

EDITOR'S NOTES

Affiliates Cricut Cents of Style The California Wine Club Kiyonna Clothing Seven Sister Scones EasyCloset ShareaSale Minted Monday.com **Basic Invites** BeeBeeCraft. Brytn Smile **AccuQuilt** Art of Tea momAgenda 1st in Coffee Barkev Natalie Mills Amazon Tea Collection Grove Collaborative Bumpin Blends Wickbox Garden in Minutes Decor Steals and more..

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@MYLIFEASAMOMBLOG

@QUELASSIPNPARTY



Hey Friends,

October is here and that means it is finally Fall, the leaves are falling, the air is cool and it feels amazing. This month I will be sharing with you guys some great recipes, crafts, favorite books, affiliates, and so much more. I will also be giving a tour of my garden on how I transfer my garden for the fall/winter season. Get ready with me every Sunday for the week, get inspiration from Moment As A Mother and Mindful Monday, delicious cocktails and wine for Spooky Tuesday, Wine Wine Wednesday, Recipe of the Day Thursday, ...Of the Month Friday, Garden Saturday, and Craft Time. Also, join me for a Halloween treat and decoration.



TABLE OF CONTENTS





Halloween Wine Tasting

• Shop Today Scan QR Code



Stay Connected

- QR Code Scan
- Check Out Website





Garden Update

- Flowers
- Vegetables



Calendar for the Month of

- October
- November



Halloween Decor

- Fall Shopping Haul
- Get Ready with Me for Fall



Quela's Crafting

• Come craft with me



SOCIAL MEDIA

FIND MY LIFE AS A MOM ON SOCIAL MEDIA AND KEEP UP-TO-DATE WITH OUR WEEKLY NEWSLETTER AN SO MUCH MORE.

SUBSCRIBE ONLINE

Social Media

Facebook: @mylifehobbiesasamom | @quelasdesign

Facebook Group: Quela's Sip & Party

Instagram: @mylifeasamomblog | @quelasdesign

@quelassipnparty

Website

Blog: www.mylifehobbiesasamom.com

One Hope Wine:

