

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

MARCH HAPPENINGS

March 4th: Store Reset Day (see right for details)

March 15-17th: Booth at Wisconsin Musky Expo at Central Wisconsin Expo Center

March 30th: 5th Saturday Celebration

March 31st: Closed for Easter

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Aloe & Agave, Yankee Lemon Lavender, Crossroads Basil & Lime

CHEESE OF THE MONTH

Five Peppercorn Cheshire Cheese
\$4.50

ESSENTIAL OIL OF THE MONTH (25% OFF)

No Worries Mate

DIP MIX OF THE MONTH

Peppercorn Parmesan Dip Mix -
\$5.25

5th Saturday Celebration

JOIN US SATURDAY, MARCH 30TH

March 30th is the first month with 5 Saturdays in 2024! To participate, bring in your Cabin Creations red buffalo plaid bag that you earned in November. The first 24 customers to spend \$20 will receive a gift valued at \$20! (Don't have a bag? Be sure to come in this year Nov 23 - Dec 1 this year.)



Smartwool Second Cut Project

SAVE YOUR OLD (CLEAN) SOCKS

In April, as part of Earth Day, we will be participating in the Smartwool Second Cut sock recycling project. More details will follow, but for now, save your old (clean) socks and we'll have a way and incentive for you to recycle them in April. Any brand, color, size and materials are welcome, not rolled or paired.



Store Reset March 4th

MAKING A MESS TO MAKE THINGS LOOK NEW

We are excited to do a large displays reset! We've been planning for months and are ready to give it a try. If possible, we ask that you give us some space to work on Monday, March 4th. We will remain open, but we are switching around 3 large display areas so it will be a bit messy here! We are going to start on Sunday evening and get as much done as possible when closed, We'll post pictures online when we've completed the transformation. Fingers crossed that it turns out like we hope!



Elk Lake Park Playground

UPDATES ON THE PROJECT

Many of you know that we are very involved in the planning and fundraising for the new Elk Lake Park Playground. We wanted to provide an update since so many of you generously rounded up your sales in December. To date, we have raised \$135,000 for the project! Installation is scheduled for June, although with the warm spring maybe that will get moved up. That means we have just a few months to get to our goal of \$222,000. If you have any wishes to donate or access to grant information, we'd love to hear from you. We are very excited to bring help bring this new playground to our community!



Blind Date Success

THANK YOU FOR YOUR SUPPORT

Our first Blind Date With a Book fundraiser for the Phillips Public Library was a success! Through your generosity we were able to raise \$201 for the library (67 books!) We became experts and book wrapping and descriptions. It was a fun way to help support a wonderful asset to our community. We, and the Phillips Public Library, thank you!



Airomé

Oil of the Month: No Worries Mate

Diffuse when feeling distracted or overwhelmed to promote feelings of calmness.

Top Aromatherapy Benefits: happy • stabilize • chill

Aroma: Bright & Sweet

Ingredients: Fir needle, geranium, grapefruit, lemon, orange

Usage tips: Diffuse with water to brighten the mood or help create a balanced environment for your little joeys, or for yourself.



*Airomé Essential Oils:
Are certified 100% pure, therapeutic grade.
Are all-natural and free of harsh chemicals.
Are sourced from farms around the world where each plant is able to grow to its full potential.*



RECIPE CORNER

Cheese Danish Recipe

TRY YOUR HAND AT A SPECIAL EASTER BREAKFAST TREAT

INGREDIENTS:

- 1 Sweet Cheesecake & Dessert Mix
- 8oz Cream Cheese
- 1 egg yolk
- 2 sheets puff pastry
- 1 egg wash, optional

DIRECTIONS:

Combine Mix with room temperature cream cheese and egg yolk. Cut puff pastry sheets each into 4 equal pieces. Move the squares to a parchment lined baking sheet. Fold the corners of each piece in about 1" to form an octagon shape. Spoon 2 tablespoons of the cream cheese mixture into the middle of the pastry. Brush the exposed pastry with an egg wash.

Bake in a 400 degree oven for 18 minutes. As soon as you pull the baking sheet out of the oven, Sprinkle with topping packet. Allow to cool slightly before enjoying. Try adding fresh fruit or nuts!



Recipe from windandwillow.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**