

Editor's Page

A Whale Watcher's Delight!

Photo © Robbie Murphy

Following the sad story of the Baltimore whale, highlighted in the Autumn 2012 issue of *Nature's Web*, it's great to feature a good news story this time round. In recent weeks, there has been lots of whale activity reported off the south west coast of Ireland. My brother Robbie has watched many of them from high on Slievemore, on the southside of Sherkin. Using his spotting scope he has seen humpback, fin and minke whales, as well as common dolphins and bottlenose dolphins. He was also lucky enough to accompany Richard O'Flynn on a whale watching trip and saw three humpback whales (above) and three fin whales up close. There are some fantastic shots and video clips on the "Best Photos of Baltimore" Facebook site and you can also find out lots of information on these sightings from the Irish Whale & Dolphin Group website www.iwdg.ie.

AS GAELIGE! We are delighted to have teamed up with An Gúm, who have begun to translate Nature's Web into Irish. The Summer 2011 issue is now available, as gaeilge: http://www.forasnagaeilge.ie/Foras_na_Gaeilge/An_Gum.asp

Smoked Cod

with Spinach, Leek & Bacon Colcannon



Photo courtesy of BIM

What you need:

- 700g / 1½ lbs smoked cod or pollock or haddock
- 570 ml / 1 pt milk
- 330g / 12 oz spinach - chopped
- 55g / 2oz butter
- Freshly milled pepper, finely chopped leek & bay leaf

HONEY MUSTARD SAUCE

- 25g / 1oz butter, 25g / 1oz flour - blended together
- 1 tablespoon honey
- 1 tablespoon wholegrain mustard
- Salt and freshly milled pepper

What to do:

- Place cod in cold water - bring to boil & immediately remove.
- Place in milk with pepper, leek & bay leaf & simmer for 3-4 minutes.
- Remove fish & keep warm. Reserve liquor.
- Cook spinach in hot pan with butter for 1 minute.

SAUCE

- Add blended flour & butter to cooking liquor.
- Whisk over heat until smooth & cooked.
- Add honey & mustard, check seasoning.

COLCANNON

- 10 medium sized potatoes (boiled & mashed)
- 25g / 1oz butter
- 170g / 6oz rashers (cut into strips)
- 1 leek - finely sliced

METHOD

- Lightly fry rashers and leek in butter.
- Add freshly mashed potatoes, season & mix.
- Arrange fish & colcannon on hot plates & accompany with honey mustard sauce & hot buttered spinach. *Serves 4.*

From BIM & Elaine Kelly, DIT. For more recipes visit www.bim.ie

Welcome to the
Winter Edition of
Nature's Web!

Dear Reader,



Welcome everyone to the winter issue of Nature's Web. In this issue, Calvin Jones tells us about his work and his website www.irelandswildlife.com, which keeps us all up to date on Ireland's Wildlife. We discover the waste pyramid and ways to reduce, reuse and recycle the waste we produce. Given the time of year, we look at two festive topics - the Wild Turkey and the Christmas tree - and we also look at the Leave No Trace programme, which gives great tips for when out and about in the countryside.

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!

Susan

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