

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com

NOVEMBER HAPPENINGS

Saturday, November 4th:
Holiday Open House (multiple
businesses participating)

November 16th: Open until 6pm
(Racine Kringle Pick Up 4-6pm)

November 18-26: Earn Cabin
Bucks & Buffalo Plaid Bag

November 23: Closed

November 24-25: Black Friday &
Small Business Saturday Specials

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

Yankee Cranberry Chutney, Yankee
Red Apple Wreath, Yankee Mistletoe

CHEESE OF THE MONTH

Cranberry Gouda
- \$7.99

ESSENTIAL OIL OF THE MONTH (25% OFF)

Holiday Cheer

DIP MIX OF THE MONTH

Pumpkin Pie Cheeseball Mix
- \$6.25

Holiday Open House

SATURDAY, NOVEMBER 4TH

Our busiest event of the year is upon us - our Holiday Open House! It's exciting to see our store transform over to the holidays in a short amount of time. We still have the same great gifts and variety that we carry the entire year, with a huge add of holiday inventory!

This year you'll find many trees, woodland animals, snowman, and cardinals. On Saturday, you'll get the first look at our holiday decor, as well as food samples, an entry to win a \$50 gift certificate, and a free gift with a \$10 purchase. Be sure to visit the other shops listed as well! Together we've got a little something for everyone on your shopping list, and for you, too!



Shop Small Week

NOVEMBER 18-26

After you snag some decor for yourself at the Holiday Open House and start planning your gift shopping, stop back during Shop Small Week (a.k.a. Cabin Bucks Week, a.k.a. Deer Hunting Season) for some more fun. Earn \$5 of Cabin Bucks (like Kohl's Cash but local and better) for \$50 you spend (limit \$100 earned.) Receive a Cabin Creations Buffalo Plaid Bag with a \$30 purchase and use it throughout the year on our special 5th Saturday and other promotions. We'll have extra deals on Black Friday and Small Business Saturday, too!



The Play That Goes Wrong

NOVEMBER 10-12

Looking for a night of laughter? Come see The Northwoods Players Production of The Play That Goes Wrong! You'll see some familiar faces putting on their best worst performance for you in what is sure to be a hilarious night. And, it's my first on stage debut! Tickets are available at the door at the Phillips High School.



Cross Country Success

CONGRATS TO THE STATE RUNNER UP TEAM

Sending out a big congratulations to the Phillips Girls Cross Country Team (and our oldest daughter, Leah, and employee Sarah) on their 2nd place finish at WIAA State Championships in October. These girls worked very hard since July to get to this achievement. Not only are they talented athletes, but they have also earned WIAA Academic Honors the past two years. Congratulations on a great season by both teams, as the boys earned 6th place at state!



Airomé

Oil of the Month: Holiday Cheer

Spread Holiday Cheer with this spicy and sweet blend. Diffuse to freshen the air and invite the holiday spirit in.

Top Aromatherapy Benefits: Merry, uplift, warm

Aroma: Spicy & sweet

Top Tips: Enjoy in a diffuser by adding 3-5 drops per 100 ml of water. Diffuse aromatically, or dilute with carrier oil to use topically. Add a few drops to a spray bottle, shake well and spritz on holiday trees and wreaths.



*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.
Create a spa-like aromatherapy experience.*



RECIPE CORNER

Winter Squash Casserole

TRY THIS AS A
THANKSGIVING SIDE DISH

INGREDIENTS:

- 1 Roasted Red Pepper Dip Mix
- 2 cups yellow squash, sliced
- 2 cups zucchini, sliced
- 15oz can corn
- 1.5 cups shredded cheddar
- 1/3 cup sour cream
- 1/3 cup mayonnaise
- 2 large eggs, lightly beaten
- 1.5 cups bread crumbs
- 2 Tbsp butter



DIRECTIONS:

Preheat oven to 350. Bring squash, zucchini and water to a boil and cover over medium-high heat, boil 5 minutes or until crisp-tender. Drain well. Pour Dip Mix into the pan of squash and zucchini. Add corn, 1 cup of cheese, sour cream, mayo and 1 cup of breadcrumbs just until blended. Spoon mixture into a lightly greased 9x13 baking dish. Melt butter. Stir in remaining 1/2 cup breadcrumbs and sprinkle over casserole. Cover with foil and bake for 35 minutes. Uncover and return to oven for 15 minutes. Top with remaining 1/2 cup cheese for last 5 minutes of baking. *Recipe from windandwillow.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**