



Greetings from Morzine! Whilst enjoying a first summer season here in the Alps the freak snows of the past week have been a timely reminder that the new ski season will come around quickly enough! You will find details of our fantastic new catered chalet in this newsletter and as always our website has the up to date availability and pricing. In line with previous years we will be offering flexibility of dates, and great value for money, without compromising on the 'extra mile' service on which we pride ourselves. If you are starting to think about winter options please get in touch to discuss your requirements. We love to say 'Yes'! Have a great summer.

Andy & Sylvie



Chalet Lothlorien

After a long search for a chalet that ticks all the boxes we are delighted to announce the availability of Chalet Lothlorien on a catered basis for winter 2007/08. This new addition to our accommodation portfolio is a real gem, and offers the same 'home from home' charm as Chalet L'Etoile des Vents for up to 14 guests. In the Lord of the Rings trilogy the region of middle-earth known as 'Lothlorien' was an enchanted place where time stood still. Space and tranquillity are the key themes of this aptly named chalet that boasts 5 bedrooms, a large sauna, detached kitchen, a roaring fire and a suntrap terrace with uninterrupted panoramic views. We are also operating Sunday changeovers when possible in order to benefit from quieter roads and airports. This chalet will sell like hot cakes so get in touch soon to book your space! More details at <http://www.hostsavoie.co.uk/chalet-lothlorien.htm>



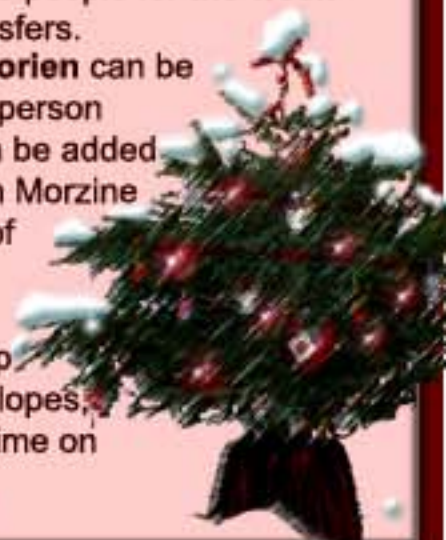
THE ULTIMATE CHRISTMAS PRESENT?

Have you considered spending Christmas or New Year in the Alps with all your family? Have you been put off in the past by the high prices? We have a couple of great group-booking deals that will make you think again about that magical festive holiday ...

Chalet L'Etoile des Vents is available for a total cost of **£3000** for up to 8 people for the week commencing **22nd December**, including chalet board and Geneva transfers.

For the same week (commencing Sunday 23rd December) Chalet Lothlorien can be booked for up to 10 people at a total cost of **£3750**. That's just £375 per person (cheaper than a low season week at the normal price!). Extra guests can be added for just £200 each in either chalet. If you prefer to see in the **New Year** in Morzine we can offer the same group-booking deals on the same basis at costs of **£3500 and £4400** respectively, commencing 29th/30th December.

Go on... escape the Queen's speech and the James Bond movies. Swap turkey sandwiches for filling 4-course meals, substitute the sofa for the slopes, and give your family the holiday of a lifetime this Christmas. Call us anytime on 07714508395



LAST-MINUTE SUMMER BARGAIN!

We have 2 weeks remaining at Chalet L'Etoile des Vents and are offering the use of the entire chalet on a self-catered basis for just **£500 per week**, commencing Saturday 25th August or 1st September. With 4 bedrooms sleeping up to 11 this is the ideal way to escape the UK this summer without breaking the bank. See our summer website for details of the vast number of activities and attractions at this time of year. <http://www.hostsavoie.co.uk>

GRANDE ODYSSEE 2008

Morzine will once again be an integral part of the 'Grande Odyssee' race in January, with this rapidly growing event being the first to gain world cup accreditation by the International Federation of Sled-dog Sports (IFSS). This amazing spectacle will be watched by over 100,000 spectators in 24 resorts as competitors race night and day for a fortnight over 1000km of terrain. Now, in its 4th year the Grande Odyssee has become one of the highlights of the winter calendar and Morzine-Avoriaz will play host to the first two days of competition on 6th & 7th January 2008. People of all ages will enjoy watching magnificent huskies and the skilled mushers race through the snow-filled streets of this winter wonderland. More details can be found at <http://www.grandeodyssee.com>



Onion soup

500g sliced frozen onion
1 full soup spoon of corn flour
1 glass of white wine
4 beef stock cubes
2 vegetable stock cubes (I like the ones with a bit of olive oil)
3-4 litres of water

Put all the frozen onion in a big pan on high heat.
Stir for 5 minutes and wait until the onion defrosts a bit and becomes a bit slimy.
Pour the corn flour in and stir well.
Pour the wine in, you will normally hear sizzling, and stir well. Leave 1 minute to give time for the alcohol to evaporate.
Pour the water and the beef and vegetable stock in and put on low heat.
Leave the soup to cook for at least 1 hour and stir from time to time. The longer you leave the soup cooking the better it will be!
Serve the soup with garlic breads.

Enjoy!