https://www.onehopewine.com/myshop/taquela-hudson

doTerra: my.doterra.com/quelascents

Etsy Shop: www.etsy.com/shop/quelasdesign

Facebook Group

@QUELASSIPNPARTY



Facebook Page @MYLIFEASAMOMBLOG



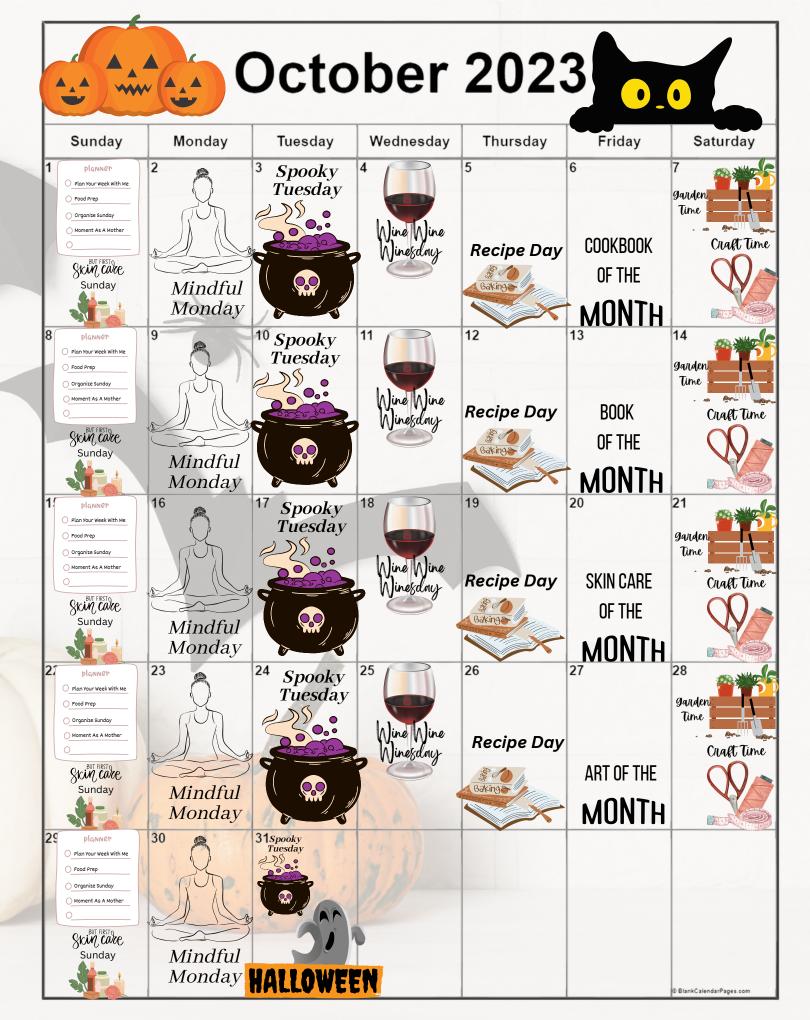






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GET READY WITH ME

Sunday

- Food Prep
- Get Ready For The Week
- Organize Sunday
- Moment As A Mother

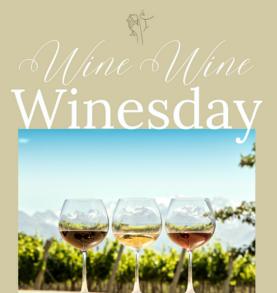
Check But! My Life As A Mom

THIS MONTH

















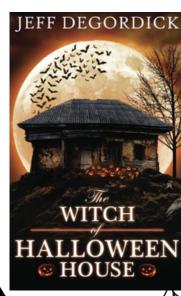






BOOK OF THE MONTH

IA town torn apart by fear... There's an old house up on a hill in the woods that the kids call "Halloween House". They accused the mysterious old woman who lived there of being a witch until the rumors got out of hand and the panicked townspeople burned her house down with her in it one Halloween. She only said one thing before she died: "A curse on all of you!" Now, three years later, the spooky holiday approaches again, and Carmen is left in charge of taking her little brother trick-ortreating. But strange things begin happening around the small town.



712XXII



DOTERRA

October Promotion

THE COZY BLEND IS BACK

As the leaves turn and the air becomes chillier, you can keep your home warm with the Hygge® and Myst 2.0 bundle. This limited-time duo can make any room feel cozy, so buy it now while supplies last! You can also purchase Hygge Cozy Blend as a single oil.

SMOKY AND GROUNDING

Snag smoky, grounding Guaiacwood at 10% off all October while supplies last.

A FALL FOREST WITH BALSAM FIR

Balsam Fir is the Product of the Month! Receive it for free with a 125 PV or more loyalty order placed by October 15—available while supplies last.

WARM YOUR SENSES

Prepare for autumn leaves and delicious spicy smells with Harvest Spice® Gathering Blend. Available for a limited time while supplies last!



SCAN QR CODE TO START SHOPPING





Shop Now

fall SALE

Up to 10% off with code WELCOME23





MODERN HARVEST





Check out all the new updates on My Life As A Mom Blog for tips and tricks on how I keep my garden flourishing during the season and all of the new things that I am growing and planting.





Affiliates

This entire page contains affiliate bannrs and will be compensated by making sure that My Life As A Mom stay-up-to-date when you make a purchase by clicking on my links on the blog.





SHOP NOW



PREMIUM FRAGRANCES. 100% AUTHENTIC.



My Life As A Mom Newsletter





What to look for?

Top Podcast - Sharing my favorite podcast

Affiliate Post - Check out some deals from some of my affiliates

All About Wine - Wine Wine Winesday every Wednesday

Garden Saturday - Take a Scroll in my garden



Natural Cleaning Recipes

Come make homemade sanitizers, disinfectants, and more with me on My Life As A Mom Blog









Fall Quote

"It looked like the world was covered in a cobbler crust of <u>brown sugar</u> and cinnamon." ~ Sarah Addison Allen



fall AFFIRMATIONS



I am worthy of what I desire



I will not compare myself to strangers on the Internet



I have the power to create change



I am in charge of my life



Chocolate Chip Sweet Potato Loaf



PREP TIME:



TOTAL TIME: 30 min



12

INGREDIENTS:

- 2 cups of Pancake Mix
- 1 bag of frozen Rice Sweet Potato (thaw) (puree)
- 1 egg
- 2 tablespoon of Pumpkin Pie Spice
- 1 tablespoon of Cinnamon
- 2 tablespoon of Butter Melted
- 1 1/2 tablespoon of Vanilla Extract
- 1 cup of Sugar
- 2 tablespoon of Brown Sugar
- 1 cup of Semi-Sweet Chocolate Chip



PUMPKIN PIE SPICE ICING

- 1/2 of an 8oz Cream Cheese
- 1 tablespoon of Pumpkin Pie Spice
- 1 tablespoon of Cinnamon
- 1 tablespoon of milk
- 1 cup of Powder Sugar
- 1 tablespoon of Vanilla Extract

Pre heat oven to 350 degrees

- Put your frozen bag of rice sweet potato into a microwave and follow directions on the back.
- In a blender or magic bullet puree your sweet potato with a little water until creamy. I like mines to have a little chunks in it.
- In a mixing bowl add your pancake mix, pumpkin pie spice, cinnamon and mix it together.
- Melt you butter in the microwave for 15 seconds.
- In another bowl mix sweet potato puree, egg, vanilla, brown sugar, sugar and butter in a bowl.
- Mix the wet ingredients and dry ingredients together until it fully corporate.
- Last, add your Semi-Sweet Chocolate Chip and fold it into your batter.
- Spray your loaf pan with non-stick cooking spray and pour the mixture into the loaf pan and bake it for 45 mins (depending on oven) and do the toothpick/fork test to make sure it done.
- Take out oven and let cool completely.



PRINTABLE BOOKMARKS













TAKE CARE OF YOUR SELF CARE M T

CHECKLIST

	1.1	•	V V	•	•	O	J
Meditate for 10 min							
Deep breathing							
Walk for at least 15 min							
Talk to friends							
Journal for 15 min							
Listen to a podcast or read a book							
Exercise or run for 30 min							
Healthy diet							
Take vitamins							
No technology 30 min before bedtime							
7-8 hours of sleep							
							1



BOOK CUB

JOIN ME FOR A BOOK

DISCUSSION EACH MONTH





November Digest Coming Soon



Published on October 1, 2023

