

News from

# Cabin Creations



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



May 2021 ~ Volume 8, Issue 3

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

## May Happenings:

May 9<sup>th</sup>: Mother's Day!

May 25<sup>th</sup>: Next Expect Amish Furniture Delivery

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

Lilac Blossoms, Sicilian Lemon, Beach Escape (new)

## **Cheese of the Month:**

Harmony Specialty's Onion & Chive - \$4.50

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

Fresh Wildflowers Blend

## **Dip of the Month:**

Smokehouse Bacon & Cheese - \$4.50

## **Current Store Hours:**

*Cabin Creations May Hours*

MONDAY-THURSDAY: 10AM-5PM  
FRIDAY: 9AM-6PM  
SATURDAY: 9AM-4PM  
SUNDAY: 10AM-3PM

Open 24/7 on our website

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

## **Mother's Day Gift Ideas**

We can help you celebrate that special lady in your life! There are so many options out there beyond the traditional flowers that may just last a little longer and provide daily reminders of you taking the time to remember her commitment to you. Here are a few ideas that we have:

For the mom on the go, try a pair of Darn Tough or Smartwool Running socks paired with a Karma headband to keep her hair out of the way!



Have her enjoy the soothing sound of wind chimes while she's enjoying some wine on the deck or working in the garden.

Try a versatile wrap bracelet that can be worn as a necklace, too. Made with semi-precious stones and includes the meaning and message of each.



Promote self care with a heatable, lavender-infused neck wrap and pair it with some of the popular Naked Bee lotion.



## **Memorial Weekend Hours**

We're open all weekend and we hope you'll stop by and visit! We have new things arriving each week, so there is always something to catch your eye!

*Cabin Creations*

**MEMORIAL WEEKEND HOURS**

FRIDAY 9-6  
SATURDAY 9-4  
SUNDAY 10-3  
MONDAY 10-3

# Airomé Oil of the Month: Fresh Wildflowers

A cleansing, zesty aroma. Diffuse it to boost focus and energy and to freshen the air.

Be transported to another time and place with our Airomé Scents Essential Oil Blends. Enjoy your favorite traditional home fragrances in an all-natural essential oil blend. With notes from complementary essential oils, pure extracts, and other all-natural ingredients, these blends will call to your mind feelings of comfort, nostalgia, adventure, and peace. Evoke or enhance any mood with these specially designed blends.



*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.*



## Save The Date for Girls Night Out

We are excited that Girls Night Out is back for 2021! As part of the planning committee, we are excited to introduce new features to this year's event. If you haven't participated in the past, it's a fun evening out in Phillips. Pick up a Passport, collect stamps, and enter to win some great gift baskets. Businesses will offer specials, discounts, games, and more! Girls Night Out will be held on Thursday, June 10<sup>th</sup>. Select businesses (including Cabin Creations) will be participating from 1-8pm that day. We are a three stamp stop, joined by Courtney Janak with Mary Kay and Erin Plyer with Norwex. There are many more details to come! Please like the Phillips Girls Night Out Facebook page for more info. We'll have more in the June newsletter, too!

**GIRLS  
NIGHT  
OUT**  
PHILLIPS, WI  
THURSDAY, JUNE 10TH  
4-8PM (M&W - Select businesses open 1-8pm)

## Introducing Dip of the Month

We will now be offering a Dip of the Month at a special price, just like our oil, candle fragrance, and cheese. It's a great way to try something new! This month's dip, Smokehouse Bacon & Cheddar, is featured in the recipe below.



## Recipe Corner :

### Mini Meatballs

#### Ingredients:

- 1 Smokehouse Bacon & Cheddar Cheeseball Mix
- 1 lb ground beef or turkey
- 1 egg

#### Directions:

Preheat oven to 400 degrees. In a large bowl, mix together cheeseball mix, topping packet, ground meat and egg until well combined. Shape into 1 inch balls and place on a greased baking sheet. Bake for 10-15 minutes or until meatballs are cooked all the way through. Serve warm and sprinkle with chopped parsley for garnish. Recipe [windandwillow.com](http://windandwillow.com)

