GOLF’S BERMUDA TRIANGLE

BEERCATION AT LAWSON’S FINEST LIQUIDS

Plus:
Resort Tech Upgrades  |  Those Friendly Ambassadors  |  Sugarbush Trendsetters
ADAPTIVE ATHLETES
KICKING BUTT & TAKING NAMES

INTRODUCING
THE WALL OF FAMERS

Plus: TOP TEN TIPS for Sugarbush First Timers
BEERCATION at Lawson’s Finest Liquids
KIDS ON SNOW: What to Know
BE HERE

There are a lot of places you could be but only one place you should be. Here.

Come to Sugarbush to discover one of the best kept secrets in the East. Our legendary terrain and rich history beckons all who are looking for the refreshing adventure of a new challenge.

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Sharing the Love
The Sugarbush Ambassador Program is filled with volunteers who love the mountain—and want to help guests love it as much as they do. Plus: You Asked, We Listened

Tying the Knot, Mountain-Style
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Sugarbush Top Ten Tips
For first-time visitors (and everyone else)

Child’s Play
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The Sugarbush Wall of Fame
Introducing the inaugural inductees

Heading out with a groomer on Sugarbush’s slopes

Over the past several years, the resort has introduced a range of new technologies to enhance the guest experience.

Slopeside Fashion

Discover Sugarbush with a word search, riddles, and jokes.

A quick history of Sugarbush

Facts and figures about the mountain and the latest developments here

Events Calendar 2019/20

Parting Shot

Sugarbush is operated under special use permit with the Green Mountain National Forest and is an equal opportunity provider.

The Largest BOGNER Selection in Northern New England

1840 Sugarbush Access Road
Warren, VT 05674
800.53.SUGAR
sugarbush.com

Nick Fairall, who uses a sit ski, rips a turn on Spring Fling. Photographer: John Atkinson

Aerial shot of holes 12, 14, and 15 at Sugarbush Resort Golf Club. Photographer: Alan Hurwitz

For comments or suggestions about Sugarbush Magazine, contact us at communications@sugarbush.com.
I was born in New York City on a blisteringly hot August morning, but was taken directly to my parents’ farm in Litchfield, Connecticut. While we lived full-time in New York City, I always loved getting out and enjoying the beauty of the Northwest Connecticut Hills. Abutting our Litchfield property was the White Memorial Foundation, which consists of 4,000 acres that have been preserved for future generations to enjoy. I was lucky to be able to spend time in that special place. While the effects of climate change are broad—with some people experiencing more dire effects than others—we must all do our best to mitigate them. It can seem daunting to know what to do locally, when the world relies on fossil fuels for so much of its power. It is easy to talk about climate change, but much more difficult to know how to help—we wonder if we, individually, can really make a difference. But I firmly believe that a lot of small actions can add up to a big change. I remember first learning from the polar explorer Robert Swan about the hole in the ozone layer, after he observed it firsthand. Chlorofluorocarbons were subsequently banned, and now the ozone layer is repairing itself. People spoke up, action was taken, and now we are seeing the effects.

In May 2019, we at Sugarbush Resort were very honored to receive the Climate Change Impact Award at the annual National Ski Areas Association (NSAA) convention. We were recognized for having reduced CO₂ emissions by 24.6 percent since 2014, which adds up to a little more than 1,000 tons. We achieved this largely through more efficient energy consumption, reducing our electricity use by 32 percent since 2013. This reduction was driven by our significant investment in low-energy snowmaking equipment, but we have also taken numerous other small steps to be environmentally responsible. For instance, we partnered with Green Lantern on the development of five solar fields, which are currently producing at least 2.5 megawatts of power annually. All of our new construction is energy efficient, we foster a no-idling policy, and we have installed electric-car chargers in a number of areas around the resort. We also take recycling and composting seriously, and have phased out plastic straws.

In 2012, we joined the NSAA Climate Challenge, a voluntary program that helps resorts quantify, track, and set goals to reduce greenhouse gas emissions. In addition, Sugarbush has become a major supporter of Protect Our Winters (POW), a climate advocacy group for the winter sports community, and of 1% for the Planet, whose members contribute 1 percent of their annual revenue to environmental organizations. I personally have joined the board of the Nature Conservancy in Vermont. These organizations, among many others, are actively working to implement local nature-based solutions to climate change. (For instance, a healthy acre of Vermont forest will absorb the yearly carbon emissions from twenty-two automobiles.) My learn here at Sugarbush has profound respect for the environment, and we are committed to doing our part to help ensure that the winters we enjoy so much continue for future generations.

In this issue of the magazine, we celebrate our partners at Vermont Adaptive Ski & Sports, who are bringing joy and discovery to those with disabilities; we highlight our neighbor, Lawson’s Finest Liquids Brewery and Taproom, whose commitment to our community goes much further than great beer (which we sell in all our food and beverage outlets); we feature our legendary ski school, our mind-bending golf course, our grooming team, our ambassadors, and the first inductees into Sugarbush’s Wall of Fame. All of the above contribute to our mission of cultivating a spirit of lifelong adventure and camaraderie. And beneath all that is a fundamental appreciation for our Vermont climate—both the cold, snowy days and the warm, sunny ones—which we rely on to make everything here possible.

Cheers,
Win Smith
President, Sugarbush Resort

An unmistakably authentic atmosphere. A genuine Vermont country setting. A local spirit that reflects the diversity of characters who live here—farmers, artisans, and adventurers, to name a few. Come discover Sugarbush Living.

Three-bedroom slopeside homes now available at Gadd Brook Slopeside.
To enjoy a can of Sip of Sunshine IPA is to travel down a gustatory pathway that reveals some of what is unique and satisfying about the new Lawson’s Finest Liquids Brewery and Taproom in Waitsfield. The extra-tall, yellow can of beer emblazoned with a fanciful orange sun and dancing graphics fills you first with bright anticipation. Peeling back the can top and taking that first sip then sends you on your way to a happy place. Whether it is the lupulin from the hops, or the heightened alcohol content (8 percent), this India Pale Ale is, as Lawson’s says, “a vacation in a glass.”

A visit to Lawson’s Taproom is also a vacation of sorts—a getaway deeply rooted in central Vermont, where many local craftspeople contributed to its creation. A double wooden front door displaying that fanciful sun floating in glass opens onto an enormous timber-frame structure that hosts the taproom and retail space. You are greeted warmly by a two-sided stone fireplace with a floor-to-ceiling chimney, surrounded by several cozy sitting areas, some of which have tables for checkers, chess, and other board games. In the far corner sit a pair of classic arcade games, where guests can battle over throwbacks such as Pac Man and Donkey Kong for free—just like old times, but without the worry of running out of quarters. A smaller room just past the games houses the retail space, a Willy Wonka–like display of brightly colored four-packs—The Space in Between in blue, Sugarhouse IPA in turquoise, Maple Nipple in orange, Hopzilla in green—and matching T-shirts, hats, fleeces, cycling jerseys, and work shirts.

The main event, the taproom, is a community gathering space, a locals’ bar, a visitor’s point of interest, and a place to celebrate a special occasion. The horseshoe-shaped bar offers many cushioned stools to perch on, solo or with a friend. Long wooden picnic-style tables fill up on busy afternoons, inviting you to chat with your neighbor, whom you may or may not have met before. Fireplace nooks can accommodate romantic dates, teenager gatherings, and little-kid play zones. Lawson’s Taproom is truly all things to all people, in the best sense.

Behind the bar stands a giant wall—covered with classic deep green Vermont Verde stone—that houses the taps. They feature Lawson’s playful beer varieties, of course, but there’s also a small selection of wines and ciders, and nonalcoholic lemonade and root beer. An outdoor patio with fire pits, Adirondack chairs, and cornhole boards provides another inviting hangout space in the warmer months. Food is served as a complement to the beer, and is another ode to Lawson’s retail store is fully stocked with all their brews (and colorful gear to go with them).
The man behind the beer, Sean Lawson (whose beardie face is etched on the brewery’s side), discovered home-brewed beer while in college at the University of Vermont. His first officially licensed home-brew operation opened in January of 2008 in a small cabin built with friends next to his home in Warren. That same year, he wrote a business plan that envisioned a future brewery and taproom in the Valley. In 2011, Lawson expanded his home-brewing system, and in 2016, he struck a deal with Two Roads Brewing in Stratford, Connecticut, to contract-brew his Sip of Sunshine IPA. (Sip is still brewed there.) By 2015, Lawson had expanded his beer distribution outside of Vermont, and in 2016, he found the Waitsfield space that would become the brewery and taproom. Lawson and his wife, Karen, oversee more than forty full-time employees and a host of part-timers who help them run an operation that is open 359 days a year. (They are closed on a handful of holidays and for two staff retreat days.)

The Lawsons’ commitment to quality is apparent in the beer they create and in the many details of the taproom and brewery they have built. Theyvalue these details, and, for example, traveled to Simon Pearce in Quechee to work with artisans there who blew the glass for a stand-out light fixture hanging in the taproom. The Lawsons’ investment in the community is multifaceted, though nothing speaks to this more clearly than their philanthropy program. They proudly pay their staff a living wage, making it unnecessary for staff to rely on tips. When gratitude is offered, it is channeled to a designated nonprofit, which changes every two weeks. In 2018, Lawson’s gave more than $86,000 to charities, including Green Mountain Habitat for Humanity, Hannah’s House, the local ambulance service, and Vermont Adaptive Ski & Sports (see “Undaunted,” page 34). A visit to Lawson’s Finest Liquids may feel like a vacation; certainly, their menu provides an element of relaxation. And the ambiance allows you to shape your own experience, whether it is playing games with your child, chatting with your table mate, admiring the mountain views from the patio, or intently sampling the eclectic offering of beers on draft. It’s a place you can grow very comfortable with, near the fireplace, at the picnic tables, or on a bar stool. But be sure to avoid the fourth bar stool from the left—that one has already been claimed, by a local who begins his vacation each day around 5 p.m. lawsonsfinest.com

NEW FOODIE STOPS IN THE VALLEY
Last winter, Paradise Deli (creation of tables and bar) replaced the original Paradise Deli on the Access Road, and upscaled the house-made meals, the beverage selection, and the décor. Breakfast items include a reimagined egg sandwich and a breakfast burrito; lunch offers salads and sandwiches or wraps, from the traditional BLT to the Veggie Omelet. In the winter, dinners are made to carry out. Stop here for a hefty selection of local draft beer, wines suitable for a dinner party, and many other local products. Open daily. www.paradisepvt.com

In January 2019, Worthy Burger Too (creation of entry doors) took up residence in the former Egan’s Big World at the corner of Routes 17 and 100 in Waitsfield, filling a spatial and culinary void in the Valley. Sage is many suggestions of a Mediterranean influence, offering small and large dishes such as grilled lamb chops, paella, and potato-crusted sea bass. Dessert offerings range from the traditional tiramisu to a baklava family recipe. Serving dinner Thursday through Monday. www.Sagevt.com

WORTHY BURGER Too, an expansion of the Worthy Burger in nearby South Royalton, serves a simple but satisfying menu of wood-fired grass-fed-beef burgers, hand-cut fries, and an ever-changing selection of locally brewed beer. Poultry and fish are options, but the cow is king at this casual, family-friendly bar and restaurant in Waitsfield, serving dinner daily, except Tuesdays, and lunch on weekends. www.worthystermt.com

Also, don’t miss WORTHY BUMPER BAR and WORTHY 8 BEERS, both in Waitsfield. See a complete listing of area restaurants on page 60.

Candice White is a freelance public relations consultant and occasional writer who served as Sugarbush’s vice president of communications for ten years. She lives in Waitsfield with her family.
Winter can be unpredictable. Conditions change from day to day, even hour to hour. But arrive at Sugarbush on any given morning and you’ll find a constant presence regardless of the weather: one or two people bundled in red jackets, ready to greet you—rain, snow, or shine—with a smiling face as you head into the lodge.

