

# Editor's Page



## Bow-riding

We often hear about dolphins swimming in front of boats for fun - a practice known as bow-riding - but to see it firsthand is just amazing. Returning home from a trip to the mainland earlier this summer, six or seven dolphins began to follow the ferry just off Sherkin Island. It was an incredible sight seeing these sleek animals swimming effortless right next to the boat, diving in and out of the waves. What excitement there was onboard! And even better, as the ferry returned to Baltimore Robbie Murphy was on hand to take this excellent shot of one of the dolphins bow-riding.

Photo: © Robbie Murphy

## Garden Bird Survey

At the end of this newsletter we mention a number of online wildlife surveys that you can take part in. Another great survey worth a look at is Birdwatch Ireland's "Garden Bird Survey". Between December and February each year, they ask members of the public to keep note of the highest number of each bird species visiting their garden every week. They also ask for information on the size of the garden being surveyed, the kinds of food, if any, being offered to the birds, and so on. Taking part is fun, easy and an ideal way to get to know your garden birds better; it also makes an ideal school project. Why not take part in this year's survey? For details contact: [ocrowe@birdwatchireland.ie](mailto:ocrowe@birdwatchireland.ie) [www.birdwatchireland.ie](http://www.birdwatchireland.ie)



## Welcome to the Autumn Edition of Nature's Web!

Dear Reader,



Welcome everyone to the autumn issue of Nature's Web. This issue we are focusing on swans, sharks, bulbs, and online wildlife surveys, as well as one of our favourite animals - the giraffe. Dr. Tommy Prawn has also joined us to answer some of your interesting science questions. Be sure to send in questions and he may well choose yours to answer in the next issue. Check out nature news from around the world on page 11 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!

Susan & Audrey

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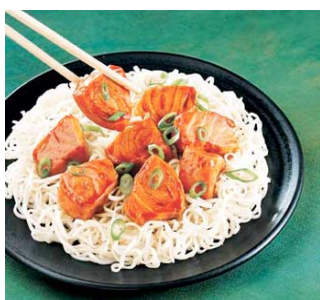


Photo: © BIM

## SEAFOOD RECIPE

### Teriyaki Salmon

#### What you need:

600g salmon - skinned, boned and cut into chunks  
4 tablespoons of teriyaki sauce

#### What to do:

- Add teriyaki sauce to salmon and marinate for 5 minutes, or longer if preferred
- Add fish and sauce to heated pan
- Cook gently for 8-10 minutes, turning occasionally
- Or Cover and microwave on highest setting for three minutes, allow to stand for 2 minutes
- Or Thread salmon cubes on to a skewer
- Grill or barbecue for 6-8 minutes, turning and brushing with extra marinade

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