

News from

# Cabin Creations



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



April 2021 ~ Volume 8, Issue 2

[cabincreationswi.com](http://cabincreationswi.com)

## April Happenings:

April 4: Closed for Easter

April 20<sup>th</sup>: Next expected Amish Furniture order

## **Candle Fragrance of the Month:**

Lemon Lavender, Life's A Breeze, Tropical Star Fruit (new)

## **Cheese of the Month:**

Marieke Gouda Smoked Gouda - \$1 off

## **Essential Oil of the Month (25% off):**

Bergamot Lime

## **Current Store Hours:**

Hours subject to change due to inclement weather or health concerns. Please contact us for private shopping options.

## *Cabin Creations April Hours*

MONDAY-THURSDAY: 10AM-5PM

FRIDAY: 10AM-6PM

SATURDAY: 9AM-4PM

SUNDAY: 10AM-3PM

*Open 24/7 on our website.*

[www.cabincreationswi.com](http://www.cabincreationswi.com)

## **Spring Cleaning Time**

Spring has sprung! The early, warm spring weather has definitely gotten people out and about and thinking of a fresh start and summer sun. We are doing some spring cleaning at Cabin Creations. Look for newly marked down items with yellow price tags, located around the store and in our clearance corner. If you are on Facebook, check out our private Facebook group, Cabin Creations Steals & Deals.



*Steals & Deals Group*

Be the first to know about markdowns on overstocked, discontinued and less-than-perfect items

Want to do some spring cleaning for yourself? Here's a fun guide to keep you on track! Try one each day in April, or just start when you can. Check them off as you go - checklists are proven to increase productivity!

## **SPRING CLEANING CALENDAR**

1 STOVE	2 OVEN	3 FRIDGE	4 MICROWAVE	5 KITCHEN SINK
6 PANTRY	7 KITCHEN COUNTERS	8 CUPBOARDS & DRAWERS	9 DISHWASHER	10 TOILET, SINK & TUB
11 MEDICINE CHEST & LINEN CLOSET	12 WINDOWS	13 WALLS	14 BASEBOARDS	15 DOORS
16 VENTS & LIGHT SWITCHES	17 BLINDS & CURTAINS	18 CEILING FANS & LIGHTS	19 MATTRESSES	20 MASTER BEDROOM CLOSET
21 KIDS CLOSETS	22 BEDDING	23 COAT CLOSET	24 LAUNDRY AREA	25 VACUUM FURNITURE
26 DUST FURNITURE	27 RUGS & MATS	28 FLOOR	29 PAPER CLUTTER	30 TRASH CANS

# Airomé

## Oil of the Month: Bergamot Lime

A stimulating fusion of bright citrus oils. Diffuse this uplifting blend when seeking balance

Top Aromatherapy Benefits: refresh • purify • clarify

Aroma: Zesty & clean

Ingredients: lemon, lime, bergamot, orange, litsea, and cubeba

Usage tips: 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. Diffuse with water to brighten up your home.

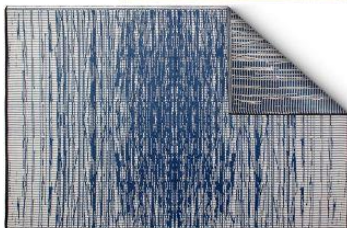
*Airomé Essential Oils:  
Are certified 100% pure, therapeutic grade.  
Can be used in a diffuser or diluted with a carrier oil and used topically.  
Are all-natural and free of harsh chemicals.*



25%  
Off

### Recycled Plastic Outdoor Rugs

Earth Day is in April and we have a number of Earth-friendly products, including the recycled plastic rugs from Fab Habitat. The rugs are made from recycled plastic jugs, created into straws that are weaved into a rug. The rugs are reversible and very durable. We had the same rug by our front door for 7 years! The rugs can be slippery in the snow, so we only use it in the warmer months. They are great for camping, on your patio, or on your porch. And because they are plastic, they are easy to clean. Simply shake them out or hose them down. We have a number of sizes and designs available, up to 8'x10', and are able to special order other designs from Fab Habitat as well. Check them out in the corner of our porch, you'll be glad that you did!



### Recipe Corner :

#### Glazed-Maple Apple Blondies

Have some maple syrup to use up? Try this!

##### Ingredients:

1 1/3 cups packed brown sugar  
1/2 cup butter, melted and cooled  
1/2 cup maple syrup  
2 tsp vanilla extract  
2 large eggs, room temperature  
2 cups all-purpose flour  
3/4 tsp salt  
1/4 tsp baking soda  
3 cups chopped peeled apples

##### Glaze:

1/4 cup butter, cubed  
1/2 cup maple syrup  
1/4 packed br

##### Directions:

Preheat oven to 350°. Line a 13x9-in. baking pan with parchment, letting ends extend up sides. In a large bowl, beat brown sugar, melted butter, syrup and vanilla until blended. Beat in eggs. In another bowl, whisk flour, salt and baking soda; gradually beat into brown sugar mixture. Stir in apples (batter will be thick). Transfer to pan. Bake 25-30 minutes or until golden brown and a toothpick inserted in center comes out with moist crumbs. Meanwhile, in a small saucepan, melt butter over medium-low heat; stir in syrup and brown sugar. Bring to a boil over medium heat; cook and stir 2-3 minutes or until slightly thickened. Remove from heat; cool slightly. Pour glaze over warm blondies. Cool completely in pan on a wire rack. Recipe from [tasteofhome.com](http://tasteofhome.com)

