

# Editor's Page



Sherkin Island, with Cape Clear on the horizon.

© Robbie Murphy 2014

Welcome to the  
Spring Edition of  
Nature's Web!

Dear Reader,



Welcome everyone to the Spring issue of Nature's Web. In this issue John Ahern tells us what life was like as a walking tour guide and how much he enjoyed exploring nearly every corner of Ireland. Test your knowledge on the movements of animals on the shore and learn about the Red Squirrel and how it is under threat from another squirrel species. Also find out about the Crocus, a much-loved flower which has been providing us with colour throughout early spring. You can check out nature news from around the world on page 11 and enjoy a giggle with 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](http://www.naturesweb.ie)

Editor:

Susan Murphy Wickens

Layout and Design:

Susan Murphy Wickens

Photographs & Clipart:

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Foreign Correspondent:

Michael Ludwig

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## Bolts of Lightning over West Cork

Last summer, on 18th July, there was a huge electrical storm over West Cork. My brother Robbie captured some of the lightening as it stuck in Roaringwater Bay. Lightening is caused by a build of electricity in the clouds jumping to earth, like a giant spark. To see Archived Reports of Lightning Strikes over Ireland visit: [www.met.ie/climate/lightning.asp](http://www.met.ie/climate/lightning.asp).

I am really glad Robbie got a picture because I am almost embarrassed to say that I didn't see one second of it. I really don't like thunder and lightening and I had my head well hidden under the covers, hoping it would go way. There is a little part of me that regrets not taking a look ... from a safe place of course!

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/>

Courtesy of Bord Bia



## Crispy Whiting with Dill Mayonnaise

### What you need:

- 4 x 175g skinless and boneless whiting fillets
- 2 eggs
- salt and pepper
- 200g fresh white breadcrumbs
- 25g plain flour
- 1 tablesp. olive oil
- 25g butter
- 4 tablesp. Mayonnaise
- 1 teasp. chopped fresh dill

### Method:

- Heat a large frying pan. Season the flour on a plate. Lightly beat the eggs in a shallow dish with a pinch of salt and put the breadcrumbs in a separate shallow dish. Lightly dust the whiting fillets in the seasoned flour and then dip in the beaten egg, shaking off any excess. Coat in the breadcrumbs.
- Add the olive oil and butter to the frying pan and cook the coated whiting fillets for 2-3 minutes on each side until crisp and golden brown. The exact time will depend on the thickness of the fillets.
- Meanwhile, mix the mayonnaise with the dill and season to taste. Arrange the crispy whiting on warmed plates with the dill mayonnaise and some garden peas to serve.

Other fish you could use: Hake or haddock fillets

Serves 4

Courtesy of Bord Bia - Irish Food Board [www.bordbia.ie](http://www.bordbia.ie).