News From Cabin Creations RUSTIC DECOR, GIFTS & MORE









Tollow us online: f o b www.cabincreationswi.com

August Events

Labor Day Weekend Hours:

5th Saturday Save the Dates: August 30th, November 29th

S= Monthly Specials

CANDLE FRAGRANCES OF THE MONTH

Yankee Woodland Weekend Bonfire - all 25% off

CHEESE OF THE MONTH

\$7.25 Off

ESSENTIAL OIL OF THE MONTH

DIP OF THE MONTH

Bruschetta Cheeseball Mix - \$6.25

Celebrating 13 Years

THANK YOU FOR YOUR SUPPORT

On August 1st, we celebrate 13 years of ownership at Cabin Creations. It's been a truly interesting adventure. We've been blessed with fantastic employees, loyal customers, and a generous community. Our biggest surprise how much we've been able to support our community through Cabin Creations. With your help, we've raised ten of thousands of dollars for the splash pad, playground, Catkins, Red Apple Center, 4H, Phillips Public Library and more. We also support many local groups with sponsorships of their events, raffle items, and volunteer hours.

We continue to work hard to fill our store with items that will make the perfect gift or addition to your home or cabin. We understand that shopping at Cabin Creations is a choice, and we are very thankful that you choose to do so. Thank you for 13 wonderful years, and we look forward to more to come!

NORTHWOODS Summer Bucket List HIKE UP TIMMS HILL ATTEND MUSIC IN THE PARK CHECK OUT A COUNTY FAIR WATCH A SUNRISE OR SUNSET **EAT FRESH PICKED BERRIES** READ A BOOK OUTDOORS ENJOY AN ICE CREAM CONE EAT A S'MORE **EAT A MEAL OUTSIDE** GO KAYAKING OR CANOEING ■ WALK THROUGH THE WISCONSIN ☐ GO OFFLINE FOR AN CONCRETE PARK **AFTERNOON** HIKE TO A WATERFALL -VISIT YOUR FAVORITE SHOP COPPER FALLS, SLOUGH GUNDY OR BIG FALLS Get out and enjoy our beautiful summer weather!

Fall Decor Coming Soon

VIEW FALL ITEMS STARTING AUGUST 8TH

Just like that, it's time to think of the next season. Don't get us wrong - we're still holding on to every last piece of summer that we can get. But, it is fun (and part of the job) to think ahead, too! We'll be working the week of August 4-8 on displaying all of our fall decor. Its always exciting to open the boxes that have been tucked away - some arrived in early spring. Part of the fun is that we often forget what we order, so it's a surprise! We have a lot of pumpkins - fabrics and wood - as well as table linens, kitchen towels, candles, signs and more! Here's a preview of just a few of items we have for the season.









5th Saturday Celebration

STOP BY AUGUST 30TH 9AM-4PM

It's time for another 5th Saturday Celebration! Any time a month has 5 Saturdays, we have something special for our Buffalo Plaid Bag holders. Simply bring it in on August 30th from 9am-4pm and you'll receive a free fall-themed gift valued at \$10.95. Don't have a bag yet? You can earn one by shopping November 21-30.



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NEW PRODUCT SPOTLIGHT

Ooly is a woman-owned company, focusing on arts and crafts that inspire creativity and self-expression. We've carried Ooly since 2020, when we all hand some extra time on our hands to be artsy! It continues to be a favorite of our customers (and us, too) - often a to-go gift for kids, teens and artsy adults.

Ooly is always adding to their product line, which is fun each time we reorder. This month we've added travel coloring page with crayon sets, opaque metallic water-based paints, DIY paper airplanes, and many of the best-selling scratch & scribble pages. Check out our full selection in our kids section!









FROM THE Cabin Kitchen

Zesty Pasta Salad

GOUDA MAKES THE PERFECT ADDITION TO THIS SALAD



INGREDIENTS:

12 oz penne pasta

2 cups pre-cooked shredded chicken

½ cup mayo

¼ cup whole milk

1 ½ tsp hot sauce

1 Tbsp white vinegar

½ tsp salt

10 oz grape tomatoes, halved

8 oz Marieke Gouda, cubed

24 whole basil leaves cut into a chiffonade

DIRECTIONS:

Cook the pasta according to the package directions. Drain and rinse under cold water until no longer hot. Set aside.

Mix together the mayonnaise, hot sauce, vinegar, and salt in a small bowl

In a larger bowl, stir together the pasta, chicken, mayonnaise mixture, tomatoes, and Gouda Taste and season with salt and pepper as desired. Refrigerate for a least 2 hours. Stir in the basil just before serving.

Recipe from mariekegouda.com