

News from

Cabin Creations



LOG FURNITURE, RUSTIC HOME DECOR, GOURMET FOOD ITEMS & MUCH MORE



September 2021 ~ Volume 8, Issue 7

cabincreationswi.com

September Happenings:

Labor Day Weekend Hours:
Friday, Sept 3: 9am-6pm
Saturday, Sept 4: 9am-4pm
Sunday, Sept 5: 10am-3pm
Monday, Sept 6: 9am-3pm

Sept 15th: Next expected Amish furniture delivery

Sept 24-26: Fall Harvest Weekend

Candle Fragrance of the Month:

Woodland Road trip (new), Macintosh, Farm Fresh Peach (new)

Cheese of the Month:

Merlot Infused Cheddar - \$4.50

Essential Oil of the Month (25% off):

Autumn Harvest

Dip of the Month:

Maple Pecan French Toast - \$5.25



Phillips Fall Harvest Fest

We're exciting to be celebrating Fall Harvest Fest this year! In Phillips, the main celebration is Saturday, September 25th from 9am-3pm. You'll find arts & crafts, pumpkin decorating for kids, gourds, fresh cranberries, flavored craisins, and the Phillips Children's Museum. There are more events pending that day as well, so stay tuned to the Phillips Area Chamber of Commerce Facebook Page or stop by their office for more details as the event gets closer.

At Cabin Creations we will be celebrating all weekend long for those who have to work on Saturday or want to avoid crowds. Friday-Sunday will have 10% off all food items, 20% off all Yankee Candle Products, and a gift basket giveaway with purchase. In addition, on Saturday only, we will have food samples (Salted Butterscotch Pretzels, Everything Bagel Dip Mix and one other surprise.) Courtney Janak with Mary Kay Cosmetics will also have a booth set up to highlight some of her products. We hope to have the food samples and Courtney outside to help spread out. We look forward to seeing you for a fun weekend to enjoy the fall colors and tastes!



Airomé

Oil of the Month: Autumn Harvest

Reminisce with this spicy and deep aroma.
Feel the comfort and warmth of the traditional autumn season.

Top Aromatherapy Benefits: reminisce • comfort • warm

Aroma: Spicy & Deep

Ingredients: Cardamom, cinnamon, clove, elemi, nutmeg, pepper

Usage tips: Diffuse with water for a warm and cozy feeling.

*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.*



Zip Top Food Storage

Love is a strong word, and we're going to use it to describe these new storage containers. Introducing Zip Top silicone storage containers! Created in 2017, Rebecca Finell set out to create an easy way to reduce single use plastics. She created Zip Top, 100% platinum silicone with no fillers, BPA, or plastic that are microwave, dishwasher and freezer safe. They stand up, stay open and zip shut! We love these for snacks at school or in the car (they are easy for little hands to open) for leftovers in the fridge, or for freezing berries, meat, soups and more! Check them out in our kitchen area or on our website.



Save the Date Holiday Open House

Our annual Holiday Open House will be on Saturday, November 6th! Mark your calendars for a fun day in Phillips visiting the shops and getting into the holiday spirit! We're also planning a gnome preview night in October, both in store and as a live sale on Facebook, so stay tuned for details on that event as well!

Recipe Corner :

Drizzled-Apple Beer Bread

Ingredients:

- 1 American Beer Bread Mix (original or gluten free)
- 2 Tbsp cinnamon
- 1 12oz beer or any carbonated beverage (gluten free)
- 2 diced apples, unpeeled
- 2 Tbsp real butter, melted
- 1 cup chopped walnuts (optional)

Frosting:

- 1 cup powdered sugar
- 1/2 tsp vanilla or almond extract
- 2 Tbsp milk



Directions:

Preheat oven to 350 degrees. Add cinnamon to beer bread mix and stir together. Add beer, apples and nuts. Mix (don't overmix) and pour into a greased 9x9 pan. Bake at 350 for 60-75 minutes. Remove from pan and brush with melted butter. Let cool. Combine frosting ingredients and drizzle cake with frosting. Speed up cook time by making muffin size instead!