



What a fantastic winter we have just had and after five months of near perfect pistes it is safe to say that the Portes du Soleil is still one of the finest areas to ski in Europe. Our recent expansion to a two chalet operation proved a great success and we are pleased to be able to offer Chalets L'Etoile des Vents and Lothlorien again for winter 2008/09. As we celebrate the third birthday of Host Savoie we would like to thank everybody that has stayed with us over the last few years for their support. Our loyal customers are the cornerstone of our success and we will always strive to offer the flexibility, service and great value that bring people back to us time after time. Enjoy the newsletter and have a great summer!



Andy & Sylvie

Summer 2008: Break the routine without breaking the bank!

Never experienced the Alps in summer?! We are very pleased to be able to offer Chalet Lothlorien for summer holidays this year and whilst July is now fully booked there are still plenty of bargains to be snapped up in August. There are a few places remaining on our Watercolour Weeks with Bee Morrison and outside these dates the chalet is available on a flexible catered, self-catered or B&B basis. The list of activities is endless and the scenery is breathtaking. We firmly believe that once you have experienced an alpine summer holiday you will find the beach unimaginative and uneconomical! For all prices and information on the vast range of activities the area has to offer take a look at our website www.hostsavoie.co.uk



Bulk buying saver!

We would love to show the dedicated skiers out there that Morzine is a fantastic two-season holiday destination. In order to prove it we are offering a **massive 20% discount** on our summer prices when you book your ski holiday at the same time. A week of B&B in August would cost just £155 per person and a fully catered week just £235. The use of the entire chalet for a week on a self-catered basis would cost just £720! With savings like this we expect all remaining weeks to be snapped up soon so get in touch to book your space. Call Andy on 07714508395.

Win a case of Savoie Wine

For a limited period we are offering a selection of Savoie wine to any group-leader booking a summer holiday. A presentation case from our local supplier will await you at the chalet. All you have to do to claim your free wine is book your trip and answer the following question:

Morzine is situated in which French 'Departement'?

1. Savoie
2. Haute-Savoie
3. Alpes Maritimes

Lake Geneva

Lake Geneva (or Lac Lemman) is over 45 miles in length and almost 9 miles wide at its widest point, making it the second largest freshwater lake in Europe after Lake Balaton. You will therefore not be surprised to hear that it is a focal point for many of the best attractions in the area during the summer, irrespective of age and taste, as proven by the diversity of famous people who have holidayed regularly around the shores throughout history (Lord Byron, Vladimir Lenin and Freddie Mercury to name but three). At under half an hour from Chalet Lothlorien, Lake Geneva offers visitors to Morzine the chance to experience the best of both worlds on an alpine holiday, combining lakes and mountains without needing to spend hours travelling.



Families will enjoy the swimming and pedalo boat rental in the nearby town of Thonon whilst the 'Aqua Parc' near St Gingolph, with over 15,000 square metres of lagoons, slides and beaches is now recognised as Europe's best recreational water park. The boats of Lake Geneva offer a more relaxed way to see the area and link all of the major towns around the lake. Evening fondue cruises, jazz boats and firework cruises are held regularly aboard the five paddle steamers that entered service as early as 1904. History buffs will enjoy the walled medieval town of Yvoire, the imposing Chateau de Chillon and the narrow cobbled streets of the Olympic Capital Lausanne. Visitors looking for something more lively should head for the wealthy cities of Geneva and Montreux at either end of the lake, the latter hosting one of the worlds biggest music events every summer - Montreux Jazz. Further details about the Lemman region is on our website or www.lemman-sans-frontiere.org and we are always happy to provide more information, make bookings and even provide transport for our visitors.



Christmas! Love it or hate it?

Either way we have just the group booking deal to suit you!

Magical Christmas offer

Christmas is a **magical time** of year, a time to be with your family, and what better way to treat your loved ones than with a stay in our winter wonderland with all the **festive trimmings**. An Anglo-French **turkey dinner with champagne** awaits you as well as a **visit to Santa's enchanted kingdom** and a **gift under the tree** for every guest. Skiing at Christmas is a unique experience and we would love to share it with you.

Price for sole occupancy of our chalets:

Chalet L'Etoile des Vents £3750 (max 8)

Chalet Lothlorien £4750 (max 10)

Extra places available at £200 pp

No-nonsense Christmas offer!

Christmas is a drawn-out and over-rated commercial nonsense. The best way to avoid it would be to ski all day every day for a week, but isn't it annoying that you have to pay premium prices for a chalet holiday to include all the trimmings that are of no interest? Well not any more! We are offering either of our catered chalets on no-nonsense group booking deals with **hearty 3 course meals, plenty of wine and not a turkey or Christmas tree in sight!**

Price for sole occupancy of our chalets:

Chalet L'Etoile des Vents £3250 (max 8)

Chalet Lothlorien £4000 (max 10)

Extra places available at £200 pp

Courgette Mousse with Smoked Ham

A perfect dish for a hot summer dinner

6 persons

2 big or 3 medium courgettes

3 eggs

Nutmeg

Olive Oil

6 slices of smoked Savoie ham

15 cl of single cream

Dill

- Preheat the oven to 200°C
- Clean the courgette and cut 6 thin slices and set them aside. Cut the rest of the courgettes in half through their length. With a potato peeler, cut 6 strips. Oil one side of each strip. Take 6 ramekins and oil them. Cover the inside edge of each ramekin with a strip of the courgette, (oily side on the outside) and put a thin slice on the bottom of each ramekin.
- Grate the rest of the courgette. In a large frying pan, cook the grated courgette on high heat with some olive oil and 2 pinches of dill and nutmeg until the water from the courgettes has evaporated.
- Blend the mixture with the cream and the eggs until smooth.
- Share the mousse mixture between the 6 ramekins and put them in the oven for 30-45 min.
- Turn out the courgette mousses from the ramekins. Leave them to cool down for 5 min.
- Decorate them with the smoked ham. Arrange half a cherry tomato on the top and serve.

Tip: you can replace the smoked ham with smoked salmon. In this case, don't slice the courgette and cover the edge of the ramekin with smoked salmon instead.

Bon appetit!