

LOG FURNITURE, RUSTIC HOME DECOR, GOURMET FOOD ITEMS & MUCH MO

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July 2020 ~ Volume 7, Issue 5

cabincreationswi.com

July Happenings:

July 4: Open 10am-2pm

July 1 5: Next Expected Amish furniture delivery

August 1: Our 8th Anniversary! Stay tuned for our celebration plans – likely a longer time frame to reduce crowds

Yankee Fragrance of the Month:

Beach Walk, Midsummer's Night, Water Garden

Cheese of the Month:

Harmony Specialty's Merlot Infused Cheddar, \$4.50

Essential Oil of the Month (25% off):



Introducing a Computerized Checkout!

After many years of consideration, we have decided to purchase a point-of-sale system! A point-of-sale is a computerized inventory management system. To date we have simply walked around the store and used our previous orders to make our best estimates on what to order, what sold well, and what is remaining. This system will provide us with helpful data and allow us to create a larger e-commerce shopping website. We are very excited for this major upgrade. We have already started compiling information and data and hope to have it up and running in a limited capacity in July, and full capacity by the end of summer, with the e-commerce website completed before the holidays.



What does it mean for you as a customer?

- 1. Quicker checkouts: we will scan upc codes or item search products.
- 2. Easier returns: if you need to return an item, we can simply scan your receipt and quickly pull up the sale.
- 3. Order history: When you check out, we will ask you for your phone number. This is the quickest and most unique way to pull up your file. Each order will be archived under your name, giving us the ability to look up information (what size you bought last time, the color of a curtain, etc.)
- 4. Better organization: We will be better organized with our stock, meaning we will find items quicker and have accurate counts. We will also be able to store special orders for quicker look up.

There will undoubtedly be a learning curve, and we thank you for your patience!

Customized Lake Maps

Did you know that we can get customized lake maps? Our lake maps are made by a small business owner in Minnesota. She has the ability map any body of water in the world! There is a \$10 fee for a first time set up. An email proof will be sent for your approval before product. Maps can come framed or unframed and in two different sizes. Lake maps are a unique gift that are sure to be a big hit! Contact us for more information.



Store Safety

The safety of our staff, families, and customers is important to us. As we continue to learn about the virus, and as we see how it spreads in the Northwoods, please understand that our protocols may change. If you don't feel comfortable shopping during store hours, we can offer pre-scheduled appointments daily at 9am, or at 4pm as well as curbside pickup. Please call us at 715-339-6238 or email us at kristen@cabincreationswi.com for an appointment.

Airomé



25%

Melaleuca has a cool, purifying aroma. Diffuse it to encourage deep breathing and to rejuvenate and cleanse the air.

Top Aromatherapy Benefits: purify • rejuvenating • cleanse

Aroma: Green & Cool

Blends with: Eucalyptus, Lemon, Peppermint

Ingredients: Melaleuca alternifolia (tea tree) leaf oil

Usage tips: Air freshener, skin moisturizer, shampoo boost, clean sweaty clothes, daily shower spray, surface cleaner, bathroom cleaner

Airomé Essential ()ils: Are certified 100% pure, therapeutic grade, Can be used in a diffuser or diluted with a carrier oil and used topically. Are all-natural and free of harsh chemicals.

<u>Recipe Corner</u>:

Soft Peach & Amaretto Ice Cream

Ingredients:

 White Chocolate Amaretto Dessert Mix
16oz frozen peach slices
12oz fat free milk, chilled to almost frozen

Directions:

In a food processor with metal blade, combine White Chocolate Amaretto Cheeseball mix and frozen peach slices; churn 1 ½ minutes. Scrape down sides. With processor running, slowly pour in cold evaporated milk. Churn unti well blended, approximately 1 ½ to 2 minutes. Serve immediately. *Recipe from windandwillow.com*

