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MAY • JUNE
2022

Roads to glory

Our latest stop in the series takes us to Ted and Kathy Bachman's historic Monticello home

Summer lovin'

Get ready for the warmer months — get in the garden, grab a good meal or make a cool drink

Ask the Expert

Karen Devine's latest challenge: An unorthodox kitchen remodel

Barn yarn

Prepare to have a wild time at The Loft in rural Arcola

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www.LeadingLawyers.com



La Bahia Grill owner Magaly Avila with a tablecloth her relative made in the dining room of the restaurant in Champaign.

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On our cover

The kitchen in Ted and Kathy Bachman's historic home in Monticello. Photo by Robin Scholz.

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Warming trend



Happy spring!

Or should I say summer, since that's what it feels like?

Since I last wrote, that much-yearned-for warmer weather has arrived. And boy did it come on quickly! I think we had two days of spring before those 80-degree temperatures set in.

You know what everyone likes to say in the Midwest: if you don't like the weather, wait a few minutes and it'll change.

Thankfully, we Midwesterners are used to wildly fluctuating temperatures, as are the owners of 5-Acre Farm Daylilies, featured in this issue. I hope you'll find their story as interesting as I did. I truly loved spending time with owner Rod Kroemer, learning all about the journey that led him and his husband to this adventure in daylily farming.

If you appreciate old homes, we are featuring not one but two gorgeous abodes, both of which have been meticulously remodeled by their owners.

Our Roads to Glory feature took us to Monticello this time around to check out Ted and Kathy Bachman's 124-year-old home. Visiting Monticello is always a treat thanks to their many fun boutiques and tasty eateries, but touring a beautiful home and getting to know its lovely owners was an added bonus.

I was also delighted to find out that Monticello Main Street has put together a walking tour of all the historic homes around town. If you haven't done so, I highly encourage you to stop by their office, grab a booklet and head out for a leisurely stroll while learning a bit more about both the history of these homes and the city of Monticello.

We also get some insight into remodeling a 100-year-old kitchen from our resident interior design expert, Karen Devine.

Once you've had your fill of homes, we'll leave you with recipes for a unique side dish and mass quantities of mojitos, perfect for your next summer party.

There aren't too many jobs where you walk away from a meeting feeling like you've made new friends, but that's how I feel every time I sit down to chat with the people who welcome us into their homes and gardens, kitchens and barns.

I hope you enjoy this issue and the people and places we feature. As always, if you have story ideas, we'd love to hear them! Email me at camaillepetersen@gmail.com with your thoughts and ideas.

Cheers,

—Carolyn





BARN YARN

Have a barn to brag about? To take part in our Barn Yarn series, reach out to N-G Vice President/News Jim Rossow at jrossow@news-gazette.com.

PARTY, ANIMALS

The Loft in rural Arcola is a popular wedding spot

Story Kevin Barlow Photos Robin Scholz

At 4 years old, James Aikman was able to tell anyone who listened the names of most animals on the planet. Even at that age, he had a deep drive to gather information and learn, but especially about animals. ¶ By his college years, he could tell you all of the physical characteristics, habitats and interesting tidbits about all sorts of animals. But his colleagues at the time were business professionals, bankers and financial experts.



The door at the end of the haymow opens up in The Loft, an area of a barn at the Aikman Wildlife Center that hosts events, including weddings, in rural Arcola. Also housed in the barn are a host of animals from the drive-thru safari park, including Marzipan, an African Sulcata Tortoise.

"My background is in business," Aikman said. "I saw myself becoming the president of a bank someday."

But he had a different vision during the night of Oct. 22, 2013. He remembers it vividly.

"I had a dream that (his wife) Kelsey and I owned a wildlife park," he said.

When he woke, he told Kelsey about the dream, but she put very little thought into it. After all, she was two weeks away from having their first child and the family routine was going to be changing significantly.

"No argument from me," Aikman said. "She was right."

But the next night, he had the exact same dream. Their discussion the following day changed their lives.

"I told her that I didn't know why, but I felt like that this was something God was wanting us to do," he said. "If it is really from God," she told him,



The barn at Aikman Wildlife Center, which hosts weddings and other events.

"then God will find a way to make it happen."

He began talking with other drive-thru parks and zoos, accumulating ideas on budgets and costs. He estimated attendance and income numbers.