Depending on how often you visit, you may get to know these faces pretty well—or maybe not, since close to 100 volunteers make up the Sugarbush Ambassador Program. Sugarbush prides itself on providing excellent guest service—the resort was given a Best in Service in the East award in Ski magazine’s resort guide last year.

Over the past couple of decades, much of that work has been done by the ambassadors. “What some don’t realize is the high bar this group sets for themselves,” noted Amber Broadaway, who currently oversees the program. “They set an example for the rest of the departments with their great sense of teamwork and camaraderie.”

The program has been around in various iterations for decades. Barbara King, the ambassador with the longest tenure, has been involved since the early 1990s. At that time, the program was run by Tim Harris, who now works at Green Mountain Valley School. “I think it was about forty or fifty people back then, and just like today, the focus was on customer service. However, a big part of the ambassador’s job was to provide guests with current information about the ski conditions,” said Tim.

But look earlier than that, and it starts to get a little fuzzy. What is certain is that the program is much older than anyone currently at Sugarbush thought, before we started digging into the history. According to Blaise Carrig—who began his ski industry career at Sugarbush in the 1970s as a ski patroller, worked his way up to president, and helped lead Vail Resorts until his retirement in 2018—the program actually began at neighboring Glen Ellen. “When Roy Cohen bought Glen Ellen in 1979, he liked a program they had where each morning one ski patroller and one ski instructor were stationed in front of the base lodge greeting guests and answering questions,” Roy put that practice into place at Sugarbush, and over time it evolved into a volunteer program drawing from the community. As Harry Hutchison, who ran the program from 2007 to 2016, described it, “The whole point is to have them be a bookend experience. They’re the first you see in the morning and the last you see when you leave.”

The Sugarbush Ambassador Program is filled with volunteers who love the mountain—and want to help guests love it as much as they do.

BY JOHN BLEH

Sugarbush ambassador John Mercer ready to give a mountain tour

Ambassador Barbara King enjoying some free skiing

Sharing the LOVE
Ambassadors today are as unique as the ski trails they point people toward, but their love for Sugarbush binds them together. “I fell in love with this mountain and immediately knew I wanted to help share that passion with others,” said Anne Halvorson, who has a condo near the mountain and has been part of the program since 2007. And though participants in this volunteer program get various discounts and benefits at the resort (including a season pass, ski vouchers, and discounts on food and retail), it’s that yearning to share their love for Sugarbush that keeps them there. “This program is different from others,” current ambassador Bob Durkin told me. He first skied here in 1959, and though he lives closer to Stowe, he’s chosen to come to Sugarbush for the past decade because of how much he loves the program. “This is more engaging. You’re out on the front lines with guests, helping them and sharing your passion. Making somebody’s day is the best part. To see the tenseness of a family melt away as they step out of their car is incredible.”

You’ll see ambassadors doing plenty more than just greeting. Ever had a cup of hot cider as they step out of their car is incredible.”

LIFT PASSES
Feedback: The RFID card system is confusing, and ticket lines are too long.
Resolution: Sugarbush improved guest education by adding information about the RFID system to signage around the mountain and to our website. The resort installed kiosks so guests can easily print their cards, improved the option to reload the cards online, and mailed Out & About cards to guests so they could go directly to the lift.

HEALTHY FOOD OPTIONS
Feedback: There are not enough healthy options in the cafeterias.
Resolution: Sugarbush diversified its cafeteria options by adding a noodle bar station (Friday–Sunday) in Gate House Lodge, sushi bowls in Valley House Lodge, grain bowls in Walt’s at the Glen House, and built-to-order salad stations in all cafeterias, along with a variety of rotating healthy choice options, including stir-fries and sandwiches.

OPERATING HOURS AT MT. ELLEN
Feedback: Sugarbush doesn’t open early enough to accommodate local skiers and riders to get on the mountain before their workday begins.
Resolution: The resort began opening Mt. Ellen’s Green Mountain Express Quad at 8 a.m. daily (Lincoln Peak has that open at 7 a.m. on weekends and holidays.)

SEASON PASS RESTRUCTURING
Feedback: Adult All Mountain Passes include free passes for kids twelve and under. That’s a wasted benefit for those without kids.
Resolution: Sugarbush restructured its season pass in 2017–18, introducing new Premium and Value Passes at lower rates than before, and splitting off the twelve-and-under benefit so those without children are no longer paying for something they aren’t using.

NOMAD COFFEE
Feedback: There’s nowhere to get a good espresso on the mountain.
Resolution: The resort brought in Vermont-based mobile coffee shop Nomad Coffee to set up in the Gate House courtyard, complete with specially crafted coffee offerings such as expressos, cappuccinos, and lattes. It’s typically open Friday to Sunday and holidays.

SALTWATER POOL
Feedback: There’s too much chlorine in the pool at Sugarbush Health & Recreation Center.
Resolution: The resort transformed its indoor pool and hot tub into a saltwater system, substantially reducing the need for chlorine.

YOU ASKED, WE LISTENED
We receive a lot of guest feedback here at the resort. It comes from emails, face-to-face conversations with our staff, and, more recently, our online surveys. But whatever the form, we listen. Here are some examples of guest feedback from the past several years, and how we addressed them.
Darren & Joevrose

9.1.2018 Labor Day Weekend

WHY SUGARBUSH?
Darren went to Middlebury College; Joevrose’s family had a Labor Day ritual of meeting up in Vermont with friends. “We both knew that Vermont meant something special to us, and at Sugarbush we found a place that captures who we are: it’s easygoing, nothing stuffy, but nice enough for a special occasion,” said Joevrose.

WEEKEND DETAILS
The rehearsal dinner was a barbecue out in the courtyard, with cornhole and lots of dancing. The wedding reception was in Gate House Lodge, followed by fireworks. “It was unreal. I really wish I’d been a guest at this wedding,” said Darren.

BEST MEMORY: THE CEREMONY, AT THE TOP OF GATE HOUSE
The families of both the bride and the groom are of Caribbean descent: Darren’s family is from Barbados, and Joevrose’s is from Haiti. Joevrose told me that the majority of her family had never been to a ski mountain, let alone ridden on a lift. Some guests were terrified the whole way up, “but once they got their feet on the ground again, they loved it.” The ceremony was performed by Joevrose’s cousin, who had just graduated from divinity school. The weather had been overcast, but there was a moment during the ceremony when the sun came out from behind the clouds. “My cousin paused as she was speaking, and almost choked up,” Joevrose said. “The timing of the sun was perfect.”
**Michael & Melissa**
11.3.2018

Why Sugarbush?
Mike taught Melissa how to ski at Sugarbush—by taking her up Super Bravo and down a blue on her first run. “There were a lot of face-plants and a lot of tears,” she told me. “It took me about forty-five minutes to get down, but he wouldn’t let me give up.” The story of that overly ambitious first run made it into their vows; these days the couple (happily) skis at Sugarbush every weekend they can.

Weekend Details
Their fall weekend had “the worst wedding weather of all time,” Melissa said, complete with rain, sleet, and snow. But there was a great backup plan. The ceremony took place in Gate House Lodge, instead of the courtyard; cocktails were in Rumble’s; and the dinner was back in Gate House. In the end, Melissa said, “the weather didn’t put a damper on things at all.”

Family Time
The best part for Mike and Melissa was having 200 of their family and friends together all weekend, up at the mountain. They incorporated family into the wedding in various ways: Mike’s mother is a florist and did the flowers; Melissa’s father, a justice of the peace, performed the ceremony. And with the band, A House on Fire, everyone got out on the dance floor—from Mike’s three-year-old niece to his ninety-one-year-old grandmother—highlighted by a dance-off between the bride and her “Grandpa Joe.”

**Andrew & Meagan**
8.11.2018

Why Sugarbush?
Andrew and Meagan both love the outdoors—they hike in the summer, and usually spend more than twenty days skiing and snowboarding each winter. “We didn’t want to get married in a church,” said Andrew. “We wanted to show people the essence of our relationship—being on the mountain. We wanted to share the things that are important to us with people who are important to us, in a place that offers up what Vermont truly looks like.”

Weekend Details
The rehearsal dinner was in Lareau Farm’s Historic dairy barn, and was followed by an impromptu pool party back at Clay Brook. The wedding ceremony was up on the mountain (they’d had fun showing Meagan’s mother the ceremony spot while skiing the winter before), with the reception in the lodge and brunch at Rumble’s Kitchen the morning after. “It was a heck of a weekend! We needed a while to recover,” said Meagan.

DIY Decorations
Andrew, Meagan, and their families spent the whole summer creating decorations for the wedding, from the “wood cookies” spangled with glitter that helped adorn the room, to the table numbers with small watercolor paintings of local scenery and flowers painted by Meagan’s mom, to the wedding arch made out of birch trees from their property in Essex, Vermont (that arch is now back home, marking the entrance to their trail system). “I had a big truck and an enclosed trailer full of decorations; all of them were things we’d made or collected,” Andrew said.
For First-Time Visitors (and Everyone Else)

BY JOHN BLEH

1. THE SUGARBUSH APP
This is your one-stop shop for Sugarbush information. Available for both Apple and Android, the app has lift cams, the daily snow report, phone numbers, trail maps, events, deals, and other important mountain details.

2. RESERVATIONS ARE YOUR FRIEND
Don’t forget to book everything ahead of time. Daycare, rentals, fitness classes, massages, holiday dinners, and fun events can all be booked online or by phone.

3. GETTING AND PARKING HERE
The best parking spots are awarded to those who show up early, of course. (Check online or on your app each morning to see when the lifts start running.) Getting to Lincoln Peak or Mt. Ellen at the start of the day is also the best way to avoid morning traffic, which peaks between 8:30 and 10:30 a.m. Plan to sort and organize your gear before you get here so you don’t need to spend much time in the drop-off zone. On weekends and holidays, if you do end up parking farther away, have no fear: jitney shuttles will be out in full force. There is also valet parking on a first-come, first-served basis in front of Clay Brook. Alternatively, consider riding the GMT Bus to avoid parking altogether, with stops including both base areas, the Sugarbush Inn, Sugarbush Village condos, and downtown Waitsfield. And for those with electric cars, there are charging stations in the garage at Clay Brook and in Lot C at Lincoln Peak, and new ones planned for Mt. Ellen.

4. TICKETS AND PASS
Everyone needs an RFID card to get on the lifts—either a SugarXpress card or a 2019-20 IKON Pass card. If you already have a SugarXpress card from a previous season, simply reload it online and head directly to the lift. (Mountain Collective passholders need to reload at the ticket office.) Buying tickets online will save you at least 10 percent, even if you purchase on the day you ski or ride. If you don’t have your SugarXpress RFID card yet, you can either head to the ticket office or buy it online and print it at one of the Xpress kiosks, located at the Gate House, Farmhouse, and Mt. Ellen base lodges. Remember to put your RFID card in a left-side pocket with NOTHING else in it (for example, no other tickets, pieces of paper, or cell phones).

5. LOCKERS AND BAD STORAGE
Gate House Lodge, the Farmhouse, and Mt. Ellen Base Lodge have plenty of baggage storage space. Another option is to check your bag with Guest Services in Gate House Lodge at Lincoln Peak or at Mt. Ellen Base Lodge. If you’re sick of lugging your gear up to the hill every day, consider renting one of the seasonal lockers, located next to the General Store at Lincoln Peak.

6. QUEST SERVICES
If you’re having issues with your tickets, want to know what’s been groomed that day, or are looking for lost items, the Guest Services desks at both mountains can help. No question is too weird for them. Trust me, they’ve seen and heard a lot over the years.

