

LANDMARK



SURVEY

Bibb/Winter 1979

IDENTIFICATION

BASE DATA

Street Address: 320 West Main Street
 Map and Parcel: 29-18
 Census Tract & Block: 1-301
 Present Owner: Ferdinand and Judith A. Bazin
 Address: 320 W. Main Street
 Present Use: Restaurant and Residence
 Original Owner: Dr. B. H. Sparks
 Original Use: Residence and Medical Office

Historic Name: Sparks-Garrett House
 Date/Period: 1899
 Style: Victorian Vernacular
 Height to Cornice:
 Height in Stories: 2
 Present Zoning: B-4
 Land Area (sq.ft.): 44' x 185' ave. (8140 sq. ft.)
 Assessed Value (land + imp.):

ARCHITECTURAL DESCRIPTION

This 2-storey, 3-bay, stuccoed house set on a low brick foundation is in the T-shape popular in the late 19th century, with projecting side bays front and rear. The T-shaped medium-pitched gable roof is covered with greenish composition shingles. It has a boxed cornice with returns and a wide cornice board. The gable ends are covered with wooden shingles above the cornice, and each contains an attic window. The house is painted white with royal blue trim. A one-storey veranda covers the western two bays of the facade. It has a low-pitched hip roof covered with the same greenish composition shingles and a boxed cornice. It has been enclosed with vertical wooden siding, leaving the spool frieze and turned posts and balustrade undisturbed on the outside. There is now a multi-light stationary-sash window in each porch bay. The original entrance in the central bay of the facade is now an interior door. Windows are double-sash, 2-over-2 light, with architrave trim. There is a one-storey semi-octagonal bay window in the eastern bay of the facade. Its low-pitched hip roof is an extension of the veranda's roof. A door in one plane of the bay window originally gave access to the doctor's office from the veranda. The windows match the others in the house. The one-storey rear wing covering the two western bays is probably original. Its roof and windows match those in the rest of the house. Side and back porches around it have been enclosed. The central chimney has been removed; a smaller one at the rear of the wing remains. A single-flight open staircase with simple turned balustrade rises from the central hall. Doors and windows have symmetrically moulded trim

HISTORICAL DESCRIPTION

with corner blocks. The parlor mantel has Tuscan columns reaching to the top of a mirror over-mantel. To accommodate a child's room in the attic, a section of the floor has been lowered and a stair and two skylights added.

For nearly half of its 80 years, this house has served as a doctor's residence and office. Dr. B. H. Sparks bought the lot in 1899 and built the house the same year (City DB 10-115). George E. Harris bought it from Dr. Sparks in 1908 (DB 19-462) and sold it in 1919 to Susie J. Webb (Mrs. James J. Webb) who owned it until 1945 (DB 34-104, 120-483). Dr. M. T. Garrett purchased it in 1947 (DB 132-35) and for 29 years lived and had his office there. The present owners bought the house from Dr. Garrett's estate in 1977 (DB 388-313). They live on the second level and have remodeled the first level for use as a restaurant.

Additional Deed References: City DB 17-465, 18-85; WB 20-554.

GRAPHICS

CONDITIONS

Good

SOURCES

City Records
 Mrs. Ferdinand Bazin
 Mrs. M. T. Garrett
 Sanborn Maps - 1907, 1920, 1969



Progress Photos by Jim Carpenter

JUDITH AND FERDINAND BAZIN STAND IN FRONT OF LOCATION OF LE SNAIL
The Restaurant Featuring European Cuisine Will Be Located on West Main Street

Something Old, Something New

By CINDY KELLEY
of The Progress Staff

The snail, according to Webster, is a slow-moving, worm-like mollusk with a protective shell.

This definition, however, is not indicative of the service Judith and Ferdinand Bazin plan to offer customers of Le Snail.

Le Snail, a new restaurant planned for Charlottesville, is going to offer a European atmosphere with a Continental menu. The menu will be predominantly French, but will also feature German and Italian dishes, as well as daily specials.

Austrian-born Bazin has been head chef at the Boars Head Sports Club, where his food has already gained quite a reputation, for four-and-a-half years. His contract with the sports club ends in February of 1979, and the opening of Le Snail

by the Bazins has been the changes they have had to make in order to follow the handicapped code. "We had to raise the floor, which created quite a hardship," said Mrs. Bazin.

The Bazins are seeking to accomplish a warm and comfortable atmosphere exemplifying European culture. Parts of the interior of the future restaurant are being built with pieces from the castle on Nydrie Farm in Keene.

There will be three rooms for use by customers — two for dining and a bar.

The back dining room will have a more formal atmosphere than the one planned for the front. The bar will seat 18 people, the total seating capacity will be 70.

Lunch prices will range from \$2.50 to \$5, and dinners will average about \$5 to \$6.

Before setting prices, Bazin

The Bazins consider themselves "pioneers of West Main Street."

There is a city plan in the making for the upgrading of the Starr Hill neighborhood, where Le Snail will be located.