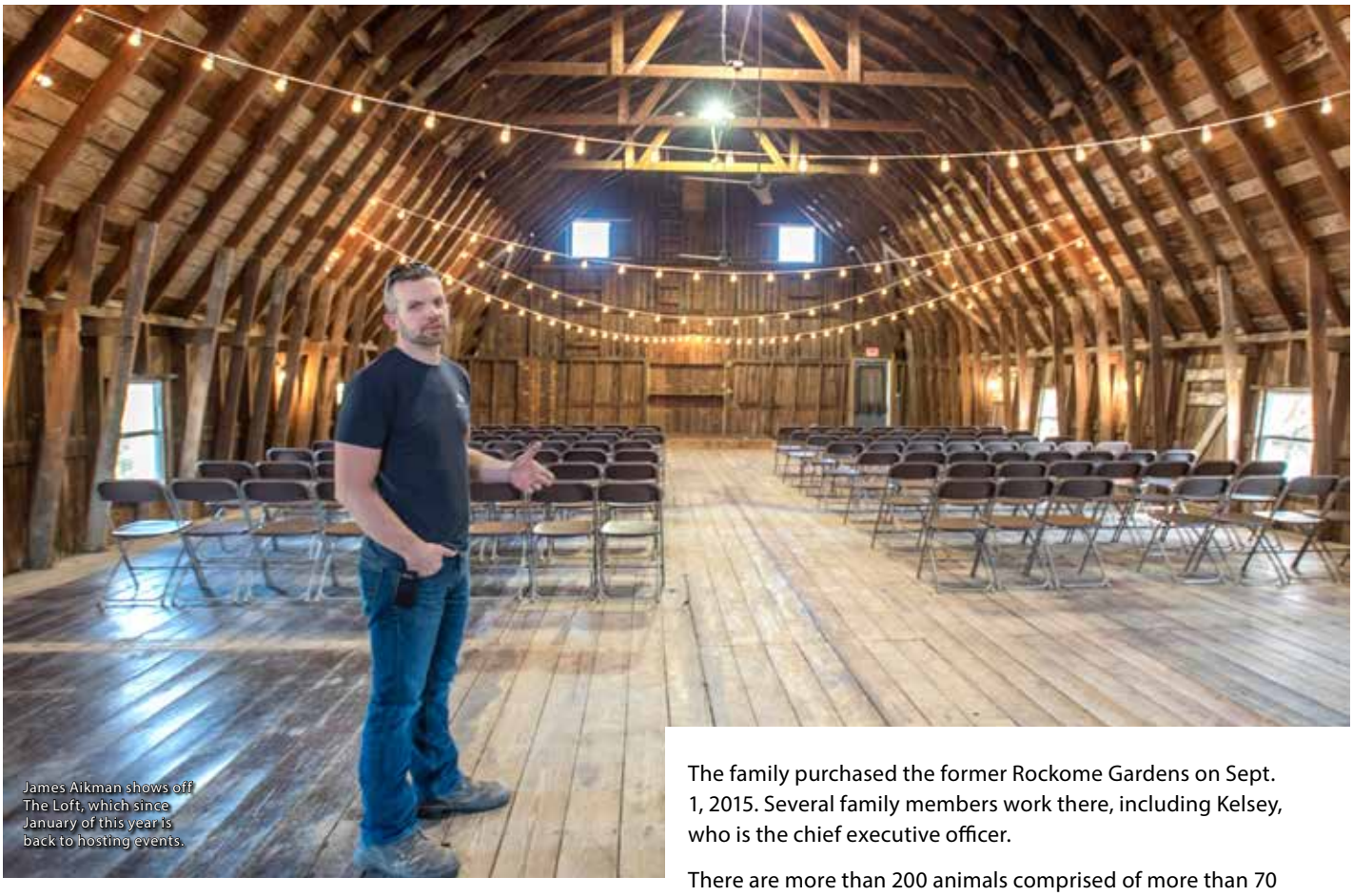
"From there, God began opening door after door and more opportunities and business sponsorships became available," he said.

Located between Arthur and Arcola, less than six miles from Exit 203 off Interstate 57, the Aikman Wildlife Adventure sits on the site of the former Rockome Gardens. It is Illinois' first and only drive-thru safari park where you can get up close and personal with animals you have only seen behind fencing or at a zoo.



Tortoises, porcupines and more wintered in the barn at Aikman Wildlife Center near Arcola.





James Aikman shows off The Loft, which since January of this year is back to hosting events.

The family purchased the former Rockome Gardens on Sept. 1, 2015. Several family members work there, including Kelsey, who is the chief executive officer.

There are more than 200 animals comprised of more than 70 different species native to six different continents. Zebras, camels, bison, horses, llamas and water buffalos walk and graze along the mile-long route.

"And kangaroos are back," Aikman said. "They have not been here for at least a couple of years, but now we have kangaroo encounters where people can go in and actually pet the kangaroos. We have a couple of new bird species, a couple of smaller animals and later this year we are hoping to add a bear or two."

But the wildlife park is only half of the business.

The Loft is located on the second story of the red barn in the Walk-Thru portion of the park. It features rustic lighting, ceiling fans and a ramp entrance.

"When we bought it, Rockome Gardens had shut down, but they were still doing a few weddings and events there each year," Aikman said. "That first year, we inherited three weddings, but got those only by word of mouth. In January 2020, we were starting to promote the wedding and event portion of the venue."

They attended a few bridal expos and were getting the word out.

Then COVID-19 happened.

"That put everything on pause," he said. "But this January, we went back to promoting the event side of our park and it has been well-received. We have 16 to 18 weddings booked for this year and we already have five or six for next year and even a couple for 2024."

