

Your dreams, built to last.

WINTER 2023

CONTENTS

Customer Experience– Nothing's More Important!

Employee Spotlight

Recent Renovations

he Mitchell Kitchen

Get In Touch

FREE E-BOOK! HOME MAINTENANCE

"This Is How Professionals Do It."

When it comes to projects around the house, have you ever noticed that honey-do lists never get any shorter? The minute you cross one thing off, two more suddenly appear!

Fortunately, you can save time—and your sanity—by getting help with your home maintenance projects from any number of local experts, including the team at Mitchell Construction. Click the button below for some handy home maintenance tips, and get in touch before your small issues become big problems.

DOWNLOAD

GROUP CHAT News, ideas, and information from Mitchell Construction Group.

Customer Experience– Nothing's More Important!

Whether you're shopping instore or online, eating out, or calling a business with a question, service is a vital part of the customer experience. The unfortunate reality is that it's almost surprising and refreshing when you come across great service—where you can ask questions and not feel pressured. All too often, you can be made to feel invisible or unimportant.

Service is the foundation of the customer experience, and it can be a huge positive—or a huge negative—for any business. Every interaction is important; from the moment you first engage a company to the time you make a purchase. And that's particularly true in the renovation business. After all, these people will be in your home for weeks or months at a time.



Great service from a builder or contractor starts with the people, but it also extends to communication, systems, and the processes the company has in place. A positive, rewarding experience should be the norm, not the exception. And it should be non-negotiable!

We understand that renovating your home is a big commitment. You don't just want beautiful results; you want a timely, professional process with no surprises. That's why it's important to partner with a design/build firm that will treat your project as unique, and treat you with honesty and courtesy from start to finish.



To read more about the non-negotiable elements that make for a good home renovation experience, click the button below.

READ MORE

Rick Lind

Production Coordinator

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Please join us in congratulating our Production Coordinator, Richard Lind, for his incredible accomplishment of becoming a Certified Permit Technician! Awarded by the International Code Council-that leads the global model of building codes and standards that ensure safety and sustainability for construction worldwide-the certification covers dozens of topics such as zoning and site development, plan reviews, inspections, legal principals, and project applications. Rick has been studying and taking courses for this test over the past year, and worked so hard he passed on the first try! Congratulations, Rick, on this amazing accomplishment!

Laurel Smith

Design Assistant

A native of North Conway, NH, Laurel graduated from UNH with a degree in Occupational Therapy and served on active duty with the army for 8 years, helping service members regain function following injury or illness. During this work, she gained a deeper understanding of the role environment plays in both recovery and optimal functioning in daily life. In 2017, she returned to school for her MBA at Boston College, and then to design school at The New York School of Interior Design. When she is not working, Laurel enjoys family time with her husband, three children, and their yellow lab, traveling back to NH any chance they get!

Mark Young

Project Manager

With over 30 years of residential remodeling experience, Mark brings a wealth of knowledge, hard work, and teamwork to the company. He attended Wentworth Institute of Technology to pursue his love of construction management, earning a Bachelor's Degree. When not at work, he loves spending time with his wife and three children at their New Hampshire home that naturally!—he built himself!



Parmesan-Butternut Squash Gratin

ingredients

- **1** Butternut Squash
- ¼ cup Butter
- 2 Large cloves of garlic, finely chopped
- ¼ cup Cup panko bread crumbs
- % cup cup of grated parmesan cheese
- Salt to taste
- Pepper to taste
- Parsley to taste

instructions

I. Pre-heat oven to 375° F. Spray a 13x9 baking dish with cooking spray

2. Peel, de-seed, and halve the squash lengthwise, then cut into ½ inch thick slices. Arrange the slices on the bottom of the baking dish, overlapping slightly

3. In a saucepan melt the butter and then reduce heat to low. Add the garlic and cook for two to three minutes while stirring frequently. Make sure to not let the butter brown

 In a small bowl mix the breadcrumbs, cheese, and 1 tablespoon of the butter garlic mixture

5. Brush the squash slices with the rest of the garlic butter and season with salt, pepper, and bread crumb mixture

6. Bake uncovered for 30 – 40 minutes, until the squash is tender. Increase oven temperature to 425° F and bake for an additional 5 – 10 minutes until the squash has lightly browned. Remove from oven and top with parsley before serving

A retired couple wanted to remodel their condo in Boston to turn it into the perfect getaway—a cozy, convenient "pied-a-terre". The existing apartment was outdated and choppy, with poor flow and very little storage. To modernize and optimize the space, we removed and relocated an HVAC closet, allowing us to open up the kitchen to the rest of the living area.









All new paint, cabinetry, appliances, countertops, lighting, and hardware were installed throughout–including the kitchen, bathroom, bedroom, and living room–and all the flooring was refinished to make it seem new again. The overall design paid special attention to ease of accessibility, flow, and organization in order to maximize the functionality of the modest space.

> Now that it's complete, the once dark and out-of-date condo is a bright and beautiful city getaway for the couple's retirement years.



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