

The Flakey News

Publication of the Fox Valley

Snowdrifters Ski Club **March, 2018**



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"Flakes" from the SKI-EO,

For those of you less fortunate to have been unable to come to our last several meetings, we have been having some pretty vibrant gatherings. Whether you're just there for going on a trip or not, it's just a good place, a good time to meet up and reconnect with good friends. Come to our next meeting on Monday, March 19th, I have a special surprise for you!

Our last trip, a bus trip to Boyne Mountain in Michigan was run by Sue Stanciu. We had an awesome time and plenty of time to socialize. We also had a few youngsters on the trip. This reminds me of the time when my dad took my daughters, Erin, Jacqueline and Lauren, on their first ski trip – also to Boyne Mountain. It's not about going out west or the Rockies, it's about making memories. They still remember spending time with my dad.

As we prepare to head out to Sun Peaks in British Columbia, I'm sure we'll come back with some good stories and plenty of memories to last a lifetime.

Don't forget to put Sunday, April 22nd, on the calendar for our year end dinner party at the Fireside Grill in Sugar Grove. Come to the March meeting on the 19th, I will not disappoint.

Your Pre-ski-dent,

Leo





You're Invited to:

Snowdrifters

End of the Year Party

Sunday, April 22nd, 2018

Fireside Grille

Cocktail Hour 5 - 6 pm — Dinner 6 pm

Each person will receive 2 drink tickets

Dinner Choices:

Prime Rib (8oz.)

Deep Fried Shrimp— 6 Jumbo

Chicken Monterey— Char broiled breast topped with mushrooms, spinach, & Monterey Jack cheese.

Fireside Grill Combo— 1/4 Rack BBQ Ribs & 1/4 Fire Grilled Chicken Mediterranean Pasta (with or without Chicken) Linguine, spinach, tomatoes, artichoke hearts, fresh herbs w/white wine & olive oil topped with Kalamata olives and parmesan cheese.

All Entrees Served with Salad, Bread & Butter, Baked Potato & Vegetable.

Dessert: Build your own Sundae
Pop. Coffee & Tea included

\$28.00 Per Person

Please RSVP by April 15th



Please cut off lower portion and send with check payable to "Snowdrifters" to: Pat Quetsch, 525 Main St, Batavia, IL 60510

Name: _____ Name: _____

Contact # _____ Amount Enclosed: _____

They will take your order at the table. No need to choose ahead of time as we have before.

Pictures from Jackson Hole



Corbet's Cabin Waffles



Mangy Moose celebration After a great day skiing



Back at the Hotel



Cowboy Bar Crazy Picture



Who's hand is that



Young Bucks @ Corbet's Couloir



Wayne looking over the edge at Corbet's



Most of the Travel Crew



The Cowboy Bar



Dam and friends



SNOWDRIFTERS' 2018 TRIP REPORTS



On our previous European trips we have covered three of the four major Alpine countries, Switzerland, Italy and Austria. Now it was France's turn. We settled on Morzine, which is part of the Portes du Soleil region of 12 interconnected resorts. It actually stretches into Switzerland, so maybe it's double counting. We had a total of 41 people on this trip including folks from New Mexico and Texas. Lufthansa Air took us comfortably from Chicago to Frankfurt where we changed to our flight to Geneva. After landing and getting our passports stamped, we picked up our luggage and exited out the door marked "Nothing to Declare." Dozens of taxis, vans, limos, and bus drivers were holding up their group signs to locate their charges. Crowds pushing luggage carts heaped with bags and skis milled about running into each other. We found a relatively open area to gather the group while we located our bus outside. Once on the bus, Leo took a head count with his new counter, determined the count was good and off we went. It's only about an hour and a half to Morzine as half the distance is on the turnpike, then over 2 passes down to Morzine and to our Hotel Fleur des Neiges.

Upon arrival at our hotel Fleur des Neiges, which is a family-run, we were greeted by the owners David and Delphine, who have the right mix of professionalism and friendliness that makes you feel at home. After getting settled in our rooms, many of us were off to rent our skies at Gravier Ski Shop where we were surprised that we did not have to fill out any paperwork or provide a credit card - just our first name was sufficient. We were told we could keep our skies and boots at the ski shop - very convenient as they were right by the lift stations.

Then it was back to the hotel for our welcome party with wine, beer and snacks. With everyone gathered in the lounge, our hosts, David and Delphine gave us a rundown of the hotel's facilities: a heated outdoor swimming pool, a sauna, sports and game rooms and more. David noted we could get a 10% discount off lift passes bought through the hotel.

They have a magician in the kitchen! All week, Chef Patrick came up with fabulous food that would be right at home in the fanciest restaurants! The meals here were absolutely gourmet - soup, main entree, cheese and dessert courses. If you were a 'plain eater' that may be a drawback for you, but you could request a special meal! Breakfast was very good - croissants, pain au chocolate, fresh orange, bacon, eggs, etc. The hotel had a cozy bar and sitting area with a blazing fireplace.

