News From Cabin Creations A





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cabincreationswi.com

August Happenings:

August 1-15th: Enter to win gift certificates as part of our 8th Anniversary celebration! Stay tuned for a date on our virtual bingo event and more fun!

August 26th: Next expected outdoor furniture order

Yankee Fragrance of the Month:

Silver Birch, Turquoise Glass, Alfresco Afternoon

Cheese of the Month:

Harmony Specialty's Cheshire – Sage & Garlic, \$4.50

Essential Oil of the Month (25% off):

Lemon



It's Our 8th Anniversary!

Wow, another year has gone by, and boy, is it one to remember! From the obvious COVID-19 situation (remember when we thought the only problem was going to be a delay in receiving product) to our new point of sale computer system, it has definitely be a year of change. We hope that we'll come out on the other side stronger, smarter, and happier. Of course, none of our successes would happen without our loyal customers. Your support, especially while we were closed, is just completely heartwarming. Whether you purchased through a live sale, shared our information with someone, or just asked how we were doing, it means so much to us. We try to do what we can to support our community, and we appreciate your returning the favor. Instead of celebrating in an one day event, we will be celebrating the entire month! To start, we will be giving away a \$50, \$25, and \$10 gift certificate! To enter, simply provide your contact information for our new check out system either in store, or by filling out the form that can be found on our email or Facebook page. We will NOT be using the information to bother you by sending a lot of emails, it just helps us at check out. There will be other giveaways and surprises on the way for later in the month too. And, we always like to play games, so this

year we are going to attempt a fun virtual bingo night! We are working on the details and will share them with you including the date, later in August. We thank you again for your support the past 8 years!



New Face Mask Refresher Spray

We are very excited for this new product – face mask refresher spray. If you have ever have pesto for lunch, you know that sometimes you need a little refresh. Spray your reusable cloth face mask with this beautifully scented alcohol-based formula for a quick "refresh" between machine washings. After applying spray, wait 2 minutes (to allow the alcohol smell to dissipate) before putting the mask on your face. Available fragrances are herbal fresh mint, bubble gum, dreamsicle and key lime mojito. What a fun way to spruce up between washings!



Store Safety

Per the recent Wisconsin mandate, face masks are required in public buildings for those over the age 5, unless a medical condition does not allow use. Please remember that porch pickup, shipping, and local delivery are still available.



Recipe Corner

Key Lime Cuties

Wind Willow

Ingredients:

- 1 Key Lime Pie Dessert Mix ½ cup unsalted butter, softened
- 1 cup powdered sugar
- 2 Tbs milk
- 1 box vanilla wafer cookies

Airomé

Oil of the Month: Lemon

A cleansing, zesty aroma. Diffuse it to boost focus and energy and to freshen the air.

Top Aromatherapy Benefits: cleanse • purify • boost

Aroma: Zesty & Clean

Blends with: Eucalyptus, Orange, Peppermint

Ingredients: Citrus limon (lemon) peel oill

Usage tips: Laundry Freshener: Add a 1-2 drops to a dryer sheet or dryer ball to freshen laundry. Sugar Scrub: Combine 10-15 drops lemon oil with 1/2 cup coconut oil and 1/2 cup sugar. Bath Salts: Combine 15-20 drops essential oil with 2 tbsp coconut oil and 2 cups Epsom salt for energized skin.

Airomé Essential Oils: 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.





Directions:

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In a mixing bowl, cream room temperature butter with a hand mixer or a wooden spoon until smooth and fluffy. Gradually beat in the Key Lime Mix and powdered sugar until fully incorporated. Pour in milk and beat for an additional 3-4 minutes. Spread a dollop of mixture on the flat side of a cookie and press mixture with another cookie making a sandwich. Roll the finished cookie in the graham crunch topping packet for garnish. Refrigerate until time to serve! Recipe from windandwillow.com