

Charles F. Lamalle
36 W. 25th Street-6th Floor
New York, N.Y. 10010
(212) 242-0750-51

FRENCH COPPER

PRICES SUBJECT TO CHANGE
WITHOUT PREVIOUS NOTICE

In this section we are pleased to present the specialty of the house—the gleaming copper cookware of France.

Copper has played an important role in culinary history for centuries. Early cooks were quick to discover the unique properties of the metal that make it so ideal for cooking.

No other metal can be counted on to absorb heat and distribute it as rapidly and evenly as copper. When a copper saucepan is placed on a stove, the heat spreads quickly from the bottom of the pan into its sides. So food being cooked is surrounded by even, easily controlled heat.

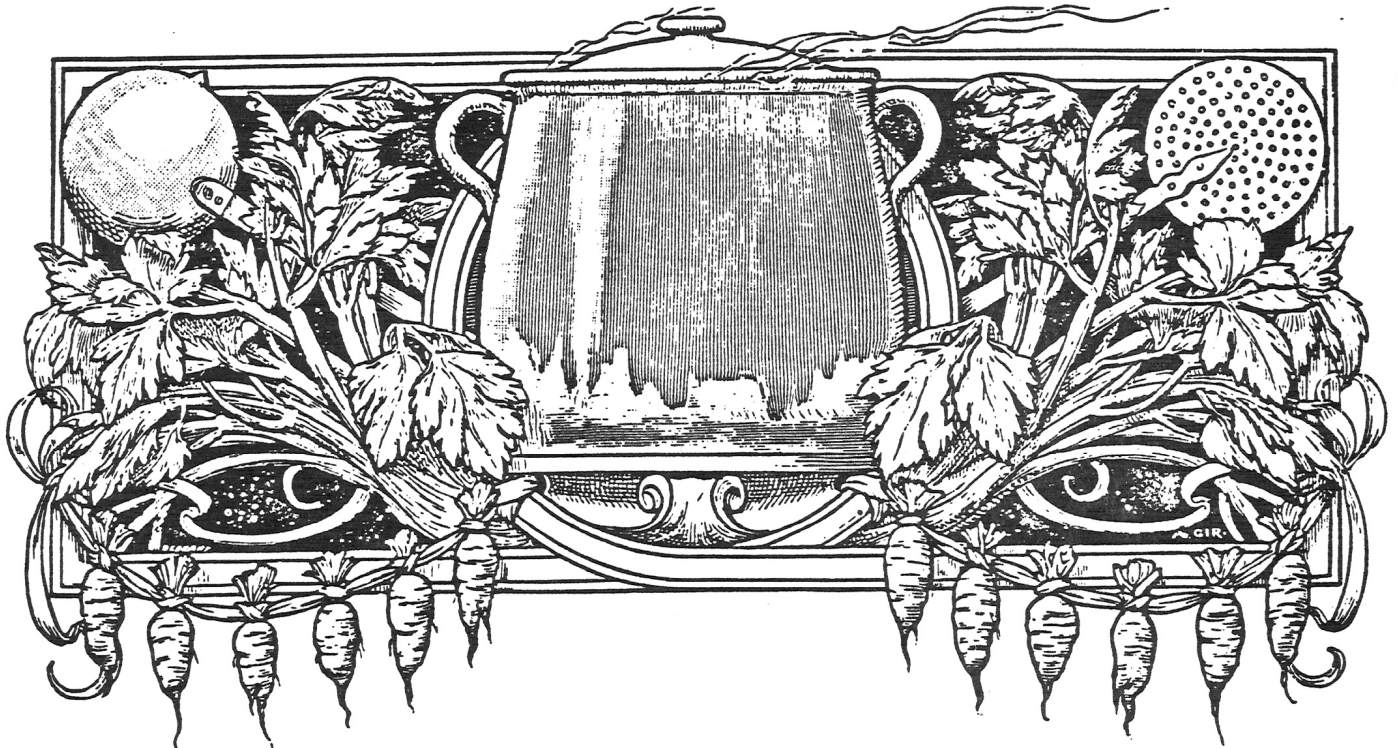
But heat distribution is only half the copper story. When the time comes to remove heat, no other metal will respond to the temperature change as fast. Copper allows the chef almost total control of temperature during the cooking process. Which is one of the reasons good cooks won't even consider trying to make a fine sauce in anything but copper.

Today copper is the number one choice of professional and amateur chefs around the world. And not only because of its superior temperature responsiveness. Whether it's simple and unadorned or hammered and decorated, the beauty of copper is irresistible. Upon entering a professional kitchen, one's eye is immediately drawn to the overhead racks of warm, glowing copper pots and pans. While most kitchen utensils are hidden away in cupboards and drawers, the copper is invariably left out on proud display. It looks as good as it cooks!

Charles F. Lamalle has been a major copper importer in the United States for many years. Through experience we have assembled a collection that typifies the best France has to offer. Many are exclusive items which are custom made for us by leading French manufacturers. Some are specifically designed for use in the professional kitchens of fine restaurants and hotels where large size is of the essence. Others are more suited to the smaller family kitchen. But each is backed by the Lamalle name which is your assurance of quality and reliability.

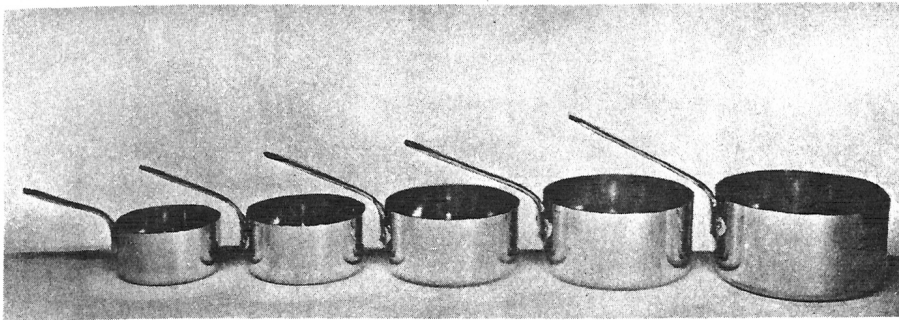
In The Lamalle Collection you will find a number of hammered copper pieces. At the time of this printing recently passed worker-health regulations in France make the future availability of hammered copper uncertain. In the event we are unable to furnish a desired item hammered, we will substitute the same piece finished smooth, unless otherwise instructed in your order.

For the convenience of our customers, Charles F. Lamalle offers a complete re-tinning and repair service. Price quotes are available upon request.



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Heavy Sauce Pan with Bronze Handle

This pan comes in the 5 popular sizes which for years have been the basic components of the French chef's "batterie de cuisine." They're plain, simple and just right. Tin-lined with bronze handles.

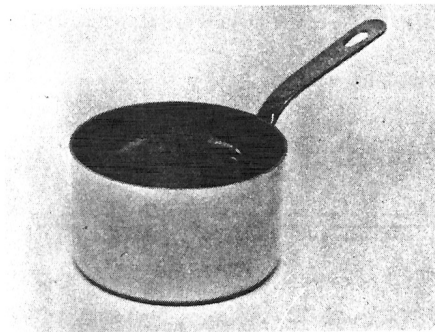
205: 4 $\frac{1}{8}$ " diam.; 2 $\frac{1}{2}$ " deep; $\frac{3}{4}$ -qt. cap.

208: 7" diam.; 3 $\frac{3}{4}$ " deep; 2 $\frac{3}{4}$ -qt. cap.

206: 5 $\frac{1}{2}$ " diam.; 2 $\frac{1}{8}$ " deep; 1-qt. 5-oz. cap.

209: 8" diam.; 4" deep; 3 $\frac{3}{4}$ -qt. cap.

207: 6 $\frac{1}{8}$ " diam.; 3 $\frac{1}{4}$ " deep; 1 $\frac{3}{4}$ -qt. cap.



Extra-Heavy Sauce Pan

Extra-heavy tin-lined sauce pan. With polished bronze handle. This pot could work full-time, seven days a week.

210: 4 $\frac{1}{8}$ " diam.; 3" deep; $\frac{3}{4}$ -qt. cap.

211: 5 $\frac{1}{2}$ " diam.; 3 $\frac{1}{2}$ " deep; 1-qt. 5-oz. cap.

212: 6 $\frac{1}{2}$ " diam.; 3 $\frac{1}{2}$ " deep; 1-qt. 12-oz. cap.

213: 7 $\frac{1}{4}$ " diam.; 4" deep; 2-qt. 12-oz. cap.

214: 8" diam.; 4 $\frac{1}{2}$ " deep; 3 $\frac{3}{4}$ -qt. cap.

215: 8 $\frac{3}{4}$ " diam.; 4 $\frac{1}{8}$ " deep; 4 $\frac{1}{4}$ -qt. cap.

216: 9 $\frac{1}{2}$ " diam.; 5 $\frac{1}{4}$ " deep; 6-qt. 6-oz. cap.

217: 10 $\frac{1}{2}$ " diam.; 5 $\frac{3}{4}$ " deep; 8-qt. cap.

(not shown)

Extra-Heavy Cover for above and other Copper Pans

Extra-heavy copper with loop handle.

218: fits 4 $\frac{1}{8}$ " diam. pan

219: fits 5 $\frac{1}{2}$ " diam. pan

220: fits 6 $\frac{1}{2}$ " diam. pan

221: fits 7 $\frac{1}{4}$ " diam. pan

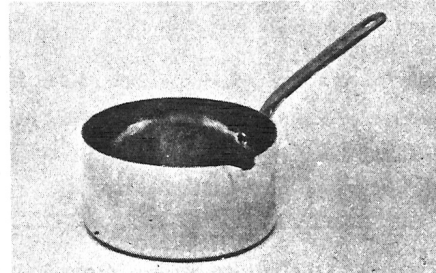
222: fits 8" diam. pan

223: fits 8 $\frac{3}{4}$ " diam. pan

224: fits 9 $\frac{1}{2}$ " diam. pan

225: fits 10 $\frac{1}{2}$ " diam. pan

226: fits 12" diam. pan



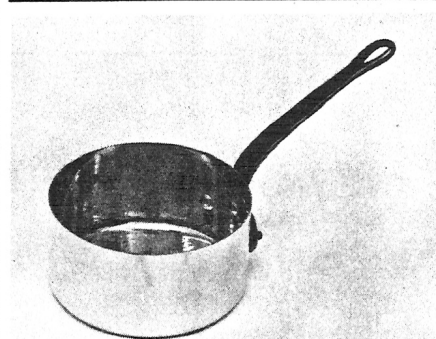
Extra-Heavy Sauce Pan with Pouring Spout and Hammered Bottom

Extra-heavy pan with hammered bottom for added strength. With tin lining, bronze handle and shaped spout.

