



As winter approaches more and more of us are starting to turn our attention to our next ski trip and in the following newsletter you will find, amongst other things, details of some early 2007 bargains, and our recommendation for a great day out at one of the hidden gems of the Portes du Soleil. It goes without saying that we are always available to help with any queries and our website at www.hostsavoie.co.uk is constantly being updated.

We look forward to hearing from you.

Andy & Sylvie



Bargain! – Travel light in January

Did you know that most budget airlines are now charging carriage fees for skis and snowboards? In response to this we are offering you the chance to travel light for a January short break. Choose any 3 night break for £200 or any 4 nights for £250, fully catered and including transfers, and benefit from FREE SKI HIRE. At the time of writing we have availability for this offer between 7th and 20th January and from 27th January until 3rd February.

Half-term availability

We still have limited availability at Chalet L'Etoile des Vents for the week of 10th – 17th February. If you are still considering a half-term ski holiday give us a call now. With prices of only £495 for adults and up to 75% discount for children we are sure that you won't find a better deal. First come, first served!

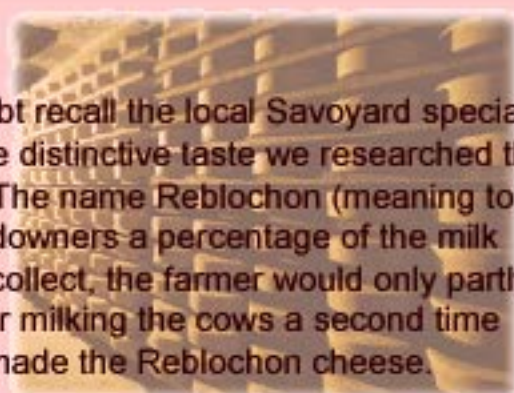
St Jean D'Aulps - One hell of a day out!!

If you purchase a Portes du Soleil full area ski pass it is unlikely that you will be able to visit every part of the region in the space of a one week holiday – especially those that are slightly less accessible without transport. However, we would certainly recommend a day trip to St Jean d'Aulps and its 'Roc D'Enfer' ski circuit, and to this end we are offering all our visitors a day of accompanied skiing around the circuit and complimentary transport in our private minibus. The circuit offers some tremendous tree-lined skiing on long, deserted pistes primarily aimed at intermediate skiers, and the focal point of the route is the majestic Roc D'Enfer (literally meaning the 'Devils Rock'). You will struggle to find better intermediate skiing anywhere in Europe and as you cruise down into the Green Valley at Bellevaux it can feel as if the entire lift system is open purely for your convenience. After lunch cooked on a wood burning stove in a lantern-lit mountain restaurant, yet another 5 kilometre long red piste will get the legs burning again and you will not want the day to end.

There is no additional charge for this day out. We discovered this hidden gem during last winter and would just love to share the secret with you!

Tartiflette - The Secret Ingredient!

For those of you that stayed with us last winter you will no doubt recall the local Savoyard speciality dish known as the 'Tartiflette'. Having been asked about the distinctive taste we researched the history of the Reblochon cheese that is the basis of the meal. The name Reblochon (meaning to Re-milk) comes from a time when cattle farmers paid their landowners a percentage of the milk from their cows. On days when the landowner was coming to collect, the farmer would only partly milk the cows, saving some milk for later in the day. It was after milking the cows a second time that the milk had a higher fat content and it was this milk that made the Reblochon cheese.



Banana cake

5 bananas mashed with a fork
150 g brown sugar + 20g vanilla sugar
1 yogurt pot (nature)
275g flour self-raising +1 pack of raising powder
3 eggs
175g butter

Separate the yolk from the white. Reserve the white on the side and mix the yolk with the sugar until the mixture becomes white and fluffy
Melt the butter and add it to the mixture
Add the mashed bananas and the yogurt and then mix
Add the flour and the raising powder and mix again
Beat the egg whites until fluffy and firm. Incorporate them to the mixture in 2 stages
Pour the mixture into a baking tin (round) and put it in the oven. Heat the oven to 190°C and leave the cake cooking for 30-45 min

Tip: This cake is even more delicious if you cover it with a mango nappage. (Mix mashed mango with 25 g of sugar. Heat it up until the sugar is melted. Mix 2 tsp of cornflour with a little glass of water. Add it to the pan and stir until it thickens it up.)

Enjoy