

THE ESSENTIAL EDGE



NEWS OF THE WORLD LEADER IN ESSENTIAL OILS



FOUNDER'S MESSAGE

It's no secret that we will inevitably face new and difficult challenges throughout our lives. Ask yourself: "When I'm faced with one of these challenges, how will I react?" It's important to realize that our actions and the ways we navigate through our personal development can have lasting effects.

When I first started logging and distilling conifer trees, I quickly realized this was going to be a new and difficult challenge. Luckily, learning to log with my father, my ability to drive semi-trucks in brutal weather conditions, and my growing knowledge of essential oils provided a good foundation. However, I still had so much work to do and so many things to learn.

In order to make this happen, I had to know which trees to cut down and then how to chip, haul, and distill them. One of the most challenging parts of the process was hauling the chips to the St. Maries farm to be distilled during the winter months. This required pulling two trailers hooked together that carried 110,000 pounds of chips.

The roads were often covered in snow and ice, which made the journey very treacherous. Each trip would take around seven hours during the winter months—nearly double the drive during other seasons. Despite these rough conditions and work, we were able to persevere through this and many other trials. After our first harvest, it was so satisfying to see that our efforts and operations were successful, in spite of the challenges.

As we distilled these oils, demand skyrocketed, and one winter harvest became many more. We began to expand our logging camp, purchase bigger chippers, and bring even more equipment on-site. We will continue to grow as more people come to the harvest and the demand for conifer oils continues to increase.

This journey presented so many challenges, and a lot of people would have given up, but I knew the importance of this project in helping to ensure the supply of essential oils members rely on—and I didn't let anything stop me.

We all have the opportunity take difficult trials and turn them into success stories. You can do it—we're here cheering you on!



A NEW PARTNERSHIP

The Foundation Teams Up with Hope For Justice

Hope For Justice empowers rescued girls through education and life skills training.

Whether you're looking for a new service project or you're continuing a family tradition, this time of year provides a magnified opportunity to look for ways to give back and show gratitude. The D. Gary Young, Young Living Foundation gives our members a great way to connect their passions with service opportunities, including with their newest partnership.

During the Foundation Festival at the 2016 International Grand Convention, the Foundation announced a new partnership with Hope for Justice. On a global scale, Hope for Justice identifies and rescues victims from modern-day slavery. Their program focuses on continued, restorative care, and they have a 90 percent rehabilitation success rate—the highest rate among nonprofits fighting human trafficking.

Hope for Justice frees individuals in Norway, the United Kingdom, the United States, and Cambodia. Thanks to the generosity of Young Living members, the Foundation's partnership supports Hope for Justice's operations in each of those countries and is providing all of the funding for the associated Shine

School in Cambodia.

"Our response is a strategic one," says Athena Pond, Hope for Justice's director of Survivor Care Support. "Our focus is on excellence, professionalism, and outcomes to help victims find healing, hope, and justice."

This accredited school currently provides a full-scale career and education opportunity for girls rescued from trafficking—the only non-governmental organization in Cambodia to offer intensive high school tutoring and classes.

Through assessments, educational and vocational programs, career training, and job placement, the Shine School is able to identify the dreams of the rescued girls and help them achieve those dreams. The specialized staff at Hope for Justice seeks to help each girl reintegrate into Cambodian society and to empower her through education and life skills training.

As this partnership progresses, the Foundation is looking to expand the Shine School, so more girls have an opportunity to receive a high-quality education.

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MEET THE NEWEST MEMBERS OF THE VITALITY LINE

Young Living Expands Our Dietary Line of Essential Oils



Some of our newest Vitality essential oils.

Clear some space in your kitchen cabinets—new Vitality™ oils are here! We've added 15 essential oils to our Vitality collection so that you have the freedom to share and explore even more of our best-loved essential oils in a variety of nutritious and delicious ways.

