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I sold my skis before I moved to North Carolina. This turned out to be a stupid move because this subtropical state actually has the highest mountains on the east coast, and from December to February it gets a lot of cold. For a few months each winter you can ski, ski and sledge. But you will probably be doing these things in place with a snow man. You can count on the cold where I live, one recent February averaged 27 degrees for the whole month, but you can't count on snow. The weather works either cold and clear or wet and warm. However, about once a year, forces are aligned for a blizzard, by which I mean an inch or three. The school is canceled and the local golf course turns into a ski lodge as children sledge down the hill in a paddy prepared and parents cluster around the fireplace in the bar. It's a lot of fun. After a few years in North Carolina, I started to think I had never entered my brain in 30 years of living in New England: If only the snow was bigger. 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