Sinfully Decadent



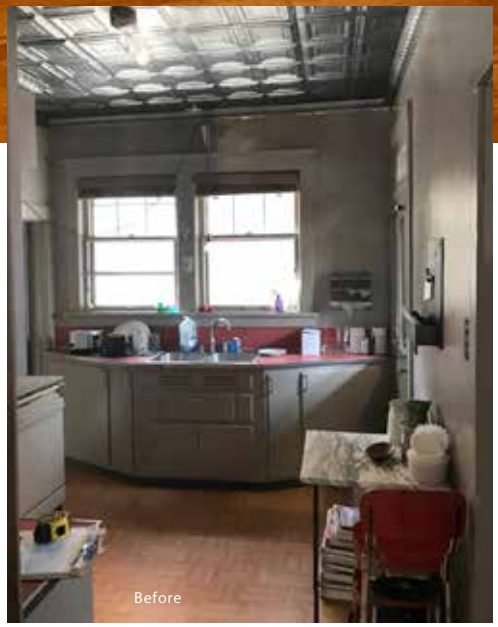
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Ask the *expert*

Karen Devine, owner of Devine Designs and a member of Central Illinois Business magazine's Class of 2011 Forty Under 40, answers reader questions each issue. Submit them at karendevine@yahoo.com.

Q: I live in a 100-year-old house with a super small kitchen full of doors, odd angles, no counter space and no room for a dishwasher. The refrigerator doesn't even fit in the kitchen properly! Do I have to open it up to the dining room in order to create a functional space?


After


Before

PHOTOS Provided

A: Well, this is a real question from a real client.

This project was all about coming up with good space planning and focusing on the homeowner's priorities. Initially, Christy and Paul thought their only option was to open the kitchen up into their beautiful dining room that had the most gorgeous proportions and fit the home's original aesthetics. They were hesitating to take out the wall but didn't think they had another option in order to create a kitchen that would function for their family.

After a consultation discussing their needs, I went to work. Once I created a floor plan moving the exterior door and adding a window, we had the floor space needed to create a perfect working triangle in the kitchen proper. Then, in the closet area where the refrigerator originally











was housed, we were able to create a better entry to the kitchen from the backyard. We also used every bit of available space to create an efficient pantry space. The space became much more functional and with custom cabinetry, beautiful lighting, new ceiling and flooring — very aesthetically pleasing! The combination of form and function was achieved beautifully in Christy and Paul's kitchen without upsetting the integrity of the home.

We asked Christy some questions about her remodel.

What was the best advice you received on renovating your kitchen?
I had ideas of taking some space from our large dining room and Karen pointed out that we wouldn't want to disrupt its beautiful symmetry. That forced us to work within the existing footprint of the kitchen which was, ultimately, the best thing for our house.

What was the goal/vibe/function you were hoping for?
Our main goal was improved function: We had a rollaway dishwasher, the refrigerator was in a cramped and dark "pantry," and the workflow was terrible. Aesthetically, our goal was to connect the kitchen to the period and style of the house. I wanted someone walking in for the first time to wonder if some of it was original.

What is your favorite part of the reno?
Moving the location of the back door and making it glass brought in so much more light and created wall space for a much better layout for cabinets and countertops. Our custom cabinets maximize the use of the space and are worth every penny. I love that we kept the laundry chute. My husband's favorite thing is the smart faucet.

Talk to me about THE WALLPAPER?!?!?
Since we went with neutral and classic finishes, this was the place I could express some design personality! I knew I wanted to use this pattern somewhere in the house and when the kitchen was finished, that wall was just screaming for it. It was an easy DIY install and it's peel and stick, so I can easily remove it when I'm ready for a change.

Advice for folks considering an old house kitchen reno?
I think the best thing we did was a design consultation. I had spent so much time thinking about the kitchen remodel and had lots of ideas. After standing in the space with Karen and telling her what I was thinking, she immediately offered solutions to some of our challenges. From there it was a no-brainer to have her design the layout.

SUMMER'S HERE

We're putting spr
glorious? — so he



Owner Rod Kroemer at 5-Acre Daylily Farm in rural Ville Grove.

ing in the rearview mirror — *weren't those few days*
ere are three ways you can get enjoy these warm months.



1.
GET OUT IN THE GARDEN

Story Carolyn Maille-Petersen
Photos Robin Scholz

Tucked behind a curve in the road as you're driving south on Illinois 130 toward Villa Grove is a glorious little flower farm called 5-Acre Farm Daylilies.

It's off the beaten path, so if you're not paying attention, you might miss it.

That would be a travesty, because in the midst of mile-after-mile of corn and soybeans, 5-Acre Farm is a panoramic oasis of color.

The owners — Rod Kroemer and his husband, Jim Wuersch — have been cultivating daylilies for 16 years, and their efforts have definitely paid off. They now have close to 650 varieties of daylilies that bloom from early June until late September, providing wave after wave of color and texture in the curving beds that are spread all across their farm.

