VOL. 9. NO. 4 **MAY 2022**

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE









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MAY **HAPPENINGS**

Stuffie Fundraiser on Facebook

Memorial Weekend Hours:

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Classic Lilac Blossoms & Clean Cotton, Crossroads

CHEESE OF THE MONTH

ESSENTIAL OIL OF THE MONTH (25% OFF)

Lavender - 25% off

DIP MIX OF THE MONTH

BLT Cheeseball Mix - \$5.25

Gift Ideas for Mother's Day

IT'S EARLY THIS YEAR, MAY 8TH!

Mother's Day is a busy time for us at Cabin Creations. That being said, we'd like to recognize that this day is not always easy for some. So whether you are missing your mom, have lost touch, wish you were a mom, and more, our hearts go out to you during this time.

If you are lucky enough to have someone to shop for, we have lots of great gifts for you to choose from. Here's a list of some of our favorites.

- 1. Warmies microwavable neck wrap, eye wrap & slippers
- 2. Scout jewelry semi-precious gemstones with descriptions of the meaning of the stones
- 3. Wooden signs many with sayings about mom and love
- 4. Sweets Door Co. Confectionery angel food, caramel corn and caramels, and Fun Factory truffles and chocolates
- 5. Outdoor decor wind chimes, garden stakes & flags
- 6. Candle warmers warm wax melts or candles for a lovely scented home
- 7. Life is Good Clothing t-shirts with happy sayings
- 8. Naked Bee Lotions great fragrances & safe for many sensitive skin types
- 1. Nan's Bloody Mary Mix pair it with Spirit Valley jarred veggies for a special drink
- 1. Smartwool or Darn Tough Socks not just for winter!
- 2. Poly Lumber Outdoor Furniture WOW factor!

Don't forget, we can gift wrap - just ask!

Adopt-A-Stuffie Fundraiser

BENEFITING CATKINS ANIMAL RESCUE

In 2020 we did a really fun fundraiser for Catkins Animal Rescue to help them offset missing funds from their annual gala dinner. The fundraiser was called Adopt-A-Stuffie. Our kids named 50 of our stuffed animals. We made adoption certificates for each and posted their

pictures on Facebook to put them up for adoption. We were able to raise \$650. Due to product shortages in 2021, we didn't have enough stuffies to do a fundraiser. (cont. on next page)



Adopt-A-Stuffie (Cont.)

We are excited to bring back Adopt-A-Stuffie for 2022! Join us on Facebook on Monday, May 16th at 11am for the launch of our fundraiser! We'll post pictures and names of our stuffies available for adoption. The adoption fees are \$20, with \$12 going to Catkins from each adoption. Simply comment on the Facebook



post to claim the stuffie. We don't think they'll last long! Stuffies are available to ship for \$4 each, or pick them up in store. If you pick up in store and bring a can of dog food or cat litter, you'll be entered to win a \$20 gift certificate! And, if you are doing some spring cleaning, Catkins can also use old towels or sheets (not quilts with filling) that can be dropped off by us as well!

We Grow CSA Drop Off

FARMERS HELPING FARMERS

As some of you know, my family has been dairy farming for four generations (since 1911!) Over the years here, we have met lots of interesting people including Rebecca & Eric of We Grow in Westboro, WI. We Grow is a produce farm in northern Taylor County providing pastured heritage breed pork and free-range broiler chickens along with a wide-array of in season vegetables grown without the use of synthetic inputs in a community supported agricultural (CSA) system. Market shares and vouchers are available. We'll be a weekly share drop-off point for Phillips this summer. We love their produce and other products! Find We Grow online or on Facebook for more information.



RECIPE CORNER

Bacon & Gouda Frittata

MAKE A SPECIAL BREAKFAST FOR MOM FOR MOTHER'S DAY!

INGREDIENTS:

8 eggs

3/4 cup Gouda cheese,

2 Tbsp fresh chives, chopped 6 strips of bacon, chopped

1 whole shallot, finely chopped

2 cloves garlic, minced 1 red pepper, chopped

1 red pepper, chopped 1/4 tsp dried thyme

pinch sal

DIRECTIONS:

Preheat oven to 350 degrees. In a large bowl, whisk eggs, Gouda cheese and chives and set aside. In a large oven-safe skillet, cook bacon over medium-high heat. After about 4 minutes, add garlic, shallots, red pepper, thyme, salt and pepper. Cook for another 7-9 minutes until shallots are softened and bacon is cooked. Add egg mixture to skillet and continue cooking on stove for 2 minutes. Do not stir. Move the skillet to oven and cook for 15 minutes. Let cool for 5 minutes before cutting into

Recipe from simplestacie.net