

Dear Friends,

As our newsletter goes to press, the aspens are golden, and we've just had a beautiful September snowfall on top of High Rustler and the higher peaks in Alta.

After a 2010-2011 ski season that local skiers called "all-time," with 723 inches of snowfall, the law of averages had to catch up with us some time. The 2011-2012 ski season started with two months of low snowfall amounts not seen since the notorious 1976-1977 season. The mountain did open on schedule in November, and Alta Ski Area did a terrific job of making snow and grooming the runs. Our usual big snowstorms finally did return to Alta, bringing Alta's base to over 100 inches and giving us more powder days than we can remember. Meanwhile, the warmth of the Lodge, fine food, and especially our guests, remained a constant no matter the weather. We now have a new appreciation for Alta's average annual snowfall of almost 550 inches, and we are all looking forward to a 2012-2013 winter that we can call... average!

In January, we had our largest gathering of women skiers ever for the Women's Ski Camp – thirty women – many of whom have skied previous women's camps. We had a lot of fun with them and look forward to seeing many again this year. We had a great springtime in April, with many sunny ski days as well as a couple of good late powder storms, and many guests made up for lost time with one last ski trip to Alta for the season. Our annual "secret location" mountain picnic in April was a highlight and great fun for everyone. Also in April, our dear friend Naomi Wain celebrated her 90th birthday with us. Naomi had a hip replaced in the spring so that she can ski faster this winter, and she's been having a very speedy recovery.

As the summer comes to a close, we are saying goodbye to our beloved couple Chef Paul and Dorie Raddon. Paul and Dorie have now retired after over forty years of creating fine food and fresh baked goods for our guests. Fly fishing and traveling will be their top priorities now. Thank you so much, Paul and Dorie, from all of us. Meanwhile, we welcome Sam Wolfe, who has been with the Lodge since 1987, into his new position as Alta Lodge Chef. There's more about Sam in our staff profile feature.

We are looking forward to celebrating Alta's 75th season with you!

- Mimi, Marcus
and the Alta Lodge Family



News

Alta's Traditional Mountain Lodge

Volume 1, Issue 7, 2012-2013

75th SEASON at Alta Ski Area

This year Alta Ski Area will mark its 75th season – the original single Collins chair was opened in January 1939 as North America's second chairlift. Since 1940, Alta Lodge has shared Alta's history, starting with the 12-room original lodge building, including a bar and a dining area. What's changed at the Lodge since then? The middle wing and east wing, where most guest rooms are located, were added in the 1960s; the dining room and kitchen have been expanded and remodeled; the deck room and pools building were added; and most recently, the lobby and deck room were remodeled.

What hasn't changed? The Sitzmark bar – it's still the same iconic Alta watering hole – and most important, what hasn't changed is the excitement of our guests returning to the intimate warmth of Alta Lodge for another ski season. *"I've been coming to the Lodge since*

before you were born", "our family comes every year this week" and "it feels like coming home" are comments we hear from guests each year. And



as Alta Ski Area has continually improved its lifts and other facilities, the mountain itself remains unchanged as both one of the most challenging expert areas and also one of the most welcoming areas for skiers to learn and improve, all of it blanketed with deep Wasatch powder. Looking forward to this milestone year, we'd like to share with you some historic photos from over the years.

Chef's Corner

Here are two of our favorite recipes from Chef Paul Raddon. Thank you, Paul!

GRILLED SALMON CAKES

with a Light Sweet and Spicy Thai Sauce

3 lbs. salmon fillets
½ cup celery, finely diced
½ cup red bell pepper, finely diced
½ cup green onion, finely diced
4 cloves garlic, finely chopped
¾ cup panko bread crumbs
½ cup chopped cilantro
2 eggs, beat well
Salt, pepper and Tabasco to taste

Place the salmon in a food processor and pulse until well ground. Remove and place in a bowl with the celery, red pepper, green and garlic. Mix well; add the salt, pepper and Tabasco. Add the egg, bread crumbs and cilantro.

