

News from

Cabin Creations



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



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cabincreationswi.com

March Happenings:

March 6-8: Wisconsin Musky Expo @ Central Wisconsin Expo & Convention Center in Wausau

March 8th: Daylight Savings Time, move clock ahead 1 hour!

March 13-15: Central Wisconsin RV & Camping Show @ Central Wisconsin Expo & Convention Center in Wausau

March 18: Next expected Amish furniture delivery

Yankee Fragrance of the Month (25% off):

Turquoise Glass, Sicilian Lemon, Fresh Lime & Cilantro (new)

Cheese of the Month:

Marieke Gouda's Jalapeno Gouda, \$1 off

Essential Oil of the Month (25% off):

Eucalyptus

PLEASE WATCH FOR MELTING SNOW AND ICE OFF OF OUR PORCH ROOF, AS WELL AS SLIPPERY CONDITIONS UNDERNEATH, AS TEMPERATURES BEGIN TO WARM

We're On The Road

If you live in central Wisconsin, we'll be in your area the first two weekends in March for the Wisconsin Musky Expo and the Central Wisconsin RV & Camping Show, both held at the Central Wisconsin Expo & Convention Center, which is located at the Cedar Creek Mall. Our selections of products will change each time to match the theme of the shows. We are happy to bring any special requests with us! Think of it as free shipping! We can meet you during show hours or any time during the weekend to pick up your goods. The Musky Expo has EVERYTHING you could imagine related to musky fishing, including booths by our fellow Phillips friends, Elk River Rods and Ross's Sport Shop. And the camping expo has an amazing selection of campers to tour, as well as information on campgrounds. Both are a fun way to spend a few hours!

Airomé

Oil of the Month: Eucalyptus

An invigorating, refreshing aroma. Diffuse it seasonally to encourage deep breathing and relaxation.

Top Aromatherapy Benefits: invigorate • breathe • refresh

Aroma: Fresh & Leafy

Blends with: Lemon, Peppermint, Tea Tree

Top Tips: Diffuse when dealing with congestion, create homemade vapor rub by combining 2 drops eucalyptus and 2 drops wintergreen with carrier oil and apply to chest, put a few drops in bottom of shower for refreshing steam



25%
Off

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.

Create a spa-like aromatherapy experience.

Spring Cleaning CHECKLIST

KITCHEN

- Wash and put away any dishes.
- Dust any light fixtures or fans.
- Deep-clean the microwave.
- Clear out and wipe down the cabinets.
- Clear the countertops and clean with disinfectant.
- Wash any windows.
- Dust all cabinet tops.
- Empty the pantry of expired items.
- Wipe down cabinet faces, pantry doors and the fridge and freezer.
- Empty the refrigerator, toss expired items and wipe down shelves and drawers.
- Throw mats or rugs in the wash.
- Vacuum and sweep the floors.
- Run a "clean" cycle on the oven.

BATHROOM

- Move decorations to another room while you clean.
- Wash the shower curtain and rugs.
- Empty bathroom cabinets of any expired or damaged items.
- Dust light fixtures and vents.
- Wipe down drawers and dust shelves.
- Snake the shower drain.
- Deep-clean the shower and tub.
- Use disinfectant to clean the sinks.
- Snake the sink drain if it's slow.
- Use window cleaner for mirrors, sink hardware and windows.
- Clean the exterior of the toilet and inside the bowl.
- Reorganize under the sink.
- Sweep floors and wash with a cleaning solution.
- Wash baseboards.
- Wipe down the walls.

LIVING ROOM

- Clear off any surfaces.
- Check for things under couches and chairs.
- Dust book cases, television stands, video game consoles, coffee and end tables.
- Wash curtains, drapes, blankets and throw pillows.
- Use furniture polish on table tops.
- Wash any windows.
- Disinfect any toys.
- Clean the couch.
- Wipe down baseboards.
- Vacuum all carpeting.
- Sweep and wash hardwood floors.

OFFICE

- Organize file cabinets and drawers.
- Create action files for anything you can't take care of right away.
- Clearly label any files or storage bins.
- Shred any sensitive documents that you don't need to keep.
- Use pressurized air to clean computers, keyboards and other appliances.
- Dust bookcases and shelving units.
- Dust around and under everything.
- Wipe down furniture using furniture or wood-safe polish.
- Clean windows.
- Vacuum carpets/sweep the floors.
- Empty the wastebasket and shredder.

BEDROOM

- Wash sheets, pillow cases, blankets and curtains.
- Dust light fixtures and ceiling fans.
- Dust any hanging decorations.
- Run a lint brush over lamp shades.
- Wipe down windows and window sills.
- Polish or treat wood furniture.
- Vacuum or sweep the floor.
- Clean the mattress using the upholstery attachment on your vacuum.
- Wipe down baseboards and trim.

CLOSET

- Wipe down any ceiling lights.
- Clear off shelves and drawers.
- Wipe everything with a duster.
- Clean baseboards.
- Use a general cleaner to clean closet doors and knobs.
- Sweep or vacuum the floor.

Coronavirus and Retail

As we all know, the Coronavirus COVID-19 has been the focus of the media lately. It has already had an effect on the retail sector. While we try to buy as many USA products as possible, some of our items are made overseas where there are quarantines in some cities, effecting the workforce. This means there will be some delays in products availability and some cancelations of orders all together. We are always on the search for new and USA made products and will continue to do so. We'll stay tuned to the situation has it continues to develop over the following months. Rest assured, you cannot contract the virus through the products themselves.

Recipe Corner :

Honey Mustard Teriyaki Chicken



Ingredients:

- 1/2 cup Robert Rothschild Raspberry Honey Mustard
- 3 Tbsp Teriyaki sauce
- 2 Tbsp Sesame seeds
- 4 boneless skinless chicken halves, 1 lb

Directions:

In bowl, combine Raspberry Honey Mustard, teriyaki sauce and sesame seeds. Reserve 1/3 cup mixture. Rinse chicken; pat dry. Add chicken to remaining mustard mixture, turning to coat well. Cover; marinate in refrigerator for 1 to 2 hours, turning occasionally. Remove chicken; discard marinade. Grill or broil chicken 4 to 6 inches from heat source for 10 to 15 minutes or until done, turning once and basting frequently with reserved mustard mixture.

Recipe from windandwillow.com