

## **Biking and Touring Jim Thorpe PA with Garden State Ski Club Friday, May 5 – Sunday May 7 2017**

### **Hampton Inn 877 Interchange Road Lehigh, Pa 18232**

Holding 15 rooms with 2 double beds until April 25

**Cost:** For 2 nights the cost is \$368.42 including tax per room. One night would be 184.21 including tax per room.

Amenities: Hot buffet breakfast, indoor mineral pool, whirlpool, fitness center with elliptical & yoga training. Rooms have micro wave, refrigerator, wireless hi speed internet. Entire hotel has been renovated this year and is affiliated with Hilton rewards.

**Reserve a room directly with the Motel** at 610-377-3400 or at 610-377-0632 with Lori Hotel Manager as soon as you can .

Mention you are with GSC to secure the above rate. After 4/25 rooms will be on an 'if still available' basis only.

If you need to cancel the motel needs notice before 3:00pm Thurs 5/4/17

### **Activities available**

Bike ride on the Delaware tow path includes transportation to top of trail hopefully Saturday

15 miles starts at 12:00 and 1:00

25 miles starts at 10:00 and 11:00

With your own bike \$21.49 including tax

With bike rental \$42.99 including tax

ASA Packer Mansion 18 room National Historic Site Mansion \$10

No 9 Coal Mine Museum tour Anthracite mine \$10

Old Jail Museum Molly Maguire's hanging site \$7

Lehigh Gorge Scenic Railroad ride 70 minutes 16 miles round trip Adults \$13 basic coach, open coach \$18

**Dinner out Saturday night Broadway Pub & Grill** \$40 each includes tax and tip. Choice of entrée Chicken Francese, Braised Beef Ravioli, Roulade of Roasted pork tenderloin, Blackened Haddock or Salmon Tapenade; soup or salad; dessert and Coffee

**Contact** Rob Sinclair or Anne Benagh at cell 551-804-5121

Or E-mail us at ROBSINC@verizon.NET if you are planning to come or have questions or suggestions.

## Dinner Menu

**Chicken Francese** Chicken breast ,with lemony garlic wine sauce served over orzo pasta with sundried tomatoes, garlic and olive oil.

**Braised Beef Ravioli** served with tomato concasse sauce and garlic bread.

**Roulade of Roasted Pork Tenderloin** Fresh roasted red peppers, sauté spinach and provolone with yellow rice, sweet fried plantains and sautéed kale with seasonal veggies.

**Blackened Haddock** with herb roasted fingerling potatoes and sautéed kale with seasonal veggies.

**Salmon Tapenade wild salmon** on cedar plank topped with basil, olive tapenade with fingerling potatoes and sautéed kale with seasonal veggies.

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