



# News from Cabin Creations

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## **November Events:**

Nov 1: Another expected Amish furniture delivery

Nov 5: Holiday Open House – see the article to the right

Nov 6: Daylight Savings Time, turn clocks back 1 hour

Nov 19: Opening Hunting Season Shopping Weekend - Like us on Facebook and sign up for emails for more details as the date approaches!

Nov 25-26: Black Friday and Shop Small Saturday - Like us on Facebook and sign up for emails for more details as the date approaches!

Dec 6: Our last Amish furniture delivery before the holidays!

## **Yankee Fragrances of the Month (25% off):**

Cranberry Chutney, Mistletoe, Red Apple Wreath

## **Cheese of the Month:**

Harmony Specialty's Portabella Mushroom & Chive

## **Holiday Open House**

The holiday season is right around the corner, and we ready to kick it off with our annual Holiday Open House! This is one of our favorite, and busiest, events of the year! Stop by on Saturday, November 5<sup>th</sup> from 9am-4pm to get the first look at our holiday décor, enjoy delicious food samples, and enter to win some great gift baskets! We've been shopping since March to find the perfect selection of holiday décor for the season. During the holidays, many of our items are one-time orders, meaning that we are unable to reorder when we sell out. So, we suggest that if you see something you like, you bring it home with you that day! Homespun, Top Drawer Boutique and the Dreamer Boutique will also be holding Holiday Open Houses, and The 5 Senses will be hosting a Kitchen Extravaganza on the same Saturday. It will be a fun day to visit Phillips and get an early start on your holiday decorating and shopping!



## **Personalized and Special Order Gifts**



We offer many personalized and special order gifts, including cribbage boards, lake maps, personalized signs, carved rocks, and others. Most companies with personalized items have deadlines of early November in order to ensure delivery before the holidays.

Our final Amish furniture delivery is scheduled for the first week of December, so orders need to be placed in early November as well to have enough build time.

Many of our standard items have order times of 2-4 weeks, so we appreciate your planning ahead! We'll do our best to help you find the perfect gift in time for the holidays!



## New Product Spotlight: Two Bros Bows

Three years ago, brothers Duncan and Hayden wanted to figure out a way to earn some extra money. Being huge fans of playing outdoors, the boys took out a \$50 loan from their mother to create and develop a durable, kid-friendly nostalgic bow and arrow. The boys and their mother then took their finished product to a local craft fair to sell their bows and arrows. The boys sold 15 out of 18 bows and arrows they made and used the profits to reinvest and do more shows. Three short years later, Two Bros Bows is now a million-dollar business in over 800 specialty stores across the country, as well as internationally. The boys have won numerous awards in the toy industry and continue to develop their skills as Kid Inventors and Entrepreneurs. We have focused on two bow and arrow kits for Cabin Creations – a classic camo as well as a pink camo. What a great gift for a little outdoor enthusiast!



## Recipe Corner

### Wild Rice Stuffing Bake

#### Ingredients:

- 1 box Maggie & Mary's Creamy Wild Rice Soup
- 3 stalks celery, diced
- 1/3 cup chopped onions
- 1 can of mushrooms, drained
- 1 Tbs butter
- 1 4 oz bag seasoned bread cubes
- Leftover cooked chicken or turkey, diced



#### Directions:

Prepare soup according to instructions on box, less 1 cup of water. When the soup is nearly ready, sauté celery, onions and mushrooms in butter until veggies are tender. Toss together veggies and bread cubes in large bowl. Add prepared soup and meat. Mix well. Spoon mixture into greased 9"x13" pan, cover with foil. Bake at 350 degrees for about 30 minutes or until heated through. For a crispy top, remove foil and bake for additional 10 minutes. Serve hot with gravy. Try additional add-ins such as dried cranberries, walnuts, or bacon!

Adapted from [www.northairemarket.com](http://www.northairemarket.com)

## DIY: Birdseed Ornaments

Here's a great DIY project, perfect for gift-giving or to spruce up your own yard!



1. In a large bowl, mix together  $\frac{3}{4}$  cups flour,  $\frac{1}{2}$  cup water, 3 Tbsp corn syrup, and 1 envelope unflavored gelatin to form a smooth paste.
2. Slowly add the birdseed to the paste and combine until the birdseed is fully coated.
3. Place cookie cutters (Cabin Creations has cookie cutters for all seasons!) on a parchment paper-lined pan and coat the cookie cutters with cooking spray. Spoon the mixture into the cookie cutters. Press the mixture down firmly with the back of the spoon to pack the mixture into the cookie cutter as tight as possible.
4. Cut straws into 3" segments and press the straw into the spot to hang the ornament. Make sure the hole goes all the way through the mixture. Leave the straw in the ornament and allow to dry for 3 to 4 hours.
5. Once dried, take the straw out and remove the ornament from the cookie cutters. Allow to harden overnight.
6. After fully dried, string a piece of twine through the hole and hang or wrap for a gift!



Adapted from [www.ehow.com](http://www.ehow.com)