What's surprising is that this hidden gem wasn't intended to be a daylily farm.

Rod, a retired communications and marketing executive, and Jim, a retired police officer, bought the five-acre plot with no intentions of growing anything other than prairie grass. Though they loved gardening and had both grown up on farms and worked in nurseries at various times in their lives, it wasn't on their radar.

"We had no idea we were ever going to



A few of the many varieties of daylilies grown at 5-Acre Daylily Farm.

5-Acre Farm Daylilies

is located at 1578 County Road 300 North, five miles south of Philo on Illinois 130. The farm's open 10 a.m. –4p.m.onSaturday and Sunday or by appointmentduring the week at 217-621-8474.



be nurserymen," Rod said.

But when a dear friend who owned Valente Gardens in Maine unexpectedly passed away, the opportunity to carry on his legacy was something Rod couldn't pass up. He went to Maine to visit with their friend's wife, found out she wasn't planning to carry on the business, and made a snap decision to take it on.

"I called Jim on the phone and he said, 'You've lost your mind,' " Rod said with a grin.

He told Jim to start digging holes.

"One-hundred sixty-two UPS boxes later, we had Valente Gardens here in East Central Illinois," he said.

This was in the fall, so time was of the essence; they had to get the flowers planted before the ground got too cold.

"We started digging like shocked squirrels," said Rod, and through many long days of work, they were able to accomplish their goal.

Now, almost two decades later, they have not only succeeded in keeping the Valente Gardens legacy alive, but they've also created their own.


Daylillies ready to be shipped at 5-Acre Daylily Farm.

When most people think of daylilies, Rod said, they think of the orange daylilies that grow wild along the side of the road. But the daylilies they've cultivated at 5-Acre Farm aren't your average "ditch lilies," Rod said.

Those old-fashioned beauties come straight from Mother Nature, he said, with no help from hybridizers. But the lilies that Jim and Rod grow have been carefully hybridized until they are unique enough to be considered sales-worthy.

Every year, the men plant upward of 1,200 seeds that they personally hybridized the previous year. Then, it's a waiting game to see what pops up.

Generally, the survival rate is 85 percent, Rod said.

The surviving seedlings are planted out in the fields behind their house the following summer and are expected to fend for themselves from there on out. If they can't survive the climate, then they aren't meant for Illinois growers.

This is followed by more watching and waiting – five years' worth, to be exact – to see if the hybrids they created are unique enough and hardy enough to be introduced to the world. What makes this process amazing is that out of the 1,000-plus plants that grow each year, they may get four "introductions" or daylily hybrids from each five-year process.

The ideal daylily needs to be able to withstand both drought-like and swampy conditions brought on by typical Illinois weather, Rod said. "I want something that is going to be amenable to just about any kind of treatment."

Besides being resistant to the vagaries of Midwest weather, another perk of these hardy lovelies is that they are pest-resistant, with the exception of deer.

Additionally, as perennials, they not only come back on their own year after year, but they also duplicate.

"One of the miracles of buying daylilies is that you will never be out of them," Rod said. "In fact, you have gifts to give people you know."

Because they multiply, it's good to divide daylily plants every few years and give your extras to friends and family, he said.

Finally, contrary to popular belief, daylilies aren't just spring bloomers. They bloom all summer long and into the fall; it's just a matter of picking out the right variety. The biggest problem gardeners will have is whittling down the choices.

If you go out to the farm, give yourself time to tarry. Take a seat in their gazebo and soak in the peace and quiet.

When you're ready to start browsing, be sure to take one of the pads of paper and pens that they have at the table so you can write down the names and growing season of the flowers you like. Of course, a visit to the farm wouldn't be complete without saying hello and chatting with Rod and Jim.

"I have felt so special in July and August to have people come out and just relax. They come out, and they look at you, and their eyes are shifting and they can't sit still, and they want to hurry," Rod said. "By the time they leave, they're breathing again, and they're actually talking; they're actually laughing."

"It's so cliché," says Rod, "but this is an experience to come out to the farm."



Owner Rod Kroemer checks on growth progress on some plants at 5-Acre Daylily Farm.

2. ENJOY A NICE MEAL

Story Carolyn Maille-Petersen
Photos Robin Scholz

Do you love seafood? How about Mexican food?

Then you're in luck.

A new restaurant recently opened in downtown Champaign and the owners say its unique style is something that — until now — could only be found in bigger cities like Chicago and Indianapolis.

La Bahia Grill specializes in Nayarit-style Mexican seafood, which according to co-owner Magaly Avila means more choices in the preparation and in the types of seafood offered.

Nayarit is a state on the central west coast of Mexico known for its seafood. At La Bahia, they offer whole tilapia, red snapper and oysters, as well as crab, prawns and octopus. While most Mexican restaurants only offer their fish fried, Magaly said, La Bahia gives customers choices.

"It's taking it to the next level," she said.