227: 4 $\frac{1}{8}$ " diam.; 2 $\frac{1}{2}$ " deep; $\frac{3}{4}$ -qt. cap.

228: 5 $\frac{1}{2}$ " diam.; 2 $\frac{1}{8}$ " deep; 1-qt. 5-oz. cap.

229: 6 $\frac{1}{2}$ " diam.; 3 $\frac{1}{4}$ " deep; 1 $\frac{3}{4}$ -qt. cap.



Heavy Sauce Pan with Hammered Bottom

Gleaming copper body with extra-strength hammered bottom. Tin-lined; with riveted black iron handle.

230: 4 $\frac{1}{8}$ " diam.; 2 $\frac{1}{2}$ " deep; $\frac{3}{4}$ -qt. cap.

231: 5 $\frac{1}{2}$ " diam.; 2 $\frac{1}{8}$ " deep; 1-qt. 5-oz. cap.

232: 6 $\frac{1}{2}$ " diam.; 3 $\frac{3}{4}$ " deep; 1 $\frac{3}{4}$ -qt. cap.

233: 3-piece set of above pans



Extra-Heavy Hammered Sauce Pan

Extra-heavy and hammered for years of service. With iron handle. (Covers unavailable)

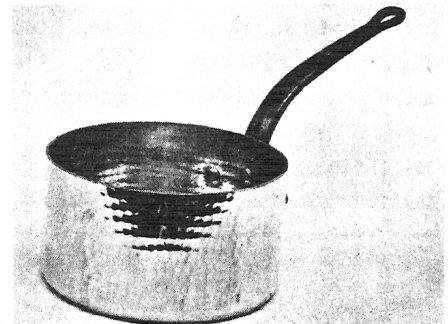
234: 4 $\frac{1}{8}$ " diam.; 2 $\frac{3}{4}$ " deep; $\frac{3}{4}$ -qt. cap.

235: 5 $\frac{1}{2}$ " diam.; 3 $\frac{1}{4}$ " deep; 1-qt. 5-oz. cap.

236: 6 $\frac{1}{2}$ " diam.; 4" deep; 1 $\frac{3}{4}$ -qt. cap.



The Lamalle Collection also includes a line of beautiful copper molds. See them in the Molds section.



Extra-Heavy Hammered Sauce Pan

Extra-heavy and hammered for extra strength and stability. Tin-lined, with sure-grip heavy iron handle.

237: 7 $\frac{1}{4}$ " diam.; 4" deep; 2 $\frac{3}{4}$ -qt. cap.

238: 8" diam.; 4 $\frac{1}{2}$ " deep; 3 $\frac{3}{4}$ -qt. cap.

239: 8 $\frac{3}{4}$ " diam.; 5" deep; 4 $\frac{1}{4}$ -qt. cap.

240: 9 $\frac{1}{2}$ " diam.; 5" deep; 6-qt. 6-oz. cap.

241: 10 $\frac{1}{4}$ " diam.; 5 $\frac{1}{2}$ " deep; 8-qt. cap.

242: 11" diam.; 6" deep; 10-qt. cap.

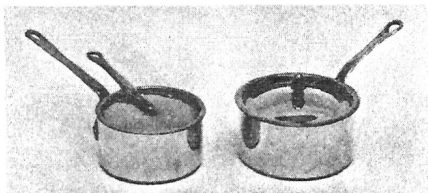
243: 12" diam.; 6 $\frac{1}{8}$ " deep; 12-qt. cap.

244: 12 $\frac{1}{2}$ " diam.; 6 $\frac{1}{2}$ " deep; 14-qt. cap.

245: 13 $\frac{1}{2}$ " diam.; 6 $\frac{3}{4}$ " deep; 18-qt. cap.

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Mini Sauce Pan with Cover

Just the right size for a delicate little sauce. Tin-lined with long-handle copper cover.

246: 3½" diam.; 2" deep; 10-oz. cap.

247: with button-handle cover; 4" diam.; 2½" deep; 14-oz. cap.



Heavy Hammered Evasée Pan Faitout

As sturdy an all-purpose pan as you could want. Gleaming hammered surface with tin lining and riveted iron handle. Especially useful for long cooking or simmering.

252: 6½" diam.; 2½" deep; 1½-pt. cap.

253: 7¼" diam.; 2¾" deep; 1-qt. 4-oz. cap.

254: 8" diam.; 3¼" deep; 1½-qt. cap.

255: 8¾" diam.; 3½" deep; 2-qt. cap.

256: 9½" diam.; 3¾" deep; 2½-qt. cap.

257: 10¼" diam.; 3¾" deep; 3¼-qt. cap.

258: 11" diam.; 4" deep; 4-qt. cap.

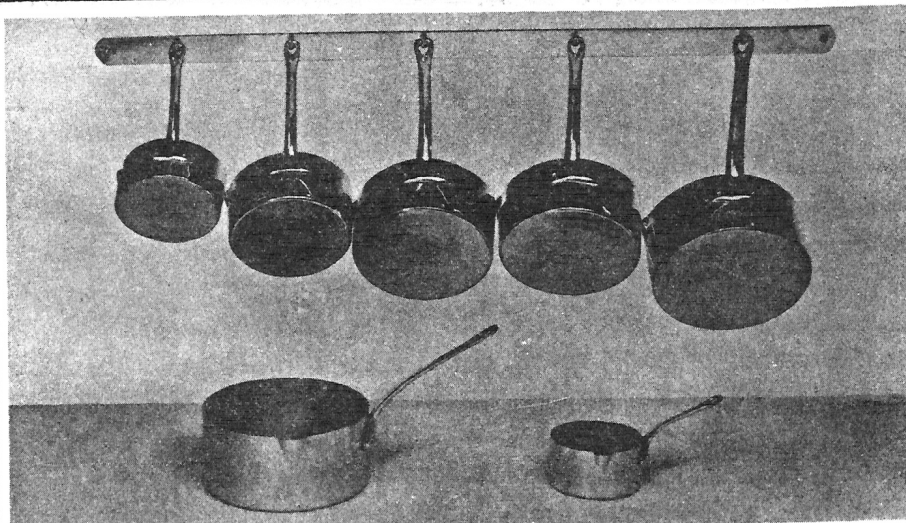
259: 11¾" diam.; 4¾" deep; 4¾-qt. cap.



Mini Marmite with Cover

Each guest can have his own individual marmite when the dish is served in several of these 7-oz. pots. Tin-lined, on brass leaf-shaped legs. With cover and carrying handle. It can even be used as a sugar bowl.

260: 3¼" diam.; 2¾" deep; 7-oz. cap.



Butter Melters with Hammered Bottoms

A complete set of copper butter melters in just about every size you could need. 5 melters with hammered bottoms, bronze handles and hanging rack. These butter melters are also excellent for heating brandy.

248: Set of 5 plus rack. 9 oz., 7-oz., 5-oz., 3-oz. and 2-oz. melters.

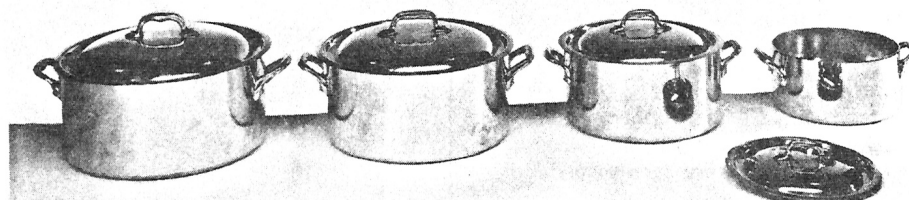
249: Set of 3 plus rack. 5-oz., 3-oz. and 2-oz.

250: Individual 9-oz. butter melter

251: Individual 7-oz. butter melter



No matter how many hammers a carpenter has one will always be his favorite. Every artist has a brush he knows will never fail him. And so it is with professional cooks. Each has one or two special utensils which are treated less like tools and more like old trusted friends. The friendly squat pots shown below are perfect examples. So well liked is the cocotte that many French chefs consider it one of the most basic items in a proper kitchen. Although it can be used as a stew pot, the cocotte was primarily designed for roasting poultry. And when the bird is ready it is generally brought to the table and served straight from the pot, or, as they say, "en cocotte."



Heavy Oval Cocotte with Cover

Beautiful, mirror-smooth finish with tin lining and bronze handles. With loop-handled domed cover.

261: 10½" long; 7" wide; 4¾" deep; 4-qt. cap.

262: 9½" long; 6½" wide; 4" deep; 3-qt. cap.

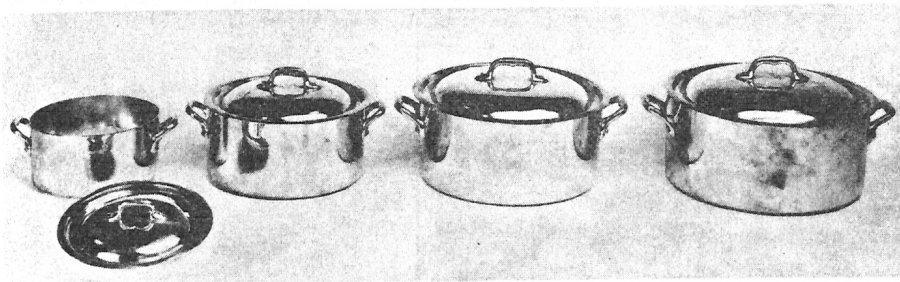
263: 8" long; 5½" wide; 3¾" deep; 2-qt. cap.

264: 6¾" long; 4¼" wide; 3¼" deep; 1-qt. 5-oz. cap.

265: ~~hammered~~ (not shown) 11¾" long; 8¾" wide; 5" deep; 7-qt. cap.

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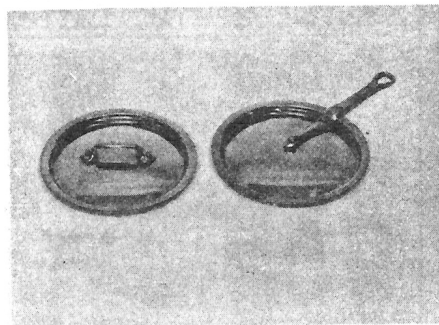
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Heavy Round Cocotte with Cover

Heavy mirror-smooth copper with tin lining and riveted bronze handles. With domed loop-handled cover.

