

News from

# Cabin Creations



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



February 2021 ~ Volume 7, Issue 12

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

## February Happenings:

February 1-28 : Open Your Hearts for Hospice Fundraiser

February 14: Valentine's Day

February 24: Next expected Amish furniture delivery

## Candle Fragrance of the Month:

Lavender Vanilla, Camellia Blossom, Home Sweet Home

## Cheese of the Month:

Merlot Infused Cheddar - \$4.50

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

Breathe In Blend Essential Oil

## Current Store Hours:

Hours subject to change due to inclement weather or health concerns.

*Cabin Creations Winter Hours*

MONDAY-THURSDAY: 10AM-5PM  
FRIDAY: 10AM-6PM  
SATURDAY: 10AM-4PM  
SUNDAY: 10AM-3PM

Open 24/7 on our website  
[www.cabincreationswi.com](http://www.cabincreationswi.com)

## **Open Your Hearts For Hospice**

We are excited to share the Open Your Hearts for Hospice Fundraiser! We were looking for an opportunity to give back to our community for Valentine's Day, and after realizing that February was usually the annual Chili Golf fundraiser (canceled due to COVID-19), we decided to try and help fill the void from the event. We feel strongly about supporting hospice, which is surely a difficult profession, and a service that has or will effect all of us or our families.

We have compiled and donated 4 gift bundles, valued at over \$85 each, and available on a raffle. Raffle tickets are available for \$5 each or 5 for \$20. You can choose the bundle(s) that you would like to put your ticket toward! The bundle themes are: Kids (puzzle, game, art supplies & more) Cozy (Sherpa blanket, soup and bread mix, notepads & more), Feel Good (wall canvas, lotion, wrap bracelet & more) and Wisconsin (Waterfall Book, puzzle, WI food items.)

Raffle tickets are available the entire month in store or on our website (just specify the bundle you are interested in.) The drawing will be held on March 1<sup>st</sup>. We are excited to host this fundraiser and thank you for your support!

Open your  
**HEARTS**  
for  
**HOSPICE**

Join us in a Hospice raffle fundraiser!

WIN YOUR CHOICE OF GIFT BUNDLES VALUED AT \$85+

**TICKETS \$5/EACH OR 5/\$20**

AVAILABLE AT *Cabin Creations*  
IN STORE OR ONLINE

February 2021

N8051 STATE HWY 13 PHILLIPS  
[WWW.CABINCREATIONSWI.COM](http://WWW.CABINCREATIONSWI.COM)  
benefitting Flambeau Home Health & Hospice  
Raffle license ##R0003086A-86103

# Airomé

## Oil of the Month: Breathe In

A fresh and minty blend. Diffuse it seasonally to invigorate and for feelings of easy breathing.

Blend of: anise, eucalyptus, orange, peppermint, spearmint, tea tree

Aromatherapy Benefits: open • breathe • invigorate

Aroma: Minty & Airy

Aromatherapy Tips: Apply a few drops to shower floor for a refreshing steam, combine with lemon to use as a natural air deodorizer, create a homemade vapor rub by combining 3-4 drops Breathe In oil with carrier oil and apply to chest, combine with carrier oil and peppermint and apply to stomach when experiencing bloating or indigestion.

*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.*



### Outdoor Furniture Update

We will see a price increase of 5-15% on our outdoor poly lumber furniture in 2021.

Current stock will be at 2020 prices will supplies last. If you are interested in special ordering for spring, now is the time! Last summer saw order times of 8-12 weeks, and certain colors and materials continue to be delayed from our builder's suppliers. Order now to get your furniture in time for warmer weather!



### Recipe Corner : Maple Espresso Cheesecake

#### Ingredients

- 1 cup Tapped Espresso Maple Syrup
- 1 package graham crackers (9 crackers)
- 4 tablespoons salted butter melted
- ¼ cup sugar (or substitute maple sugar)
- 3 8-ounce packages cream cheese, room temperature
- 4 large eggs



#### Directions

Preheat oven to 350°F. Wrap bottom and sides of 9- or 10-inch springform pan with aluminum foil (to prevent leakage while baking). Place graham crackers in 1-gallon zip-close bag; crush into fine crumbs with rolling pin or heavy pan (you will have about 1 ⅓ cups). Combine in bowl with butter and sugar, stirring until well blended.

Press crumb mixture over bottom and partly up sides of pan. Combine in food processor: cream cheese and eggs and process until smooth. Add maple syrup and process until combined. Alternatively, in large mixing bowl, beat cream cheese with electric mixer on low speed until smooth. Beat in eggs one at a time just until blended, then beat in maple syrup.

Pour mixture into crust. (To ensure no cracks, you can place cheesecake in large roasting pan and add boiling water partway up sides before baking, but this is optional.) Bake for 45 to 55 minutes or until set nearly all the way to center.

Transfer to wire rack and let cool, then cover and refrigerate for 4 hours or overnight.

*(recipe adapted from Cabot Creamery) Try it with other Tapped Maple Syrup Flavors!*