

SELWYN FROM THE LAND

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As summer bids farewell and the days grow shorter, nature unveils its magnificent canvas painted in hues of gold, crimson and amber across the Selwyn district.

Wrap up warm and explore this landscape in an Artscape weekend getaway, explore one of the district's rich memorial sites or come in from the cold and enjoy a fresh meal made from local produce at a Selwyn eatery during Taste Selwyn.

JULIA BANKS JEWELLERY

Julia Banks Jewellery, located in Greendale, has become a local favourite that is winning hearts across Selwyn. Visitors to Julia's studio can expect a treat. She works with sterling silver using traditional techniques, showcasing intricate designs inspired by the natural world. Her botanical-themed pieces capture Selwyn's landscape and reflect the beauty that Julia views the world with.

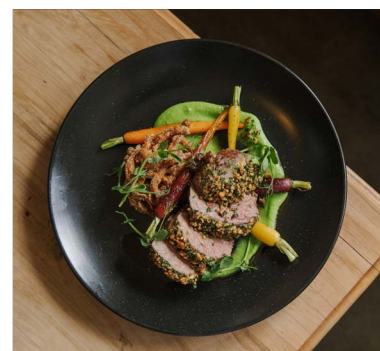
Her online shop is full of ready-to-ship items, and soon, a physical studio shop will open in Greendale. It's a chance for customers to not only take a scenic drive to come and visit, but to see and buy Julia's beautiful and unique creations.

From delicate necklaces and gemstone rings to statement earrings, each piece is a masterpiece in its own right. *"Every piece is meaningful, each piece is unique. I feel incredibly humbled each and every time a piece sells. It doesn't just sell to a 'someone', it can be a husband's special anniversary, a daughter's graduation... To be a small part behind the story is special and it's why I love what I do".* — Julia Banks

With a commitment to sourcing materials responsibly and supporting local businesses, many of the pieces feature gemstones and metals sources from New Zealand, reflecting the store's emphasis on sustainability.

Julia has received great support from the local galleries and libraries around her and finds that Selwyn is a great place for artists and craftspeople. For anyone dreaming of starting a business in Selwyn, Julia's advice is simple: *Keep it easy, don't do everything at once and make sure you have fun!*

Check out Julia's online shop at juliabanks.nz



CELEBRATE THE BEST FOOD GROWN AND CRAFTED IN SELWYN

For the month of May, you'll have the opportunity to Taste Selwyn. Eighteen of our eateries have partnered with local producers to create dishes with fresh ingredients grown right here in Selwyn.

Indulge in a diverse array of dishes, from juicy burgers to artisanal pizzas, comforting roasts to decadent desserts, our local eateries will showcase the very best from our talented producers.

Throughout the month you can attend gluten free cooking demonstrations with FOG Foods on 4 and 26 May, and a foraging workshop in the Darfield township with Peter Langlands and Jackie Phillips of Wild Capture and Wild Cuisine on 11 May. Enjoy a wine tasting at Melton Estate or a hosted dinner at Quartz Hill.

In the lead up to May, escape into the heart of Arthur's Pass on 27 April with an exquisite cuisine experience. Enjoy a four-course meal at the picturesque Mt White Station, with an option to stay and enjoy this breathtaking high-country station.



REMEMBERING THE PAST

Did you know we have a large range of memorial sites in Selwyn? From cemeteries and reserves through to public halls and other special buildings, all celebrating people and events in history.

In remembrance of ANZAC Day, check out your local memorial site and learn more about the history behind it.

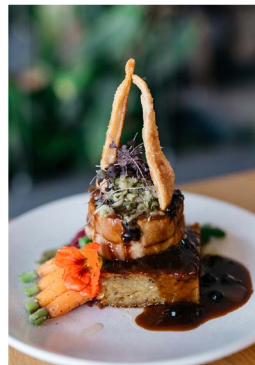
With around 20 monuments commemorating those who served in conflict, Selwyn has many more plaques, gates and spaces created to honour the contribution of servicemen and women, such as the Lakeside and South Springston Soldiers' Memorial Halls.

