

ROBERTSON  
&  
COMPANY

BARRISTERS & SOLICITORS

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SO YOU'RE THINKING ABOUT A LACANCHE

When engineer Patrick and Ph.D. Floriane shifted their careers to bring Patrick's famed home town stove (he's from Lacanche) to the Canadian market, it was a good day for serious cooks.

And when my wife and I decided, after much research, to avoid the relatively new world of induction coils and liquid ovens in favour of the traditional quality, appearance and simplicity epitomized by Lacanche, it was a good day for us too.

We are both serious cooks. And we just love our new Saulieu!

You want simplicity (a synonym for reliability)? These stoves are electronics-free. They don't even have clocks, timers or temperature indicators (use an oven thermometer; they're better anyway; and your microwave has an audible timer, doesn't it?).

You want a gas and an electric oven? No problem. Most Lacanche buyers opt for exactly that.

You want to customize your burners, barbeque on a range-top grill, move pans around on a variable-heat flat-top, or set your wok directly over the flames? You can have all or any of these.

And if you think you can handle pro-level heat, be assured that while the Lacanche is not a 32,000 BTU restaurant range, its low burner grates and efficient flames just might convince you you're in the French Laundry's kitchen.

My wife and I think we are practical people. Function over form - that sort of thing. But when our guests head straight for our burgundy-red kitchen centerpiece, coats still on, oohing and aahing, we don't even try to curb our silly grins!

As noted, this all started with Patrick and Floriane. Our B.C. home is 4 hours from their base in Calgary. When our Saulieu arrived, they drove over to install it, without charge. Then shortly afterwards, when we wanted some tune-up done and a lesson in how to do it ourselves (it's easy), they promptly drove over again. No charge.

Enough said.



Neil & Mona Robertson