

News

Alta's Traditional Mountain Lodge



2021 - 2022

VISION - VALUES - MISSION

If you are reading these words, you have had a challenging past year and a half. So have we. In the summer of 2020, as we worked through the daily problems of the pandemic and made plans for the winter ahead, we knew that we would be facing difficult decisions – including many that we would not foresee. We realized that to find guidance through the times ahead, we had to look back, to the basic tenets of the Lodge - our vision, our values and our mission.



Photo: **Rocko Menzyk**

VISION

A renowned ski lodge on a legendary mountain, led by the Levitt family since 1959, grounded in enduring human values and dedicated to the guest experience, creating sustained value for ownership, staff, guests and community.

VALUES

- Excellence, Creativity and Continual Improvement
In lodging, dining, business management and outcomes
- Empathy, Respect, Kindness and Integrity
Toward our guests and each other
- Soul and Authenticity
Mountains and skiing, at the heart of it all

MISSION

To build long-term guest relationships through great mountain lodging and dining experiences, supporting success and well-being for owners and employees.

Over the past year, our guiding principles have been put to the test. In reopening for last winter, and throughout the winter season, we followed the facts and the science to stay safe according to public health guidance. We have been guided by empathy toward our guests and our staff. We returned to our passion for skiing and renewed our commitment to make the Lodge a skier's haven during the pandemic.

Our vision, values and mission have helped us to make better decisions, to have the greatest possible success during this time, and ultimately to fulfill the reasons we are all here in Alta. And we are grateful that our guests and staff have been healthy throughout the past year and a half.

As we look toward better times ahead, the vision, values and mission of Alta Lodge are stronger than ever. We look forward to welcoming you back to Alta again this winter and in the years to come.

- **Cliff, Rosie, Maren, and the Levitt family**

DEAR FRIENDS: A Letter From the Family

Winter is just around the corner and we are looking forward to another great season in Alta. We have been thinking of our extended family of winter guests and hope that you are all well and looking forward to returning to the Lodge soon!

Although the events of the past 18 months have been unprecedented, we were fortunate to welcome many guests back last winter for a successful ski season, and our summer was busier than ever with hosted weddings, group events and Sunday Brunch.



Photo: Chris Whittaker

Through it all, we are incredibly grateful to have been able to preserve the Alta Lodge experience while maintaining happy and healthy guests and employees. We couldn't do this without the dedication of our amazing staff and wonderful guests.

We are excited to welcome guests back for the 2021-22 winter season on Friday, Nov. 19, offering a comfortable, authentic "home away from home" lodge experience, just in time for Alta's opening day (Saturday, Nov. 20 – conditions permitting). We look forward to seeing old friends and new this coming season to share in and celebrate the magic of Alta. - **Marcus, Mimi, Toby and the Levitt family**



Photo: Frugal for Luxury

KIDS STAY FREE

We'll be offering our popular Kids Stay Free special for children 12 and under during early season from opening day, Nov. 19 through Dec. 16, and again in the spring season from April 4 to closing day, April 17. Coupled with our complimentary Kids' Club, families can avoid peak season crowds and enjoy time well spent on the slopes with significant savings.

[Learn more](#) →

SKI ADVENTURES

We have a full lineup of ski adventures again this winter for intermediate skiers and beyond. With elite coaches from Alta's Alf Engen Ski School, the best classroom on the planet, and Alta Lodge as your host, we offer an unrivaled adult ski camp experience – you'll improve your skiing, have a great time, and become part of an incredible community of skiers.

These camps fill up quickly. Call or email us with any questions or to secure your spot today.

[Learn more](#) →



GUEST PROFILE: John Holland

Where are you from?

I'm from Yorktown Heights, NY in Westchester County. I taught Middle School there and coached cross country/track & field. I have lived in Lyndonville, VT for the past 6 years.

When did you first stay at Alta Lodge?

My first stay at Alta Lodge was in February of 1970. I was traveling with my friend, Jimmy Ross, the owner of Hickory & Tweed ski shop in Armonk, NY. Jimmy was invited out by Ted Johnson as Ted was developing Snowbird. I'll never forget that trip, and skiing through the Keyhole. It was truly an adventure - back then, the Keyhole wasn't a trail.