- 266: 4 $\frac{1}{8}$ " diam.; 2 $\frac{1}{2}$ " deep; $\frac{3}{4}$ -qt. cap.
 267: 6 $\frac{1}{8}$ " diam.; 3 $\frac{1}{4}$ " deep; 1 $\frac{3}{4}$ -qt. cap.
 268: 8" diam.; 4" deep; 3 $\frac{1}{2}$ -qt. cap.
 269: 9 $\frac{1}{2}$ " diam.; 4 $\frac{1}{2}$ " deep; 5-qt. cap.
 270: 10 $\frac{1}{8}$ " diam.; 4 $\frac{3}{4}$ " deep; 6 $\frac{3}{4}$ -qt. cap.



Heavy Copper Cover with Bronze Handle—Loop or Long

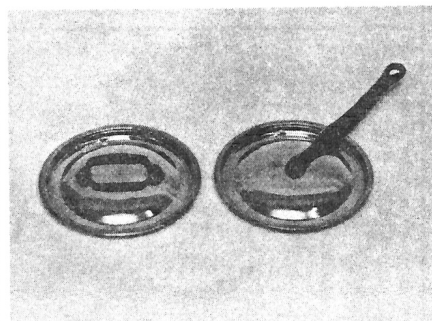
Top off your copper collection with polished heavy copper covers. Choose from loop or long style bronze handles.

loop handles:

- 271: 4 $\frac{1}{8}$ " diam.
 272: 5 $\frac{1}{8}$ " diam.
 273: 6 $\frac{1}{2}$ " diam.
 274: 7 $\frac{1}{4}$ " diam.
 275: 8" diam.
 275 A: 8 $\frac{3}{4}$ " diam.

long handles:

- 276: 4 $\frac{1}{8}$ " diam.
 277: 5 $\frac{1}{8}$ " diam.
 278: 6 $\frac{1}{2}$ " diam.
 279: 7 $\frac{1}{4}$ " diam.
 280: 8" diam.
 280 A: 8 $\frac{3}{4}$ " diam.



Heavy Copper Cover with Iron Handle—Loop or Long

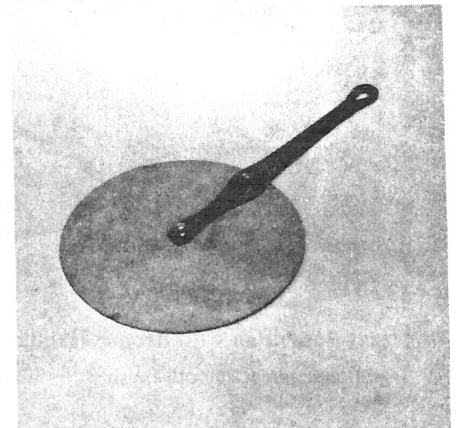
These are the same covers as those on the left, but with iron handles that match your iron-handled pots.

loop handles:

- 281: 4 $\frac{1}{8}$ " diam.
 282: 5 $\frac{1}{8}$ " diam.
 283: 6 $\frac{1}{2}$ " diam.

long handles:

- 286: 4 $\frac{1}{8}$ " diam.
 287: 5 $\frac{1}{8}$ " diam.
 288: 6 $\frac{1}{2}$ " diam.

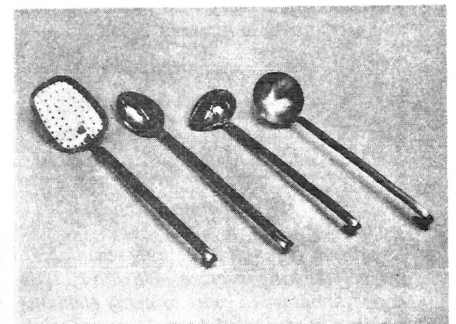


Large Heavy Flat Pot Cover

Simplicity and beauty combine to form a most practical accessory. This mirror-finish cover can be used with pots its own size as well as with those which are smaller. Tin-lined with a black cast-iron handle.

- 291: 9" diam.
 292: 10" diam.
 293: 10 $\frac{1}{2}$ " diam.
 294: 11 $\frac{1}{2}$ " diam.
 295: 12 $\frac{1}{4}$ " diam.
 296: 13" diam.
 297: 14" diam.

Any copper item used for cooking should have a tin lining which protects both the copper and the food cooked in it. When examined by eye, this tin lining should be quite smooth, but at the same time bear the brush strokes which are the mark of the hand-done process. The less-desirable electrolytic process produces a completely smooth, almost glasslike surface.



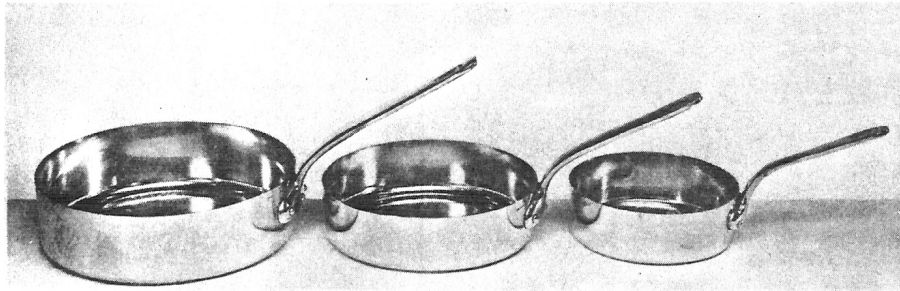
Lifters, Stirrers and Servers

All copper, all lovely and all have handy hooked handles for hanging.

- 298: 59-hole Skimmer; 4" x 5 $\frac{1}{2}$ " surface
 299: 16 $\frac{1}{2}$ " Ragout Spoon; 4" x 2 $\frac{1}{2}$ " bowl; 2-oz. cap.
 300: 16" Transversal Saucer; 4" x 2 $\frac{1}{2}$ " bowl; 2-oz. cap.
 301: 16" Ladle; 4" diam.; 8-oz. cap.

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Heavy Sauté Pan with Bronze Handle

Traditional mirror-smooth finish with tin lining and hefty bronze handle. (First time ever! Cover will be available.)

302: 6¼" diam.; 2" deep; 1-qt. cap.

303: 8" diam.; 2½" deep; 2-qt. cap.

304: 9¾" diam.; 2¾" deep; 3-qt. 12-oz. cap.

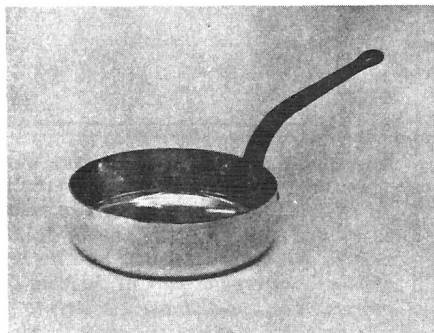
(not shown)

305: 11" diam.; 3" deep; 5-qt. cap.

306: 12" diam.; 3½" deep; 7-qt. cap.

307: 14¼" diam.; 3¾" deep; 10-qt. cap.

307A: (extra-heavy) 9½" diam.; 2¾" deep; 3¾-qt. cap.



Heavy Hammered Sauté Pan

This pan has a hefty iron handle, a tin lining and a beautiful hammered finish.

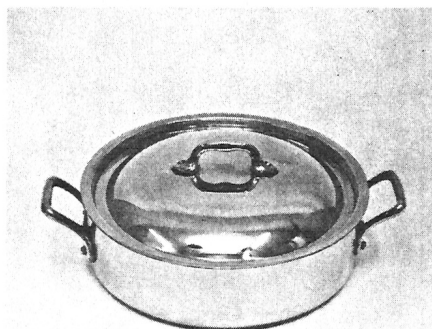
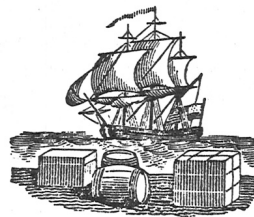
308: 8¾" diam.; 2½" deep; 2½-qt. cap.

309: 11" diam.; 3" deep; 5-qt. cap.

310: 12½" diam.; 3½" deep; 7-qt. cap.

Why is copper lined?

Copper is the closest thing available to a perfect cooking surface. However, it is also copper's nature to react to many elements with which it comes in contact. Moisture in the air, salts and standing foods can all cause a chemical reaction which may damage the metal and affect the taste of foods cooked in the utensil. To alleviate this problem, all of our copper cooking pieces are lined with a protective coating of pure block tin. If you examine the interior of a Lamalle pot or saucepan, you will notice faint brush strokes in the tin. This is the mark of the hand-done process which is so favored by professionals. The less-desireable electrolytic process produces a completely smooth, almost mirror-like surface.



Extra-Heavy Sauté Pan Rondeau

Bright polished-finish sauté pan with tin lining and bronze handles.

311: 8" diam.; 2½" deep; 4¼" total height; 1-qt. 15-oz. cap.

312: 9½" diam.; 3" deep; 5" total height; 2-qt. 4-oz. cap.

Loop-handle covers for above:

313: fits pan 311

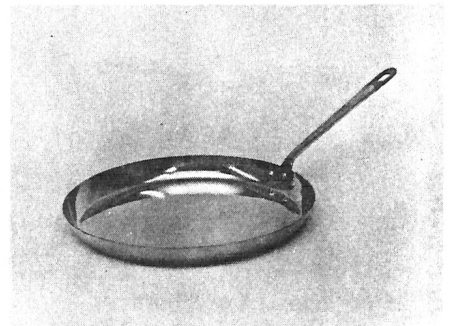
314: fits pan 312



Heavy Hammered Sauté Pan Rondeau with Cover

Sturdy, hammered-finish pan with large bronze handles. With cover. Just the right size for the family kitchen.

315: 12½" diam.; 4¾" deep; 10-qt. cap.

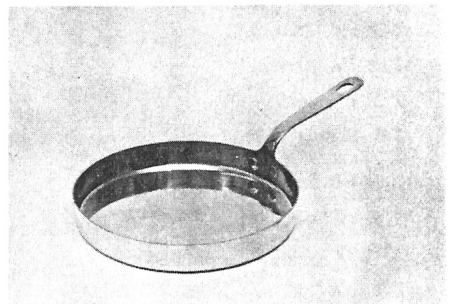


Heavy Crêpe Pan

Heavy mirror-finish copper with tin lining and bronze handle.

316: 9½" diam.; 1" deep; 1-qt. cap.

317: 11¾" diam.; 1½" deep; 1½-qt. cap.



Extra-Heavy Crêpe Pan

Extra heavy for extra strength. Extra-deep too. With mirror finish, vertical edge, tin lining and bronze handle.

318: 8" diam.; 1¼" deep; 1¾-pt. cap.

319: 8¾" diam.; 1¼" deep; 1-qt. 3-oz. cap.

