

Editor's Page

Cargo Ship of a Different Kind

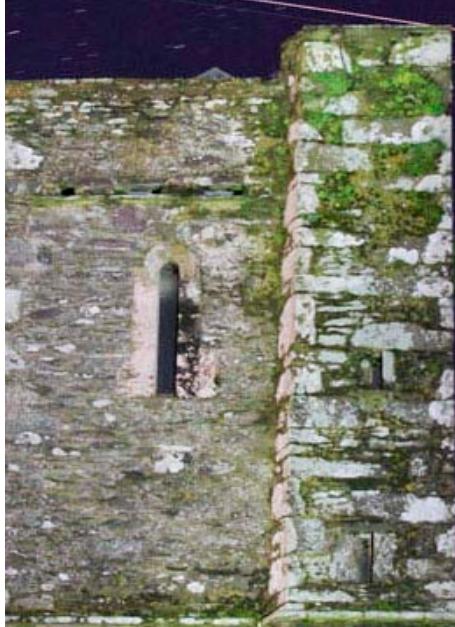


Image courtesy of Robbie Murphy

Here is an image by Robbie Murphy of the International Space Station (ISS) passing over the tower of the Abbey on Sherkin Island in the early morning of 22nd February 2021. It appears as a streak of bright light due to the 30 second exposure that Robbie used on his camera, and the Abbey is lit up by a torch. What makes this an special image is the fainter streak of light just beneath the ISS. This is the *Cygnus* (cargo) spacecraft, which docked with the Station a few hours later. The *Cygnus* is an unmanned resupply craft that carries crew supplies, spare equipment and scientific experiments to the ISS.

Welcome to the Winter Edition of Nature's Web!

Dear Reader,



Welcome to the Spring 2021 issue of Nature's Web. In this issue we learn all about beekeeping. Gearoid Mac Eoin, from Creagh near Baltimore in Co Cork, tells us how he became a beekeeper and what that involves. We look at the make up of a beehive and what a beekeeper needs to get started. If you would like to follow the work of the beekeeper throughout the year, play the boardgame on page 8, or why not make your very own frame for the beehive? Rhubarb is an easy to grow plant and you can read all about it on page 4. For those who might have come across a cuttlebone on the seashore, you can find out exactly what it is on page 5. You can even test your knowledge of birds on page 10.

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

Email: editor@naturesweb.ie

Web: 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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Poached Hake with a Simple Tomato Sauce



Photo courtesy of www.bordbia.ie

What you need:

For cooking fish:

- 6 x 150g skinless and boneless hake fillets
- 2 tablesp. fresh parsley leaves
- Salt and freshly ground black pepper

For making sauce:

- 2 tablesp. rapeseed or olive oil

- 2 garlic cloves, finely chopped
- 400g tin of chopped tomatoes
- A pinch of sugar
- Grated zest of half a lemon
- $\frac{1}{2}$ teasp. turmeric
- $\frac{1}{4}$ - $\frac{1}{2}$ teasp. chilli flakes
- 100ml water

To serve: Mashed potatoes and a green salad

What to do:

To make the tomato sauce:

Heat a large frying pan over high heat. Add all the sauce ingredients to the pan. Stir well and bring to the boil then reduce the heat and simmer for a couple of minutes.

To cook the fish:

Season the fish with a little salt and black pepper. Then place the fillets on top of the gently simmering sauce. Cover and leave to cook for 15 minutes until the fish is cooked through. Sprinkle over the parsley.

To serve:

Serve the hake with the tomato sauce, mashed potatoes and a green salad.

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