

Editor's Page

Sky Lights

We have many beautiful skies here on Sherkin and my brother Robbie tries to get out when he can to photograph them. He recently captured this image of a solar pillar above the setting sun. This vertical band of light is created by light from the sun bouncing off tiny ice crystals suspended in the atmosphere. This optical effect can occur around sunrise or sunset as the light hits plate-like hexagonal ice crystals that are falling slowly through the air. The effect can also occur from manmade light sources and in that case it is known as a light pillar.

Another optical effect Robbie captured is a sun dog. Sun dogs are coloured spots of light that occur at a certain angle (22°) near the sun, when light is bent as it goes through ice crystals. This effect is known as refraction. Another name for sundogs is mock suns or parhelia, which means "with the sun".



Images courtesy of Robbie Murphy

Above: A sun pillar over Roaringwater Bay.

Below: Sundogs—to the left and right of the sun.

Welcome to the Spring Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Summer 2018 issue of Nature's Web. In this issue we talk to Oisín Foden, who is Education Development Officer with Irish Water Safety – he has a really important job. With the help of his colleagues, he develops courses to educate us about how to be safe around water. Find out more about these on page 7. He also reminds us that [iws.ie](http://www.iws.ie) is the one-stop-shop to water safety.

In this issue we also look at the daisy, a flower that we all recognise. If you don't know already, you can learn how to make a daisy chain. It is great fun! Check out nature news from around the world on page 12 and enjoy a giggle with the jokes on page 13.

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

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AS GAELIGE! 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/ion-dulra/>



Photo courtesy of www.bordbia.ie

Sunshine Hake

What to do:

Season the hake with salt and black pepper. Heat a large frying pan, approximately 30cm, and add 2 tablespoons of rapeseed oil. Place the hake, flesh side down, in the pan and cook for 4 minutes on each side. Remove and keep warm.

Add a little more oil to the pan and fry the cooked potatoes, onion and garlic for 3-4 minutes. Then add in the courgettes, black olives, tomatoes and thyme leaves and cook for another 2-3 minutes. Season with salt, black pepper and lemon juice.

Serves 4

What you need:

- 4 hake fillets, about 175g each, skinned and boned
- Salt and freshly ground black pepper
- 4 tablesp. rapeseed oil
- 4 -6 medium potatoes peeled, cooked and chopped
- 1 red onion, peeled and thinly sliced
- 2 cloves of garlic, peeled and chopped
- 2 courgettes, cut into batons
- 24 pitted black olives
- 100g semi sun-dried tomatoes, drained
- 1 teasp. fresh thyme leaves
- Juice of ½ lemon

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