

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

JANUARY HAPPENINGS

January 1: Closed

January 27-29: Annual Phillips Winterfest



**CANDLE FRAGRANCE OF THE MONTH
(25% OFF)**

Yankee New Silver Sage & Pine,
Yankee New Winter Night
Stars, Crossroads Fireside

**CHEESE OF THE MONTH
CHEESE OF THE MONTH**

Foenegreek Gouda - \$7.25

**ESSENTIAL OIL OF THE MONTH
(25% OFF)**

Breathe In - 25% off

DIP MIX OF THE MONTH

Southwest Queso Hot Dip Mix -
\$5.25

Reflecting And A Look Ahead

WE'RE EXCITED FOR 2023

Thank you for your support in 2022! As we reflect, it was another atypical year in retail. We began the year with continued supply chain delays and surcharges from 2021. As the year continued, those problems (mostly) subsided. We saw more visitors and new home and cabin owners in the area. Community events like Girls Night Out, 4th of July, Fall Harvest Fest and Shop Small week were well attended and the weather cooperated for nearly all of it! We found new products that we thought you'd enjoy and kept stock of your favorites.

Looking forward into 2023, we hope to continue to serve our community as best as we can. We will be attending some in person buyer's markets for the first time since the pandemic. We have plans for community fundraisers both through Cabin Creations and personally. We look forward to a beautiful Northwoods 2023 and wish you health and happiness in the year to come!

Dr. Seuss Life Is Good

PRE-ORDER BY JANUARY 6TH

We are excited to offer a pre-order only Life Is Good Dr. Seuss series! Please fill out the form in the link below to place your pre-order by January 6th. Orders will arrive within a month. Please note that these items are not-returnable. We will contact you when the items arrive. We can hold them at the store for you, or ship your order for \$6. Sizes and pricing are available within the form.

<https://forms.gle/EhHtfr83qBxB9VBes>



Spending Your Gift Certificates

EVEN IF THEY ARE EXPIRED

Have you found a gift certificate laying around that is past its expiration? We know that sometimes they get set aside, lost in a drawer, etc. And certainly the pandemic has changed when and how people visit and travel. As long as the gift certificate is dated after August of 2012, we will happily accept it, just bring it in the next time you shop!

Annual Phillips WinterFest

JANUARY 27-29TH

Celebrate Winter with our annual Phillips Winterfest! This year the event takes place January 27-29th. The easiest way to get all of the details is to follow the Winterfest Facebook Page, and Phillips Area Chamber of Commerce. The highlights are listed below. There are events for everyone, with both indoor and outdoor activities.

In addition to the events listed below, there will be a Shop Local event to win some great gift baskets. Make a purchase at participating businesses to enter to win.

Make a plan to come north for the weekend, or for our locals, stick around for the weekend have some fun! Thank you to the large number of businesses who sponsor this fun weekend for us all!



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.



RECIPE CORNER

Special Stroganoff

PERFECT FOR COMFORT FOOD SEASON!

INGREDIENTS:

- 1 box Maggie & Mary's Hungarian Mushroom Soup
- 1/4 cup diced onion
- 2 lbs stewing beef
- 1 jar/container whole baby mushrooms
- 1/2 cup sour cream

DIRECTIONS:

Prepare soup according to instructions on box, except water by 1 cup. (Use 3 cups water instead of 4.) Add diced onion and simmer about 20 minutes. Stir in (raw) stew meat. Turn mixture into large casserole dish (uncovered) and bake at 250 degrees for 4 hours. Check if it's brown; stir as necessary. 30 minutes before serving, add optional mushrooms if desired. 10 minutes before serving, stir in sour cream and let it heat through. Serve over noodles, wild rice, or mashed potatoes.



Recipe from northairemarket.com

**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**