Magaly's husband and partner, Leonel Carmona, is the chef. He honed his skills through years of experience in the restaurant industry, beginning as a dishwasher and working his way up.

"He came to a point where he wanted a say in what happened," Magaly said. "He had all these ideas."

Magaly encouraged him to think about opening his own business. To prep for this new venture, Leonel took a job at a Nayarit-style restaurant in Indianapolis, commuting for six months while he soaked up all the knowledge he could. Once he felt confident in his abilities, he came back and began practicing at home,





La Bahia Grill owners Leonel Carmona-Cortes, top, and Magaly Avila with a mural of artist Frida Kahlo on one of the walls of the the restaurant's dining room.



Maggie's Green Spaghetti, which gets its green color from the poblano peppers.

experimenting with recipes and putting his own twist on them.

They found a storefront downtown because they like the urban vibe and they want to attract more of the Hispanic and Latinx community to the area.

With the help of friends and family they made the place their own; a friend painted the murals on the walls and Leonel's mother and sister, who live in Mexico, embroidered the whimsical sea creatures on the tablecloths.

La Bahia, which means "the bay" in Spanish, opened in December 2021 and has been serving up tasty seafood dishes and cocktails since. In addition to seafood, you'll find a unique side item on the menu: "This dish was inspired by the popular Mexican side dish green spaghetti that is typically served at special family gatherings," Magaly said. "Since this is one of our favorite side dishes, we decided to include it in our menu."

One of the questions they often get is "Why is it green?" The answer, Magaly said, is that it comes from the poblano peppers used to make the sauce.

MAGGIE'S GREEN SPAGHETTI

Ingredients for sauce

5 Poblano peppers

4 ounces cream cheese

1 can of Media crema

Cilantro to taste

Chicken flavor bouillon to taste

Serrano pepper (add according to preferred spiciness)

Ingredients to complete dish

Chopped red and green pepper (to taste)

Cooked spaghetti

Grilled shrimp and chicken

Roast whole poblano peppers on the grill at medium-high heat for 12-15 minutes. Turn them every so often to fully roast all sides until the skin is easy to peel; then place in a plastic bag to cool off

Once the poblano peppers have cooled down, peel off the skin and take out the seeds

Mix the poblanos peppers in a blender with the cream cheese, media crema, and cilantro (serrano peppers if you want it spicy)

Heat the sauce in a pan. Add the red and green peppers and the cooked spaghetti.

Serve on a plate, top with grilled chicken and shrimp and enjoy.

3.
MAKE A COOL DRINK

Story Carolyn Maille-Petersen
Photos Robin Scholz

Summer is here and with it comes the chance to host friends in the backyard while chatting and sipping a cool drink.

One of the greatest of those is a mojito, with its blend of freshly picked mint and cool lime flavors.

But when you're having a party, you don't want to spend all your time making drinks. That's where Champaign couple Ata and Amy Durukan come in. They have perfected the art of making mojitos by the gallon.

For 10 years, they hosted a "Third of July" bash complete with a vat of mojitos, and invited their friends and families to attend.

It all began when their daughter, Erin, was 5 years old. They thought it would be fun to invite Amy's book club friends and their families to her parents' home to watch the fireworks over the Champaign Country Club golf course on July 3.

When they began planning, they were casting around for a summer drink that was fresh and refreshing. They landed on the mojito and decided to try their hand at making it in large quantities prior to the party.



Ata found a recipe and multiplied it by the number of glasses he thought they would need, and then he and Amy got down to business.

"We did everything fresh," he said. "Juicing all the limes, mixing everything together."

It was a lot of work, they said, but worth it. As the years went by and the party got bigger, the amount of mojito mix needed kept increasing as well. For a couple years, they tried a store-bought mojito mix, but it wasn't the same, Ata said, so they went back to fresh.

Along the way, they learned a few things.

They made enough mojito mix to fill a large beverage cooler, but they didn't want to add ice because it would melt and dilute the drink. Instead, Ata and Amy chilled all the ingredients separately and then mixed it together in the cooler just prior to the start of the party. They then put cups, ice and fresh sprigs of mint next to the cooler so people could serve themselves.

"We also learned not to have giant Solo cups next to it," Amy said.









A mojito is an easy drink to make, says a refreshed Ata Durukan. Simply squeeze the limes (opposite page), muddle the mint with simple syrup) (above) and add your mixer (either light rum or Bubly).

As the amount of mix they made increased, it also meant a need for a lot more mint. They discovered that it's good to have that one "foolish" friend who planted mint — which is highly invasive — in the ground instead of in a pot, Amy said with a laugh, because then they'll be begging you to mow it down and use it in a drink.

Luckily, they did have that one friend who gave them carte blanche to cut down as much as they needed.

"I would take a lot of mint and a lot of sugar in a container and muddle it so that it would release the essential oils of the mint, and that's what went into the vat," Ata said.

Finally, the beauty of mojitos is that you don't have to be precise. "I think you can fudge it a little bit and still please everybody because it's refreshing, and everyone is outdoors having a good time," Ata said.

