

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

pour.

HOLIDAY

four.

WELCOME TO FOUR, CHRISTMAS.

Four is a 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.

HOME FOR THE *holidays*

Welcome to the second edition of Christmas Four! As I write this, it's hard to believe how quickly the year has flown by. It feels like just yesterday I was writing this for last years edition! This year as we poured all the Christmas scents getting them ready for launch, it somehow felt more cozy than it ever has before. I couldn't quite put my finger on why, but as the décor went up, I started to dream of all the days we are going to spend at home this holiday season....the people we will host, the parties I wait all year to plan, but also the smaller things like finding Remi curled up on a Christmas blanket or Christmas with the Kranks playing for the millionth time while we sip hot cocoa, the familiar scent of a Christmas Cookies candle wafting through the house, and I suddenly I found my answer. I truly couldn't wait to be in my home for the holidays.

Eight years ago Emerson and I moved into a tiny beach cottage nestled on Lake Huron. And it has taken me YEARS to stop apologizing for the size of our home. Why do we do that to ourselves? Any other day, I love where we live. Many nights we can lay in bed and listen to the waves crash onto the sand, we can watch freighters float by from the living room window. But yet somehow, when it's time to host I felt like our house was just not enough, not big enough, not fancy enough. And then one day after apologizing to a contractor for the size of our home, Emerson looked at me and said "Stop apologizing. Our house is perfect." And it hit me like a ton of bricks. Because he was right. So, this year when I pulled out the holiday totes and placed the same garlands over the doorframes where they have spent the last eight holiday seasons, I had a new appreciation that I felt down to my core. I couldn't wait to put out his Christmas Family Vacation Village that we bought on our honeymoon on the entry way table. I couldn't wait to replace my drinking glasses with Grinch mugs and Santa glasses. I felt like I was experiencing my home for the first time. Yes, our home may be small, but there is always a hot coffee with homemade coffee syrup waiting. Yes, it may be small, but there is always a cozy throw waiting on the couch. Yes, it may be small, but there is always a fresh baked treat in the cake stand on the table. Yes, it may be small, but there is always a cozy candle burning.

This year laced through the pages is small things that I hope inspire you to focus on the details that make things feel special and stop questioning, judging and critiquing yourself, your home and your hosting. Things like my viral butter toffee pretzel recipe that can be made, gifted or savored for ANY occasion this season, or sharing all the details from the Grinch watch party I threw complete with a fudge tasting and signature cocktails, make this edition of Four feel cozy, special and serve as a reminder that we can make any space, gathering or day feel special and memorable.

This year I hope you find ways to make little details feel more special. I hope you indulge in the little pleasures that make the holiday even sweeter. And most of all, I hope you find a little extra holiday magic tucked into every corner possible from now until December 25th.

with love,

BRANDI BOWMAN-PUTNAM

owner & founder


SCENTS OF THE
season
honey and home candle co
PEPPERMINT
bark
milk chocolate, crushed peppermint, vanilla
MADE IN MICHIGAN

This year we have 8 signature Christmas scents available in our signature jar!The perfect size to gift or fill your home with Christmas cheer!

And 4 of our best sellers are available in our large statement size! Perfect to fill a large space, or savor your favorite even longer!



OH CHRISTMAS TREE

Scent Notes: Fraser Fir, Fresh Cut Pine, Evergreen



CANDY CANE

Scent Notes: Peppermint, Creamy Vanilla, Crushed Candy Canes



CHRISTMAS COOKIES

Scent Notes: Sugar Cookies, Vanilla Bean, Buttery Frosting



OLD SAINT NICK

Scent Notes: Vanilla Marshmallows, Warm Caramel, Vanilla Cashmere Cream



CHRISTMAS CHEER

Scent Notes: fresh cut evergreen, white cranberries and orange peel, sugared plums



PEPPERMINT BARK

Scent Notes: Milk Chocolate, Crushed Peppermint, Vanilla



MISTLETOE

Scent Notes: Fresh Cranberries, Fraser Fir, Warm Cinnamon



SLEIGH RIDE

Scent Notes: Cashmere Musk, Cardamom Woods, Warm Tonka Bean


ICONIC MOVIES. INSPIRED CANDLES
the perfect gift.
HONEY & HOME
the
grinch


HONEY & HOME
the grinch


HONEY & HOME
merry christmas ya filthy animal


honey and home candle co.
GRISWOLD
FAMILY CHRISTMAS


SANTA?
I KNOW HIM!
WWW.HONEYANDHOME.ONLINE

Butter Toffee Pretzels

When I first shared these Butter Toffee Pretzels, I had no idea how many of you would fall in love with them! But it's easy to see why. They're sweet, salty, buttery, festive, and completely addicting. The perfect little treat for holiday gatherings, gifting, or keeping all to yourself (I won't judge!).

