

*celebrating the art of living seasonally from candles to comfort
food and home styling to hosting.*

four.

AUTUMN





WELCOME TO FOUR, AUTUMN

Four is a cozy, curated guide to living intentionally through the seasons. Published quarterly, each issue is rooted in the art of seasonal living—offering inspiration for home styling, comforting recipes, hosting and thoughtful gifting with our candles, coziness and connection at the core of it all. From cozy autumn days to the warmth winter offers, and the sweetness of spring to the slowness of sun soaked summer days,

Four invites you to embrace every season with inspired intention.

In each issue you will find:

Scents of the Season: Explore our signature scents that allow you to savor and define each season.

The Art of Entertaining: Inspiration for seasonal gatherings—from the tablescapes to menus.

In the Kitchen: A seasonal collection of comforting recipes, sweet treats and festive flavors.

The Edit: A seasonal curation of cozy finds and heirloom-worthy pieces to style your home for the season.

Four is more than a magazine— it's four seasons of cozy living.

From the familiar aroma of your favorite candle filling your home to the clink of glasses around a table filled with loved ones and comfort food, this is your invitation to slow down, celebrate often and make every season feel like home.

an autumn

W E L L S P E N T .

Our Second Autumn edition of Four is already here. How did a year fly by in what feels like the blink of an eye? I am filled with so much gratitude that you're back for this very special (and I think, my favorite yet) issue of Four.

This autumn, our theme is Time Well Spent. It may mean something a little different to each of us, but I hope the common thread is that we make time for the things we truly enjoy and that we slow down enough to notice them. Autumn seems to invite both of those things naturally. The days grow shorter, the evenings become slower, and somehow we're reminded that the smallest traditions are often the ones we treasure most. Like the Fall decor you've cherished for years, the candles that make it feel like Fall days before the first leaf turns or the recipes handed down on stained index cards.

For me, time well spent includes baking my Nanny's apple crisp for what has to be the hundredth time, driving down a quiet dirt road while autumn leaves drift across the windshield on the way to the apple orchard, making my Grandma's caramel corn and settling in to watch Hocus Pocus on a crisp October night. It's the smell of candles burning a puzzle spread across the coffee table, it's chilli simmering in a pot as the sound of NFL football echoing through the house and the simple joy of lingering at home a little longer. It's all the little things that make fall feel unmistakably like fall.

As you turn these pages, you'll find recipes to share, inspiration for cozy weekends at home, freightfully fun hosting inspiration, and scents created to accompany every autumn tradition. My hope is that each page serves as a gentle reminder that the best parts of this season aren't found in doing more, but rather they are found in noticing more.

So whether your version of time well spent is gathered around a football game with family, baking something sweet for a neighbor, decorating for Halloween, or simply lighting a candle after a long day, I hope this issue inspires you to embrace this fleeting season with intention. Autumn never stays quite as long as we'd like, so here's to filling it with moments worth remembering.

with love,

BRANDI BOWMAN-PUTNAM

owner & founder

i smell....

FALL CANDLES

From caramel-dipped apples to pumpkin spice and crunchy leaves underfoot, these scents wrap your home in the simple comforts of fall. This year we have our classics returning plus two new autumn scents, all just waiting to make your home cozy and autumnal.





apple cider doughnuts

Crisp apples, sweet cinnamon sugar, and fresh doughnuts – fall's sweetest scent without the crumbs.



autumn leaves

Crisp red apple, warm fall spice, and earthy leaves blend in this cozy, sophisticated scent that captures the quiet magic of autumn's arrival.



caramel apple

A crisp bite of apple wrapped in warm caramel and cozy fall vibes. Sweet, nostalgic and totally irresistible.



heirloom pumpkin & caramel creme

A warm blend of spiced heirloom pumpkin, creamy vanilla, and buttery caramel fills the air with the heart of harvest season.



toasted marshmallow & milk chocolate

Golden toasted marshmallows, creamy milk chocolate, and a whisper of woodsmoke create the coziest fireside indulgence.



october harvest

Crisp Macintosh apples capture the fresh, orchard-picked scent of October, bringing home the simple beauty of harvest season.

THE ART OF ENTERTAINING

a slow autumn morning

There is something about an autumn morning that makes you want to linger a little longer. Invite a few people you love, put the coffee on, light a candle, and let a simple breakfast become an occasion all its own. This is our kind of time well spent. Nothing elaborate, nowhere else to be, just good food, warm drinks, and a table that gives everyone a reason to stay awhile.

THE OCCASION :

A Saturday morning with nowhere to be. Invite a few friends or family and let breakfast stretch well into the afternoon.

SET THE SCENE :

A few taper candles, seasonal flowers, a pumpkin or two, linen napkins, and the soft glow of autumn light are all you need.

TO DRINK :

Keep it simple with hot coffee bar, hot apple cider, or a cozy seasonal latte served in your favorite mugs.

ON THE MENU : CARAMEL APPLE CROISSANT BAKE

The centerpiece of a slow autumn morning. Cinnamon apples tucked into a creamy croissant filling topped with homemade caramel sauce becomes the star of a slow autumn morning...and a recipe that will have people will be begging you for the recipe.



CARAMEL APPLE CROISSANT BAKE

- 1 13-oz package already baked croissants, ripped into large bite sized pieces
- 2 (8-oz) packages cream cheese, room temperature
- 1 cup sugar
- 4 eggs
- 2 tsp vanilla
- 2 cups half and half
- Cinnamon Apples (see below)

In a greased 9 x 13 inch pan, place your croissant pieces evenly. In a mixing bowl, beat together cream cheese, sugar, eggs and vanilla until well combined. Add in the half and half slowly. Pour mixture over the croissants and top with the chocolate chips. Cover and refrigerate over night. The next morning, bake at 350 for 45-50 minutes.



