

Editor's Page

Volunteer Weather Observer on Appears on Weather Live!

Matt Murphy
appearing on
RTE's Weather
Live, changing
the card in the
sunshine
recorder.



Image courtesy of RTE's 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 for over 40 years. We also look at the instruments that are used to make these observations. Everyone knows it is very important that when out and about on the water you wear an appropriate lifejacket or personal flotation device. Advice from Irish Water Safety will help you make the right choice. We also look at the Hawthorn tree, which is a major part of the hedgerows, providing food and shelter for wildlife. Check out nature news from around the world on page 12 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!

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There was great excitement in the house on Friday 17th November when the third night of RTE's Weather Live programme was aired. I was proud to watch my Dad telling the nation how he has been making weather observations on Sherkin Island—or as we call it “taking the temperatures”—since 1972. Matt is just one of over 400 volunteer weather observers around the country 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 be 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 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/leon-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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