



News from Cabin Creations

November 2018

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www.cabincreationswi.com

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November:

Saturday, Nov 3rd: Holiday Open House

Wednesday, Nov 14th: Next expected Amish furniture delivery

November 17th-25th: Earn Cabin Bucks!

Yankee Scents of the Season (25% off):

Balsam & Cedar, Sparkling Cinnamon, Christmas Cookie,

Cheese of the Month:

Marieke Gouda – Clove Gouda \$2 off

Essential Oil of the Month (25% off):

Holiday Cheer

Holiday Open House

Kick off the holiday season by joining us for our Holiday Open House on Saturday, November 3rd. Get the first look at our holiday décor (which is sure to go fast), sample some new products (Strawberry Poppyseed Salad Dressing, Cherry Honey Mustard Dip) and the best-selling Wild Rice Soup from Maggie's and Mary's, and receive a free gift with a \$10 purchase! It's sure to be a fun day in Phillips, with events at Homespun, The 5 Senses, and a children's item garage sale at the Armory benefiting the Elk Lake Park Splash Pad.



Cabin Bucks Program

Get your own bucks this hunting season – Cabin Bucks! New this year, when you shop from November 17th-25th, you'll be eligible to earn Cabin Bucks. You'll earn \$5 for every \$50 (pre-tax) you spend. Cabin Bucks are redeemable January 1st- 31st on any items in the store! This program is our thank you for shopping small on Small Business Saturday (plus Black Friday and all of deer hunting season!) Please shop local this holiday season!



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New Products from Spirit Valley

Spirit Valley food products have long been a favorite at Cabin Creations. From their delicious jams to their unique salsas, you won't be disappointed in their taste! We recently picked up a few new products to try. They make some delicious salad dressing with no high fructose corn syrup. We have Roasted Garlic & Parmesan, Blueberry Balsamic Vinaigrette, Strawberry Poppseed, and Raspberry Vinaigrette. We also have Granny's Pickles, which really do have that homemade grandma taste! And, we'll be sampling the new Cherry Honey Mustard Dip at our Holiday Open House on November 3rd. It's so good with pretzels, and is great on a sandwich (leftover turkey from Thanksgiving!) Check all of these new additions out in our kitchen area.



Recipe Corner

Beef Stroganoff

Ingredients:

- 1 box Maggie & Mary's Hungarian Mushroom Soup
- 1/4 cup diced onion
- 2 lbs stewing beef
- 1 jar/container whole baby mushrooms
- 1/2 cup sour cream



Directions:

Prepare soup according to instructions on box, except reduce water by 1 cup. (use 3 cups water instead of 4) Add diced onion and simmer about 20 minutes. Stir in (raw) stew meat. Turn mixture into large casserole dish (uncovered) and bake at 250 degrees for 4 hours. (check if it's getting brown; stir as necessary. 30 minutes before serving, add optional mushrooms if desired. 10 minutes before serving, stir in sour cream and let it heat through. Serve over noodles, wild rice, or mashed potatoes. *recipe from www.northairemarket.com*

Essential Oil of the Month

The November Essential Oil of the Month is Holiday Cheer, available at 25% off. We love this fragrance for getting in the holiday spirit. It's warm and comforting!



—ALL ABOUT—
Holiday Cheer

HOLIDAY CHEER

CONTAINS THE FOLLOWING OILS:



CINNAMON



FIR



NUTMEG



ORANGE

CLOVE

HOLIDAY CHEER AROMATHERAPY

AROMA

Spicy
&
Sweet

TOP BENEFITS



merry
uplift
warm

WAYS TO USE HOLIDAY CHEER

- Diffuse for a natural holiday fragrance
- Refresh potpourri
- Use topically when experiencing mood swings
- Invite a comforting atmosphere
- Enhance hand soap
- Use as a surface cleaner
- Deodorize clothing or gym bag