7. AMBASSADORS
All those friendly people wearing the red jackets with the white “i” on them? They’re here to help! The ambassadors, located around the base area and up on the hill, can help provide directions, give you mountain information, and tell you what trails are skiing the best. (In the afternoons, you may find them handing out hot cider at the base.) Whatever you need to know, ask the ambassadors; they’re a great resource.

8. AVOIDING LIFT LINES
Our base area lift lines tend to be longest from mid- to late morning. Ski and ride early to avoid the mid-morning rush. If your ability permits, stay on the upper-mountain lifts, which are often less crowded (though Castlerock’s line can be its own beast). If you’re at Lincoln Peak, the Valley House Quad usually has a shorter line. At Super Bravo and Gate House, make sure your group is organized, with passes in the correct pockets, to move right through the RFID gates. Mt. Ellen—accessible via shuttle, on the Slide Brook Express Quad, or by car—is often less crowded than Lincoln Peak. Plus, the views from Mt. Ellen’s summit are unbeatable.

9. DINING
Try having lunch or snacks at off times to avoid the indoor crowds. The cafeterias and bars tend to be busy between 11:30 a.m. and 1:30 p.m. Quieter dining spots often include Green Mountain Lounge, Valley House cafeteria, and Rumble’s Kitchen. If the weather’s warm enough, consider dining out on the patios or decks or while enjoying the new firepits in the Lincoln Peak courtyard.

10. PHOTO OP LOCATIONS
We all love to record our ski trips. Here are a few spots to get that Instagram-worthy photo: the Panorama trail at Mt. Ellen, with views of Lake Champlain and the Adirondacks; the top of Spring Fling, with views of Lincoln Peak village; the top of Super Bravo, with views of Heaven’s Gate and Allyn’s Lodge; and the gondola at the Lincoln Peak Courtyard. Or pose with the cow in front of Clay Brook—always a favorite with kids of all ages.
very parent who loves to ski or ride faces an important question: What’s the best way to get your children to love the sport as much as you do? Skiing and riding are true family activities, with young kids to grandparents—even great-grandparents—able to play together. You want your kids to follow your lead and love being in nature, sliding on snow, playing with gravity, and wandering the mountains. But nurturing a lifelong love for skiing and riding can be challenging. As a coach, I’ve helped hundreds of kids learn to ski over the years, but I appreciated the challenge in a new way when it came time for my wife, Hannah, and me to teach our two daughters. Here are a few tips.

**Early Birds**

We got both of our kids on skis for the first time before they turned two. However, the principles below apply regardless of what age you start your kids.

Make sure your children are familiar with the idea of skiing before you have them actually try it. We brought our daughters to the mountain from the time they were born (actually, before), so the idea of people sliding on skis and boards was already ingrained in them.

Start your kids inside on a carpeted surface and have them walk or scoot with skis or board on, teaching them the first moves in a warm, safe place. U.S. Ski and Ride Hall of Famer John Egan duct-taped soft slip-on boots to a pair of little kids’ plastic skis and left them in the toy bin. His boys would put them on and scoot around the house or yard whenever they wanted. The next step is to use a flat part of your yard for towing and gentle sliding.

Make the move to the mountain gradually and pick the first few days carefully in terms of temperature and snow. Choosing when and where to ski and ride based on conditions should be an integral part of any adventure planning, but it is even more important when you’re headed out with kids.

Take it slowly at first. In the beginning, our daughters’ milestones were measured by their first Village Chair ride and mastering Pushover. But we’ve skied a lot with them since then, averaging twenty to twenty-five days a year, and...
As our girls have gotten more proficient, my own fear factor has shifted from being worried about what they are doing to being worried about what the people around us are doing. Hannah and I tend to stick very close behind them and fend off incoming traffic. This also puts us in a good spot to help pick them up after a tumble.

Fun Factor

Making sure kids are having fun is second only to safety. The kids are ultimately in charge. If they are not having fun, figure out why and change things up—or be okay with being done for the day. First and foremost, keep your kids well fueled. We carry “trail treats,” while some family friends of ours often hide food along the trail for the kids to find, like a treasure hunt. Healthy snacks are great, but occasional sweeter rewards are okay, as well. The power of hot chocolate is real; it can be easily disproven by watching reluctant new learners riding on the Welcome Mat or a parent dragging an underprepared kid down Waterfall.

Fear Factor

Everybody has heard, “Kids learn to ski and ride easily, because they don’t have any fear.” This can be easily disproven by watching reluctant new learners riding on the Welcome Mat or a parent dragging an underprepared kid down Waterfall.

The myth persists, though, and can be a dangerous mind-set for parents. Coach Marijke Niles, a Sugarbush kids’ favorite, agrees. “Children get anxious more often than adults think. Teaching is about understanding what goes on inside [their heads] and making skiing and riding easier for body and mind. Celebrate the small steps,” she says.

One of Egan’s methods to help kids overcome their fear is to remind them how skiing is similar to movements they’re already comfortable with. “You already know how to walk, run, and jump,” he tells them. “Skiing and riding are just extensions of these common athetic movements. Skis [and boards] are the coolest sneakers you’ll ever have on your feet.”

As our girls have gotten more proficient, my own fear factor has shifted from being worried about what they are doing to being worried about what the people around us are doing. Hannah and I tend to stick very close behind them and fend off incoming traffic. This also puts us in a good spot to help pick them up after a tumble.

Fun Factor

Making sure kids are having fun is second only to safety. The kids are ultimately in charge. If they are not having fun, figure out why and change things up—or be okay with being done for the day. First and foremost, keep your kids well fueled. We carry “trail treats,” while some family friends of ours often hide food along the trail for the kids to find, like a treasure hunt. Healthy snacks are great, but occasional sweeter rewards are okay, as well. The power of hot chocolate is real; it can celebrate a great run or mend a fall.

Skiing and riding adventures are great times to incorporate other learning. Coach Marijke adds, “Share life lessons. Appreciate being with nature. Skiing and riding are also about seeing the clouds, the miracle of snowflakes, the pleasure of speed, the wind across your face, the beauty of the mountains.”

Patience is essential to creating fun, too. Forget about ripping long fast runs for a while. Learn to appreciate the slower pace and mellower terrain.

Fueling up for the slopes

Pushing children onto trails they are not ready for because you want to ski or ride them is tempting, but often produces negative results. Award-winning Sugarbush coach MA Raymond has another tip to help get kids moving and motivated on skis and boards. “I like to give them images [so] that they can imagine what it looks like. Speaking of imagining, try to feel how hard it is for a young child to walk around with very short legs that don’t work quite right yet. Now imagine how good it will feel for them to be able to glide for miles down a mountain on beautiful trails. A case in point is my daughter Nathalie’s response when I asked her about her favorite part of skiing. She just repeated “Down!” over and over. For DeDee Boyle-Lubin, the daughter of Sugarbush Wall of Famer Darian Boyle (see page 24), the answer—“the French fries”—had to do with post-run treats. The salty crunches in the lodge have definitely worked their magic on generations of Sugarbush kids. While my daughters’ love of skiing and riding (and eating) is clearly developing nicely, the work is not done. Every day on the mountain together is another opportunity to fall in love more deeply.

Even if you’re an expert, or a trained coach, getting lessons for your kids is highly recommended. The parent/child dynamic can sometimes get in the way of learning, and most kids learn quickly when skiing and riding with others their own age. For more information on booking one of our children’s coaches, check out sugarbush.com.

John Atkinson is Sugarbush’s staff photographer and serves as executive director of the Mad River Riders mountain biking alliance.

What I Love About Sugarbush

(According to the seven-and-under set)

“I like skiing with my family. My dad is a patroller, and I love going in the woods with Mommy. I like the snacks at the coffee place, too.” —DeDee, age 6, on post-ski snacks at Nomad Coffee

“We get to ski together as a family and with lots of our friends almost every Sunday. There are so many fun runs. My favorites are Sleeper, Waterfall, Lift Line, Stein’s, and Paradise.” —Nathalie, age 7

“My favorite thing about Sugarbush is being with my best instructor ever, MA. I also love that I have such a great family who helps me ski.” —Natasia, age 7, on skiing with coach MA Raymond

Former U.S. Freestyle Ski Team member David Babic teaching his daughter at the Schoolhouse lift or feels like. I ask them to pretend they are spreading soft cream cheese around the edge of a bagel, feeling the skis or board making soft (curving) shapes.”

The bike trails are swoopy, and Emily’s special hot cocoa with extra whipped cream is super yummy.” —Leyden, age 5, on skiing the bike trails, and apres at the Wunderbar

“I get to ski with my best instructor ever, MA. I also love that I have such a great family who helps me ski.” —Natasia, age 7, on skiing with coach MA Raymond

ADVENTURES WITH JOHN EGAN

Book the adventure of a lifetime with US Ski & Snowboard Hall of Famer John Egan. A lifelong Sugarbush devotee, John can show you the ins and outs of the mountain—from tree skiing to hike-to runs—with a perpetual smile and a good story.

BEST IN CLASS

Perfect your style with a Sugarbush Ski & Ride School Private Lesson. Our coaches are excited to help you “Be Better Here” with personalized attention, expert instruction and fun.

sugarbush.com 800.53.SUGAR
As part of Sugarbush’s sixtieth-anniversary celebration, the resort started a Wall of Fame honoring those who have made a significant contribution to Sugarbush’s mission of cultivating a spirit of lifelong adventure and camaraderie in the community. Over the course of a few months, community members nominated a range of people for the honor, and four inaugural inductees—Darian Boyle, Dave Gould (who died in January 2019), Marit Tardy, and Wayne McCue—were selected by a review committee. They are a diverse group: a professional athlete, an exceptional ski instructor, a Sugarbush Day School veteran, and “Mr. Castlerock” himself. As part of the Wall of Fame installation, six founders were also recognized, for pioneering the development of Sugarbush: Damon and Sara Gadd, Jack Murphy, Lixi Fortna, Peter Estin, and John Roth. The founders and the 2019 inductees were announced and celebrated during a springtime ceremony led by Win Smith and John Egan. Each year, at least two new inductees will be added. The Wall of Fame, built and designed by community member and local business owner Sparky Potter, can be found in Gate House Lodge.

Photo (left to right): John Egan, Marit Tardy, Wayne McCue, Sandra Cardosi (widow of Dave Gould), and Darian Boyle
DARIAN BOYLE

It may have started with racing her older brothers down the trails at Sugarbush during their weekly stays, but Darian Boyle began making a name for herself as a female athlete in high school in Montclair, New Jersey. Darian was the only girl to play on the boys’ lacrosse team, and also joined the boys’ ski team. About the novelty of this endeavor, Darian simply says, “Well, there was no girls’ team.” Darian chose to spend her senior year at the Green Mountain Valley School in Waitsfield learning to ski-race instead of her other option—to attend a performing arts academy. Years later, Boyle took on the moniker ‘Digger,’ not only for digging headfirst into the snow or dirt (whether from a snowmobile, skis, or a dirt bike), but also for how she stood up after each fall and, as she says, “just got better.”

Darian competed in her first ski race in Aspen, Colorado, and immediately began to pick up sponsors and enter the world of extreme sports. She went on to finish second overall in the 1993 World Pro Mogul Tour, was champion in the 1996 U.S. Open Slalom Championship for girls, came in second in the 1999 X Games in skicross, and won the 2000 World Extreme Sports Award for Best Female Freeskier. Darian says that being a sponsored athlete was the most fun she’s ever had, “pushing myself physically and mentally and traveling the world with my friends.” But despite these accomplishments and worldwide recognition, Darian says that her induction into the Sugarbush Wall of Fame is “the best award I have won in my entire life.”

