News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE









OCTOBER HAPPENINGS

October 1-31: S-Ocktober

Save the date - Earn Cabin Bucks November 20-27

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Classic Autumn

CHEESE OF THE MONTH

- \$4.50

ESSENTIAL OIL OF THE MONTH (25% OFF)

Autumn Harvest - 25% off

DIP MIX OF THE MONTH

Happy S-ocktober!

SAVE ON SOCKS IN OCTOBER

When we heard a fellow retailer from Iowa use the term S-Ocktober, we knew it was something we had to celebrate! For the month of October, take 10% off all of our in stock socks, from Smartwool and Darn Tough, to the sassy ones, and everything in between! It's a great way to jump start your Christmas list, or prepare your feet for the upcoming colder weather (as I type with flip flops on!)



Thank You For Your Patience

OUR EMPLOYEES ARE STILL LEARNING

We'd like to thank you in advance for your patience in October and November. Kayla, our store manager, is expecting her second child (it's a girl!) and will be enjoying some time at home in October and November. We've hired a new staff member, Julie, and part-time staff Lynn, Courtney, and Jayda who will be doing their best to help us while Kayla is gone. In addition, our oldest daughter, Leah, will be finishing up her cross country season in October, which will take us out of the store from time to time.

If you know you'll have a special circumstance to discuss, are looking for something very specific, or would like to special order an item, we ask that you email Kristen at kristen@cabincreationswi.com, or call us at 715-339-6238 prior to stopping by. With over 200 companies that we purchase and thousands of items available, there is a lot to learn and remember. If we don't have an answer immediately, we promise to get one for you as soon as we can. We have always been proud of our customer service, and will do our best to uphold our helpful, knowledgeable and friendly tradition!

Holiday Open House

SAVE THE DATE FOR SATURDAY, NOVEMBER 5TH

Do you love all things holiday? Then you need to check out our Holiday Open House! We'll be decorating the store the first week of November with SO MUCH holiday décor, in preparation for our Open House on Saturday, November 5th from 9am-4pm. This is the largest selection of holiday décor we've ever had, including glass trees, candles, children's items, signs, and of course, gnomes, gnomes and more gnomes! Most of these items were ordered early in the year, so we won't be able to restock. That being said, we do expect to have a nice selection remaining for our Cabin Bucks promotion, November 19-27th. You'll earn \$5 Cabin Bucks for every \$50 spent, redeemable in January or February. It's like Kohl's Cash, but better because it's shopping local!

Facebook Live Sales

IT'S YOUR WAY TO SHOP AT HOME!

Stay tuned to our Facebook for a series of Facebook Live Sales featuring our Holiday Décor. During the live sale, we'll hold up an item, an item number and talk a bit about it, as well as the price and quantity available. You simply comment sold in the video, and we will hold or ship the items for you. We're still working on the details of dates, but we may do a series of mini lives in the mornings (you can watch the replay to order) as well as some evening events. Follow us to stay informed!

Airomé Oil of the Month: Antrum 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.



RECIPE CORNER

Creamy Butternut Squash & Gouda Mac & Cheese

INGREDIENTS:

- 1 lb cavatappi cooked al dente
- 4 slices bacon diced
- 2 Tbsp butter
- 2 Tbsp flour
- 1.5-2 cups butternut squash cooked and pureed
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 2 cups milk
- 2 cups shredded gouda
- 1 cup shredded parmesan

DIRECTIONS:

degrees, spray casserole dish with cooking spray or smear with butter to cover bottom & sides. In large Dutch over, cook bacon until crispy, then remove bacon and discard grease. Over medium heat, add butter and flour to create roux. Add in butternut squash puree, salt and nutmeg. Combine to cook for 1 minute. Remove from heat, stir in gouda plus 1/2 cup of parmesan cheese. Stir in cooked noodles and bacon until combined. Put in casserole dish and top with remaining parmesan cheese. Bake at 350 for 30

Recipe from nicolestastingspoon.com