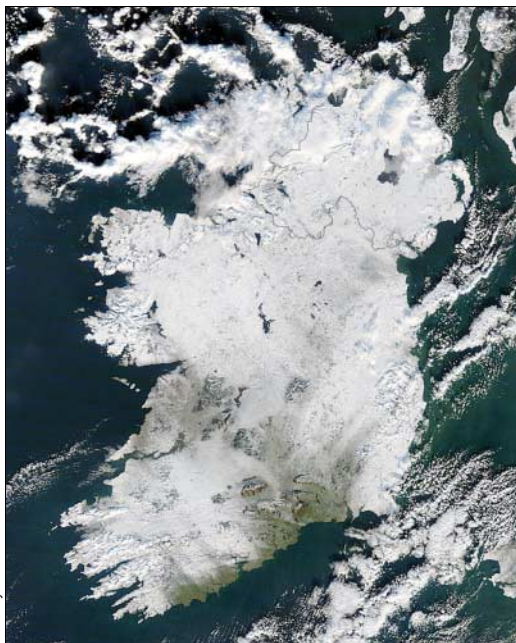


Editor's Page

Ireland's Big Freeze!



Courtesy of NASA

Above: NASA's satellite image of Ireland cover in snow on 22nd Dec 2010. Right & below: Snow scenes from Sherkin Island in December.

Spring is in the air and hopefully the cold weather of winter will be behind us soon. Yet it will be hard for us to forget the freezing temperatures and snowfalls at the end of 2010. Records were broken all around Ireland and according to Met Éireann, it was the coldest December on record. The lowest December air temperature ever measured in the country, -17.5°C , was recorded at Straide, Co. Mayo, on 25th December. Snow fell in almost all parts of the country, even on Sherkin Island, which rarely sees snow. Why not download NASA's image of Ireland and see if you can find where you live?



Photo by Robbie Murphy



Photo by Susan Murphy Wickens



Photo by Robbie Murphy

Welcome to the Spring Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Spring issue of Nature's Web. In this issue we wanted to celebrate International Year of the Forest by featuring the rainforests, the work of Kieran Quirke of Coillte, the wonderful facilities Coillte's forests have, particularly their sites for orienteering. John Joyce tells us how intelligent octopi are and we look at Gordon D'Arcy's new nature/art manual for schools. 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

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Courtesy of BIM

What you need:

- 4 fillets rainbow or sea trout
- 1 carton natural yoghurt, Greek-style if possible
- Grated rind of a lemon
- 1 teaspoon of freshly grated ginger
- Salt and freshly milled black pepper

SEAFOOD WITH SUPER TOPPINGS

Method:

- Combine all the ingredients for the topping.
- Place the fish on a grill pan and spread topping over fillets.
- Cook under a medium heat for 7-10 minutes.

Brought to you by BIM. For more fish recipes visit www.bim.ie