News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE









Tollow us online: f () www.cabincreationswi.com

OCTOBER HAPPENINGS

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

CHEESE OF THE MONTH

ESSENTIAL OIL OF THE MONTH (25% OFF)

DIP MIX OF THE MONTH

Holiday Open House Nov 9th

SAVE THE DATE - A WEEK LATER THAN USUAL

We're excited to join our friends at The 5 Senses, Homespun, Top Drawer Boutique, and Rocky Road Boutique for a special day of fun on Saturday, November 9th! At Cabin Creations. you'll be the first to see our holiday décor, enjoy some delicious food samples, and receive a free gift with your

purchase!

Please note, we're holding our open house a week later than usual this year. With five weekends in November, we wanted a little extra time to prep after Halloween—and it gives

Capin Creations **HOLIDAY OPEN HOUSE** SAT. NOV 9 9AM-4PM* SUN, NOV 10 10AM-3PM Tood Samples & city-wide event

us a chance to attend our daughter's (hopefully!) state cross country meet on November 2nd.

Can't make it on the 9th? No worries! We'll be extending our specials to Sunday, November 10th, from 10 AM - 3 PM. While the other stores won't be open that day, we'd love to have you stop by for a second chance to join the fun. Thank you for your understanding, and we hope to see you there!

Happy S-Ocktober

10% OFF ALL SOCKS IN OCTOBER

Celebrate cozy season with S-ocktober, a month-long event at Cabin Creations! Enjoy 10% off all socks throughout October, featuring top brands like Darn Tough, Smartwool, World's Softest Socks, Life is Good, and Blue Q (for a bit of sass!) Whether you're looking for durability. comfort, or a fun statement, we've got the perfect pair for you. Think ahead to gift giving season, too! Can't shop in store? Use promo code sock24 online to receive 10% off (we have just a small portion of our socks online however.)



A New Way To Shop Online

SHOPPING ON FACEBOOK OR INSTAGRAM

Coming soon, we are piloting a new option for shopping online! On select Facebook or Instagram posts you will be able to shop directly from our social media! Look for a clickable white dot that will take you to a safe and secure store to purchase items from that post, or other items on our website. No need to leave the app—just tap, shop, and have your items delivered straight to your door. We'll be trying it out for the next few months and then making a decision on whether to continue to use it after the holiday season. Keep watching our posts and stories to learn more about when we launch the feature, and enjoy a seamless shopping experience from the comfort of your home!

Fall Clearance Sale

NOVEMBER 1-3

Help us make room for our holiday décor by shopping our Fall Clearance Sale November 1, 2, and 3. Save on all of our yellow-tagged item - items that are overstocked, discontinued, or less-than perfect. Stay tuned to your email and social media for details on sale as the dates get approach.



Airomé

Oil of the Month: Pumpkin Spice

Diffuse to be reminded of the holidays

Top Aromatherapy Descriptors: light • sweet • spicy

Top Notes: Cinnamon stick, grated clove, dash of nutmeg

Mid Notes: Pumpkin Puree, Orange Peel

Base Notes: Milky Vanilla, Maple Syrup

Usage tips: Combine with water to use with a diffuser. Can also add to a wax melt and help it last longer.

Airomé Essential Oils:

Premium Fragrance Oils contain both fine
fragrances and natural ingredients. All oil is proudly
poured in the USA! Fragrance oil (different than essential oil)
is not meant for topical
use or for use undiluted. Contains fragrance allergens.





RECIPE CORNER

Caramel Cheesecake Baked Apples

A YUMMY, FALL TREAT

INGREDIENTS:

- 1 Wind & Willow Caramel Apple Dessert & Cheesecake Mix
- 8 oz Cream Cheese

DIRECTIONS:

- 1. Preheat oven to 375 degrees.
- 1. Cut about a 1/2" off the top of the apples. Remove the core from the apples using a melon baller or pairing knife. Leave about a half inch of flesh at the bottom so that the filling does not leak out.
- 2. Place cored apples and their tops in an 8 x 8 pan and place in oven. Bake for 30 minutes.
- 3. While the cored apples bake, prepare the filling. Combine Cheeseball Mix and cream cheese (reserving the topping for later).
- 4. Spoon the mixture into the cored apples and bake for another 5 minutes to allow the cream cheese to warm.
- 5. Sprinkle the topping packet onto the apples and replace the tops.



Recipes from windandwillow.com