

Editor's Page

The Story Behind the Teddy Bear

When you look at the brown bear on the cover of this newsletter, it is hard to imagine something so huge as a cute and cuddly toy. Many of us had a teddy bear when we were young, or still have one, as we can become very attached to them. Teddy bears were created as toys at the turn of the 20th century. They were manufactured, almost at the same time, in the US and in Germany. The name "Teddy" was made popular by a story at the time about US President Theodore "Teddy" Roosevelt. Thankfully the President refused to kill a helpless bear on a hunting trip and his kindness to the bear was remembered by someone who made a stuffed toy bear and called it a "teddy bear". They became so popular that the man went on to produce the teddy bears in large quantities. The name stuck ever since and we continue our love of teddy bears, which come in all shapes and sizes, and which, for many, have played a big part in our lives.



Teddy bears of great importance - "Pinkie" and "January".

As GAELIGE! 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

CELEBRATION SALMON



Photo courtesy of www.bim.ie

What you need:

1 whole salmon* - gutted, well washed, gills removed (a fish monger can help you)

What to do:

To Bake in Roasting Tray

Arrange prepared fish on buttered foil.
Pour a half glass of water over fish, add seasoning - parsley stalks, bay leaves, salt and pepper.
Fold foil loosely over fish to enclose completely and seal edges.
Bake at 190°C/375°F/Gas 5, allowing 10 minutes per lb.

*You can substitute sea trout or any large whole fish.

To Poach in Fish Kettle (a long pot)

Arrange prepared fish on rack.
Lower it into cold water, add seasonings - parsley stalks, bay leaves, salt and pepper.
Heat to simmering point, simmer for 8-10 minutes.
Remove from heat, allow to cook and cool in liquid.
Remove and garnish.

To Garnish:

Carefully remove skin from fish, trim tail and fins.
Remove brown meat to expose pink flesh.
Garnish with herbs, lemon slices and edible flowers.

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Welcome to the Summer Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Summer 2014 issue of Nature's Web. We learn in this issue what it is like to be a dairy farmer. David Sheehy from Baltimore, Co Cork gives us a glimpse of the work he carries out on his farm and find out just how much he enjoys his job. We look at the life of the Brown Bear and learn what makes it such a powerful animal. After a recent visit to Iceland, Cally Harmer tell us something about this fascinating country and how, in geological terms, it is still relatively young. 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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