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**La Cornue joins *Veranda* magazine and designer Windsor Smith
in the House of Windsor Show House this July**

*Los Angeles Home Will Showcase a Handcrafted La Cornue Château Range and Rotisserie
As Elements of Effortless Luxury Living for Today's Modern Family*

Brisbane, Calif. (May 5, 2011)--- A handcrafted Château range and built-in Flamberge rotisserie from La Cornue, the French artisan producer of custom ranges for more than a century, will be the centerpiece of the kitchen in *Veranda* magazine's House of Windsor show house in Los Angeles this July, designed by Windsor Smith.

Creating the ultimate luxury home for today's modern family, lifestyle architect and concept designer Windsor Smith, along with *Veranda* and a team of leading designers, is showcasing effortless luxury living at the 8,000 square foot estate.

Taking center stage in the kitchen is a Grand Palais 180 La Cornue Château range in stainless steel with stainless steel and chrome trim, topped by a custom oversize La Cornue hood. Hand-made by a single artisan, the range includes the signature La Cornue patented vaulted oven that cooks with natural convection "like a kiss." Unlike other convection ovens, there is no fan to dry out the food.

The La Cornue Flamberge rotisserie also contributes to effortless living, offering homeowners the ease of roasting succulent meats, poultry and fish right in their own kitchen. It is the only UL-approved built-in gas rotisserie for indoor residential use.

“La Cornue is proud to be involved with such a talented team of designers,” noted Anne Puricelli, Director of La Cornue North America here. “The classic style and heirloom quality of the Château range and Flamberge rotisserie are totally in sync with today’s concept of luxury.”

“The definition of luxury is changing. People want to surround themselves with beauty and quality, but they also want their homes to be comfortable and welcoming,” noted Dara Caponigro, editor-in-chief of *Veranda*.

The House of Windsor is Georgian style and sits on an acre of land with a dressage stable and horse path that leads to the Sullivan Riding Ring. The estate has an East Coast sensibility but is designed for California’s quintessential indoor and outdoor living—it’s a city house with a country feel.

“I’ve reflected a lot on how families live today and this home is a culmination of my philosophies for how architecture and design can support our fast-paced lifestyles,” said Windsor Smith.

“Our partners represent best-in-class for home design,” added Jennifer Levene Bruno, publisher & chief revenue officer of *Veranda*.

On July 12, *Veranda* will host a gala event to reveal *Veranda UnVEILS: The House of Windsor*. Gala tickets are available for \$250 and a portion of ticket sales will benefit two charities: the Children’s Action Network, an organization dedicated to increasing awareness about children’s issues, and P.S. Arts, an organization whose mission is to improve children’s lives through arts education.

In addition, *Veranda* will curate and host a series of events including seminars with *Veranda* editors, the project’s team of designers, respected chefs, and sponsors. The signature space will also be open for public house tours. Tickets are available \$30 in advance and \$35 at the door. Visit www.VERANDA.com/unveils for the full event schedule, 360° virtual tour, designer interviews, and more.

For more information about “*VERANDA UnVEILS: The House of Windsor*,” please contact Kelly Carone Abdo at kcaroneabdo@hearst.com.

For more information about La Cornue, visit www.lacornueusa.com or contact Leslie Hart at leslie@fry-comm.com.

About La Cornue

Albert Dupuy, a discerning gourmet who was inspired by new technology, founded the French artisan producer of exceptional hand-made custom kitchen ranges in 1908. With the aim of designing and constructing the most reliable range available, he invented the first gas oven built for the home. Many of Albert's principles of cooking are still used in La Cornue ranges today, and his grandson Xavier Dupuy now runs the company. La Cornue produces Château custom hand-made ranges, the Flamberge rotisserie, and French-style CorneFé ranges. It also offers kitchen furniture and cabinetry as well as culinary accessories.

Purcell Murray, located here in Brisbane, is the exclusive North American distributor for La Cornue.

About Château ranges

Because each Château range is custom made, one-at-a-time by hand at the La Cornue atelier outside of Paris, a homeowner or designer can create almost any look they envision for their masterpiece.

Purchasers choose their range color and finish for railings, trim and corner details. To further enhance the cooking center, La Cornue offers matching base cabinets and wood drawers. Designers and homeowners can preview many of the thousands of possible combinations on the new La Cornue website, www.lacornueusa.com.

For a totally personalized culinary experience, Château purchasers also select their preferred cooking elements, choosing from gas burners, power burners, electric burners, French plaques, lava rock grills and reversible griddles. And for the ultimate personal touch, the purchaser of a La Cornue can specify a two-line inscription that La Cornue adds to the medallion on the range.