And that is what it's all about.

To make your own vat of mojitos — alcoholic or virgin — follow the recipe below, add a backyard and friends, and you are ready for your own summer gathering.

AMY & ATA'S VAT O' MOJITOS

Makes 3 gallons or 100 3.8 ounce servings

150 ounces light rum (omit rum for non-alcoholic version and replace with Sierra Mist, or if that's too sweet, with lime-flavored Bubly)

16 ounces simple syrup

100 ounces fresh lime juice (1 lime yields approximately 1 ounce of juice)

118 ounces club soda

1-2 bunches mint leaves, plus extra for serving

Chill all liquid ingredients for at least four hours. Muddle (gently smash) mint leaves with the simple syrup. Pour mint mixture, along with all other chilled ingredients, into a five-gallon cooler. Mix well. Cover until ready to serve.

Fill glass with ice. Pour out desired amount of mojito mixture over ice. Add extra mint to taste.

ABOVE: Ted and Kathy Bachman's sunroom at their home in Monticello.

FROM LEFT: Mirror and lights in the downstairs bathroom; a two-way swing hinge; and a light fixture that features two fans and a light in the Bachmans' sunroom.











ROADS TO GLORY

Third in a series of famous routes in area towns. Where should we travel next? Email N-G Vice President/News Jim Rossow at jrossow@news-gazette.com.

STATE OF MIND

For the Bachmans*, their Monticello home has been a labor of love*

Story Carolyn Maille-Petersen
Photos Robin Scholz

Millionaire's Row.

That was the nickname given Monticello's North State Street at the turn of the 20th century, and if you've ever been there and driven through this area, you'll understand why.

The street just north of downtown is where some of the most successful local business owners built their homes back in the day. Many of the homes are large, opulent show-stoppers, some of which date back as far as 1875, and they feature a wide variety of architectural styles, from Tudor to Queen Anne Victorian to Craftsman.

At the Main Street Monticello office in the train depot, you can even pick up a book that will take you on a walking tour of the area.

One of those homes, a Dutch Colonial Revival at the corner of North State and Grant streets, recently received an award from Main Street Monticello for "outstanding commitment to the restoration of an historic property."

The owners, Ted and Kathy Bachman, are a congenial couple who clearly enjoy the challenges of owning an old home, and are working tirelessly to make it a place that the whole town can enjoy. As such,

they have been meticulously renovating the home for more than 20 years, beginning when they bought it in 2000.

At the time, the Bachmans were living in Chicago and coming down on weekends to visit family and friends and cheer on the Illini.

Ted, who grew up a block from where he and Kathy now live, said the house had been on the market for well over a year when they decided to buy it.

"It was a rare opportunity to own one of the historic homes that we had always admired since childhood," says Kathy.

Ted, a retired design engineer, and Kathy, a retired life insurance underwriter, fell in love with the gambrel roof and roof rails, the "inviting front porch" and spacious rooms, the windows and the built-ins.

"Everything just seems to work together to welcome you," says Kathy.

In keeping with that welcoming feel, the Bachmans love to share their home with others, opening it up over the years for community events hosted by Main Street Monticello as well as hosting teas and other social gatherings.

The home lends itself to entertaining with its wide-open living room in the center of the house. It used



The fireplace in The Bachman's home in Monticello.



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ABOVE: Ted and Kathy Bachman relax in the sunroom of their home in Monticello.

LEFT: A built-in china cabinet.

to be two rooms, says Ted, but a previous owner had the dividing wall torn down and an I-beam installed to take on the load previously borne by the wall.

"That's one thing I love about this house," says Ted, "is being able to sit and look through to different rooms and from certain vantage points, and see out the many windows into the neighborhood."

Built in 1898 by William Dighton for his mother, Sarah Catherine, the Bachman home is part of the North State Street Historic District, which became part of the National Register of Historic Places in 1998.

The home stayed in the Dighton family until 1938, when the Shonkwiler family bought it and maintained it until 1985. It then had a couple more owners before being purchased by the Bachmans.

Over the decades, says Kathy, changes were made, including adding the sun room and more bathrooms, expanding the kitchen and enclosing the back porch, to name a few. Each family "put their mark on the home according to the season of the time," she notes, with electricity installed around World War I and modern plumbing around World War II.

When the Bachmans bought it, one of their early projects was installing whole-house air conditioning. They settled on The Unico System, which uses small, flexible ducts that can be snaked through existing


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ceiling, floor and wall cavities without damaging a home's architectural integrity. The small, round wooden vents in the floors or ceilings of each room are the only visible signs of the new system.

Fixing up the outside of the house was also a priority.

"We wanted to make it look like somebody was really going to do something with it," says Ted. "Give it some curb appeal."

With the outside done and a cooling system installed, they began to work on other projects, doing a room at a time, and then saving up money to start another project.

This willingness to do what it takes to renovate the home while still maintaining its historic character imbues everything the Bachmans have done.

