconds, is even more extraordinary. However that is just what my brother Robbie did at the end of last year. At the time, he was out on a whale watching trip with Sherkin Sea-Ventures on 1st December. He had just spotted the humpback whale breaching and had time to get his camera in position to catch a second breach 60 seconds later. Robbie was sure that the whale knew he wasn't ready to take the picture the first time round!

Images courtesy of Robbie Murphy



The breach itself took just two to three seconds! It happened very close to land - you can see Sherkin Island in the background.

**AS GAELIGE!** We are delighted to have teamed up with An Gúm, who have begun to translate Nature's Web into Irish. Check out the issues that are now available *as gaeilge*: [http://www.gaeilge.ie/ForasnaGaeilge/An\\_Bhunscoil.asp](http://www.gaeilge.ie/ForasnaGaeilge/An_Bhunscoil.asp)

Welcome to the  
Spring Edition of  
Nature's Web!

Dear Reader,



Welcome everyone to the Spring issue of Nature's Web. This time around we are taking a special look at the Burren, a magical place that stretches from northern Co. Clare into Co. Galway. We learn about the work of Brigid Barry of the Burrenbeo Trust and find out what the Burren has to offer - its natural wildlife, history and landscape. We are also taking a look at weather alerts and warnings and what they mean. These have been quite frequent lately with so much bad weather. You can 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

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Courtesy of BIM

## Brill Fillets with Pear, Cream & Nutmeg

### Method:

- Peel pears and cut in eighths.
- Cut fish fillets in half lengthways and wrap each around a section of pear. Arrange in a buttered dish, which has sides.
- Mix together egg yolk, cream, lemon zest, nutmeg, parsley and seasoning. Pour over fish and cover with foil.
- Place the dish in a bain marie (a baking tin half filled with water).
- Bake for 20-25 minutes at 175°C/350°F/Gas 3.

Serves 4.

### What you need:

- 4 large or small brill fillets - skinned (you can substitute any white fish - turbot, black sole, lemon sole, plaice)
- 2 ripe dessert pears
- 1 egg yolk
- 150 ml / ¼ pt cream
- 1 teaspoon lemon zest
- 1/4 teaspoon grated nutmeg
- Freshly chopped parsley
- Salt and freshly milled pepper

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