Pretzels (about 8 oz)

1 cup salted butter

1 cup brown sugar

1 tbsp vanilla extract

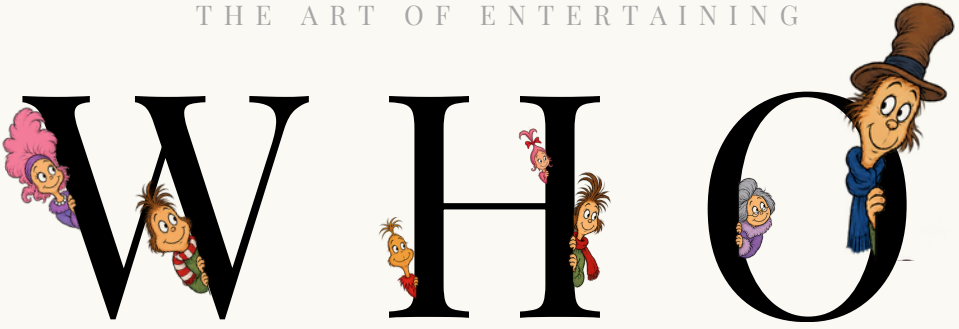
1 cup chocolate chips or extra toffee pieces like Heath (optional)

Preheat your oven to 350 degrees. In a saucepan, melt the butter and brown sugar together, stirring continuously until it gently boils. Add in the vanilla extract and continue to stir, allowing it to boil for one minute. Spread your pretzels on a baking sheet lined with parchment paper and drizzle the toffee mixture over the pretzels, coating them evenly. Place them in the oven for 10-15 minutes until they are bubbly.

If you are adding chocolate chips or heath, do it while they are warm so the chocolate gets melty. And let them cool.



THE ART OF ENTERTAINING



SAID HOSTING HAD TO BE COMPLICATED?

Who says a little get-together has to involve a big production? Even in Whoville, I have a feeling the best gatherings aren't about an elaborate menu or a perfectly planned party. They're about good company, something sweet to share, and a little holiday cheer.

Sometimes the best kind of entertaining is the simplest: a neighbor stopping by, a favorite Christmas movie queued up, or an excuse to make an ordinary afternoon feel a little more festive.

With a batch of pink peppermint cookies, popcorn dressed up with a sprinkle of Kettle Seasoning, and hot cocoa topped with the sweetest Grinch marshmallows, a few everyday favorites become something special. Add a festive serving bowl, a pretty mug, or a little holiday color, and suddenly you have everything you need to make someone feel welcome.

Because whether you're entertaining in Whoville or right at home, the magic is in the little details—and hosting should be just as much fun as the moments you're making.





grinch marshmallows
williams sonoma



kettle popcorn seasoning
amazon

small details make any occassion a

whobilation

Pink Peppermint Cookies

1 cup butter, softened
½ cup granulated sugar
½ cup light brown sugar
2 large eggs
1 teaspoon vanilla extract
¼ teaspoon peppermint extract
2 cups all-purpose flour
1 box (3.4 oz) white chocolate instant pudding mix
1 teaspoon baking soda
1 cup white chocolate chips
1 bag Hershey's candy cane kisses

In the bowl of an electric mixer, beat the butter & sugars until smooth. Add the egg, vanilla and peppermint extract. Slowly mix in the dry ingredients until just combined. Then add in the white chocolate chips, mix just until incorporated.

Scoop cookies in about 2 inch balls. Flatten & insert a candy kiss in the middle of each cookie folding the sides of the dough up to the kiss is not exposed. Place the dough balls on a plate & freeze for 15 mintes.

Bake at 350 for 12-15 minutes.

For the Drizzle, melt 1 cup of unwrapped candy cane kisses + 1 teaspoon canola or vegetable oil, in 30 second intervals stirring every 30 seconds. Drizzle this over the cooled cookies (after they've been cooling for about 30 minutes) & let the chocolate harden!



//the edit:

'Tis the season for thoughtful little finds, festive gatherings, and gifts that bring a little extra magic to the everyday. This year's Holiday Edit is a collection of things we're loving for the season, from whimsical entertaining pieces that make every gathering feel a little more special to thoughtful gifts perfect for tucking under the tree. Whether you're setting the table for a holiday cocktail hour, adding a festive touch to your favorite traditions, or searching for something special for someone on your list, consider this your little shoppe of holiday inspiration.

//this edits theme:

OUR GIFT SHOPPE





















....and to all a goodnight!

honey and home candle co.