After a crash in which Darian broke her neck in six places, she made the decision to retire from racing; however, she actively participates in the Sugarbush ski community. She is an instructor in the Bush Pilot program, and is regularly photographed for marketing initiatives, often in bright ski gear and with a wide smile on her face, skiing a tough line. While she was talking with me, Darian’s love for the sport was very clear, but even more apparent was her gratitude for all aspects of the culture and community at Sugarbush: for the dedication of ski patrol; for Mountain Operations working on the mountain every day to make even the toughest conditions skiable; and for the ski school, and a Sugarbush Golf Club employee in the summer.

Dave and Sandra met while they were both working in Massachusetts, and eventually decided to buy a house, securing a home base and allowing Dave to teach full-time at Sugarbush. Sandra says that he loved teaching skiing so much that he didn’t care what level his student was or what the weather was; he went out every day excited to be on the mountain. “He didn’t care if it was a powder day and he was teaching a brand-new skier!” She simply loved being around people who were interested and enthusiastic to ski. In between lessons, Dave was known to ski “every little jug handle” and truly loved the terrain at Sugarbush. Sandra describes how he was always reading PSAI manuals and talking to other instructors in order to learn new techniques.

Dave’s curiosity and constant research into the ski industry rendered him a true student—and therefore a wonderful teacher. However, his cunning knowledge of the mountain and his sport wasn’t what made him an unequaled ski instructor. Dave’s clients say that he was the “world’s greatest conversationalist” and that he had the unusual ability to make them feel as though they were the center of attention. Because of these qualities and more, Dave was one of the most sought-after private instructors for both adults and children at the ski school.

Dave was seldom seen without a smile and will always be remembered as an eternally positive person, whose standing answer to “How are you?” was “All the better for you asking.”
Wayne McCue

In 1997, Sugarbush began the Castlerock Extreme Challenge, and the only person to have skied in every single competition since is Wayne McCue—known in the community as “Mr. Castlerock.” Also known as “the mailman” (referring to his day job), McCue has finished in second and third place in the Castlerock Extreme several times. Despite Wayne’s self-proclaimed “overwhelming” shyness, his photo has been published on the front cover of local Vermont newspapers and magazines, as well as in the sports section of USA Today. If he isn’t capturing in midair off an impressive jump or caring a double black diamond, he’s smiling into the camera with a thumbs-up.

In order to keep himself in shape for challenging skiers half his age, Wayne admits to doing the “Bode Miller” workout. The grueling exercise consists of pushing a wheelbarrow filled with cinder blocks up and down a small hill “four or five times” in a row. Wayne says he gives his legs a break in the summer, but starts up again in September in order to prepare for ski season.

Wayne has been a loyal member of the Sugarbush community since 1974, when he came to “the Bush” for a week of skiing and knew right away that he had “found his home mountain.” In that week he and his group were treated to lake-effect snow every night and skied “knee-deep freshies every day.” Shortly after, McCue bought a cabin in the woods of Fayston, and has been, he says, “living the dream ever since.”

During this time at Sugarbush, there were a lot of Norwegian ski instructors, so Marit was able to speak and socialize with that group. Marit says that she fell in love and remains in love with the Valley not so much for the skiing—she is not as much of a skier as her husband is—but because it reminds her of Norway, with the small-town community, mountains, and farms.

For the past forty-four years, Marit has been in the same building. Monday through Friday during the summer months and seven days a week during the ski season, working ten-hour days. She has seen many employees come and go, and according to the current Day School manager, Sara Hurley, Marit “cums circles around new and young caregivers.” Occasionally Marit will meet mothers dropping their infants off who say, “You watched my mother here.”

For Marit, her position at the Day School is much more than a job. “I do what I love to do,” she says. When I asked her how she spends her time in the Valley when she is not at work, the first thing she mentioned was that she visits with one of her closest friends, who has Parkinson’s disease. On staying in the Valley into retirement, Marit says the brutal Vermont winters are not as much of an issue as they are for her husband, Philip, who has since moved to Florida.

At work, the first thing she mentioned was that she visits with one of her closest friends, who has Parkinson’s disease. On staying in the Valley into retirement, Marit says the brutal Vermont winters are not as much of an issue as they are for her husband, Philip, who has since moved to Florida.

Wayne’s favorite trail is Rumble, and he has already deemed it as the place where he wants half of his ashes to go. Upon receiving this nomination, Wayne said he was “deeply humbled” and “well never forget this day.” Look for Mr. Castlerock at the Challenge or at apres at the Wunderbar with what he calls “my hardcore buddies” for many more years to come, (rumor has it, wearing the same decades-old yellow ski jacket).
O groom or not to groom, that is the question. In part, grooming is about skier preference and a mountain’s particular skiers and riders. Do they want three-dimensional terrain like bumps, or two-dimensional terrain like corduroy? But grooming is also about mountain preparation—daily snow placement and the handling of man-made snow—and recovery in response to the weather.

In good conditions, when the ground is frozen and the snow is soft, cold, and dry, the grooming plan is primarily about providing terrain for all abilities and desires. Midweek, when there’s less skier traffic and ability skews toward advanced and expert, Sugarbush grooms roughly 55 percent of the terrain nightly. But when weekends and holidays roll around, the plan gets more aggressive, with groomers laying corduroy on up to 70 percent of open terrain.

Where groomers really have their work cut out for them is in dealing with whales—the piles of man-made snow that form under a snow gun—and in responding to weather involving rain and warmth followed by a freeze, which creates challenging surfaces to ski. In both cases, explained Dan Paquette, a thirty-year Sugarbush groomer, “the most important rule is to wait for the snow to freeze or drain. With early-season snowmaking, sometimes temperatures aren’t ideal and the snow lands with some humidity in it. Driving a cat across wet snow can pack it solid, whereas letting the snow freeze before grooming will create a loose dry surface to ski.” This rule holds true whenever there’s humidity in the snow, whether from snowmaking, warm temperatures, rain, or ground moisture.

What exactly is the problem with grooming wet snow? The answer has everything to do with air. Grooming compresses the air out of wet snow, blocking pathways for humidity to escape. The result from driving a twelve-ton snowcat over wet snow that then freezes can be an almost impenetrable surface that’s hard for the cat to dig its teeth into—and even harder for a skier or snowboarder to carve turns on. Conversely, when the snow is allowed to drain and freeze before a snowcat’s pass, the porous surface is easier to break up into a packed powder or loose granular structure.

But on the day I headed out with Dan, freezing wasn’t a worry. In a steady April downpour, we went up and down Organgrinder, making corduroy with the winch cat. Why were we out grooming in the rain? “It’s a little less important to stay off wet snow in the spring,” Dan explained. “After all, it’s melting anyway, and someone’s going to want corn snow and corduroy. Plus, we have to fill in all these low spots,” he said, pointing to what looked like a boat’s depth finder between the cat’s seats. He explained that with new GPS technology introduced by Pisten Bully, he knows exactly how much snow is under the cat. And with nineteen feet at one location, and two feet at another, it was time to shift some snow around. Then Dan chuckled. As a longtime veteran on the grooming team and a Sugarbush skier for even longer, he didn’t really need that fancy GPS—he already had a sense of the depth of the snow. But he does see the technology’s benefit to the resort. As we passed over another low spot, Dan said, “All the data passes back to Mountain Operations. They’d look at this and turn a snow gun on right here if it were early season.” Efficiency Vermont, a nonprofit dedicated to reducing energy consumption, is exploring subsidizing the technology for the state’s resorts. Knowing where to make snow and where the grumer should push it helps reduce energy costs by making the operation more efficient.

As we descended from our final pass, the wind was picking up. “Wind’s tricky,” Dan said. “Prior to wind we’ll pack loose powder down to keep it from blowing away, and we’ll also avoid grooming something that’s set solid so we don’t make a surface that could be blown away.”

Dan grew up as a dairy farmer; now he considers himself a snow farmer, moving snow around for the skiers and riders—including himself—to graze on. The next day, as I laid an edge into the spring corduroy, I thought to myself, “Thanks, Dan. This is a herd I’m happy to be part of.”

Chris Enman lives in Waterbury Center, Vermont, works in Sugarbush’s marketing department, and is an avid snowboarder. He has two boys, ages two and three; the three-year old enthusiastically accompanied Dad and Dan for this late-night groomer ride.
SNOWMAKING CONTROL PANEL
In 2014 Sugarbush started using iSnow, a program that allows a single control room attendant to operate all the pumps, hydrants, and valves supplying water and air to the guns. (Workers used to have to turn on each pump individually.) All snowmaking infrastructure has been marked using a GPS system, so attendants can produce a live map of where they are producing snow.

ONLINE STORE
Upgrades were made to improve the user experience. Guests who shop online at sugarbush.com can easily reload passes and lift tickets on their reusable RFID cards, allowing more people to go directly to the lifts. New automated kiosks around the resort are giving online customers more options for printing lift tickets and avoiding lines.

Megan Page has worked in ski industry marketing for the past three years and is now Sugarbush’s marketing coordinator. She is a passionate snowboarder who spends as much time outside as she can.

LIFT CAMS, showing crowds or clear sailing;
GROOMING MAPS, to help people find the fresh corduroy;
SNOW CAMS, showing accumulation;
& LIFT STATUS UPDATES
all can be found on the Sugarbush app, on flatscreens throughout the base area, and on the website.

SUGARXPRESS CARD
These cards, with a chip and an RFID antenna inside, can be used to store individual lift tickets or season passes to the mountain, SHaRC, or the golf club, and also to purchase meals and other items at the resort. The cards are reloadable online, so there’s less waiting at the ticket window. And, unlike printed lift tickets, they can be used over and over again, reducing paper waste at the resort.

LIFTS
When the Valley House chairlift was replaced with a faster quad in 2015, a loading conveyor belt was installed as part of the upgrade, allowing for easier loading and higher lift speed. In 2017, two of the older double lifts (Village Double at Lincoln Peak and Sunshine Double at Mt. Ellen) were replaced with new fixed-grip quads, increasing uphill capacity.

ENERGY-EFFICIENT SNOW GUNS
Since 2014, the resort has installed more than 500 new snow guns, which use less air and fewer kilowatts while converting more water into snow. This improved efficiency means that Mountain Operations can now run 144 guns at once, up from sixty. Meanwhile, kilowatt use has dropped by 30 percent since 2013.

SNOW DEPTH FINDER
At Lincoln Peak, Sugarbush has implemented the use of GPS technology in Pisten Bully groomers, allowing the driver to monitor snow depth on every trail. At Mt. Ellen, the resort’s Pisten Bully winch cat utilizes a sonar-based technology for the same purpose. These technologies allow Mountain Operations to decide where to shift snow and which snow guns to activate.

COMPUTER DATA CENTER
In order to better ensure the continuity of business operations and limit any computer-related downtime that could directly impact guests, in 2017 the resort implemented a state-of-the-art computer data center that incorporates a high level of redundancy and “automated failover” to a standby system if necessary, as well as sophisticated data and systems recovery methods. With this implementation, the network was also redesigned to accommodate a new disaster recovery location with a high-speed network connection that could be used in the event that something unexpected were to happen to the primary data center.

ELECTRIC CAR CHARGERS
The resort has installed eleven Tesla chargers and four universal chargers over the past few years at Lincoln Peak (two of the Tesla chargers are inside Clay Brook). An additional six universal chargers are scheduled for installation at Mt. Ellen in the fall of 2019.

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Top-ups
Over the past several years, the resort has introduced a range of new technologies to enhance the guest experience.

BY MEGAN PAGE
A program at Mt. Ellen provides adaptive adventures to athletes with disabilities.

BY CANDICE WHITE

THE STORY OF VERMONT ADAPTIVE

Good times is what Elan is all about, and the best times are those spent with friends and family in the mountains. Whether it's a family weekend road trip to your favorite local destination or a backcountry adventure with your best buddies, it's always good times when you surround yourself with the ones you’re closest to.
Cioffi found Vermont Adaptive six years ago, when, after her eleventh hip surgery, her surgeon told her that the hip dysplasia and associated neurological issues she had been diagnosed with at age eighteen caused permanent damage. Her aspirations to be a professional ballerina were shot; ski racing, however, was still a possibility.

