



Staying warm is key in winter so throw on your beanie, scarf and jacket and explore Selwyn's winter wonderland. Our landscapes are beautiful in winter with snowcapped mountains perfect for skiing, frozen lakes are an ice skater's dream and let's not forget, the comforting smells of warm meals wafting in from local eateries.

## HARVESTING LIQUID GOLD ON OUR DOORSTEP

When you think of olive oil, you may think of sun kissed Mediterranean hillsides and sprawling Italian estates. But you can also think of Selwyn, because some of the best olive oil is made right here, by Peter and Frances Baylis of South Lea Olives.

Peter and Frances bought the land back in 2005, heading back to the area in which Frances grew up. The property came with a large number of established olive trees, and they both enjoy being outside. "We like Canterbury because it has frosty mornings and we get a beautiful day," Frances says. "It's so peaceful. And we are really lucky in Selwyn."

Selwyn's conditions are excellent for growing olives. The gentle winds allow the trees to be wind pollinated. The soil quality is favourable, and the temperatures are optimal. Each olive at South Lea is harvested with care, on a clear winter's day in June.

From there, the olives are pressed at a facility the couple own shares in. It's a cold-press process, which means the temperature doesn't exceed about 27 degrees. This ensures the oil isn't degraded by heat.

The oil comes back to South Lea where it's stored in stainless steel vats, Peter and Frances then bottle it themselves in dark green bottles, which continue to keep the oil protected from the light and ensure the flavour isn't compromised.

All olive oil produced by South Lea is extra virgin olive oil. "Extra virgin is the very first press of the season," Peter says. They have earned a number of accolades, and a loyal customer following who appreciates both its flavour and health benefits.

As with many Selwyn products, South Lea makes a big splash in the wider world. You can buy their oil through their website, at their local Challenge petrol station in Leeston and at various farmers' markets. "Everybody loves that we're local," Frances says.



## INSTAGRAMMABLE LOCATION AVALANCHE CREEK FALLS

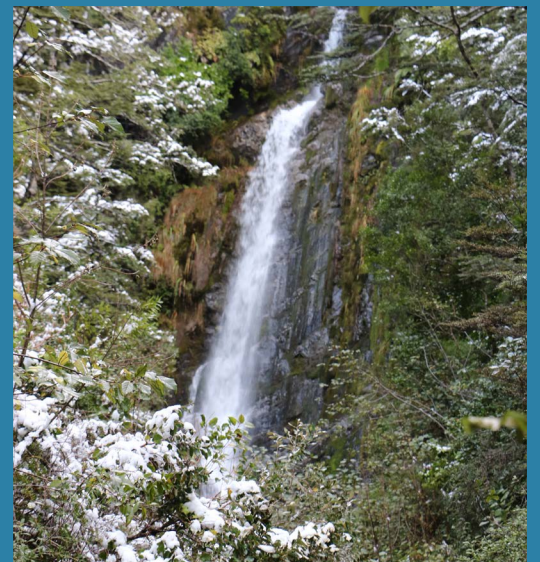
This picturesque waterfall in Arthur's Pass cuts through native bush and is easily reachable by a well-maintained track.

You can explore different vantage points of the three Avalanche Creek Falls (the lower, middle, and upper) that cascade against a backdrop of rugged cliffs and verdant greenery. Exploring the winding trails will let you discover fresh perspectives on the falls — and new angles to grab some great shots.

### SHARE @SELWYN.NZ

Wherever you find yourself in beautiful Selwyn, there is something to see that's worth capturing. From natural wonders to historical sights and even cartoon-based sculptures, Selwyn has everything you need for epic additions to your Instagram page.

For more spots visit [selwyn.nz/blogs](https://selwyn.nz/blogs)







## SKI PROGRESSION AT PORTERS

Only 89km from Christchurch, Porters Alpine Resort is a great place to take your first steps on snow or learn to tackle the steep slopes.

For both skiing and snowboarding, Porters has a great variety of terrain and lifts to suit anyone's riding ability, you can enjoy less crowds on the slopes and heaps of friendly faces.

The magic carpet and platter are off to the side of the main slope, giving people the opportunity to progress enough to have some skills and confidence to navigate down the slope safely before taking steps towards the slightly busier and longer slopes.

On the other side of the equation, advanced slopes at the top of the resort are out of the way from the main intermediate slopes.

As an advanced skier, it gives the chance to challenge yourself on longer runs.

Porters offer both ski and snowboard instruction for any ability providing both private and group lessons as well as weekend and holiday programmes.

With great terrain comes lots of fun and there is plenty of that to be had at Porters. Whether you're here with your family and friends that have never seen snow before or are absolute chargers on the slope there is something for everyone.

*Words by Mari Henderson*

## EVENTS

### Porters Ski Field:

#### Introduction to Ski Touring

Sunday 4 August, 8.30am–4.30pm

Friday 9 August 8.30am–4.30pm

### Temple Basin Ski Field:

#### Meet the Folks: Fraser Ross

Saturday 27 July, 6–10pm

#### Sparkles And Fur: DJ Jam

Saturday 17 August, 6–10pm

### Broken River Ski Field:

#### Black Diamond Freeheel

#### Fun Weekend

Saturday 10 – Sunday 11 August,  
10am–4pm

#### Barrys Bay Cheese Roll

Saturday 7 September, 1.30–3pm

### Mt Olympus Ski Field:

#### Curling Event

Saturday 10 – Sunday 11 August,

9am–4pm

### Mt Cheeseman Ski Field:

#### Canterbury Primary and Intermediate School Ski Race Champs

Sunday 18 August, 9am–4pm



## WINTER WARMING VENISON STEW

Nothing warms the heart on a cold winter's day like a classic venison stew.

And what makes this recipe even better is it's locally produced, straight from the whenua, the land of Waikirikiriri Selwyn.

### INGREDIENTS

- 400g Merchant of Venison venison rump
- 1 tbsp South Lea olive oil
- 4 Oakley's classic golden gourmet potatoes, diced into chunks
- 5 Gill Brothers Farm Produce kumara cut into chunks
- 4 Streamside Organics carrots diced
- 3 cloves of Dunsinanes black garlic minced
- 1 large onion diced
- 4 celery stalks
- 1 can of tomatoes
- 4 cups of beef stock
- 1 cup of Straight 8 Estate Cabernet Franc 2020 red wine (optional)
- 1 teaspoon of dried thyme
- 1 teaspoon of dried rosemary
- 2 bay leaves
- 1 teaspoon of black pepper and salt to taste

Dice venison into chunks, remove any silvery sinew tissue.

Add olive oil to a large pot and heat over medium-high heat.

When oil is hot, allow the venison to sauté for 5–7 minutes. Remove the venison from the pot and set aside.

Turn the heat to medium and add all vegetables, sauté for 8–10 minutes.

Add the garlic, the herbs, salt and pepper and cook for a minute before adding the canned tomatoes, stock and red wine. Scrape brown bits from bottom of pan. Return venison stew meat back to pot. Stir well and bring stew to boil.

Once boil is reached, turn heat to low, cover pot with lid, allowing stew to simmer for 1–2 hours until venison is tender before serving.