

News from Cabin Creations

December 2015





Volume Z. Posse 10

December Events:

December 4: Cheese Tasting at the 5 Senses from 2:30-5:30pm as part of their LeCreuset 90th Anniversary Party!

December 16: Next expected Amish furniture delivery

December 17: Late Night Shopping Event – Open until 8pm, Chance to Win Chamber Bucks

December 24: Open 9am-2pm

December 25: Closed

December 31: Open 9am-3pm

January 1: Closed

Yankee Fragrances of the Month (25% off):

Balsam & Cedar, Christmas Cookie, Sparkling Cinnamon

Cheese of the Month:

10% off all cut-out cheeses -Makes a cute gift!

Stay Connected:



Holiday Gift Baskets

Each holiday season we have the pleasure of making a number of gift baskets. Shop our display near the front door for some premade gift baskets. We are able to substitute anything out to meet your needs. We also have empty baskets with filler available for you to make your own. We also make gift baskets, gift bags, and shippable gift boxes for a number of local businesses. You can stop by the store to pick out the items you'd like to include, or give us a call with a price point or theme and we'll give you some suggestions. Advanced notice is appreciated!

Late Night Shopping

Join us on Thursday, December 17th for A late night shopping event. We will be open until 8pm for your last minute shopping needs! We will have some snacks available, as well as the opportunity to win PACC Chamber Bucks with a purchase! We also offer

gift wrapping! Thank you for shopping local this holiday season!





It's Almost Baby Time!

As many of you know, we are expecting baby number three to arrive on December 31st! We are excited for the new addition to our family! As the date nears, there are inevitably more doctor appointments filling our schedule which includes driving to Minocqua each time. If you need to talk to me (Kristen) directly, the best way to contact will be through email at

kristen@cabincreationswi.com. You may also call the store at 715-339-6238 and leave a message and I'll be in touch as soon as I can. If you have general questions on item availability, gift baskets, prices, etc, please call or stop by and talk with Judy or Sally, they are very knowledgeable and should be able to help.

Moving forward, I hope to spend most of the month of January at home with the baby. Again, email will be the best way to contact me, and don't be alarmed if I answer at 2am during a late night baby feeding! We thank you for your support during this exciting time and appreciate your flexibility. This is what small town business is all about – a real, local family in our community!

Recipe Corner

Baked Crab Dip

Ingredients:

1 Spinach & Parmesan Hot Dip Mix

8 oz cream cheese

½ cup sour cream

6 oz can crab meat

2 tsp fresh lemon juice

1 tsp hot sauce

1 Tbsp worcestershire



Instructions:

Preheat oven to 350 degrees.

In a medium bowl combine the Hot Dip Mix, cream cheese, sour cream, crabmeat, lemon juice, hot sauce and Worcestershire sauce. Transfer to a shallow 8x8 inch baking dish. Bake in preheated oven 15-20 minutes, or until golden brown and bubbly.

