

MILISSA BLUE

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PRESENTS

OUR TIPS AND TRICKS
FOR "SURVIVING" THE
HOLIDAY SEASON

HOLIDAY SURVIVAL
GUIDE

LOOK AT WHAT WE HAVE IN STORE FOR YOU!



- 03 Welcome
- 05 Don't Sweat the Small Stuff
- 07 Gingerbread Cookies
- 09 Schedule for Success
- 11 All That Glitters
- 17 Lists, a Cause for Celebration
- 18 Snowflake Martini
- 20 Your last Minute Solution
- 21 Something for You



WELCOME BELLE...

Meet Carlette
The Belle Behind the Brand

I'm back!!! Last year's guide was so much fun, I just had to do another. Thank you for taking the time out of your busy Holiday schedule to check it out!

I started this magazine to offer my perspective on a few things that have Helped me "survive" the hectic Holiday season. It is supposed to be a time of joy, celebration, and good cheer -

right? Well, many of the women I have alked to are stressed!

I mean many of us work inside and outside of the home which is hard enough. Now you want us to plan dinners, play Santa and Mrs. Claus on top all of that. Huh!? I don't know about you, but I am pooped just thinking about it. Oh and don't even get me started on all of the curveballs that 2020 has sent

our way.

Well Belle, I know exactly how overwhelming things can get. Just breathe. Take a load off, grab your favorite beverage and take a look at what I've put together to help you check some things off of your list with ease.

"Freeing yourself was one thing, claiming ownership of that freed self was another."
Toni Morrison



“






MICHELLE OBAMA

**I HAVE LEARNED THAT
AS LONG AS I HOLD
FAST TO MY BELIEFS
AND VALUES – AND
FOLLOW MY OWN
MORAL COMPASS –
THEN THE ONLY
EXPECTATIONS I NEED
TO LIVE UP TO ARE MY
OWN.**

”

Don't Sweat the Small Stuff

It's December and things are starting to get busy...

-  Take a few moments to yourself. 30 minutes of quiet time will allow you to reset. Trust me, you deserve it.
-  Make a list of the thing you have to do. We all have phones, let's use those calendars to make daily tasks easier.
-  Shopping online is all the rage. Utilize this option to save time and energy. Don't be afraid to "outsource" the hard stuff.
-  Shift your mindset. Chances are the vision of perfection that is giving you anxiety won't even matter to your family and friends. Instead of becoming inundated with the to-dos, focus on being thankful for the things you and your family already have.
-  Downsize. Downsize, downsize! If this year has thought me anything it was "get back to basics". Spend the day with immediate family. Exchange 1-2 gifts instead of a boatload. Make them memorable and focus on the most important thing; being together.



**Now that you've changed
you've identified what is
important, let's get that
task list completed**



BUT FIRST...

Let's make a snack. They
always seem to make me more
productive

Check out this super sweet recipe



A classic treat your family will love to make together

GINGERBREAD COOKIES

Ingredients

- 3/4 c. (1 1/2 sticks) butter, softened
- 3/4 c. packed brown sugar
- 2/3 c. molasses
- 1 large egg
- 1 tsp. pure vanilla extract
- 3 1/4 c. all-purpose flour
- 1 tbsp. ground ginger
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1/2 tsp. kosher salt
- 2" piece fresh ginger, grated
- (optional) Zest of 1 orange
- (optional) 1/2 tsp. finely ground black pepper
- (optional) Sugar Cookie Icing, for decorating
- Sprinkles, for decorating

DIRECTIONS

- In a large bowl using a hand mixer, beat butter, brown sugar, and molasses until fluffy, about 2 minutes.
- Add egg and vanilla and beat until combined.
- In a medium bowl, whisk flour, spices, baking soda, and salt until combined.
- With the mixer on low, gradually add dry ingredients to wet ingredients, as well as fresh ginger, orange zest, and black pepper (if using), until dough just comes together. (Do not overmix!)
- Divide dough in half and create two discs.
- Wrap each in plastic wrap and chill until firm, about 2 to 3 hours. (Alternatively, divide dough in half and roll each piece of dough between two pieces of parchment to 1/4" thick. Chill until firm.)
- Preheat oven to 350° and line two large baking sheets with parchment paper.
- Place one disc of dough on a lightly floured surface and roll until 1/4" thick. (Alternatively, peel off both sheets of parchment from dough, then replace one sheet of parchment back underneath dough.)
- Cut out gingerbread men with a 3" wide cutter and transfer to baking sheets.
- Bake until slightly puffed and set, 9 to 10 minutes, depending on the size of your cookie cutters.
- Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely.
- Repeat with remaining disc of dough. Decorate with icing and sprinkles as desired.