At this point take a spoon of the mixture and pan-fry it in a little olive oil to check it for flavor. Make the salmon into a 3-inch diameter cake and pan-fry in a heavy skillet until brown. Put into a 375-degree oven for about 5 minutes.

Sweet and Spicy Thai Sauce

½ cup rice vinegar
1 cup sugar
½ cup lime juice
½ teaspoon chili garlic paste
One-half seeded and finely chopped cucumber
One-half red bell pepper, finely chopped
¼ cup chopped cilantro
2 tablespoons black sesame seeds
2 tablespoons white sesame seeds

Place all of the ingredients into a bowl and whisk well.

Ladle the sauce on top of the salmon cakes. This dish can be served as an appetizer for a light luncheon or an entrée served with jasmine rice.

PAN-FRIED BREAST OF DUCK

with a Blackberry Orange Sauce

4 boneless duck breasts
3 tablespoons butter
3 tablespoons sugar
1/3 cup white wine
½ cup orange juice
2 tablespoons raspberry vinegar
1 ½ cup fresh blackberries
1 ½ cup beef consommé
1 ½ cup chicken stock
2 tablespoons brandy
1 tablespoon maple syrup

Heat butter and sugar and melt until amber color. Add white wine, orange juice and raspberry vinegar; bring mixture to a boil. Add blackberries and let simmer. Add consommé and stock and reduce all ingredients to 1½ cups. Strain the sauce through a fine sieve and add brandy and maple syrup. Thicken lightly with cornstarch and water.

Pan-fry the boneless duck breasts in a heavy skillet, medium rare to medium. Do not overcook.

Slice on an angle and arrange on a plate; ladle with blackberry sauce and serve with jasmine rice. Garnish with fresh blackberries and chopped parsley.

ALTA LODGE SKI ADVENTURES

Our warm and intimate setting, fine dining, après ski, and ski-in, ski-out access to the lifts, coupled with terrific instructors from Alta Ski School and guides from Utah Mountain Adventures, make the Lodge the perfect base for these ski adventures for our guests.

JANUARY 5-10, 2013

POWDER TRACKS SKI CLINIC

“Fabulous instructor and my skiing moved up several notches!”

—Joan R.

“Instructors were excellent—on and off the snow.”

—Denise T.

Alta is known as a powder skier's paradise, and if you have discovered that paradise and want to improve your skiing, Powder Tracks can help you do it. Now in its eleventh season, the successful program combines lodging and meals at Alta Lodge, off-trail ski instruction from Alf Engen Ski School in Alta's legendary terrain, and demos of the newest powder skis from the Deep Powder House. Skiers meet the evening before the clinic begins for introductions and orientation, and

then spend the next four days building their skills and exploring the mountain. The clinic is for intermediate and advanced level skiers. The group meets for breakfast, après ski and dinner.

INCLUDES:

- five nights lodging, full breakfast and dinner daily
- four days of instruction and lift passes
- 2012-2013 performance demo skis and boots
- tax and Lodge service charge

ARRIVE: January 5

DEPART: January 10

RATES:

\$2,805 per person, double occupancy, standard room
\$3,546 single occupancy



Photo: Nick Rice



CHEF Sam Wolfe

Originally from Utica, New York, Sam Wolfe came to Alta in 1983 to pursue his “graduate studies” in skiing after earning a degree in American History from Syracuse University. Inspiration for this decision came from a ten-day trip Sam and his brother had taken to Utah the previous year. Staying in Alta and getting a sense of the Alta vibe, Sam decided he could see himself in Alta. He found a job on the mountain at Watson Shelter where he worked and lived and where, according to Sam, “I was living the dream – skiing every day and on full-moon evenings.” As a river guide in Colorado in 1984, Sam met his wife Margot, who was also a river guide at the time. Their summers were spent cooking in restaurants in Alaska or Hawaii, and winters were spent in Alta. Sam started at Alta Lodge in 1987 as a breakfast cook, and has been Lodge Sous-Chef since 1991. Many of Sam’s cuisine ideas come from the extensive international travels he and Margot have taken over the years. Without using a recipe, Sam has an uncanny ability to recreate a dish he has tasted somewhere else, and make it his own. With the retirement of Paul Raddon, Sam moves into his new role as Chef of the Lodge. Sam will be more involved in kitchen management, but will still continue to craft exceptional meals for Lodge guests. This summer Sam and Margot’s adventures include traveling through Peru and Bolivia for several weeks. If you get a chance to ride the chairlift with Sam, ask him about his travels. Chances are good you can find him – he’s out there almost every day for at least a few runs.

