



Janaki Larsen, with baby Lola and partner Pascal Roy (centre), set up a relaxed breakfast buffet for (from left) Janaki's sister, Klee, and friends Thomas and Michelle Yardley against the backdrop of Le Marché St. George's assortment of household goods and edibles. **Pots**, Janaki Larsen; **juice vessel**, Bacci's; **plants**, The Flower Factory; **dessert plates**, The Bay; **floor colour**, Stampede (CC-540), Benjamin Moore.

MARKET FRESH

Vancouver potter Janaki Larsen serves up a casual brunch in her charming live-work boutique.

Text and photography by KIM CHRISTIE

Isn't it everyone's dream to buy a charming historic apartment building, move in your relatives and run an arty, organic general store on the main floor? Maybe even get some chickens? OK, it might not be *everyone's* dream, but it's one come true for Vancouver potter Janaki Larsen, daughter of artist Patricia Larsen, and her partner, Pascal Roy, a French doctor of traditional Chinese medicine and renovator extraordinaire, with whom she has 10-month-old Lola. They live in the same building as their shop, Le Marché St. George, which recently opened up just a few blocks off Main Street in East Vancouver. It's a rustic handmade paean to the health of the family and the community at large, selling coffee, baked goods and fresh market fare alongside Janaki's own pottery and beautiful finds from around the world. The shop has become a neighbourhood hub, and also a natural meeting spot for the couple's extended family, where they often host impromptu gatherings on weekends.

House & Home: What drew you to this neighbourhood?

Janaki Larsen: We fell in love with this block, specifically because it's so full of families, with kids playing on the street and lots of lovely parks and gardens. The apartment building already had a little corner store grandfathered into it, so we thought "Why not?"

H&H: The building seems like an experiment in community and creativity.

JL: Yes, we have bees, a garden run by The Inner City Farmers and a neighbourhood grocery store. We are raising a family and working in the place we live. My sister, Klee, runs the store. My aunt lives upstairs and

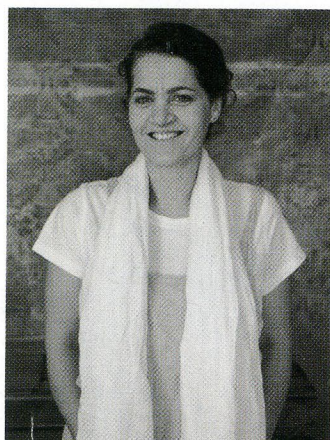
Fresh bread is casually displayed in a metal pail and on an antique scale found on Craigslist. Janaki and Klee created an artistic wall using Debbie Travis paintable wallpaper, plaster and house paint. **Artwork**, Klee Larsen; **card drawer**, Stepback.



Janaki serves pretty store-bought items, including fresh fruit tarts from Fabrice at Plaisir Sucré in Vancouver's Kitsilano neighbourhood.



Vanilla-spiked pears make a delicious topping for Janaki's homemade waffles. Jarred vanilla **pears**, Edible British Columbia.



TOP LEFT: Janaki (*above*) sells her own organically shaped pottery at the shop.

TOP RIGHT: The brunch menu is based on the 100-Mile Diet, with a selection of rustic breads, foraged-berry syrup, vanilla peaches and black-raspberry yogurt. The earthy linen towels were sourced in Lithuania.

Bowls, Janaki Larsen; **shelving**, Rosa Construction; **breads**, Plaisir Sucré; **berry syrup**, Powell River; **vanilla peaches**, Mission Hill Winery; **black-raspberry yogurt**, Birchwood Dairy.

sometimes makes coffee in the shop. Pascal brings his clients by for tea. There will be a clay studio in the near future and a flock of chickens.

H&H: Tell us a bit about your handmade pottery you sell here.

JL: I've been making pots for about 10 years now. My mom is also a potter, so I spent a lot of time as a child with her at studios. My work is directly inspired by nature: the interiors of corroded shells, peeling bark or rounded pebbles. I almost always work in white or black and love the imperfections in forms. They're minimal but maintain warmth from their texture and subtle shapes. And you can serve almost anything in them.

H&H: So this has become where you entertain, in the shop?

JL: Our apartment is quite small, so we often entertain in the store. We live right next door, so it's an unconventional arrangement. If we need to run to the store for something, we're already there. And having the store, we feel like we're entertaining on a daily basis, but we like it that way.

H&H: Who ends up at your parties?

JL: We have an eclectic group of friends: chefs, professors, photographers, artists, film people, designers, farmers, musicians, old people, young people and, sometimes, teenagers.

H&H: What kind of food do you like to serve?

JL: As a family, we like to eat basic, uncomplicated foods: greens from the garden, bread from our local baker, pungent cheeses and handmade salamis are staples in our household. We're always drawn to foods that were made by someone who is passionate about their craft. Whether it's honey or hummus, it's always a pleasure to eat something that has been made with care and expertise. Minimal processing is the most important. I like foods that are close to their

**JANAKI'S
TOOLS OF THE TRADE**



"In a family with young children, there are rare moments of elegance. I get mine using this set of vintage demitasse cups and saucers for our espresso."



"No table in our house goes without linens of some kind. These napkins were made from raw Belgian painters' linen by a friend."



"This is probably my favourite of all the bowls I've ever made. It's absolutely perfect in its imperfection. It's a household staple — I use it for everything."



"Nothing in our lives is particularly precious. I pick up collectible spoons at thrift stores and just toss them all together in a jam jar. We use them for drizzling honey, feeding our baby or stirring cappuccino."