



News from Cabin Creations

September 2016

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www.cabincreationswi.com

Volume 3, Issue 7

September Events:

Labor Day Hours

Fri, Sept 2: 9am-6pm

Sat, Sept 3: 9am-4pm

Sun, Sept 4: 10am-3pm

Mon, Sept 5: 9am-2pm



Sat, Sept 24: Fall Harvest Festival 9am-4pm

Sept 28: Next expected Amish furniture delivery

Yankee Fragrances of the Month (25% off):

Apple Cider, Candied Pecans (new), Salted Caramel

Cheese of the Month:

Marieke Gouda Cranberry Gouda, \$1 off

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Fall Harvest Fest

It's hard to believe that summer has come to an end. Lucky for us, fall in the Northwoods is beautiful, so it makes the transition a little easier for us. The Phillips area celebrates the changing of leaves with our annual Fall Harvest Festival, sponsored by the Phillips Area Chamber of Commerce. On Saturday, September 24th, visit Phillips for a fun fall day. Stop downtown for arts and crafts vendors, a "Taste of Phillips" (non-profit food booths), live music, pumpkin decorating, face painting, family movie matinee, craisins, and locally grown cranberries. Activities downtown run from 9am-3pm.

At Cabin Creations, we will be sampling some of our favorite fall inspired food items. In addition to the samples, all food items, including cheese, coffee, soup, dips, candy, etc. will be 10% off for the day! It's a great way to try before you buy and stock up on your favorites! Plus, receive a free gift with a \$10 purchase. We'll be open from 9am-4pm for Fall Harvest Fest, so

please stop by! For those in the community who will be busy working downtown for the day or just can't make it on Saturday, we will be offering our 10% off of food items and free gift with purchase on Sunday, September 25th as well!

Don't forget that we are open 7 days a week all year round. Stop by to shop our beautiful selection of fall décor and floral items. There are plenty of ideas to inspire you!



New Product Spotlight: Mangiacotti

We are so excited to have a new addition to our “boutique” area, Mangiacotti. Mangiacotti was established in 1998 by Michele Mangiacotti, a former advertising art director and designer of 14 years, whom I had the pleasure of meeting at the August Minneapolis buyer’s market. Mangiacotti infuses a sense of pampering into our daily routines.

Mangiacotti is very aware that the products they make today will affect our planet and future generations. It is of the utmost importance to meet the growing demand of products that use recyclable materials, vegetable-based inks and formulas that are kind to Mother Earth. The products are made with essential oils and plant-derived ingredients and never tested on animals. And, above all that, we are proud to say that Mangiacotti products are made in the U.S.A by the organization Road to Responsibility which employs disabled citizens.

With Mangiacotti’s beautiful packaging and reasonable price points, we feel they will make a wonderful gift. We have testers of the hand repair cream and non-alcohol based hand sanitizer available in the store. The flavors include Ginger Lime, Clementine, Lavender, Lemon Verbena, Ocean, Pomegranate, and limited-time White Spruce. Stop by to see the variety of items available from this great new company!



Recipe Corner

Pumpkin Butter & Brown Butter Maple Pecan Granola

Ingredients:

- 3 tablespoons unsalted butter, sliced
- 1/2 cup Spirit Valley Pumpkin Butter
- 2 Tbsp maple syrup
- 2 tsp vanilla
- 2 1/2 cups old-fashioned rolled oats
- 1/4 tsp kosher salt
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/2 cup chopped pecans



Directions:

1. Preheat oven to 350 degrees
2. In small saucepan, heat the butter over low-med heat, whisking constantly. Remove from heat after seeing brown spots and whisk for 30 more sec. Place in another bowl.
3. Add pumpkin butter, maple syrup, and vanilla to butter and whisk until combined.
4. Pour in the oats, spices, and pecans. Stir until the oats are evenly coated with the mixture.
5. Transfer the mixture to a greased/parchment-lined baking sheet
6. Bake for 30-35 minutes, stirring every 10 minutes.
7. Remove from oven and allow to cool completely.



Recipe from:

www.veggieandthebeastfeast.com