

News from

# Cabin Creations



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



October 2021 ~ Volume 8, Issue 9

[cabincreationswi.com](http://cabincreationswi.com)

## **October Happenings:**

October 15-17: Clearance Sale – stay tuned online for details

Thursday, October 21<sup>st</sup>: Gnome Preview Night (In store & On line!)

October 27<sup>th</sup>: Next Expected Amish Furniture Delivery

November 2<sup>nd</sup>: Watch Us on Up North @ 4 on WJFW Channel 12

November 5-7: Holiday Open House Weekend

## **Candle Fragrance of the Month:**

Sunlit Autumn (new), Spiced Pumpkin, Harvest

## **Cheese of the Month:**

Cranberries & Orange Abergele - \$4.50

## **Essential Oil of the Month (25% off):**

Spiced Amaretto

## **Dip of the Month:**

Everything Bagel Cheeseball Mix - \$4.25



## **Gnome Preview Night**

The holidays will be here before we know it! We are excited to bring back a tradition – Gnome Preview Night! Join us on Thursday, October 21<sup>st</sup> for our Gnome Preview Night. We have 2 great options for you to participate! In person, stop by on Thursday from 5-7pm for a “no frills” gnome shopping event. Our display won’t be pretty, we will simply be placing all of our available stock out on tables for you to shop before we change over the store for the upcoming Holiday Open House. We aren’t kidding when we say we literally have hundreds of gnomes to show you! We’ll have the regular plush gnomes in all different shapes, colors and sizes, and well as other gnome related items. We aren’t able to reorder any of these items, so be sure to grab them while we have them! In addition, at 8pm we’ll be going live on Facebook to share the gnomes too! You can choose in store pick up, porch pick up, or shipping during the live sale. We will have a few more holiday décor live sales in November, so stay tuned on Facebook for those dates and times. We look forward to sharing our gnome collection with you and helping all the cuties find new homes!

Cabin Creations  
**GNOME  
PREVIEW  
NIGHT**

**IN STORE & LIVE SALE**

Thursday, October 21<sup>st</sup> ~  
In Store 5-7pm, Facebook 8pm

*Get the first look at our holiday gnomes before we create our displays!*



# Airomé

## Oil of the Month: Spiced Amaretto

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

Top Aromatherapy Benefits: cozy • inviting • warmth

Aroma: Warm & Nutty

Ingredients: Cardamom, Cinnamon, Clove, Coffee,  
Nutmeg

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.*



### Holiday Open House

We're already looking forward to our annual Holiday Open House! Save the dates for November 5-7<sup>th</sup>. Not only will you get the first look at all of our holiday décor, but you'll get a free gift with a \$10 purchase. And, if you fill out a holiday wish list as you shop (we'll have little clipboards and a sheet to fill out with gift ideas for yourself) you'll be entered to win 1 of 5 \$20 gift certificates. In addition, on Saturday only we'll be offering food samples. Check out other businesses like Homespun, Top Drawer Boutique and The 5 Senses on Saturday as well!



### Expect Product Shortages

We feel like a broken record, but we are once again expecting product shortages. There continues to be myriad of issues in the supply chain. We encourage you to shop early for the holidays. If you see something, pick it up while we have it! Many items will not be able to be reordered in time for the holidays. That being said, if you saw something that we no longer have, please contact us and we'll do our best to see if it's still available and can arrive in time.

### Recipe Corner :

#### Butternut Squash & Gouda Soup

##### Ingredients:

1 Tbsp butter  
1 small onion, peeled & chopped  
1 medium roasted butternut squash (flesh only)  
½ cup apple cider  
4 cups low sodium vegetable broth  
1 medium apple peeled & diced  
1/3 cup shredded smoked gouda  
Salt & Pepper to taste

##### Directions:

Melt butter in large sauce pan over medium heat. Add onion and sauté, until translucent, about 1 minute. Add squash, cider and broth to the pan. Cook for 3-5 minutes. Remove from heat and blend with immersion blender (or in batches) until smooth. Return pan to medium heat and add the apple and smoked gouda. Cook for 5-6 minutes, stirring. Adjust seasoning as needed and serve warm with extra cheese for garnish.

Recipe from [www.sweetloveandginger.com](http://www.sweetloveandginger.com)

