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JANUARY 2024



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JANUARY HAPPENINGS

January 1: Closed

January 2 - February 29th: Spend your Cabin Bucks

January 26-28: Phillips WinterFest (see schedule below)

Be sure to follow along with our social media pages or check your email for closings due to inclimate weather

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

> Yankee Snow Globe Wonderland, Crossroads Flannel & Fir, Crossroads Crackling Birch

CHEESE OF THE MONTH

Young Gouda \$1 Off

ESSENTIAL OIL OF THE MONTH (25% OFF)

Guard Against

DIP MIX OF THE MONTH

Pear & Honey Cheesecake & Dessert Mix - \$6.00

Cash In Your Cabin Bucks

USE CABIN BUCKS EARNED IN NOVEMBER

If you shopped with us during hunting season, you may have earned some Cabin Bucks. Now is the time to spend them! The Cabin Bucks work just like a gift certificate, you can spend it on



anything you'd like! Check for one of these business card sized Cabin Bucks in your purse or wallet.

Phillips WinterFest

JANUARY 26-28TH

Even though it doesn't exactly look like winter outside yet, we are excited for our annual Phillips WinterFest! Below you'll find the current list of events. Please contact the Phillips Area Chamber of Commerce for more information. With the lack of snow. the Tavern League Tour might be a good place to start and help the local businesses who rely on snow. There's also plenty of time

to shop local, starting January 20th! We'll be offering some \$20 and \$50 grab bags (while supplies last) and an entry to win a pair of wool socks with purchase (as well as the entry for the Phillips Area Chamber of Commerce gift basket giveaway.) Plus many activities for indoors and outdoors Jan 26-28. Join us!



Congrats to December Winners

WE LOVE GIVING BACK TO OUR CUSTOMERS

In December we chose 4 names as a thank you for shopping local! They will receive a \$25 gift certificate. We also had some Pay It Forward Cabin Bucks to hand out and have 5 winners listed for that. We appreciate everyone who chooses to shop local and participate in local events. Thank you!



Thank You For Rounding Up

WE ARE EXCITED TO MATCH THE FUNDS

Thanks to your generosity during December, we collected \$260.87 during our round up campaign for the new Elk Lake Park Playground! Cabin Creations will be matching that amount (and we'll round up too), so we will be writing a check to the City of Phillips for \$522! Thank you again for



your support. If you'd like more information about the project, follow the Elk Lake Park Playground page on Facebook or reach out to Kristen.

Airomé

Oil of the Month: Guard Against

Guard Against seasonal threats with this potent blend of botanicals derived from the legend of the Four Thieves. Diffuse it to purify the air and uplift the body.

Blend of: cinnamon, clove, orange, eucalyptus, and rosemary.

Aromatherapy Benefits: Defend, cleanse, energize

Aroma: Warm & spicy

Aromatherapy Tips: Enjoy in a diffuser by adding 3-5 drops per 100 ml of water.Diffuse aromatically, or dilute with carrier oil to use topically. Add 1-2 drops to carrier oil and use as an all-natural hand cleanser.

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. Create a spa-like aromatherapy experience.

RECIPE CORNER

Bacon Gouda Cheese Dip

A DELICIOUS, HOME-MADE DIP

INGREDIENTS: 8 oz. Marieke Gouda Cheese (shredded) 8 oz. Cream Cheese (softened) 1/2 C. Mayonnaise 1/2 C. Sour Cream 1/4 Tsp. Crushed Red Pepper Flakes 1/2 Tsp. Smoked Paprika 1 lb of Bacon

DIRECTIONS:



Preheat oven to 350°F. Spray a 9 inch pan with cooking spray. Combine Shredded Marieke Gouda, Cream Cheese, Mayonnaise, Sour Cream, Red Pepper Flakes, and Paprika in a large bowl. Mix together until well combined. (soften cream cheese ahead of time) Set aside about 1/4 C. of cooked bacon to add for the topping. Mix the other bacon in with the cheese mixture. Transfer cheese mixture to desired dish. Top with Bacon and any extra cheese desired. Bake for 20–25 minutes until the cheese is heated through and bubbly. Add some extra seasoning, green onions, or jalapeños for a nice kick. Serve & enjoy!



Recipe from marieke.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