

Editor's Page

A Snowstorm in Boston...

Having braved Hurricane Sandy in December, the east coast of the US was hit with yet more extreme weather in February 2013. One of my brothers lives in Boston, MA, where 61 cm (24 inches) of snow fell during a snowstorm in just 24 hours. In Boston, 80-100 km per hour winds created huge snow drifts, blowing snow up the side of houses, creating deep pockets of snow and knocking out electricity for hundreds of thousands of homes. A state of emergency was called for a 24-hour period and only workers such as emergency service providers and medical staff were allowed on the main roads. Everyone else had to stay indoors so as to allow ploughs to clear the roads more easily and also to ensure people did not become trapped in their vehicles. My brother is not too fond of the snow. Homeowners in Boston have to keep public footpaths outside their home clear of snow and ice. That's a lot of digging for him!

Images courtesy of Peter Murphy



All this snow fell in 24 hours!



Clearing the snow is tough work...



...but great to play in!

AS GAELIGE! We are delighted to have teamed up with An Gúm, who have begun to translate Nature's Web into Irish. Issues are now available, as gaeilge, at:
http://www.gaeilge.ie/ForasnaGaeilge/An_Bhunscoil.asp



Courtesy of BIM

What you need:

450g / 1lb crabmeat (or alternatively cod or any white fish, smoked fish or salmon)
2 large potatoes
110g / 4oz flour
1 egg - lightly beaten
2 tbs horseradish
2 tbs fresh coriander, roughly chopped
Juice of 1 lime
Salt and freshly milled pepper

Coulis:
2 red peppers - halved & seeds removed
5 tablespoons olive oil
2 tablespoons lemon juice
Salt and freshly milled pepper

Crab Rösti with a Red Pepper Coulis

Method:

- Peel & grate potatoes using largest side of grater.
- Combine with the crabmeat, add all other ingredients & mix well.
- Heat oil in pan & place tablespoons of mixture onto pan.
- Fry until golden brown on one side, turn rösti & repeat on other side.

Coulis

- Brush peppers with oil & season & bake in pre-heated oven at 180°C / 350°F / Gas 4 for 15-20 mins.
- Remove from oven, place in a bowl & cover with cling film.
- Skin & blend to a puree.
- Add olive oil and lemon juice and season.

Place potato cakes in centre of hot plates & drizzle the red pepper coulis around them. Garnish with lemon curl.

Brought to you by BIM & Emma Moran, Dundalk IT.
For more fish recipes visit www.bim.ie

Welcome to the
Spring Edition of
Nature's Web!



Dear Reader,

Welcome everyone to the Spring issue of Nature's Web. As the days brighten and get warmer, many of us will want to be out in the garden. In this issue, Emma Chase from Deelish Garden Centre, Skibbereen, Co. Cork, tells us what it is like to work with plants every day and how she got involved with gardening in the first place. We look at the elephant, the world's largest land mammal, and we also examine the African savanna, the African elephant's natural habitat. 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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