VOL. 10. NO. 1

#### **MARCH 2023**



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## MARCH **HAPPENINGS**

March 17-19: Wisconsin Musky

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

#### CHEESE OF THE MONTH

Cheese - \$7.00

ESSENTIAL OIL OF THE MONTH (25% OFF)

Wind Down - 25% off

#### DIP MIX OF THE MONTH

## Hearts for Hospice Fundraiser

THANK YOU FOR YOUR HELP

Thank you for your support of our annual Open Your Hearts for Hospice fundraiser. This year we were able to donate \$560 to Marshfield Medical Center - Park Falls Home Health and Hospice. Congratulations to the winners of our 4 gift baskets -Kathy LaPointe, Cindy Hager, Katie Maske, and Beth Hahn. We are happy to help this worthy cause.



## Spring Cleaning

#### **IT'S TIME TO SPRING CLEAN**

The warmer,		
longer days will		
undoubtedly		
get some of us		
thinking of		
doing some		
spring cleaning.		
Having a list		
and checking		
off items as		
they are		
completed can		
be an effective		
form of		
motivation and		
gratification for		
some. Here's a		
helpful list that		
we found to		
keep you on		
track and your		
home or cabin		
looking great!		

BASICS — A GREAT PLACE TO START (AND FINISH)		
dust all surfaces	wash bathroom counters	
dust corners + edges	scrub toilets, tubs and shower	
vacuum edges	spot clean walls	
vacuum all floors	wash vents	
wash all baseboards	wash pillows	
wash all floors	wash throw rugs	
wipe switches	clean washer + dryer	
wipe door knobs	launder + change bedding	
clean appliances	vacuum/rotate/flip mattress	
DEEP CLEANING EXTRAS +	BONUS POINTS         clean carpets         clean fireplace and hearth         clean under appliances         clean kitchen appliances	
TRADITIONAL SPRING CLEANING TASKS TO ADD IF YOU'D LIKE		
vacuum/wash porches	wash windows - inside + out	
change furnace filters	organize pantry	
defrost freezer	wash window tracks	
switch out clothing	oil furniture	
wash curtains	deep clean oven	

### Save the Dates

#### MARK YOUR 2023 CALENDARS

It's not too early to look forward to some of the summer fun here in the Phillips!

Wisconsin Governor's Fishing Opener: May 6th Price County is selected at the host of the start of the fishing season! Contact the Phillips Area Chamber of Commerce for more information.

Girls Night Out - Date in mid-June will be announced soon!

Czech-Slovak Festival is back on Saturday, June 17th! The revamped event will be at Elk Lake Park, featuring crafters, food, live music and more!

Music in the Park: This weekly is held on Thursdays at 6pm at Elk Lake Park starting June 29th with the Dweebs. Music continues through July and part of August

Price County Rodeo: June 30th and July 1st at the Price County Fair Grounds

Phillips on Tap: Join the Phillips Area Chamber of Commerce in the second annual Phillips on Tap. Sample beers and wines from local breweries while enjoying live music.

Price County Fair: August 23-27 for all kinds of fair fare and fun

Fall Harvest Festival; Saturday, October 7th will be full of crafts, foods and fall happenings

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, lavandin, 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 Essentíal Oils: Are certified 100% pure, therapeutíc 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

Gourmet Grilled Cheese with Pickled Beets

#### TAKE YOUR GRILLED CHEESE UP A NOTCH

#### **INGREDIENTS:**

8 slices of bread of choice
1/3 cup mayonnaise
4oz goat cheese
8 oz shredded cheese of choice
Spirit Valley Baby Pickled Beets
2 cups baby arugula or spinach
1 large yellow onion
1 tsp brown sugar
1 tsp balsamic vinegar
salt and pepper to taste
butter or olive oil for frying

#### **DIRECTIONS:**

Begin by caramelizing onions. Heat butter or olive oil. Add onions when oil or butter is hot. Caramelize. When nearly done, add sugar, balsamic, salt and pepper. While cooking onions, spread a thin layer of mayo on one side of bread. Mayo will be on the outside of the sandwich. On the reverse side of half the pieces of bread, spread goat cheese. Add shredded cheese, a layer of beets, caramelized onions (when completed) and arugula or spinach. Melt butter or olive oil in skillet and grill each side. Enjoy! <u>Recipe from auntuellies.com</u>

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