

# News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



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

## SEPTEMBER HAPPENINGS

Labor Day Weekend Hours:

Sat, Aug 31: 9am-4pm

Sun, Sept 1: 10am-3pm

Mon, Sept 2: 9am-2pm

Sat, Sept 14th: In the Kitchen  
With Pride Pop-Up Bakery

Sat, Oct 5th: Phillips Fall Harvest  
Festival

Sun, Oct 6th: Cabin Creations  
Fall Harvest Fest (continued)

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

Yankee Autumn Leaves, Yankee  
Pumpkin Cinnamon Swirl,  
Crossroads Mulled Cider

### CHEESE OF THE MONTH

Beer Cheddar Cheese Spread -  
\$7.50

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

Spiced Amaretto

### DIP MIX OF THE MONTH

Cranberry Pecan Cheeseball -  
\$6.25

## Fall Harvest Fest October 5th

### CELEBRATE FALL IN THE NORTHWOODS

Mark your calendars for the annual Phillips Fall Harvest Fest on Saturday, October 5th! Check out downtown Phillips from 9am-3pm for an arts and crafts fair, pumpkins and fresh produce, raisins and fresh local cranberries, live music, food vendors, non-profit fundraisers, kid's Moose Lodge Bingo, the Phillips Children's Museum, and more! Please wish for warm weather for us, too! At Cabin Creations, we'll be open from 9am-4pm. We'll have some food samples, 10% off all food items, and an entry to win a fall gift basket with a purchase. Can't make it on Saturday? We're extending the 10% off food and entry to win the gift basket to Sunday as well.

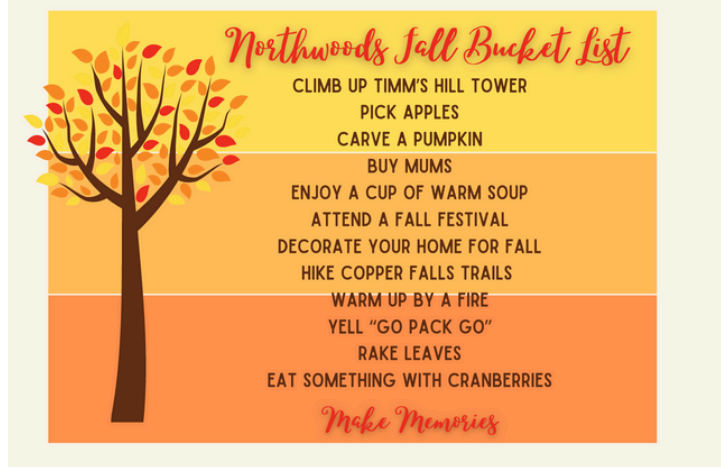
We're open 10am-3pm and hope that this gives those who don't like crowds or have to work on Saturday a chance to enjoy part of the festivities, too. We look forward to seeing you!



## Fall Bucket List

### ENJOY THE BEAUTY OF THE SEASON

The beauty of the Northwoods of Wisconsin in Autumn is downright breathtaking. We hope you can take some time to get out and enjoy it. Here's a few of our favorite things to do!



# New Berres Brothers Coffee

MADE IN WISCONSIN

Berres Brothers started in 1970 by Marvin Berres as a coffee service called Coffee Host, Inc in Watertown, WI traveling to service offices and restaurants. In 1990 after

Marvin's unexpected passing, his sons Jeff and Pete Berres made a plan to become a coffee roaster. By 2000, the business started expanding to grocery and convenience stores. Berres sources their coffee beans from a private importer committed to environmental progress, ethical treatment of farmers and great quality. The beans are air roasted all of their beans to prevent bitterness in small batches.

We carry the 1.5oz packages which make a 8-10 cup pot of coffee. This size not only makes a great gift, but it really locks in the flavors. Each season they release special flavors, The fall flavors are Pumpkin Caramel, French Apple Crumb Cake, and Doe Eyes (Highlander Grogg & Southern Pecan Cream.) In addition, they've started a "pilot flavor" program, which is a chance to test a few flavors that have just been created. They can be found in a bright orange package. The current flavors we have to try are Cinnamon Sugar Donut, Creamsicle, Pistachio Nut, and Lowlander Fog Coffee (whiskey, caramel & chocolate blend.)

At just \$1.99, it's a fun way to try a bunch of unique flavors and still much cheaper than buying a cup of coffee in the morning!



## Airomé

### Oil of the Month: Spiced Amaretto

Reminisce with this spicy and deep aroma.  
Feel the comfort and warmth of the traditional autumn season.

Top Aromatherapy Benefits: cozy • inviting • warmth

Aroma: Warm & Nutty

Ingredients: Cardamom, Cinnamon, Clove, Coffee, Nutmeg

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 Pasta Salad

CHOOSE YOUR FAVORITE DIP  
MIX FOR VERSATILITY

#### INGREDIENTS:

- 1 Wind & Willow Cranberry Pecan Cheeseball Mix
- 8 oz Cream Cheese
- 1 egg
- 1 graham cracker crust

#### DIRECTIONS:

1. Prepare your favorite graham cracker crust in an 8" tart pan. Wait until step 3 to bake.
2. Combine cheeseball mix and topping packet with cream cheese and egg.
3. Pour the mixture into the tart pan and bake at 350 degrees for 30 minutes. Allow to cool completely before cutting.

Optional - garnish with cranberries and fresh rosemary.



Recipes from [windandwillow.com](http://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](http://CABINCREATIONSWI.COM) & CLICK SHOP ONLINE