

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

JUNE HAPPENINGS

June 16th: Annual Phillips Girls Night Out Event

June 19th: Father's Day

June 30th: Music in the Park
Opening Night featuring the Dweebs

Check out the event calendar at the Phillips Area Chamber of Commerce for lots of summer activities: phillipswisconsin.net

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Classic Cliffside
Paradise, Yankee Classic Pink
Sands, Candle Warmers
Energize

CHEESE OF THE MONTH

June Dairy Month - All
cheeses are 10% off!

ESSENTIAL OIL OF THE MONTH (25% OFF)

Bergamot Lime - 25% off

DIP MIX OF THE MONTH

Peppercorn Parmesan Dip Mix -
\$5.25

Join us for Phillips Girls Night

THE FUN IS ON JUNE 16TH

One of our favorite night's of the year is almost here! If you haven't participated before (or if it's been a while), here are all the details! Between June 9th-16th, stop by the Phillips Area Chamber of Commerce to get a passport for stamping. If you bring in a non-perishable food item, you'll receive a special stamp and entry to win a gift basket. We will have some available at Cabin Creations on the day of the event. Then, on June 16th, visit the businesses listed on the back of the Passport (we have about 35 this year.) Some businesses will be available for stamping from



1-8pm, others from 4-8pm. Look for the details on your passport. At each business you visit you'll receive stamp. Receive 20 stamps and enter to win our grand prize baskets of items that are donated by the participating businesses. Receive 25 stamps and get entered to win an additional drawing!

At Cabin Creations we will have food samples available, an extra discount on our yellow-tag clearance items, and you can enter to win a gift basket with a purchase. In addition, we'll have Courtney Janak with Mary Kay Cosmetics here, so you'll get 2 stamps at one stop! It's a fun day out with the girls, and we look forward to seeing you!

Gift Ideas for Father's Day

DAD WOULD LOVE OUR UNIQUE GIFTS

Looking for something unique for Dad this year? We have some fun gift ideas for you! Here are a few of our favorites:

1. Nan's Naughty & Nice Bloody Mary Mix
2. Man Soap (yes, it's fun soap for men!)
3. Wildlife wall art
4. Sassy boxers and socks
5. Life Is Good t-shirts
6. Spirit Valley salsas and pickled items
7. Bacon Jam (see the back for a good recipe!)
8. Murphy's Natural Bug Repellent
9. Poly Outdoor furniture (for the wow factor!)



Made In Wisconsin Cheese

CHECK OUT OUR LOCALLY MADE CHEESES

My family has been dairy farmers for 111 years, right here in Price County! Because our cows and our milk are our livelihood, we do what we can to help promote our industry. It's pretty easy to do when you love cheese! While our milk is made into mostly commercially purchased cheeses, there are two farms in the northern half of Wisconsin that use their milk directly for their own labeled cheese products. Harmony Specialty (Golden Age) Cheese and Marieke Gouda Cheese can both be found here in our cheese cooler.



Golden Age cheese is made by the Bredl Family in Stratford, WI. They make delicious British Tribute Cheeses. You'll find flavored Abergele (a creamy texture) in Onion & Chive, Portabella Mushroom & Chive; Cheshire Style (an ancestor of modern day Cheddar with a loose crumbly texture) in Sage & Garlic, Five Peppercorn; a Nut Brown Ale Caerphilly (curds soaked in Nut Brown Ale from Bull Falls Brewery) and a Merlot Infused Cheddar (white cheddar with veins of merlot.)



Marieke Gouda was founded by Marieke Penterman, born and raised in the Netherlands and the emigrating to Thorp, WI in 2002. Since then, she has made award-winning, authentic gouda cheese, as well as a complete dairy experience. We carry a variety of pie cuts, changing by the season, including young, mature, smoked, jalapeno, black pepper, mustard melange, cranberry, bacon, pesto, and foenegreek. We highly suggest that if you are traveling west on Hwy 29 you stop by their farm to see the cows getting milked, the cheese being made, try some samples, and get a little ice cream or lunch, too!

Airomé

Oil of the Month: Bergamot Lime

A stimulating fusion of bright citrus oils. Diffuse this uplifting blend when seeking balance

Top Aromatherapy Benefits: refresh • purify • clarify

Aroma: Zesty & clean

Ingredients: lemon, lime, bergamot, orange, litsea, and cubeba

Usage tips: Add a 1-2 drops to a dryer sheet or dryer ball to freshen laundry. Sugar Scrub: Combine 10-15 drops lemon oil with 1/2 cup coconut oil and 1/2 cup sugar. Diffuse with water to brighten up your home.

*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.*



25% Off

RECIPE CORNER

PBJ Smashburger

**MAKE DAD A BURGER
TO REMEMBER THIS
FATHER'S DAY!**

INGREDIENTS:

Ground Chuck
2 Tbsp Bacon Jam
(regular or spicy)
2 Tbsp (creamy or chunky*)
*try our new Hiniker's
Natural Peanut Butter!



DIRECTIONS:

Turn your flat griddle on 500 degrees. Let the patties cook for 30 seconds, then turn over. The light sear on the initial side will allow you to smash them without sticking to your spatula.

Smash and draw the spatula away from the center of the burger. Let them cook until the edges are crispy. (You can also do this with a burger press, a flat metal surface with a handle.)

Flip the burgers and apply the cheese of your choice. Once melted, your burgers are done. Add peanut butter to your toasted bun and bacon jam on the burger. Enjoy!



Recipe from Midwest Fresh

**CURRENT STORE HOURS: MON-THURS 9-5, FRI 9-6, SAT 9-4, SUN 10-3
OR SHOP ONLINE 24/7 AT CABINCREATIONSWI.COM & CLICK SHOP ONLINE**