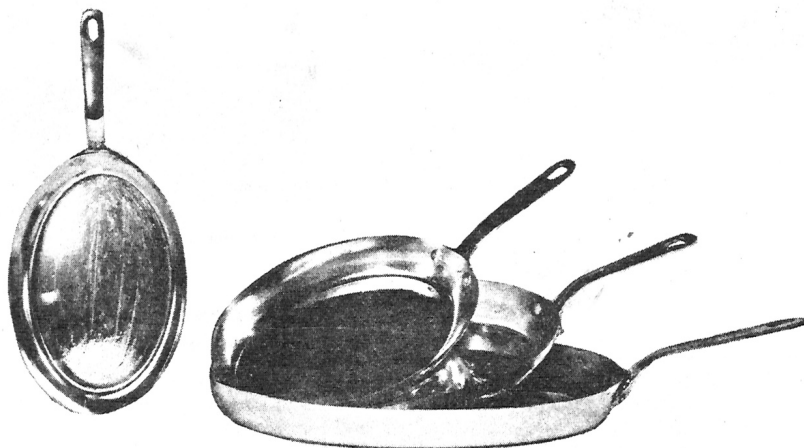
320: 9½" diam.; 1¼" deep; 1-qt. 7-oz. cap.

321: 12" diam.; 1¼" deep; 2-qt. 4-oz. cap.

322: 13½" diam.; 1¼" deep; 2-qt. 14-oz. cap.

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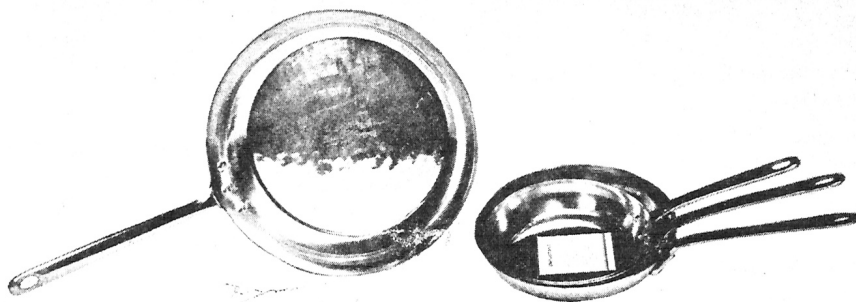
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Heavy Oval Fry Pan

Smooth, polished finish with tin lining and bronze handle.

- 323: 10 $\frac{1}{2}$ " long; 7" wide; 1 $\frac{1}{2}$ " deep; 1-qt. cap.
- 324: 11 $\frac{1}{2}$ " long; 7 $\frac{1}{2}$ " wide; 1 $\frac{1}{2}$ " deep; 1 $\frac{1}{2}$ -qt. cap.
- 325: 13 $\frac{1}{2}$ " long; 9" wide; 1 $\frac{3}{4}$ " deep; 2-qt. 14-oz. cap.
- 326: 15 $\frac{1}{2}$ " long; 10" wide; 1 $\frac{1}{4}$ " deep; 2-qt. 14-oz. cap.



Heavy Round Fry Pan

Gleaming smooth heavy copper. With tin lining and bronze handle.

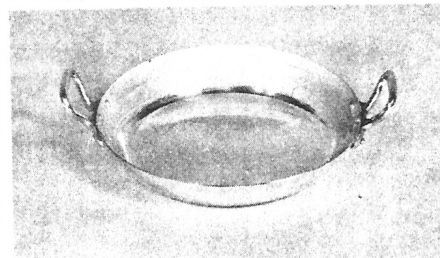
- 327: 7 $\frac{1}{4}$ " diam.; 1 $\frac{1}{2}$ " deep; 1-pt. 10-oz. cap.
- 328: 8" diam.; 1 $\frac{1}{2}$ " deep; 1-qt. cap.
- 329: 8 $\frac{3}{4}$ " diam.; 1 $\frac{1}{2}$ " deep; 1-qt. 9 oz.
- 330: 10 $\frac{1}{2}$ " diam.; 1 $\frac{1}{2}$ " deep; 2-qt. cap.
- 331: 12" diam.; 2" deep; 3-qt. cap.



Miniature Mère Poulard Fry Pan

A real little beauty! Often used for heating cognac before adding it to omelettes or crêpe suzettes. This mini fry pan is tin lined and has a hammered bottom and a riveted bronze handle.

- 332: 4" diam.; $\frac{3}{4}$ " deep; 6 $\frac{1}{4}$ " handle; 3-oz. cap.



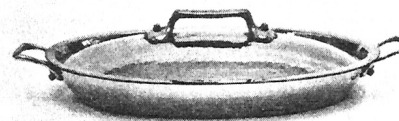
Heavy Round au Gratin Pan

Au gratin dishes almost seem to taste better when they are cooked and served in a pan as fine as this. Tin-lined with bronze handles.

- 333: 4 $\frac{1}{2}$ " diam.; 1" deep; 8-oz. cap.
- 334: 5 $\frac{1}{2}$ " diam.; 1 $\frac{1}{2}$ " deep; 12-oz. cap.
- 335: 6 $\frac{1}{2}$ " diam.; 1 $\frac{1}{4}$ " deep; 1-pt. cap.
- 336: 7 $\frac{1}{4}$ " diam.; 1 $\frac{1}{2}$ " deep; 1 $\frac{1}{2}$ -pt. cap.
- 337: 8" diam.; 1 $\frac{1}{2}$ " deep; 1-qt. cap.
- 338: 8 $\frac{3}{4}$ " diam.; 1 $\frac{1}{2}$ " deep; 1-qt. 6-oz. cap.
- 339: 10 $\frac{1}{2}$ " diam.; 1 $\frac{1}{2}$ " deep; 1 $\frac{1}{2}$ -qt. cap.

Covers for above:

Matching bronze-handled covers are available for all of these round au gratins, with the exception of the 1 $\frac{1}{2}$ -qt. size. See numbers 271 to 280A in this section.



Heavy Hammered Oval au Gratin

Hammering makes a good looking pan great looking. With tin lining and bronze handles. Perfect for serving.

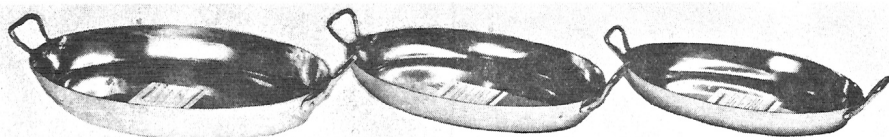
- 344: 12 $\frac{1}{2}$ " long; 8 $\frac{1}{2}$ " wide; 2 $\frac{1}{2}$ " deep; 2-qt. 10-oz. cap.
- 345: 14 $\frac{1}{2}$ " long; 9 $\frac{3}{4}$ " wide; 2 $\frac{1}{2}$ " deep; 3-qt. cap.
- 346: 15 $\frac{1}{2}$ " long; 10 $\frac{1}{2}$ " wide; 2 $\frac{3}{4}$ " deep; 3 $\frac{1}{2}$ -qt. cap.
- 347: 20" long; 14 $\frac{3}{4}$ " wide; 2 $\frac{3}{4}$ " deep; 6-qt. cap.

Covers for above:

- 348: fits pan 344
- 349: fits pan 345
- 350: fits pan 346
- 351: fits pan 347

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Heavy Oval au Gratin Pan

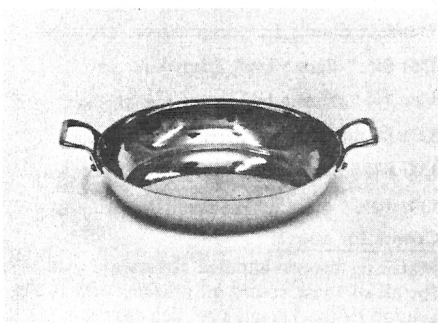
Heavy smooth-finish pan with tin lining and riveted bronze handles. Goes right from the oven to the table.

340: 10½" long; 7" wide; 1" deep; 1-qt. 6-oz. cap.

341: 12" long; 7¾" wide; 1½" deep; 1¾-qt. cap.

342: 13¾" long; 9" wide; 1¾" deep; 2½-qt. cap.

343: 15¾" long; 10" wide; 2" deep; 3½-qt. cap.



Extra-Heavy Round au Gratin Pan

Cook and serve your au gratin specialties in the same pan. An elegant addition to a finely set table. Mirror finish with tin lining and bronze handles.

352: 5½" diam; 1½" deep; 12-oz. cap.

353: 9½" diam.; 1¾" deep; 1-qt. 8-oz. cap.

354: 12" diam.; 2½" deep; 2-qt. 8-oz. cap.

Copper pots and pans are wonderful to work with and should be sturdy-feeling in the hand. Handles should be securely riveted to the body and their appearance should compliment the overall look of the piece. The finest copper pieces have flowing, graceful shapes—no hard lines or interruptions.



Heavy Hammered Paella Pan

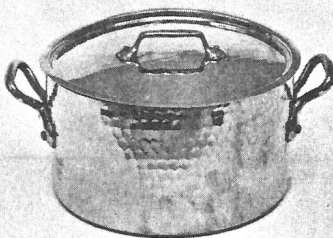
Hammered for extra strength. With tin lining and bronze handles. Can be used for both cooking and serving. 12" cover available.

363: 12" diam.; 1¾" deep; 2-oz. cap.

363A: 12" diam.; cover for #363

364: 13¾" diam.; 2" deep; 3-qt. cap.

365: 15¾" diam.; 2¼" deep; 4½-qt. cap.



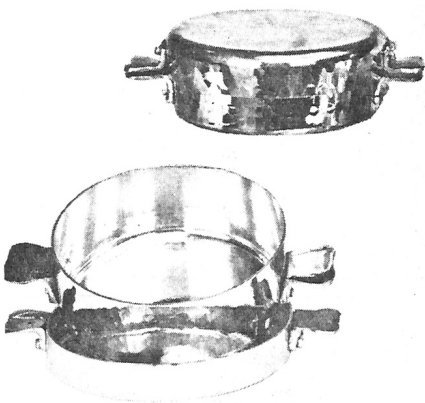
Heavy Hammered Bassine à Ragout with Cover

Tin-lined, with large riveted bronze handles for a sure grip. With cover.

366: 9½" diam.; 5½" deep; 6-qt. cap.

367: 11" diam.; 6½" deep; 9½-qt. cap.

368: 13" diam.; 7" deep; 14¾-qt. cap.