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STURGILL SIMPSON

IT'S A LONG ROAD, SO
WE ARE JUST TRYING
TO STAY FOCUSED
AND GROUNDED AND
KEEP MOVING
FORWARD. I'LL TAKE
IT, THOUGH.


”

**Schedule at least
30 minutes a week
to plan out your
tasks for the
upcoming week**





**It always seems
impossible until it's
done.” —Nelson
Mandela**



**STILL NEED IDEAS FOR
THAT ONE PERSON
WHO IS SO UNIQUE
THAT SOCKS JUST
WON'T DO? I'VE GOT
YOU COVERED. CHECK
OUT SOME OF THESE
AWESOME GIFT IDEAS
FROM THE
ALL THAT GLITTERS
COLLECTION.**

Christmas Lights Mug

When your favorite color is allummmmmm... We present to you our merriest mug of the year. The Christmas Lights mug is 14oz of sparkly stainless steel. Hot an cold drinks comfortably sit under the top which helps keep the desired temperature in tact. Grab one for the festive drinker on your list!



[Double tap](#)
[to Shop](#)

Hot Cocoa Keyring

How cute are these!!! The hot cocoa keyring is the perfect stocking stuffer for anyone in your list. Acrylic dome tumblers filled to look like your favorite winter drink with the option to add a pom pom for extra pop!



[Double tap](#)
[to Shop](#)

Naughty Nice Skinny Tumbler

See what happens when you buy your own gifts . We're giving you 20oz of stainless steel goodness in this super sparkly tumbler. Pick one up for the bling lowering your life. Want to make it over the top?? Add the whipped topper for the added WOW factor!



[Double tap](#)
[to Shop](#)

Hot Cocoa Mug with Whipped Topper

Whats better than snuggling up with your favorite winter drink??? Sipping it from a matching mug 😊. The Hot Cocoa Mug holds 10oz in a stainless steel cup to give you all the feels. Make it pop by adding an over the top whipped peppermint fudge topper!



[Double tap](#)
[to Shop](#)


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OK, YOU'RE IN THE
FINAL STRETCH. IT'S
TIME TO CHECK YOUR
LIST AND FINISH
STRONG


”


Make the list, don't let the list make you


Take a moment to remember what it's all about... Celebration

 At the end of the day being the perfect host is just a bonus. When you get overwhelmed, go take a break (you know the one we talked about). Come back after you have reset.

 Split your list into manageable parts. Aim to complete one section a day.

 With your new mindset (you know the one we adopted earlier) you won't sweat the small stuff..

 Do a gift exchange selecting 1-3 people if you have a big circle. The stress of having to buy 15 plus gifts is instantly eliminated and you get to put more thought into getting your chosen persons something they'll absolutely love.

 My favorite tip of all... snag those discounts. Let's face it. We would love to give our loved ones the world, but come on, it's just not realistic. Things can be expensive especially when you multiply price x people. Trust me, deals make you feel like you've conquered your shopping trip.



You've rocked it Belle. Your lists are organized. We've save the most unique gifts for last...but first drinks!!



SNOWFLAKE MARTINI

All that shopping made me thirsty. Since I love white chocolate, try this super sleek recipe with me. Let me know how you like it!

Ingredients

- 3 oz. white chocolate liqueur
- 2 oz. Vanilla Vodka
- 2 tbsp. heavy cream
- 1/2 c. ice
- 1 lemon wedge, for rim
- 1/3 c. white sanding sugar, for rim

Directions

Using a lemon wedge, wet the rim of your martini glass. Dip in sanding sugar until rim is coated.

In a cocktail shaker, combine white chocolate liqueur with vanilla vodka and heavy cream.

Fill shaker with ice and shake well.

Strain mixture into prepared glass and serve.



**I HOPE YOU'VE ENJOYED
THAT DRINK. JUST IN
CASE YOU ENJOYED IT
ENOUGH TO FORGET
SOMEONE; WE'VE GOT
YOU COVERED**



[Double Tap](#)
[to Shop](#)

GIFT CARDS

THE PERFECT CHOICE

Need a few more gifts??? We've got the perfect solution. When in doubt or a rush...Gift Card Baby!!!

If you missed the shipping deadline, we've got you. Get them a gift card so they can get the gift they want!

🍪 It's electronic so we'll email it to your recipient with the quickness

🍪 We allow you to choose your amount so no need to worry about us not having something to fit your budget.

🍪 Oh, and take the pressure off!! You just did your shopping in a few quick clicks. BOOM!!

My Gift to You

During this time you may have gotten so busy that you forgot about the most important person, YOURSELF. Well Belle, I definitely didn't forget about YOU! As a token of my appreciation for all that you do for me and for those in your circle; please enjoy 15% off to pick something up for yourself or that favorite person on your list Use CODE: HSG2021 at milissablue.com





Happy Holidays

Milissa Blue Design Co.

2021

www.milissablue.com