



# News from Cabin Creations

April 2016

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## April Events:

April 1-15: Spring Cleaning Sale!

April 6: Next Expected Amish Furniture Delivery

May 8: Mother's Day

June 2: Save the Date for Girls Night Out!

## **Yankee Fragrances of the Month (25% off):**

Lined Dry Cotton (new), Lilac Blossoms

## **Cheese of the Month:**

Harmony Specialty's Portabella Mushroom & Chive, special price \$4.50



## **Introducing Marshfield Furniture**

We are excited to announce the arrival of Marshfield Furniture! Marshfield Furniture has been made in Marshfield, WI since 1944. Each piece is made to order. With 75 frame styles and 400 fabrics available, dozens of which fit lodge décor, there is certain to be something to match everyone's style! We chose to add Marshfield Furniture to our store because of their high quality products, extremely customizable designs, quick and consistent build times, and close proximity to our store. Most orders will arrive in a 3-6 week time frame. Our close location helps us save on freight charges, which is a direct savings for our customers.



We have samples of three collections on display: Pine Creek, Woodland and Baldwin. However, we do have the option to order from any of their collections. Each piece is customizable, including grade of fabric, multiple fabric combinations, contrast welting, and the addition of decorative nails. The Baldwin collection has the most options available, including a large number of sectional couch arrangements and a conversation style couch. Keep in mind, we have chosen our Baldwin floor sample to show many of the upgraded customization options, which adds to the price. Please ask us for sample pricing with less custom options.

We look forward to the addition of another high-quality, made in the USA product. While there seems to be a number of options, which can be confusing, we have received training on ordering and building procedures, and have a direct customer service line to help us write accurate orders as well. It will be exciting to see each unique order come in!

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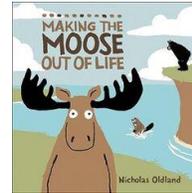
## Spring Market Finds

March was a busy month for buyers markets this year! We attending two markets - a permanent mart in Minneapolis and a cash and carry event in Madison. We found a number of great new things that we hope you like as much as we do!

Corroune Co: A collection of glass bird baths and feeders. The items are made of at least 40% recycled glass. We love that the feeders can be linked together! Perfect for unique feeding such as oranges, grape jelly, or mealworms.



Children's Books: Due to my LOVE of kids books, we have a few new series coming in – Bear in Underwear, Scaredy Squirrel, and Nicolas Oldland's series of woodland animal books. Funny stories or great messages can be found in these books!



Carver's Ridge: Custom engravers from Iowa have created a unique mixture of items well with Cabin Creations. They use sandcarved engraving to engrave the stones and laser engraving for their glass and wood items. Custom pieces are available, which is just one more reason to love these products!



## Recipe Corner

### Cinnamon Crumble Beer Bread

#### Ingredients:

- 1 Package Cinnamon Crumble Beer Bread
- 1 12oz can of beer or other carbonated beverage
- 1 stick butter

#### For Drunken Icing:

- 1 cup powdered sugar
- 1 T beer or milk
- 1 T real butter, melted – add a dash of vanilla or almond flavor if desired

#### For Maple Bacon Icing:

- 1 cup powdered sugar
- 1 T beer or milk
- 3 T maple syrup
- 4-6 pieces crispy bacon, chopped

#### Instructions:

Preheat oven to 350 degrees. Add 12oz of beer or other carbonated beverage. Mix (do not over mix.) In a separate bowl, add spice packet to ½ stick real butter, melted, and stir. Spread 1 cup dough into greased loaf pan. Spread ½ of spice/butter mixture over dough. Top with 1 cup dough. Spread rest of spice/butter mixture over dough and top with remaining dough. Bake for 50-55 minutes. Remove from pan, brush entire loaf with ½ stick real butter, melted. Let cool before cutting to avoid excessive crumbling. Frost with icing of your choice!

