

Editor's Page

A Visit to Mizen Head Visitor Centre

Recently we made a family trip to Mizen Head. I hadn't been there since the reconstructed footbridge was opened in 2011. The bridge spans a huge gorge between two rocks, leading to the Mizen Head Signal Station, and it felt very safe and sturdy. I've realised I'm still afraid of heights so I walked steadily down the centre without looking either side and made it across! It is a stunning location and standing at the most south westerly point on mainland Ireland there are fine views of the rugged coastline and expanses of sea.



Image courtesy of Robbie Murphy

The bridge and signal station at Mizen Head.

Many of us hoped we would spot a passing whale but the weather wasn't great. We also wanted to see Fastnet Rock as we can't see it from Sherkin Island—it is obscured by Cape Clear. On that particular day, visibility was poor and we could only imagine it. Nonetheless, we loved our trip.

To travel from Malin to Mizen Head, Ireland's most northerly and most south-westerly points, is a journey of about 600 km. Driving out the Mizen Peninsula, you can get a sense of the excitement someone might feel as they approached the end of their journey.

In the Spring 2016 issue of Nature's Web, we featured someone who has worked at Mizen Head Visitor Centre. That is worth reading if you would like to get an idea of what the visitors centre is like.

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/>

Savoury Pancakes with Smoked Salmon and Crème Fraîche and Crème Fraîche



Photo courtesy of www.bordbia.ie

What you need:

- 100g plain flour
- Pinch of salt
- 1 egg
- 300 ml milk
- 1 tablesp. melted butter or sunflower oil

To Serve:

- Smoked Salmon
- Crème Fraîche
- Green Salad

What to do:

Sift the flour and salt into a mixing bowl and make a well in the centre. Crack the egg into the well; add the melted butter or oil and half the milk. Gradually draw the flour into the liquid by stirring all the time with a wooden spoon until all the flour has been incorporated and then beat well to make a smooth batter. Stir in the remaining milk. Alternatively, beat all the ingredients together for 1 minute in a blender or food processor. Leave to stand for about 30 minutes, stir again before using. To make the pancakes, heat a small heavy-based frying pan until very hot and then turn the heat down to medium. Lightly grease with oil and then ladle in enough batter to coat the base of the pan thinly (about 2 tablesp.), tilting the pan so the mixture spreads evenly. Cook over a moderate heat for 1-2 minutes or until the batter looks dry on the top and begins to brown at the edges. Flip the pancake over with a palette knife or fish slice and cook the second side. Remove from the pan, add smoked salmon, a few spoonfuls of crème fraîche and season with black pepper.

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Welcome to the
Spring Edition of
Nature's Web!



Dear Reader,

Welcome to the Spring 2020 issue of Nature's Web. In this issue Gill Weyman, who runs the *All Ireland Ladybird Survey*, explains what her work is about. She also points out that there are lots of different species of ladybirds and tells us where we might find them.

Learn to draw a pirate with Black John, who also explains how plaice and other flatfish can blend in with their surroundings. Find out about the Yew tree and Reenadinna Yew Woodland, one of the sites of The People's Millennium Forests. Make your own parliament of owls and work out the collective nouns for a number of animals. 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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