MITCHELL CONSTRUCTION GROUP LLC

Your dreams, built to last.

GROUP CHAT

News, ideas, and information from Mitchell Construction Group.

SUMMER 2023

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INTERIOR DESIGNER

is growing. If you're looking to take the next step in your career as a Interior Designer—or know someone who is—please get in touch or pass this opportunity along.

To apply, call 508.359.7904 or visit the link below.

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More to Mitchell than meets the eye.

Mitchell Construction Group has been renovating New England homes for over 35 years. During that time, we've grown our team—as well as our skills—to provide the most exceptional array of capabilities and craftsmanship. You might know us for our award-winning kitchen and bathroom renovations, but did you know that we specialize in so much more?













Everyone has a different idea of what it might take to create their dream home. Whatever your vision may be, here are some of the many areas of expertise and types of projects our team can help you with:

Architectural and interior design

Custom home

Whole house remodels

Home additions

Kitchens & bathrooms

Basement remodels

Attic conversions

Garages & carriage houses

Pool houses

In-law suites

Universal design & aging-in-place remodeling

Home offices & home gyms

Three-season rooms & screened-in porches

Wine cellars

Home theaters

Mudrooms, laundry rooms & custom built-ins

Exterior remodeling and maintenance

- -Siding & trim
- -Windows & doors
- -Decks & porches
- -Roofs
- -Masonry (stairs, patios, outdoor kitchens)
- -Gutters
- -Maintenance

Whether you're looking to make major changes to your home, or just need to tend to the maintenance side of things, we offer a one-stop shop for expert knowledge, design, and construction. No matter what your needs may be, chances are we can take care of them! Feel free to get in touch whenever you want to talk things through.

Andy Murphy Project Manager

Rick Laliberte

Summer Fun

Ever wonder what the team at Mitchell is up to when we're not hard at work renovating people's homes? Well, this summer we had our second annual Company Cornhole Tournament! Everyone was put into teams of two, battling against one another in a knockout format until we were down to the last two. The



Tommy Mitchell

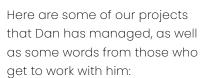
Gwen Duchardt



Mitchell's MVP.

Every quarter, we like to bestow our MVP Award on one of our employees, an honor given out based on the votes of coworkers and feedback from clients. We're happy to announce that this quarter's MVP goes to our Project Manager, Dan Hanson!

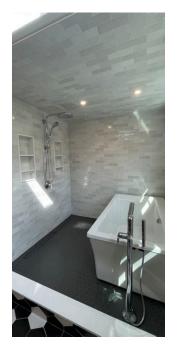
Dan has been with Mitchell for over 3 years, and has been an incredible addition to our team. He knew he wanted to work with his hands from an early age because his father is also a tradesman, so he went to Tri-County High School and graduated from their carpentry program and worked in the co-op program for two years. Since then, he has managed a multi-million-dollar property for 11 years and run a small handyman business on the side. Outside of work, he loves to go on trips with his family and take long hikes. Dan is also a big Boston Bruins fan!



"Dan holds his composure and comes up with a sincere resolution that keeps the client feeling that their concerns were heard."

"Even if he's stressed out, he has a positive outlook and does his best to keep everyone motivated to get the job done."

Congratulations, Dan, on a well-deserved award!







Dan Hanson,







ingredients

- 1 White cap mushrooms —16 oz package
- % cup seasoned breadcrumbs
- ¼ cup mayonnaise
- ½ shallot
- 3 cloves garlic, minced
- 1 stick celery
- 1/3 red pepper (roughly 1/4 thsp)
- 1 tsp dried thyme
- Salt and pepper to taste
- Olive oil for sauteina

instructions

- **1.** Pre-heat oven to 350 to 375 depending on oven and pan. Drizzle olive oil in rimmed cookie sheet or oven-proof glass pan
- Wash and dry mushrooms. Carefully remove stems and senarate stems from caps
- **3.** Dice mushroom stems, celery, shallots, garlic, and pepper
- Heat pan, add olive oil (about 2 tablespoons) and add diced vegetables, cooking until softened
- Remove vegetables from heat, add breadcrumbs and mayonnaise. Taste and adjust as needed. If too wet, add breadcrumbs, if too dry, add olive oil.
- **6.** Fill each muffin cap with vegetable and breadcrumb mixture, should be rounded, and place in glass pan
- 7. Bake about 30 minutes or until golden from oven and top with parsley before serving

Project Highlight.

The kitchen is the heart of the home, and when that space becomes dark, dated, and cramped, it can affect not only the entire house but also the people living within it. This mid-century modern deck-house

was in need of an update to make it more functional for the family and to allow the home to shine in the way it deserved. Although the space has a lot of windows because of its architectural style, it still managed

to feel dark and confined with its poor layout and cramped design. Appliance usage was difficult in the small space and, with very few options for storage, many items had to be kept on the countertops.



The owners wanted to maintain the style of the home while connecting the rest of the main floor living area to the kitchen and redesigning the space to better suit the everyday needs of their family. The existing dining room and kitchen swapped places to allow for a better flow, and lighting was improved to brighten the space and make it feel more open and inviting. Mid-century modern features were implemented throughout to complement the overall design, and more traditional elements were added to suit the style of one of the homeowners.





the project, the new kitchen and dining area became the shining center of the home, creating a more functional, enjoyable, and beautiful space for the entire family.



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