Healthy cooking is a big part of all-natural living, and we've got you covered! We've added four new oils to our Spice Vitality category: Cardamom Vitality, Coriander

Vitality, Nutmeg Vitality, and Fennel Vitality. We've also added six new oils to our Herb Vitality category: Laurus Nobilis Vitality, Mountain Savory Vitality, Marjoram Vitality, Sage Vitality, German Chamomile Vitality, and Tarragon Vitality. Here just in time for the holidays, these new oils will add a whole new dimension of flavor and depth to your favorite festive recipes, like Nutmeg Vitality in pumpkin pie or a drop of Sage Vitality in stuffing! You'll love what these Vitality oils can do.

Our Vitality essential oils are great outside the kitchen, too! We're adding five new supplement blends for an even wider offering of wellness support: GLF™ Vitality, SclarEssence™ Vitality, Longevity™ Vitality, JuvaCleanse® Vitality, and JuvaFlex™ Vitality. They are the perfect way to get your oil-infused boost—just add them to your food, a clear vegetable capsule, or take them straight from the bottle!

However you use them, our Vitality essential oils are the perfect way to incorporate even more essential oil goodness into your life. We're excited for you to try our new additions and fall in love all over again!

CELEBRATING YOUR SUCCESS

The 2016 Silver Retreat



Our newest Silver leaders celebrate success during the 2016 Silver Retreat.

We were thrilled to congratulate over 1,500 leaders at the 2016 Silver Retreat—our biggest one yet! Young Living's newest Silver leaders enjoyed a full schedule and experienced the best of Young Living. With exclusive trainings, keynotes, and experiences, this year's Silver Retreat in Salt Lake City, Utah, provided inspiration to keep their momentum going.

The event started off right as each member was greeted with custom Silver Retreat swag and NingXia Red® shots. After checking in, the celebration continued as attendees enjoyed a dinner where they made new friends and cheered each other on. Kicking off the event with laughs and delicious food was a great start to the memorable retreat.

Each Silver received exclusive, expert-led trainings from Young Living executives and Royal Crown Diamond Madison Vining. Topics ranged from effective leadership to impactful marketing, but each session offered actionable ways to push to the next level. Adding to all of

this exclusive education, Founder and Chairman of the Board D. Gary Young shared an inspiring message during the farm tours about Young Living's Seed to Seal® promise and shared part of his personal journey with essential oils.

One of the most memorable parts of the retreat was the opportunity to experience the Seed to Seal promise firsthand. The tour of our Mona, Utah, Lavender Farm and Distillery showcased our commitment to quality over quantity. Members also enjoyed participating in the family fun during the Fall Festival and Draft Horse Show!

Our Silver leaders spent time learning, experiencing the Young Living lifestyle in a new way, and receiving fun surprises throughout the event.

Our recognition retreats are some of our most important ways of saying thank you to our amazing members, and we'd love to see you at our next one! Find out how you can make it possible by visiting bit.ly/RecognitionRetreats.

FALL FESTIVAL AND DRAFT HORSE SHOW

Family Fun and Unforgettable Performances



Crowds enjoyed the excitement of the Draft Horse Show.

Young Living's Fall Festival and Draft Horse Show drew crowds September 29–October 2 at our Mona, Utah, Lavender Farm and Distillery. Featuring the Draft Horse Show, PRCA Rodeo, and a concert with Country Music Hall of Fame inductees the Oak Ridge Boys, this annual event provided family fun for everyone who came.

We were excited to host our second annual Draft Horse Show, where the audience watched expert-trained hitches of Shire, Clydesdale, Percheron, and Belgian horses compete. The hitches traveled from across the United States to compete in a variety of classes, ranging from one-horse cart classes to the team, unicorn, four-horse, six-horse, and eight-horse hitch classes. Attendees were thrilled to see these horses and horse teams compete for the

second year in our large, new stadium.

