



FOR: HUSK RESTAURANT
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CONTACT: MELANY MULLENS & MICHELLE CHARAK
melany@polishedpigmedia.com 540.314.8089
michelle@polishedpigmedia.com 917.463.3833

HUSK RESTAURANT IS HONORED FOR PRESERVATION EFFORTS

The Preservation Society of Charleston and Charter Day Foundation each recognize the restaurant for helping to conserve Charleston's history

(June 14, 2012 – Charleston, SC) Husk Restaurant has been named the recipient of the Carolopolis Award and the Robert N.S. and Patti Foos Whitelaw Award from the Preservation Society of Charleston and the Charter Day Foundation, respectively. The two organizations chose to acknowledge the restaurant based on its considerate preservation and renovations of 74 and 76 Queen St. to honor the history of the property, and the city of Charleston.

“We are humbled to be recognized by our community in this way,” says Neighborhood Dining Group President David Howard. “Preserving the integrity of these structures was of paramount importance to us when considering renovation options and we took every possible measure to achieve this. We are proud to be a part of a place with such a rich history and deep roots and want to do our part in preserving it whenever possible.”

In giving the award to Husk, the Preservation Society of Charleston noted that “the considerate preservation and creative reuse of the buildings at 74 and 76 Queen Street has reintroduced this pair as a desirable destination in the historic downtown”. Each year, the Charter Day Foundation seeks to recognize organizations and individuals who made contributions in protecting Charleston’s irreplaceable, historic buildings. Per the foundation’s spokesperson, “the renovation of 74 Queen Street and 76 Queen Street presented many challenges and with the support of the ownership group and the expertise of design professionals and skilled craftsmen-- these two unique buildings were brought back to life. The restaurant not only celebrates southern food ways and the natural bounty of the Lowcountry, it has revitalized an underappreciated block of Queen Street.”

The buildings at 74 and 76 Queen Street are located on land originally part of Schenckings Square, a three-acre tract granted in the 1680s to Barnard Schenckings, a Barbadian immigrant. Schenckings’ grandson Bernard Elliott later inherited the property. After his death the tract was divided and part of the land was purchased by William Mills, father of noted architect Robert Mills. 74 Queen Street is a circa 1874 two-story masonry residence believed to have been built by the Michel family. The house at 76 Queen Street is a two-story frame building with Greek Revival and Italianate detailing constructed circa 1893 by William Graham, a local painter.

Both structures were built on the site of earlier houses destroyed in the fire of 1861. In 2009 the properties were purchased as the location for a new restaurant. In preparation for this adaptive use 74 Queen Street underwent an extensive renovation.

Only a single historic window survived. This window served as the model to reconstruct matching windows for the entire building at 74 Queen. The building's masonry was repointed and traditional stucco was applied to the façade. A one-story porch was constructed on the north elevation. While the interior of the building at 74 Queen was rehabilitated for a new use, the existing structure was preserved. A new metal roof was installed on the exterior.

Next door, 76 Queen Street underwent a less intensive rehabilitation, but understated restoration work gave the building a fresh face on Queen Street. The deteriorated exterior siding was replaced in-kind and painted, and the roof was repaired. New front steps were installed at the entry, and the front courtyard was refurbished. The front wall and gate were also repaired.

At Husk, the past and the present continually intersect – from the cuisine to the structure itself – old Southern traditions are preserved and resurrected for a new generation to experience and enjoy.

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For more information or to schedule an interview, please contact:

Melany Mullens at melany@polishedpigmedia.com 540.314.8089

Michelle Charak at michelle@polishedpigmedia.com 917.463.3833

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