

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

FEBRUARY HAPPENINGS

February 1-29th: Blind Date With a Book Fundraiser

February 14th: Valentine's Day

February 24th: In the Kitchen with Pride in store

February 29th: Leap Day Specials - Stay Tuned for Details!

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Pink Cherry Vanilla,
Yankee Wild Orchid, Airome
Relax Lavender

CHEESE OF THE MONTH

Bakin' Bacon Cheese
\$1 Off

ESSENTIAL OIL OF THE MONTH (25% OFF)

Breathe In

DIP MIX OF THE MONTH

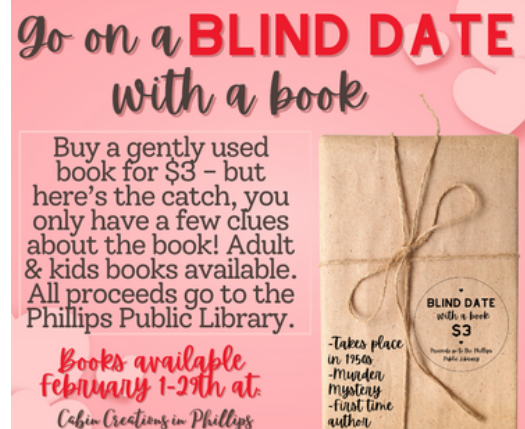
The BLT Cheeseball & Appetizer
Mix - \$5.25

Blind Date With A Book

FUNDRAISER FOR PHILLIPS PUBLIC LIBRARY

Join us for a fun new community fundraiser! In the spirit of love and Valentine's Day, we introduce Blind Date with a Book! We have a number of gently used books mystery wrapped as a "blind date" read. We'll have just a few clues to give you a bit of hint as to the type of book it is. This is a fun way to try a book you may not have read and support our local Phillips Public Library! We'll have both kids and adult books

available from February 1st-29th. All proceeds will be donated directly to the library. If you aren't much of a book collector, you can always donate the book to the library book sale when you are done. Happy Blind Day!



In The Kitchen with Pride

A NEW & YUMMY PARTNERSHIP

We are very excited for a new partnership with In the Kitchen with Pride! In the Kitchen with Pride is a cottage bakery out of Ogema, WI. They offer delicious hand-crafted artisan baked goods made with the freshest ingredients. We were excited to welcome them during WinterFest weekend with yummy babkas, cinnamon rolls, breads, cookies and mini cakes. They will be joining us again on Saturday, February 24th. Pre-orders are preferred to guarantee your items, but they will have some items available to purchase the day of as well.

To place an order, text or call 715-922-0126 at least 3 days in advance. Payments can be made with PayPal or Venmo, or cash at pick up. We look forward to their monthly visits and hope you can check them out!



Hearts for Hospice

SAYING GOODBYE TO A FAVORITE

The past 3 years we have hosted a Hearts for Hospice Fundraiser. In this fundraiser, we donated 3-4 large themed gift baskets and sold raffle tickets for chances to win them. Through your generosity, we raised \$3680 for our local hospice organization. Sadly, this January we learned that Marshfield Clinic was closing down the agency. We are very disappointed to see this much needed service no longer available in our community. In speaking with a staff member, she said "I'm not sure what else can be said to convey our gratitude for everything you and our community have done for us, or our sorrow for not being able to continue to help those that need our services." We are hopeful that some group will come in and help our community and the families and patients in need.

Cash In Your Cabin Bucks

USE CABIN BUCKS EARNED IN NOVEMBER

February is your last chance to cash in your Cabin Bucks! If you are not going to be in the area before the end of the month, please email, message or call us and we can help you either use them for an online or pick up order or make another plan.



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

Stacked Mini BLT Appetizers

A MINI APPETIZER FOR THE BIG GAME

INGREDIENTS:

- 1 BLT Cheeseball & Appetizer Mix
- 8 oz cream cheese
- 1 head lettuce, chopped
- 1 pint cherry tomatoes
- 1 lb cooked bacon, cut into 1" pieces
- 1 bag croutons or thick cut artisan bread

DIRECTIONS:

Combine cheese mix and topping packet with cream cheese. Mix until smooth. Spoon approximately one teaspoon of mixture onto a crouton or chunk of bread.

Layer with lettuce, tomato, and bacon. Secure with a toothpick and serve!



Recipe from windandwillow.com

Be sure to follow along with our social media pages, Google listing or check your email for closings due to inclement weather

**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**