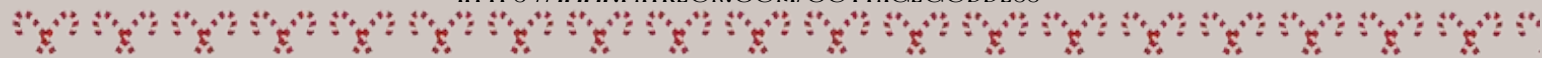




THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~



COTTAGE CHRONICLES

IN THIS ISSUE

Page 1

Cottage Chronicles
Gentleman's Corner

Page 2

Ultimate Christmas Episodes
December Spotify Playlist

Page 3

Winter Moisturizers and Colognes

Page 4

Mason Jar Pho

Page 5

Patron Shoutout
Goddess Gallery

Hello dear tiny reader!

As the brisk winds of December sweep through, casting a chilly spell over the land, the cozy embrace of winter is settling in. Typically not one to welcome the frosty season with open arms, this year, an unexpected change is in the air—the spirit of Christmas has wrapped its festive tendrils around the heart of the Cottage Goddess. Join in as we navigate the wintry wonders, celebrating the magic of the season in both grand and tiny ways. Whether you find comfort in cuddling up or exploring the enchantment of the festive season, let the December edition of the newsletter usher you into the whimsical world of winter.



GENTLEMAN'S CORNER

- 0.5 ounces sour mix
- 0.5 ounces peach schnapps
- 0.5 ounces Jameson Irish whiskey
- splash of lemon lime soda



1. Add all of the ingredients to a cocktail shaker with ice.
2. Shake until very cold.
3. Strain into a shot glass.



xoxo
cottagegoddess





THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~



ULTIMATE CHRISTMAS EPISODES



Special holiday episodes have an ability to sprinkle warmth and cheer into our living rooms. From heartwarming classics to modern favorites, let's explore this selection of the best Christmas episodes that have graced the small screen!

The Office. "Christmas Party" (Season 2. Episode 10)



absolutely hilarious

Black Mirror. "White Christmas" (2014)



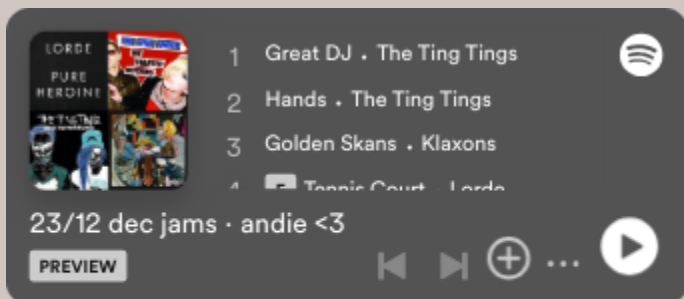
very shocking with a great twist

The Bear. "Fishes" (Season 2, Episode 6)



This episode really captures the anxiety of preparing for Christmas dinner

DECEMBER PLAYLIST



<https://open.spotify.com/playlist/6TYT06IWbMz47RDyk0VDsF?si=b6cfe635934a4687>



THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~



WINTER MOISTURIZERS

In this frosty season, finding the right moisturizers becomes paramount to combat the dry air and keep our skin supple. From protective facial creams to luxurious body lotions and nourishing lip balms, these winter warriors are here to keep your skin glowing amidst the frosty enchantment.

BODY



Meet your new bed buddy, the Gold Bond overnight body lotion. Put it on before bed, and sleep tight knowing the hyaluronic acid and melatonin are locking in moisture and helping restore your skin.

LIPS



Specifically formulated for sensitive lips and very dry chapped lips, this moisturizing lip balm seals in moisture

FACE



This cream is affordable and works wonders, with a trio of essential ceramides that deliver deep hydration to your skin.



COLOGNES



An ardent and contrasted explosion of black pepper and saffron



Top Notes: Bergamot, Pepper | Middle Notes: Lavender, Vetiver, Patchouli | Base Notes: Ambroxan, Cedar, Labdanum



THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~



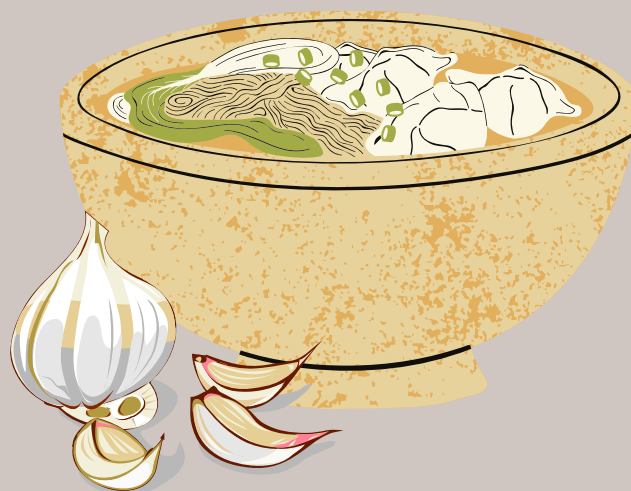
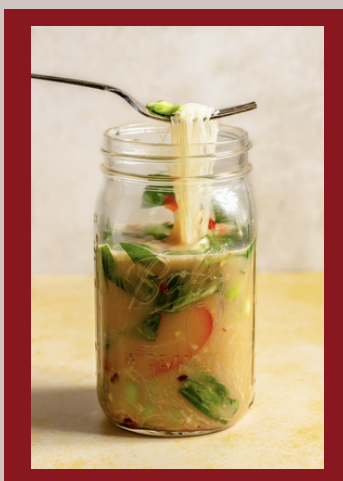
MASON JAR PHO



In the winter I love eating soup! This season, I decided to experiment with making mason jar pho. It's surprisingly easy, and oh so tasteful! Feel free to experiment and add as many different veggies and spices as you want!

INGREDIENTS

- 1 wide mouth quart mason jar with lid
- 1/2 cup very thinly sliced carrot
- 1/2 cup julienned red pepper
- 1 teaspoon minced fresh ginger
- 1 teaspoon minced garlic
- 1/4 cup chopped green onion
- 1 cup uncooked thin rice noodles
- 1/8 cup gluten-free soy sauce or coconut aminos
- 3 cups vegetable stock



INSTRUCTIONS

1. In a large mason jar add carrots, red pepper, ginger, garlic, green onion and rice noodles in that order.
2. When ready to eat, pour in soy sauce and boiling vegetable stock.
3. Other option: When ready to eat pour in soy sauce, concentrated liquid vegetable stock and 3 cups of boiling hot water.
4. Tighten lid onto jar and allow to sit for 10-15 minutes, or until veggies and noodles are tender.



THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~





THE TINY TIMES

~[HTTPS://WWW.PATREON.COM/COTTAGEGODDESS](https://www.patreon.com/cottagegoddess)~