The area has gained quite a disreputable reputation over the years, but the Bazins are quite confident their business won't be affected. In fact they appear quite thrilled by the fact they are indeed "pioneers" of the facelift planned for the neighborhood.

A common question asked of the Bazins concerns parking space, whereby they quickly point out that the City Market parking lot, just across the street, has 180 spaces for autos.

The equipment for the kitchen area is all second-hand. The couple found this a necessary way to go because of the difficulty in obtaining a bank

of Assistant City Attorney Paul C. Garrett.

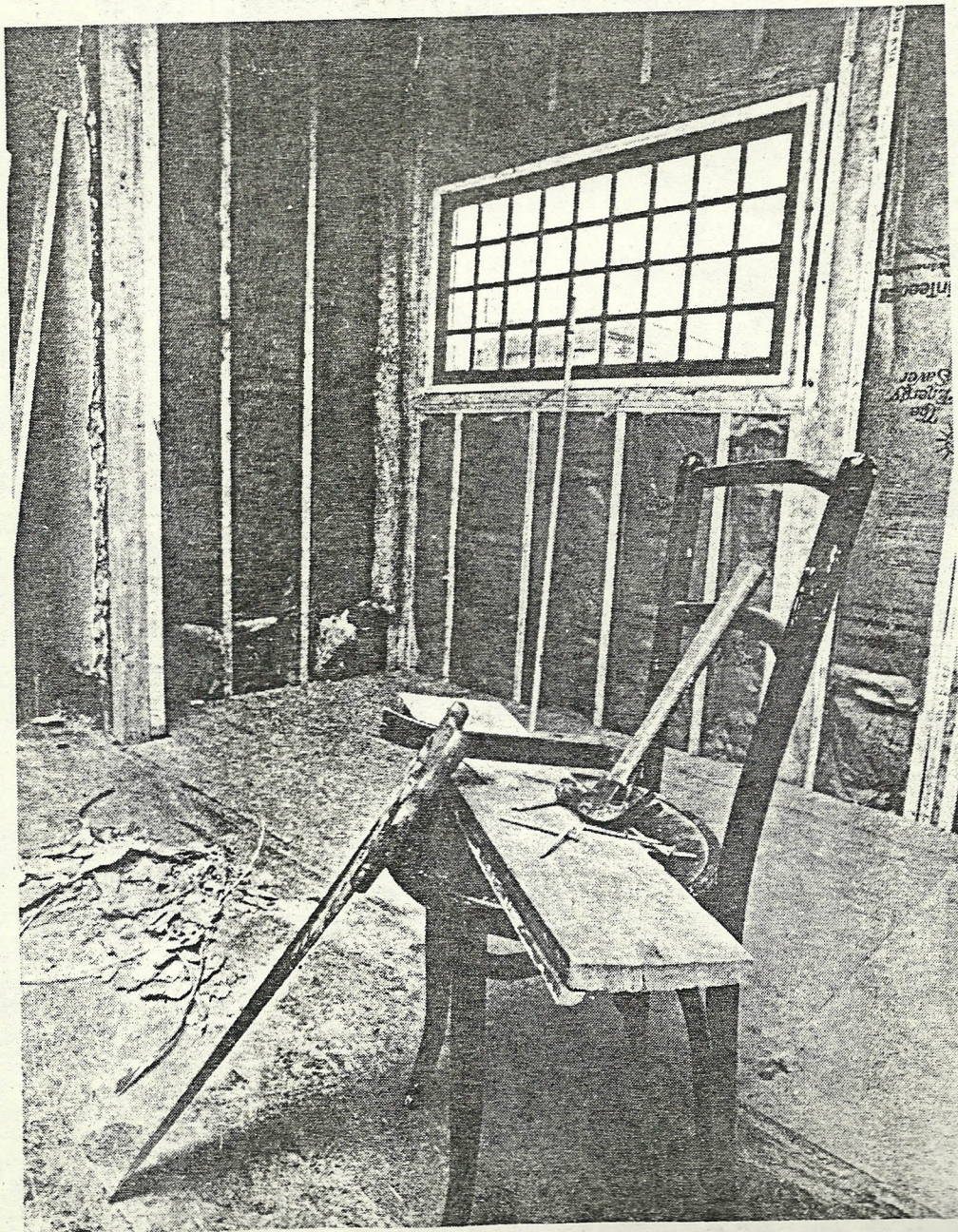
The Bazins moved into the upper floor of the building a little over a year ago. The lower level is in the process of being transformed into Le Snail.

One of the most difficult and costly alterations encountered

realistic study," said Bazin. He worked with seating capacity to see how many people would have to be fed per day, then took apart the concept to see if it was workable and came up with a "conservative figure of 60 per day" in order to break even.

Mrs. Bazin is a graduate of Barnard College and a former systems analyst for IBM. Bazin began as an apprentice chef at the age of 14 and has been creating his masterpieces since that time.

Le Snail will be located at 320 W. Main St.



THE FRONT DINING ROOM OF LE SNAIL IS NOW UNDER CONSTRUCTION