



News from Cabin Creations

March 2015

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March Events:

March 1: Men's Health Expo in Park Falls 11 am-3:30pm

March 8: Daylight Savings Time

March 12: Next expected Amish furniture delivery

March 1-15: Save \$15 on a Yankee Candle purchase of \$45 or more

April 5: Closed for Easter

Yankee Fragrances of the Month (25% off):

Meadow Showers, Ocean Star, Red Raspberry (new)

Cheese of the Month:

Harmony Specialty's Nut Brown Ale Caerphilly, \$4.50

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The Art of Seasonal Floral

We all know that it is difficult to keep live plants healthy in our homes. We need the right light, a safe place, and the correct container. Often where our homes could use the benefit of greenery and floral is not the most ideal place to keep a live plant. The right artificial floral can add color, texture, and interest where a live plant cannot survive.

We are pleased to offer a large variety of artificial floral for every season. Creating an arrangement for each season can be done quite easily with these simple changes.

1. Choose a container that matches your décor. Be sure that it is tall enough to accommodate the stems, although most stems are wired and can be bent or cut. Measure the height and width of the area available for the arrangement.
2. Create a neutral base to your arrangement. Choose greens, pines, or twigs which are not seasonal. The base will be used for each seasonal arrangement. Take advantage of the wired stems to space out the base. Adding bends and turns provides depth and creates a more realistic arrangement.
3. Add seasonal floral to the base. A few stems should be enough to add color and a seasonal look. Again, be sure to use the wired stems to create a more realistic look.
4. For the change of the seasons, keep the base the same. Simply replace the seasonal stems to create the new look! See our examples at the right for inspiration.



Base layer



Spring



Summer



Fall



Feel free to bring in your container from home and we will be happy to help you with the arrangement. We also have a selection of rustic containers available in our store. Keep in mind that the original arrangement will be most expensive, but a few changes can be made at each season for under \$30!

Saykly's Fudge Easter Eggs

Last year we introduced Saykly's Fudge Easter Eggs as a special treat for the Easter Season. We are excited to bring this tradition back again this year.

Anyone who grew up near the UP of Michigan knows that Saykly's is THE place for delicious homemade candy. Saykly's started in 1906 in Escanaba, Michigan. The business has been in the Saykly family for three generations, which now consists of both a wholesale and retail division.

Each spring Saykly's makes their famous Fudge Easter Eggs. What makes these eggs so popular is not just their delicious flavor, but the ability to personalize them with a name in the iconic yellow Saykly's frosting. We are expecting our shipment to arrive early March. We will have traditional fudge, walnut fudge and peanut butter fudge, with the option to personalize as well. Pre-orders are welcomed, to ensure we have the flavor in stock and the time to personalize. A Saykly's Easter Egg is sure to be a hit in any Easter basket this year!



Recipe Corner

Cabin Country Favorite Casserole

Ingredients:

- 1 box Maggie & Mary's Tavernhouse Cheese Soup
- 1 lb ground beef
- 1/3 cup chopped onion
- 2 ribs celery, sliced
- 1 can sliced mushrooms, drained
- 1-2 cups cooked macaroni



Directions:

Prepare cheese soup according to instructions, except reduce water by 1 cups. As the soup is cooking, brown ground beef with onions, mushrooms, and celery.

Drain beef/veggies well; add to soup as it simmers. Five minutes before serving, add macaroni (amount can vary based on your preference.) Simmer another 5 minutes or until heated through.

DIY Cheese Kits

One of our newest arrivals is the Urban Cheesecraft Do-It-Yourself cheese kits. We are super excited for these kits!

There are two kits available, each of which has recipes for two types of cheese.

We have started with the Mozzarella & Ricotta and Queso Blanco & Paneer kits.



The kits include recipe books for each type of cheese, as well as a thermometer, cheesecloth, cheese mold, citric acid, and cheese salt. The only additional ingredient needed is a gallon of milk. Whole milk is preferred. Each kit has enough ingredients to make 8 batches of cheese, ranging from 1 - 1.5 lbs each.

The instructions are well-written and relatively simple. In summary, the milk is brought to temperature, the citric acid is added to form the curds, the curds are scooped from the pot, drained, and pressed into the mold.



We love these kits for a number of reasons. Most of all, the taste of the cheese is great. The

kit also teaches the art of cheese making, which is often lost and taken for granted in our fast-paced world. We also think that the cheese kits would make a great activity for a party. Invite your friends over, turn on the stove to heat the milk and in an hour you have a fresh, warm and delicious appetizer that your guests will see form before their eyes. And, of course, we may be partial to cheese because of our farming background! At any rate, we invite you to try this new product, you'll be glad you did!

