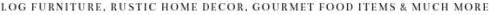
# News From Cabin Creations





October 2019 ~ Volume 6, Issue 8

cabincreationswi.com

### October Happenings:

October 1st: Next expected Amish furniture delivery

October 12<sup>th</sup>: Spring Cleaning Sale 9am-4pm

October TBD: Gnome Night

November 2<sup>nd</sup>: Holiday Open House

Yankee Fragrance of the Month (25% off):

Candlelit Cabin (new), Spiced Pumpkin, Apple Cider

### **Cheese of the Month:**

Harmony Specialty's Five Peppercorn, special price \$4.50

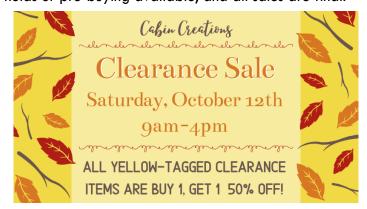
Essential Oil of the Month (25% off):

Eucalyptus



### **Clearance Sale**

Join us on Saturday, October 12<sup>th</sup> for our semi-annual clearance sale! We'll have tables set up around the store with yellow-tagged sale items. All of those items will be buy 1, get 1 at 50% off (the sale prices.) It is a great way to pick up some deals on our discontinued, over-stocked and less-than perfect items. There are no holds or pre-buying available, and all sales are final.



#### **Christmas Crates**

New this year holiday season is our Christmas Crate! This surprise box will be filled with unique holiday decor, sure to match any home or great for gift giving. Boxes can be

picked up in store (free) or shipped (\$7.50) shortly after Thanksgiving. The items are valued at \$65 available for \$50. Go to our website cabincreationswi.com to order or stop by in store!



### **Recipe Corner:**

### Savory Caramel Apple Pizza

# Wind Willow Caramet Apple Chromoball Chromotal

### Ingredients:

- 1 Wind & Willow Caramel Apple Cheeseball Mix
- 1 Tbsp olive oil
- 1 medium onion, sliced
- 1 apple, cut into slices
- 1/4 tsp salt
- 2 Tbsp butter
- 1 10"x15" frozen puff pastry sheet, thawed
- 1/4 cup sour cream

### **Directions:**





medium heat. Add the onions and cook, stirring occasionally, until soft and golden brown, 12 to 15 minutes. Stir in the Cheeseball Mix, apples, salt and butter. Cook until apples are just tender, approximately 2 minutes. Place pastry sheet on a greased baking sheet and prick all over with a fork. Spread with the sour cream, leaving a 1/2" border. Top with the onion mixture and Topping packet then bake until the pastry is crisp and browned, 30 to 35 minutes. Cut into pieces before servina.

Tip: Top with fresh rosemary and goat cheese or feta for the last 5 minutes of cooking for extra flavor!

Recipe from www.windandwillow.com

### **Holiday Open House**

Our Holiday Open House will be here before you know it. We'll be busy working on switching over the store the last week of October. We start a few weeks earlier behind the scenes as well. This year we'll be hosting a Gnome Night the week before we start decorating as a sneak peak for our gnome lovers. Please stay tuned on Facebook for more details on that! We'll then have the whole store ready to go on Saturday, November 2<sup>nd</sup> with our first look at the décor. There will also be some festive food, and few other goodies too. More details will be announced as the date approaches. Please save the date!





### Airomé

## Oil of the Month Encalyptus

An invigorating, refreshing aroma. Diffuse it seasonally to encourage deep breathing and relaxation.

Top Aromatherapy Benefits: invigorate • breathe • refresh

Aroma: Fresh & Leafy

Blends with: Lemon, Peppermint, Tea Tree

Top Tips: Diffuse when dealing with congestion, create homemade vapor rub by combining 2 drops cucalytpus and 2 drops wintergreen with carrier oil and apply to chest, put a few drops in bottom of shower for refreshing steam

Airomé Essential Oils:

Are certified 100% pure, therapeutic grade. Can be used in a diffuser or diluted with a carrier oil and used topically. Are all-natural and free of harsh chemicals. Create a spa-like aromatherapy experience.