Every year approximately 7,500 cowboys compete in 650 rodeos for more than \$30 million in prize money. The Professional Rodeo Cowboys Association (PRCA) is the oldest, largest, and highest-paying rodeo organization in the world and sanctions more than a third of these annual rodeos. The Young Living Farm PRCA Rodeo, with \$7,000 added in each "rough stock" event and \$3,500 added in each timed event, is the last rodeo in 2016 where the contestants can earn money that will count toward qualifying for the 2016 National Finals Rodeo.

Throughout the four-day festival, featured performers included Gizmo McCracken, Lillan Roquet, Rex Peterson, Utah's Mounted Thunder, and Young Living's Dancing Friesians. Each brought a unique, high-energy performance for the crowd to enjoy.

We pulled out all the stops by hosting the Oak Ridge Boys concert on Saturday evening. This award-winning group has been making hits for the last 50 years and shared their energy and fan-favorite songs during the event.

With another year in the books, the Fall Festival and Draft Horse Show provided extraordinary memories. Follow the Mona Young Living Lavender Farm and distillery on Facebook for updates, photos, and event information at bit.ly/YLMona.

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A NEW PARTNERSHIP

"We are committed to investing in the future of this impactful organization," said Young Living Senior Director of Global Philanthropy Nikki Davis. "As this partnership grows and develops, so will the resources and the ability to empower the lives of these young women."

Finding the best way to give back through the Foundation doesn't have to be hard. Listen to an exclusive interview with Nikki Davis at YoungLiving.com/Podcast. Don't forget to visit YoungLivingFoundation.org to find more information about each project and partnership.

SEED TO SEAL CHAMPIONS

Founder D. Gary Young Values Mentorship



Gary's love of mentoring can be seen at every level of Young Living.

Young Living's Seed to Seal® promise is what truly distinguishes us from the rest—and we have Young Living Founder and Chairman of the Board D. Gary Young to thank for it! For over 25 years, Gary has been committed to planting the best seeds in the purest soil, then growing each crop without pesticides or unnatural chemicals.

While we consider Gary to be somewhat of a superman, he still hasn't mastered the ability to be in more than one place at a time. That's why he's recruited some of the best minds in various industries to help continue his legacy and deliver the purest essential oils from our fields to your home.

Along with Gary, Mark Harris stands as a true champion of our Seed to Seal promise. As Senior Director of Global Farms, Mark upholds every step of the process to oversee the day-to-day operations at Young Living's farms. Under Gary's tutelage, Mark has gained the skills and knowledge necessary to maintain Young Living's Seed to Seal standards in farms across the world.

In addition to Mark, Mike Buch is another of the great minds we count on to bear the standard for Young Living. Dr. Buch has a PhD in analytical chemistry, over 25 years of experience, and more than a dozen patents in the health care field, all of which prepared him to serve as Senior Vice President of Product Management and Research and Development.

Mike has continued to learn from Gary, saying: "Gary's knowledge and experience is incredible. His passion is directly translated into the careful steps he takes to identify and isolate each essential oil. Since joining the Young Living team, I have been able to learn about essential oils directly from Gary and benefit from his direct mentorship with essential oil science and applications."

The next time you open a bottle of pure, therapeutic-grade essential oil, take a moment to appreciate everyone who makes it possible.

VISIT THE NORTHERN LIGHTS FARM

Contact Cory Howden at 250-321-0304



ROYAL CROWN DIAMONDS



Kathy Farmer (USA)
Alyssa & Troy Francis (USA)
Frances Fuller (SGP)
Carol Yeh-Garner & Scott Garner (USA)
Adam & Vanessa Green (CAN)
Lindsey & Evan Gremont (USA)
Vijay & Ulrike Churfuerst Hanzal (AUT)
Marcella Vonn Harting & Jim Harting (USA)
Jeanmarie Hepworth (USA)
Max & Karen Hopkins (USA)
Gregg & Carol Johnson (USA)
Jen & Adaryll Jordan (USA)
Joanne Kan & Eric Yang (HKG)
Gretchen King-Ann (HKG)
Mark & Melissa Koehler (USA)

