# News From Cabin Creations

RUSTIC DECOR, GIFTS & MORE









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## SEPTEMBER **HAPPENINGS**

Labor Day Weekend Hours:

Save the Date:

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Classic Harvest, Yankee Classic Apple Pumpkin,

CHEESE OF THE MONTH

Italian Herb Gouda - \$1 off

**ESSENTIAL OIL OF THE MONTH** (25% OFF)

Serene & Still - 25% off

DIP MIX OF THE MONTH

Turtle Cheesecake - \$6.25

# Phillips Fall Harvest Fest

SATURDAY OCTOBER 1ST

We are looking forward to the annual Fall Harvest Fest in Phillips on Saturday, October 1st. Please note, this is a weekend later than usual in an effort to allow community members to visit the Ogema Christmas Tree Festival on September 24th. Even though the date is different, you can still expect the same fun day in Phillips. Visit arts & crafts booths, food vendors and non-profit fundraisers on Avon Avenue between Fred Mueller and Norvado. There will be pumpkin painting on the courthouse lawn, and music by Reunited on Cherry Street. Plus look for fresh cranberries and craisins. Please contact the Phillips Area Chamber of Commerce for more information.

At Cabin Creations, we will be offering 10% off all food products, an entry to win a fall basket of goodies, and hopefully some food samples as well!

### Decorative Shelving Ideas

TRIANGLE AND HONEYCOMB SHELVES

Sometimes your wall needs something besides a standard piece of wall art. Creating a collage of triangle or honeycomb-shaped shelves can provide dimension, contrast, and the opportunity to display some of your favorite tchotchkes.

Below are some samples of spacing, grouping and items to place within the shelves. Some examples include plants (potted, air, or artificial), candles, photo frames, antlers, rocks, feathers, gnomes, pinecones and more. Try lining the back of one with a colorful fabric, or adding a divider within a shelf to break up the space. We have both styles of shelves available at Cabin Creations!



Photo: katiesbliss.com



Photo: designrules.com

## The Big Moo Cheese

**NEW MADE IN WISCONSIN CHEESE** 

Do you love cheese? Well, you better if you live (or visit) Wisconsin! We are excited to introduce a new brand of cheese, The Big Moo, to Cabin Creations. The Big Moo makes cheese intended for baking, often called Juusto cheese, which originated in Scandinavia. The Big Moo is made here in Wisconsin (near Madison.)

We have 3 flavors to try, Bakin' Bacon, Hoppin' Jalapeno, and Cheesy Pizza. You can heat it in a skillet, bake it in the oven, put it on the grill, place in the air fryer, or even just cut it up, stick it on a marshmallow roaster and heat over the campfire! This cheese is definitely recommended to serve warm, but should be refrigerated until baking.

You can find all sorts of creative recipes by checking out their website: thebigmoocheese.com. Try one of these yummy varieties during an upcoming Packer game, camping with friends, or just because you love good cheese!







# Airomé

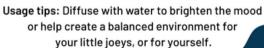
# Oil of the Month: No Worries Mate

Diffuse when feeling distracted or overwhelmed to promote feelings of calmness.

Top Aromatherapy Benefits: happy . stabilize. chill

Aroma: Bright & Sweet

Ingredients: Fir needle, geranium, grapefruit, lemon, orange



Airomé Essential Oils: Are certified 100% pure, therapeutic grade. Are all-natural and free of harsh chemicals. Are sourced from farms around the world where each plant is able to grow to it's full potential.



# RECIPE CORNER

### Chili Cheese Nachos

TRY THIS EASY NACHO RECIPE FOR SUNDAY FUNDAY PACKER GAMES!

#### **INGREDIENTS:**

1 Southwest Queso Hot Dip
8 oz cream cheese
1/2 cup sour cream
1/2 lb ground beef or turkey cooked and drained
1 1/2 cups shredded cheddar
1 bag tortilla chips

#### **DIRECTIONS:**

In a medium pot, prepare Southwest Queso Hot Dip Mix Stir in ground meat until well combined. Pour mixture over chips and top with shredded cheese. Serve warm!

Tip: add other favorite toppings such as tomatoes, lettuce, olives, peppers, or even The Big Moo cheese!



Recipe from windandwillow.com