



Hello!

Maggie is one of our Hosts at Camp Glenorchy. She is from Argentina, and joined our team when she arrived in Glenorchy in September 2019. She says that one of the most attractive things about GY is the similarity to Patagonia: the snowy mountains, lake and rivers, and the laid-back lifestyle. Feels like home away from home! She says that working in such an eco-friendly place inspires her, and she finds herself learning about sustainability almost every day. Maggie is a big fan of the outdoors and a sunset lover. She has been chasing sunsets for years and loves to watch them here as they are always so different.



She has shared a quote dear to her heart by Vincent Van Gogh:
"If you truly love nature, you will find beauty everywhere."



"Tarta de Atún" or Tuna Pie

A delicious recipe by Maggie's mum

Ingredients

For the pie

Pie dough or Savoury shortcrust Pastry (homemade or buy it at the supermarket!)

You will need big circular pieces

For the filling

2 tbs all-purpose flour

1 cup of milk

25g Butter

2 cans of tuna in olive oil

One small onion

Salt and pepper to taste

Your preferred spices: pepper, paprika, oregano, nutmeg (and whatever else you'd like to add!)

Grated cheese (optional)

Method

Preparation:

- 1. Pre-heat the oven at 180°C*
 - 2. Put some butter into a round roasting pan and roll out ½ the pastry on it. Save it for later.*
 - 3. Chop the onion and sauté in a pan. Save it for later.*
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Filling:

1. In low heat, place butter into a deep pan until melt
2. Add 1 spoon of flour and with a fork mix the two ingredients. You will see when it gets to a "paste texture"
3. Slowly add the milk (better when warm or room temperature than cold), while mixing with a fork or spoon. Keep mixing to ensure you don't have any "lumps" in your sauce. Keep stirring for a wee while until the mix gets thicker. If you feel it's too runny you can add the other spoon of flour. The sauce consistency should be thick, almost like a paste
4. Take the pan out of the heat. Add the nutmeg, paprika, salt and pepper, and stir
5. Add the tuna (it's better to take out most of the oil that comes into the cans) and stir
6. Add the sautéed onions and voila! Your filling is done! Easy ay?
7. Tip the filling into the roasting pan with the dough under it. Spread out evenly. At this stage, you can add some optional grated cheese on top, or be creative and add chopped boiled eggs, more spices or other roasted veggies like tomatoes, red pepper, garlic, etc. It's totally up to your preference!
8. Roll out the other half of pie dough on top of the filling and fold it or crimp it (or like we say it in Spanish: "repulgue"). The best you can! No need to be a MasterChef for a great "repulgue". The key is to seal the two sheets of pastry with a bit of cold water and press into each other. Then start rolling with your fingers.

Tip: My mum would suggest to pinch the pie with a fork all along the surface (this way, the heat will come out so the pastry doesn't blow up).

9. Bake it for 20-25min or until golden and crisp. Let it sit for a few minutes before serving, you don't want to burn your mouth!

*Buen provecho!! Enjoy this "tarta a la argentina"
Maggie*





Mons Royale now in-store!

It all started in Lake Wanaka when a New Zealand pro freeride skier Hamish Acland realised that there is a need for baselayers that could be worn both on-mountain and off. Merino baselayers were seen as technical performance pieces; breathable, but warm and always anti-odour. However, they were always black and conservative, a piece of garment not to be seen, but to be hidden underneath your outer layer. Mons Royale came from believing that a brand could be built by designing technical performance products without compromising style.

Come and check out the selected range of their products at Mrs Woolly's and find something to wear on the mountains, while hiking, biking, walking and for the life in between.



Thank you for your support!

To everyone that came along last Sunday and supported the Great Glenorchy Getaway Day somehow, here is our huge THANK YOU! It wouldn't have been the same without you and we couldn't be more grateful for your support.

We are looking at getting **New Leaf Refills** back in Glenorchy more often, so you can refill your household products and also pre-order pantry items to be delivered here in Glenorchy, helping you on your waste-free journey. We will let you know once we have set dates. Meanwhile, we would love to hear from you if you would be keen to have New Leaf Refills back here in the future, and how often would you do your shopping with them.



QLDC Libraries - Digital Engagement Evening

Keen to learn more about what libraries have to offer online?

Join us for an evening at Camp Glenorchy to discover the benefits of becoming a member of the Queenstown Lakes District Libraries! We'll be sharing information about all our digital offerings such as online learning platforms, the Library App, Press Reader, Beamafilm and more. Don't forget to bring your id so they can sign you up on the night.

Thursday, 5 November at 6.15pm

Camp Glenorchy

Free of charge, BYO device



Sarsha Hope is back in Glenorchy!

Join Sarsha for a week of wellness from Saturday 14 November to Thursday 19 November.

Morning Yoga classes with Sarsha

Come and cultivate a deeper sense of inner peace, clarity of mind, and a greater connection to your heart. All levels welcome. \$15 per class, or use your Camp Glenorchy yoga card.

Saturday, Nov 14th, 7.30am - 8.30am

Monday, Nov 16th, 7.30am - 8.30am

Tuesday, Nov 17th, 7.30am - 8.30am

Wednesday, Nov 18th, 7.30am - 8.30am

Thursday, Nov 19th, 7.30am - 8.30am

Sacred Cacao Ceremony and Yoga with Anna Chaparro and Sarsha Hope

Sunday, Nov 15th, 10am - 12pm

This is a 2-hour session. In the first hour Anna will guide you into a ritual of sacred self-care, using Peruvian cacao. The second hour will be led by Sarsha, who will support your renewed energy and guide you through a gentle movement and yoga class.

Spaces are limited and **pre-booking is essential** with a \$20 class fee. Please email Simon@CampGlenorchy.co.nz to make a booking.

Wild Wise Heart - Ecstatic Dance Experience

Thursday, Nov 18th, 7pm - 8.30pm

Join Olly Hart and Sarsha Hope for this nurturing heart ecstatic dance experience.

\$15 class fee



Our special offers are valid for 2 weeks - until Thursday 12 November



Tinned tuna and salmon
20% off



2L Meadow Fresh Milk
Now only \$4.46 | Countdown price: \$4.46



The Crafty Weka - Seed bars 25% off
Perfect for walks and hikes. Flavours:
Original, date & orange, cocoa & hemp



Apples
Now only \$0.80 each
From \$1.20 each

We wish you all a great weekend ahead!
Mrs Woolly's General Store Team