I later discovered that Cioffi is not someone who dabbles in things that interest her; she goes full throttle. She’s a phlebotomist who practiced at Beverly Hospital in Massachusetts and is now pursuing not one but two master’s degrees—in health informatics, and to become a physician’s assistant. She founded the Hip Hop Ski and 10K race series seven years ago to fundraise for hip dysplasia research after learning that treatment for those with her disease had not changed in thirty years. She likes to bake, and in 2012 won the NBC Today show’s “Quest for the Best” national birthday cake contest, judged by Martha Stewart. And once she began skating on a monoski with Vermont Adaptive, she became a volunteer, then a race coach, and then a member of the organization’s board.

Cioffi let me know that Riley and Winschell were ready to ski and, mirroring a tall dark-haired guy with a beard who turned out to be her fiancé, Erik “Sugarbush’s Adaptive Sports Triumvirate,” page 38). She introduced me to a Vermont Adaptive office in a small corner of the lodge, was abuzz with activity—parents sitting at picnic tables, athletes putting on boots or digging mittens from boot bags, volunteers in green jackets preparing to head out. Twenty-two-year-old Chris Riley, of Montpelier, was geared up and ready to go, wearing a transparent Disney poncho over his orange ski jacket.

“Rain or shine, we’re skiing!” Riley announced as he walked through the lodge, smiling and hugging friends as he went. It was the final day of the season at Mt. Ellen, and for the Vermont Adaptive program there, and Riley was eager to get out on the slopes.

I sought out Emilly Cioffi, a cheerful dark-haired woman in her late twenties who was cruising around the small Vermont Adaptive office in her wheelchair. Cioffi reminded me that we had met once before, at a ski day with the Kelly Brush Foundation at Lincoln Peak the previous year (see “Sugarbush’s Adaptive Sports Trimmurite,” page 38). I introduced me to a tall dark-haired guy with a beard who turned out to be her fiancé, Erik Winschell. Cioffi came into the room like a windstorm and immediately made himself comfortable on Cioffi’s lap, ski boots and all.

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When Burke took on the job as program director in 2007, one of her primary goals was to establish high consistency between the volunteer staff and the athletes they worked with. Athletes with certain disabilities really needed that. The most significant people in Riley’s life were all—including his parents, teacher, and relatives. “Maggie was there,” Ellen recalled. There was a similar meeting when he was a junior in high school. Again, Maggie Burke was there. “Which Way we going?” he questioned. “Which Way!” Pole bumps were traded as everyone laughed.

Chris Riley and Emilly Cioffi taking a break on the slopes at Lincoln Peak.
In recent years, Vermont Adaptive has been complemented by the creation of two organizations that further support the adaptive sports world. And the collaboration between the three is inspiring.

The **Kelly Brush Foundation** (KBF) was founded after Brush—a Green Mountain Valley School and Middlebury College graduate—suffered a spinal cord injury during a collegiate ski race. The KBF provides grants to those with spinal cord injuries, allowing them to afford the necessary equipment to get back on their feet, ski, snowboard, or another pursuit. The KBF also provides funding for race programs to augment their safety initiatives, including the purchase of B-net race fencing and cones protectors for racers. Often, athletes who are reintroduced to their sport through Vermont Adaptive are subsequently awarded grants through the KBF to purchase their equipment.

The **High Fives Foundation** (HFF) serves athletes with spinal cord injuries and their families. The KBF helps athletes purchase adaptive equipment so they can gain the competitive edge they need to be safe while pursuing their passions.

And the collaboration between the three is inspiring. The Kelly Brush Ride, held in Middlebury each September, raises over $500,000 annually for the organization. Since 2006, the KBF has helped 740 athletes from forty-seven states purchase adaptive sports equipment. The KBF also provides grants to those with spinal cord injuries, allowing them to afford the necessary equipment to get back into their sport, be it skiing, cycling, hockey, or another pursuit. The KBF also provides support and monoskiing demonstrations from Vermont Adaptive. The Kelly Brush Ride, held in Middlebury each September, raises over $500,000 annually for the organization. Since 2006, the KBF has helped 740 athletes from forty-seven states purchase adaptive sports equipment.

The KBF also collaborates with Vermont Adaptive to offer retreats in the summer, some sport-specific training camps, and maybe an opportunity to offer retreats in the summer, all at Vermont Adaptive’s Mt. Ellen Base Lodge. The High Fives Fat Ski-A-Thon is an annual event at Sugarbush that, since 2016, has provided funding for a building addition at Mt. Ellen and the U.S. Olympic Committee Adaptive Race Camp at Mt. Ellen in 2016. Right now, many athletes at that level head west to train, to places like the National Sports Center for the Disabled in Park City, Utah.

Stephen Lawler of Burlington first skied with Vermont Adaptive when he was six years old, on a bi-ski tethered to volunteers. When Lawler was eleven, Danielle Hampton, the Vermont Adaptive race coach at the time, invited him to join the race team. In his sophomore year in high school, he became the first person in Vermont with a disability to race on a high school team, encouraged and supported by his Burlington High School coach Pavel Dvorak. Lawler earned a silver medal in the World Championships in downhill in 2013, and has gone to the Paralympics twice. He splits his training between winters in Winter Park and summers in Colorado Springs, with a heavy dose of international travel with the U.S. Paralympics Alpine Ski Team. “I love what I do. I feel like I can surround myself with people who dream bigger than I do, and if I can’t have the best people, I can’t have the best organization.”

**Vermont Adaptive** offers professional instruction and guidance at the highest level, but the real magic is the sense of possibility the organization gives its athletes. “I can’t say enough wonderful things about them,” said Ellen Riley, Vermont Adaptive’s director of development. “If I can’t surround myself with people who dream bigger than I do, and if I can’t have the best people, I can’t have the best organization.”

***Evolution***

Knightly Brush and friends at KBF Day at Lincoln Peak in March 2019.

High Fives founder Roy Tuscany.
do,” Lawler told me. “Vermont Adaptive was a
great start.”

Producing Paralympians, Special Olympians,
and a volunteer corps that can instruct at the
highest level, it is no wonder that Vermont
Adaptive is regarded as a leader in the field. But
what matters most to the staff, the volunteers,
the athletes, and their families is the community
Vermont Adaptive offers.

Both Fernandez and Burke spoke to the
uniqueness of the program in the Mad River
Valley, created by the fierce dedication of everyone
involved. “It starts with Gordon in the parking lot, to
Mopey [Dave Forward] making sure his lifties are
dialed in on how to load a sit ski, to the food-and-
beverage folks bringing us cookies, to marketing
including us in their promotions, to Win coming
to our fundraisers,” Burke said, referring to Win
Smith, Sugarbush’s president and majority owner.

“I love the community,” she continued. “That
feeling that when you walk into our office,
you feel welcomed. Our participants and our
volunteers . . . they may be coming from a place
in their world where they are by themselves, but
when they come to us, they are one of us.”

To learn more about Vermont Adaptive Ski &
Sports at Mt. Ellen, visit vermontadaptive.org.
There's no such thing as luck. Take it one shot at a time. Swing easy. Breathe.

These are the things I tell myself each and every time I climb the stairs en route to the twelfth tee at the Sugarbush Resort Golf Club—the entry point for three holes of the most challenging and consequential terrain on the entirety of Robert Trent Jones Sr.'s remarkable riddle of a course in Warren, Vermont.

Sugarbush Resort Golf Club pro Roger King goes for the green on hole fourteen.

The dark heart of the Sugarbush back nine is a tricky stretch for even the Mad River Valley’s most competitive golfers.
Of course, crowding in on my positive swing thoughts there is another—darker—voice. One of negativity, this pessimistic part of my consciousness always seems to work itself into the front of my golf brain despite my most sincere efforts to block it out.

This is not where rounds are won. This is where rounds are lost. This is the place where good rounds go to die.

A par golfer needs exactly thirteen strokes to correctly navigate the challenging alley that runs from the twelfth tee through the fourteenth green. Consider that those thirteen strokes are centered exactly around the middle of the thirteenth hole, and you’ve got layer upon layer of superstition working against you.

The “thirteen at thirteen” are more than just the dark heart of Sugarbush’s beautiful and unpredictable back nine—they are the true difference maker between a good round and a great round; between a close match and a total implosion; and between a blissful ride home in a Vermont sunset and some serious alone time in your car wondering why you play this cruel game.

One part Amen Corner, one part Heartbreak Hill, one part Bermuda Triangle, the three-hole sweep of twelve through fourteen is one of Vermont’s greatest golf challenges, as it truly tests a player’s physical and mental toughness.

On this stretch, golfers face down two of the course’s infrequent water hazards, two sharp doglegs to the left, one uphill dogleg right, three long and narrow tee shots, and three wildly different greens. Faced with this diversity of geography and distance, players need to be comfortable with nearly every club in their bag. Played well, it’s pure genius. Played poorly, it’s a total train wreck.

“Those are pivotal shots and decisions that need to be made on each of those holes,” said John Parsons, four-time Sugarbush Resort Golf Club champion. “The tee shot on twelve is one of the most difficult on the course, and it is definitely one of the most important ones. On thirteen, with a fairly straightforward tee shot and a tiny green, there’s no reason to get greedy. And on fourteen . . . boy, can this hole derail you.”

Part of the reason the thirteen strokes surrounding the thirteenth hole are such a high priority for a Sugarbush round is their placement in the order: by the time you step onto the twelfth tee, you’ve carded your front nine and eased your way through the tenth and eleventh holes—a pleasant par five and par three combo that mainly tests a golfer’s ability to hit the ball straight downhill. Now the mellow feeling you had at the start of the back nine is gone, and those easygoing vibes of ten and eleven are history. In their place is a boost of adrenaline and excitement. The change in emotion is so fast, and so complete, it’s like an unexpected soundtrack change from yacht rock to heavy metal.

There’s no other way to put it: the par four twelfth hole at Sugarbush is
TO IMPROVE YOUR GAME, PLAY WHEN IT COUNTS
A Sugarbush summer golf tournament preview

While there are a thousand ways (or more) to practice a golf swing, there’s only one way to get better at winning your weekend foursome.

“Twelve is the hardest hole on the back nine, and the first two shots can make or break your round. You’ve got to get that tee ball in play and not miss the fairway, otherwise a double bogey is lurking. Get through this hole with a four, and the momentum boost is huge,” said Stu Libby, nine-time Sugarbush club champion.

Many golfers stretch their personal limits off the thirteenth tee in hopes of gaining (or regaining) an edge with a booming drive on an aggressive line. But those who do forget two key things. First, the fairway is wider than it seems, and the green can look fairly inviting from the 150-yard mark. But what newcomers don’t consider is what the trio of challenges that are invisible from that tee box are.

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According to Eric Moffroid, another Sugarbush golf course regular, “This is the Bermuda Triangle. Good rounds can disappear and drown in the middle of the back nine. There’s not much water at Sugarbush, except on these three holes. That is definitely a factor, and has come into play more times than it should for me.”

After you’ve made it through the twelfth and thirteenth holes, a certain good humor always emerges at the fourteenth tee box. As the final par five in the round, it can be a fun place to hang out. Unfortunately, it can also be incredibly intense as you face your biggest choice of the day.

At the fourteenth tee, you know your score, you know your opponent, and you know whether to play the hole as a meat-and-potatoes par five or to pull something big out of your bag and do something your mom would frown at. “For me, the fourteenth hole is the most pivotal because for some reason it seems to set up momentum for the rest of the round. I’ve seen many matches won or lost based on what happens on the fourteenth tee box,” said Nate Bedford, two-time Sugarbush club champion.