The Wasatch Mountains provide some of the best and most accessible backcountry skiing and snowboarding in the world. With guides from Utah Mountain Adventures, Alta Lodge is the launch point for two backcountry clinics. These clinics are aimed toward those who want to build their backcountry skills and experience the legendary wild snow of Little Cottonwood Canyon. Whether you are new to the backcountry or an experienced ski tourer, these clinics offer guided touring in the Wasatch, based from the comfort of the Lodge. The clinics also offer the option to rent gear. The program includes three guided days in the backcountry, as well as instruction on avalanche awareness, beacon rescue, safe route selection, efficient climbing on skins, and downhill techniques. Weather and snow conditions will determine routes. Guide to client ratio is 1:3. Ability Level: intermediate to expert; should be able to ski or snowboard on non-groomed snow. Fitness: should exercise routinely.

Consider coming a day or two before the clinic to acclimate. Want more information? Visit altalodge.com “Ski Adventures” to view a video of backcountry skiing in the Wasatch Mountains and to see a gear list and itinerary.

INCLUDES:

- four nights lodging, full breakfast and dinner daily
- lunch on backcountry days
- three guided days in the backcountry with instruction
- yoga (March clinic)
- tax and Lodge service charge

ARRIVE: January 13 / March 3
DEPART: January 17 / March 7

JANUARY RATES:

\$1,915 per person, double occupancy, standard room
\$2,508 single occupancy

MARCH RATES:

\$2,031 per person, double occupancy, standard room
\$2,624 single occupancy



Photo: UMA

Performance Ski Camps

DECEMBER 9-13, 2012, FEBRUARY 11-15, 2013 & APRIL 2-6, 2013

These advanced-to-expert level ski camps are for skiers who want to take their skiing experience at Alta and Snowbird to a new level. Led by ski coaches Stephen Helfenbein and Dr. Collin Bywaters, skiers sharpen their all-mountain ski tactics and techniques on expert terrain. The camp takes a progressive approach to coaching skiers off the hill as well, instructing them in dry land training for better skiing fitness. The small ratio, two coaches for eight participants, allows for individual attention to each skier.

Stephen and Collin have developed an innovative coaching system that builds all-mountain confidence and versatility. The camp is designed for advanced skiers seeking to move to the next level. Goals include:

- reading the terrain and conditions for ideal line selection
- skiing an entire line without interruption
- learning how to use your skis in different snow conditions
- using turn shape to attack the hill while maintaining speed control
- understanding how to attain the best skiing fitness

INCLUDES:

- four nights lodging, full breakfast and dinner daily
- three days ski coaching



- dry land training sessions
- three days of lift passes
- 2012-2013 performance demo skis and boots
- tax and Lodge service charge

ARRIVE: December 9 / February 11 / April 2
DEPART: December 13 / February 15 / April 6

DECEMBER RATES:

\$1,195 per person, double occupancy
\$2,471 single occupancy

FEBRUARY & APRIL RATES:

\$2,211 per person, double occupancy, standard room
\$2,804 single occupancy, standard room



