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MAISON 1608









Daring Happiness

What if being audacious could bring happiness? Life's too short: better make the most of it, right?

It was in this state of mind that
I recently committed to taking action.
No more postponing. One of my latest projects? Creating the most fabulous birthday cake for my five-year-old daughter. So here I am, attempting this ultimate six-tier unicorn rainbow cake.
I'm transforming my kitchen into Martha Stewart's wonderland (but without Martha's skills). Soon, my whole kitchen looks like a unicorn—with rainbow colors all over the countertops.
This project takes most of my day to finally end in a totally well-intentioned-but-still-disastrous-cake event.

My family will laugh about it for years to come. But that cake disaster was fun. I was making it happen. And the end result didn't really matter. The process did.

It's your turn, now. Step out of your comfort zone like I did and try that new recipe you always said you would, but never did. Dare to paint that yellow wall you've always been dreaming of. Organize a last-minute get-together with those friends you never get the chance to see. Give yourself the opportunity to give it your best shot.

I believe that your dining room project reflects how you want to live your life. So why not dare to dream? Then take action and create the most beautiful dining room you could imagine. Take your time and enjoy the process. I bet you'll enjoy all these magical moments that will take place in your dining room with your loved ones even more—with or without unicorns!

Marie Chustine

Marie-Christine Deveault
Creative Director



As Canadel approaches a major milestone, the Deveaults are poised to continue growing the family business.

WORDS BY LISA VAN DE GEYN PHOTO ANDRÉ-OLIVIER LYRA

It's been nearly 40 years since Canadel's beginnings, and the company shows no signs of slowing down. In fact, the last four decades have been a labor of love for the brothers who started the business, and Canadel's impressive growth has created opportunities for the next generation of the Deveaults to join the family trade.

Guy Deveault, Canadel's chief executive officer, and Michel Deveault, Canadel's president, both grew up in the furniture business. Their father ran a furniture factory when they were growing up. Guy spent several summers working with his dad, watching and learning everything he could from his father about how the industry worked and how to run a business. Guy moved around the company-starting in the factory and working his way up to foreman. His movement allowed him to get a good feel for how various jobs were done and how he could contribute to the everyday operation of the business. It wasn't long before Michel decided it was time to follow in his father's and his brother's footsteps and join the company.

Since those early years in the 1980s, the Deveaults have seen an incredible difference in the furniture industry. So much has changed—styles and trends in design, materials, more efficient manufacturing practices, the new technologies, and how customers shop. The brothers—and the more than 600 employees who make up the company—have been along for the ride, all while ensuring the quality of Canadel's products has remained consistent.

In recent years, there's been another important and exciting addition to their business, and it has nothing to do with technology or production upgrades: Guy's daughter and Michel's son have joined the ranks. Marie-Christine is the creative director, and Jean-Philippe works as the customer service director.

In the meantime, Canadel continues to flourish. New collections will be developed, new technology will be invested in, and first-rate customer service will be delivered to clients. And the Deveaults, with the next generation alongside them, will continue to grow their passion for furniture.

DID YOU KNOW 50% OF CANADEL'S TEAM HAS MORE THAN 10 YEARS OF SENIORITY?



canadel.com—Issue 6, 2020



As your furniture designer, we go by a set of values that have never changed. We pride ourselves on our meticulous attention to detail, and the talent, quality, and imagination our designers bring to the thousands of custom pieces we fashion and produce in North America.

Did you know that every piece Canadel creates—from our Canadel, Gourmet, Loft, Downtown, Champlain, and East Side collections—in our 650,000-plus square-foot facilities is made by hand by our remarkably talented woodworkers, upholsterers, and other specialists?

It's been nearly 40 years since we opened our doors, and since then we've mastered everything from designing unique, functional pieces, to the labor that goes on during production, to listening to our treasured clients to deliver exactly what they want and need to furnish their dining rooms. "It takes two to eight months to come up with a new product. From the time we have the idea for the prototype right through to production, everything is studied and tested to make sure the wood stays in place and that the piece of furniture will keep its good looks for the rest of its life," says Canadel's designer Denis Charest. Our process speaks to the high standards that have kept us successful and at the top of our game for nearly four decades.

But that's not the only thing that sets us apart from the competition.

"This might look like a simple chair, but there's a tree inside and hours of design and manual labor that go into it in our own wood-processing facility," says CEO Guy Deveault. Turning, say, a birch board into a comfortable chair or opulent-looking table is what Canadel does best, and this is where incredible attention to detail comes in. No matter the stage-from staining wood to sewing the last seam on a cushion to carving ornate designs into legs-there's a series of careful inspections to ensure the quality of each product meets our standards. We take our promise to customers—to produce custom-built pieces-to heart. No two products on the production line are the same.

When it comes to our process, we have it down to a fine art. Always cognizant of keeping the natural appearance of our wood, we reinforce boards, sand them down, and then distress them, giving them that popular, classic, aged appearance. It's not an easy technique to master. In fact, Canadel employees created their own tool for distressing—a manufacturing secret that gives our collections a one-of-a-kind appearance.

Charged with bringing out the wood's natural beauty, talented specialists

stain pieces by hand after distressing has taken place. These folks have been trained to ensure an identical stain for each table-and-chairs set. Most people believe that the upholstery stage wraps up the job, but at Canadel, there's still one final quality check that must meet our approval: packing. Our employees handle your furniture with great care, and they ensure the package is kept safe and secure during transport.

Our goal has always been the same: When your new dining room centerpiece arrives at your door, we hope it exceeds your expectations and gives you the same feelings of pride and joy we had while creating it.



takes steps to reduce its environmental impact by purchasing locally, recycling dyes, paints, and solvents, and using packaging made from recycled fibers.

What's New at Canadel

PHOTOS ANDRÉ RIDER



GOING OLD SCHOOL

The vintage vibe is still going strong, and the Champlain collection really brings the old-school design to the forefront. This elegant collection is all about adding that country look and feel to your space. Canadel is excited to debut a new wood finish called Heritage. With a burnished finish and burned accent edges, Heritage is available in five colors, and it's easy to mix and match with your existing pieces.



FABRIC STATEMENT

You probably already know that Canadel offers a host of luxurious and durable fabrics from velvet to bonded leather and even more fantastic patterns—think stripes, herringbone, florals, chevrons, plaids, and paisleys. If you're in the market for something fresh, our selection of shades and designs will let you mix and match your favorites! We even thought of adding solid colors to mix with our patterns so you can create the perfect pairing!







Velvet Touch

We truly can't think of anything more luxurious and rich than adding lush velvet to our collection of Canadel chairs. With 14 shades available (from grey to pink and black to yellow), velvet not only offers that chic feeling, but it's also fun and adds plenty of style to any room.

WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER STYLIST STÉPHANIE RENIÈRE





Wondering how to add some style to your chairs? Our burnt orange velvet is the new "It" fabric to have a trendy dining room. Whether you want to throw some wow factor into that chair you've been dreaming of or add a luxe feeling to a sophisticated chair that would fit perfectly with your dining set, dive in and try our new velvet fabric. You'll simply love it!



Timeless Design

Everyone knows the charm of the x-back chair. Here's why we love this versatile piece.

