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

HOLIDAY

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CHRISTMAS

fresh cut evergren, white cranberries, orange ped

MADE IN MIGHIGA



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.

### SLOWING DOWN TO SAVOR THE SEASON

Welcome to the first Christmas edition of Four. The theme carried through every page of this issue is *Slowing Down to Savor the Season*. I wait all year for November 1<sup>81</sup> and to be honest, two months is never enough time to soak in all the magic the holiday season offers. I live for the traditions held within these months, but more than that I look forward to the quiet moments. You know the ones I mean. For me, it's curled up on the couch with a hot cocoa, The Holiday playing for the 500<sup>th</sup> time and Remi purring on my lap. It's magical in a way that isn't loud- it's soft, quiet and peaceful in a way that reminds you that stillness can be the most beautiful form of Christmas magic.

When creating the Christmas candles this year, the slowness of the season echoes throughout the line. Each candle acts as an invitation- from me to you. An invitation to embrace the slowness (even for a minute), to savor the scents that feel like home for the season, and ultimately an invitation to turn the little moments into an occasion worth celebrating. The entire candle collection this year has a wide range of holiday scents with the hope of evoking memories, or inspiring you to create new ones with our candles providing the backdrop to your coziest holiday season yet.

Tucked in the pages of this edition is a nod to celebrating the season in every way- from sharing a collection of peppermint recipes we love to make the season more merry and bright to our guide to gifting a meaningful experience, and from holiday entertaining ideas to a full exploration of this years candles-I hope you find something nestled in these pages that offers inspiration or a little extra Christmas cheer.

We (Emerson & I), are so thrilled to be back for another holiday season. This year, I found myself missing the fun of stocking an online shop for the holiday season. Browsing hundreds of vendor and other small businesses to bring into the shop, picking products I think you will love and curating a collection that tells a story has been such a big part of my holiday seasons for almost a decade as this is our 8th holiday season. So, let's just say I have a few surprises up my sleeve for later this season. Some sneak peaks may even be laced within the pages of this edition....

So sit back, with a cozy cup of cocoa and flip through the pages of what I hope will be a warm holiday experience that will fill you with holiday spirit.

And most of all, I wish you all a wonderful and magical Christmas season.

with love,

BRANDI BOWMAN-PUTNAM



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!



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



## YOUR FAVORITE HOLIDAY SCENTS - NOW IN A LARGER GLOW.

We took our best sellers and put them in bigger vessels this holiday season, perfect for gifting, giving and burning this Christmas season!



OH CHRISTMAS TREE

available in two jar colors.



CHRISTMAS COOKIES



PEPPERMINT BARK



CANDY CANE

# Mint to be Merry

Cool, sweet, and a little nostalgic — peppermint is the flavor that was simply *mint to be* part of every Christmas celebration. These festive recipes are here to make your holiday moments even more merry.

#### PINK PEPPERMINT COOKIES

1 cup butter, softened
½ cup granulated sugar
½ cup light brown sugar
2 large eggs
1 teaspoon vanilla extract
½ 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 and put them in the freezer for about 15 minutes before baking.

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!

#### PEPPERMINT BARK FUDGE

Milk Chocolate Layer:

1/2 cup sweetened condensed milk
1 and 1/2 cups semi-sweet chocolate chips
2 Tablespoons marshmallow creme
1/2 teaspoon vanilla extract
White Chocolate Layer:
1/2 cup sweetened condensed milk
1 and 1/2 cups semi-sweet chocolate chips
2 Tablespoons marshmallow creme
1 teaspoon vanilla extract
½ teaspoon peppermint extract
Crushed candy canes for topping

Line an 8 x 8 baking pan with parchment paper and set aside. For the chocolate layer, combine the condensed milk, chocolate chips and marshmallow crème in a medium sauce pan over medium heat. Stir consistently until chocolate chips have fully melted and mixture is smooth. Remove from heat and add in the vanilla extract. Pour the layer in the bottom of the pan. Set aside. Repeat the same steps for the white chocolate layer. Once smooth, pour this layer over the milk chocolate layer. While still warm, top with the crushed candy canes. Allow to fully cool before cutting into squares!

#### PEPPERMINT SUGAR COOKIE BAR

% cup butter- room temperature (very soft-not melted)
4 oz cream cheese (room temperature)
1 % cup sugar
1 large egg + 1 yolk
1 tbsp vanilla
2 1/3 cup flour
1/2 tsp baking powder
Peppermint Frosting:
3/4 cup butter room temperature (very soft-not melted)
3 cups powder sugar
1 tsp pep extract (or more to taste)
3 tbsp almond milk (approximately)
Red Food Coloring (natural works great)

In an electric mixer, add the butter and cream cheese and mix until smooth. Add in the sugar, eggs and vanilla. Mix until fully combined. Slowly add in the flour and baking powder, mixing until just combined. Press dough into a greased 9 x 13 baking sheet. Bake at 350 for 22 - 25 minutes, until the edges are golden and the middle is set. Set aside to cool fully.

Crushed Candy Canes

For the frosting, add the butter to an electric mixer and beat until smooth. Add in 2 cups of the powdered sugar and 1 tsp of the peppermint extract. Mix until smooth. Add in 1 tbsp of the almond milk and the last cup of powered sugar. Mix again until smooth. At this point, taste the frosting. If you want to add more peppermint, do it here or add more almond milk if needed. Add in one drop of red food coloring and mix. Add more until you get your desired color. Frost the cooled cookie and top with crushed candy cames.

