

Editor's Page

On the morning of April 27th 2021 a 6 metre Basking Shark was spotted in Sherkin Island's Kinish Harbour (Cúinne) at around 8 am, a few hours after high tide. By 9.45 am my brothers Robbie and Michael had been observing the shark for 15 minutes while they were in the harbour working on their oyster beds. With the tide falling fast and the Basking Shark swimming in 0.7 m of water it was soon in danger of stranding due to the very low spring tide expected at 12.17 pm. The Basking Shark was taking a zig-zag route around the south-western side of the harbour. It was well away from an area of deep water around the harbour's mouth, where it could safely swim at low-tide. While not wanting to cause the Basking Shark any stress by going too close to it, they felt it necessary that they help shepherd the shark towards the area of deep water near the harbour entrance.

After 10 minutes of shepherding the Basking Shark using their boat (a 9 m aluminium flat bottom craft), the shark finally reached the deep water and started swimming out the harbour's mouth. The Basking Shark kept swimming in and out of the harbour's mouth for the next couple of hours before low tide but was safe from the risk of stranding as the now exposed mud flats were no longer accessible to it. Thankfully the last sighting of the Basking Shark in the harbour was around 5 pm (an hour before high-tide), with scans of the harbour being conducted periodically late into the evening before the next low-tide.



Basking Shark at Sherkin Island

Images courtesy of Robbie

Above: The Basking Shark being coaxed into deeper water. Right: Kinish Harbour, Sherkin Island.



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/ion-dulra/>

Welcome to the Winter Edition of Nature's Web!

Dear Reader,



Welcome to the Summer 2021 issue of Nature's Web. In this issue Dave Wall, Citizen Science Officer with the National Biodiversity Data Centre, tell us all about his work with Explore Your Shore! These surveys are for anyone interested marine life can become involved in. Check out the surveys and also test your skills at unscrambling the Big 30 marine animals and plants on the shore.

Basking Sharks are incredible animals. Having read on this page about the sighting of one at Sherkin Island, learning more about them on page 5. Black John - the Bogus Pirate gives us lots of information zooplankton, the favourite food of Basking Sharks.

Check out about the most unusual Baobab Tree on page 3, nature news from around the world on page 12 and enjoy a giggle with 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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Crab Tacos

What to do:

Check through the crab meat and discard any pieces of shell. Squeeze out any liquid then combine the crab meat, mayonnaise, lime juice and chives. Mix well, taste and season. Set aside while you prepare the salad and salsa.

Mix all the salad ingredients together, including the lime juice and olive oil, then taste and season. In a separate bowl mix all the ingredients for the salsa, taste and season.

To assemble: Warm the tortillas or taco shells as per packet instructions. Then fill each with a spoonful of salad, add some of the crab mixture and top with the salsa. Garnish with some coriander and mint leaves and serve with a lime wedge on the side. Alternatively place the various elements in bowls in the middle of the table and let everyone help themselves.

To serve: Use coriander and mint leaves to garnish and lime wedges to serve. Small tortillas or taco shells x 8 – 2 per person.

Brought to you by Bord Bia www.bordbia.ie

What you need:

Crab:

- 300g cooked crab meat
- 30ml low fat mayonnaise
- Juice ½ lime
- 2 tablesp. fresh chives, finely chopped
- Salt & freshly ground black pepper

Salad:

- 1 yellow pepper, deseeded & finely sliced
- ½ small cucumber, halved lengthways, deseeded & sliced
- Small bunch fresh

- coriander, roughly chopped
- 2 scallions, finely sliced
- Juice of ½ lime
- 1 tablesp. olive oil

Tomato and Avocado Salsa:

- 200g cherry tomatoes, quartered
- 1 avocado, peeled and diced
- ½ small red onion, very finely diced
- 1 red chilli, diced very finely
- Juice ½ lime
- Handful fresh mint leaves, chopped