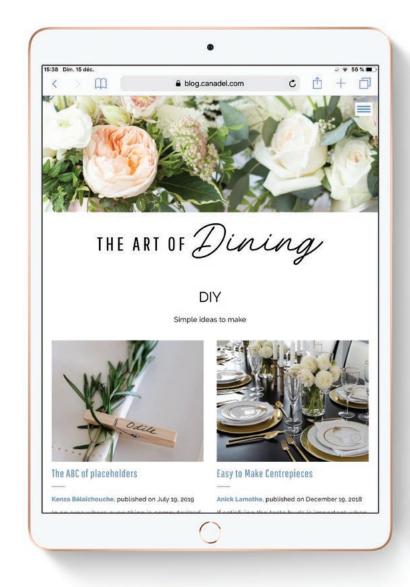
WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER



While some trends come and go, the x-back is one that's thriving and remains a design mainstay for several reasons. We can't think of a more versatile chair-it has so many common uses that it goes by many names, including cross-back, farm chair, and even the wedding chair, thanks to the elegance it brings to event decor. Arguably the best thing about this style, besides the fact that it will fit into any decor with ease, is that it is incredibly durable and strong. Select the color and material that works best with your space and you won't be disappointed. C



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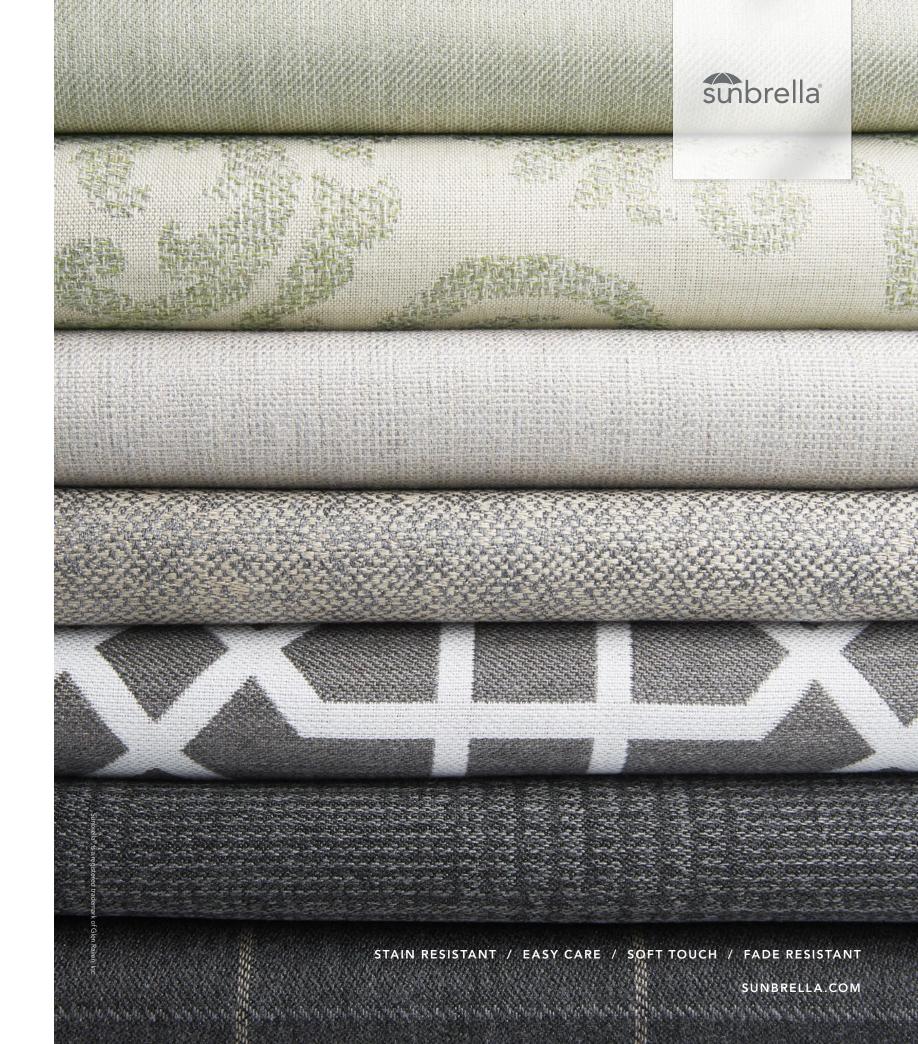
Access our blog via any electronic device at blog.canadel.com. Also don't forget to follow us on social media to stay inspired!



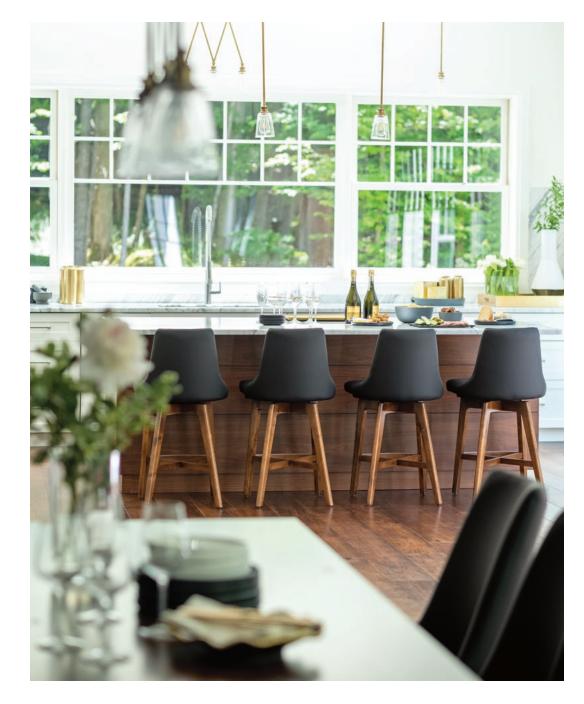














DESIGNER TIP

Don't forget to make extra seating available at your kitchen island. These Downtown stools are black leather, making them versatile and easy to clean.

There's definitely something chic, refined, and opulent about decorating with black. It's a color that just doesn't go out of style—one that reigns supreme in both the fashion and design worlds. There's no doubt about it—black is bold, it's stylish, and it demands

attention. Whether you choose to use it on an accent wall, furniture, or decorative accessories, or opt for black door and window trim instead of the traditional white, the color will absolutely add drama and elegance befitting a more adult space. >





CANDLESTICKS, ART, AND DECORATIVE VASES ARE TELLTALE SIGNS OF A REFINED, CURATED SPACE.

Darker shades of glass bring out the light of this Downtown buffet.

MAGIC GLASS

VARIOUS GLASS COLORS WORK WELL WITH OUR DOWNTOWN HONEY-WASHED BUFFET. YOU SIMPLY HAVE TO CHOOSE YOUR FAVORITE GLASS HUES FROM OUR SELECTION.

Glass is all about polish—it adds shimmer and shine to furniture and can brighten any piece and any room. The best thing about it, though, is that it's super versatile. With a dozen options available, from neutrals to beautiful pops of blue and green, opting for glass overtop Canadel's buffets and tables will add whimsy to your space. Whether you're a fan of glass in a classic grey, dramatic black, or shiny yellow, there's truly something for everyone in this collection. >

... Or be colorful A touch of red adds some oomph to the room.

