





DISCOVER

TWO OF MY FAVORITE THINGS TO SAVE ON PINTEREST ARE RINGS AND GLASSWARE. THIS MONTHS DISCOVERY IS A PRIME EXAMPLE.

I AM KEEPING A DETAILED WISHLIST. SORRY BRADLEY.



LIFE

I LOVE TO COOK. MY MOTHER ALWAYS SAYS THERE ARE SO MANY LIVES TO LIVE. I'M JUST TRYING TO LIVE MY BEST COOK LIFE RIGHT NOW. BAKING IS SO SATISFYING, THESE COOKIES TAKE A LITTLE EXTRA TIME BUT TRUST ME THEY ARE WORTH IT. SPRINKLE YOUR FAV DRIED FLOWERS ON THE TOP FOR BONUS POINTS.

THIS MONTH I AM PINING FOR ALL THINGS DESERT. TRAVEL TO THE LAND OF ENCHANTMENT WITH ME.

FINDS

LIKE I MENTIONED I LOVE TO COOK AND ALL COOKS NEED A GO TO OLIVE OIL. CHECK OUT MY NEW FAV. DREAM SHOES. END. OF. STORY.

AS ALWAYS A COLLECTION OF GOODS JUST FOR YOU! STRAIGHT FROM MY MONTHLY DEEP DIVE FOR VINTAGE GOODS ONLINE. THINGS I LOVE BUT CAN'T RESELL, SO YOU REALLY WIN WITH THIS ONE. NO GATEKEEPING HERE.

DISCOVER



PARTS OF 4

I STUMBLED UPON PARTS OF FOUR A FEW WEEKS AGO AND HAVE SINCE RETURNED TO THE SITE ON THE REGULAR TO POUR OVER THE MANY INCREDIBLE DESIGNS BY EVAN SUGERMAN.

FROM THE DESIGNER --

THE MATERIAL IS THE SUBSTANCE. WE BELIEVE IN MAGIC AND THE ABILITY OF MATERIAL TO HOLD HISTORY AND POWER. THE MATERIAL DRAWS THE FORM. OR RATHER IT IS A DIALOGUE, A SPIRITUAL DIALOGUE BORN BETWEEN OUR MULTIPLE HISTORIES. IT IS NOT A REFLECTION ON THE WORLD AFFAIRS BUT AN INVESTIGATION OF INNER-SPACE, BUILDING AND EXPANDING UPON IT AND OURSELVES, IN LAYERS AND IN JUTS, SLOWLY AND SUDDENLY. CREATING MAGICAL OBJECTS IS OUR GOAL: HARD-EDGED SOLID INDUSTRIALIZED SHAMANIC-TOOLS.

LIFE

CITRUS SUGAR COOKIES WITH CITRUS CREAM CHEESE BUTTERCREAM

370 g All Purpose Flour
162 g Unsalted Room Temp Butter
1 Large Egg & 1 Egg Yolk
165 g Granulated Sugar
52 g Light Brown Sugar
The zest of 2 Lemons & 2 Oranges
1 tsp. Baking Soda
1/2 tsp. Salt
3 Tbsp. Lemon Juice

In a bowl whisk together flour, salt and baking soda.

In the bowl of the mixer add both the granulated sugar and brown sugar. Add the zest of the lemons and oranges to the bowl and rub the sugar between your fingers until the sugar looks like wet sand. This is to release all the yummy oils from the citrus!

Add the butter to the sugar and cream together, 2-3 mins. In a small bowl whisk the egg and yolk together. Add to the sugar and butter mixer until well combined.

Turn mixer off and scrape down the sides. Add lemon juice and mix. Slowly add all the dry ingredients until just combined.

Now DO NOT skip this step, I know you will want to! Let dough rest in the fridge for at least 2 hours.

Preheat oven, 350 degrees. Scoop dough onto tray, if you want to get fancy 42g per cookie is perfect. Bake for 12-13 minutes. Let cool completely before adding frosting.

CITRUS CREAM CHEESE BUTTERCREAM

1 Stick Room Temp Butter
1/2 a Block of Room Temp Cream Cheese
2 1/2 Cup Powdered Sugar
Zest of 1 lemon and 1 orange
Lemon Juice to taste
Cream butter until light and fluffy. Add in soften cream cheese, cream for 1 min. Add sugar and zest and mix. Fold in the lemon juice.

Top cooled cookies with buttercream, I added crushed rose petals and Maldon salt (salt is a must!)



WILD FLYING DOVE

LILY HARRIS OF [@LILYFEEDSYOU](#) HAS THE MOST VAST AND AWESOME COLLECTION OF PLAYLISTS ON HER SPOTIFY. I FOLLOW THE GAL FOR ALL THINGS HEALTHY FOOD BUT I STAY FOR HER KIND SOUL AND AMAZING TASTE IN MUSIC.

TAKE A LISTEN TO MY CURRENT FAV.

LISTEN HERE



NEW MEXICO

LAND OF ENCHANTMENT. OUR NEXT TRIP WILL BE TO THIS MAGICAL PLACE AND WE ARE COUNTING DOWN THE DAYS UNTIL WE ARE SURROUND BY SAGE BRUSH AND STARS.

ON THE LIST OF THINGS TO DO :
GEORGIA O'KEEFFE HOUSE MUSEUM
TAOS PUEBLO
SANTA FE NATIONAL FOREST
HOT SPRINGS

HAVE YOU BEEN? WHAT ARE WE MISSING?

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FINDS

THINGS TO BUY OR THINGD I HAVE TRIED

NO. 1



NO. 1 MARIA LA ROSA SOCKS VIA GARMENTORY

NO.2



NO. 2 : GRAZA OLIVE OIL.
SUBSCRIBE CAUSE IT'S WORTH IT
PEOPLE.

NO. 3 : VINTAGE TENT FABRIC
MITTENS VIA BURKE DECOR



NO.3

NO.4



NO. 5 : WISH LIST SHOES! JIL SANDER
FOR BIRKENSTOCK



NO.5

A COLLECTION OF GOODS JUST FOR YOU!

SHOP HERE

"IT'S KIND OF FUN TO DO THE IMPOSSIBLE" - WALT DISNEY



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STAY IN TOUCH

THANK YOU

UNTIL NEXT MONTH, BE WELL