Connie Marie McDanel (USA)
Jeremiah & Monique McLean (USA)
Lindsay Teague & Michael Moreno (USA)
Vicki Opfer (USA)
April & Jay Pointer (USA)
Debra Raybern (USA)
Cherie Ross (USA)
Brenda & Scott Schuler (USA)
Teri Secrest (USA)
Christa & Jason Smith (USA)
Madison & Tyler Vining (USA)
Vivian Ting Wan (HKG)
Jill & James Young (USA)



CROWN DIAMONDS

Hailey & Jeremy Aliff (USA)
Artemis (AUS)
Nicole Barczak (USA)
Terry & Ladonna Beals (USA)
Crystal & Verick Burchfield (USA)
Courtney & John Critz (USA)
Sha-Faun Enterprises, Shauna Dastrup (USA)
Kristy & Jake Dempsey (USA)
Rainbow Forever Trust (USA)
Danette & Jim Goodyear (USA)
Patricia Gwee (SGP)
Mary Hardy (USA)
Prakama & Markus Hauser (AUT)
Carol & Ben Howden (CAN)

Darren & Sera Johnson (USA)
Chip & Kathy Kouwe (USA)
Zach & Kari Lewis (USA)
Fiona Lui (HKG)
Diane Mora (USA)
Anita Ochsenhofer (AUT)
Nathan & Jessica Petty (USA)
Melissa Poepping (USA)
Doug & Jordan Schrandt (USA)
Callie & Jeremy Shepherd (USA)
Nanette & Ward Symes (USA)
Sharnael Wolverton (USA)
Kelli & Les Wright (USA)
Dietfried Wruss (AUT)
Myra & Ernie Yarbrough (USA)

DIAMONDS



NEW!

Danielle & Michael Keen (USA)



NEW!

Casey Wiegand (USA)

Franciela & Juan Arévalo (MEX)
Wan Jiey & Tuan Alimin (MYS)
Laurie Azzarella (USA)
Karla Berger (USA)
Fee Boey (MYS)
Yonie Bonawi (SGP)
Marlo Bontempo (USA)
Dustin & Alana Bookhout (USA)
Kyler & Sandi Boudreau (USA)
Nat & Lauren Bretz (USA)
Heather & John Brock (USA)
Kimberly R. Bromelkamp (USA)
Mary Starr & Jay Carter (USA)
Chelle Carter (USA)
Annie Chan (MYS)
Winnie Chan (HKG)
Paul & Tina Ciesla (USA)
Christi Collins (USA)
Bryan & Summer Davis (USA)
Anni & Dave Dayan (USA)
Judy De La Rosa (USA)
Sabina M. Devita (CAN)
Gordon & Corie Devries (USA)
Kirk & Britta Dimler (USA)
Amie Dockery (USA)

Heather & Wade Doll (CAN)
Claudia Dosamantes (USA)
Karen J. Douglas (USA)
Denise Dunleavy (USA)
Denise Easton (USA)
Pam & Gary Edwards (CAN)
Debbie & Daniel Erickson (USA)
Rhonda & Frank Favano (USA)
Julia Kay Ferguson (USA)
Jamie & Chelsea Flaman (CAN)
Katie & Kevin Ganger (USA)
Lori Gasca (USA)
Jessica & Rit Gianelloni (USA)
David & Teresa Gingles (USA)
Carla & Bill Green (CAN)
Gailann Greene (USA)
Hitomi Harada (JPN)
Zach & Katie Harris (USA)
Dallus Harting (USA)
Reuben & Stacie Hartzler (USA)
Jilene & Duane Hay (CAN)
Andrea M. Hayes (USA)
The Collected, Tan Kai Hiang (SGP)
Greg Hitter (USA)
Candace & Jimmie Don Hoke (USA)