Available in 13 shades of glass













29

28

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bringing some wow factor to your room

with some stylish

accessories.



Compare & Contrast

When infusing a sense of glamour in your decor, you can't really overdo it—this is statement-making style. The key to creating a glam space is to ensure there's balance. When you're choosing colors, stick with a neutral base and bring in bold hues and textures that complement the shade you've chosen. Much like adding interesting textures, you'll also want to play with shape-pieces that have character. The table and chairs in this stunning room is a prime example of selecting furniture with visually exciting features, such as appealing angles and sleek curves. Dark hues and shiny glass are also key components of glamorous decor, and this tabletop fits perfectly. If you're using glass and wood furniture as an anchor, layer in softer fabrics and materials, such as durable leathers, crisp linens, and glossy satins. These additions will make the space feel striking and unified, yet not too overwhelming. >





DECOR TIME Black round wooden wall clock, artandinterior.co



LIGHT IT UP Hiems Candle by Vancouver Candle Co., vancouvercandleco.com



THE MODERN WAY

GOLDEN PIECES, BLACK ACCESSORIES, SOMPTUOUS WOOD, EVERY DETAIL MAKES YOUR DECOR AS FABULOUS AS THE ONES IN THE GREATEST MAGAZINES.









TIME TO READDior by Christian Dior, assouline.com



ORGANIC VIBE

WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER STYLIST STÉPHANIE RENIÈRE

There are a multitude of feelings associated with abodes. We're talking about everything from comfortable and cozy, to extravagant and dramatic, to moody and dark. The thing is, the impression your home gives your family and guests doesn't necessarily come from the bones and structure of the house. Instead, it comes from your decor, the furniture you lovingly select to showcase, and the pieces you choose to highlight in your space.

Decor is definitely all about telling a story, and the narrative in this stunning home is all about a subdued yet modern and cutting-edge mood. There are plenty of details that evoke this feeling, including the organic, raw materials that are used in various places throughout. Note the grey

concrete floors, the mixing of different materials, as well as the neutral hues. The darker furniture and accessories also play into this softened feel. Take, for example, our East Side dining table done in Shadow, with its natural-looking wavy edges completing the organic vibe of the room. The dramatic shade brings out the charcoal-upholstered dining chairs, the black fireplace, and the accessories.

Using natural elements in design can have both a sophisticated and rugged feel. Raw wood, as seen in the loft area, brings a sense of warmth into the space. It's because of its beautiful imperfections and knots. There's also splendor in this stained dining table, which is a remarkable example of craftsmanship and meshes with the exposed, pure wood in the loft. >

WHEN YOU'RE WORKING WITH A BRIGHTER SPACE, CONSIDER CHOOSING FURNITURE AND UPHOLSTERY THAT HAVE A DARKER TONE, LIKE THIS TABLE AND CHARCOAL CHAIRS.



One of the amazing things about decorating with East Side wood and metal dining sets is that it's so easy to combine them with a variety of accessories. Some of the easiest ways to add cute details to your wooden furniture is to pair it with dark metal vases and natural elements such as branches. Darker green and red pieces would work perfectly when paired with this industrial aesthetic. >







DESIGNER TIP

Stools, like this one from our East Side collection, add form and function to any kitchen.



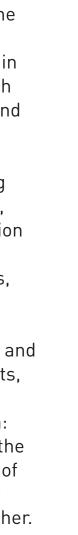
There are lots of reasons to choose a more subdued palette like this one, including the fact that it's a great option if you prefer a neutral, comfortable space. However, we love the feeling given by various textures and materials (mix of glossy feel, plain and textured fabrics, as well as complex wood finish), concrete floors, and lighter walls. While wood is a raw material, it brings warmth and coziness into the room, even when it's matched with materials such as concrete and metal.





Ricardo's Recipes

Ricardo is the most wellknown chef in Quebec. With a TV show and a magazine that's been going strong for 18 years, not to mention cookbooks. cafés, shops, and a line of kitchen accessories and food products, Ricardo has one mission: to promote the importance of cooking and eating together.



SUGGESTED PAIRING A simple garganega from Veneto, Italy, will work perfectly with our arancini.



ARANCINI ALLA MOZZARELLA

preparation: 45 minutes chilling: 1 hour cooking: 45 minutes makes: 30

INGREDIENTS

Risotto

1 onion, chopped 2 tbsp. (30 ml) olive oil 34 cup (160 g) arborio rice 14 cup (60 ml) white wine 3 cups (750 ml) hot chicken broth 1/2 cup (35 g) Parmesan cheese, freshly grated

Arancini

1/3 cup (50 g) unbleached all-purpose flour 2 eggs 1 cup (80 g) panko breadcrumbs 3 oz. (85 g) mozzarella cheese, cut into 30 small cubes Vegetable oil, for frying

PREPARATION

Risotto

In a pot over medium heat, soften the onion in the oil. Add the rice and cook 1 minute, stirring to coat it with the oil. Add the wine and let reduce until almost dry.

Add the hot chicken broth, about 1 cup (250 ml) at a time, stirring frequently until the liquid is completely absorbed before adding more broth. Season with pepper and a small amount of salt. Cook for 25 to 30 minutes or until the rice is tender. Add more broth as needed. Add the Parmesan and stir until completely melted.

Spread the risotto out on a baking sheet and cover with plastic wrap. Let cool and refrigerate for 1 hour or until completely chilled.

Arancini

Preheat the oil in a deep fryer to 375°F (190°C). Line a baking sheet with paper towels.

In a shallow dish, place the flour. In a second shallow dish, lightly beat the eggs. In a third shallow dish, place the breadcrumbs

Using a spoon, scoop up about 1 tablespoon of the risotto for each arancini and shape into a ball with your hands. Insert one cube of cheese into the center of each arancini and reform into a ball.

Coat the arancini in the flour, shaking off any excess. Dip into the beaten eggs, letting the excess drip off. Then press into the breadcrumbs and coat well.

Fry 10 arancini at a time in the hot oil just until nicely golden, about 2 minutes. Watch out for splattering. Drain the arancini on the paper towels.

Arrange on a serving platter and serve with rapini pesto, if desired.

Note: cooked arancini freeze well.

SEARED TUNA AND SAUTÉED SWISS CHARD WITH GREEN ONION BROTH

preparation: cooking: servings: 30 minutes 20 minutes

INGREDIENTS

Swiss Chard

1 bunch Swiss chard, about 1 lb. (450 g) ½ lb. (225 g) mini bell peppers, seeded and halved 3 garlic cloves, chopped 3 tbsp. (45 ml) olive oil 3 tbsp. (35 g) Kalamata olives, pitted and halved

Tuna

4 tuna steaks
1/4 cup (60 ml) olive oil
6 green onions,
thinly sliced
1/4 cup (10 g) chives,
finely chopped
2 cups (500 ml)
chicken broth

PREPARATION

Swiss Chard

Separate the Swiss chard stems from the leaves. Cut the stems into ½" (1 cm) pieces and set aside in a bowl. Coarsely chop the leaves and set aside in another bowl.