#### CANDY CANE PRETZELS

2 cups of pretzels 1 bag of vanilla melting wafers Crushed Candy Canes

Add your pretzels to a bowl and set aside. In a microwave safe bowl, melt the melting wafers according to the package until smooth. Pour over the pretzels and mix until they are evenly coated. Pour coated pretzels on a parchment lined baking sheet and spread out into a thin layer. While the chocolate is still warm, top with the crushed candy canes. Let harden and cool fully before breaking apart! Lasts up to a week!

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## 'tis the season for

Hosting for the holidays is all in the details. From special touches that make guests feel welcome, an easy dessert recipe that looks as good as it tastes with minimal effort (right) and a hostess gift that will make you the talk of the party- we've got you covered for hosting this Christmas Season!

# hosting

### Fool-Proof Last Minute Hosting

Picture it, this Christmas, you're at home, your cousin calls, she has a new boyfriend and they are stopping over...tonight! You have two hours to throw together a last minute snack or two, and still want to be a gracious host. We've got you covered. Here are my top four things to have on hand at all time for last minute hosting!

#### no. 1

#### CHOCOLATE CHIP COOKIES

Homemade are great, but in a pinch, keeping a sleeve of ready to bake chocolate chip cookies make the perfect pair to coffee or cocktails. Just bake and top with sea salt, put on a festive plate...and voila!



#### no. 2

### STOCK THE COFFEE STATION

I always keep the coffee station fully stocked with flavored creamers, heavy cream, almond milk, flavored syrups (vanilla, caramel and hazelnut are classics all year, but I add chocolate and peppermint for winter), fun drink stirrers and have both decaf and regular ready to go!

#### no. 3

#### CHEESE, NUTS, PICKLES & CRACKERS

Throwing together a little cheese board is SO fun for quick hosting and takes seconds to put together. My core four for any board are: White Cheddar Cheese Block, Sweet Pickles, Crackers, and a nut (around the holidays I always have my candied almonds on hand, but any spiced nut would work!)

no. 4 KETTLE CHIPS & CRANBERRY CHEDDAR DIP

All you need is 35 minutes and 3 ingredients for this holiday dip! Just mix together a cup of whole cranberry sauce, 8 ounces of white cheddar shredded, and a softened block of cream cheese (to soften fast, immerse the sealed foil block in hot water for 60 seconds). Bake for 350 for 30 minutes. Serve with kettle cooked potato chips and EVERYONE will be asking you for the recipe!



## a hosting gift

The art of giving hostess gift is alive and well. It's thoughtful and meaningful! And trust me, as someone who is almost always the host, a little gesture to show your appreciation goes a long way!

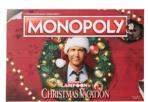
One of my favorite pairings to gift this time of year is a cookbook and an ornament (usually baking related). It's general enough to appeal to anyone hosting, but thoughtful and memorable too!



## Gifting an Experience

The holidays aren't just about what's wrapped, but what's shared. These thoughtful gift ideas invite connection — a movie night by candlelight, a cozy game night that lasts past bedtime, or the calm rhythm of piecing together a Christmas puzzle. Slow down, light a candle, and give the gift of time well spent.







(family edition)



Gather the family for a night of friendly competition with Christmas Vacation Monopoly, mugs of hot cocoa piled high with marshmallows, fresh popcorn, and the soft glow of our Oh Christmas Tree candle to set the festive mood.



Slow down and savor a quiet afternoon with a Christmas puzzle, mugs of hot cocoa, peppermint chocolate wreaths, and the comforting glow of our Peppermint Bark candle—perfect for cozy afternoons spent piece by piece.













Settle in for a cozy Christmas movie marathon with The Grinch, mugs of hot cocoa from Grinch cocoa bombs, buttery shortbread cookies, sweet caramel corn, and the warm, nostalgic glow of our Christmas Cookies candle.



Add a touch of romance to game night with a bottle of wine, festive Santa glasses, a playful round of Yahtzee, and the warm glow of our Mistletoe candle—because a little friendly competition pairs perfectly with holiday cheer.

## //the edit:

There's a certain kind of magic in the hush of the season — when the world outside slows, and home becomes the softest place to land. This Christmas, The Edit is an ode to those quieter holiday moments — the slow mornings, the peppermint-swirled mugs, the cozy corners that invite you to linger.

This season's edit celebrates the art of savoring simplicity — from the sweetness of Hammond's old-fashioned peppermint candies to the nostalgia of gingerbread details and soft throws.

Each piece was chosen to help you romanticize the everyday and make staying in feel like an occasion.

It's a gentle reminder that not every moment needs to be grand to be meaningful — sometimes, it's the smallest ones that feel the most like Christmas.





### The Recipe for a Cozy Christmas:

#### build a snowman

make your favorite christmas cookies on a tuesday...

just because

watch the holiday with christmas fettuccine
add a few extra marshmallows to your cocoa
put on a pair of festive pajamas

order a whole cheese pizza, just for you.

served with pepsi, of course

buy a stranger a coffee

look for holiday magic everywhere you go...

and if you cant find it- create it

honey and home candle co.