

6 FULLER DRIVE MADISON, WI 53704
 (608) 241-2967 P (608) 241-0083 F
 WWW.TZOFMADISON.COM

Fall 2011

It's TWO CotY's for TZ

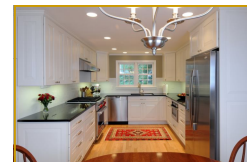
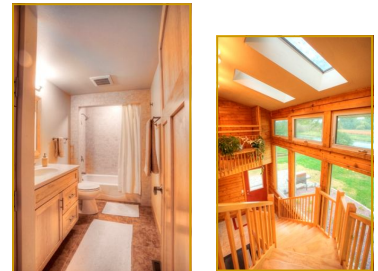
On Friday November 11th, TZ of Madison and Team Members accepted two Contractor of the Year awards! A pleasantly surprised and very appreciative Larry summed it up best when he said "You don't win awards for projects without having great homeowners with a clear vision, professional subs and a dedicated staff. These awards are a tribute to everyone's hard work!" We are truly humbled and excited that both of these spectacular projects were honored. Congratulations to the homeowners! Thank you for trusting TZ with the possibilities that you saw in your home!

Congratulations TZ Team Members!

Statz Painting and Decorating, Inc.
 Rockweiler Insulation, Inc.
 Grand Appliance
 Derek Frank Plumbing, LLC
 Bella Domicile
 Window Design Center
 Schreffler Custom Flooring
 Ever Ready Electric
 Dischler Heating and Cooling, Inc.
 Marling Lumber Company
 Sutter Photography
 Benjamin Plumbing, Inc.
 Re-Store Habitat for Humanity
 Madison Gas & Electric
 Royal Container Service
 Rob Dehner Exteriors, LLC
 R&D Drywall, Inc.
 Madison Aluminum Products, Inc.
 Kitchen Solvers
 Hellenbrand Brothers Excavating, Inc.
 Closets by Techline
 Hallman Lindsay Paints, Inc.
 Sergenian's Floor Coverings

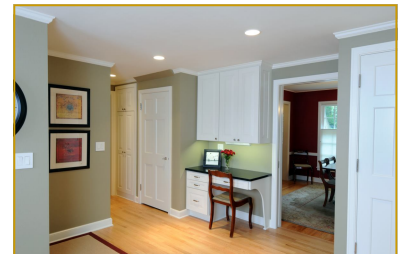


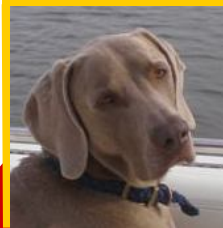
2011 NARI of Madison, Inc. Contractor of the Year Entire Home \$250,000-\$500,000 with Green Project Recognition—This whole house remodel reconfigured existing space and added on a calm and rejuvenating master bedroom suite and gorgeous, spacious screened porch. A custom staircase helped create flow between levels. It is truly a home transformed!



2011 NARI of Madison, Inc. Contractor of the Year Residential Kitchen \$80,001-\$120,000—The 1950's kitchen did not meld with the beautifully appointed 1930's

architecture throughout this house. Thanks to extensive research and an eye for detail this kitchen is a statement piece for this historical home and with all of today's modern conveniences.





Captain's Corner

Did you know that TZ is building a new home for a client?

The old house was a small bungalow that no longer fit the Universal Design needs of the homeowner. It was torn down in September and the guys have been working to get it ready for the owners before Christmas. The new house is packed with innovative universal design features that will allow the homeowners to live safely and comfortably for years to come.

That's remodeling that is universally you!

Woof!

TZ Updates

• **For when the weather** outside is frightful...We have expanded our services. Jesse now has equipment on his truck to remove snow. This will be a huge help while we are on the job during winter. Keep us in mind if you get snowed in!

• **A big thank you to our** CotY award winning photographers; Greg Sutter, Marcia Hansen and Austen Wygocki. We could not have told our

project story without your exceptional photos!

• **SAVE THE DATE!** The annual NARI Remodeling Expo will be February 3-5, 2012. Plenty of time yet to start dreaming of those upcoming projects. Check out our Expo Preview newsletter in January for all the details.

• **Do you 'LIKE' TZ? TZ** of Madison has created a facebook page. If you are on facebook stop by the

TZ page and 'Like' us! We will be posting weekly updates on our projects and industry trends.

• **And don't forget the** website! New project photos have been uploaded. It is a great chance to catch up on some of our more recent projects. You can also find archived issues of our past newsletters! Visit tzofmadison.com.

We Are Thankful

We have so much for which to be thankful this year;

- THANK YOU, THANK YOU to all of the homeowners we have served in 2011. We have been honored to work on some fabulously creative projects this year.
- We are also thankful for the wonderful subcontractors we partner with on a daily basis.

- We must also express gratitude to our families. We wouldn't be where we are today without you!

As hard as it is to believe, the holiday spirit is upon us already. Pause a moment to enjoy the sights and sounds!

This is Larry's favorite meal. I can attest that it is made frequently because the recipe card is kept in a protective plastic sleeve. Enjoy!

Peppy Mexican Pie

1 lb. ground beef	2/3 c. mayo
1 pkg. taco seasoning mix	1/2 can mild enchilada sauce
1/4c. sliced black olives	8 oz. crescent rolls
1/4c. chopped green onion	1 lg. tomato, sliced
1c. sour cream	1 1/2c. shredded cheddar cheese

In skillet brown beef and mix with taco seasonings per instructions on packet, then drain. In small bowl combine olives, green onions, sour cream and mayo. Separate crescent dough into 8 triangles. Place triangles in ungreased 10" pie pan or small casserole dish. Press over bottom and up sides of pan. Spoon meat mixture evenly over crust. Arrange sliced tomato over top. Pour 1/2 can enchilada sauce on evenly. Add 1 1/4c. of the cheese. Spread sour cream mixture over top and sprinkle with remaining 1/4 c. cheese.

Bake at 375 degrees for 35-40 minutes. Cool 5 minutes before serving.