

Editor's Page

40 years of Sherkin Island Marine Station

This year Sherkin Island Marine Station celebrates 40 years. The Station was started by Matt and the late Eileen Murphy in 1975. Every year since 1975, volunteer biologists have come to the Station from April to October to look at and collect data on animal and plant populations on the land and in the seas around Sherkin Island. They have also been recording data on and around the other islands of Roaringwater Bay and beyond.

The Marine Station not only wants to record the natural changes to the local animal and plant populations but also wants to make everyone more aware of our natural environment. One way of achieving this has been to produce publications, such as those on page 14, and in particular this free, online newsletter that you are now reading.

www.sherkinmarine.ie



The Painted Topshell, one of the many sea snails found on the rocky shore.

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/leon-dulra/>

CHEESY GRILLED FISH



What you need:

- 4 x 150g fillets of fish - hake, haddock, pollock or whiting, skinned and boned
- 2 ripe tomatoes
- 100g cheddar cheese
- 4 spring onions, trimmed and finely chopped
- 4 tablesp. mayonnaise
- Sunflower oil, for greasing
- Knob of butter
- Salt and freshly-ground black pepper

Serving suggestion: Arrange on warmed plates and serve immediately with a mixture of buttered green beans and peas and steamed potatoes.

What to do:

- 1 Cut the tomatoes in half and remove the seeds, then finely dice the flesh and place in a bowl. Finely dice the cheese and add to the bowl with the spring onions, then just bind with the mayonnaise. Season to taste.
- 2 Preheat the grill to high. Arrange the fish on a lightly oiled, sturdy baking sheet and season lightly, then grill for 4-6 minutes until almost tender. The timing will depend on the thickness of the fillet. To check that it is cooked, gently prod the thickest part of the fish with the point of a knife and the flakes should separate easily.
- 3 Quickly spread the mayonnaise mixture on top and flash under the grill for another 2 minutes or until the cheese is bubbling and golden.

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Welcome to the Summer Edition of Nature's Web!

Dear Reader,



Welcome everyone to the Summer 2015 issue of Nature's Web. In this issue Susan Hill, a potter from New South Wales in Australia, tells us all about her working day and shows us some of her beautiful creations. We look at the sunflower and the flamingo, both which are brightly coloured and lofty! The Brown Rat makes an appearance and we learn some interesting facts about this little animal. It's important to be safe while boating this summer and Irish Water Safety give us some great tips on page 12. 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

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