

Editor's Page



Photo: © Robbie Murphy

The Giant's Causeway

One of our most memorable trips in recent years, was to Co. Antrim, where we were lucky enough to see the Giant's Causeway. It is such a fascinating place. It is made up of some 40,000 massive black basalt columns sticking out of the sea. These rocks were formed sixty million years ago, when volcanic activity forced fluid molten rock up through the chalk floor. Water rapidly cooled the molten rock, forming it into the hexagonal-shaped columns we see today.

Legend has it that the Irish giant Finn MacCool built the causeway so that he and his rival, the Scottish giant Benandonner, could test their strength against one other. Building the causeway was so tiring that Finn fell asleep from exhaustion. While he slept the Scottish giant arrived and on seeing the truly gigantic Benandonner, Finn's wife Oonagh realised that Finn was no match for him. She quickly dressed the sleeping Finn as a baby and when Benandonner shouted for Finn to come out, Oonagh warned the giant not to wake the baby. Benandonner panicked when he saw such a large baby and could only imagine the size of the baby's father. In great fear, the Scottish giant made a hasty retreat across the causeway, destroying it as he went.

Welcome to the
Winter Edition of
Nature's Web!



Dear Reader,

Welcome everyone to the winter issue of Nature's Web. In this issue, we focus a little on Planet Earth. We take a closer look at some rocks, how fossils are formed and how they have helped calculate the age of the planet. Fionnuala Ní Mhairtín from the Geological Survey of Ireland tells us about the fascinating world of geology. And Tommy Prawn answers a couple of questions about the largest structures in the world and the hottest and coldest places! 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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SEAFOOD RECIPE

Garlic Stuffed Mussels



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What you need:

- 2 kg cooked Irish mussels
- 250g butter
- 4 / 5 cloves garlic - crushed or finely chopped
- 120g (4 handfuls / 16 tablespoons) fine white breadcrumbs
- 2 tablespoon chopped fresh parsley
- Salt and pepper
- Juice and zest of one lemon

What to do:

- Rinse mussels and drain
- Remove the top shell from each mussel and arrange the bottom shell and flesh on an ovenproof dish or baking tray
- Melt the butter; add crushed garlic, parsley and lemon juice.
- Mix through the breadcrumbs and season with salt and pepper
- Use a spoon or clean hands to place a small amount of the crumb mixture onto each mussel, just covering the meat
- Grill or bake until golden brown and crispy (Approx 2 / 3 mins)
- Serve with lemon wedge, garnish with herbs of choice

Serve approx 12 mussels per person