There were two main lift stations in Morzine, the Pleney gondola going up the mountain on the same side of the river as the hotel, and the Super Morzine gondola that crosses the river and up to more lifts heading to Avoriaz. There was also a free bus to the Avoriaz cable car. Our two skiing options for the week were to catch the Pleney lift and head toward Les Gets (pronounced "lay jay") with many groomed runs or head up Super Morzine toward Avoriaz. Until 1968, Avoriaz was just a barren plateau between two mountains. In that year, local legend, Jean Vuarnet, began developing it as a ski resort full of high rise condos and hotels. Even though some are 20 stories high, the cedar siding makes them blend into the surrounding cliffs. There are no cars, the only

way to get around is on skis with lifts running through town. From there, you can skied down the opposite valley and then up to a little Swiss flag that indicates "You are now in Switzerland." Overall, the skiing was good with no lift lines. We did have two skiing accidents where both Anna and Leo broke ribs; however, Leo's accident was not his fault since he was hit from behind by a snowboarder.

A highlight of the trip came on Tuesday night when the hotel put on a DISCO dance night. Our club provided an open bar for three hours and everybody took advantage of it - noted by the numbers on the dance floor and creative disco outfits. On Wednesday, we chartered a group bus to Zurich where some of us visited CERN and toured the super collider, ATLAS, while others spent the day in Zurich sightseeing and enjoying lunch. Thursday night, Peggy arranged a Poker Pub Crawl and prizes were awarded that night. Fleur des Neiges was amazing! David and Delphine and their outstanding staff made our week so memorable! They provided fabulous meals, beautiful clean rooms, great entertainment and just an all-around wonderful stay!

Our France adventure continued on to Nice for a three night stay. Saturday morning, we boarded our bus to Nice. It was a scenic six hour ride through the mountains, tunnels and along the sea of the Italy and French Riviera. We had a few rest stops that made the trip enjoyable. Our hotel in Nice was the 4 star Westminster located in front of the beach on the promenade and is in the center of all things good and shopping. The hotel was within walking distance of all major sights including Old Towne Nice. There were some great restaurants in the area of the hotel. During our stay, many of us took day tours of the countryside of Provence, Saint Paul, Monaco, Monte Carlo and other sights. Three brave hearts, Tom, Joe and Tim even went swimming in the sea while Michelle and Sandy took a spin around Nice in a Ferrari. A few of us even won at the casino in Monte Carlo - not sure about those who lost!

Tuesday morning we were off to the Nice airport for our flight back home via Frankfurt which went without any issues. I believe everyone enjoyed Morzine and Nice, since I have only received great feedback on the trip. I want to thank all who went on the trip. It was a GREAT group to travel and ski with! Hope we can do it again next year! Frank

Sun Peaks Resort



RECIPE

Asian Pork Loin

Preparation Instructions

Rinse and pat dry the pork loin.

In a gallon baggie, combine the soy sauce, sesame oil, Worcestershire sauce, garlic, brown sugar, onion powder, pepper and chili garlic sauce. Seal, squeeze and shake the baggie to combine the ingredients well. Place pork loin in baggie, squeeze out air, seal baggie and refrigerate for 6-8 hours.

Preheat oven to 400°F. Line a 9×11 baking dish with nonstick foil or use regular foil and spray with cooking spray.

Using tongs, transfer the pork loin to the prepared baking dish. Pour the marinade over the pork loin. Bake for 1 hour, turning pork loin every 20 minutes, or until internal temperature reaches 145-150°F. Remove loin to serving plate, cover with foil, and let rest for 15-20 minutes while you finish the sauce.

Empty the pan drippings into a small sauce pan and heat over medium heat. Combine the cornstarch with room temperature chicken broth and whisk until smooth. Add the broth to the boiling pan drippings and cook for a minute or two. Remove from heat.

Slice pork loin and place on serving platter. Drizzle sauce over all before serving and place any extra sauce in an extra dish on the side. Garnish with sliced green onions if desired.

Ingredients

2-½ pounds whole pork tenderloin

⅓ cups reduced sodium soy sauce

¼ cups sesame oil

2 tablespoons Worcestershire sauce

2 cloves garlic, minced

2 tablespoons light brown sugar

½ teaspoons onion powder

1 teaspoon freshly cracked black pepper

2 tablespoons chili garlic sauce (found in the Asian Ethnic Foods Aisle at your grocery store. If you're not into foods with a little bit of "kick" cut back on this ingredient to 1 TBSP).

1 tablespoon cornstarch

1 cup reduced sodium chicken broth, at room temperature

2 whole green onions (green parts only) diced, for garnish

Snowdrifters' Calendar



SAVE THE DATES

March 10th – 17th

Sun Peaks, British Columbia – Last Snowdrifter Ski Trip on the year!

March 19th

Board Meeting 6:45 pm

General Meeting 7:15 pm

April 16th

Board Meeting 6:45 pm

General Meeting 7:15 pm

April 22nd

End of Year Party

See inside newsletter for details