



News from Cabin Creations

May 2015

715-339-6238



www.cabincreationswi.com

Volume 2, Issue 3

May Events:

May 2: Opening of Fishing – food samples available

May 6: National Teacher’s Day

May 10: Mother’s Day

Memorial Weekend Hours:

Fri, May 22: 9am-6pm

Sat, May 23: 9am-4pm

Sun, May 24: 10am-4pm

Mon, May 25: 9am-3pm

Thursday, May 28: Girls Night Out 4pm-8pm

Yankee Fragrances of the Month (25% off):

Blue Summer Skies (new), Golden Sands, Margarita Time

Cheese of the Month:

Harmony Specialty’s Merlot Infused Cheddar, \$4.50

Annual Girls Night Out

It’s nearly time for the Phillips Girls Night Out Event! Mark Thursday, May 28th on your calendars, you’re not going to want to miss this! Girls Night Out is an opportunity for you to have a night out in Phillips with your friends, visit local businesses, and win great prizes.

To participate in Girls Night Out, you must start by picking up a “passport.” Passports can be picked up at most participating



businesses up to a week in advance (there are over 50 this year!)

Then on Thursday, May 28 take the passport to participating businesses to receive your stamp.

Don’t worry, you will have plenty of time to fill the card, so please be sure to stop at the stores outside of down town (like us!)

Leave your completed passport at any business. Please continue to visit businesses after your passport is full as many will have

samples, sign-ups, and sales. Then meet at Meister’s Bar and Grill to see if you are one of the lucky winners of the gift baskets of items donated by the participants. Two baskets will be awarded only to people present at Meister’s for the 8:30pm drawing, and the remaining will be drawn from all completed passports.

At Cabin Creations, we will have a number of food samples available, as well as a free gift bag with a \$10 purchase. Plus, Dori Johnson from Little Elk Floral will be at our store, so you are able to get two stamps at one stop! Grab your girlfriends and enjoy a fun night out on the town!

Stay Connected:



@cabincreationswi

Cabincreationswi

Cabincreationswi

Stay Up-to-Date with Facebook

Do you “Like” our Facebook page? If not, please do! We post a lot of pictures of new arrivals, upcoming events, and even have giveaways. If you already like our page, be sure to like a post or comment once in a while, otherwise Facebook will stop sharing our information on your News Feed. Thank you!

B & B Outdoor Furniture

Many of you take the time to stop on the porch and have a seat on our outdoor polywood furniture. It's inviting, unique, and sturdy. The polywood furniture is made of recycled plastic, similar to material used for decking. It will not fade in the sun and essentially has no upkeep besides the occasional spray down of dust with a hose. This furniture is made about 65 miles south of Phillips by a Mennonite family.

While we typically stock the design back chairs with Northwoods patterns in the cedar color, there are a number of other items available. Any items can be made out of the colors pictured at the below. There are other design backs available, such as sunflowers, shamrocks, lighthouses, fish, wolves, and more. There are also two styles of chairs available without designs called Fan Back and Roll Back.

Besides the swivel gliders and gliding benches that you see at Cabin Creations, B & B Outdoor Furniture makes pub table and bar stool sets, stationary chairs and bench, porch swings on chains, benches and chairs with built on end tables, picnic tables, chaise lounges, and even pergolas. Because the family is Mennonite, there is little technology use, so we try to take pictures each time we go for a pick up so we are able to show the variety of items they can make. Custom pieces are also an option. Order

time ranges from 2-4 weeks and many of the pieces can be shipped, with some assembly required.



Recipe Corner

Maple Bacon Cheesecake

Ingredients:

- 1 BUTTER ME UP! Beer Cake Mix (set aside 1 cup)
- 3 eggs
- 16 oz cream cheese, softened
- 1/2 cup sugar
- 1 1/2 cups milk
- 1 T vanilla extract
- 3 T lemon juice



Crust: Butter Me Up! Beer Cake Mix (minus one cup)
one egg, 2T oil, 1/2 cup graham cracker crumbs

Mix crust ingredients. Press into greased 9x13 pan.
Mix cream cheese & sugar until fluffy. Add 3 eggs, one at a time, Add 1 cup dry Butter Me Up! Cake Mix. Beat 1 minute on medium. Add milk, lemon, juice, vanilla. Mix, pour into crust. Bake @ 350 for 55 minutes or until center is set. Cool, top with drizzled maple syrup & crispy crumbled bacon (consider pecans too!). Chill at least one hour. Enjoy!

Color Fire Sticks

One of our most popular items in the summer months are the Winter Woods Color Fire Sticks. The fire sticks, made locally, are covered in Copper Sulfate which adds color to your flame. The sticks can actually be used in indoor wood fireplaces, as well as in outdoor campfires (most common.) They are a definite favorite of kids and adults alike, and are available

in three types – coated sticks in a plastic



bag, coated sticks in cardboard packaging for gift giving, and coated pine cones for a Northwoods feel. Here's a fun tip, when the package is empty, dump any debris in the bottom of the bag on the fire for one last show!