

# News from Cabin Creations

## RUSTIC DECOR, GIFTS & MORE



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



## Upcoming Events

Sept 4<sup>th</sup>: Fall Facebook Live  
Sale @ 12pm

September 14<sup>th</sup>: Wigglyz Advent  
Preorder Deadline

October 4th-5th: Fall Harvest  
Fest

November 8th: Holiday Open  
House

November 21-30: Cabin Bucks

## Monthly Specials

### CANDLE FRAGRANCES OF THE MONTH

Yankee Pumpkin Cinnamon  
Swirl, Yankee Harvest, Sincere  
Fall is Proof Change is  
Beautiful - all 25% off

### CHEESE OF THE MONTH

Abergele Cranberry & Orange  
\$5.25

### ESSENTIAL OIL OF THE MONTH

Apple Pumpkin Strudel - 25% Off

### DIP OF THE MONTH

Caramel Apple Cheeseball Mix -  
\$6.25

## Phillips Fall Harvest Festival

### LEARN MORE ABOUT THIS FUN ANNUAL EVENT

Fall in the Northwoods means crisp air, colorful leaves, and of course—the Fall Harvest Festival! On Saturday, October 4th, from 9am-3pm, downtown Phillips will be buzzing with activity.

The streets will be lined with art and craft vendors, fresh produce, and so much delicious food. Families can enjoy kid's bingo, pumpkin decorating, and the Phillips Children's Museum. At Cabin Creations, the celebration is Saturday 9-4 and Sunday 10-3 for those too busy on Saturday. We'll have food

samples, 10% off all food, and a chance to win a gift basket giveaway. It's the perfect time to stock up on fall favorites and enjoy the colors of the season.



## A Little Fall Funny



# Smart Tips for Closing Your Cabin

## OFTEN OVERLOOKED EASY TIPS

Do you close your cabin (or camper) for the season? Here are a few unique tips to consider this fall.

1. Unplug Small Appliances – Coffee makers, toasters, and microwaves can attract critters looking for crumbs. Wipe them out, then unplug to avoid phantom energy use.
2. Leave Interior Doors Open – Keeps air circulating and helps prevent musty smells from building up in closets & small rooms.
3. Fridge & Freezer Trick – Defrost and clean thoroughly. Leave the doors propped open with a box of baking soda to prevent mold and odors.
4. Turn Cushions on End – If you leave any cushions or upholstered furniture, standing them upright makes them less inviting to critters.
5. Seal Food in Totes – Even pantry staples like spices, flour, or canned goods can tempt mice. Store everything in sealed plastic totes—or better yet, take it all home.
6. Rodent Deterrent Hack – Place a few dryer sheets, Irish Spring soap bars, or cotton balls with peppermint oil in cupboards and drawers. These natural deterrents help keep mice out.
7. Leave a Bucket of DampRid or Dehumidifier Packs – Especially in basements or bathrooms, these reduce mildew and that “shut up all winter” smell.
8. Check Flashlights & Batteries – Leave working flashlights in a few key spots for when you return in spring.
9. Snap a Few Photos Before You Go – Inside and out. It helps you remember what was left behind, and in the unfortunate event of damage, you’ve got documentation.

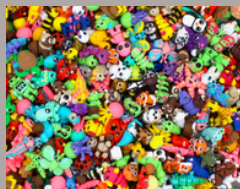


## NEW PRODUCT SPOTLIGHT

Meet Wigglitz, the wiggly, jiggly, totally irresistible toy that kids can't put down! Designed by a husband and wife team, these brightly colored little creatures are made with a 3D printer, making them flexible and moveable in your hands. These brightly colored little creatures move in your hands.

We received our first order right before Labor Day Weekend and so many people enjoyed sifting through the bin and finding their favorites - from unicorns to chickens, ghosts to dinosaurs, and just about everything else that you can imagine! Wigglitz are available for \$2.99 each, or 5 for \$10 and are located up at the counter.

We're also offering a pre-order for their 2025 Advent Calendar, which includes 24 Wigglitz and is available for a pre-order price of \$39.99. You can scan the QR code here to learn more and reserve yours. Stop in to see what the craze is about - your kids (or grandkids or you!) will be wiggling with excitement!



## FROM THE Cabin Kitchen

### Apple Beer Bread

#### AN EASY RECIPE FOR FRESH BREAD & SEASONAL APPLES



MARIEKE GOUDA ZESTY PASTA SALAD

#### INGREDIENTS:

- 1 American Original Beer Bread Mix
- 2 Tbsp cinnamon
- 1 12oz beer or any carbonated beverage
- 2 diced apples, unpeeled
- 2 Tbsp real butter, melted
- 1 cup chopped walnuts (optional)

#### Frosting Ingredients:

- 1 cup powdered sugar
- ½ tsp vanilla or almond flavoring
- 2 Tbsp milk



#### DIRECTIONS:

Preheat oven to 350 degrees. Add cinnamon to beer bread mix and stir together. Add beer, apples and nuts. Mix (do not overmix.) Pour into a greased 9x9 pan. Bake at 350 degrees for 60-65 minutes. Remove from pan and brush top with butter. Let cool. Combine frosting ingredients. Drizzle cake with frosting.

*Recipe from molly-you.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**