Smart and safe off the fourteenth tee is a 180-yard punt just to the right of the lone “signal” tree. For the desperate, however, the play is to pull the driver out and pray for a lucky bounce. Many Sugarbush regulars agree that it’s vastly preferable to hit a mediocre shot off the fourteenth tee, because if you hit a good shot—or, God forbid, a great one—pride will force you to go for the pond- and sand-trap-surrounded green in two. Yet while thoughts of glory and double eagles are fun, sanity argues that the best move is to ease off the throttle and play for par.

“On the fourteenth, I have come to the belief that the only way I am going to go at this in two is if I somehow get my tee ball down to the 150 mark,” Parsons explained. “For the last few years, my goal is to play a 200-yard shot off the tee, lay up inside 100 yards, and try to make birdie with my wedge. Looking at the risk-reward, the risk side is too great to get greedy off the tee.”

Wide and forgiving, the fourteenth green always looks like such an easy target for short irons. But on this large platform green, there’s a difference between a good approach and a great one. “Good”—in the minds of Sugarbush’s most avid golfers—is a second shot that prioritizes intelligence over strength, and trickles up to the front edge of the green. “Great,” on the other hand, is that once-a-summer blast that ignores the danger on three sides of the fourteenth green and strives to put a 200-yard downhill shot within easy putting distance of what is likely your only eagle attempt of the round.

Making your final putt on the fourteenth green will close the book on the three-hole “thirteen at thirteen” at Sugarbush. While it’s a classic golf paradox, capable of tempting you with glory as well as punishing you for greed, it’s also the ultimate backdrops for the story of a great golf round. Standing tall on this part of the course sets a player up for a memorable finish, a potentially historic score, and certainly a golf story worth telling and retelling. And it’s a story that could finally silence those golf voices in your head.

Sugarbush golf regular Taylor Hubbard shoots for the green from the 150 mark at hole fourteen.

Drew Simmons is a freelance writer with recent work appearing in Jackson Hole Golfer, Adventure Journal, Elevation Outdoors, and The Drake. He lives in Waitsfield, Vermont, spending summers golfing at Sugarbush and fishing for bass on Blueberry Lake.

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If you spent any time at Sugarbush between 1960 and 2000—and beyond—you were likely to encounter something seminal in skiing’s Darwinian evolution.

BY PETER OLIVER

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At first, a little background. All modern skiing technique must count as a principal progenitor the so-called Arlberg technique pioneered by an Austrian named Hannes Schneider in the early third of the twentieth century. Schneider codified technical fundamentals while skiing in the Arlberg region of the Alps, before being war-ruined Europe in the 1930s to settle in the White Mountains of New Hampshire. He identified ways to make downhill skiing safe, efficient, and even elegant—not easy on the long, wooden skis of the day—and then developed ways to teach those same things. Techniques taken for granted today—the snowplow for speed control, weight transfer from ski to ski, knee flexion, and so on—derive from the Arlberg playbook.

During the Stein era at Sugarbush in the 1960s, the Arlberg technique had reached its stylistic apex with “wedeling” (literally meaning “waggling” in German). To be a good skier was to be a good wedeler, and nobody mastered the skinny, squiggy style with more proficiency and grace than Stein. Wedeling his skis back and forth in dance-like turns, Stein’s wedding style was iconic, especially when he threw in his own signature component, the “delayed-shoulder” technique. Leading through a turn with his inside shoulder, Stein looked like he was trying to slide sideways through a half-open door, albeit with his characteristic elegance and panache. Soon, figurines atop ski trophies everywhere were re-creations of a delayed-shoulder Stein in elegantly caroled action. Stein was fluidly personified. He himself described his skiing style as a linking of “movements with my lower body that were almost independent from my upper body... I let my skis flow.” Indeed. The 1960s were a transformative decade at Sugarbush. With Stein—the embodiment of ultimate skiing cool—at the helm of the ski school, Sugarbush rocketed into the big time as the ultimately coolest place in the East to ski and be seen. But the 1960s were, of course, culturally transformative in a larger, national context. Integral to that transformation was entry into a realm of soul-searching introspection, empowered by psychedelic drugs, transcendental meditation, Eastern mysticism, a back-to-nature sentiment, and all sorts of other out-of-the-box behavior. That introspective trend continued well into the 1970s and filtered into sports of all kinds. Suddenly, sports weren’t just about athleticism; they were also a mind game. Tim Gallwey’s Game of Tennis, published in 1974 and destined to sell more than two million copies, was one of the first to address the mental aspects of sports. Similar books, by Gallwey and others, followed. The Centered Skier, published in 1977, tapped into that vein, promoting the idea that integrating psychological energy into the physicality of skiing was a pathway to improved technique. The book arose from centered-skier workshops that McCluggage had been conducting at Sugarbush, under the auspices of Sigi Grotthunder’s ski school. The focus was on such stuff as the irresponsibility of mind and body in skiing visualization techniques, and redirecting the nervous energy produced by fear toward positive ends. McCluggage was heavily influenced by her own foray into Eastern philosophy, especially tai chi and Buddhism. “Centered Skiing,” wrote McCluggage, “is skiing... in harmony of movement, emotion, and thought.” The Centered Skier, says Sugarbush Ski & Ride School director Terry Barbour, “was definitely on the reading list of those in the know. To me, the biggest thing was how our minds blow things out of proportion and hold us back. And visualization became a huge teaching tool.”

Along about the time that McCluggage was conducting her workshops and writing her book, a curly-hued kid from Massachusetts arrived in the Mad River Valley to embark on a ski bum’s life, with hopes of making a name for himself in the sport. John Egan brought with him his own characteristic style, just as Stein had brought his. Quick-footed speed was at the heart of the Egan way, and it was so visually striking that pretty soon Egan became a favorite of Warren Miller, the esteemed ski-film maker. The attacking style translated well into a definitive expression of eastern mogul skiing at a time—the 1980s—when mogul skiing was at the height of its popularity. But a whole new school of skiing was gaining ground: extreme skiing, later to be redubbed freeskiing. Extreme skiing first announced itself to the world in Europe in the late 1960s, when French mountaineers began skiing big-mountain lines that carried a no-compromise maxim: If you fall, you die. But as it migrated to the United States in the ’80s, it became less death-defying and more cinematic. Filmmakers like Miller and Greg Stump began turning their lenses on skiers like Scott Schmidt and Glen Plake jumping big cliffs and skiing deep powder in exotic locations. John Egan was at the forefront of the extreme skiing movement in the U.S., and in the late 1980s joined forces with his brother Dan on the original North Face Extreme Team. Soon Miller was sending John and Dan to take on big-mountain challenges all over the world—but Sugarbush continued to define who the Egans were and how they skied. The title of the 1993 Miller movie Black Diamond Rush summed up perfectly the description of Egan-style skiing and included a memorable segment of John and Dan bashing through bumps and powder at Sugarbush. And even when they were far away in exotic corners of the world, the brothers’ cinematically engaging style derived from skills honed at Sugarbush. “Casanova Lift Line taught me more than any other trail in the world. You learn how to be precise and use the energy given to you,” says John. By comparison, “couloirs at places like Verbier (Switzerland) and Chamonix (France) seemed wide open. In other words, if you could ski here, you could ski anywhere. 

**Stein Eriksen**

**Denise McCluggage and Sigi Grotthunder**
The ski just wanted to turn, with less effort. It was an instructor at Greek Peak in New York at the time. “But the sensations were unbelievable. It was the assistant ski school director at Sugarbush. When Elan introduced its revolutionary SCX skis (often called parabolic or hourglass at the time), ski equipment retailers were unimpressed, according to Bill Irwin, who was the assistant ski school director at Sugarbush and a top Elan representative. The skis were “weird-looking . . . too different and too new,” he says. So instead of focusing initially on getting stores to buy into what were considered goofy toys masquerading as skis, Irwin enlisted instructors in the Sugarbush Ski School to experiment with the SCX as a teaching tool. Instructors tried the ski and reported favorable results back to Irwin, and the SCX gained a toehold at Sugarbush and in the national skiing consciousness. In 1995, Leo Otten added Sugarbush to his growing American Skiing Company portfolio and made the SCX a major part of the rental and retail offerings throughout the ASC family of resorts. Soon, all the other ski manufacturers jumped on the trend, and the rest, as they say, is ski equipment history. “We were calling them ‘cartoon skis,’” says Barbour, who was an instructor at Greek Peak in New York at the time. “But the sensations were unbelievable. The ski just wanted to turn, with less effort. It made skiing way more efficient.” Skiing technique and instructional pedagogy were reinvented. Instructors, says Barbour, were “able to introduce tipping movements.” All you had to do was tip the skis up on edge just a little bit and—shazam!—you were turning. Even lower-level skiers were able to experience carving, previously the exclusive province of much more skilled skiers.

Meanwhile, ongoing at Sugarbush since the founding of the Green Mountain Valley School (mostly on Inverness at Mt. Ellen these days) in the mid-1970s was the continual push of the racing-technique envelope at the highest level of the sport. Since 1982, twenty-six USMS athletes have gone to either the Olympics or the Paralympics, so the race training happening almost daily at Sugarbush for more than forty years (mostly on Inverness at Mt. Ellen these days) has Olympic proof of being of the highest caliber possible. “Those of us who are into technique love to watch what racers do,” says Barbour. “And it’s cool to have that level [of skill] that close and on such a good hill.”

As stylistic trends wend their way through Sugarbush history, they connect in cross-generational ways. In addition to his immovable turning style, for example, Stein was also famed for doing flips, putting on regular shows at Sugarbush and elsewhere. While his flipping might today seem like innocent horseplay compared with the roddy stunts freeskiers now pull off in the backcountry from 100-foot cliffs, it was at the radical, extreme edge of skiing at the time. “He was a pioneer in pushing the limits,” says Barbour, talking about Stein, although he could be talking about Egan thirty years later. Interestingly, however, Stein’s original calling card wasn’t in stylistic flourishes like flipping or wedeling; Stein launched his career as a racer, winning the 1952 Olympic giant slalom. Had he been born a generation or two later, he might well have been a student fine-tuning his racing craft at GMVS. And Egan is connected not just to Stein but also to McCluggage. Egan sees McCluggage’s The Centered Skier as formative in the development of his big-mountain skills. “It really influenced my skiing and my love for the sport, and has allowed me to go as far as I have. The awareness factor—of being aware of avalanches and things happening around me—I owe that to The Centered Skier.”