CINNAMON APPLES

Dice 3 apples (different varieties), and add to a pan with 3 tbsp of butter, ¼ cup of brown sugar, 2 tsp cinnamon. Cook on medium until apples are tender but not soft (about 10 minutes).

hauntingly sweet, frightfully cozy.

with spooky season lingering near, two halloween scents are finally here!



HOCUS POCUS

Hocus Pocus is a little bit magic and a whole lot of chocolate. Rich hot cocoa, creamy milk chocolate, and the sweet scent of Halloween candy come together in this cozy, nostalgic treat—like raiding the candy bowl in your pajamas after a night of trick-or-treating.

Warm, indulgent, and just a little mischievous, it's the perfect scent for crisp October nights, flickering candlelight, and savoring a few treats of your own with the Sanderson sisters cackling in the background.



TRICK OR TREAT

Indulge your senses with the warm, nostalgic aroma of our Trick or Treat candle. This luscious blend of creamy vanilla, buttery caramel, and the unmistakable sweetness of classic candy corn creates a cozy, nostalgic candy-shop atmosphere. Perfect for autumn evenings or anytime you crave a touch of sugar-spun comfort, this candle wraps you in the scent of childhood treats and brings out your inner trick or treater.

cookies & cream for Halloween? *groundbreaking.*

Halloween calls for a little extra sweetness, and few things are more nostalgic than the classic combination of cookies and cream. We're giving the beloved duo a festive twist with three easy treats made for October: two cookies and one decadent brownie. All three perfect for sharing or celebrating while your favorite Halloween movie plays in the background.

no.1 COOKIES & SCREAM COOKIES

3/4 cup butter, softened
3/4 cup brown sugar
1 package instant vanilla pudding
2 eggs
1 tsp vanilla
1 tsp baking soda
2 1/4 cups flour
1 cup chocolate chips
Crushed Oreos (as desired)
Candy Eyes

In an electric mixer, mix together butter and sugar until smooth. Next add in the pudding mix until it's fully incorporated. Add in the eggs and vanilla. Slowly add in the flour and baking soda. With a wooden spoon fold in the chocolate chips and crushed Oreos. With a medium cookie scoop, scoop the dough onto a parchment lined baking sheet.

Bake at 350 for 8-12 minutes. When the cookies come out, top with a few extra chocolate chips and roughly chopped Oreos and candy eyes.

no.2 COOKIES & CREAM GHOST BROWNIE CUPS

Brownie Mix (plus all ingredients on the package)
Vanilla Frosting
Crushed Oreos
Candy Eyes

Prepare your favorite brownies according to the directions on the package. Add in the crushed Oreos to the batter. In muffin tins lined with a cupcake or muffin liners and fill about half way with the batter (this will make 12). Bake according to package temperature for about 18-20 minutes. Check with a knife or toothpick, when the center cupcake comes out clean, they are done! While they are hot, press something round into the center of them (I used the back of a cookie scoop) and place a dollop of frosting in the center. Pop back in the warm over for 2 minutes. Pull out and let the melt peanut butter set and cool slightly before adding eyes and sprinkles!

no.3 CHOCOLATE SKULL COOKIES

1 cup salted butter (melted)
1 3/4 cup of sugar
3/4 cup brown sugar
2 tsp vanilla
2 eggs
1 1/2 flour
2 tsp corn starch
1 cup cocoa powder
1 tsp baking soda
1 cup chopped Oreos
1/2 cup chocolate chips

For the skulls: Melt together white chocolate and coconut oil. Pour into the mini skull molds and let harden fully in the fridge.

Combine butter, sugars and vanilla until smooth. Add in eggs, mix until incorporated. Add in the flour, corn starch, baking soda and mix on low until just combined. Mix in Oreos and chocolate chips. With a cookie scoop, scoop the dough into balls. Place balls in freezer for 30 minutes or fridge for 90 minutes. Bake at 350 for 10-12 minutes until set. When they are done, press in a few extra Oreo pieces. Wait about 5 minutes until cookies are slightly cool and then press in the white chocolate skulls.

White chocolate (for the skulls)
1 tsp coconut oil



no.1



no.2



//the edit:

“The Edit” is our seasonal curation of beautiful, functional, and timeless pieces that elevate the everyday each season.

Some of the best weekends are the ones with nowhere to be. A cozy drink in hand in a feative cup of course, a puzzle spread across the coffee table, popcorn for movie night, and touches of playful Halloween décor that make home feel just a little more festive. This collection celebrates the beauty of a cozy October weekend at home. Whether your serving caramel apples on the Frankenstein Serving Board, spending an afternoon sipping an iced PSL working on a Halloween watercolor painting, or rewatching Hocus Pocus with a apple cider margarita and some popcorn- this collection was made to bring a little extra cozy to your October weekends.

//this edits theme:

A COZY OCTOBER WEEKEND



OUR FINDS

- 1- Lit Mini Ghosts (Pottery Barn)
- 2 - Haunted house Glow in the Dark Puzzle (Anthropologie)
- 3- Frankenstein Serving Board(Anthropologie)
- 4- Ghost Serving Bowl Set (Sams)
- 5- Halloween Watercolor Paint Book (Anthropologie)
- 6- Ghost Icon Glasses(Anthropologie)



IN
VOGUE