In a large non-stick skillet over high heat, soften the bell peppers and garlic in the oil for 2 minutes. Add the chard stems and cook for 4 minutes or until al dente. Add half of the chard leaves and cook until wilted. Add the remaining leaves and olives. Cook until all the leaves are tender. Season with salt and pepper. Keep warm.

Tuna

In another skillet over medium-high heat, sear the tuna in 1 tablespoon (15 ml) of the oil for 1 to 2 minutes on each side or until nicely browned on the outside but still raw at the center. Season with salt and pepper. Set aside on a plate.

In the same skillet over medium-high heat, soften the green onions and chives in the remaining oil. Add the broth. Bring to a boil and let reduce by half.

On a work surface, slice the tuna steaks.

Divide the chard mixture among four shallow bowls. Top with the sliced tuna and green onion broth.

DUOTOCOADUS, DAMA DOODDAANTII WINE CIICCECTIONS, MADVNE DIIDI ECCIC DIOLE



SUGGESTED PAIRING Enjoy this

like a local

sloe gin.

amazing dessert with a fruit liqueur,



CHERRY AND PLUM TURNOVER PIE

preparation: 45 minutes cooking: 55 minutes chilling: 2 hours servings: 8 to 10

PREPARATION

Filling

In a small pot off the heat, combine the sugar and cornstarch. Add the plums and cherries with their syrup.

Over medium-high heat, bring the mixture to a boil while stirring constantly. Simmer for 5 minutes, stirring often. Let cool. Cover and refrigerate for 2 hours.

Flaky Shortcrust Pastry

Meanwhile, in a bowl, combine the flour and salt. Using your fingertips, incorporate the butter into the flour until flaky. Gradually add the water and combine just until the dry ingredients are moistened, making sure to leave pieces of butter intact. The dough will be soft and sticky.

On a floured work surface, roll the dough out to form a 13 x 9" (33 x 23 cm) rectangle. With a pastry brush, remove any excess flour. Fold the dough in thirds widthwise. Fold the dough in half lengthwise to form a square. Cover with plastic wrap. Refrigerate for 1 hour or until firm. The dough will keep for 2 days in the refrigerator or for 1 month in the freezer.

With the rack in the middle position, preheat the oven to 400°F (200°C). Line a 13 x 9" (33 x 23 cm) rectangular metal pan with a strip of parchment paper, letting it hang over two sides.

On a lightly floured work surface, roll the dough out to form an 18×15 " (45×37.5 cm) rectangle. Place in the prepared baking pan. The dough should come three-quarters of the way up three sides of the pan and should sufficiently overhang on the fourth side to be able to cover the top of the pie and seal in the filling. Place the cooled filling in the dough. Brush the borders of the dough with the beaten egg yolk. Fold the overhanging dough over the filling and seal the edges. Brush the top of the pie with the egg yolk. Cut a few incisions in the top of the pie using scissors. Sprinkle with the sugar.

Bake for 40 minutes or until golden. Serve hot or warm.

INGREDIENTS

Filling

1/2 cup (105 g) sugar 3 tbsp. (25 g) cornstarch 6 red plums, pitted and cubed 1 bottle (19 oz./540 ml) pitted morello cherries in syrup

Flaky Shortcrust Pastry

2 cups (300 g)

unbleached all-purpose flour
1/2 tsp. (2.5 ml) salt
1 cup (225 g) unsalted butter, cold and thinly sliced
2/3 cup (150 ml) ice water
1 egg yolk, lightly beaten, for brushing
Pearl sugar,
for decorating*

*Pearl sugar can be found in fine grocery stores and specialty shops. If it is unavailable, use sugar cubes crushed with a mortar and pestle until the size of peppercorns.



FOOD FACTS

Bell peppers have different amounts of lobes, which can help determine their use. Four lobes are sweeter and are best raw, and three lobs are best cooked.



49

17TH

The century when pretzels came to symbolize undying love.

The percentage of all hazelnuts in the U.S. that

he percentage
f all hazelnuts
n the U.S. that
are grown
in Oregon's
Willamette
Valley.

Quebec is responsible for 72% of the world's maple syrup production.





If every apple picked in Washington in a single year was placed side-by-side, they would circle around the earth

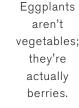


Did you know that watermelons come from the same plant family as cucumbers and gourds?

+10,000



An upsidedown bread loaf brings bad luck.







Honey is the only food with an eternal shelf life.



51





As Quebec's freezing winter winds down, newly arrived warmth and glimpses of spring sunshine indicate none other than the start of the yearly sugaring-off season.

Snowbanks are gradually losing their might, and days of warm weather are settling in as the seasons come to the point of convergence. Whether it is the St. Lawrence River valley, the beautiful Eastern Townships, or even the Gaspé Peninsula, maple lovers rejoice as the changing seasonal climate bears fruit and maple trees' sweet arboreal nectar begins to flow.

The sugaring-off season occurs between late February and early May. During this bountiful period, many seek the comforting joy and warmth of sugar shacks. These maple water collection and processing facilities are revered as an ancestral tradition in the province of Quebec. Quebecers boil the collected liquid from many maple trees into syrup and other delicious sugary confections. Maple syrup is quite versatile. Quebecers have developed many ways of using the flavor and combining it with traditional dishes, extravagant meals, drinks, and more.

Maple syrup producers are known internationally for their pure creativity-and for good reason. The silky-smooth texture of maple syrup and its deliciously sweet taste and aroma have drawn the attention of native Quebecers, chefs, families, tourists, you name it. >





As your boots first touch the semifrozen snow and you breathe in the fresh northern air, a wave of excitement rushes over you. The smell of boiling maple sap and hard work lingers beautifully around the shack, drawing family and friends towards its enchanting timber-frame structure. The day begins with horse-drawn carriages and teamwork as you walk through the vast sugar bush collecting sap buckets one at a time. This valued labor rewards you with the experience and the oh-sosweet bounty of nature known so dearly as maple syrup. As children play in the snow and do their best to lend a hand, the sun shines in the deep blue sky. The sounds of melting snow and singing birds confirm the warm spring weather, welcoming you like a lovingly warm hug.

As the heavy door opens and you walk into the sugar shack for the first time, irresistible smells rapidly capture your attention. Your seat at the charming wooden family-style table is already calling your name. The baked beans with bacon, fried crêpes, fresh eggs, split pea soup, pork rinds, smoked ham, fresh potatoes—all maple—are certain to leave you with a full belly.



Taking part in the production process makes it all even better. These handson activities celebrate Quebec's past and present while also instilling important values such as hard work and patience. In a province that is proud of its maple producers and its beloved maple syrup, Quebecers are even more proud of the relationships formed and solidified around their product as a deliciously unifying treat. Who could forget about fresh hot maple taffy poured over cold snow?

Au Pied de Cochon – Cabane à sucre exemplifies the extent to which maple sugar can be transformed into cuisine. This prestigious >

Sweet talk

In order to obtain 1 liter of maple syrup, you will need to boil down 40 liters of sap for several hours. The process eliminates the water in the sap and concentrates the maple sugar, resulting in what we know and love as pure maple syrup.

Quebec's relationship with the production process and the resource exemplifies perfectly the province's pride. It is no surprise that the Fleur de Lys province is responsible for 72% of the world's maple syrup—producing 118 million pounds of maple syrup in 2018 alone.

