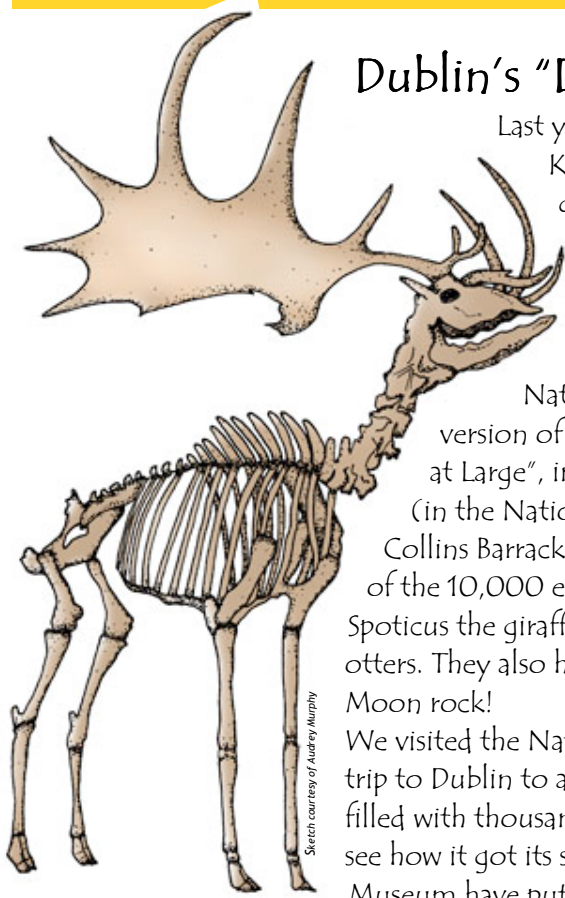


# Editor's Page

## Dublin's "Dead Zoo" is back!



Sketch courtesy of Audrey Murphy

Giant Irish Deer

Last year the Natural History Museum (in Kildare Street, Dublin) had to close its door to make structural repairs to the building and to give the whole museum a make-over.

Unfortunately it will remain closed until 2010 but thankfully the

National Museum has opened a smaller version of the exhibition, called "The Dead Zoo at Large", in another museum across the Liffey (in the National Museum of Arts & History, Collins Barracks). You can now see a wide selection of the 10,000 exhibits again, including a giant deer, Spoticus the giraffe and families of badgers, foxes and otters. They also have a new moose, a zebra and even a Moon rock!

We visited the National History Museum once, on a trip to Dublin to a concert. It was an amazing place, filled with thousands of specimens - all dead! (You can see how it got its scary name!) It's great that the Museum have put on this temporary exhibition. It is definitely something we want to see again!

## Welcome to the Summer Edition of Nature's Web!



Dear Reader,

Welcome everyone to the summer issue of Nature's Web. This issue we look at National Parks and what makes them so special, as well as looking at the work of Clare Heardman, Conservation Ranger. We check out the Carrot Family and find that the orange vegetable we enjoy at dinnertime has thousands of relatives! Read more about the corncrakes and eels, both of which are in danger, and find out from John Joyce what makes the sea light up at night.

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!

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Photo courtesy of www.bim.ie

## SURPRISE PARCELS!

### What you need:

- 4 portions tuna, shark or salmon
- Sprigs of fresh herbs - choose from dill, parsley, coriander, marjoram, chives
- Green peppercorns
- 4 tbsps. white wine
- Salt & pepper
- Oil
- 4 large circles of foil paper

Serves 4

### What to do:

- Place portions of fish on lightly oiled foil
- Scatter herbs and peppercorns on fish, season and pour wine over
- Fold over foil and seal edges
- Place on barbecue and turn regularly during cooking or cook in an oven for 12 - 15 minutes

Brought to you by BIM. For more fish recipes visit [www.bim.ie](http://www.bim.ie)