In the mid-70's I returned to the Lodge as an employee while on sabbatical getting my master's degree at the University of Utah. Lucky for me, I was able to load up on independent studies during winter term, so I worked in the kitchen prepping salads and slept in a tiny nook above the bar. I was fortunate to befriend Bino Levitt, who became my best ski buddy during that time.

What keeps you coming back?

That's easy - the people and the powder. I've made lifelong friends at the Lodge. In my early days as a guest, when I was a teacher/coach in NY, I could manage three Alta vacations each winter. Back then nothing got skied out and shaped skis weren't yet a thing. But I tried a pair of Miller Softs (like Bill's, which are hanging in the Sitzmark) and was locked in.

As a guest, I appreciate that the Lodge is very consistent year in and year out, and the upgrades have been well thought out. This doesn't happen without a very strong, loyal, and dedicated team. I enjoy the comfort of the Lodge and find the tradition of optional shared tables for meals to be absolutely wonderful. Mike and Dan in the Sitzmark are terrific. Mimi has also been a great friend through the years. She got me involved with Friends of Alta (FOA) a long time ago, and I am proud to be a current FOA Board member.

Do you have any unique or special traditions at the Lodge?

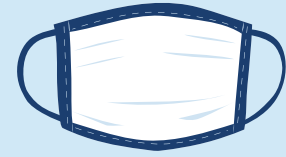
A group of about 10 longtime friends has been consistently meeting up for a week in February. My son Taylor learned to ski at Alta over his Christmas breaks starting when he was 5 and we continued the tradition for 15 years. Skiing High Boy with Taylor when he was 12 after a classic Alta dump is a fond memory.

Favorite Alta run?

I have lots of favorite runs. But on a powder day, especially during a storm cycle when you can get free refills every run, Eagle's Nest is at the top of my list.

Do you have a favorite Lodge meal?

Suckling pig, an old-time holiday favorite (with sunglasses - haha)! I actually do one back here in VT with a recipe that Chef Paul Raddon kindly shared with me.



HEALTH AND WELLNESS 2021-2022 SEASON

We are all excited for the return of winter, getting back on snow and sharing the magic of Alta with family and friends.

The outdoor, on-mountain experience at ski resorts, including Alta, is trending back towards pre-covid. We are hopeful that ski lifts and most operations will be back to normal throughout Alta. We expect that masks will be required indoors, except while actively eating and drinking in the day lodges and in public spaces at Alta Lodge.

We will continue to follow guidelines from the CDC as well as state and local recommendations for health and safety.

As a reminder, we ask that all our staff and guests alike follow these guidelines:

- A Covid test within 72 hours before travelling is recommended
- FDA-approved vaccination and booster shots are strongly recommended
- Stay home if you are not feeling well
- Wear a mask while in indoor public spaces (current CDC guidance at press time)
- Wash or sanitize your hands frequently
- Respect physical distancing

[Find our most current protocols and information here](#) →





PARKING

Alta's New Reserved Parking Initiative

With growing traffic in Little Cottonwood Canyon and Alta's new [reserved paid parking initiative](#), a stay slopeside at the Lodge is truly the way to experience and enjoy an authentic Alta ski vacation.

We encourage all of our guests, now more than ever, to leave their worries and their vehicles behind. Sit back, relax and enjoy the ride as the experienced drivers and expertly outfitted vans from Alta Shuttle safely transport you up and down the canyon. Whether you fly into the newly renovated Salt Lake International Airport, or are driving from out of town there are easy options for everyone which will allow you to leave the driving to the experts and minimize the vehicles in the canyon.

[Book your stay](#) at Alta Lodge and your transportation with [Alta Shuttle](#).



WELCOME BACK WINTER!

2021-22 Opening Day

We wrapped up the summer on October 4 and are looking forward to re-opening for the winter season on **Friday, November 19, 2021**, with the anticipation of Alta's opening day being Saturday, November 20 (weather and conditions permitting). For those of you who have already pulled out the winter gear and tuned your skis, we'll have a comfortable room and a great dinner ready for your arrival so you can be fresh for an opening day adventure.



