



Welcome to our summer 2006 newsletter! It is not long since the snows melted but at Host Savoie we are always thinking of you and how to improve our services for next winter.

In this newsletter you will find details of new self-catering properties, plus ways to keep in touch with piste conditions and steps to help make winter sports more environmentally friendly. If you are already turning your attention to next winter, please don't hesitate to get in touch with us at any time. As always, we will endeavour to tailor the perfect holiday for you and your group. **Enjoy the summer!**



Whilst catered chalet holidays take the stress out of your trip we appreciate that people sometimes want a greater degree of flexibility. For this reason we have recently added two self-catered apartments to our property selection and these will go live on our website in the not too distant future, so do keep checking!

Morzine 1000 is a conveniently located apartment complex approximately 2 km from the town centre with ample parking and its own free ski bus stop. The one bedroom apartment that we can now offer is 35 square metres, on the top floor and is ideal for two people. It has a beautifully furnished and traditional lounge area with comfortable leather sofa (can be converted into a sofa bed), a well-equipped kitchen and a spacious bathroom with a full-size bath. The large private balcony at the rear with its outdoor furniture is the ideal place to enjoy an après-ski drink in the sunshine!



La Moraine is a quiet apartment set back from the main road in the charming ski village of Montriond. It is suitable for families and is currently being refurbished to a high standard. The ski bus stops just 50 metres away and can take you in ten minutes to the centre of Morzine or up the spectacular road to the Ardent cable car via the frozen Montriond lake. The cable car ride from Ardent takes customers swiftly into the snowfields of Avoriaz at the very heart of the Portes du Soleil ski region.



Details for both apartments will be published on our website but if you need any more information in the meantime just drop us an email to sales@hostsavoie.co.uk

DON'T FORGET TO SET YOUR ALARM!

A good friend and customer has recently alerted us to the 'Powder Alarm' on www.skiinfo.fr (thanks John!). Once you register as a user of the site you can set an email alarm system to tell you when it is snowing heavily in Morzine and Avoriaz. This is totally free and is an excellent source of weather forecasts and piste info. If you suddenly decide to jump on a plane and head for the fresh powder you know where to look for accommodation!!

ENVIRONMENTAL AWARENESS

Skiing receives a lot of negative press these days for its impact on the environment but it is not so difficult to do your bit against global warming. 'Respect the Mountains' has outlined 7 simple steps to help preserve the winter sports arena for future generations, and we at Host Savoie will be attempting to ensure that we run a chalet that is as 'green' as possible in a resort that already implements many green policies. To see the 7 steps take a look at www.respectthemountains.com

❄️ PEAK SEASON AVAILABILITY ❄️

Bookings are already coming in for winter 2006/2007 with peak weeks selling like hot cakes!! At the time of writing we still have availability for New Year at a price of just £525 per adult including transfers. As before we have tried to make our prices amongst the most competitive in Morzine with generous discounts for returning customers, groups of 8 or more, and children. If you are contemplating a trip during the school holidays get in touch with us quick to avoid missing out!

LEEK AND SMOKED SALMON TART

- 3 leeks
- 1 pack of smoked salmon
- 2 eggs
- 20 cl of milk (or you replace half of the milk with some cream!)
- Nutmeg
- 2 fish stock cubes (I use Knorr)
- 1 roll of puff pastry

Clean the leeks and slice them. Throw them in a pan with some olive oil on high temperature. Stir continuously for 5min.

Cover the leek with some water and add the 2 fish stock cubes to it. Leave to cook on mild temperature for 15 min until the leeks are soft. Drain and leave them to the side

Mix the eggs and the milk. Add some nutmeg. No need to salt because of the stock.

Unroll the pastry on a tart dish. Place your smoked salmon on the bottom and reserve a slice on the side for the decoration. Add the leek and the egg and milk mixture.

Bon appetit