



News from Cabin Creations

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www.cabincreationswi.com

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January Events:

December 31: Open 9am-3pm

January 1: Closed

January 14-24: Phillips WinterFest Activities (see article at the right)

January 27: Next expected Amish furniture delivery

Yankee Fragrances of the Month (25% off):

Clean Cotton, Home Sweet Home, Sage & Citrus

Cheese of the Month:

Harmony Specialty's Caerphilly, \$4.50



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Phillips WinterFest



Looking for something fun to do this winter? Phillips WinterFest offers a variety of activities to help pass the winter days!

January 14-24:

- Tavern League Tour: Make a purchase at participating Price County Tavern League establishments and receive a stamp on the tour sheet. \$1000 in cash prizes!

January 21-24:

- Retail Shopping Event: Make a purchase at participating retailers and get entered to win a winter-themed gift basket valued at over

Saturday, January 23:

- Ice Fishing Contest: 6am-4pm on Long Lake, Elk Lake, and Lake Duroy. Prizes for biggest fish in 5 categories, plus \$5000 tagged walleye!
- Phillips Flurry Snowshoe Race: 5k/10k race/run/walk at School Forest. Race starts at 10:30 am.
- COR Power X-Country Snowmobile Races: From 9am-3pm on Wilson Lake by Birch Island Resort.
- Snowmobile Parade: Meet at Birch Island Resort at 6pm. Parade ends at Lake DuRoy boat landing.
- Fireworks: Over Lake DuRoy at 7pm

Sunday, January 24:

- COR Power X-Country Snowmobile Races: From 9am-3pm on Wilson Lake by Birch Island Resort.
- Chaparral's Breakfast: 8:30am-11 am at Club 13. WinterFest Raffle Tickets and Tavern Tour Drawings announced at noon.

Winter Weather



For the safety of our employees and our customers, we may occasionally close due to in-climate weather. Please stay in touch via Facebook or call us before traveling when we are experiencing poor driving and weather conditions. School closures may indicate that we are closed as well. Thank you, and stay safe this winter!

New Snowmobile Trail Passes

Beginning with the 2015-16 snow season, all snowmobiles operating on a Wisconsin snowmobile trail must display a valid snowmobile trail pass.

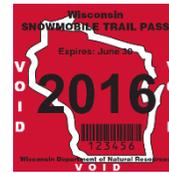
While some may consider it just another fee and inconvenient, the new passes will have a direct effect on our local snowmobile clubs. The new snowmobile trail pass fee amount depends on whether the snowmobile is registered in Wisconsin and whether the owner of that snowmobile is a member of a snowmobile club and the Association of Wisconsin Snowmobile Clubs (AWSC).

Wisconsin snowmobile trail pass for club members (\$10) – for a snowmobile registered in Wisconsin and is both a member of a snowmobile club and a member of AWSC. *The \$10 goes directly to the member's club!*

Wisconsin snowmobile trail pass (\$30) – for a snowmobile registered in Wisconsin for those whom are not members of a snowmobile club. Registration fees will get split between all clubs within the state of Wisconsin.

Nonresident snowmobile trail pass (\$50) – for a snowmobile registered in another state, province or country. Registration fees will get split between all clubs within the state of Wisconsin.

Visit <http://dnr.wi.gov/permits/snowtrailpass.htm> for more information and please consider joining a local club to keep the trail pass money in our community! Our trails are maintained by volunteers and pass through private landowner's property for your enjoyment!



WinterFest Raffle Tickets

Stop by to purchase your WinterFest raffle ticket! Tickets are \$5, with the chance to win \$1000, \$500, \$250 or \$125! Proceeds are used to continue to fund the event, including the fireworks, prizes, and more! Drawing held at noon on January 24th at Club 13.



Recipe Corner

Grilled Gouda Potato Skins



Ingredients:

4 medium russet potatoes, well scrubbed
1 clove garlic, minced
1/2 tsp pepper
1 cup Marieke Gouda Onion Garlic, finely shredded

2 tbs extra virgin olive oil
1/2 tsp salt
2 slices cooked bacon, crumbled
1-2 tbs fresh chives, snipped

Instructions:

Preheat grill to medium heat. Cut each potato into quarters, lengthwise. Place on microwave safe plate and cook on high for 5-6 minutes until potatoes start to get tender. Cut away the flesh of the potato leaving 1/4 inch shell.

Microwave extra virgin olive oil and garlic together for 1 minute. Brush both sides of each potato skin with the mixture, season with salt and pepper. Grill potatoes skins 4-5 minutes on each side cooking until crisp, remove from grill. Place on cookie sheet. Top each potato skin with 1 tablespoon of Marieke® Gouda Onion Garlic. Place back on the grill long enough for the cheese to melt. Top potato skins with crumbled bacon, chives, and sour cream for garnish. Enjoy!

