

News from

Cabin Creations



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



July 2021 ~ Volume 8, Issue 5

cabincreationswi.com

July Happenings:

June 29-July 5: Phillips Area Chamber Shop Local for the 4th Giveaway

June 29-July 12: Summer Clearance Sale

July 4th: Closed

July 10th : Next Expected Amish Furniture Delivery

August 1st : Our 9th Anniversary

Candle Fragrance of the Month:

Pink Sands, Life's a Breeze, Sun & Sand

Cheese of the Month:

Portabella Mushroom & Chive - \$4.50

Essential Oil of the Month (25% off):

Wind Down

Dip of the Month:

Back at the Ranch Dip - \$4.25



Summer Clearance Sale

We're having a Summer Clearance Sale! Join us through July 12th for a sale on all yellow-tag items. These items can be found in our Clearance Corner, out on the porch on tables, and around the store as well. The yellow-tags indicate a sale price of anywhere from 15-50% off. With our sale, save an extra 20% off any of those items! We went on a big purge mission because we finally went back to a buyer's market and need to make room for new things! You can also shop a small selection on our website: cabincreationswi.com, click on Shop Online and then Sale. Enter the code SUMMER20 at checkout to save 20% on those items!



In addition, the Phillips Area Chamber of Commerce is sponsoring a Shop Local for the 4th Event! We'll collect your name and phone number at checkout to enter you to win 1 of 10 \$20 Chamber Dollars!

Save the Date!

We can hardly believe that August 1st marks our 9th year as owners of Cabin Creations! We are working on plans for a celebration, potentially July 29 – August 1st. Stay tuned to our emails, Facebook or Instagram for more details. We also have some fun things up our sleeves as a way to thank you for your support each year!

Airomé Oil of the Month: Wind Down

An earthy and bright aroma to help you unwind and relax.

Top Aromatherapy Benefits: calm • grounding

Aroma: Earthy & Bright

Blend of: balsam peru, cedarwood, blue chamomile, lavender, lime, orange

Usage tips: Add 1-2 drops to carrier oil and apply to feet to promote calming feelings, Combine with a carrier oil and apply to wrists before traveling. Add to carrier oil and apply to temples and/or neck to encourage relaxation when feeling tension or stress. Combine with carrier oil and ginger or peppermint and apply to stomach to encourage relaxation



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.

New Snacks Are Here!

We must have been hungry when doing some ordering in June, because we have two new snack companies for you to check out! Both are made in the USA and have cool stories of recipes that started in the family that turned into a consumer production!

OMG Pretzels are sour dough pretzel bites, available in 8 delicious flavors from spicy to sweet. They are filling, flavorful, and a good snack for the car, boat or couch!



Chunk Nibbles are a sweet & salty snack mix – sort of like a chex mix made into sweet chunks. They are available in original, peanut butter chocolate and s'mores.

Both companies are available on our website as well. Add either to a gift basket for a friend or co-worker, or as a treat for you!



Thanks for Your Patience

We continue to see delays in many products. We are still working on outdoor furniture orders from March. Other items like lamps, rugs, linens and many others are still running behind as well. It's frustrating for all of us, and we appreciate your understanding and willingness to support our business. Let's hope the supply chain is mended soon!

Recipe Corner :

Easy Cheesy Pizza Poppers

Ingredients:

- 1 Garlic Parmesan Beer Bread Mix
- 1 12oz can beer or carbonated Beverage
- 1 jar pizza sauce
- 1 cup shredded mozzarella cheese
- 1 package mini pepperoni

Directions:

Add beer to bread mix. Place 2 tbsp of mixture in a greased muffin tin. Add one tbsp of sauce to each cup. Layer with pepperoni and cheese. Top with a dollop of bread mixture. Bake at 350 degrees for 20-25 minutes.

