

# Editor's Page

## Wrecks in County Cork

In this issue, we're looking at the archaeology of wrecks and the National Monuments Service's (NMS) free online Wreck Viewer. With Cork having the second longest coastline in Ireland, it has a long history of maritime activity and its fair share of shipwrecks. The NMS has over 3,000 wrecks recorded off the coast of Co. Cork, with those with a known location shown in the Wreck Viewer. These include the remains of the 1797 French frigate *La Surveillante* in Bantry Bay; the 1916 gun-running ship the *AUD* and the 1917 German mine-laying submarine *UC-42*, both just outside Cork Harbour; and the ocean liner *RMS Lusitania*, lost 11.5 nautical miles off the Old Head of Kinsale in the year 1915.

In Roaringwater Bay and Long Island Bay, there are a number of wrecks, including the *Stephen Whitney*, a 1,034 tonne ship, which was travelling from New York to Liverpool, carrying 76 passengers, a crew of 34 and a cargo of cotton, corn, cheese, flour and clocks. On 18th October, 1847, as it neared Mizen Head, a thick fog set in. The signal light on Cape Clear, which was used at the time to let ships know their location, was not visible. Unfortunately, the crew mistook the lights at Crookhaven for the Old Head of Kinsale, resulting in the ship striking the western Calf Island. Sadly, 92 people died in the tragedy. This tragedy led to the Cape Clear warning light being replaced by the Fastnet Lighthouse.



Image courtesy of Sherkin Island Marine Station / Dolphin Peacoin World

The West Calf Island in Roaringwater Bay where the passenger and cargo ship the "*Stephen Whitney*" struck the rocks in 1847.

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

## Roast Haddock with Champ



Photo courtesy of [www.bordbia.ie](http://www.bordbia.ie)

### What you need:

- 4 x 175g skinless and boneless haddock fillets
- salt and freshly ground white pepper
- 1 tablesp. olive oil
- Cherry tomatoes on the vine
- 25g butter
- 4 scallions, finely chopped
- 6 tablesp. milk
- 900g freshly cooked floury potatoes, cut into even-sized chunks

### What to do:

Preheat the oven to 200C/400F/Gas mark 6.

Arrange the haddock fillets on a non-stick baking sheet and season, then drizzle over the olive oil.

Roast in the oven for 8-10 minutes until cooked through and tender. This will depend on the thickness of the fillets.

Toss the tomatoes in a little olive oil and roast in the oven for 5 minutes. Melt the butter in a small pan and gently sauté the scallions until softened. Pour in the milk and bring to a simmer.

Mash the potatoes and then using a wooden spoon, beat in the scallion and milk mixture until you have achieved smooth, creamy mash. Season to taste.

Divide the champ among warmed plates and arrange a piece of roasted haddock on each one to serve.

Brought to you by Bord Bia [www.bordbia.ie](http://www.bordbia.ie)

Welcome to the Winter Edition of Nature's Web!

Dear Reader,



Welcome to the Winter 2020 issue of Nature's Web. In this issue we feature wrecks and those who document this part of our island's heritage. Connie Kelleher, from the Underwater Archaeology Unit at the National Monuments Service, tells us all about her work on wrecks and Paul Kay explains what marine life likes to live on them. Invasive species can be a real problem in some areas and one of the most troublesome is the Japanese Knotweed. Cork County Council's Heritage Service explains what the plant is like and what you should and should not do with regard to it. Barrie Dale introduces Narky the Whale and when you read the poem you will know why he is so unhappy!

Check out nature news from around the world on page 12 and enjoy a giggle with jokes on page 13.

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

Susan

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