The history of maple trees and their sugary sap has been ingrained in Quebec's history and citizens for hundreds of years. The first known mention of maple water dates as far back as 1534.





incredibly delectable. Courses

establishment is worth the higher prices and hard-to-get reservations. Not only is it an exciting and pleasant experience for individuals and families, but it also demonstrates the gastronomic versatility of the product of maple syrup producers' timeconsuming labor. Here, traditional dishes are reconstructed into polished works of fine cuisine. Chef Martin Picard is maple sugar's finest advocate. His sumptuous meals and generous portions are a must if you are looking for traditional fare combined with memorable gastronomy. With traditional food turned into elegant and decadent dishes, it is no surprise that the menu offered at Pied de Cochon looks so

include maple and bone marrow beef bourguignon served with bitter salad and a hint of maple vinaigrette and their take on taffy on snow, which is served on a Himalayan salt block instead. Sacrificing comfort and peace of mind isn't usually required in sugar shacks, and this lovely establishment is no different.

Ferme Le Crépuscule - Cabane

à sucre demonstrates that sugar shacks can also be quite innovative and forward-thinking when it comes to the environment. Maple producers and sugar shack owners pay attention to the quality and provenance of what

THE ENTIRE EXPERIENCE IS NOT ONLY INCREDIBLY ENJOYABLE. BUT ALSO FDUCATIONAL AND SIMPLY MEMORABLE

they are serving their customers. At Le Crépuscule, you are guaranteed a delightful and fresh natural meal. Established in 1991, they have been producing many different certified organic food products. They have also been reducing their carbon footprint by making use of sustainable agricultural methods, renewable energy, and eco-friendly technology. Their dedication to their products is apparent when you taste their dishes and ingredients. They also provide an authentic old-school Quebec sugar shack experience and a tour of their facilities and animals. Their environmental efforts result in a one-of-a-kind experience, even for the habitual sugar shack patron. Le Crépuscule presents cherished traditional cuisine and ingredients in an environmentally responsible farm-to-table format, while at the same time being fully certified organic.

As the day comes to an end, you are filled with joy and a whole lot of maple syrup. The experience has taught you about Quebec's history as well as provided you with laughter and amusement. Your taste buds have discovered whole new layers of taste and sugar. Interesting conversations, traditional food, authentic activities, and much more have all taught you about the true definition of a day well spent at the sugar shack.



A TOUCH OF RED Maple Syrup jar, Le Creuset. arescuisine.com

THE SWEET DETAILS

EVERY ASPECT OF A HOME MAKES IT SPECIAL. TRY THE CLASSIC SUGAR SHACK LOOK WITH A TWIST OF CONTEMPORARY VIBE.



pier1.ca

Cane-line, jardindeville.com



CANDLE LOVER

GLOBE OF LIGHT Pendant light,

Tungstene, tungstene.ca





CHEF ONLY Resto Paddle, onourtable.ca

55



COMFORT ZONE Rectangular roaster, Le Creuset.

canadel.com—Issue 6, 2020 canadel.com—Issue 6, 2020

THE COLORS 56 OF SERENITY

WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER STYLIST STÉPHANIE RENIÈRE

If there's one thing most of us can agree on when it comes to the decor and design of our homes, it's that we want a calm, serene haven where we can rest, relax, and be comfortable to truly be ourselves. Interior designers know how to create the perfect zen space, and it takes much more than selecting comfortable sofas and plush broadloom. In fact, the place to start is choosing the right hues. If your goal is to come home after a long day and unwind

in the tranquility of your favorite chair in the living room or nook in your bedroom, it's important that your walls not be painted in loud, vibrant shades. The key here is to keep it neutral, soft, and soothing. A bench like this one, with beige and white colors, brings an extra element to the room, as well as cute storage for boxes and books. And don't hesitate: beige and taupe are safe bets for inducing calm. Namaste. >



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SLEEP TIGHT

A peaceful bedroom is a must when it comes to creating a relaxing oasis where you can get a good night's sleep and feel revitalized and refreshed. Besides keeping the colors you select light and airy, it's important to bring in functional and neutral accessories to evoke that restful feeling.





canadel.com—Issue 6, 2020







DESIGNER TIP
Bright white accessories and decorative items stand out against a wooden backdrop.

There's something about traditional design. Always chic but often very comfortable, classic decor is all about clean, calm, and conventional. It always stays fashionable and it also offers a peaceful, well-ordered ambiance. There isn't a lot of mixing in this style of design. Furniture, flooring, and wall colors match almost every time, and they are often consistent and carried through the space.

You'll notice everything has its place. You won't find anything too modern or luxurious, and there's a relaxed, casual air even though the home is large and stately. In this stunning home, there is plenty of white and neutrals, as well as wood pieces. The flooring and doorway feature the same rich, spicy-brown hues, while the walls, bannister, and window trim are a crisp white. >

The mirrored feature in

ACCENT PIECE

PERFECTLY ON TREND, THESE 3 STYLISH BUFFETS ARE AVAILABLE AT CANADEL.





Contemporary

When it comes to furniture in traditional homes, wood plays an important role. Wood benches, buffets, tables, chairs, and other pieces often feature classic lines and are finished with darker stains, to contrast with the lighter neutrals on walls and in accessories. Furniture that's upholstered, like sofas and dining chairs, also have clean lines and more minimalist details. Those pieces are comfortable and purposeful. They also usually have more gentle-looking, soft curves. >



Traditional



canadel.com—Issue 6, 2020



THERE ARE SO MANY SIMPLE WAYS TO INCLUDE NATURE IN YOUR HOME. START WITH DISPLAYING GREENERY IN SIMPLE WHITE URNS.

Outdoors In

Nature can play a big role in design, and the good news is that it can go far beyond your everyday houseplants, big beautiful blooms in a vase, and bowls of shells picked up while vacationing. Organic objects and vignettes abound, and pieces au naturel bring a variety of colors, shapes, textures, and details into traditional decor. If you're looking for new ways to bring the outdoors in, don't fret. This is a great place to introduce more wood in your flooring and furniture, as well as paint in neutral, earthy hues. You can also consider adding luscious flora and fauna prints to your art, throw pillows, drapery, and even the design of your dining chairs and sofas. >



If you're a lover of traditional design and dream of the days when formal dining rooms were the norm, you're in luck—these spaces are still a big part of classic decor. Good news: there are ways to update the look of your space to make it look like this luminous dining room. It goes without saying but bears repeating-it all starts with a showstopping table. A Champlain dining set is a beautiful piece that's sturdy, comfortable, and big enough to accommodate your family and friends. Chairs should be elegant and timeless, and while it's always a good idea to keep them in the same color family as your dining set, like this serene white dove wood color, it is a stylish idea to introduce a different style in the two chairs that will sit at the heads of the table. >







IN STYLE

WE LOVE TRADITIONAL DECOR, BUT THERE ARE OTHER DINING ROOM STYLES THAT REALLY MAKE A STATEMENT. HERE ARE THREE OF OUR FAVORITE LOOKS.

