

Editor's Page

Looking at the waters around Sherkin from a different angle

In Co Cork this summer, the research boats the *RV Mallet*, *RV Geo*, *RV Lir* and *RV Keary* could often be seen in and around Baltimore and the islands of Roaringwater Bay. These boats

are carrying out a survey, run by the Geological Survey of Ireland and the Marine Institute, to map the seabed of Roaringwater Bay. The survey is part of a much, much bigger survey which you can read all about on pages 4, 5 and 7.

We were lucky enough to visit the *RV Mallet* when it was tied up in Baltimore, where it was based for the summer, and it was fascinating to see some of the seabed scans, particularly of places we would have passed over many times in a boat.

There is still more work to be done in the area so we look forward to seeing the boats doing their work around the islands again next year.



RV Mallet (right) and RV Geo (left) in Baltimore Harbour.

Welcome to the Winter Edition of Nature's Web!



Dear Reader,

Welcome to the Winter 2019 issue of Nature's Web. In this issue, Eoin Mac Craith, a Marine Geologist with Geological Survey of Ireland, tells us all about the survey he is working on, mapping the seabed in Irish waters. We learn why the survey is being carried out, the fleet of boats used and what life is like at sea. We look at baleen whales, in particular the Minke Whale, which is commonly seen in Irish waters. Black John—the Bogus Pirate explains how sails work and he also shows us how to draw an octopus.

Now that winter is here the weather is more changeable, so we learn from Met Éireann how weather forecasts are produced. We also see how to make a sock snowman! 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!

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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/>

Hake with Mushroom Sauce



Photo courtesy of www.bordbia.ie

What to do:

Preheat the oven to Gas Mark 4, 180°C (350°F). Season the hake with a little salt and pepper and place in a single layer in a buttered baking dish. Sprinkle the parsley over the dish. Heat the butter in a saucepan over a medium heat and sauté the onion for a couple of minutes. Turn down the heat if it begins to brown. Add in the mushrooms and lemon juice and cook for five minutes, stirring occasionally. Stir in the flour and allow to cook for a minute or two then blend in the milk and cream. Increase the heat and simmer the sauce for a couple of minutes, stirring all the time. Season to taste. Pour the sauce over the fish, then sprinkle on the breadcrumbs, grated cheese and paprika. Bake in the preheated oven for 18-20 minutes.

What you need:

- 4 hake fillets about 175g each, skinned and boned
- A little salt and freshly ground black pepper
- 1 tablesp. chopped parsley
- 2 tablesp. butter
- ½ onion, finely chopped
- 250g mushrooms, sliced
- Juice of half a lemon
- 2 tablesp. flour
- 200ml milk
- 50ml cream
- 4 tablesp. breadcrumbs
- 1 heaped tablesp. grated cheese

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