

# Editor's Page

## Miriam's Turtle

In late February, this year, a friend on the island discovered some unusual flotsom - a loggerhead turtle! Miriam Dunne often finds dead animals on the shoreline during the winter months. On this particular day, she found what she thought was a tortoise splayed out on the beach. To her delight, when she picked it up, it started to wave its arms and legs. On contacting Ocean World in Dingle, she found Kevin and Suzanne to be very helpful. They informed her that it was actually a Loggerhead Turtle (an endangered species, with a lifespan of up to 62 years, and which eats jelly fish among other things), who had come all the way via the Gulf Stream from Miami, Florida, all of 3,000 miles. Miriam was advised not to feed it and to put it in a quiet place out of the sun in a box filled with seaweed. It was suffering from hypothermia (its local sea temperature in Florida is 21oC), and needed insulin injections and gradual immersion in warm water tanks. Kevin came over straightaway from Dingle and collected Flipper. Sadly Flipper died a few nights later. He was only a juvenile, measuring 9" long, and didn't have enough body weight to survive. They also fear he may have eaten plastic or other environmentally unfriendly junk in the course of his journey. But at least he was given a fighting chance, received lots of kindness and didn't die alone in the Atlantic on the cold stormy nights that followed. Another turtle named Molly measuring 2ft and found in the similar circumstances is alive and well in Ocean World. [www.dingle-oceanworld.ie](http://www.dingle-oceanworld.ie)



Photo © Miriam Dunne

Welcome to the Summer Edition of Nature's Web!

Dear Reader,



Welcome everyone to the summer issue of Nature's Web. As well as looking at the estuary in this issue, we are also focusing on beetles (of which there are 3,700 different species in Ireland and Britain alone!). We revisit St. Joseph's Primary School and Loughlan O'Brien fills us in on what they have been up to since we met them in our trial issue. John Joyce tells us about submarines and we get a little glimpse of the busy life of Christopher Barry, who works as a freshwater ecologist. 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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## SMOKED HADDOCK, WHOLEGRAIN MUSTARD & POACHED EGG



### What you need:

- 600g smoked fish, eg, haddock, coley, cod
- 3 large potatoes, peeled
- 4 thinly sliced spring onions or small bunch chives
- salt and pepper
- 150ml double cream
- 1tbsp honey
- 1tbsp Dijon mustard or wholegrain mustard
- 4 eggs, free range if possible

Serves 4

### What to do:

- Make sure all the pin bones are removed from the fish. (Tweezers can help to remove any awkward bones).
- Cut fish into four equal-sized portions. Place fish into a saucepan. Add enough cold water to cover.
- Bring to a simmer over a low heat and poach for about four minutes or until fish is cooked. Remove and keep warm.
- Boil potatoes until soft, and mash. Add spring onions/chives to the mash and mix. Season with salt and pepper. Keep warm.
- In a small saucepan heat the cream and add in the honey and mustard, whisk gently to combine. Remove from heat.
- Poach the four eggs by bringing a shallow pan of water to a simmer and carefully cracking the eggs into the water, one at a time. Continue to barely simmer until the white has set around the yolk. Lift out and drain on a paper towel.

### To Serve

Place a spoonful of mash in the centre of each plate, gently place fish on top, finish with a poached egg and the honey mustard sauce.

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