

News from

# Cabin Creations



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



May 2020 ~ Volume 7, Issue 3

cabincreationswi.com

## May Happenings:

May 10: Mother's Day

May 27: Memorial Day

May 29: Next Expected Amish Furniture Delivery

## **Yankee Fragrance of the Month:**

All Yankee Candles 20% off!

## **Cheese of the Month:**

Harmony Specialty's Portobello Mushroom and Chive Abergele, Special Price, \$4.50

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

Lavender

We are (still)  
**CLOSED**

WE ARE OFFERING

- PORCH PICK UP (SELECT DAYS/TIMES)
- HOLDS OF ITEMS
- SHIPPING
- FREE DELIVERY IN PHILLIPS AREA

PLEASE VISIT OUR FACEBOOK PAGE FOR PHOTO ALBUMS OF ITEMS, AND CHECK OUT OUR WEBSITE FOR SELECT CLICK-TO-BUY ITEMS.

Thank you from  
Cabin Creations

## **Current Store Closure**

Well, we've made it this far! We never imagined that we'd have a situation where we'd have to be closed for more than 6 weeks. While we are eager to open, the safety of our staff and customers is important. We continue to monitor the situation and are coming up with a safety plan and protocol when we do open.

In the meantime, we are staying PLENTY busy! First of all, we have 3 kids at home, two of which are in school, so we help them daily with their school work. We are also doing live sales on Facebook a few times a week, giving some of our customers the opportunity to "shop" from home. They have been quite successful, and we learn ways to improve the process each week. We have also been posting albums of pictures on Facebook with a variety of items. If you aren't on social media, check out our website. The main website, [cabincreationswi.com](http://cabincreationswi.com) has pictures and categories of our larger items. If you look in the box titled Special Promotions, you will see a link to our new shopping website. We are trying to get some of our smaller items on this website, with the option to purchase online and either ship or pick porch pick up. The process certainly isn't as fun or easy as shopping in store, but it really helps our business keep going! When this all first started, we thought we'd be getting all kinds of cleaning and things done, but that hasn't quite happened. The new method of shopping and ordering combined with homeschooling has kept us busier than we thought – so the cleaning can wait!

We know this is a difficult time for many people right now, for many different reasons. If you are able, we encourage to support small businesses. Whether is be purchasing from their website or social media, ordering a gift certificate, or simply sharing their information with a friend, it all means a lot right now. We look forward to the day that we can welcome you into the store, hopefully sooner rather than later. In the meantime, we hope you stay safe, stay positive, and make the best of this unprecedented time.



—ALL ABOUT—  
*Lavender*

**LAVENDER**  
IS ONE OF THE  
MOST POPULAR  
AND VERSATILE  
ESSENTIAL OILS.



LAVENDER AROMATHERAPY

AROMA

Flowerly  
&  
Herbal

TOP BENEFITS

relax  
calm  
sleep

WAYS TO USE LAVENDER

- Diffuse or apply to feet before bed
- Enhance meditation
- Add to dryer balls in laundry
- Add to bath, shampoo, or lotion
- DIY linen mist
- Add to carrier oil for massage
- Use with carrier oil on insect bites and sunburns

*Ways to Support Small Businesses  
Without Spending Money*

- ➔ FOLLOW ON SOCIAL MEDIA
- ➔ SUBSCRIBE TO YOUTUBE CHANNEL
- ➔ LEAVE POSITIVE REVIEWS ONLINE
- ➔ SIGN UP FOR NEWSLETTERS
- ➔ SHARE, COMMENT AND LIKE POSTS
- ➔ FORWARD EMAILS
- ➔ RECOMMEND TO FRIENDS

*Thank you from Cabin Creations*

**Recipe Corner :**

**Nan & Chuck's Bloody Mary Chili**

- Ingredients:
- 1 ½ cups chopped onion
  - 1 ½ cups chopped green pepper
  - 1 ½ cups chopped celery
  - 6 links bratwurst, casing removed
  - 2 tsp cumin
  - 1 ½ tsp ground ginger
  - 1 ½ tsp black pepper
  - ½ tsp cayenne pepper
  - 1 Tbsp brown sugar
  - 2 15oz cans of diced tomatoes
  - 2 cups Nan's
  - 2 16oz cans of kidney beans undrained
  - 1 6oz can tomato paste

Directions:

Heat oil, saute onion, green pepper, celery and garlic until just softened (5-6 minutes.) Add brats, cumin, black pepper, and cayenne. Cook breaking up meat until no longer pink. Add the rest of the ingredients, bring to a boil. Simmer covered for 20 minutes, stirring occasionally.

*Recipe from nansnaughtyandnice.com*