



2016 Fourth Quarter Newsletter

MVP's of the Year

★ Cabinet Staff ★



Our Cabinet Team; Phil Klug, Kevin Hunt, Greg Bedel and Anthony Cappadona took home the prize for the Collective MVP this year! These men go above and beyond and make awesome cabinetry, displays and so much more.

Wright Painting and Cabinet Divisions

We have been working on projects for these companies:

Newly Weds	Dana Dry Ridge
U Haul Milford	Burlington Guthries
Mark Stein Residence	Elsmere Head Start
Holiday Inn Covington	Wayfair
Youthland Academy	Florence Skidaddles
Hot Heads	US Logistics



Merry Christmas from our Wright Family!



Kerry Hyundai of Florence



New Look for Kerry Hyundai!

Work is complete at this location! Stop in and check out the quiet room with coffee bar!



We held our annual Christmas party at the office this year. We had great food, and were given lots of gifts including an RTIC can holder, RTIC large cup, a cooler and a cash bonus!

We celebrated our Cabinet Team for their work all year!

Santa's Reindeer Christmas Word Search

M	R	M	B	T	J	R	L	P	Z
E	M	R	E	L	U	M	O	R	L
B	A	M	E	D	I	P	R	A	Q
T	O	H	O	C	H	T	U	N	R
C	P	L	A	I	N	E	Z	C	E
C	P	R	E	H	S	A	D	E	N
H	U	V	I	X	E	N	D	R	N
C	Q	P	G	F	S	E	C	R	O
L	R	S	I	X	A	K	H	X	D
X	G	K	Y	D	X	W	I	Q	P

Comet Dancer Donner

Dasher Blitzen Cupid

Prancer Rudolph Vixen

Crunch Fitness Kenwood!

This project is almost complete! We will be putting on the finishing touches in the next few weeks.



Goopy Potato Bake

1 (2lb) bag of frozen cubed hash browns, thawed
 2 cups sour cream
 2 cups shredded sharp cheese, + ½ cup for topping
 2 cans cream of chicken soup
 Small bunch of green onions, sliced
 Corn flakes

Mix sour cream, 2 cups of the cheddar cheese, cream of chicken soup, and green onions in a large bowl.
 Add the hash browns and mix together thoroughly.
 Mix the remaining ½ cup of cheese with 2 cups of corn flakes which have been lightly crushed. Reserve for later.
 Pour potatoes into a 9x13 baking dish. Cover and bake potatoes at 350 degrees for 40-50 minutes. Cover top with corn flake/cheese mixture and bake an additional 15 minutes until potatoes are bubbling and top has browned.

Randy's thought of the Quarter! Back by popular demand!

If you have gas, take Gas-X. If you have an upset tummy, take Tums. Don't call in with all the details. If you are sick, just say "I'm sick".

Remember When?



No apps or caller ID!

Parental Advice

As teens, we start to believe that our parents don't know anything. We roll our eyes, and think we are so much smarter than our parents.

Hopefully, as we age we realize that our Moms and Dads gave us some very good advice. Not everyone is blessed with great parents, but when we asked some of our employees, clients and subs for the best advice their parents ever gave them, we got some great answers!

We are sharing these with permission from those who submitted an answer.

If you can't say something nice, don't say anything at all.

Julie Reno

Wright Contracting

My father was quick to remind his children to not let acts of forgetfulness, selfishness, or unkindness overshadow the love you have for your family and friends. Always ask yourself: "is my reaction a kind and loving one?"

Carla Mize

Cushman & Wakefield

If you are not making mistakes, you are not doing anything.

Mike Velikoff

Valcom Enterprises Inc.

Every time you point your finger at someone your other 3 fingers are pointing right back at you.

Mark Stein

Kerry Toyota

When I was about 12 or 13 my dad sat me down to talk. He told me that nobody is going to give you anything, you have to work for everything you will ever have. At the time I didn't understand at all because he gave me everything and more, but as I got older, I know he was right and I will always remember that lesson.

Dennis Gould

Gould Metalworks

Love is blind, but the neighbors aren't.

Brian Higgins

Kerry of Florence

The most lasting advice my father gave me was: "A job worth doing is a job worth doing well."

Donald M. Hemmer

Hemmer DeFrank Wessels PLLC

The best advice from my father was: "Never have to have anything". He believed that if a person had to have something and would do anything to get it, he would most likely say and/or do stupid, hurtful and/or destructive things to accomplish that goal.

Nancy DeCastro

My parents instilled the golden rule in me. I was taught to treat others the way I want to be treated.

Pam Jeannet

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Mom always told us to be kind to everyone. You don't know what others are going through.

Jillian Steiner

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