

AUTUMN 2022

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NOW HIRING INTERIOR DESIGNER

Mitchell Construction Group 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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Winter Is Coming... Do You Need New Windows?

Winters in New England are legendary! So what can you do to prepare your home for the possibility—or should we say, certainty—of snow, wind, and freezing temperatures?

Well, let's start with your windows. Old or drafty windows are one of the biggest reasons for high energy costs. In fact, the US Department of Energy estimates that an average home can lose as much as 30 percent of its heating and cooling through poor windows.

If and when it's time for new windows, you have two main options—new construction or replacement windows—and they're both quite different. Replacement windows fit right into the existing frame, while a new construction window requires the existing frame be removed and replaced. While replacement windows are usually easier and cheaper to install, new construction can help fix all the hidden issues such as structural gaps and poor insulation that tend to cause most of the energy loss.

While they may not be as glamorous as an updated kitchen or bathroom, new windows can be equally rewarding in their own way—keeping you warm in winter, cool in summer, and reducing your energy costs all year long.



If you'd like to learn more about the importance of window integrity and your replacement options as another New England winter approaches, please click below to read our blog.

[LEARN MORE](#)

Join Us In Celebrating!



In August, Mitchell Construction Group held a bittersweet celebration to mark the retirement of our longtime owner and President, Tom Mitchell, Sr. Family, friends, colleagues, and coworkers all met up for a surprise party to recognize his decades of hard work and tireless commitment to the company and the community.

Tom's fascination with building began as a kid watching his dad work on construction sites. His unwavering passion for top-quality work is at the heart of Mitchell Construction Group, and his desire to consistently deliver on every client's needs with an unrivaled level of personalized service, honesty, integrity, and respect is the foundation of the entire company.

JOIN US IN CELEBRATING!



Tom hired many of the faces you see at the company today, and we will all continue to carry on his legacy in the years to come!

With this transition, we invite you to join us in congratulating and welcoming his son, Tommy Mitchell, as our new owner and President. Like his father, Tommy grew up traveling to job sites where he developed his passion for building and remodeling. After more than 20 years in the industry, his commitment to helping homeowners turn their dreams into reality remains as strong as ever.

We couldn't be more excited about this new chapter for Mitchell Construction Group LLC, and we look forward to continuing to provide past, present, and future clients with the exceptional care and attention to detail for which we've always been known.

Congratulations Tom!

A closer look at our latest beauty.

A once dark and compartmentalized house was remodeled from the ground up to make a perfect aging-in-place home for this family-oriented couple.



Having fully redesigned and renovated their space in 2020/21, we recently had the pleasure of spending the day with Mike and Ruth, and wanted to hear first-hand about their experience taking on such a large project.

To hear their insights, check out the video in our blog.

[HEAR MORE](#)



Pumpkin Chocolate Chip Bread

ingredients

- **½ cup** Butter (softened)
- **1 cup** Sugar
- **2** Eggs
- **1 ¼ cups** Canned pumpkin
- **2 cups** Flour
- **1 tsp.** Baking Soda
- **1 tsp.** Cinnamon
- **½ tsp.** Nutmeg
- **½ tsp.** Pumpkin Pie Spice
- **¼ tsp.** Cloves
- **¼ tsp.** Ginger
- **½ cup** Mini semi-sweet chocolate chips

instructions

1. Preheat oven to 350°F
2. Cream butter & sugar
3. Add eggs & pumpkin to creamed butter & sugar, then mix
4. Combine dry ingredients in separate bowl
5. Stir into creamed mixture
6. Stir in chocolate chips
7. Pour into a greased & floured loaf pan
8. Bake at 350°F for 45 minutes
9. Cool for 10 minutes in the pan before removing

Serve and enjoy!

Looking for inspiration?

When it comes to remodeling, it's often easier to picture what you'd like with the help of an actual picture! So here are a few examples of recent projects to get you dreaming and start you thinking.



To see more, please visit the Gallery section on our website.

[SEE MORE](#)



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LOOKING FOR INSPIRATION?