



Welcome to this newsletter and we hope that you have enjoyed what has been a truly amazing ski season so far. Amongst all the talk of recession and doom and gloom you may be forgiven for taking your eye off the ball when it comes to skiing, but Mother Nature has been kind and conditions are fantastic.

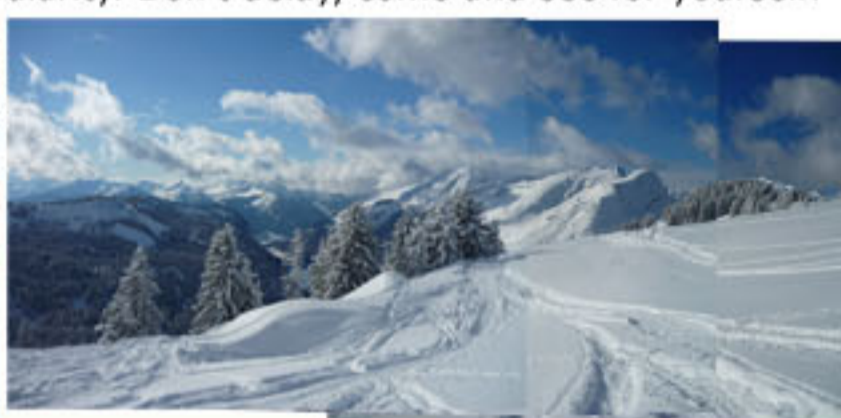
There will be loads more great ski days yet this season and we hope to share them with you.



Andy & Sylvie

### *Snow, snow and more snow!*

This year has been the best for decades in terms of snowfall levels and the Portes du Soleil has regularly been in the top ten in terms of snow depths across France. At the time of writing [www.skiinfo.com](http://www.skiinfo.com) reports that even the lower slopes have a depth of well over a metre, and the upper slopes have over 2.5 metres, knocking spots off many of the other big famous areas such as the Three Valleys and Paradiski! This has been the case all season and with our lift passes being so much cheaper than the aforementioned resorts it is easy to see why the Portes du Soleil continues to grow in popularity. Don't delay, come and see for yourself!



### **Credit crunch busters!**

We have something to suit everyone in the second half of the season and for all last minute trips don't forget to check out our special 'Bed Filler' section of the website at [www.hostsavoie.co.uk](http://www.hostsavoie.co.uk). At the moment we have several deals in the bed filler but if something catches your eye get in touch fast, as this popular concept has seen bargain breaks selling like hot cakes all season. **4 night catered weekend breaks start at just £180 per person in March!**

### **Chalet Rossin heading for 100% occupancy?**

When we found this stunning Chalet Apartment right on the edge of the piste in Les Gets we knew it would be popular, but the huge level of interest has taken us by surprise. The chalet was fully booked for the season but we now have a **vacancy for next week (14th March) due to a cancellation**. The price for a last minute self-catered week is now **just £900** and you may never get a better chance to stay in such a fabulous chalet for such a low price! Call now to snap up this bargain and complete our diary! **07714508395**



### **Flexible Easter dates at L'Etoile des Vents**

Chalet L'Etoile des Vents has availability for catered stays for all dates after 8th April, offering the chance to ski the entire Easter weekend and travel midweek. One week of catered accommodation costs just **£370 per adult** and children **under 12 are half price**. We can also quote for a shorter stay with a 3 night minimum. Just 3 rooms left at time of writing

### *Anncy 2018 – The Olympics in the Portes du Soleil?*



That's right, it's a real possibility! In the next few weeks we will find out whether Anncy has won the right to represent the French bid to host the 2018 Winter Olympics and Paralympics. The capital city of the Haute Savoie region has put up a great fight against other French candidate cities such as Grenoble and Nice and should it receive the nomination it will then have to compete with bids from several other countries around the world. If Anncy is chosen to host the 23rd games it has already announced that Morzine would stage all of the women's alpine ski events. Here at Host Savoie we are rooting for Anncy 2018 and will keep you posted on the progress of the bid!

### **Cappuccino cake**

225g melted butter  
4 beaten eggs  
225g brown sugar  
225g self-raising flour  
1tsp of baking powder  
1tbsp of cocoa  
1 small cup of extra strong coffee

For the icing:  
115g white chocolate  
55g soft butter  
3 tbsp of milk  
175 g of icing sugar

Pre-heat the oven to 180°C  
Mix the flour, the cocoa, the baking powder.  
Add the butter, the eggs, the sugar and the coffee and mix with a blender.  
Pour the mixture into a rectangular baking tin and cook it for 35-45 min.

To melt the white chocolate, place a bowl on the top of a pan containing boiling water. Melt the chocolate and the butter with the milk. Add the icing sugar. Spread the icing when the cake has cooled down.

**Enjoy**