Carol & Delaine Holden (USA)
Rachel & Ryan Holland (USA)
Jonathan & Laura Hopkins (USA)
Crystal & Larry Hoskins (USA)
Jennifer Howard (USA)
Shannon & JD Hudgens (USA)
Brian & Shannon Hudson (USA)
Reagan & Danny Jewitt (CAN)
Danielle & Michael Keen (USA)
Dan Keskey (USA)
Erika & Tim Kilcher (USA)
Lori Gasca (USA)
Andrea Lahman (USA)
Sherry Lamarche (USA)
William & Joan Lansing (USA)
Claire Lee (HKG)
Sarah Lee (USA)
Janie Leek (USA)
Jeffrey Lewis (USA)
My Joanna Malone (USA)
Kristi Mangan (USA)
Skyla & Brian Mann (USA)

James & Stacy McDonald (USA)
Brian & Jodi McKenna (USA)
Ryan & Ashley McKenney (USA)
Tyson & Wendy Mercure (USA)
Mark & Angela Meredith (USA)
Jodie Meschuk (USA)
Stephanie Moram & JP Paradis (CAN)
David & Star Moree (USA)
James Niederland (USA)
Shelby & Steven Nowak (USA)
Aditya Nowotny (DEU)
Niccole Perez (USA)
Heather & Christian Portwood (USA)
Anna-Maya Powell (USA)
Ryan & Kim Prather (USA)
Evangeline & Thomas Reed (USA)
Kim Rinaldi-Robey (USA)
Robert Rinato (USA)
Erin & Bronce Rodgers (USA)
Vanessa Romero & Tom Nikkola (USA)
Heidi Ross (CAN)
Catherine Rott (USA)
Melissa & Clay Sanches (USA)
Nancy Sanderson (USA)
Courtney Scruggs (USA)

Alan & Linda Simpson (AUS)
Michelle & John Skoczek (USA)
David & Lee Stewart (USA)
Sonya Swan (USA)
Jeremy & Hannah Tallo (USA)
Jihan Thomas (USA)
Maggie Tong & Hill Ngan (HKG)
Amanda & Gabe Uribe (USA)
Karen Vavrick (USA)
Derek & Janell Vonigas (USA)
Justin & Sara Wallace (USA)
Tammy & Eric Walton (USA)
Mary C. Ward-Farnham (USA)
Becky & Jonathan Webb (USA)
Dick & Nancy Weber (USA)
Casey Wiegand (USA)
Matt & Darlene Weir (USA)
Josh & Paige Williams (USA)
Chris & Connie Wolverton (USA)
Korbut Wong (HKG)
John Wongcw (SGP)
Sum Sum Yip (HKG)
Chelsea Marie Young (USA)
Darreck Chen Yoon Yung (MYS)
Fred Zerr & Judy Klassen Zerr (USA)

AUG RECOGNITION RETREAT QUALIFIERS



Our recognition retreats immerse our members in an unforgettable Young Living adventure. Members who consistently strive and achieve Silver, Gold, Platinum, or Diamond—for at least 3 consecutive months—are rewarded with a trip to one of our flagship farms, where they experience the Seed to Seal process firsthand in addition to dynamic leadership development.

DIAMOND RETREAT

Please visit bit.ly/YLDiamonds for Diamond Retreat qualifiers.

PLATINUM RETREAT

Corinne Delis (NLD)

GOLD RETREAT

Vanessa Warren (USA)
Sydney Hardin (USA)
Katie Bashford (AUS)
Raja Rohaisham Raja Muhaiddin (MYS)
Huey Huey Tay (MYS)
Niki Flynn (CAN)
Synergy Project (USA)

SILVER RETREAT

Marlene Leitman (USA)
Jae E Miceli (USA)
Shannon Wilbur (CAN)
Grill Heather Grill (USA)
Rachel Langford (USA)
Mitsue Hashimoto (JPN)
Alyssa Peterson (USA)
Michelle Rochester (USA)
Binte Julieana Binte (SGP)
Hawa Ahmad (SGP)
Dr. Tiffany Fernandez (USA)
Rowena Leroy (CAN)
Vanessa Stegner (USA)
Lynn Presson (USA)
Angela Hardison (USA)
Jason Sapp (USA)
Grace Khuah (SGP)
Terri Escobedo (USA)
Rachael Evans (USA)
Trena Giddens (USA)
Mikaela Hengst (USA)
Anita Daukste (LVA)

