

RUDOLPH ON SURVEILLANCE!

With Christmas fast approaching, it appears that Santa has been sending out his reindeer to do a spot of surveillance before the big night! Some weeks ago, a deer was spotted on Sherkin Island, causing great excitement amongst the locals. Some thought it was a story invented with the approaching of the festive season, but no! Spotted by a number of reliable witnesses



Photo: © Terry Farnell

and captured on camera by Terry Farnell, we have definite proof of the presence of a full-antlered male fallow deer on the island. It is believed that the deer, spotted earlier in Baltimore, may have swam from a nearby point on the mainland to explore the island. Nothing has been heard of the deer for some time now and it may well have returned to the mainland, perhaps making its way back home before a busy season!



Photo: © Robbie Murphy

Summer Memories

Ok I know I'm bragging a little but on Sherkin Island we're really lucky with our weather. Sherkin Island Marine Station has been recording weather for over 30 years for Met Eireann, the Irish National Meteorological Service. The weather on Sherkin Island often tops the monthly records, published by the Met Office. For example, in August this year, we had the most hours of sunshine, with 205 hours, compared to the lowest at Ballyshannon in Co. Donegal, with 86 hours. Thankfully, August was warm everywhere this year. Wasn't it great to get out in the sunshine. For once, the summer felt like a "real summer"!

SEAFOOD RECIPE

Smoked Salmon Turrets with Seasonal Greens in a Honey Orange Sauce

What you need:

8 x 75g/3 oz smoked salmon slices
4 tablespoons mixed red, green and yellow peppers
1 tomato - skinned and seeded
1 orange segment
Assorted lettuce greens - lollo rosso, oakleaf, frisée

DRESSING

1 tablespoon honey
1 tablespoon orange juice
1 tablespoon wholegrain mustard
1 tablespoon white wine vinegar
3 tablespoons virgin olive oil
Salt & freshly milled pepper



Photo: BIM

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What to do:

- Make dressing - place mustard in large bowl, add vinegar and other ingredients, mixing well. Season.
- Add in finely chopped peppers, tomato and orange.
- Check seasoning and add salad greens, gently mixing.
- Place generous portion of salad in centre of each salmon slice.
- Roll up and arrange on serving plates.
- Served chilled. (Serves 4)

Welcome to the
Winter Edition of
Nature's Web!



Dear Reader,

Welcome everyone to the winter issue of Nature's Web. While putting this newsletter together, we've enjoyed learning about many aspects of colder climates, but a number of other articles have also fascinated us. In particular, we have found a new respect for nettles (page 6) and are more determined to try and reduce our carbon footprint as much as possible (page 14). 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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