News From Cabin Creations RUSTIC DECOR, GIFTS & MORE











S= Monthly Specials

CANDLE FRAGRANCES OF THE MONTH

Yankee Santa on Skis, Yankee Naturals Fraser Fir - all 25% off

CHEESE OF THE MONTH

ESSENTIAL OIL OF THE MONTH

Balsam Fir - 25% Off

DIP OF THE MONTH

Cheeseball & Dessert Mix - \$6.25

Holiday Gift Ideas

GIFTS FOR EVERYONE ON YOUR LIST

It's the most wonderful time of the year for many people the chance to show your love and appreciation to friends, family, co-workers, neighbors and more with a little gift. We're here to help! Don't forget, we can gift wrap - just ask. Here's just a few of our favorites:

Baby: board book, pajamas, glo pals, woodland piggy bank Kids: Warmies animals, Ooly art supplies, Wigglitz Teens: Scout Jewelry, Needoh, Speks fidgets, stickers Mom: Naked Bee lotions, Scout Jewelry, Kavu bags Dad: Nan's Bloody Mary Mix, Spirit Valley jarred goods Grandma: Berres Bro Coffee, cookie cutters, lighted vases Grandpa: Smartwool socks, Life is Good, puzzles Co-workers: Salsas, jams, dip mixes, sassy socks, lip balm Neighbor: garden flag, wind chime, hot chocolate Boss: Neck wrap, bar soap, chocolates, soft socks White elephant: Poop on a stick, Fart bingo, Sweary Fairy

Phillips Christmas Parade

SATURDAY, DECEMBER 6TH

Get in the holiday spirit on Saturday, December 6th as the Phillips Area Chamber of Commerce hosts their annual Christmas Parade. The parade starts on Peterson drive and

travels down Main Street at 6pm, where it ends at the courthouse, and a tree lighting will follow! 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!



In The Kitchen With Pride

POP UP BAKERY DECEMBER 23. 2-4PM

We're excited to have In The Kitchen With Pride back one more time this year. 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. Watch for a menu via email or on Facebook and then call or text 715-657-0492 to order.



CHECK OUR SPECIAL HOURS IN GREEN

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
	9-5	9-5	9-5	9-5	9-6	9-4
10-3	9-5	9-5 9	9-5	9-5	9-6	9-4
10-3	9-5	9-5	9-6	9-6	9- 6	9- 4
10-3	9-6	9-6	9-1	25 Closed	9-6	9-4
28	29	30	31			
10-3	9-5	9-5	9-3	Closed		



NEW PRODUCT SPOTLIGHT

American Paper Optics started in 1990 by John Jerit in Tennessee. He started his business with 3D fireworks glasses, and has grown his business to a staff of 44 employees and 14 types of different specialty paper 3D glasses, including the Holiday Specs, which we've been loving here at Cabin Creations,

You'll be amazed as the lenses transform ordinary holiday lights, city lights, street lights, and more into magical holiday images. It's really so cool! We have them up at the counter, with many unique designs available. These magical paper glasses are perfect for gifts, stocking stuffers, holiday parties, teacher/student gifts, and more! At only \$1.99, you can choose many to try. We personally keep them in our tote with our Christmas ornaments and then put them right in our Christmas tree to grab as needed.



FROM THE Cabin Kitchen

OVERNIGHT FRENCH TOAST

The perfect Christmas morning breakfast - a Harper family tradition! Enjoy opening gifts while breakfast bakes in the oven.

INGREDIENTS:

½ cup butter

1 cup brown sugar

6 eggs

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1 tsp vanilla

1 tsp cinnamor

1 ½ cups milk

12 slices of bread

DIRECTIONS:

This overnight French toast is to be prepared the night before. Grease a 9x13 pan. Melt butter and brown sugar, stir together and put have the mixture on the bottom of the pan. Then place two layers of 3 pieces of bread each. Make another layer of the remaining butter and sugar mixture, with another 2 layers of 3 pieces of bread. In a separate bowl or large measuring cup, beat 6 eggs, then add cinnamon, vanilla and milk. Mix well and then pour over the bread. Be sure all bread is covered, push down with a fork if needed. Cover and refrigerate overnight. In the morning, uncover and bake at 350 degrees for 45 minutes.

Recipe from the Harper family.