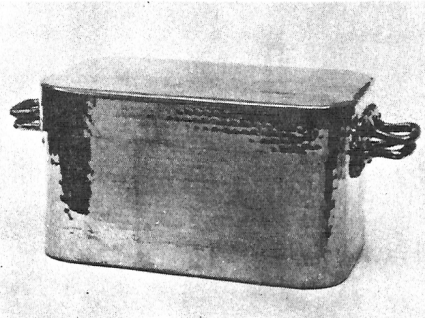


Heavy Hammered Pommes Anna

Heavy and hammered, this multi-purpose utensil is tin-lined and has bright bronze handles. Specially designed for preparing the multi-layered potato dish, pommes anna. The heavy cover which can be used as a pan of its own is also often used to press the layered potatoes flat.

371: bottom: 6¼" diam.; 2½" deep; 1-qt. 6-oz. cap.
top: 6½" diam.; 1¼" deep; 1-pt. 3-oz. cap.

372: bottom: 8" diam.; 2¾" deep; 2-qt. 5-oz. cap.
top: 8½" diam.; 1½" deep; 1-qt. cap.

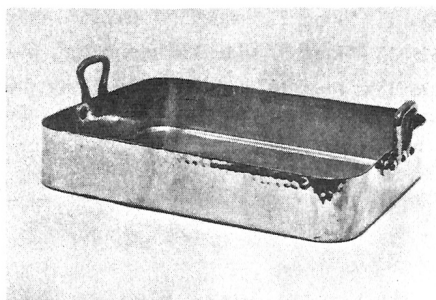


Heavy Hammered Brazier with Roasting Pan Cover

Large tin-lined braising pan with cover that doubles as a roasting pan. Has rounded corners and bronze handles.

369: bottom: 16" long; 9" wide; 8¾" deep;
21-qt. cap.

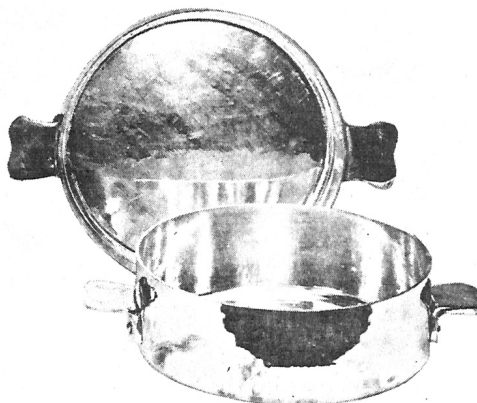
top: 16½" long; 9¾" wide; 2½" deep;
5-qt. 22-oz. cap.



Extra-Heavy Hammered Roasting Pan

Weighing in at 23 lbs., this pan is for the serious cook. It's tin-lined and has large bronze handles for easy lifting.

370: 20" long; 16" wide; 3¾" deep; 25-qt. cap.



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36 W. 25th Street-6th Floor
New York, N.Y. 10010
(212) 242-0750-51

FRENCH COPPER



Extra-Heavy Hammered Bain Marie with Limoges Insert

Our finest bain-marie. A matchless combination of extra-fine French copper and world-famous Limoges china. Designed by Lamalle to produce the smoothest sauces imaginable with the maximum amount of flair. The wide base and sheer weight keep everything steady while you work. Large-capacity bottom pan holds sufficient water for slow cooking. Features a long bronze handle with a secondary loop handle for easy carrying. The pure white Limoges china insert is held by a removable copper band to which we've attached a long bronze handle. Made specially in Limoges, this insert is available only with this superior bain-marie. In 1¾-qt. capacity. With cover.

To complete the perfect water-cooking set-up we are offering a matching extra-heavy hammered vegetable steamer. It's perfect for asparagus, corn and other vegetables and foods which would benefit from steaming. This steamer is available by itself or as part of a special Lamalle bain-marie set.

373: Bain-Marie

bottom: 7¼" diam.; 4½" deep; 7½" handle; 3-qt. cap.
top: 6¾" diam.; 5" deep; 6½" handle; 1¾-qt. cap.

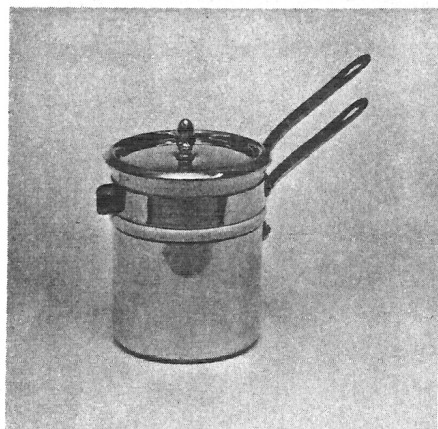
374: Steamer to fit bottom pan of 373

6¾" diam.; 7" deep; 3-qt. cap.

375: Set of 373 bain-marie and 374 steamer.

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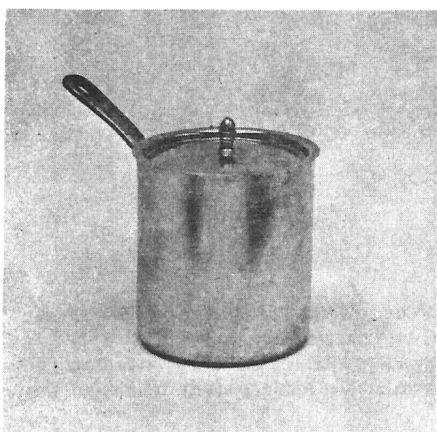
FRENCH COPPER



Straight Bain-Marie with China Insert

There's no need to be afraid of saucemaking. This lovely bain-marie almost guarantees success. The secret is the fine French china insert. It envelops the sauce in soft, delicate heat and keeps it at the right temperature until it's served. The insert features a removable bronze handle and a snug-fitting cover which can also be used on the tin-lined bottom pot, in the event there's need of an emergency saucepan.

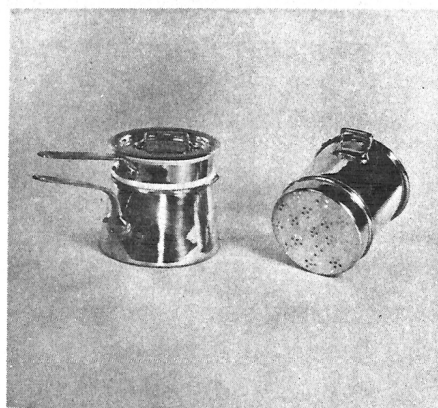
376: bottom: 5" diam.; 4" deep; 5¼" handle; 1-qt. 7-oz. cap.
top: 5¼" diam.; 4¼" deep; 5½" handle; 1-qt. cap.



Heavy Bain Marie—Completely Tin-Plated with Cover

Like a three layer pot: tin-plated exterior, a center layer of solid copper and another tin plating on the interior. With iron handle and tin-plated copper cover.

377: 5½" diam.; 6¼" deep; 2½-qt. cap.



Extra-Heavy Bain-Marie with Standard China Insert

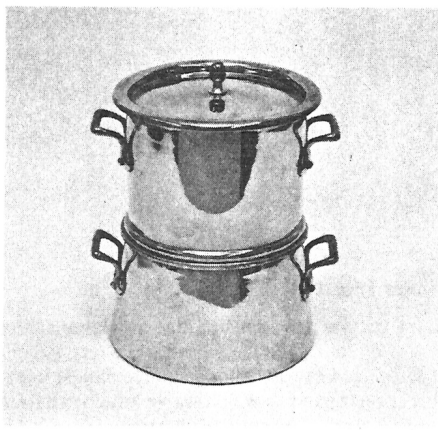
A professional-quality bain-marie of extra-heavy copper and gentle-cooking French china insert. The long handles on both the bottom pan and the insert are made of bronze and the insert handle is removable. Will accommodate a heavy copper steaming unit. The bain-marie by itself is available in two sizes. Complete with cover.

378: Bain-Marie
bottom: 7½" diam.; 4½" deep;
7½" handle; 3-qt. cap.
top: 6¾" diam.; 5" deep; 6½" handle;
1¾-qt. cap.

379: Small Bain-Marie
bottom: 6¾" diam.; 4¼" deep;
6½" handle; 2-qt. cap.
top: 5¼" diam.; 4¼" deep; 5½" handle;
1-qt. cap.

380: Steamer to fit bottom pan of 378
6¾" diam.; 7" deep; 3-qt. cap.

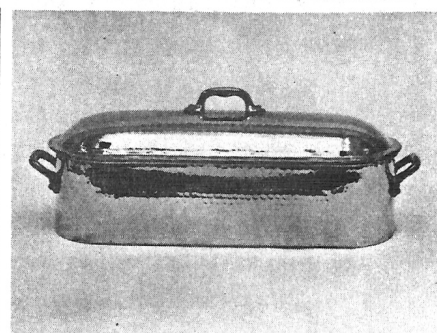
381: set of 378 & 380



Heavy Asparagus Steamer with Cover

The perfect combination of beauty and efficiency. It's at home in the kitchen cooking asparagus, corn or other vegetables, or on the table as a serving piece. Tin-lined with bronze handles and copper cover.

382: top: 7¼" diam.; 7¼" deep; 4-qt. cap.
bottom: 6¾" diam.; 4¾" deep; 3-qt. cap.

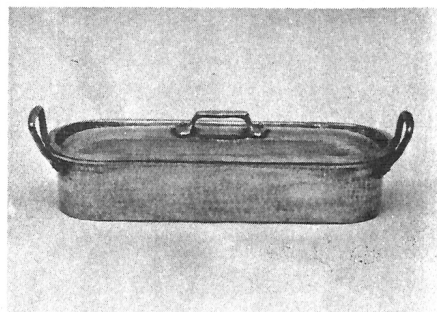


Heavy Hammered Fish Poacher with Rack and Cover

Tin-lined with bronze handles. With perforated rack for easy lifting. With cover.

383: 16" long; 6" wide; 4" deep

384: 14" long; 5½" wide; 4" deep



Extra-Heavy Hammered Fish Poacher with Cover

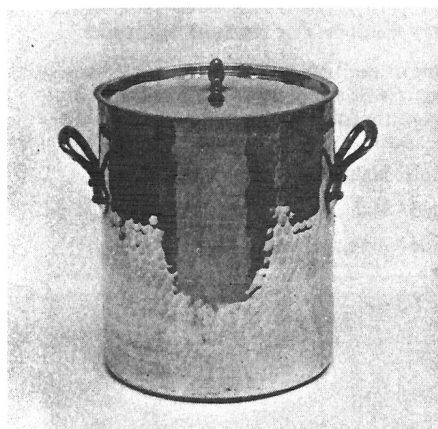
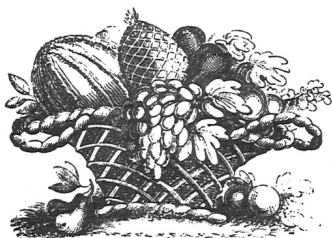
Tin-lined with bronze handles. Includes perforated rack for raising fish without breaking it. With cover.

