

Editor's Page

Blossoms in Spring Time

Blossoms are a real symbol of spring and a sign that summer is just around the corner. Last spring my friend and I were lucky enough to visit the Japanese Gardens at the National Stud, where we saw some beautiful cherry blossoms. In Japan, cherry blossoms are a sign of new beginnings and the viewing of blossoms is an event there, with people visiting parks to coincide with when blossoms will open. There is even a Cherry Blossom Forecast to predict when they will open across the country.

Accompanying us on our visit to the Japanese Garden was Flat Kate, a special friend that my niece created and posted from the USA. She was inspired by a character in a book called "Flat Stanley" by Jeff Brown. Luckily for Flat Kate, travelling to Ireland wasn't too expensive as she was flat enough to fit in an envelope! Through her, my niece got to visit Ireland for two-weeks, and when she returned home, she brought back lots of photographs and stories of her adventures.



Image courtesy of Susan Murphy Wickens

Flat Kate visiting the Japanese Gardens at the National Stud, Co. Kildare.

AS GAELGE! 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/leon-dulra/>

Smoked Salmon & Cream Cheese Omelette



What you need:

- 8 eggs
- 2 tablesp chives, chopped
- 1 tablesp basil chopped
- Salt and black pepper
- 1 tablesp. olive oil
- 50g cream cheese, diced
- 75g smoked salmon, thinly sliced and chopped
- Red onion slices to garnish
- Salad leaves and bread to serve

What to do:

Set the grill to high. To cook, whisk the eggs with the chives, basil and seasoning. Heat a non-stick pan with the olive oil. Pour in the egg mixture, stir for a moment or two, allowing the liquid egg to flow on to the base of the pan. Scatter on the cream cheese and continue cooking until the egg is almost set but still moist on top, add the smoked salmon pieces, press on salmon lightly. Place the pan under the hot grill to finish cooking 1-2 minutes. Cool 5 minutes, and then loosen edge with spatula and slide onto a large plate. Cut into wedges and serve warm. Garnish with red onion slices.

Serves 4

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Welcome to the Spring Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Spring 2018 issue of Nature's Web. In this issue we talk to Seosamh Ó Murchú from An Gúm - An Gúm publish the Irish edition of Nature's Web. He tells us what his work is like and what is involved in publishing books in Irish. We check out the Goldfinch, one of Ireland's most widespread garden birds and then we find out what is on the new recycling list for your mixed recycling bin. We go down under and visit Uluru-Kata Tjuta National Park, in the Red Centre of Australia and look at that country's national animal, the kangaroo. Check out nature news from around the world on page 12 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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