

Editor's Page

Hiding in Plain Sight!

The Flower Crab Spider on an Ox-eye Daisy, about to catch its prey.



Image courtesy of Robbie Murphy

All spiders can spin silk but not all spiders make webs. One spider that doesn't is the Flower Crab Spider. My brother Robbie came across one this summer when he was photographing Ox-Eye Daisies. Not only do these spiders walk in a crab-like way, but when they are about to attack they also stretch out their front legs just like crabs stretches out their front pincers.

The Flower Crab Spiders can be found in gardens, meadows and hedgerows. The males are small and are greenish-brown in colour, with white markings. The much larger female however is a master of disguise. It can change colour from white to yellow and this form of camouflage is ideal for hiding on certain flowers (mostly those that are white and yellow). When unsuspecting insects, such as bees, flies and butterflies, land on the flowers to feed, the spider, with its legs outstretched, will pounce!

AS GAELGE! 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/>

Welcome to the Autumn Edition of Nature's Web!



Dear Reader,

Welcome everyone to the Autumn 2018 issue of Nature's Web. In this issue Lucy Hunt, who runs the Sea Synergy Marine Awareness & Activity Centre in Waterville, Co. Kerry, tell us all about her work and how she wants to connect people with the ocean. The shores around Ireland are fascinating places. One fish you will find there is the blenny and in this issue you can find out more it and its family. We also explain how balloons released into the wind can affect life in the sea and in the countryside and we suggest alternative ways to celebrate or mark occasions. Also in this issue you will find a great way to reuse old cotton t-shirts to make something new. 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!

Susan

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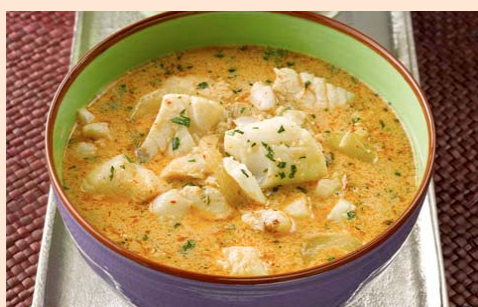


Photo courtesy of www.bordbia.ie

Thai Style Fish Curry

What to do:

- Pour the coconut milk and stock or water into a heavy-based pan and bring to the boil. Reduce to simmer and allow to cook, stirring occasionally, until the milk thickens and reduces a little.
- Stir in the red curry paste and cook for a further 2-3 minutes. Then add in the cucumber slices and continue to cook for 2 minutes. Add in the fish and simmer very gently for 3-5 minutes. Very carefully stir in the lime juice and rind and a pinch of sugar. Be careful not to break up the pieces of fish. Taste and season with a little salt and black pepper.
- To Serve: Sprinkle over the fresh coriander and serve with rice or noodles and sautéed spinach or stir-fried pak choi. Serves 4

Brought to you by Bord Bia www.bordbia.ie

What you need:

- 700g whiting, skinned, boned and cut into 2½ cm chunks
 - 400ml tin of coconut milk
 - 200ml fish stock or water
 - 2-3 tablesp. Thai red curry paste
 - 1 large cucumber, peeled, deseeded and chopped into 2cm slices
 - Rind and juice of 1 lime
 - A pinch of sugar
 - Salt and freshly ground black pepper
- To Serve:
- Chopped fresh coriander
 - Rice or noodles
 - Sautéed spinach or stir-fried pak choi