



News from Cabin Creations

September 2017

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www.cabincreationswi.com

Volume 4, Issue 7

September Events:

Labor Day Weekend Hours:

- Fri, Sept 1: 9am-6pm
- Sat, Sept 2: 9am-4pm
- Sun, Sept 3: 10am-3pm
- Mon, Sept 4: 9am-3pm

September 12th: Next Expected Amish Furniture Delivery

September 19th: Children's Nature Series – Bats

September 23rd: Fall Harvest Festival

Yankee Fragrances of the Month (25% off):

Apple Pumpkin, Honeycrisp Apple (new), Kitchen Spice

Cheese of the Month:

Harmony Specialty's Cranberry and Orange Abergele, Special Price \$4.50

Fall Harvest Fest

Because of cooler temperatures in August, the leaves on the trees are already changing! And, that means that our annual Fall Harvest Fest will be coming soon. This year, we are celebrating on Saturday, September 23rd. At Cabin Creations, we will have delicious fall inspired food samples, 10% off all food items, and a gift basket giveaway. We will also be joined by Courtney Janak with Mary Kay Cosmetics. She is offering Oil Free Eye Makeup Remover & Mascara for \$25 (regularly \$30.) She also has a large inventory of products available for purchase. In addition, we are hosting a fundraiser for the Elk Lake Splash Pad (see back page for details.) Other events in Phillips that day include: Arts & Crafts on Courthouse Lawn, 'A Taste of Fall' Sidewalk Vendors, Scarecrow Decorating Contest, Pumpkin Decorating, Live Music, Farmers Market, Fresh Locally Grown Cranberries, Craisins, Pancake Breakfast, "Celebrate Autumn" Quilt Square Contest, Nature Presentation: Christian W. Cold, Wildlife

Technician WI DNR, Phillips Public Library Book Sale, and "Celebration of Arts in Action" at the Wisconsin Concrete Park.



Possible Temporary Parking Lot Closure

Weather permitting, we may have to close our parking lot one week day in September for driveway sealing. We need to have nighttime temperatures over 55 degrees, which did not happen often in August! Parking will be available in the lawn south of the store. Please use the driveway for the white house and park near the outdoor furniture, then walk around to the porch. We'll be sure to post on social media, our website, and send out an email when we know the date, tentatively Wed, Sept. 6th.



Stay Connected:

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Children's Nature Series

The fourth class in our Children's Nature Series, Bats, is on Tuesday, September 19th from 4-5pm. As a reminder, the classes are available to children ages 5-10. Registration is required as space is limited. The cost is \$10 per child, which goes to the North Lakeland Discovery Center. A parent or adult is required to stay on the premise during the class. It will be held outside, weather permitting, or we'll clear a space inside. Here is a description of the Bats class: Learn the fun and interesting adaptations of our nocturnal friends, bats! We will talk about the threats and benefits of bats, look at all kinds of bat artifacts, play a bat game and you will also get to meet our education bat, Edgar, up close and personal!



Elk Lake Splash Pad

Kristen is part of a fundraising group working to get a splash pad into the Elk Lake Park (Lionite Park.) A splash pad is a concrete pad with in-ground and above-ground water features. The Phillips City Council gave approval of the project in April, pending that all of the funds are raised to build the facility. The group is in the engineering stages of the project. Soon more information and pictures will be available to start fundraising efforts. Please keep this great project in mind if you are aware of any grant opportunities and contact Kristen with any information.



Recipe Corner

Couscous and Mandarin Orange Salad with Abergele Cheese

Ingredients:

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|---|------------------------------------|
| 1 1/2 cups couscous | 1/4 tsp salt |
| 1 cup nonfat plain yogurt | 1/3 cup thinly sliced green onions |
| 1 10 ounce can Mandarin orange sections (reserve 1/3 cup juice) | 1/3 cup chopped celery |
| 1 tsp extra-virgin olive oil | 1 cup Cranberry/Orange Abergele |
| 1 tsp ground cumin | Bibb or Boston lettuce leaves |



Directions:

In a medium saucepan, bring 2 cups water to a boil. Stir in couscous. Cover and set aside for 5 minutes. Meanwhile, in a large bowl, whisk together yogurt, reserved orange liquid, oil, cumin and salt. Fluff couscous with a fork, and add yogurt mixture. Stir in orange sections, green onions, celery, and 1/2 up cheese. Toss to combine. Cover and refrigerate until ready to serve. To serve, place lettuce leaves on a serving platter. Mound couscous mixture on top, sprinkle cheese over the salad. <http://www.harmonyho.com>