News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE









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DECEMBER HAPPENINGS

CANDLE FRAGRANCE OF THE MONTH (25% OFF)

CHEESE OF THE MONTH

ESSENTIAL OIL OF THE MONTH (25% OFF)

DIP MIX OF THE MONTH

Fill The Pantry & Win

THROUGH DECEMBER 19TH

Fill the pantry and spread the cheer for families in need in the Northwoods this holiday season. Through December 19th we are accepting donations for our local food pantry. For each non-perishable food item you bring in, you'll be entered to win a \$50 gift certificate. While there is no limit to the number of items you can bring in, our entry limit is set at 10. Together, let's spread kindness and cheer. Thank you for making a difference in our community!



Phillips Christmas Parade

DECEMBER 6TH - 6PM

Get in the holiday spirit on December 6th as the Phillips Area Chamber of Commerce hosts their annual Christmas Parade. The parade starts travels down Main Street at 6pm and ends at the courthouse. There will be floats from area groups and organizations and some sweet treats, too!

The Chamber is also sponsoring a Shop Local event through December 8th. Make a purchase at participating businesses (including Cabin Creations) and be entered to win 1 of 10 \$25 Chamber Bucks! What a fun way to cross names off your Christmas list or maybe treat yourself this holiday season, too!



Win Gift Certificates

DECEMBER 2-24

Each time you make a purchase in December, you'll be entered to win a \$20 gift certificate as a thank you for shopping with us. We'll be giving away one each week in December. Simply provide your phone number at check out and you'll be entered to win. You'll also receive loyalty points, too!



Gift Ideas for Hard To Buy For

WE'VE GOT A FEW QUICK IDEAS TO HELP

We all have a person or two on our list that is difficult to buy for. Maybe it's because they just buy what they want for themselves, or maybe you don't know them quite as well as the others. Here's a few quick ideas for gifts:

- 1. Food baskets combine chips and salsa, pretzels and a dip mix, cheese and crackers. Simple is usually a safe bet for most tastes and allergies.
- 2. Throw Blankets who doesn't like to be warm?
- 3. Puzzles most people enjoy a puzzle every now and then, or is something that can easily be regifted
- 4. Soap or lotion many use these on a regular basis, and the Naked Bee Brand works well even with sensitive skin
- 5. Decorative Towel a quick, easy addition to any home
- 6. Notepads most people still like to write on a fancy piece of paper. Add in some nice pens or markers, too!
- 7. Pick a theme and go with it! Try camping, Old fashioneds, dogs, swear words, fishing, or even a favorite color!

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

French Toast Bake

A MAKE AHEAD CHRISTMAS MORNING BREAKFAST

INGREDIENTS:

- 1 Wind & Willow Dessert Mix 12 Slices French bread, cut into cubes, divided
- 2 80z packages cream cheese
- 2 cups half & half 12 large eggs
- 1/2 cup maple syrup



DIRECTIONS:

- Combine Cheeseball Mix with cream cheese and mix until smooth. Set aside.
- 2. Grease 9 x 13" baking dish.

 Layer 1/2 of bread, spoon or

 1/2 cream cheese mixture,

 berries, remaining bread and

 cream cheese mixture.
- 3. Beat together half & half, eggs and maple syrup. Pour evenly over ingredients in the dish.
- 4. Cover with foil and refrigerate 8 hours or overnight. Set out for 45 min prior to baking.

 Preheat oven to 350 and bake for 30 minutes. Remove foil and continue baking until puffed and golden brown, about 30 more minutes.

Tip: Any Sweet Cheeseball Mix will work, but we suggest Strawberry Shortcake with fresh strawberries.

Recipe from windandwillow.com