



happy homes monthly

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How to Pick the Right Contractor for your Remodel

Remodeling a home can be a wise investment and offer a vast aesthetic improvement, efficiency and utility. The key is finding a trusted, ethical and experienced contractor with a great team who is ready, willing and able to tackle your home improvement project within your budget and timeline. Here's where to start:

Talk to people: Start with friends, family and colleagues to start building your list of potential candidates. Home inspectors are a great resource to find out who passes inspection on every project and weeds out the ones who regularly cut corners. Visiting the National Association of the Remodeling Industry is another great resource to find out which contractors in your area are in good standing with your local chapter. It's also worth visiting a local lumber yard to find out which contractors are doing regular work and paying their invoices on time—and more importantly, who is not.

Read the full article by visiting:
2-10.com/blog/pick-right-contractor-remodel/

Butternut Squash Flat Bread

Ingredients

- 1 lb. store-bought pizza dough, thawed if frozen
- Cornmeal for dusting the pan
- 1 lb. butternut squash—peeled, seeded and sliced 1/4 inch thick
- 1/2 red onion, thinly sliced
- 1/4 cup pine nuts
- 1 tbsp. fresh thyme leaves
- 2 tbsp. olive oil
- Salt and black pepper
- 1 1/2 cups grated extra-sharp cheddar (6 ounces)
- 1 bunch arugula, thick stems discarded (about 4 cups)

Instructions

1. Heat oven to 425° F. Shape the dough into a large oval and place on a cornmeal-dusted baking sheet.
2. In a large bowl, combine squash, onion, pine nuts, thyme, 1 tbsp. oil, 1/2 tbsp. salt and 1/4 tsp. pepper.
3. Scatter mixture over the dough and sprinkle with cheese. Bake until golden brown and crisp, 20 to 25 minutes.
4. Toss the arugula with the remaining tablespoon of oil and 1/4 tsp. each of salt and pepper. Serve with the flat bread.

Recipe from Realsimple.com



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