Photo: Chris Whittaker

[BOOK NOW](#)

Thanksgiving

Enjoy the holiday on mountain time and focus on doing something you love with family and friends. Forget about shopping, cooking, and all of the leftovers. The toughest decisions you'll need to make are where to ski and then whether you should hit the hot tub or Sitzmark first, while Chef Sam Wolfe and staff prepare your indulgent holiday feast.

Nightly lodging rates include lodging, full breakfast, and a four-course dinner with a special Thanksgiving menu. Children 12 and under stay free! Let Alta Lodge be your home away from home this holiday – we're certain you'll find yourself filled with gratitude. [Learn more](#) →



Photo: Ulderico Granger

What's New for 2022

Construction is underway at the Lodge to update the outdoor Sun Deck, one of our favorite spaces both summer and winter. In conjunction with the deck rebuild, Tyrol is also being renovated to offer a lighter and brighter guest room atmosphere. To enhance the lodging experience during your stay, look for some updated amenities in all the guest rooms this winter.

Alta Ski Area crews have also been busy. On the mountain, Corkscrew has been widened, and the Nina and Schuss trails have been joined to improve the skier experience and offer more consistent skiing to the base of Collins. There will also be enhanced snowmaking in the Wildcat base area. On the Albion side, four new avalanche control towers were installed in the East Castle area, along with a new snow fence on the Devil's Castle Road. These additions will allow for safer and more efficient openings of the Supreme lift and the groomed terrain of Rock and Roll and Big Dipper.



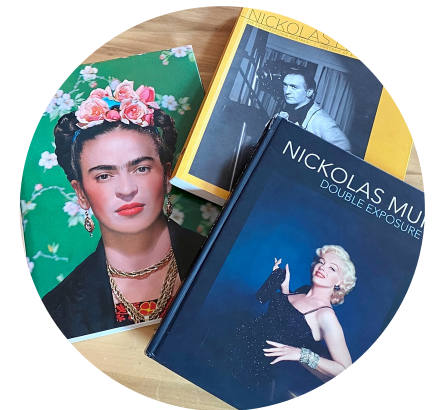
CHEF'S CORNER: La Cocina de Frida

In late October 2018, I took a two-week-long Spanish immersion course in Quetzaltenango ("Xela" is the Mayan name), Guatemala. A typical day included a 4-hour, one-on-one class with a non-English speaking, local language teacher. It was exhausting. After each class, I would walk the town, trying to fit all that Spanish into my brain.

One day after class, I came across a colorful Frida Kahlo mural. It immediately struck a chord - Frida is very much the Lodge's patron artist, having been one of the most prominent subjects of Mimi Levitt's father, famed photographer Nickolas Muray. As I admired the colorful portrait, a tantalizing aroma of roasting chiles demanded my attention. The chiles were rotating in a 55-gallon drum over an open fire, and the adjacent café was transforming the smokey treasures into roast Pork Chile Verde. As the only

menu option, this delicious stew, accompanied by freshly made flour tortillas and a crisp local Gallo lager, was a magical meal, and my Spanish seemed to improve with every bite and sip.

I asked the server if it would be possible to get the recipe. He said he had to ask his mom, the owner and Chef, warning me that she typically did not share recipes. Maybe I charmed her with my stumbling Spanish. But to my surprise, she scribbled the recipe on a blank page in my textbook. Upon returning to Utah, I realized that much of the recipe was indecipherable. Nevertheless, here's my best impression of that dish. A popular staple of our summer Sunday brunch - keeping the colorful memory of that experience vivid in my mind to this day. Enjoy! - **Chef Sam Wolfe**



Learn more about the Frida Kahlo - Alta Lodge Connection
FRIDA KAHLO: HIDDEN GEMS IN ALTA →