FAMILY STYLE

This style brings a sense of closeness. The table might be round (ideal for conversation) and feature soft, inviting lines. The room is often filled with family photos.

FORMAL

A more elegant room, furniture has hard lines, and there's often a long rectangular table with matching chairs. You're likely to find a china cabinet or buffet, too.

CONTEMPORARY

There's a modern feel here as opposed to a more traditional take. Find unexpected pieces and design elements. *72*



DESIGNER TIP

If white's not your favorite hue, no problem—Canadel has dozens of furniture shades (from warm merlots to soft creams) that can bring life to your rooms.

Decorating with white is a hallmark of traditional design—who doesn't love that clean, crisp look and feel? Some homeowners find it difficult to create milky-hued spaces, but take heart, there are ways to bring the serene shade into your home. The first step is to find the perfect spot to bring that refreshing feeling in the room. Lucky enough to have a magnificient stone wall? Use it to emphasize the crisp feeling of the white piece you're working with. You're introducing white furniture and would love a natural look for your room? Consider adding some pure accessories, like flowers from your garden, transparent glass vases, and earthy prints and metals. Feeling like adding a touch of color to this chic and classic style? Consider going for creamy and yellow undertones, while adding some punch with gold and pastels.



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YELLOW SUNSHINE

Pops of yellow will do wonders when it comes to adding warmth and energy to your space.

WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER STYLIST ANNE CÔTÉ

Yellow isn't new to the world of home decor, but it's a trend that's definitely gaining in popularity. The vibrant hues—everything from bright lemon in a kitchen, to soft goldenrod sofas and flaxen drapery—are especially beautiful when paired with a host of more neutral shades, including the traditional whites, browns, and greys. And here's the thing about yellow—you don't have to overdo it. Making subtle additions will make your space even more vibrant and inviting. Here's how to bring the sunny shade into your home. >







YOU DON'T HAVE
TO ADD YELLOW
FURNISHINGS
TO GIVE YOUR
SPACE A BRIGHT
LIFT. SIMPLY
CHOOSE AN
ACCENT OR
TWO WHERE YOU
CAN FEATURE
A SUNNIER HUE.



One of the best things about including yellow in your decor is that it pairs perfectly with most colors—and we're not just talking about white. It may not be the most obvious choice, but you can certainly pair yellow with more rustic-looking furniture and accents—warm wood tables, buffets and even wood trim can really transform a space. In this room, yellow accents truly take center

stage. The tufted velvet chairs are plush and bring a feeling of luxury into the space. The two chairs at each end of the table have a special addition—a botanical-printed fabric that pulls in the yellow and neutrals found in the room. The star of this set may just be the golden nailhead accents—not only are they visually interesting, but they add lots of contrast to the lush chairs. >



TAKE YOUR SEAT

TURN A DINING ROOM INTO THE PERFECT EATING AREA WITH BEAUTIFUL CHAIRS.



Canadel collection, Shadow, Weathered Grey washed, Fabric HD and HC



Gourmet collection, Weathered Grey washed, Fabric UJ

Casual Dining

Dining rooms are often formal, traditional, and even very grand. But not every dining room has to fit these characteristics. For some families, informal and relaxed rooms are more functional and better suited to their lifestyles. Of course, this doesn't mean these rooms lack interest and aren't beautifully put together—there's just a feeling of comfort and leisure that comes from welcoming dining rooms you want to gather around and spend time in.



Gourmet collection, Black





Shake It Up

If you'd describe your design style as classic with a twist, we have good news for you. Read on to learn how to breathe new life into your timeless pieces.

WORDS BY LISA VAN DE GEYN PHOTOS ANDRÉ RIDER STYLIST STÉPHANIE RENIÈRE



If you're like us, you probably have furniture in your home that's been passed down through generations, or pieces you purchased years ago that you've kept as mainstays in your decor. The reasons you've held onto these dining and side tables, chairs, consoles, benches, and buffets may have to do with family and sentimentality, but it's also likely that quality of craftsmanship and versatility have played a key role in your decision not to replace cherished items. These are definitely timeless pieces you don't need or want to refinish. Good heirloom

furniture like Canadel's should be valued, as it lasts through the years and is very easy to match with all the different styles you love.

Canadel's timeless dining sets can always be paired with fresh accessories. For example, pair your caramel-washed dining table and black chairs with glamorous black and gold candlesticks, linens, and dishware. And why not bring in pretty area rugs, graphic wallpaper, new light fixtures, art, and toss cushions—the possibilities are endless when you're refreshing your space. >



THE COLORS OF YOUR
DINING SET DON'T
HAVE TO BE THE SAME—
THE RICH BLACK
CHAIRS MAKE THIS
CARAMEL-WASHED
TABLE A SHOWPIECE.

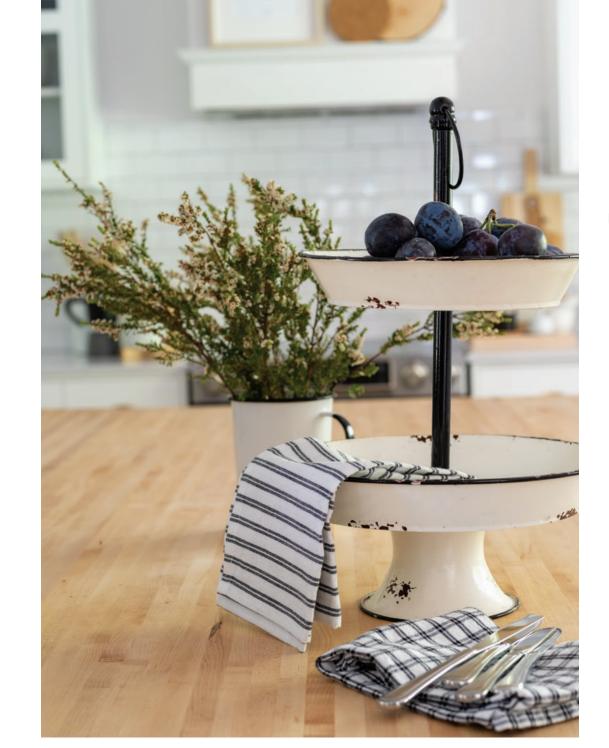




Need some changes in your decor? Here are some easy ways to shake up your rooms. Besides bringing in new accessories, design experts often recommend rearranging your furniture to breathe life into your space. Swapping side tables, moving buffets, and switching out benches can really make your room feel fresh. Designers also suggest curating collections with your cherished pieces—create a vignette on your console table or buffet with your favorite knickknacks from travels far and wide. >

86

These black



HAVE A SEAT

THESE THREE CANADEL
BARSTOOLS WILL
BRING FRESH AIR TO
YOUR KITCHEN DECOR,
NO MATTER WHAT STYLE,
HEIGHT, AND COLORS
YOU CHOOSE FROM
OUR MANY OPTIONS.



Canadel collection, Black, Fabric KS



Loft collection, Natural washed



East Side collection, Pecan washed, Fabric 7M

As Good As New

You know what they say—what's old is new again. Here's where you can break the rules when it comes to traditional design. Why not rethink your older accessories and come up with new ways to use them? Combine those from different times and eras; mix colors and materials. Don't be afraid to get creative.