385: 24" long; 7" wide; 5½" deep

386: 20" long; 6½" wide; 4¼" deep

What to look for when buying a copper piece

- Copper should be "heavy." There are a number of different thicknesses available, ranging from paper thin to almost too heavy to hold. Avoid very thin copper—it won't last long. Professionals prefer a medium or heavy weight copper. For commercial use, some pieces are made of extra-heavy copper which can withstand almost constant use, 7 days a week. Some copper utensils are used for serving as well as for cooking. In such cases, the piece should look comfortable on the table. Too heavy and it may be overpowering.
- Many fine copper pieces are finished by a process known as "hammering." This produces a leaflike pattern which adds to the strength of the copper as well as to its beauty. When examining a hammered piece, note the pattern...It should be regular, soft and inconspicuous. Reflected light should bounce gently off the surface, rather than producing a harsh glare.



Heavy Hammered Stock Pot with Cover

Tin-lined and durable. With snug-fitting cover and large bronze handles.

- 387: 10½" diam.; 12½" deep; 16-qt. cap.
- 388: 9½" diam.; 11½" deep; 11-qt. cap.
- 389: 8¾" diam.; 10½" deep; 9-qt. cap.
- 390: 8" diam.; 10" deep; 8-qt. 10-oz. cap.
- 390A: (extra-heavy) 8" diam.; 11" deep; 9-qt. cap.
- 390B: (extra-heavy; not hammered) 8" diam.; 8" deep; 6¾-qt. cap.



Vegetable Tureen with Cover

Beautiful mirror finish. With riveted bronze handles and tin-lined interior. A stunning cooking and serving piece.

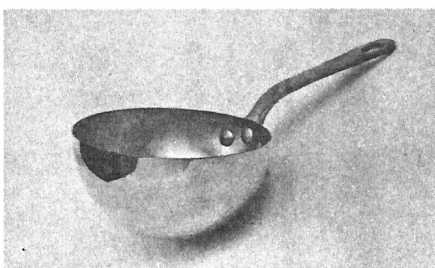
- 391: 9½" diam.; 5" deep; 9" total height; 4-qt. 14-oz. cap.
- 392: 10½" diam.; 5½" deep; 10" total height; 6-qt. cap.



Pomme Vapeur with Cover

Few pomme vapeurs are as pretty as this one. Potatoes sit safely on a perforated surface and are gently cooked by the rising steam. The heating characteristics of copper turn out potatoes that are sweet and tender and a treat to eat. Tin-lined with cover.

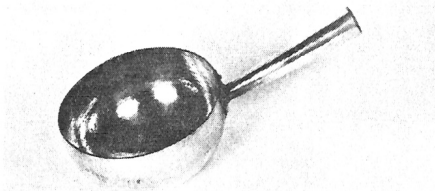
- 393: 6½" diam.; 9½" high; 1½-pt. bottom cap.; 2-qt. 7-oz. top cap.



Heavy Copper Zabaglione

Big, bright and brawny. Mirror-finish copper with riveted bronze handle.

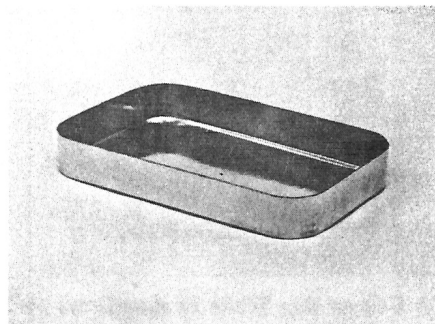
- 394: 6¼" diam.; 4¾" deep; 6" handle; 1½-qt. cap.



Extra-Heavy Hammered Zabaglione

An absolutely huge piece. Made of extra-heavy copper and hammered inside and out. A professional favorite.

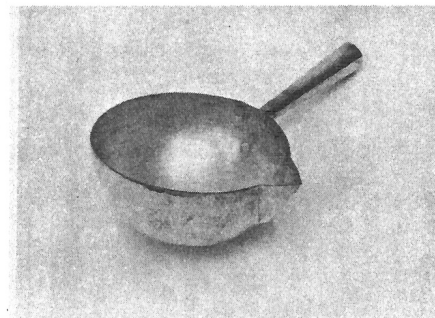
- 394A: 8½" diam.; 5" deep; 7¾" handle; 3¾-qt. cap.



Heavy Hammered Pastry Pan

Just the right size, this pan has a beautiful hammered surface and tin-lined interior.

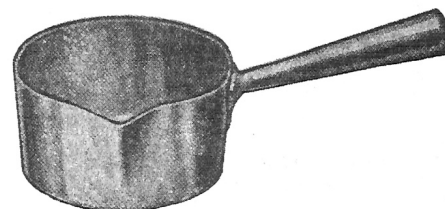
- 395: 12" long; 8" wide; 1½" deep; 2-qt. 11-oz. cap.
- 396: 14" long; 9¾" wide; 2" deep; 3-qt. 11-oz. cap.



Heavy Hammered Sugar Melter with Spout

This old fashioned tool will soon disappear. Only a limited number are produced each year. In a few years—maybe none. But there's still time to own this favorite of French pastry chefs. It's hammered and huge and has a plain copper handle and shaped spout for straight pouring.

- 397: 8" diam.; 4" deep; 6½" handle; 2-qt. cap.
- 398: 6½" diam.; 3" deep; 6½" handle; 1-qt. cap.



Heavy Hammered Sugar Melter

This flat-bottomed, saucepan-shaped sugar melter features a big, sturdy handle for a sure grip and formed spout for easy pouring.

- 398A: 4¾" diam.; 1¾-pt. cap.
- 398B: 6¼" diam.; 1-qt. 1¾-pt. cap.
- 398C: 7¾" diam.; 3½-qt. cap.

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FRENCH COPPER



Heavy Copper Egg White Beating Bowl

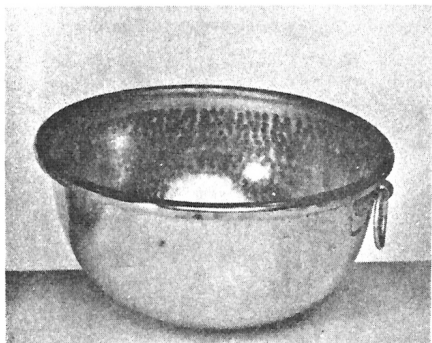
Nothing makes eggs fluffier than a good beating in a copper bowl.

399: 9½" diam.; 5" deep; 4-qt. 14-oz. cap.

400: 10¾" diam.; 5¾" deep; 5½-qt. cap.

401: 12" diam.; 6" deep; 7-qt. cap.

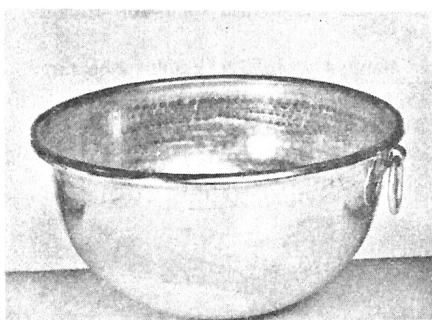
402: 14" diam.; 7" deep; 9-qt. cap.



Extra Heavy Polished Copper Egg White Beating Bowl

Just the right size for the family kitchen. Gives a professional touch at home.

403: 8" diam.; 4" deep; 2-qt. cap.

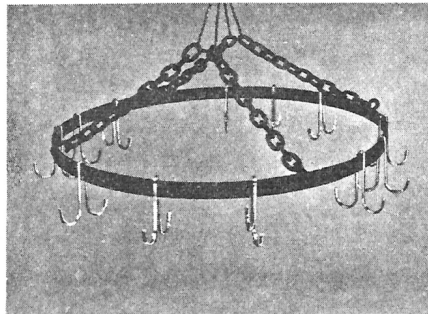


Antique Finish Copper Egg White Beating Bowl

Indispensable when you need it. And with the delicate look of fine aged copper.

404: 10" diam.; 5" deep; 4½-qt. cap.

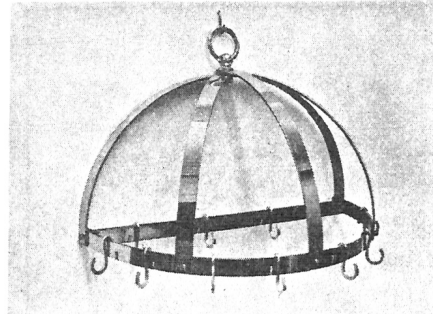
405: 8" diam.; 4" deep; 2-qt. cap.



La Chandelle Iron Pot Rack

1¼" wide circle of iron keeps pots and pans within easy reach. Not only organizes, it also beautifies. With 12 copper hooks.

406: 24" diam.



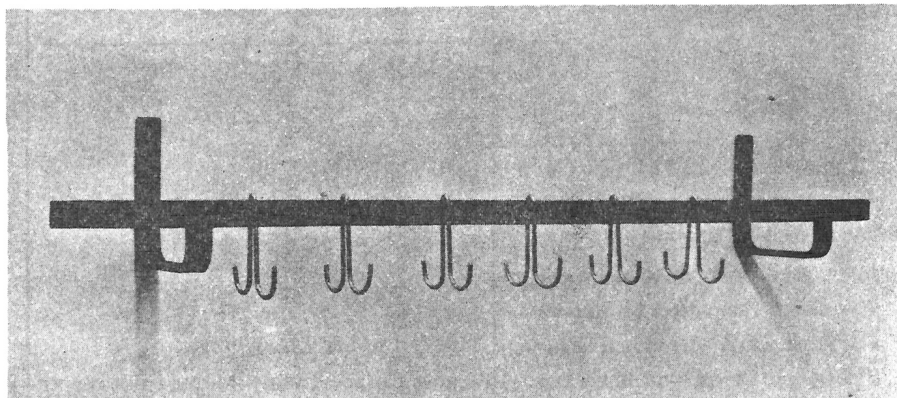
Heavy Copper Pot Rack with Hooks

Beautiful and functional, this rack comes in three sizes. It's complete as shown with a brass hanging ring and 10 brass hooks to hold the heavy pots.