GUEST PROFILE: Michael & Connie Cone

If you've stayed at the Lodge in February, you've probably met two dedicated Alta powder skiers, Mike and Connie Cone. Mike and Connie were married in 1971, and first skied Alta in 1976. Mike started a career with DuPont following a conversation in the Alta Lodge dining room that led to a job offer in 1977. Connie, after almost 20 years as a fine art photographer, began to work in painting and printmaking. This summer, she had an exhibition of abstract pastel-landscapes, some of which she made while staying at the Lodge last February. Mike serves on the Board of the Philadelphia Orchestra and has made several well-received musical compilations showcasing the "Philadelphia Sound." Mike and Connie love spending time aboard their 40-foot sailboat *Actaea*, and finished 3rd in class, 15th in fleet, in the 2012 Newport to Bermuda race. Mike's and Connie's favorite Alta ski instructor is Steve Johnson, and the Cones have been skiing with Steve for about 30 years. Mike says that it's amazing the way smoother skiing makes all your sore body parts feel better! In 1995, as a graduation present on her Penn MFA degree, Mike gave Connie a third week at Alta Lodge on top of their annual two weeks. A few years later, having heard enough of how great the snow had been in Alta the week before or the week after, Mike joined Connie for that third week, and the Cones are now a February institution at the Lodge.

"Classic, great Lodge, comfortable, friendly, warm and inviting. Fifth year so far. Hope to keep the tradition going."
— Jeffrey S. 2012

ALTA IS FOR WOMEN WHO SKI!

Some of our most popular ski adventures have been the Alta Lodge women's camps, developed with Alta Ski Area as a way for women to combine their passion for Alta skiing with a fun getaway with the girls. Women have had such a great time at these camps that many of them come back every year with girlfriends or family.

We have two camps scheduled for intermediate to advanced skiers, and if you're an advanced to expert skier, we also have a women's camp especially for you. "Many women come back each season for the camps, and we are at a point where a lot of them are now ready for our advanced to expert ski camp," says Jen Scott, special programs manager for Alta Ski School.

Women's Ski Camps

FOR INTERMEDIATE TO ADVANCED SKIERS JANUARY 24-28, 2013 & MARCH 7-11, 2013

Now in its sixth season, this popular ski camp grows every year with enthusiastic women skiers from across the country. Instructors from Alta's Alf Engen Ski School show participants the secrets of skiing Alta's legendary terrain and snow. Camaraderie in the Lodge includes après ski at the Sitzmark Club, group dining and a special presentation on women's skis from the Deep Powder House. The camp is for intermediate to advanced skiers. Consider coming early or staying longer for extra ski days.

"I thought the instruction was exceptional. All instructors were friendly, enthusiastic, supportive and fun to be around." — Martha F.

INCLUDES:

- four nights lodging, full breakfast and dinner daily
- three days of ski instruction and lift passes
- 2012-2013 performance demo skis and boots
- tax and Lodge service charge

ARRIVE: January 24 / March 7

DEPART: January 28 / March 11

RATES:

\$2,211 per person, double occupancy, standard room
\$2,804 single occupancy



Photo: Nick Rice

FOR ADVANCED TO EXPERT SKIERS FEBRUARY 7-11, 2013

Are you ready for some steeper runs and off-trail slopes? This program will teach advanced skiers the techniques to ski steeper lines confidently in all conditions. If you are a dedicated skier, comfortable skiing black diamond terrain (on and off-trail) and are excited to fine-tune your skills on steeper terrain and variable snow conditions, this program is for you.

INCLUDES:

- four nights lodging, full breakfast and dinner daily
- three days of ski instruction
- three days of Alta lift passes
- 2012-2013 performance demo skis and boots
- tax and Lodge service charge

ARRIVE: February 7

DEPART: February 11

RATES:

\$2,211 per person, double occupancy, standard room
\$2,804 single occupancy



Photo: Nick Rice

FRIENDS



OF ALTA

Friends of Alta, a 501(c)3 non-profit, is Alta's local land trust. The mission of Friends of Alta is to protect the environment of Alta, including watershed and wildlife habitat areas; to preserve Alta's unique character and heritage; and to encourage stewardship and sustainability of Alta's environment and community.