Hadley Eddings (USA)
Paloma Flores Karamanos (MEX)
Pek Kham Wong (MYS)
Bertina Lam (HKG)
Carolien Appeltans (BEL)
Ann Lau (HKG)
Kurnia Herman (SGP)
Pui Chi Liu (HKG)
Min Li Yap (MYS)
Suk Har Ma (HKG)
Jaydee Baxter (USA)

Lan Wan Nee (MYS)
Noviza Istidianty (SGP)
Lim Mui Lan Clare (MYS)
Inesa Pavlovskia (LVA)
Marcia Hameljnjck (NLD)
Jacinta Murray (AUS)
Chun Wai Imng (HKG)
Joey Yu (HKG)
Sing Row Lim (MYS)
Bt Meor Anuar Shuhaili
Wan Nur Ashikeen (MYS)

Vivian Man (HKG)
Weng Kei Kou (Mac)
Tara Ludwig (CAN)
Binti Ramli Suhaila (MYS)
Ooi Gee Gee (MYS)
Amy Woods (CAN)
Chia Pei Shan (MYS)
Christie Mohamed (USA)
Mind Bridge Media (USA)w



We've designed Elite Express to reward the success of even more members. Elite Express spans from Executive all the way to Platinum and offers big rewards every step of the way. Elite Express is a 20-month program and is available for members across the globe in four tracks, lasting from 3 to 6 months each: Executive in 3 (Ei3), Silver in 6 (Si6), Gold in 6 (Gi6), and Platinum in 5 (Pi5), with a bonus Elite in 20 (Ei20) track for those who successfully complete all tracks within 20 months or less.



Danielle Burkleo (USA)
My Scents Newcastle Pte Ltd (SGP)
Nicole Neesby (USA)

RANK ADVANCEMENTS
Please visit bit.ly/YLRankAdv for a complete list of all Rank Advancements.

RETREAT QUALIFIERS
Please visit bit.ly/YLRetreats for a complete list of Retreat qualifiers and to get full details and information about each retreat.



Alyssa & Ryan Meehan (USA)
Amanda Popejoy (USA)
Amy Priel (USA)
Angela Enderle (USA)
Brenda Morrow (USA)
Briana Wallace (USA)
Brittany Bollard (USA)
Brook Smoak (USA)
Carolyn Hoerl (USA)
Cathy Cox (USA)
Charity Stubblefield (USA)
Chen Chen Pan (TWN)
Cheryl Ziobro (USA)
Chi Ling Cheng (TWN)
Chng Yee Loo Cheryl (SGP)
Daniella Mudde (BEL)
Debra Slavicek (USA)
Dianan Wright (USA)
Donne & Carlo Cuzzola (AUS)
Edmond Tan (SGP)
Emily Benito (USA)
Eva Wong (HKG)
Hui Tiong Ong (SGP)
Jacqueline Lloyd (USA)
Jade Vinson (USA)
Janette Moydell (USA)

Jasmine Chan (HKG)
Jena Lester (USA)
Jessica Garvin (USA)
Jessica Jenkins (USA)
Jina Simpson (USA)
Joanne Makwana (CAN)
Jong Shiun Lee (MYS)
Julia Mieras (USA)
Karen Reighard (USA)
Kate Estes (USA)
Kelley Jacobsen (USA)
Kelsie Zarko (USA)
Kim & Paul Ellis (AUS)
Kristan Hudson (USA)
Laura Caitlin Boucher (USA)
Laura Fairchild (USA)
Lauren Childs (USA)
Lauria Johnson (USA)
Leela Magosin (USA)
Lesa Mehl (USA)
Liz Quick (USA)
Lori Anderson (USA)
Lori Humphrey (USA)
Lyndsey Conrad (CAN)
Mabel Li (HKG)
Mark Romanowski (USA)
Melanie Bentz (USA)