407: 10" high; 16" wide; 8" deep

408: 13" high; 20" wide; 10" deep

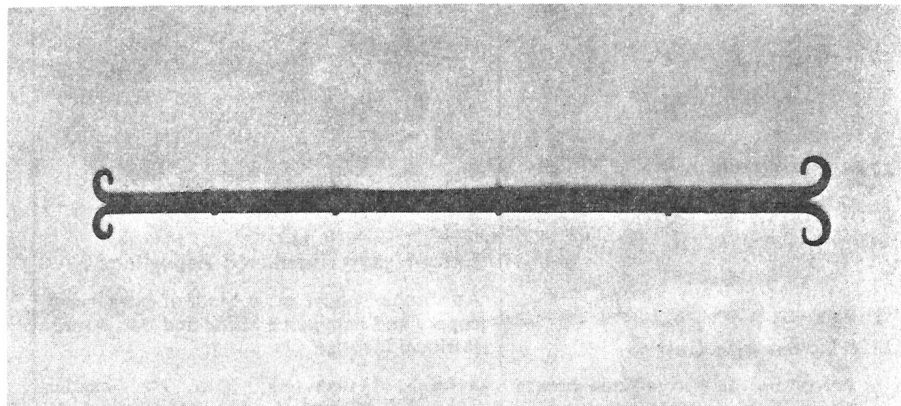
409: 16" high; 24" wide; 11¼" deep



Wrought Iron Shelf-Type Rack

Jet black to match iron sauce pan handles. This rack is long, sturdy and just right for big pots and pans. It comes complete with movable copper hooks and all necessary fasteners.

410: 42" long



Flat Wrought Iron Rack

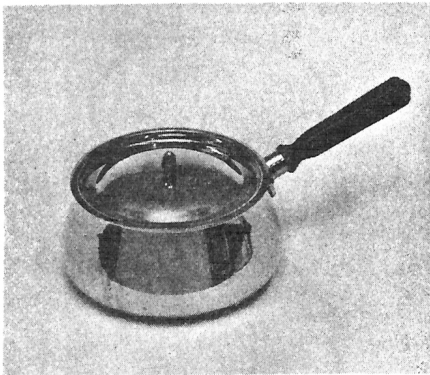
This rack hangs flat against the wall. It's matte black and has 5 non-movable hangers.

411: 40" long with 5 hangers

412: 24" long with 3 hangers



FRENCH COPPER



Fondue Pot with Cover

A copper fondue pot is the preferred way to keep cheese or meat properly warm during a long party. This fondue pot has a mirror finish, a black wood handle and comes with a snug fitting copper cover.

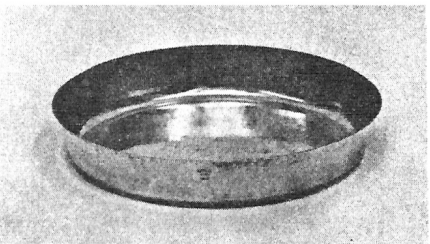
413: 6½" diam. (at top); 3½" deep;
2-qt. 12-oz. cap.



Champagne Bucket

Makes the finest wines even finer, and an elegant table more elegant. Tin-lined with bronze carrying rings.

414: 8¾" diam. (at top); 8" high;
5¼-qt. cap.



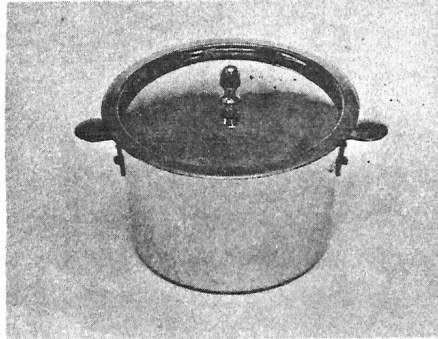
Heavy Hammered Tatin Mold for Cream and Tarte Renversées

Perfect for chilling or cooking. This beautiful tatin mold has gently sloping sides that allow an easy release when mold is inverted.

415: 9½" diam.; 1½" deep; 1-pt. 5-oz. cap.

416: 11" diam.; 2¼" deep; 3-qt. cap.

417: 12½" diam.; 2½" deep; 4¼-qt. cap.



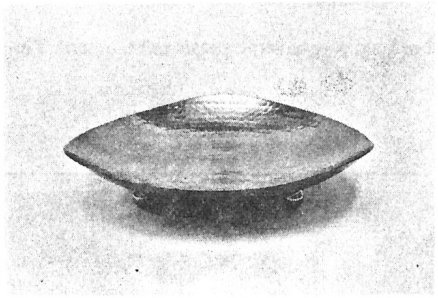
Heavy Charlotte Mold with Cover

An updated version of the traditional charlotte mold. Excellent for that fruity baked dessert or any gelatin or pudding dish. Mirror-finish copper with cover and tin-lining.

For more charlotte molds, see Molds section.

418: 5½" diam.; 4" deep; 1-qt. 12-oz. cap.

419: 7" diam.; 4¾" deep; 2½-qt. cap.



Heavy Hammered Normandie Fruit Tray

Originally designed for the dining rooms of the grand French ocean liner Normandie, this gleaming copper fruit tray makes fresh fruit irresistible.

420: 14½" wide



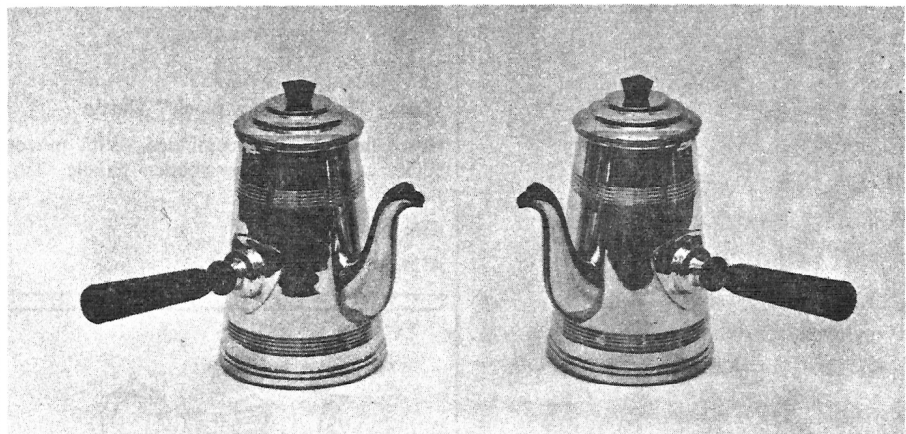
Monofilter Coffee Maker with Glass

La Goulue, the famous French can-can queen liked her coffee best when it came from a monofilter. You too can enjoy some of the world's best coffee—a cup at a time. Bright polished copper with serving glass and copper glass holder.

421: 8-oz. cap.

422: Same as above, in chrome-plated copper

423: 8-oz. copper monofilter without glass



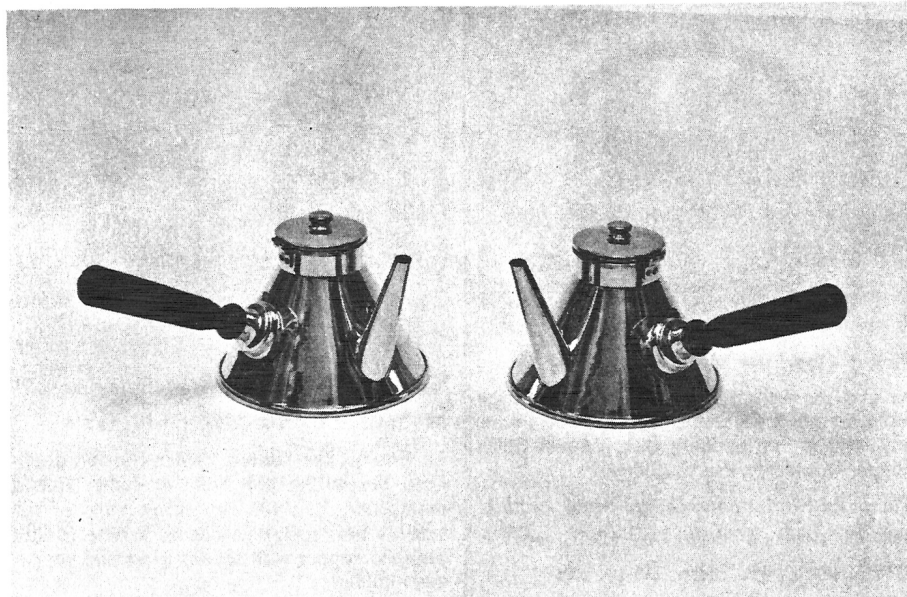
10-Cup Café au Lait Pourers

The only correct way to serve that delicious coffee and milk beverage. One pourer holds the coffee, the other the warmed milk. And both are served together. Tin-lined with wood handles.

424: right-hand pourer; 10-cup cap.

425: left-hand pourer; 10-cup cap.

FRENCH COPPER



Normandy Style Café au Lait Pourers

A smaller version of a French café au lait set. A most refined way to serve guests refreshment. Tin-lined with wood handles.

426: right-hand pourer; 4-cup cap.

427: left-hand pourer; 4-cup cap.

Next to flame itself, boiling water is the most important cooking medium man has. So why not treat the boiling process with the respect it really deserves? Use a copper kettle for your water boiling. You'll be amazed at how fast copper gets the water hot. But be sure to use a low to medium flame so the fire doesn't creep up the sides of the kettle where it could damage the soldered spout joint. We offer a superb collection of copper kettles, both traditional and contemporary.



Heavy Hammered "Swan Neck" Kettle

A most beautiful and useful accessory for any kitchen. Tin-lined and featuring a hinged wooden handle that collapses for storage.

428: 4-qt. cap.

429: 3-qt. cap.



Heavy Plain "Swan Neck" Kettle

Grace and function combined. With mirror finish and collapsible wooden handle. Tin-lined.

430: 3-qt. cap.

431: 4-qt. cap.



Traditional Moroccan Style Kettle

Highly polished mirror finish with straight spout and collapsible copper handle. Tin-lined and lovely.

432: 1½-qt. cap.



Large "Swan Neck" Kettle

Bright polished copper with copper cover and collapsible copper handle. Tin-lined.

433: 3½-qt. cap.

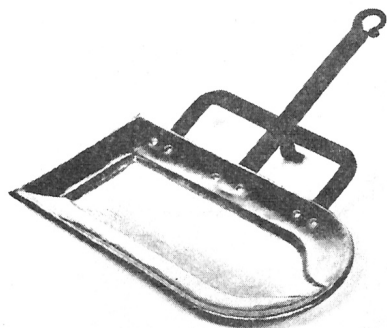


Contemporary French Kettle

The function is the same but the shape has changed. Today's kettle is mirror-finish copper, has a short spout and a big body. Features a collapsible handle and tin lining.

434: 3½-qt. cap.