"We try to repurpose and remain true to the age of the property, instead of buying new materials," says Kathy.

They spent a lot of time browsing and purchasing items at PACA's architectural salvage warehouse in Champaign, as well as scouring estate sales and antique shops. They also use their travels for inspiration.

"When Kathy and I go on vacation, we'll go to a town and there's always an historic district where some rich guy built a fancy, now old, house," says Ted. "Often, you can tour it and get ideas."

Now they're the ones with an historic home, and wherever possible, they have kept original flooring, walls, doors, molding and windows. When that wasn't possible, as was the case with the kitchen, the Bachmans took care to make it fit with the character of the home, bringing in elements



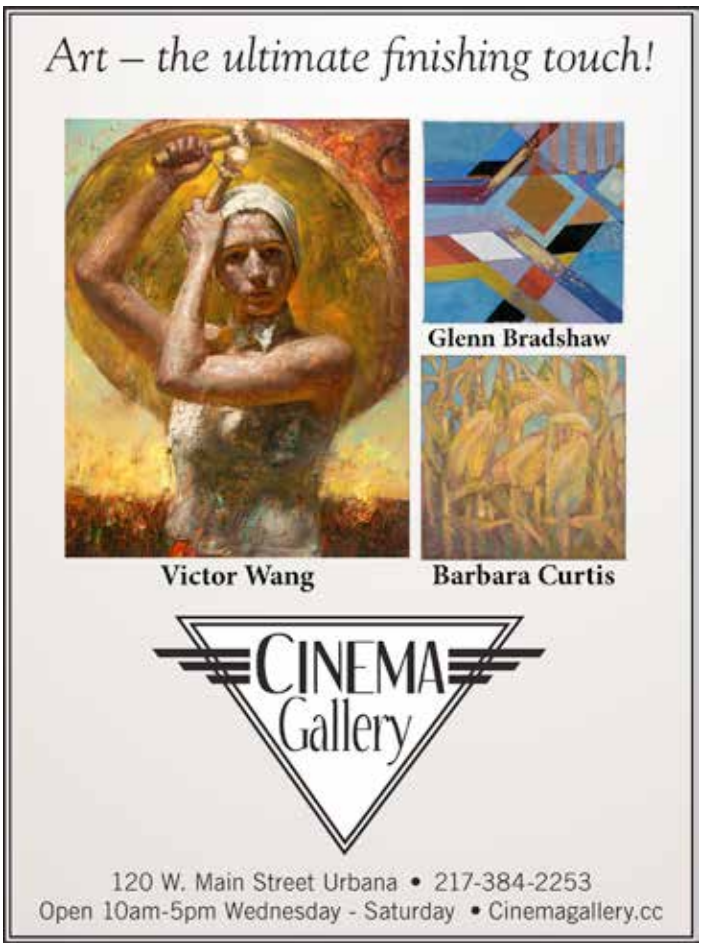


LEFT: A sign on the front of the Bachmans' home in Monticello announces its recognition by the town's Historic Preservation Board
ABOVE:The downstairs bathroom features a stained glass window.



The Bachmans' living room.







A built-in cabinet displays glassware in the Bachmans' kitchen.





from other rooms of the house, such as crown molding and cabinet door details.

"Ted spent many hours thinking the kitchen through," says Kathy, "and designed the cabinets to mimic the panels in the dormers upstairs and matching the radius of the glass shelves and corners of the counters for me."

The kitchen, which they completely gutted, was originally two rooms, one of which had a drop ceiling. Hidden above the drop ceiling was beadboard that they restored and matched with new beadboard for the rest of the kitchen.

"The idea is we don't want it to look new," says Ted. "It's supposed to look like it's always been here."

Though the kitchen is all new, the butler pantry that connects it to the dining room still has its original cabinetry and hardware, as well as an original window that had been hidden behind a cabinet. The only other truly "new" room in the house is the main floor bathroom, which they have also overhauled to look old with penny tile flooring, a pedestal sink, an antique mirror and vintage sconces, and a beautiful milky blue, green and white stained-glass window that they commissioned from Corrie Art Glass in Monticello.

The window space had been covered over in the bathroom, and the Bachmans didn't discover it until they tore out an old closet on the add-on back porch and found the original window opening.

Then there's the formal dining room, painted a soft gray with light cream picture-frame trim and molding. Though lovely, what really makes this room special is what's in it: a mahogany dining set that once belonged to the Dighton family. The set, designed in the style of Robert Adams and George Hepplewhite, was shipped from England in the early 20th century by William Dighton and used in his own home, which was across the street from his mother's home – now the Bachmans'.

The Dighton Family Estate sold the set to the Bachmans in 2012, which includes a table with 10 leaves and 12 original chairs, a side table, two pedestals topped



ABOVE: Ted and Kathy Bachman's dining room.

LEFT: A decorative silverware urn.

by fanciful acorn-shaped cutlery urns, and a demilune commode for storing china and linens.