What’s next? Perhaps this winter, some unheralded kid will be executing mind-blowing tricks in one of Sugarbush’s terrain parks, or an unheralded kid will be executing mind-blowing tricks in one of Sugarbush’s terrain parks, or a future Olympic champion will be redefining racing efficiency on a GMVS training course. Perhaps Barbour, a bright star in the national ski-instruction firmament, will devise some new teaching method that will reshape the way skiers everywhere learn the sport for years to come. He certainly has the talent to pull it off. If past is prologue, something innovative and cool will be going on this winter at Sugarbush. The next Stein or Egan or McCluggage—or Barbour—may just be on the cusp of making some bold, stylistic statement, and the skiing world will, once again, be forever changed.
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<td>Hostel Tevere</td>
<td>European hostel-style lodging, shared bathrooms and common spaces.</td>
<td>$</td>
<td>802.496.9222 hosteltovere.com</td>
</tr>
<tr>
<td>Hyde Away Inn</td>
<td>Family-friendly, pet-friendly, nine-room inn with casual accommodations. Farm-fresh restaurant and classic local tavern.</td>
<td>$-$5$</td>
<td>802.496.2222 hydawayinn.com</td>
</tr>
<tr>
<td>Inn at Lauer Farm</td>
<td>A classic Vermont farmhouse nestled in the Mad River Valley.</td>
<td>$$-$5$</td>
<td>802.496.4749 lauerfarminn.com</td>
</tr>
<tr>
<td>Inn at Round Barn Farm</td>
<td>Boutique country inn, twelve rooms, cozy fireplaces, farm-to-table breakfast.</td>
<td>$$-$5$</td>
<td>802.496.2276 theroundbarn.com</td>
</tr>
<tr>
<td>Mad River Barn</td>
<td>Family-friendly lodging with onsite restaurant, pub, and game room.</td>
<td>$$$</td>
<td>802.496.7310 madriverbarn.com</td>
</tr>
<tr>
<td>Mad River Inn</td>
<td>Relaxed atmosphere, with outdoor hot tub and BYOB lounges with pool table.</td>
<td>$$$</td>
<td>802.496.7900 madriverinn.com</td>
</tr>
<tr>
<td>Mad River Lodge</td>
<td>Brand-new lodge opening winter 2019. Located two miles from Mad River Glen and Mt. Ellen.</td>
<td>$-$5$</td>
<td>802.496.6162 madriverlodge.com</td>
</tr>
<tr>
<td>Mountain View Inn</td>
<td>Beautiful inn with cozy rooms and delicious breakfasts. Minutes from skiing and town.</td>
<td>$</td>
<td>802.496.6162 vtmountainviewinn.com</td>
</tr>
<tr>
<td>Pitcher Inn</td>
<td>Relaxes &amp; Châteaux luxury with eleven well-appointed, unique guest rooms and exquisite dining.</td>
<td>$$-$5$</td>
<td>802.496.6350 pitcherinn.com</td>
</tr>
<tr>
<td>Sugarbush Inn</td>
<td>Comfortable and affordable family-friendly inn minutes from the mountain. Open winter only; summer for private groups.</td>
<td>$$-$5$</td>
<td>800.53.SUGAR sugarbch.com</td>
</tr>
<tr>
<td>Sugarbush Resort Condominiums</td>
<td>One-to four-bedroom privately owned condos, on or near the mountain.</td>
<td>$$-$5$</td>
<td>802.583.3000 sugarbchvillagecondos.com</td>
</tr>
<tr>
<td>Sugarbush Village</td>
<td>Fully equipped one-to four-bedroom condominiums close to Sugarbush and Mad River Glen.</td>
<td>$$-$5$</td>
<td>802.583.3000 sugarbchvillagecondos.com</td>
</tr>
<tr>
<td>Sugar Lodge</td>
<td>One-half mile from Lincoln Peak. Family-friendly, affordable hotel rooms and suites. Complimentary Continental breakfast.</td>
<td>$</td>
<td>802.496.6162 sugarloge.com</td>
</tr>
<tr>
<td>Swanson Inn</td>
<td>Set in a nineteenth-century farmhouse, a homey B&amp;B with views of the Green Mountains. Your Vermont country home in the Mad River Valley.</td>
<td>$</td>
<td>802.496.2603 swansoninn.com</td>
</tr>
<tr>
<td>Tucker Hill Inn</td>
<td>A family-friendly inn. Warm up with apéritifs, enjoy dinner, and relax!</td>
<td>$$-$5$</td>
<td>802.496.2983 tuckehill.com</td>
</tr>
<tr>
<td>Waitsfield Inn</td>
<td>Historic inn within minutes of mountains, centrally located, walk to shops and dining.</td>
<td>$$-$5$</td>
<td>802.496.3979 waitsfieldinn.com</td>
</tr>
<tr>
<td>Warren Falls Inn</td>
<td>Five-bedroom inn with large kitchen, living room, and deck on the Mad River.</td>
<td>$</td>
<td>802.496.3979 warrenfallsinn.com</td>
</tr>
<tr>
<td>Warren Lodge (formerly Golden Lion)</td>
<td>Newly renovated (2016), standard efficient rooms decorated with rustic farmhouse-chic décor. Only three miles from Sugarbush. Open daily.</td>
<td>$$-$5$</td>
<td>802.496.3884 thewarrenlodge.com</td>
</tr>
<tr>
<td>WeatherTop Mountain Inn</td>
<td>Eclectic and spacious European-style inn. Private baths, hot tub, sauna, and game room.</td>
<td>$$-$5$</td>
<td>802.496.3979 weathertopmountaininn.com</td>
</tr>
<tr>
<td>West Hill House B&amp;B</td>
<td>Award-winning B&amp;B beside Sugarbush: comfort, hospitality, and great breakfasts year-round. Complimentary shuttle. A twenty-six-room B&amp;B at the entrance to Mt. Ellen at Sugarbush Resort.</td>
<td>$$-$5$</td>
<td>802.496.7162 westhillbbs.com</td>
</tr>
<tr>
<td>White Horse Inn</td>
<td>Historic farmhouse with private baths. Available for nightly rental or whole house for groups.</td>
<td>$$-$5$</td>
<td>802.496.9468 whitehorseinn-vermont.com</td>
</tr>
<tr>
<td>Wilder Farm Inn &amp; Vacation Rentals</td>
<td>Historic farmhouse with private baths. Available for nightly rental or whole house for groups.</td>
<td>$$-$5$</td>
<td>802.496.9395 wilderfarminn.com</td>
</tr>
<tr>
<td>Yellow Farmhouse Inn</td>
<td>King and queen beds, private baths with Jacuzzis, and gas stoves; on shuttle route.</td>
<td>$$-$5$</td>
<td>802.496.4263 yellowfarmhouseinn.com</td>
</tr>
</tbody>
</table>
Swingin’ Skis is featured in its first Warren Miller movie, because of its glamorous guest list, Vogue dubs Sugarbush “Mascara Mountain". Sugarbush boasts the greatest vertical rise in the East.”

SUGARBUSH RESORT
Win Smith and Joe Riemer form Summit Ventures to purchase Sugarbush. After Riemer’s death, a handful of minority investors join Smith. He begins to lay the groundwork for a new master plan for the resort that closely reflects the values of the original owners, as well as the character and style of the Mad River Valley and Vermont. The Village Double and Sunshine Double chairlifts are replaced with fixed-grip quad lifts, and RFID gates are installed in lift lines. Sugarbush hosts a series of events to celebrate its Diamond Jubilee anniversary, including “60 Years of Sugarbush Music,” with local band Snowriders, and Timbers Restaurant (now Rumble’s Kitchen). The new facilities include Gate House (the base of children’s day programs) and the Farmhouse (with a season-pass/ticket office, rentals and repair, and a café) open at Lincoln Peak Village.

1993
Sugarbush is featured in Warren Miller’s film Black Diamond Rush, starring local skiers John and Dan Egan, and Kelley and Doug Lewis.

1994
Sugarbush & Mt. Ellen
Les Otten purchases Sugarbush and makes major infrastructure investments, including the installation of seven new lifts, three of which are detachable quads. The Slide Brook Express ferries skiers back and forth to Mt. Ellen. Snowmaking improvements include a new twenty-five-million-gallon pond and miles of pipe. Soon, Otten creates the American Skiing Company with Sugarbush as one of its several holdings.

1996
Warren Miller films local legends John Egan, Doug Lewis, Jesse Murphy, Sally Knight, and Seth Miller at Sugarbush for the film Snowriders.

2000
SUGARBUSH VALLEY & GLEN ELLEN
Waite Elliott opens the Glen Ellen Ski Area. Complete with Scottish-themed trail names, Glen Ellen claims “the greatest vertical descent in the East,” with its tiered lifts to the 4,083-foot summit of Mt. Ellen. The Gate House area at Lincoln Peak (Sugarbush Valley) opens with a new double chair.

1968
SUGARBUSH RESORT
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1977–79
SUGARBUSH VALLEY — SUGARBUSH SOUTH & SUGARBUSH NORTH
Roy Cohen purchases Sugarbush (in 1977) and Glen Ellen (in 1979). The two areas join under the Sugarbush name. Glen Ellen is renamed Sugarbush North to reflect the union. (In 1995, it is renamed Mt. Ellen.)

1990
Three new chairlifts are installed at Mt. Ellen—including the Green Mountain Express, at that time the fastest quad in the world, transporting skiers at 1,100 feet per minute.

1993
Sugarbush is featured in Warren Miller’s film Snowriders.

1978
Sugarbush is featured in Warren Miller’s film Ski a la Carte.

2006
Lincoln Peak Village opens to the public. The new facilities include Gate House Lodge, Clay Brook Hotel & Residences, and Timbers Restaurant (now Rumble’s Kitchen). The new village is modeled on the traditional style of Vermont farmhouses, barns, and schoolhouses.

2016
Construction is completed on Gadd Brook Slopeside, sixteen private homes at the base of Lincoln Peak named after the resort’s founding family. John Egan is voted into the Ski and Snowboard Hall of Fame.

2013
Construction is completed on Rice Brook Residences, private homes linking Lincoln Peak Village to historic Sugarbush Village.

2015
The original Valley House lift is replaced with a fixed-grip quad, more than doubling its uphill capacity.

2017
The Village Double and Sunshine Double chairlifts are replaced with fixed-grip quad lifts, and RFID gates are installed in lift lines.

2018
SUGARBUSH RESORT
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2008
Al Hobart, founder of the Green Mountain Valley School, is inducted into the Vermont Ski and Snowboard Hall of Fame.

2010
The Schoolhouse (the base of children’s day programs) and the Farmhouse (with a season-pass/ticket office, rentals and repair, and a café) open at Lincoln Peak Village.
SUGARBUSH

After years of skiing at the mountain with his family, Win Smith and a small group of investors purchased Sugarbush in September of 2001. They have since embarked on reshaping the Sugarbush experience to reflect the authentic nature of the Mad River Valley while honoring the resort’s rich history dating back to 1958. Incorporating traditional Vermont architecture into the village, hosting community events, and highlighting local agriculture in the resort’s culinary offerings are just some of the ways Sugarbush delivers a rich experience for its guests.

In 2006, Sugarbush completed construction of Clay Brook Hotel & Residences and Gate House Lodge. Four years later, two more skier-services buildings—the Schoolhouse and the Farmhouse—were added to Lincoln Peak Village. Rice Brook Residences—fifteen new homes in three buildings—were completed in 2013, connecting Lincoln Peak Village and historic Sugarbush Village. And in 2016, construction was completed on Gadd Brook Slopeside—sixteen private homes named after the resort’s founding family.

Each year, Win Smith and his entire resort team work hard to make good on the Sugarbush promise: Be Better Here. Since 2001, Smith’s team has invested more than $74 million in mountain improvements. Snowmaking upgrades at both mountains, in the form of new, energy-efficient compressors and snow guns, account for almost $7 million of that investment. More than $9 million has been spent on new lifts. The resort replaced the original Valley House lift in 2015, and the original Village and Sunshine Double lifts in 2017—all with fixed-grip quads. The Village and Sunshine lift replacements provide a more seamless experience for beginners at both mountains. To improve guest service, the resort upgraded its ticket-checking technology to RFID gates in 2017.

Linking Sugarbush’s rich history, the uniqueness of the Mad River Valley, and the modernity of new amenities, Sugarbush is committed to offering the best in customer service, four seasons of outdoor recreation, and an unrivaled and quintessential Vermont experience.

THE MOUNTAINS

With expansive terrain covering 2,600 feet of vertical, Sugarbush brings some of the flavor of western skiing to the East, and boasts one of the largest uphill capacities in the northeast region. The resort offers 111 trails for beginners, intermediates, and experts, spread across two mountains—Lincoln Peak and Mt. Ellen—and 4,000 acres, with a chairlift and a shuttle bus that connect the two. Lincoln Peak Village offers many lodging and dining options, and also serves as home base for the Ski & Ride School and Rentals and Repair. Lincoln Peak offers extensive beginner terrain and lifts, and a First Timer program that may reward participants with a free season pass and a pair of Elan ski or a Rome snowboard (supplies are limited). The legendary terrain of Castlerock Peak, with its narrow, steep, and winding trails, offers seasoned experts a challenge and an old-time New England ski experience. Snowcat adventures? Get up early for First Tracks on the Lincoln Limo, take the family on a Sunset Groomer Ride, book the limo for remote Fireside Dining at Allyn’s Lodge, or plan Private Spring Skiing at Mt. Ellen.

