

News from Cabin Creations

RUSTIC DECOR, GIFTS & MORE



Follow us online:    www.cabincreationswi.com



Upcoming Events

Oct 31st - Nov 2: Clearance Sale

Nov 8th: Holiday Open House

Nov 21 - 30: Earn Cabin Bucks

Nov 26: In the Kitchen With
Pride Pop Up Bakery 2-4pm &
pick up (preorders recommended)

Nov 27: Closed for Thanksgiving

November 29th: 5th Saturday
Celebration

Holiday Open House

NOVEMBER 8TH & 9TH

Our favorite time of the year is upon it, and we celebrate it annually with our Holiday Open House! It's your chance to get the first look at our holiday decor and get in the spirit of the season! We're celebrating Saturday, November 8th from 9am-4pm and Sunday, November 9th from 10am-3pm. We'll have a free gift with a purchase of \$20 and food samples, too! On Saturday, the 5 Senses, Rocky Road Boutique, Top Drawer Boutique, and Homespun will all be having events. Visit their social media or give them a call for more details. You are sure to feel inspired for the season after seeing our assortment of decor and gifts for the season. Thank you for your choice to shop locally this holiday season!



Monthly Specials

CANDLE FRAGRANCES OF THE MONTH

Yankee Red Apple Wreath,
Yankee Vanilla Flurries,
Crossroads Cranberry Cider -
all 25% off

CHEESE OF THE MONTH

Young Plain 2-4 Month Gouda
\$7.99

ESSENTIAL OIL OF THE MONTH

Holiday Cheer - 25% Off

DIP OF THE MONTH

Pumpkin Pie
Cheeseball & Dessert Mix - \$6.25

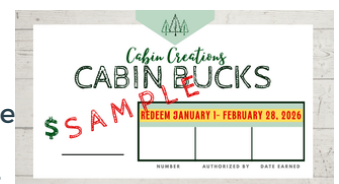
Cabin Bucks Season

NOVEMBER 21ST-30TH

It's almost time for the Cabin Creations version of hunting season — "Cabin Bucks!" It's a much warmer way to earn your own bucks this year! Join us November 21st through 30th to earn Cabin Bucks. For every \$50 you spend, you'll receive \$5 in Cabin Bucks to use in-store during January and February 2026 (limit \$100 Cabin Bucks earned per person).

Cabin Bucks work just like a gift certificate — a treat for yourself after a busy holiday season. If you won't be in the area this winter, we can apply your Cabin Bucks to a shipped order or encourage you gift them to someone who can visit during January or February.

It's our way of saying thank you for shopping local during the holiday season — and a little something to brighten up our quiet winter months. We can't wait to see you during Cabin Buck Season, with a few extra perks during Black Friday and Small Business Saturday!



In The Kitchen With Pride

POP UP BAKERY NOVEMBER 26 2-4PM

We're excited to have In The Kitchen with Pride in store on Wednesday, November 26th. They'll be taking pre-orders for their full menu of items, and will have a limited amount of items available in store for purchase as well. Check their Facebook page or the menu in store for all the options. We definitely recommend the babka or cinnamon rolls. Well, actually, all of it! It's so yummy!

Holiday Pop-Up Bakery
At Cabin Creations
N8051 State Hwy 13, Phillips, WI

We will offer a limited menu on-site. To ensure you get your desired baked goods, please pre-order at least 48 hours in advance. Thank you!

715-657-0492

Wednesday November 26
2-4PM

Tuesday December 23
2-4PM

5th Saturday Celebration

NOVEMBER 29TH

We use months that have 5 Saturdays as a way to celebrate! Why? Because, it's like a bonus weekend, and who doesn't love a weekend? Bring in your buffalo plaid bag, whether you have had one from the past, or if you will have just earned one during Cabin Bucks season. You'll receive a free gift. We'll give you a list of 2026 dates as well!



FROM THE Cabin Kitchen

PUMPKIN BUTTER CRUMB BARS

INGREDIENTS:

1 1/2 cups all-purpose flour
1/2 cup granulated sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter, chilled & cubed
1 egg
10 oz jar pumpkin butter

DIRECTIONS:

Preheat oven to 375. Lightly grease an 8x8 inch baking dish. In a medium bowl mix flour, sugar, baking powder, and salt. Cut in butter with a pastry cutter or two forks. When the butter is cut into small pea sized flour coated crumbs, add the egg and stir to bring the dough together. Use clean hands if needed. The dough will be crumbly.

Divide the dough in half and press one half into the bottom of the prepared pan.

Spread the pumpkin butter in an even layer over the dough, then crumble the remaining dough on top.

Bake for 28 minutes or until the top is light golden brown. Cool completely and then cut into bars.



Recipe from lovelylittlekitchen.com



NEW PRODUCT SPOTLIGHT

GivePet is a family-owned company based in Overland Park, Kansas, that makes premium, grain-free dog treats with a heart. For every bag sold, they donate enough treats to help at least 10 shelter dogs, supporting rescues across the country.

Their treats are human-grade, minimally processed with whole-food ingredients, and free of artificial colors, flavors, and preservatives—so you can feel good giving them to your pet and helping pets in need.

We love their fun, giftable packaging, along with their message and generosity. These treats make the perfect gift for your four-legged friends this holiday season. In fact, they even have fun holiday-themed bags!



1.



You buy a bag of our grain-free, healthy, premium treats for your best friend

2.



For every bag sold, we donate enough treats for at least ten shelter dogs

3.



When those dogs get adopted, we encourage their humans to choose GivePet

4.



Our goal is to give millions of shelter dogs a little lovin'. And it all starts with you.

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