RUSTIC NOTES

ENLIGHTENING

Amplitude glass and wood table lamp, lowes.ca

WELCOME HOME

Wall coat rack, Alaterre Furniture, target.com

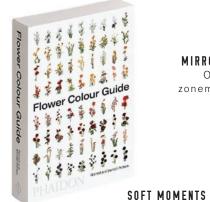
SOFT SHADES AND ORGANIC VIBES. EVERYTHING YOU NEED FOR A CLASSIC

Inspire Me!

nourison.com

Home Decor rug,

YET FASHIONABLE FEELING.



MIRROR, MIRROR Oryx Mirror,

zonemaison.com



Perperomiodes Chinese money plant from your local florist

ORGANIC EVERYWHERE

Isabel Marant

Spring 2020 ready-

to-wear

collection



COLORS OF NATURE

Book, Phaidon, phaidon.com



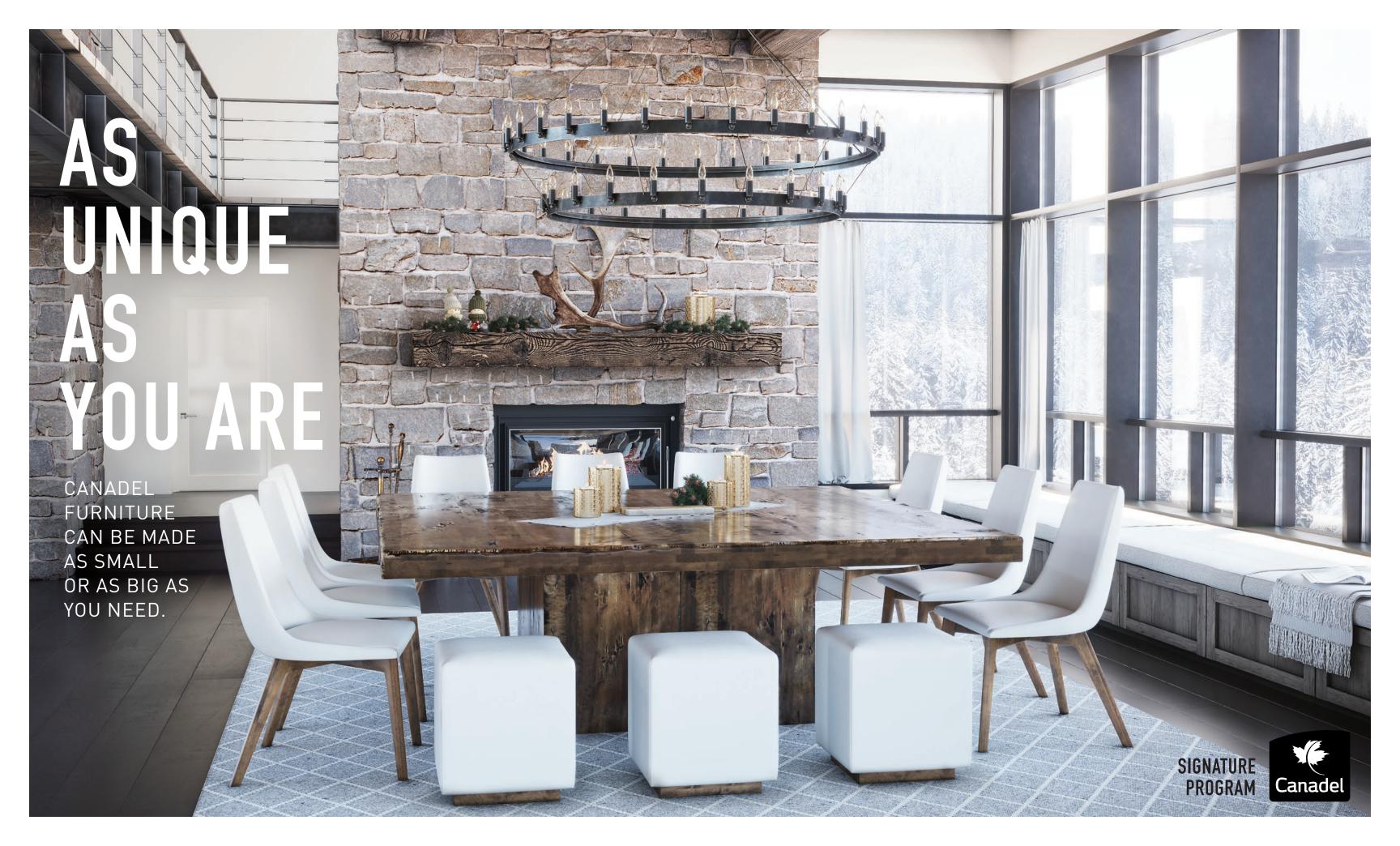
DESIGN STORAGE

Buffet, Canadel, canadel.com

SIMPLY STYLISH

Sun Stream basket anthropologie.com





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Thanks for Sharing

INTERVIEW BY LISA VAN DE GEYN

*9*2

Our team loves putting this magazine together. We get to create beautiful dining sets inspired by new trends but also by more traditional looks. We put these pages together, we debate, we remove, we add... and then we get to share all this beautiful content with you on our blog and on social media as well. All this fun and creative operation has one goal: to inspire you.

Then, something crazy happened: you started sharing your projects with us! We get so excited when we see how creative you are with our vast offering of made-to-measure furniture. We see matching dining chairs and stools, three-fabric upholstery, mixes of collections... what happens really is that you inspire us! >



canadel.com—Issue 6, 2020



When we met Toronto senior design consultant Michael Raines and he told us he loves working with Canadel's furniture, we wanted to know more about his work and what he likes about our products.

Canadel: What inspires your work?

Michael Raines: My interior design is mostly influenced by contemporary and vintage that I like to refer to as "cosmopolitan sophistication." The look can speak to anyone who takes pleasure in being surrounded by beautifully tailored, formal glamour. It's my belief that beauty makes the world a better place and leaves people feeling calmer and happier.

C: Tell us about your relationship with Canadel.

MR: I was first introduced to Canadel when I was decorating my own house and I was instantly attracted to Canadel's products. When I started my design consulting business, I didn't hesitate to include Canadel pieces in almost every one of my interior projects.

C: What do you like most about Canadel?

MR: The craftsmanship and finishing is exceptional and meets the standards that discerning clients expect. Plus, the online customization tool allows me to quickly and efficiently design a piece that is in line with my vision for any space. The options and number of Canadel collections also let me create a set that can meet any space's requirement, from a rustic distressed finish to a sleek elegant formal setting.

C: Which Canadel collection or style do you gravitate toward?

MR: For myself, I love the Champlain series—it's the perfect blend of rustic and elegant lines. That said, I never stick to one collection. I have mixed and matched from almost every Canadel collection and love to create unexpected combinations.



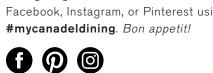


YOUR CANADEL STYLE

#MYCANADELDINING



Sure, it's customary for folks to come together to celebrate milestones, but you don't need a special event to relax and spend time with your nearest and dearest. To welcome you to the Canadel family, we invite you to send us photos of how you and your loved ones share meals and enjoy each other's company. Whether you're hosting a fancy dinner soirée or a playful party for the kids, send us a picture at marketing@canadel.ca and you could be featured in the next issue of Inspired Dining magazine. You can also share them on Facebook, Instagram, or Pinterest using #mycanadeldining. Bon appetit!



