



Welcome to our Winter 2007 newsletter, packed full of deals to tempt you to the slopes! Whilst the Alps have suffered from a degree of bad press this season, sufficient snow has now fallen to allow some great skiing and, with more snow forecast, we are looking forward to a good second half of the season. This winter has seen many of our guests from last year return to us and we are particularly grateful for their support. Have a great winter and don't forget that even a bad day on the slopes is better than a good day in the office!



Andy & Sylvie

BUY ONE GET ONE FREE!!

We currently have just one double room available in Chalet L'Etoile des Vents from 8th March until 16th March, and are offering a great price for couples. Contact us for availability (either full weeks or short breaks) and two people can stay for the price of one. There is no catch so get in touch quickly. First come first served!

KIDS GO FREE AT EASTER

We have limited availability for the Easter holidays (31st March – 14th April) and we may have the ideal solution for families. The end of season snow, warm temperatures, quiet slopes and cheaper lift passes make it the ideal time for children to learn to ski. We are offering a free place for Under 12s (one per adult paying full price for a week) so that end of season trip needn't break the bank. This offer is currently only available to recipients of our newsletter, so give us a call and snap up a bargain!

EXCLUSIVE SUMMER OFFER

This year will see the start of our summer season opening and our new summer website is now up and running at www.hostsavoie.co.uk/indexete.htm. It contains lots of useful information about where to go and what to see in this beautiful region of France, and in an attempt to introduce winter sports fans to the joys of Morzine in summer we are offering 10% off all of our website prices. By being on our newsletter mailing list you will save money on catered, self catered or bed and breakfast holidays if booked before Easter. Email us at sales@hostsavoie.co.uk to check availability.



HAPPY BIRTHDAY AVORIAZ!

Last month Morzine's sister town of Avoriaz celebrated its 40th anniversary amidst fears of increasing dependence on such purpose built snow-sure resorts. The benefits of neighbouring high-altitude slopes have never been so apparent and it is hard to imagine the high baron plateau that existed prior to the conception of Avoriaz in the mid-1960s. Every day, tens of thousands of people pass through the town that made the Portes du Soleil possible, the town that now sits proudly at the heart of the world's largest interlinked ski area.

The audacious building project was the brainchild of a Jazz musician and a local Olympic Gold Medal hero by the name of Jean Vuarnet. With no architectural experience between them they were criticised by many, but 40 years on the local timber cladding on the apartment blocks has aged naturally to blend in with the surrounding hillside. Modern day Avoriaz plays host to some of the finest skiing in the world and boasts more character than any other purpose-built resort of the same era.

N.B. We offer private minibuss shuttles to and from the access lift for Avoriaz (10 minutes away) with any holiday.



Apple cake

200g of butter
200g of sugar
250g of flour
5 eggs
150g of stewed apples
1 tsp of baking powder
2 apples

Separate the white from the yolks of 4 eggs. Whisk the white until fluffy and keep to one side. Break the remaining egg into the yolks. Add the sugar and mix until it turns white. Add the melted butter and stewed apples to the mixture and combine. Add the flour and the baking powder and mix again. Fold the fluffy egg whites carefully into the mixture. Preheat the oven to 200°C. Pour the mixture into a round baking tin. Peel and slice the apples. Insert the apple slices in a circular pattern around the cake. Bake in the oven for 20 minutes. Check with a knife. The centre has to still be moist but not the edge of the cake. When it is cooked, leave the cake to cool down for 10 minutes and put it into a box where it will stay moist.

Enjoy!