







LIVING IN THE PAST SUITS BEVERLY BARIBAULT JUST FINE. That's why an 1890s cottage she and her husband, Tom, found seven years to the level I thought I could cook," ago in tiny Cartersville, Georgia, was so appealing-except for one thing. "We almost didn't buy the house because it had a brand-new kitchen," Beverly says.

The room, which had been added on by a previous owner, had an off-kilter design that was totally out of step with the original house. "The cabinets were really high-end, and it seemed crazy to tear them out," Beverly says. "The whole kitchen was a nightmare. Nothing functioned." But looking past its problems to envision what it could become, she and Tom bought the house.

Beverly, a designer with an affinity for the past, longed for a kitchen with deeper roots-one that appeared to have begun life with the rest of the house and evolved with updates as the decades rolled by. With this atmosphere, she also sought workability. "I wanted to be able to cook

Because kitchens in Victorian homes were often modernized during the 1920s, she chose that era as a stylistic starting point for the room's rebirth. Then, she paired with architect Randy Zaic to make sure the new kitchen had what the existing one lacked: plenty of room, a direct link to the backyard, and space for a commercial-grade range. In addition, Beverly had her heart set on a floor-toceiling wall of storage, with a chalkboard where she could jot down family dates or daughter Emily could draw.

"I had a vision of it," she says, giving credit to a television episode of This Old House that featured a similar design with a storage wall and library ladder. With Beverly's ideas for the look clear, Zaic concentrated on creating functionality. After developing four different floor plans, he and Beverly chose one that bumped out the back of the room and squared off its odd angles, doubling the usable space. On paper, Zaic shifted the back door from a side hall to the kitchen, providing a clear path—and view—from the family living area, through the public side of the kitchen, and out to the backyard. Then he added a 12-foot-long▶

TOP: An 1890s cottage just off the main street of Cartersville, Georgia, offers a refreshing change from living in the Atlanta suburbs for Tom and Beverly Baribault. LEFT: Beverly was determined to include this soaring bank of cabinets and cubbies in the design. The chalkboard opens to storage, including baskets of school supplies, tools, and keys.







LEFT: A pantry was tucked into an awkward nook between the kitchen and a bedroom. BELOW LEFT (FLOOR PLANS): Bumping out a corner doubled the kitchen's usable space.

island that bisects the room, forms a series of efficient galley spaces, and provides a buffer between cook and guests. "An architect adds a lot of value at this stage," he says. "When the master plan is done, you know you've looked at the project from all angles, and you're ready to bake the cake."

Beverly, meanwhile, sought materials and design elements that would instill the vintage feel the house deserved. She toured historical restorations in Newport, Rhode Island, and was convinced that copper countertops would be a better fit than the stainless steel she had set her sights on; a metal fabricator formed the copper counter sections to fit the space. She also chose simple face-frame cabinets appropriate to the era, ran them all the way to the room's 11-foot ceilings, then had them brushed with oil-base paint to match the rest of the home's woodwork.

Rich with period details, the 17×18foot kitchen also serves up the best that modern design can offer, including two sinks (one with a restaurant-grade spray faucet) and Beverly's coveted commercialgrade range. A trio of whisper-quiet dishwasher drawers handles cleanup for a crowd as easily as for the family of three, without disturbing after-dinner games of Clue around the fireside in the adjacent open family room and dining area. Rather than stacking the dishwasher units, Beverly kept all of them as upper drawers to eliminate stooping. "I plan to age in this house," she says.

For now, however, life in the kitchen revolves around her young family. With plenty of prep room and utensils at her fingertips, Beverly caramelizes crème brulee for favored guests, helps 9-year-old Emily whip up lemongrass granita, or cranks out fresh pasta with husband Tom, all while savoring echoes of the past. "It's my joy," she says.

Architect: Randall S. Zaic, Zaic & Associates Interior designer: Beverly Baribault

TO LIVING ROOM

AFTER

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BEFORE

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by amy elbert photography by emily j. followill produced by lisa mowry



They're soft, cuddly, and our best friends, but face it, those lovable canines are the sloppiest eaters in the family. (At least we hope so!) Beverly Baribault, who renovated her kitchen in Cartersville, Georgia, was tired of dog dishes and the accompanying mess underfoot, so she designed a dog-bowl drawer for her yellow lab, Mattie, SHOWN, and "rescued multimix," George. When the furry pair are finished eating, the

drawer—bowls and all—slides into a cabinet toe-kick and out of sight. Or Beverly can remove the bowls and wash them in the utility sink or dishwasher next to the feeding station. The bowls have rubber bases to keep them from sliding, and the floor of the drawer is made of melamine so it can be scrubbed. (To see more of the Baribault kitchen, turn to page 30.) ■ For more information turn to Sources on page 119.