Other places of memory include the beautiful red stone Tai Tapu Library, built by Sir Heaton Rhodes using the proceeds of the sale of bulbs grown by his head gardener, A. E. Lowe, whose daffodil plantings at Otahuna Lodge delight us each spring. Today the library stands in memory of Lowe.

Next door, the equally spectacular St Paul's Anglican church, opened in 1932, honours Rhodes' beloved wife Jessie.

Over in Darfield, we have the T.E. Pearson Memorial Reserve, a long grove of trees planted along Bangor Road in the 1970s to honour Tom Pearson (Jnr), known as the 'whistling bee-keeper' who made and sold honey. Pearson also volunteered for many good causes, including fire-fighting, the Presbyterian church and the township committee.

To explore our other memorial sites across Selwyn visit selwynstories.selwynlibraries.co.nz



TWO DAY ARTSCAPE

Set out for your two-day self-driven tour and stop at Union Fare in Prebbleton for some of the best coffee and arguably the best eggs benedict this side of the Southern Alps! The next stop is Down by the Liffey Gallery in Lincoln which prides itself on its links to the local community, with exhibitions changing monthly.

Visit Lincoln University and see a collection of original artworks from Bill Hammond, Toss Wollaston and Robyn Kahukiwa. Head to the quaint town of Leeston where you'll discover Lakeland Art Gallery and their great range of both contemporary and traditional artwork and also runs regular art classes. Enjoy a relaxing night at The Crate and Barrel Hotel, where the community gathers to enjoy traditional fare meals and local yarns.

For breakfast make a stop at Suburban Eatery, we recommend the corn quinoa and spinach fritters! Make a beeline for Hororata, the old Hororata pub has being faithfully restored and now a haven for Selwyn artists to sell their creations, as well as offering pottery and art classes. Across the road is the Hororata Café which makes a tasty lunch — pies are their specialty.

Head north to Darfield and check out Te Huanui Art Gallery, this space has regular changes in exhibitions and celebrates local artists. For your final stop, drop into Melton Estate, where you can browse the local art for sale and stay for a delicious meal or wine tasting.

RECIPE

Feijoas falling off your trees? Use them to make a delicious feijoa chutney!

We have two types of chutneys for you to try:

- a spicy Indian-style feijoa kasaundai to keep you warm on the colder days
- a sweet feijoa and date chutney; a perfect addition to your Waikirikiri Charcuterie board from our Summer Newsletter

INGREDIENTS

- 1 kg feijoas

FOR FEIJOA KASAUNDAI:

- ½ cup of canola oil
- 1 tbsp turmeric
- 2tbsp each of ground cumin, chilli powder
- 125g root ginger, peeled and chopped
- 12 garlic cloves, chopped
- 1 ¼ cups white vinegar
- 1 cup sugar
- 2 tbsp mustard seeds
- 1 tbsp salt

Heat oil, turmeric, cumin and chilli in a large pan. Place ginger, garlic, vinegar and feijoas in blender and mix. Add to turmeric mixture with sugar, mustard seeds and salt. Cook over low heat, stirring occasionally until oil floats on top. Pour into hot sterilised jars, with a thin layer of oil on top and seal.

FOR FEIJOA AND DATE CHUTNEY:

- 500g onion
- 10cm piece of chopped fresh ginger, peeled
- 400g pitted dates
- 2 cups brown sugar
- 1 teaspoon ground cloves
- ½ teaspoon chilli flakes
- 4 tbsp salt
- 4 cups of malt vinegar

Place feijoa flesh, onions and ginger in a blender and mix. Place feijoa mixture and dates in a pot along with remaining ingredients and bring to boil. Reduce heat and cook for 1 hour. Pour into hot sterilised jars and seal.

