

A Colourful Cloud

Welcome to the
Summer Edition of
Nature's Web!



Images courtesy of Robbie Murphy

My brother Robbie has been out with his camera again. In one of his landscape photographs he noticed this "rainbow" effect on one of the clouds. Known as **cloud iridescence**, the coloration is caused by the cloud deflecting, or scattering, the sun's rays. This effect is not very common. In order for it to happen the droplets that make up the cloud must be tiny and of the same size. It is likely to be seen on thin clouds or on the edge of larger clouds.

Iridescent clouds usually occur nearer the sun, so if you ever search for one, protect your eyes by hiding the sun behind a building. You should never look directly at the sun as it can damage your eyes.



Dear Reader,

Welcome everyone to the Summer 2013 issue of Nature's Web. In this issue we learn more about Blackbirds, a common sight in Irish gardens. Captain Cockle tells us about the fastest, largest and smallest fish and Micheal Cottrell explains how he got to name a humpback whale! We find out what type of work Willie Duffy carries out as Head Warden at Fota Wildlife Park in Co. Cork and we learn from Irish Water Safety how to be a little safer by the sea this summer. 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

As **GAEILGE!** We are delighted to have teamed up with An Gúm, who have begun to translate Nature's Web into Irish. Issues are now available, as gaeilge, at:
http://www.gaeilge.ie/ForasnaGaeilge/An_Bhunscoil.asp

KEDGEREE SALAD



Photo courtesy of www.bim.ie

What you need:

- 450g / 1 lb smoked fish*
- 225g / 8 ozs cooked long grained rice
- Choose from finely chopped: roasted red or green pepper, corn, spring onion, peanuts, pineapple chunks, hard boiled egg
- 3 tablespoons mayonnaise
- Chopped parsley
- Salt and freshly milled pepper
- Bayleaf
- Lemon slice

*You can substitute smoked coley, cod or haddock.

What to do:

- Place fish in cold water (parsley stalks, bay leaf and lemon slice added)
- Bring to simmer and cook gently for 4-5 minutes. Remove, flake and chill.
- Combine all the ingredients in a large bowl.
- Fold in mayonnaise.
- Sprinkle with lots of chopped parsley and serve.

To serve hot:

- Combine cooked onion and curry powder with rice, fish, eggs and seasonings.
- Stir in cream and heat or bake until heated through. Serve piping hot with lots of chopped parsley.

Serves 4

Brought to you by BIM.

For more fish recipes visit www.bim.ie

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