



# this old house

## a remodeling story

Prior to moving to the New River Valley, the Smith's lived in Northern VA. In 2011 they decided that after their daughter graduated high school in 2013 they would move out of NOVA. They thought about moving back to Colorado but decided to stay in VA to be closer to family. They both graduated from VA Tech and liked the area, so they decided to look around for their new home. Their daughter had a swim meet in Christiansburg which gave them the perfect opportunity to talk to a realtor. They gave the realtor their wish list which included 15-20 acres, near or adjacent to a National Park, a pond/creek, and preferably an existing house. Their first visit with their realtor was an exploration of the area to further refine what they wanted. On their second

visit they toured several properties and found the one they would purchase. It had everything on their wish list plus an incredible view.

They could have lived in the house without remodeling it, but it did require some work. The foundation needed repair and required the house to be lifted. Instead of just doing the repair, they decided to put in a basement. They had ideas of how they might remodel the interior, but did not make any set plans until they moved in and lived there for a while. This ended up being the best idea, as what they were thinking of doing prior to moving in would not have reflected how they ended up living in the house.

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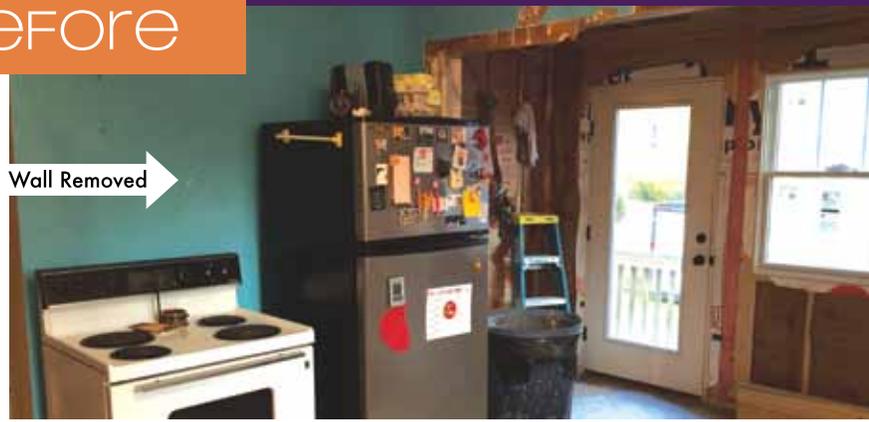
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# Before



**Sink:** The Smith's wanted to keep the original farmhouse style sink which was in poor condition. It was sent away to be professionally refinished.



**Bar Area:** After adding a small addition, enough space was created for a small area for the back entry plus a beverage center near the kitchen.



**Old Bathroom:** The previous bathroom was not functional. The tub was in the center of the room, which took up a lot of space.

**Old Half Bath:** Removing the half bath behind the stove and refrigerator helped create an open floor plan, adding natural light and making it easier to entertain.



They had never done a house remodel, so they interviewed several contractors. They wanted to do some of the work themselves but mostly finish work since they knew they did not have the skills or time for the major parts of the remodel. The Smith's decided to hire Blue Ridge Home Improvement because of their expertise in remodeling older homes and because they were very willing to work with their schedule (the

remodel was done in several phases). Living through a remodel can be stressful, but the BRHI crew did a great job in keeping the Smith's as comfortable as possible. They learned that even though you may have plans on how a remodel will look, you need to be flexible and willing to problem solve issues that may arise in remodeling an older home. They are extremely happy with the result!

after



**New Kitchen:** Opening up the space allowed us to add an island and room for seating. The wood top is made from reclaimed wood from the chimney beam.



**New Bathroom:** By reconfiguring the space we were able to add a large walk-in shower, double vanity, and a private area for the water closet.



# Thank You!

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“Referrals are the life-blood of our business.”

- Tim Lawrence



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# BRHI Recipes

## Creamy Smoky Mac & Cheese



- ¼ cup unsalted butter
- ¼ cup all-purpose flour
- 4 cups whole milk
- 1 ½ Tsp. salt
- 1 Tsp. smoked paprika
- ½ Tsp. ground black pepper
- 2 cups shredded extra-sharp Cheddar cheese
- 1 cup diced processed cheese product
- 1 16oz package elbow macaroni, cooked according to directions

- 1.** In a large Dutch oven, melt butter over medium heat. Whisk in flour; cook for 1 minute. Gradually whisk in milk, salt, paprika, and pepper until smooth. Bring to a boil over medium-high heat, whisking constantly. Reduce heat, and simmer, whisking constantly until thickened, about 2 minutes.
- 2.** Gradually stir in cheeses until melted and smooth. Remove from heat, and stir in cooked pasta. Let stand for 5 minutes before serving. Garnish with paprika, if desired.