Connected by the Slide Brook Express to Lincoln Peak, Mt. Ellen is the third-highest peak in Vermont (sirnaced by the highest chairlift in the state). Mt. Ellen has steeps, wide-open cruisers, and some great intermediate terrain. Mt. Ellen is an undeniably experience, with a rustic base lodge that’s home to the convivial Green Mountain Lounge, and with Walt’s at the Glen House, a mid-mountain lodge turned hotspot thanks to gourmet

SUGARBUSH CLOSE-UP

A TASTE OF SUGARBUSH

WINTER FOOD & BEVERAGE OPTIONS

AROUND THE MOUNTAIN

RUMBLE’S KITCHEN
Enjoy fresh, American cuisine in an approachable and fun atmosphere. Serving breakfast, lunch and dinner.

CASTLEROCK PUB
Classic Vermont-influenced pub menu with outstanding craft beverages. Features live music on weekends.

THE WÜNDERBAR
A legend reborn, Sugarbush’s original après hangout, featuring retro beers, sandwiches, hearty soups and fresh salads in the original Valley House Lodge.

WALT’S AT THE GLEN HOUSE
A refurbished Glen House at Mt. Ellen with a small bar and menu that includes gourmet grilled cheese sandwiches, grain bowls, home-made soups, and burritos.

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a taste of sugarbush
sugarbush.com        800.53.SUGAR

Winter Food & Beverage Options
Around the Mountain

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Castlerock Pub
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Walt’s at the Glen House
A refurbished Glen House at Mt. Ellen with a small bar and menu that includes gourmet grilled cheese sandwiches, grain bowls, home-made soups, and burritos.
grilled-cheese sandwich selections and Lawson’s Finest Liquids’ Sip of Sunshine beer. Mt. Ellen is also where you’ll find the Riemergasse Terrain Park, designed with rails, tables, and jumps for all levels, and home to a series of events and competitions. The Green Mountain Valley School, a private ski academy with Olympian and U.S. Ski Team alumni, trains here. GMVS is a U.S. Ski Team Development Site. Vermont Adaptive Ski & Sports bases their programs here, as well.

Whether at Mt. Ellen or Lincoln Peak, skiing in the trees is often the best way to find great snow. Twenty-eight wooded areas provide beginner to advanced tree skiing. The 2,000-acre Slide Brook Basin, tucked in between Lincoln Peak and Mt. Ellen, is an adventurer’s paradise. To best explore Sugarbush’s legendary terrain, book a private lesson with one of the resort’s many award-winning instructors, including Ski & Snowboard Hall of Famer John Egan.

Both guided and self-guided snowshoeing adventures are available throughout the winter, and vary in length and difficulty. Sugarbush also offers an uphill travel pass to those guests who choose to skin up the mountain before or after the lifts are in operation. [See our Winter Trail Use policy, for details.]

Sugarbush isn’t the only draw in the Mad River Valley. Sugarloaf, just a few miles to the north of Sugarbush, boasts classic and challenging eastern terrain. The Valley is also home to two Nordic skiing centers, Blueberry Lake and Okie’s Cross Country Center, as well as the Catamount Trail. In Waitsfield, the Skatum Ice Rink provides an old-school outdoor skating experience.

**SUMMER**

Many locals will claim that the Mad River Valley is more beautiful in summer than at any other time of year. Sugarbush hosts an eighteen-hole Robert Trent Jones Sr.-designed golf course, and summer mountain activities that include lift-served mountain biking, a bungee trampoline, disc golf courses at the base and the peak, and a zip line. Weddings in the area take place on scenic mountaintops, in classic barns, and on picturesque terraces. Summer camps for kids offer mountain biking instruction, hiking, golf, and swimming. The internationally acclaimed New England Tennis Holidays offers multi-day tennis camps and instruction at the Sugarbush Health & Recreation Center.

The Mad River, which gives the Valley its name, offers recreational opportunities from kayaking and canoeing to tubing and swimming-hole hopping. Cross-country mountain biking and hiking trails are abundant for all levels. And outdoor dining on the mountain and along the river is a summer pleasure, particularly when coupled with an art or music festival.

**LODGING**

From slopeside luxury to quaint country living, the Sugarbush Vacation Team can assist in finding accommodations to suit a variety of needs and budgets [for reservations, call 800.53.SUGAR or visit sugarbush.com]. The slopeside Clay Brook Hotel & Residences offers sixty-one suites, ranging from king rooms to five-bedroom suites, and features ski-in/ski-out access, full valet service, a year-round outdoor heated pool, a fitness center, and Rumble’s Kitchen restaurant.

Down the road is the forty-two-room Sugarbush Inn, open all winter and for private groups in the summer. The inn—with nooks for reading and a parlor with an adjoining fireplace room—has the cozy charm of a Vermont country cottage. Sugarbush also offers a mix of resort-managed condominiums surrounding Lincoln Peak. All Sugarbush lodging comes with complimentary access to the Sugarbush Health & Recreation Center, which offers indoor and outdoor pools, hot tubs, steam rooms, the Adventure Zone for kids (winter only), rock climbing, tennis, and massage. [For additional lodging recommendations, please call the Mad River Valley Chamber of Commerce at 802.496.3609.]
TRANSPORTATION
The Burlington International Airport is just fifty minutes from Sugarbush, with direct flights arriving from New York City, Boston, Chicago, Philadelphia, Washington, D.C., and Atlanta, and seasonal direct flights from Toronto. Morrisville-Stowe State Airport is just under an hour away and offers direct flights from White Plains, New York. Amtrak runs trains from major eastern cities into Rutland (one hour south of Sugarbush) and Waterbury (thirty minutes north). And once you’ve arrived, Green Mountain Transit offers free public transportation services in the winter season within the Mad River Valley region.

DISTANCE FROM:
Burlington: 46 miles  
Boston: 180 miles  
New York City: 300 miles  
Montreal: 139 miles (224 KM)

FIRST-TIME VISITORS
Find information on where to go for lift tickets, rentals/demos, Ski & Ride School, and dining options at www.sugarbush.com/discover/first-time-guide/.

MOUNTAIN STATISTICS
- **SUMMIT** 4,083FT / 1,245M
- **VERTICAL DROP** 2,600FT / 793M
- **BASE AREA** 1,483FT / 452M
- **AVERAGE ANNUAL SNOWFALL** 250IN / 635CM
- **70% SNOWMAKING**
- **16 LIFTS**
  - 10 QUADS (5 HIGH SPEED)
  - 2 TRIPLES / 1 DOUBLE / 3 SURFACE
- **2 TERRAIN PARKS**
- **581 SKIABLE ACRES**
- **53MI / 85KM OF TRAILS**
- **161 TRAILS**
  - **28 WOODED AREAS**
- **10 WOODED AREAS**
- **FREESTYLE TERRAIN**
- **SLOW-SKIING AREA**
- **FLAT OUT**
- **SNOWMAKING**

MOUNTAIN OPERATION HOURS
- **WINTER:** mid-Nov.–Apr.
  - Weekdays: 8 AM–4 PM at Mt. Ellen; 9 AM–4 PM at Lincoln Peak
  - Weekends/Holidays: 8 AM–4 PM
- **SPRING:** Apr.–May
  - Call for spring-adjusted hours.
- **SUMMER:** mid-June–Labor Day
  - Sun.-Thu.: 10 AM–4 PM
  - Fri., Sat., & holidays: 10 AM–6 PM
- **FALL:** early Sept.–Columbus Day
  - Weekends & Columbus Day: 10 AM–4 PM
  - Times are subject to change.
  - Please call 800.SUGAR or visit sugarbush.com for up-to-date information.
EVENTS 2019/20

Sugarbush Brew-Grass Festival

10/12 Community Day
Celebrate autumn in Vermont with pumpkin carving, scarecrow lift rides and Hike, Harvest-inspired dining, music, kids' camps, and mountain activities.

10/13 Oktoberfest and Mad Dash
A 5K or 10K run, 5K walk, and kids' race, supporting the Mad River Path Association (in Waitsfield), followed by Bavarian-inspired food, drink, and games. Compete in our stein-hoisting and keg-tossing contests to win prizes.

10/27 Tiny House Fest Vermont
Learn what goes into building a tiny house, and tour a tiny house village Presented by YesterMembering/ Build School (yestermanvironment.com)

11/23 The Big Kicker
Kick off the 2019-20 winter season with Mad River Glen and Sugarbush at Mt. Ellen. This unmatched ski-mountain Lift Line duo throws a freestyle-party with rail jams, ski movies, food and drink, and nonprofit partners. This event benefits Vermont Adaptive.

12/14 SugarBash
Sugarbush’s annual birthday celebration with the Funk Collective

12/16–20 Valley Ski & Ride Week
A tradition at Sugarbush for more than fifty years. Join us for four consecutive days of ski and ride lessons led by some of Sugarbush’s finest coaches.

12/20 NASTAR Begins
Lincoln Peak race series runs Friday, Saturday, and Sunday 11:00 a.m.–3:00 p.m. from December through March 22.

12/21–1/5 Holiday Week
Celebrate the holidays at Sugarbush with activities for all ages, from Christmas caroling with special guests, Kids’ Pizza & Movie Night, a magic show, gingerbread house decorating, and a Kid’s Rail Jam to campfires with s’mores and après decorating, and a Kids’ Rail Jam to a magic show, gingerbread house guests, Kids’ Pizza & Movie Night, Christmas caroling with special events.

1/21–31 March Madness
Celebrate March at Sugarbush! Fun events indoors and outdoors for all ages, including old-timers like Shoshwicking.

3/1 High Five Fat Ski-A-Then
Lap the Valley House Quad on your widest planks and give out high fives all day for a great cause. Raise money to support the High Fives Foundation and join the after-party in Valley House Lodge.

3/14–15 Junior Castlerock Extreme & Castlerock Extreme Weekend
Talented young skiers (ages fourteen and under) compete in a challenging and technical run down Castlerock’s grueling Lift Line. This is a qualifying race for the following day’s Castlerock Extreme, where expert skiers charge the cliffs and drops of Sugarbush’s toughest terrain. Please note that these two events have been combined into one weekend. Register early, as these events sell out.

3/21–22 Island Weekend
Have your mountain and your beach, too! Spring Fever takes over Sugarbush, with reggae music, island food and drink specials, a luau, volleyball, hula-hoop contests, and fun-in-the-sun beach activities.

3/28 Mt. Ellen End-of-Season Party
Celebrate another great ski season at Mt. Ellen with live music and special events.

4/4 Pond Skimming
Take the plunge across a 100-foot pond at the base of Lincoln Peak. Whether you got wet or just spectate, be sure to participate in this annual rite of spring. Awards for best costume, style, and splash. Day-of registration, limited to 110 participants.

4/4 Sugarbush Wall of Fame Ceremony and Celebration
Join The Sugarbush community in celebration of the second annual Wall of Fame induction ceremony (nomineations open January 1, 2020).

4/12 Easter Celebration
Celebrate Easter Sunday with a morning service at Aliyn’s Lodge, followed by an Easter egg hunt and brunch at Rumble’s Kitchen.

6/13 Sugarbush Brew-Grass Festival
Kick off summer with Sugarbush’s tenth annual Brew-Grass Festival, featuring craft beers from more than twenty Vermont breweries, tasty local eats, and bluegrass bands. Followed by the Brew-Grass Golf Tournament on Sunday, June 16.

6/15–16 Boomer Scramble Tournament
A two-day golf event for ages 65+

4/4 Independence Day Celebration
Start the day with the wacky Warren Parade. Followed by Sunday of fun with pizza and a movie while you enjoy an evening on your own.

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