

# News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    [www.cabincreationswi.com](http://www.cabincreationswi.com)

## SEPTEMBER HAPPENINGS

### Labor Day Weekend Hours

Fri, Sept 1: 9am-6pm

Sat, Sept 2: 9am-4pm

Sun, Sept 3: 10am-3pm

Mon, Sept 4: 9am-3pm

Saturday, Sept 30th: 5th Saturday Celebration

Saturday, October 7th:  
Annual Phillips Fall Harvest Festival

### CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Harvest, Yankee Apple  
Pumpkin, Crossroads Cranberry  
Cider

### CHEESE OF THE MONTH

The Big Moo Hoppin' Jalapeno  
- \$1 Off

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

Autumn Harvest

### DIP MIX OF THE MONTH

Asiago & Roasted Garlic Dip Mix  
- \$5.25

## Phillips Fall Harvest Festival

SATURDAY, OCTOBER 7TH

Mark your calendars for Saturday, October 7th for the annual Phillips Fall Harvest Fest! See below for the list from the Phillips Area Chamber of Commerce about all of the activities happening, Contact them for more information. There is truly something for everyone! At Cabin Creations will have food samples and 10% off of all of our food items! Plus enjoy décor and scents of the season. It is sure to be a fun day, we hope you can join us!

Phillips  
**FALL**  
Harvest Festival

DOWNTOWN PHILLIPS, WI  
**Saturday, October 7, 2023**  
9 AM TO 3 PM

Art & Craft show on Avon Ave	Kids' Pumpkin Decorating by Prevail Bank
Fall Produce including Craisins and Fries Cranberries	Phillips Children Museum on Courthouse Lawn
Local Nonprofit Fundraisers and Fall Bake Sales	Kids' Bingo @ Noon-2 pm Sponsored by Phillips Moose Lodge #2661 & Phillips Public Library @ First Presbyterian Church (144 N Avon)
Specials at Local Businesses	Face Painting and Balloon Animals
Street Dance sponsored by Phillips Fire & Rescue 6-10 pm	Live Music by
Food Court	

## 5th Saturday Celebration

JOIN US SEPTEMBER 30TH

Another month with 5 Saturdays is upon us! Bring in your buffalo plaid Cabin Creations bag (earned during hunting season the last 3 years) to participate in this event. For September, we will be offering 20% one item that will fit in the bag. Don't have a bag? Mark your calendars for November 18-26 for our Cabin Bucks week and buffalo plaid bag giveaway!



# Pumpkin Spice Obsession

## CHECK OUT OUR PUMPKIN SPICE OPTIONS

The popularity of pumpkin spice has grown into a cultural phenomenon, especially on social media. This flavor (or fragrance) can bring a feeling of nostalgia, comfort, warmth, and happiness. And with the seasonal limited availability, the craze continues each year.

While we don't have the "pumpkin spice latte" trend available, here's a list of our current pumpkin spice offerings: hot chocolate mix, fragrance oil (for oil diffuser), pumpkin shaped glass candle, Yankee car jars and candles, Crossroads room spray, Wind & Willow pumpkin pie cheeseball mix, and Spirit Valley pumpkin butter (made in Wisconsin.) We'll be adding some candy to the mix later in the fall as well.

In addition, we have Berres Brothers (made in Wisconsin) pumpkin caramel coffee, pumpkin squash dog treats, and a number of other pumpkin candles including vanilla pumpkin, pumpkin maple creme, pumpkin banana scone, apple pumpkin, Match these fragrances and tastes with some of our great fall decor and you'll be set for the season!



## RECIPE CORNER

### Pumpkin Mac-N-Cheese

#### INGREDIENTS:

- 1 Pumpkin Pie Cheeseball Mix
- 1 1/2 cups heavy cream
- 1/2 cup milk
- 6 leaves fresh sage, chopped
- 2 Tbs butter, divided
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 cup grated Parmesan
- 2 cups shredded cheddar
- 1 lb penne pasta, cooked & drained
- 1/2 cup bread crumbs



#### DIRECTIONS:

Preheat oven to 400. In a medium saucepan, whisk the Cheeseball Mix, cream, milk, sage, salt, pepper, and 1 Tbs butter. Cook over medium heat stirring often until sauce thickens. Stir in Parm until melted. Pour mixture over pasta and add cheddar cheese. Stir until evenly distributed and pour into a greased 9x13" baking dish. In a small saucepan melt 1 Tbs butter. Stir in bread crumbs and Topping packet until well coated. Sprinkle bread crumb mixture over pasta. Bake for about 15 minutes or until cheese is bubbling and top is slightly browned. Try adding a can of drained tuna or cooked chicken to the pasta before baking. *Recipe from windandwillow.com*

## 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.*



**CURRENT STORE HOURS: MON-THURS 9-5, FRI 9-6, SAT 9-4, SUN 10-3  
OR SHOP ONLINE 24/7 AT CABINCREATIONSWI.COM & CLICK SHOP ONLINE**