FRENCH COPPER



Lèche Frite

A most unusual piece. These were originally used for catching drippings when roasts, game or fowl were cooked on an open hearth. Today a lèche frite makes a stunning server. Tin-lined with iron handle and foot for standing on the table. Made from sturdy, old, reshaped copper sheets.

435: 18" long; 9½" wide; 10" handle



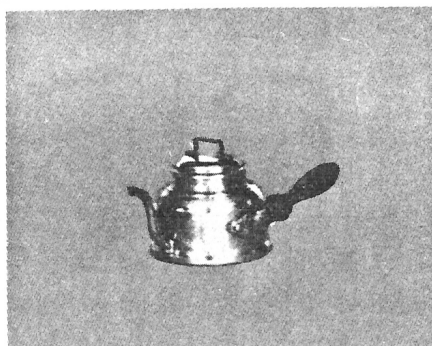
Repoussé Copper Wall Plaque

Entitled "Le Coin du Feux," this is a 21" diameter representation of an old-fashioned kitchen scene. A fine example of a rapidly disappearing hand-crafted art form. Other scenes available upon inquiry.

436: 21" diam.

Re-tinning copper cookware

All Lamalle copper pieces are hand-lined with pure block tin, and, with proper care, should give years of cooking enjoyment. However, the day may come when you or one of your customers will wish to have an item re-tinned or otherwise repaired. Lamalle maintains a complete copper repair service that includes re-tinning, patching, cleaning and polishing. This service is available for any copper piece, whether it was purchased from us or not. Goods may be shipped directly to Charles F. Lamalle, 1123 Broadway, New York, N.Y. 10010. Prices based on size and type of repair.



Antique-Look Copper Kettle

The warm, rich look of antique copper in a lovely little kettle that holds up to one pint. So pretty, so practical, it makes a perfect gift for anyone who appreciates fine copper.

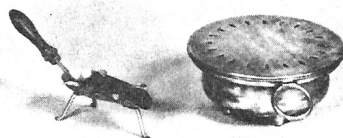
437: 4½" base diam.; 4¼" high; 1-pt. cap.



Mini Saucepan with Cover

A perfect miniature of our popular copper saucepans. Great for heating up brandy quickly and gently. With matching copper cover.

438: 4" diam.; 2¼" deep; 13-oz. cap.



Antique-Look Scoop Ashtray

Patterned after an old fireplace tool, this unusual ashtray stands on three bronze legs and has a 6½" wood handle. Scoop design makes emptying easy and cleaning a breeze.

439: 7" long; 2¾" max. width; 2¾" high

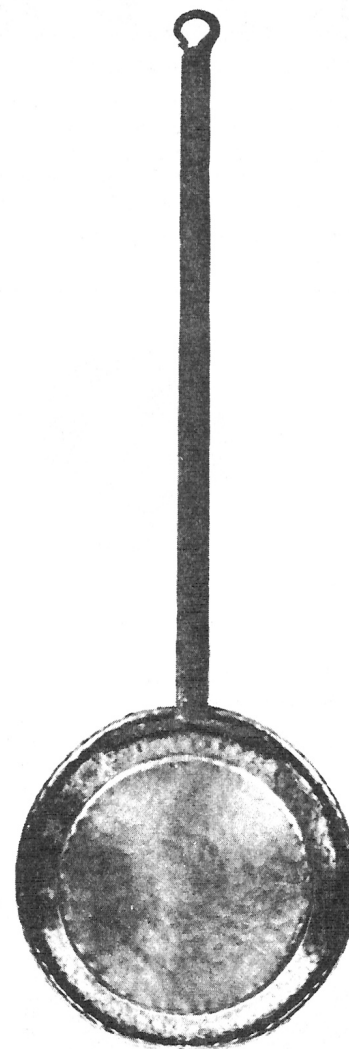
Chaffing Dish with Burner

Fashioned with the glowing appearance of old copper, this very practical piece can be used with charcoal or liquid fuel. Use it to keep prepared dishes warm or give them a quick reheating.

440: 10" diam.; 4½" high

Copper saves energy

Let your customers know that copper can not only make their food taste better, it might also cut their fuel bill. Because the metal is such a good conductor, the entire pot makes very efficient use of the heat from the stove burner. Instead of remaining in the bottom of the pot or stopping halfway up the sides, the heat spreads throughout the whole utensil—quickly and evenly. Since even copper doesn't need a lot of heat to cook quickly, there's never any reason for a high flame or burner setting. Turning up the fire won't cook foods faster, it will only eventually destroy the finish on the pot or pan.

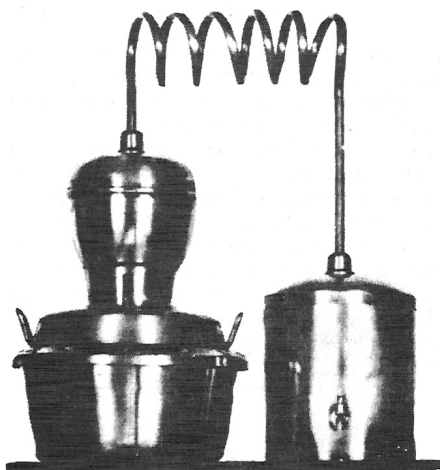


Antique-Look Frying Pan

The old design and look of aged copper make this authentic reproduction a stunning wall decoration as well as a superb cooking piece. The 31" iron handle is a throwback to the days of open-hearth cooking over a blazing hot fire.

441: 12" diam.; 2½" deep; 31" handle

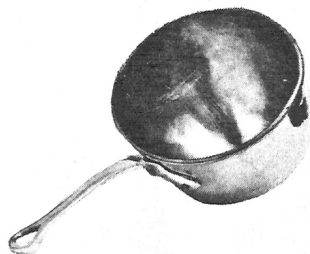
FRENCH COPPER



Alambic Bar with Wood Stand

One of the most unique conversation pieces you're ever likely to see. Styled after an old distilling boiler, this wonderful copper contraption becomes the center of the party when used for holding bottles and ice.

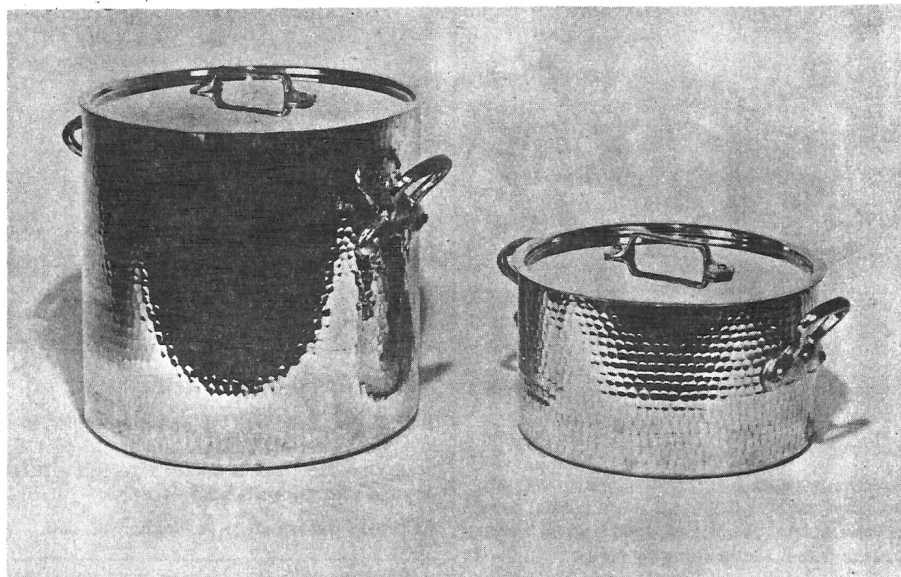
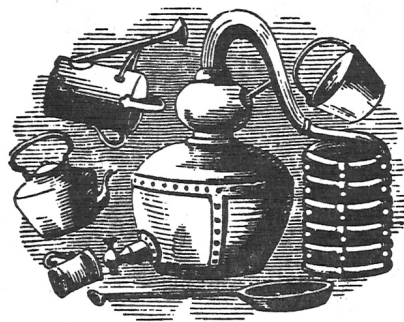
442: 18½" high; 16½" long base;
8" wide base



Extra-Heavy Zabaglione with Reinforced Rim

The work-horse of zabagliones. The gleaming copper mold features a reinforced rim to make it as strong as even the most demanding chef would want.

443: 7" diam.; 4¾" deep; 6" handle;
2-qt. cap.



Commercial-Size Copperware

The two pieces shown here are very special pots designed specifically for use in the commercial kitchen where large size and durability are primary requirements, but more and more individuals are acquiring them as investments in their cooking futures. Besides, these pots make such marvelous impressions on guests that some folks buy them for their good looks alone. Both the Marmite Traiteur (left) and the Bassine à Ragoût (right) are constructed of heavy polished copper. Their heavy copper lids fit snugly within the circumference of the pot. The pots and the lids are lined with high-grade tin and have bronze handles. These pieces are usually custom made to a customer's specifications. Therefore, we request that you write or call us stating your needs so we may jointly determine the best size pot for your purposes.

444: Marmite Traiteur; available in the following dimensions:

Diameter: from 9½" to 24"
Depth: from 9½" to 24"
Capacity: from 11 qts. to 170 qts.

445: Bassine à Ragoût; available in the following dimensions:

Diameter: from 14" to 24"
Capacity: from 20 qts. to 90 qts.



DURAGLIT Copper Polish

Some copper pieces look best with a bit of tarnish on them; but others are at the height of their beauty when polished so brightly they catch the light and play with it. For this mirror-like shine nothing is better or safer than Duraglit Copper Polish. It's a special formula that easily removes even old tarnish, quickly and gently. And it's neat and simple to use: the polish is contained in a special applicator cloth that it textured to shine, but soft enough to never scratch the finest finish. In storage can.

446: Duraglit Copper Polish (from England)

447: Duraglit Silver Polish



Caring for copper

Since copper surfaces are affected by moisture and other elements, a certain amount of regular care is necessary to protect your food and your investment. For cleaning copper there are a number of special polishes available, such as the Duraglit Copper Polish offered in this section, which will keep pots and pans looking almost like new. However, some cooks prefer not to disturb the seasoned look which is acquired by well-used copper. For those, a solution of coarse salt and lemon juice or vinegar will suffice. It will clean the copper well enough without removing much of the subtle, aged glow. But before you set to cleaning the entire piece, first test the cleaning solution on a small, unseen area of the utensil—such as the bottom. Decide for yourself if you like the results produced. If so, continue. Just be sure to remove all traces of the salt before storing. It's best to keep your copper utensils in a relatively dry area. It will slow down the tarnishing process considerably.