

# Editor's Page

## Lunar Eclipse of a Supermoon

On the morning of Sept 28th 2015 a total Lunar Eclipse was visible in the clear skies over Sherkin Island, Co. Cork. The eclipse began just after 1am and lasted for over 5 hours, with the total eclipse lasting just over one hour. The mid-point of the eclipse occurred at approximately 3:45am. The Lunar Eclipse occurred at the same time as a Supermoon, which is when a full moon will seem larger and brighter in the night sky. This happens when the moon is at its closest point to the earth in its elliptical orbit (see *Nature's Web* - Autumn 2004). To have these two events coinciding is a rare event - the last one occurred in 1982 and the next will not take place until 2033. To make sure this one was captured on camera, my brother Robbie stayed up all night, taking a sequence of photographs. So while we were tucked up in our beds, he made sure we could still enjoy this celestial event.



(Photo courtesy of Robbie Murphy)

A time lapse image of the Lunar Eclipse, which occurred over a 5-hour period.

**As GAELIGE!** We are delighted to have teamed up with An Gúm, who are translating *Nature's Web* into Irish. Issues are available, as gaeilge, at:  
<http://www.gaeilge.ie/maidir-le-foras-na-gaeilge/an-gum/leon-dulra/>

## Chunky Fish Soup with Leeks & Bacon

### Ingredients

700g whiting, skinned, boned & cut into 3cm chunks  
1 tablesp. olive oil  
4 streaky bacon rashers, smoked if possible, finely diced  
A knob of butter  
3 medium leeks, finely sliced  
2 cloves garlic, chopped  
500g potatoes, cut into small cubes (approx 1½cm)  
1 litre fish or chicken stock  
Grated rind of 1 lemon  
600ml whole milk  
340g can of sweetcorn, rinsed & drained  
Handful chives, chopped  
4 tablesp. cream (optional)  
Salt & freshly ground black pepper

### To Cook

Heat the oil in a large saucepan. Add in the bacon and sauté over a high heat until crispy. Remove to a plate. Add a knob of butter to the saucepan, reduce to a medium heat then add in the leeks and garlic. Fry gently for 5 minutes until softened, but not coloured. Add the potatoes and cook for a further minute. Pour in the stock and lemon rind, cover and simmer for 12-15 minutes or until the potatoes are tender. With a slotted spoon, remove half the potatoes and leeks from the stock and set aside. Transfer the remaining potatoes, leeks, stock and milk into a blender or food processor and whizz until smooth. Pour back into the saucepan, add the sweetcorn, bacon, fish and the potatoes and leeks you have set aside. Cover and gently heat for 3-4 minutes until the fish is just cooked through - don't boil. Stir in chives and cream, if using, then season to taste.

Photo: © Bord Bia - Irish Food Board



Courtesy of Bord Bia - Irish Food Board  
[www.bordbia.ie](http://www.bordbia.ie)

Serves 6

Welcome to the  
Winter Edition of  
*Nature's Web!*

Dear Reader,



Welcome to the winter 2015 issue of *Nature's Web*. In this issue, we meet Terri Kearney who works at Skibbereen Heritage Centre in Skibbereen, Co. Cork. Terri's job is varied and she tells us about her involvement with Lough Hyne, the Great Famine and the genealogy of the area. Borbála Vízkelety tells us about Lapland, the Sami people and one of its famous wildlife inhabitants - the Reindeer. We learn about the a plant that gives us one of the most popular flavours in the world, the vanilla plant and we see how to print your own cards. You can check out nature news from around the world on page 11 and enjoy a giggle with the jokes on page 14.

We would love to hear your views, comments and suggestions for future articles. Have a good read!

Susan

Email: [editor@naturesweb.ie](mailto:editor@naturesweb.ie)

Web: [www.naturesweb.ie](http://www.naturesweb.ie)

### Editor:

Susan Murphy Wickens

Layout and Design:

Susan Murphy Wickens

Photographs & Clipart:

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### Foreign Correspondent:

Michael Ludwig

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