

News from Cabin Creations

March 2014

Volume 1, Issue 1

March Events:

March 8th: Daylight Savings Time (Spring Ahead!)

March 22-23: Phillips Sport, Home & Craft Show – Check out our booth, food samples, giveaways!

Yankee Fragrances of the Month (25% off):

Meadow Showers and Lilac Blossoms

Cheese of the Month:

Harmony Specialty Chipotle Cheddar 1 lb Block \$6.50 (reg. \$7.29)

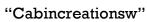
Melting Snow Alert

With the (hopeful) spring warm up, please use caution when parking by our porch. We have a lot of snow that needs to melt and slide off! Please park away from the building if possible!

Find Us Online:



Cabin Creations



@Cabincreationsw

Meet the Harper Family

Welcome to our first edition to the Cabin Creations Newsletter! Our goal is to create a monthly newsletter that highlights our products, previews upcoming promotions, includes recipes using our gourmet food items, and provides helpful hints for your home.

Since this is our first issue, I thought I should give you a bit of our background. In August of 2012, we (Bill and Kristen Harper) purchased Cabin Creations. We are both graduates of Phillips High School. We then went on to college at UW-Green Bay. I have a degree in Mathematics with a 6-12 teaching license and a

Master's in Educational Technology. Bill has a degree in Business Administration and Accounting. After graduating from college, we moved back to Phillips. I taught high school and middle school math, as well as at-risk youth, for 8 years in Tomahawk. Bill works as a manager at my family's dairy farm, United Pride Dairy. We have two beautiful girls (ok, we may be slightly biased) Leah, 5 ½ and Ally, 1½.



(photo by Hailey Lundborg Photography)

What brings us to Cabin Creations? With our business and math backgrounds, along with my love for shopping, we felt we were ready to start a new chapter in our lives and continue the unique business that was started by the Heemeyer's. We have certainly learned a lot throughout the first year and half, and have had our share of growing pains along the way. We thank you for your patience as we continue to learn and grow. We truly appreciate your support of our business and family, and look forward to the growing relationships that we are building with all of you! ~Kristen Harper

Did you know...

We sell mattresses! For many years Cabin Creations has sold Symbol Mattresses, which are made in Wisconsin, but has never formally had them on display. We have decided to have them on our Amish-made beds in the store! We have four different styles

at a range of prices and order times are only 2-3 weeks. Stop by to try them out!



Website Redesign

This winter we redesigned our website. Our address is the same: **www.cabincreationswi.com**. Our focus was to get the most unique and most popular items up on the website. The main categories are furniture, rugs, lamps, wall prints, bedding, and textiles.

The benefit of browsing our website is that we have images of rugs, lamps, and bedding that we don't have the space to display. We also have pictures of custom furniture pieces. This gives you access to even more unique cabin décor items! If you find something that you like online, you can call or email us for ordering and pricing information. Most of the companies that we work with ship orders within 2-3 weeks of ordering. Additionally, if you are looking for rugs, lamps, bedding, or other items that are not in the rustic theme, we can usually find those items for you too. Just show us a picture or give us a description and we will do our best to find what you are looking for!

<u>Recipe Corner</u>

Raspberry Honey Mustard Pretzel-Crusted Chicken



- 4 Med Boneless Skinless Chicken Breasts
- 4 cups Pretzels, crushed
- 1 Jar Rothschild Raspberry Honey Mustard Pretzel Dip
- 3 Tbsp milk
- 3 Tbsp butter, melted

Salt & Pepper to taste

Directions:



In a mixing bowl, combine milk, butter, Raspberry Honey Mustard Pretzel Dip, salt & pepper until well blended. Place pretzels in zip lock bag and crush with rolling pin. Roll each chicken breast into liquid mixture, then roll in crushed pretzels. Place on greased cookie sheet. Back at 350 for 25-30 minutes until cooked thoroughly. Serve with brown rice, couscous, or on a bed of lettuce with fresh raspberries.

New Product Spotlight

Vermont Cedar Chair

We are very excited to bring in a new selection of outdoor chair, from the Vermont Cedar Chair Company. We found these chairs at the buyer's market in January, and when we sat on them, we knew they would be perfect! The chairs are hand-made in Vermont with locally sourced cedar and are modeled after a hammock chair, with a suspension seat that uses marine grade roping.

Vermont Cedar Chair Company was founded by Jason Lutz in Danville, Vermont. He had graduated college in 2008 and had mo^v



with his mother. Shortly after, she had hired a logger to thin her farm property, but the logger clear cut it instead. Jason realized that the small trees that were remaining would be perfect to make furniture. He took his furniture to his first craft show and sold out. The rest is history! We love a great, Americanmade product with an interesting story behind it!

For our initial order, we



will have a few rocking chairs, Adirondack chairs, and end tables. We hope that we will have to reorder soon! The chairs can be placed outdoors as is, or with a sealant. Without a sealant, the exposed wood will naturally gray. We will have their recommended sealant available for those interested. Nearly 30% of their customers choose to keep the chairs indoors for year-round use. The chairs are available partially unassembled for easy transport home. What's even more amazing is that the chairs come with a life-time warranty! We are very excited for this new product, arriving in March!