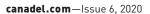












Made with U*DESIGN

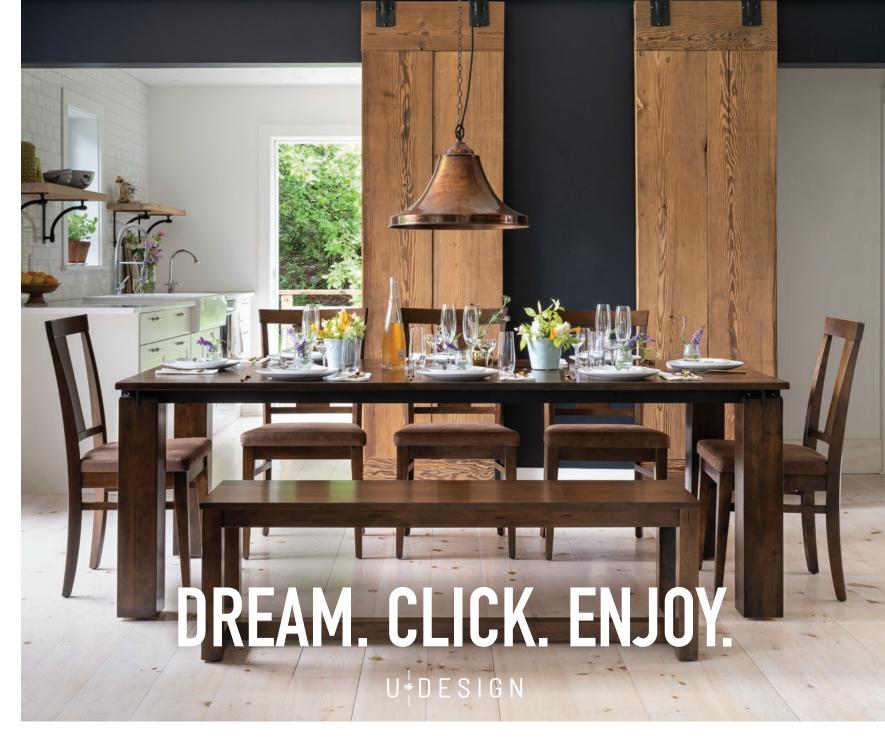


GET FAMILIAR WITH CANADEL'S POPULAR ONLINE CONFIGURATOR, UDESIGN. FIND PLENTY OF INSPIRATION AND LEARN HOW TO DISCOVER YOUR STYLE.

WORDS BY LISA VAN DE GEYN PHOTO ANDRÉ RIDER



When you're thinking about the furniture that would work best in your home and how you want to decorate, don't do it alone-our popular (and free!) configurator, UDesign (found at canadel.com), allows you to choose furniture and dining room designs from millions of options and customize them. Simply get comfortable, visit the website using your electronic device, and you'll automatically become a designer. Here's how it works. Go to the website and you'll find a simple interface that allows you to select a style, pick individual pieces, and fill out all the details-shape, size, legs, edging, finishes, colors, and more. When you've completed your custom design, simply visit your nearest Canadel retailer, and they'll be happy to help you finalize all the details!



1. GO TO OUR WEBSITE AND PICK A COLLECTION



2. PICK THE FURNITURE TYPE



3. CUSTOMIZE TO SUIT YOUR SPACE



Our UDesign program makes it easier than ever to create a one-of-a-kind dining room.

Just pick your favorite piece, then customize the color, shape, and size to perfectly suit your space.

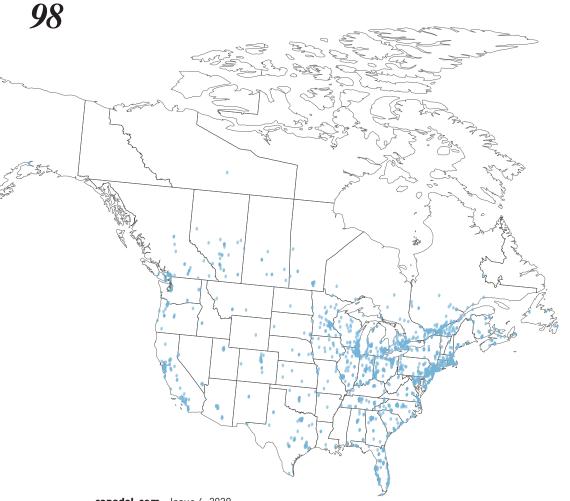
It's just a few clicks to view your results.

UDESIGN.CANADEL.COM

Visit In-store

Are you inspired by our styles and pieces and finally ready for that dining set you've always wanted? Our experts in Canadel stores and authorized dealers are there to guide you through all your questions and needs.

No matter where you live in North America, it's easy to find one of our 1,200 retailers: simply visit canadel.com/dealerlocator, select the closest one, and start dreaming!



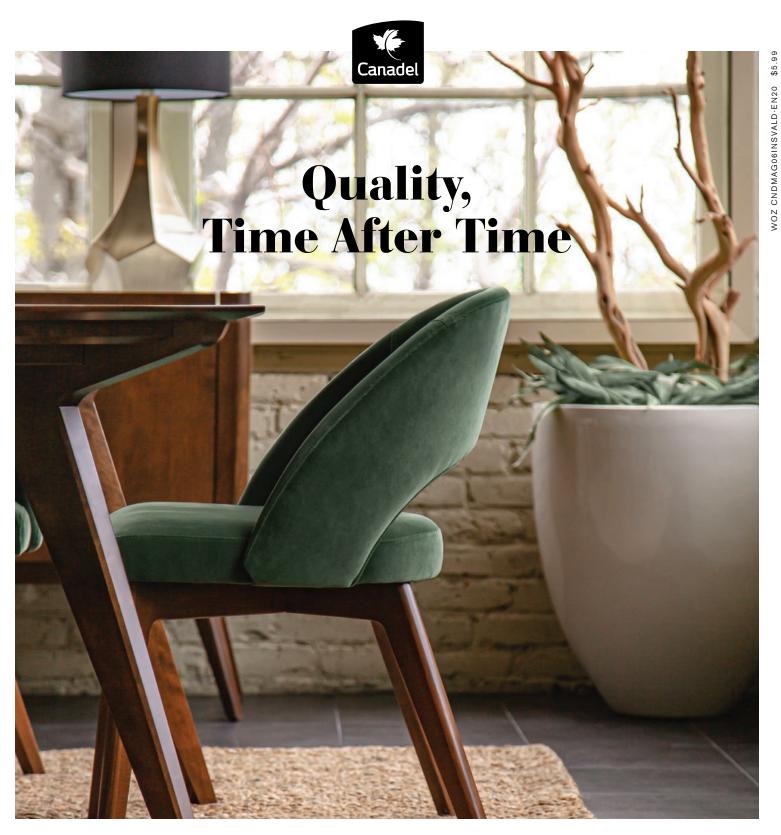
Did you know?

CANADEL PRODUCTS ARE DISTRIBUTED BY MORE THAN

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