



# News from Cabin Creations

August 2016

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www.cabincreationswi.com

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## August Events:

August 1<sup>st</sup> – 7<sup>th</sup> : Our 4<sup>th</sup> Anniversary Celebration!

August 2<sup>nd</sup>: Next expected Amish Furniture Delivery

August 18<sup>th</sup>: Books in the Barn Activity at United Pride Dairy

August 25-28: Price County Fair

### Labor Day Hours

Fri, Sept 2: 9am-6pm

Sat, Sept 3: 9am-4pm

Sun, Sept 4: 10am-3pm

Mon, Sept 5: 9am-2pm

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

Kitchen Spice, Honey Clementine (new), and Macintosh

## Cheese of the Month:

Harmony Specialty Cheese  
Caerphilly Cheese, \$4.50

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## Happy 4<sup>th</sup> Anniversary!

On August 1<sup>st</sup> we celebrate our 4<sup>th</sup> year of ownership at Cabin Creations! Our anniversary always seems to make me reflect on our time here. Purchasing Cabin Creations from the Heemeyers was a huge decision for us. We knew that they had established a successful business in our small community with a loyal customer base. But, in all honesty, one of my biggest concerns was how meaningful my new career would be. I took teaching very seriously, knowing that what I was doing would impact children for a lifetime. Just a few months after leaving teaching, I realized that my focus could now be on my own children. Having the ability to volunteer in the classroom, pick them up from school each day with smiles and hugs, and spend time at home during the week, truly warms my heart. Still, that need for meaningfulness at work existed. There is certainly pleasure in donating to many charitable causes in our community, but I was looking for more. Finally, this July it hit me, after a very heartfelt conversation with a customer. Our conversation was genuine and personal, as if we were old friends. When I started to think back to the last year, I thought sharing many hugs, laughs (lots) and even tears with many of you. I would have never thought that owning a store would become so personal. It has nothing to do with spending money. It has everything to do with the great people in this community, from those who live here every day, to those who visit just one week a year, and everyone in between. Your friendship and support mean the world to me. We are truly blessed to be surrounded by such great people and we cannot thank you enough!

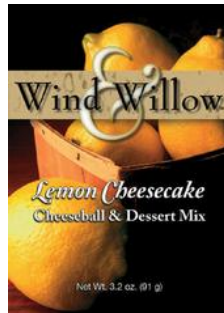
Please Join Us For  
**Cabin Creations**  
**4th Anniversary Celebration!**  
 Monday, August 1<sup>st</sup> to  
 Sunday, August 7<sup>th</sup>  
 Play bean bag toss for a  
 entries to win  
 a \$100, \$50 or \$25 gift certificate!  
One toss for each customer, with 2 additional tosses with a \$10 purchase!

## Recipe Corner

### Lemon Rosemary Chicken

#### Ingredients:

- 1 box Lemon Cheesecake  
Cheeseball & Dessert Mix
- 2 lbs skin-on bone-in chicken  
(such as thighs or drumsticks)
- 1 cup chicken broth
- 2 Tbs minced garlic
- 2 Tbs butter
- 8 rosemary sprigs (2 Tbps if using dried)
- 1 lemon, halved
- salt and pepper to taste



#### Instructions:

Preheat the oven to 400 degrees. Set the chicken (skin side up) in a baking dish, trying to keep the chicken from touching other chicken so the meat cooks more evenly. Put the small potatoes and lemon halves into the spaces between the chicken. Sprinkle liberally with salt and pepper.

Pull the leaves off of the rosemary sprigs and put them in a sauce pot. Add Cheeseball Mix, chicken broth, garlic and butter to pot. Heat mixture over medium low heat. Allow the butter to melt and stir so all ingredients are combined. Let the sauce reach a gentle boil then reduce to a simmer for a few minutes.

Sprinkle chicken and potatoes with Topping packet then pour rosemary mixture over the top. Cook the chicken for about 50 minutes, or until skin is brown and chicken is cooked through.

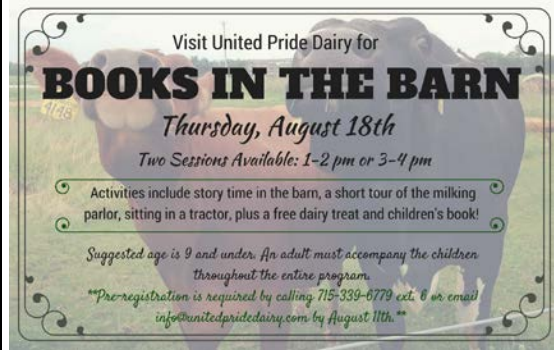
*Optional: Use boneless skinless chicken breasts for a lower fat option.*

*Recipe from Wind & Willow*



## Books in the Barn

Many of you were able to visit me at United Pride Dairy, my family's farm, this June. We have decided to have an event for kids at the farm on August 18<sup>th</sup>, called Books in the Barn. There are 2 sessions available, and pre-registration is required. We will read a few stories in the barn, get a quick tour of the milking parlor, climb in a big tractor, and enjoy an ice cream cone! And, all kids will receive a free children's book! I am excited to combine my passion for children's books and teaching with our farm!



## August Buyer's Market

In the beginning of August we will be taking a trip to the buyer's market in Minneapolis. Buyer's markets allow us to view the quality of items in person, see the new and upcoming trends, and receive show specials, which can mean savings for us (and you!) It's always a whirlwind of a trip, but very exciting! We usually purchase a few seasons ahead for seasonal décor. We will be bringing out our fall décor right after our 4<sup>th</sup> Anniversary Celebration. And, believe it or not, many of our Christmas orders have arrived. We have a little preview table out for those of you who don't get to our area for the holidays. We will share our market findings via Facebook or email!