

Editor's Page

Volunteer Weather Observer on Appears on Weather Live!



Welcome to the Winter Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Winter 2017 issue of Nature's Web. In this issue we talk to Matt Murphy, who has been making weather observations for Met Éireann—The Irish Meteorological Service. He is featured in this issue's "All in a Day's Work", to give some idea of what it involves. For nearly as long as I can remember, taking the temperatures has been a part of our lives. They have to be taken everyday, in sunshine or rain—obviously as that is what's being recorded! When my Dad is unable to take them there is always someone who can help out, though sometimes begrudgingly on very wet days! It doesn't take very long but it has to done at the same time every day. Even though there is now an automated station next door to him, he is still manually making the daily observations. In Winter time this is at 9.00 am and in Summer time (when the clocks go forward) it is at 10.00 am.

AS GAEILGE! 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/lion-dulra/>

Quick Fish Curry with Haddock



Photo courtesy of www.bordbia.ie

What you need:

- 700g haddock, skinned, boned and cut into 3cm chunks
- 1 tablesp. olive oil
- 5 heaped teasp. mild curry powder
- 6 scallions, finely chopped
- 3cm piece of ginger, peeled and grated
- 400ml low fat coconut milk
- 250ml chicken stock or water
- ½ cucumber, peeled, seeded and thickly sliced
- 1 handful coriander, chopped
- Salt and freshly ground black pepper

What to do:

- Heat a little olive oil in a saucepan over a low heat. Add the curry powder and cook for a minute or two. Then add the scallions and ginger and cook for a further minute.
- Pour in the coconut milk, stock or water, and bring to a gentle simmer and leave to cook for five minutes. Don't allow it to boil. Add the fish and cucumber and continue to simmer gently for 3-4 minutes. Add the chopped coriander and season to taste.

Serving Suggestions

- Serve with rice and naan bread.

Serves 4

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