Melissa Goble (USA)
Molly Yarkosky (USA)
Nikki Romero (USA)
Nooreen Chi Abdullah (SGP)
Nor Qistin Muhammad (MYS)
Penny Choong (MYS)
Rachael Spencer (USA)
Sabrina Faulk (USA)
Sheri Wantuck (USA)
Sloane Provenza (USA)
Soo Noi Kwek (SGP)
Stacey Cooke (USA)
Sui Chun Chan (HKG)
Susie Semuta (USA)
Talia Scherquist (USA)
Tara Gesling (USA)
Teresa Scholle (USA)
Wai Kwan Woo (MYS)
Wendy Harlan (USA)
Yuk Lai Choy (HKG)



Aliza Jaffar (MYS)
Aminah Aminah (SGP)
Amy Moore (USA)
Annie Ng (HKG)
Ashley Scobey (USA)
Azrah Abdul Rahman (MYS)
Bailey Garner (USA)
Billie Basler (USA)
Bin Teck Lee (SGP)
Casey Eads (USA)
Che Sing Wong (MYS)
Chee Hoay Ang (MYS)
Claudia Figueroa (USA)
Colin Puetz (CAN)
Debbie Hafel (USA)
Denise Baker (USA)
Dewi Se (MYS)
Diane Disanto (USA)
Donna Basar (MYS)
Dorothy Zelesnak (USA)
Ezwan Ismail (MYS)
Foong Theang Wendy Kan (MYS)
Hannah Beshara (USA)
Hellen Stanford (AUS)
Hui Tzu Lin (TWN)
Isabella Prasetyo (SGP)

Jennifer Dawson (CAN)
Jennifer Kane (USA)
Jessica Campbell (CAN)
Joann Ready (USA)
Jocelyn Lamb (USA)
Jocelyn Yee Kwang (SGP)
Judith Fedo (USA)
Kara Bruno-Hicks (USA)
Kay Laws (AUS)
Kimberly Wood (USA)
Kristanne Korsch (USA)
Kristin Jackson (USA)
Laura Haug (USA)
Laura Mcdonald (USA)
Lexi Russell (USA)
Lik Jiet Yeo (MYS)
Lim E Chin (MYS)
Melissa Skibo (USA)
Mindy Sartin (USA)
Ming Chen Fang (TWN)
Mui San Loh (MYS)
Mun Yew Ng (MYS)
Nancy Del Rio Gomez (MEX)
Ng Rosemary (MYS)
Nor Aziah Zakaria (MYS)
Pei Woon Chia (MYS)
Pik Shan Suen (HKG)
Po-Hung Chen (TWN)
Rhonda Bank (USA)
S. Rachel Mcgee-Powledge (USA)
Shannon Maxey (USA)
Sherry Hinds (USA)
Shu-Fang Kao (TWN)
Siti Abdul Rahman (AUS)
Siti Hajar Azam (MYS)
Soul Love (AUS)
Su Binn Randy Wong (MYS)
Syarifah Alfaiz Radzuan (SGP)
Sylvia Lee (USA)
To Gek Keng (SGP)
Weng Hsiaohui (TWN)
William Baylis (USA)
Ya Hui Yu (TWN)
Yong Siao Waa (MYS)
Yu-Mei Chen (TWN)
Yung Ting Tieh (TWN)
Zahara Alimat (SGP)
Zalena Aziz (MYS)

Oil of the MONTH

Invite the happiness, joy, and security of the holidays into your home with Christmas Spirit™! Combining the simple, nostalgic scents of Orange, Cinnamon Bark, and Spruce essential oils, Christmas Spirit is the perfect embodiment of everyone's favorite season.



Some ways to use Christmas Spirit™ essential oil:

- Create a peaceful atmosphere by diffusing Christmas Spirit anywhere in the house!
- Give new life to potpourri by adding a few drops of Christmas Spirit. Pro tip: Leave the potpourri in a drawer to gently infuse your clothes and linens with its spicy scent.
- Add a personal touch to your holiday cards by adding a few drops of Christmas Spirit to water and then using the dilution to wet the seal of your envelopes.

