



News from Cabin Creations

August 2015

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August Events:

July 31-August 2: 3rd Anniversary Celebration!

Now-August 2nd: Yankee Candles, Buy 2, Get 1 Free

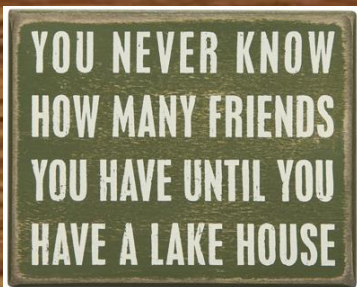
August 26: Next Expected Amish Furniture Delivery

Yankee Fragrances of the Month (25% off):

Kitchen Spice, Macintosh, Sage & Citrus

Cheese of the Month:

Harmony Specialty's Caerphilly, \$4.50



Stay Connected:



Happy Anniversary!

August 1st marks our 3rd Anniversary as owners of Cabin Creations. When we took over the business from the Heemeyer's, we had a 4-year-old, 5-week-old baby, a cabinet full of files for companies we had never heard of, and an optimistic attitude about our future at Cabin Creations. Now, three years later, we have a smart 7-year-old, a vibrant 3-year-old, a third baby on the way, a file cabinet that is so full of vendors that we had to expand it, and that same optimistic attitude about our future. We continue to work hard to bring you unique, high-quality items, perfect for gift giving or to spruce up your own home or cabin.

To thank you for your support during the last three years, we are celebrating from Friday, July 31st – Sunday, August 2nd. With a \$10 purchase, you are eligible to spin a prize wheel!

The prize wheel will include instant discounts and savings, free gifts, and entries to win gift certificates valued at \$50, \$30, and \$20! Plus, all Yankee candles are Buy 2, Get 1 Free.

Again, we thank you for your support, and we look forward to serving you for years to come!

Please Join Us For

Cabin Creations

3rd Anniversary Celebration!

Friday, July 31 9am-6pm
Saturday, Aug 1: 9am-4pm
Sunday, Aug 2: 10am-3pm

Spin the wheel for chances to win discounts and prizes, including a \$50 Cabin Creations Gift Certificate!

Limit 1 spin per customer with \$10 purchase.

Yankee Candles Buy 2, Get 1 Free

Furniture Arranging Tips

Are you building a new home, moving into a new place, or considering for a new look in a room? Here are a few tips for furniture arranging we recently found from Better Homes and Gardens that will hopefully make the process a little easier.

Bedroom: Allow at least 2 feet on either side of the bed, plus 3 feet from the door. If space permits, consider placing a bench at the foot of the bed or a small chair in a corner. The chair and bed can share the same nightstand.

Living Room: A space of 30" should be given between pieces where you need to be able to walk around furniture and 14-18" between a coffee table and sofa so drinks are within reach. Install in-floor electrical outlets to service floating furniture arrangements. The viewing distance for a standard TV is 8 to 12 feet, with the best viewing angle less than 30 degrees.

Dining Room: A space of 36" is recommended between the table and walls on all sides. Allow a width of 20-24" for each seat, with about 15" for a place setting, and at least 6" between chairs. Consider lighting on dimmers to adapt to the room's functions.

Locally Made Woodcarvings

This July we had the opportunity to meet Mr. Bob Lehnherr, a well-known local woodcarver. You may recognize his work from local craft fairs. Lehnherr credits his 40 years as a professional photographer and 30 years as a taxidermist as a large influence on his wood carvings. He uses nearly 70 different hardwoods from all over the world to make his creations.

Lehnherr's goal in his carving is create a piece without adding any color (paint or stain) using only the



natural color and grain of the wood. Changing wood from its flat state to curves brings out the true beauty of each piece of wood.

A number of Lehnherr's creations are available at Cabin Creations, including a variety of fish and birds. He has the ability to create custom pieces, which make a truly unique gift. We look forward to bringing in more of these beautiful pieces of art!



Recipe Corner

Marieke Gouda Smoked Grape Salad

Ingredients:

- 3 oz cream cheese, softened
- 1 ½ cup whip topping
- 6 cups red and/or green grapes
- 1 cup Marieke Gouda Smoked, cut into ¼ inch cubes
- ½ cup pecan halves



In a small bowl, beat cream cheese until smooth, gently fold in cool whip. Set aside. Combine grapes, Marieke Smoked Gouda, and pecan halves in large serving bowl. Gently fold cream cheese mixture into grapes, Gouda, and pecan halves.