

# DESIGN and remodeling *trends*

VOLUME 30 NO 1 - SPRING 2018




Times are changing...

Yes they are, and social media has become an integral part of almost any successful business. At Blue Ridge Home Improvement, we have focused our efforts on Facebook, Instagram, YouTube, and Houzz which is specifically for builders and remodelers.

We are thankful for the comments that clients have given us over the years, and we welcome any additional reviews on these social media websites.

 <https://www.facebook.com/pg/blueridgehomeimprovement/reviews/>

 <https://www.houzz.com/browseReviews/blueridgehi/blue-ridge-home-improvement>

 <https://www.instagram.com/rmdlpro/>

 <https://www.youtube.com/user/BRHiremodelers>

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*Blue Ridge*  
**Home Improvement Inc.**

2018  
New River Valley  
Home Builders Association  
**HOME EXPO**

This was our **27<sup>th</sup>** year  
at the NRV Home Expo!

Thanks to the NRVHBA for continuing to sponsor this great event. We have enjoyed being involved with this through the years, even during the blizzard of '93 which dropped 30"+ of snow and "whited out" the show for that year. We built a house for the show that year! A lot of wasted effort, but at least we got a lot of practice.



"Ask the Expert"  
with Tim Lawrence



**Blue Ridge Home Improvement Inc.**  
CUSTOM DESIGN &  
REMODELING PROFESSIONALS  
951.3505 • WWW.BLUERIDGEHI.COM



*Thank You!*

We thank YOU for your referrals!

"Referrals are the life-blood of our business."  
- Tim Lawrence

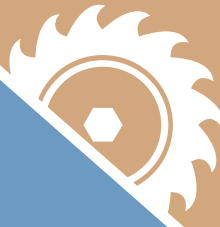
Kevin Crispin  
Linda Witt  
Darrell Smith  
Sherry Nack  
Amanda Morris

As a thank you for referring us to your family and friends we will be giving away a \$100 gift card to Outback Steak House to one of these lucky referrers.





# summer TIPS



In between trying to squeeze in that last beach trip and planning the first tailgate of the season, be sure to find some time to do a little check of your home. Trust us, you'll regret putting off these home improvement to-do's when the harsh chill of winter hits.

## WHAT DOES THE ROOF LOOK LIKE?

No need to climb up there yourself; with binoculars and a keen eye, you can spot trouble. Any cracked or missing shingles? Any nail-pops or edges of shingles lifted up or loose?

## CLEAN THE GUTTERS

Winter is not the time to be messing around on the roof. Plus, you'll want a clean area for snow and ice to run off. Be sure to do all cleaning from an extension ladder and have someone spot you. Use a garden hoe to scrape the debris toward you and drop into a trash can below. When you're done, use a hose to spray down the gutters and check the downspouts to clear any debris.

## HOW DO THE WALLS LOOK?

Whether you have siding, stucco or brick, look for trouble spots under eaves and near gutter downspouts. Water stains indicate your gutters may not adequately contain roof runoff. If you have wood siding, check for damaged areas or knots that have popped out, making way for critters.

## CHECK THE WINDOWS

If you've opened and closed your windows this summer, chances are the seals are filthy, which will prevent them from creating a tight seal to keep out the cold. Inspect and clean each window, and replace any weather stripping.

## CHECK THE DECK

After storing all your patio furniture, rent a pressure washer and give your deck a good bath. Let it dry at least three hours and then apply a sealer/protectant to make it last until next summer.



If you ever have questions, call us for a HOME INSPECTION at 540-951-3505. We're here to help!



Screened Porch Addition by Blue Ridge Home Improvement

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NEWSLETTER OF:

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## PROFESSIONAL CERTIFICATIONS & MEMBERSHIPS



## Tim's Recipes

### Pimiento Cheese Burger

This original Pimiento Cheese recipe is compliments of Charlie Whitescarver, Whitescarver Photography, LLC. Tim's modifications are beside the original recipe.



#### Pimiento Cheese

3 oz. cream cheese – softened  
1 cup grated jack cheese  
1 cup grated cheddar cheese  
½ cup mayonnaise  
3 tbsp. diced pimientos  
¼ Tsp. salt  
½ Tsp. garlic powder  
Black pepper to taste

Whip up cream cheese with a hand mixer then add the rest of the ingredients. Mix well, chill and serve.

#### Tim's modifications:

Add ½ cup finely chopped onion  
Add ½ cup finely chopped celery  
Add ¼ cup finely chopped pickled jalapenos  
Add 2 tsp. Worcestershire sauce

Grill burgers (your choice beef/turkey/bison/moose) as you normally would. Top with a generous spoonful of pimiento cheese and your choice of other toppings, Enjoy!! We like to put ours on grilled homemade sourdough bread. If you want to make your own sourdough bread call for the recipe and a portion of the starter.