Gourmande

in the kitchen



Sylvie Shirazi is the recipe developer, food photographer, and real food lover behind *GourmandeInTheKitchen.com*. There you'll find a collection of recipes that celebrate your inner gourmand with fresh, seasonal ingredients that are free from gluten, refined sugar, and processed ingredients. The recipes on Gourmande in the Kitchen are fast and fresh with a focus on quality ingredients and minimal preparation that let the natural flavors of the food shine because you don't need a lot of time or a long list of ingredients to make good-for-you, satisfying, and delicious food if you start with the best ingredients possible.

 GourmandeInTheK  Gourmande in the Kitchen  GourmandeInTheK

NO-BAKE PUMPKIN PIE SQUARES



INGREDIENTS

For the Crust:

- 1 cup raw pecans
- ½ cup raisins
- 2 tablespoons coconut sugar
- ½ teaspoon filtered water (if necessary)
- Pinch sea salt

For the Filling:

- 1½ cups raw, presoaked cashews
- ¼ cup regular coconut milk
- ⅓ cup melted coconut oil
- ¼ cup Grade B maple syrup
- ¼ cup pumpkin puree
- 2 teaspoons fresh grated ginger
- ½ teaspoon vanilla extract
- 2 drops Cinnamon Bark Vitality essential oil
- 2 drops Clove Vitality essential oil
- 2 drops Nutmeg Vitality essential oil
- Pinch sea salt

INSTRUCTIONS

For the Crust:

- Place the pecans, raisins, coconut sugar, and salt in the bowl of a food processor and pulse until the mixture starts to look like moist crumbs, adding ½ teaspoon of water if needed. (The mixture should stick together when squeezed between your fingers but not be wet.)
- Transfer the mixture to a 9x5-inch loaf pan or two mini loaf pans lined with parchment paper. Flatten the mixture firmly and evenly in the pan using your hands or the back of a spoon. Set in the freezer while you make the filling.

For the Filling:

- Blend all the ingredients except the essential oils in a high-speed blender until very creamy and smooth.
- Add the oils and pulse briefly until combined.
- Pour pumpkin mixture over crust. Chill in the freezer for at least 2 hours to set.
- Remove from freezer 10 minutes before serving, slice into squares, and serve.



Young Living Mexico has seen amazing growth over the years, and this year has been an especially exciting time! Since July the market has tripled its number of employees, moved to a larger office space, and opened a new call center. All these developments help Young Living better serve the area and attend to questions and concerns specific to our members there.

We're also particularly excited for the first Young Living Experience Center to open in Mexico this December! This center in Mexico City, Mexico, is a place for members and visitors to discover our process, products, and business opportunities through hands-on learning. Visitors will be able to touch, smell, and experience the things that make Young Living unlike any other company in the world. This new development will allow Mexico to meet the area's increasing demand for our products and establish the infrastructure necessary for continued growth.

Additionally, Mexico held its first convention in October! The event was a huge success, and during the inaugural celebration, Young Living Founder and Chairman of the Board D. Gary Young shared the vision of Young Living and helped inspire members to fulfill our company mission to take Young Living essential oils to every home in the world.

During the convention Young Living leaders also announced new products for the market, including Plus™, Mexico's line of essential oils specifically intended for culinary use. This brand-new line gives members even more ways to discover, use, and share essential oils.

With so many developments, it's a great time to be involved in Young Living Mexico. We're so proud of all the hard work our members and employees have invested to strengthen the area!

Learn the latest news and information from the Mexico market by following Young Living Mexico at [Facebook.com/YoungLivingEssentialOilsMexico](https://www.facebook.com/YoungLivingEssentialOilsMexico).



Gary took the stage at the first Mexico convention. He shared his passions and energized Young Living members.



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