

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

DECEMBER HAPPENINGS

December 4-13th: 10 Days of Christmas Deals on social media

December 18-22: Open 9am-6pm

December 22: Open 9am-4pm

December 24 & 25: Closed

December 30: 5th Saturday Celebration - Bring in your buffalo plaid Cabin Creations bag!

December 31: Open 10am-3pm

January 1: Closed

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Balsam & Cedar, Yankee Holiday Cheer, Candle Warmers Under the Tree
CHEESE OF THE MONTH

Abergele Cranberries and Orange
\$4.50

ESSENTIAL OIL OF THE MONTH (25% OFF)

Festive Forest

DIP MIX OF THE MONTH

Southwest Queso Hot Dip Mix
- \$5.25

Shop Local & Win

A CHANCE AT 1 OF 4 \$25 GIFT CERTIFICATES

We are so fortunate to have the support of our great community, as well as many passersby on the highway. As a thank you, each time you shop in the month of December you'll be entered to win a \$25 gift certificate. We'll be drawing one winner each Monday in December. We'll ask for your phone number or name at check out and enter you into the drawing. Our system allows us to run reports at the end of the week, which saves us time and paper! Thank you again for choosing to shop with us!



5th Saturday Celebration

SATURDAY, DECEMBER 30TH

It's our last 5th Saturday celebration of the year! Bring in your buffalo plaid Cabin Creations bag and get an extra 40% off yellow tag clearance items that will fit in the bag, plus a free gift! Don't have a bag? All clearance items will be 20% off that day.



10 Days of Christmas Deals

DECEMBER 4TH-13TH



Follow us on Facebook and Instagram to see our 10 Days of Christmas Deals, starting December 4th. Each day at 10am we will post the deal of the day. The item(s) are available for 24 hours (unless sold out sooner) at the special price of 30-50% off! Items can be held or shipped.

Round Up For A Cause

ELK LAKE PARK PLAYGROUND FUNDRAISER

In the month of December we will be asking you if you'd like to round up your purchase to the nearest dollar, with the funds going to the Elk Lake Park Playground Fundraiser. Cabin Creations will match the amount donated as well! The Elk Park Park committee was recently awarded a \$100,000 grant through a Price County Health and Human Services ARPA grant, and was able to put a down payment on the equipment, to be installed in 2024. If you'd like more information on this project, please reach out to Kristen or any of the staff for an information sheet. We are excited to help bring a new playground to the park!



Wish Lists Available

FILL ONE OUT OR FIND A FRIEND'S LIST

Behind the counter we have a stash Wish Lists available for filling out or shopping from. Just ask and we can help you do either! We encourage teachers and other service industry staff to stop by so we can guide shoppers in the right direction for you. Fill them out for friends, spouses and family too!



Airomé

Oil of the Month: Festive Forest

Reminisce with this spicy and deep aroma. Feel joyful with this woody and green aroma. Enjoy peace and harmony with the scent of a fresh, festive forest.

Top Aromatherapy Benefits: joyful • peace • harmony

Aroma: Woody & Green

Ingredients: Balsam peru, fir needle, cedarwood, frankincense, cinnamon, galibanum, clove, orange, patchouli, palo santo, elemi, pepper

Usage tips: Diffuse with water for a festive aroma.

*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

Blueberry Buckle Beer Bread

A WONDERFUL TREAT FOR CHRISTMAS MORNING

INGREDIENTS:

- 1 American Original Beer Bread
- 1 12oz beer or any carbonated beverage
- 1 container of fresh blueberries
- 4 Tbsp butter
- 1/2 cup sugar
- 1/3 cup flour
- 1/2 tsp cinnamon
- 4 Tbsp milk
- 1 cup powered sugar
- 2 tsp vanilla



DIRECTIONS:

Preheat oven to 350 degrees. Add beer to bread mix. Fold in blueberries, pours into a greased 9x9 pan. Mix topping ingredients: 4 T butter, 1/2 cup sugar, 1/3 cup flour, 1/2 tsp cinnamon. Mix with fork, sprinkle on bread dough. Bake at 350 degrees for 50 minutes. For glaze, mix 1 cup powered sugar, 4 Tbsp milk, 2 tsp vanilla. Immediately after bread comes out of the oven, pour glaze over the bread. Enjoy!
Looking to make this gluten free? Use a gluten free beer bread mix, a gluten free carbonated beverage, and a flour substitute for topping.

Recipe from molly-you.com

**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**