XELA CHILE VERDE

- 7 Yellow onions, chopped
- 6 Garlic cloves, sliced
- 10 Anaheim chiles, fresh or canned
- 8 Cups Tomatillos, peeled, fresh or canned
- 1 Pork Shoulder, approx. 4 lbs.
(try Jackfruit & vegetable stock for vegetarian)
- 3 Cans white hominy (use reserved liquid only)
- 1 Tbsp Cumin
- 1 tsp Coriander
- 1 tsp Smoked Paprika
- 1/2 tsp Chili Powder
- 1/2 tsp Oregano



Roast Pork Green Chile

- Season pork shoulder with salt and pepper, wrap with foil.
- Slow roast the shoulder in a 300-degree oven for 4 hours. Remove foil and increase to 350-degrees for additional 30 minutes. *Important - reserve the liquid from the pork to use as stock.
- Pull the meat apart. It should shred easily, reserve along with the liquid from the pan.
- Roast 6 of the onions, the chiles, and tomatillos at 350 on a greased pan, until dark (almost burnt) - checking and tossing every 15 minutes.
- Blend the still warm mixture in a food processor or blender.
- Sauté the reserved onion and garlic until golden.
- Add the blended chiles, tomatillo, and onion to the sautéed onion and garlic.
- Add the hominy liquid to this mixture, along with the shredded pork, and stir well. Add the reserved pork stock.
- Season to taste with cumin and lesser amounts of coriander, smoked paprika, chili powder, and oregano.
- Set on a low simmer and let it go (a crockpot is a great option), this is where the magic happens.
- Warm flour tortillas and Gallo beer are perfect culinary companions.

STAFF PROFILE: Sam Askins

If you have been a longtime guest of the Lodge, you will have noticed that we have had a new hand at the helm of the Dining Room over the last year and a half.

Born and raised in Bangor, Maine, Sam has been skiing from the beginning. Sam's parents would plan regular weekend ski trips to Sugarloaf, instilling a love and passion for the sport in all of the Askins siblings (he's the youngest of three). Childhood weekends in ski school soon turned into ski racing at Bangor High.

After high school, Sam made the move to Utah to study Communications and Journalism at Westminster College. During that time, his older sister, Maren, started working at Alta Lodge and encouraged him to get a seasonal job his senior year. It didn't take long for him to realize that part-time in the mountains wasn't enough. Sam joined the Lodge full-time as soon as he graduated to maximize his ski time - and he has been here ever since!



Photo: Chris Austin/White Haus Photography

Sam describes working at the Lodge as "anything and everything but boring," and he loves that working here and living in Alta make doing his favorite things (skiing and biking) so accessible. On top of that, the Lodge is a great place to make new friends with similar interests and different backgrounds to share those experiences with.

For Sam, there is no such thing as a bad day on the mountain, you just have to work with the conditions presented to you. You might find Sam skiing Greeley Hill on a snow day or Race Course when it is fully groomed later in the season. His favorite meal to come back to after a day on the hill is Chef Sam Wolfe's Pad Thai, followed up with Jim the Baker's Mascarpone Cheesecake. When he is not on his skis or bike, Sam likes to try new restaurants in the Salt Lake Valley and continue to expand his knowledge of wine.

Under the direction of General Manager (his big sis), Maren Askins, Sam has excelled in his new role and is looking forward to another winter of welcoming guests, old and new, to the Lodge. Be sure to say hello to Sam as he greets you with a smile as you enter the Alta Lodge dining room this winter.



Photo: Courtney Blair Photo

SUMMER LOVIN'

The air was filled with love and magic this summer and romantic Alta definitely lived up to its name. We were thrilled to be able to finally host dream weddings for almost 40 couples this summer, many of whom had been patiently waiting and planning for over two years!

Our beloved backyard offered a spectacular backdrop for events from June through October. Everyone was thrilled to celebrate outside in the fresh mountain air and beauty of Alta.

Sunday Brunch was also a huge hit this summer as locals and visitors alike enjoyed our traditional buffet with live jazz and outdoor seating.

If you are looking for the perfect venue for an upcoming summer event, please contact rosie@altalodge.

[Read more about our summer weddings and events here](#) →