During this past summer, Friends of Alta made some progress with their annual outreach to private owners of undeveloped land in Albion Basin, and are excited to announce that they recently purchased a 6-acre parcel of land near Secret Lake. This land will now forever be protected as a natural area of wildlife habitat, a source of clean water and air, and for scenic open space. During their Summer Stewardship Program, the 'Bill Levitt Fellow', Hazel Blum, together with the Alta Environmental Center and the Cottonwood Canyons Foundation, tirelessly pulled invasive plant species, helping to protect Alta's spectacular wildflowers and native vegetation.

Also, on September 14th, Friends of Alta planted three trees in memory of loved ones at the Alta Memorial Grove, and 100 seedlings in Albion Basin.

For more information and news, or to make a tax deductible donation, please visit: friendsofalta.org.



Summer & Fall Season

Conferences, Meetings & Retreats

Imagine your next meeting in a mountain setting with natural light, fresh air and incredible views. We host companies, nonprofits, academic institutions, writers' workshops, seminars and more with group sizes from 10 to 80 people. Larger groups can book the entire lodge for an exclusive meeting or retreat for participants. We can arrange for guided outdoor activities such as hiking, photography and rock climbing. Our attention to detail and beautiful location



Photo: Bill Singleton

make Alta Lodge an ideal place for meetings and retreats from June through October.



Weddings

Beautiful weddings in a spectacular mountain setting are especially romantic and unforgettable. The intimate and private setting, combined with easy access from Salt Lake City International Airport, make the Lodge an easy choice for brides and grooms. Special lodging rates apply for wedding guests. A Friday night rehearsal dinner and Sunday Brunch are great additions for a festive weekend. Our on-site wedding coordinator helps plan and host the rehearsal dinner, ceremony, dining, wedding cake and beverage service. A complimentary wedding night stay is included for the bride and groom.

Private Parties

Alta Lodge customizes every private party to the needs of the event. Family reunions, business dinners, engagement and anniversary parties are just some of the parties held at the Lodge. If you have a special event coming up, our dining, service and setting will make it memorable.

For weddings, conferences, and private parties, contact:

Rosie O'Grady, Group Sales Manager,
at 801-742-3500 or rosie@altalodge.com



Free Kids' Club

Family ski vacations have a long tradition at Alta Lodge, in some cases going back several generations. The Lodge is a comfortable, relaxed environment for families. Our Kids' Club, offered at no charge to Lodge guests, is especially suited for kids ages 4 to 11, but all ages are welcome. (Kids under the age of 4 do need to be accompanied by an adult.)

The Kids' Club offers the following:

- morning and afternoon shuttle to and from Alta Ski School and Day Care
- after-ski activities
- special kids' dinner at 5:30 pm
- activities after dinner
- special holiday crafts and activities

If your children are not yet old enough to participate, babysitting can be arranged through the front desk; advance notice is recommended.



Our New Reservations Manager ROSIE O'GRADY

Rosie O'Grady has been our Group Sales Manager for the past six years. Our summer wedding and conference clients have come to appreciate her personal warmth and caring, as well as her meticulous attention to detail. In June, we welcomed Rosie into an expanded role managing Reservations, as well as Group Sales. Our winter guests know Rosie through her on-site coordination of our ski adventures such as Powder Tracks and Women's Ski Camps, and Rosie is looking forward to continuing her work with those camps and clinics too! As well as skiing Alta powder and riding her mountain bike on Wasatch singletrack, Rosie loves sharing her time and her love of the mountains with her four-year-old daughter Ruby, who is also an Alta Lodge regular.

Our Reservations staff is here to assist you with planning your ski vacation, seven days a week, 8 a.m. to 4 p.m. Mountain Time during the summer months, and 8 a.m. to 8 p.m. throughout the winter season. Please call us to make your reservation, or if you prefer, make an reservation or inquiry online at altalodge.com.



Photo: Alta Ski Area

altalodge.com
reservations: 800-707-2582 (alta)
801-742-3500
Alta, Utah

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