When the home was built, there were pocket doors separating the dining room from the parlor at the front of the home, but those were removed at some point, says Ted, and a wall erected on the dining room side and shelves built into the old doorway frame on the parlor side.

The parlor, which looks out onto their front lawn, has a decidedly different feel from the rest of the main floor.

Whereas the back of the house has white-painted trim as was fashionable back when Mrs. Shonkwiler had it done, the parlor has the original dark wood picture-frame molding and trim, along with overstuffed floral chairs and matching drapery and Asian-inspired decorative elements — all vintage finds from their travels — giving it a Victorian feel. This is reinforced by the ornate Carrera marble fireplace in the corner.

Two antique fu dog statues — a nod to Monticello's ties to Allerton Park and Retreat Center on the edge of town — keep watch on either end of the mantle. The statues, says Kathy, were calling her name when she walked by an antique shop in Colorado years ago.

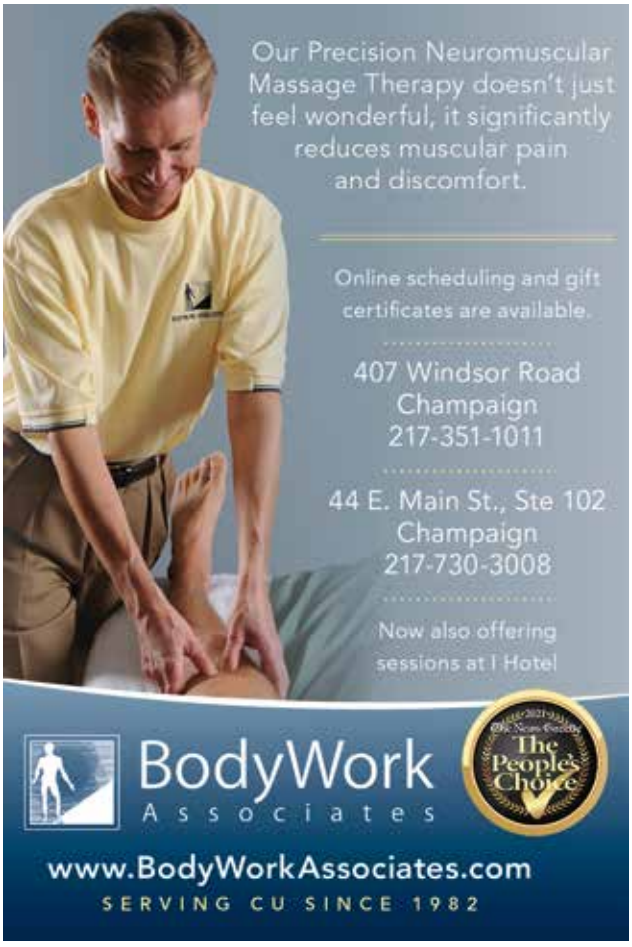
"This fu dog spoke to me through the window," says Kathy with a grin, "and said 'I would look great in Monticello.' "

Not to be forgotten is the airy sun room, which was added on by Sarah Catherine. This is Kathy's favorite room, with leaded-glass



A red chair and suitcases that belonged to family members in the Bachman's great room.







The Bachmans' front porch.

windows on three sides and butterfly and floral paintings above the French doors leading into the room.

"We think it was painted in the '20s," says Ted, "and I think a local painter did it."

The windows and floors are original, but the Bachmans replaced the lighting with a rotating vintage-look ceiling fan and light from Minka Aire. The Bachmans had much of the lighting in the house replaced, and they used the Minka Aire brand throughout to give it that historical character for which they were striving.

Every room has its own unique style, but it all comes together in what Kathy describes as a blend of "traditional and transitional, mixed with a touch of shabby chic and chinoiserie."

Of course, that's just the main floor. Go up the ornately carved dark-wood staircase in the two-story foyer and you'll find a cozy retreat. Lighting the way is an antique pendant light which, according to Kathy, originally hung in the Marshall Field & Company department store in Chicago and was bought by Dighton when the house was being remodeled.

Once upstairs, there is a sun room with a bird's-eye view of the neighborhood and an adjacent sitting room with another fireplace. It also boasts three bedrooms, a powder room with the original marble-counter sink, as well as a vintage pink-tiled bathroom that they are in the process of restoring.

Altogether, the house has 15 rooms, all of which have been touched in some fashion by the Bachmans.

The attention to detail is impressive — from the decorative and highly polished hardware on the cabinets, doors and windows to the reproduction light fixtures and ceiling fans and the ornate refurbished radiators which had been hidden under wooden covers. It is clear the Bachmans put a lot of thought and creativity into preserving the historical spirit of the house while still making it amenable to modern-day life.

The work is ongoing, they say, as there's always something to be done in an old house.

In the meantime, the Bachmans are enjoying the beauty of the home they have lovingly remodeled, while at the same time, doing a community service by preserving a magnificent piece of Monticello history.

Its original owners contributed to the growth and beauty of the town, and the Bachmans are happy to carry on that legacy.

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