

And who are you?

One Sunday morning last August, Michael Barry came around to the side of his house to find a female sparrow hawk standing on the path. She didn't appear to notice him and just stood there, not feeding or carrying anything. Michael rushed in to get his camera and on his return found the sparrow hawk had been discovered by "Trixi" the family's very old, totally deaf, and almost blind dog... clearly at least one of her senses was still working.



Courtesy of Michael Barry

Michael has a bird feeder in the front of the house and the hawk often swoops on it, from around the side of the house. This time she obviously decided to take a short cut through the side window, which does not open!! When Michael came upon her, she was standing stunned from the impact. He observed her for a short while and within five minutes she was well enough to fly again, seeking the shelter of the hedge and then the open field beyond. She appeared to recover just fine.

I think the sparrow hawk was lucky that poor old Trixi didn't have much get up and go and we were lucky Michael was there to capture this fabulous picture!

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 feature the sparrowhawk, prompted by Michael Barry's encounter (see left). Jennifer Care encourages us to build an "insect hotel" and we show you some of the creepy crawlies that might visit it. Vet Fachtna Collins takes time out to tell us all about his work with animals and what his work day is like. Finally, thanks to Met Éireann, we find out a little more information about the wind. You can 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, comments and suggestions for future articles. Have a good read!

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SEAFOOD CHOWDER

with Dillisk
& Carrageen



Photo courtesy of BIM

What you need:

- 450g/1lb pollock, cod or other white fish fillets - skinned & cubed
- 225g/8oz shellfish - mussels, prawns etc..
- 100g/4oz salmon - cubed
- 25g/1oz butter
- 55g/2oz streaky bacon - cut into strips
- 1 kilo/2lbs mixed vegetables - onion, leek, carrot, celery, potatoes - diced
- 570ml/1pt water
- 7g/¼oz dillisk
- 7g/¼oz carrageen
- 570ml/1pt milk
- salt and freshly milled pepper

What to do:

- Cook bacon strips in butter until crisp. All all vegetables except potatoes.
- Season and cook without colouring for 5 minutes.
- Add water, dillisk and carrageen and cook for 10 minutes.
- Add potatoes and milk and simmer until potatoes are soft.
- Add fish and shellfish and cook for 3-5 minutes.
- Check seasoning and serve sprinkled with parsley and chives.

Dillisk is a purple reddish seaweed and carrageen is a bushy reddish-purple seaweed.

Brought to you by BIM & Colm Wyse, DIT.
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