

EXPLORE OP-SHOPS, GALLERIES AND TASTE LOCAL PRODUCE THIS AUTUMN.

Early nights are accompanied by beautiful sunsets. And as the days grow shorter and leaves change colour, you might begin to spend more time indoors. Find warm new season clothing at op shops and admire paintings in galleries.

FROM THE LAND

Selwyn grows some of the best produce around, supplying some of the freshest, tastiest food to our communities.

For the month of May, you'll have the opportunity to Taste Selwyn with mouth-watering dishes using local ingredients at Selwyn eateries.

To get your tastebuds tingling, we talked to Jess Murchie-Brown from Brown Acres Microgreens and Lucy Scott from the Raspberry Café. Last year, Lucy showcased microgreens in a Warm Lamb Salad. Lucy said Taste Selwyn was a good opportunity to profile Raspberry Cafe and check out new eateries that had popped up. "It was so great to put the spotlight on some of our excellent local food producers." Jess said she loved meeting other like-minded participants and hear from happy customers who recognised when their microgreens were on top of a dish. "Taste Selwyn is important to us as we strongly believe in supporting local businesses, and given we harvest on the day we deliver; you can't get much fresher than that on your plate at a local café or restaurant."

For more details on Taste Selwyn 2023 visit selwyn.nz/taste





ADVENTURE Make the most of the calm autumn weather before it gets cold by hiking in the Craigieburn Forest Park. Helicopter Hill is a perfect day hike to explore this mountain range, especially as the leaves change colour, creating an amber hue as you overlook the forest's valleys.

Comfortable accommodation at The Bealey Hotel awaits you as you descend the mountain. Stay the night there and look out over the Waimakariri River as the sun sets behind the mountains. Treat yourself by booking one of their rooms with a private spa to help sooth those sore muscles.







FROM THE PEOPLE

Held annually, the Malvern Autumn A&P Show has been around for over 120 years. The event showcases Selwyn's most prized farm animals, crop, fresh produce, baking and so much more! And with special ringside events and trade stands, there's something for everyone.

The organising committee is passionate about making this an inclusive event for the family and to support Sheffield's local businesses. It allows adults the chance to let the kids run around and get caught up with the animals and games of the show, so they can check out some of the fantastic food and craft on sale. Regardless of whether you are from the city or a true enthusiastic farmer by nature, this country exhibition and fair gives everyone the chance to appreciate what it truly means to be in the heart of New Zealand, celebrating our finest farming and agricultural talents.





WEEKEND GETAWAY

With the seasons changing, it's a good time to update your wardrobe and discover new artworks to give your home a refresh.

Start your weekend at Polkadotcom in Darfield, before visiting Te Huanui Art Gallery where you will discover some stunning artworks and sculptures by local artists.

Stop next in Hororata for lunch and dine at the Hororata Village Bar and Café. It's a short walk to the must-see gallery, The Artists Inn. You'll find amazing locally made crafts, soaps, produce and more! Head further up the road to Carol's Closet, where a preloved dress or coat are waiting for you to try on.

After all that shopping, it's time to relax at the Gunyah Country Estate. Built in 1912, the lodge still stands today with all its original-coloured Edwardian hand-painted wallpaper, light fittings and restored leadlight windows.

Wake up the next morning feeling refreshed and make your way to Leeston. Brunch or lunch at Suburban Eatery before checking out High Street Collectables.

Further down the road, you'll find Lakeland Art Gallery. Formerly an empty electrical store building, it is now full of colourful artworks, mostly inspired by the surrounding natural landscape. You'll be tempted to take an art piece of Leeston home with you!

For op-shop opening hours and locations visit selwyn.nz/vintage







Tai Tapu Sculpture Garden **Autumn Exhibition** 11/12 and 18/19 March

Tai Tapu Sculpture Garden is an evolving sculpture garden and native regeneration project. Enjoy their annual autumn exhibition.

Leeston Fete 18 March

A fun, family-friendly annual event taking over the main street of Leeston.

Malvern A&P Show 25 March

Full of exciting ringside events, food and family-friendly activities, their evolving show is one not to miss.

South Island Agricultural Field Days 29 - 31 March

This three day event is one of the oldest and largest agricultural events in the South Island.

Hororata Night Glow 13 May

The Hororata Glow Festival is set to host the best of Selwyn food and wine, glowing entertainment and your chance to walk inside a giant cold inflated hot air balloon.

SELWYN RECIPE

Inspired by last year's Taste Selwyn dish from The Lincoln Pantry, the smoked salmon potato cake is the best brunch to wake up to as the months get colder. And if you don't fancy cooking, head down to The Lincoln Pantry for your brunch fix.



SMOKED SALMON POTATO CAKE Ingredients:

Potato cake

- 3 large Oakley's potatoes, mashed
- · 1 cup of Minchin's Milling flour
- · 1 onion, diced
- 1 Lamond Poultry egg
- · ½ teaspoon ground black pepper
- · 1/2 teaspoon salt
- · 1/2 cup of The Good Oil (sunflower or rapeseed oil)

Topping

- 1 Lamond Poultry poached egg
- · Hollandaise sauce
- · 3 pieces of Sovereign smoked salmon

Optional wasabi slaw

- · 70g of Brown Acre Microgreens micro mix
- 1/2 teaspoon to a teaspoon of Coppersfolly wasabi

Method:

Mix all potato cake ingredients, except for oil in a bowl until well combined into a batter. Heat vegetable oil in a skillet over medium heat. Drop two spoons of batter into the hot oil and cook until golden. Repeat with remaining batter.

Prepare the wasabi slaw by combining the wasabi and micro mix. Put the slaw onto a serving plate. Place the hot potato cake on top of the slaw and add the toppings.

