

**Truely Unique and Kettlespot Ceramics**  
**2006 US HWY 301 South Wilson NC 27893**  
truelyunique.com kettlrspot.com

**Our Community Events:**

**Every Tuesdays and Thursdays 4 PM to 5 PM:** Let your art out! **Painting Ceramics:** Kettle Spot Ceramics. Come in and buy bisque piece or statue to take home and paint. Or you may come in pick your pieces and paint yourself you'd like to glaze your pottery.

**Every Friday All day: Chakra Healing/Balancing with Darlene.** Come in and refresh yourself. Balancing with tuning forks, crystals, and/or Reiki energy are used to help clear and balance the energy of the 7 main chakras. A thirty-minute session is \$30.00. Also available is a chakra oracle reading session that can focus on a specific chakra. Approximately 10 minutes for \$5.00 per Oracle card. Darlene is a Reiki master/teacher with a chakra certification and 30 years of experience in healing energy. Email [dcandrey@hotmail.com](mailto:dcandrey@hotmail.com)

**Saturday January 24 1 to 5 PM: Stitch and Bitch Gathering.** Do you need one little stitch? Do you need friends to tell you what to do with your yarn? Back from last year's event calendar it is Stitch and Bitch. Pack your needlepoint, your patches and your embroidery and come sit in our comfy family room to socialize. Free!

**Saturday January 31, 1 to 4PM Game Day:** Cards against Humanity. Shop Rules everyone gets 7 cards, first person to 5 black cards wins. If too many people show, we'll split into groups! Free!

**MOON MAGIC by Jess**

Jan-3-26 Full Moon    Jan-10-26 Last Quarter    Jan-18-26 New Moon    Jan-28-26 First Quarter

**Capricorn December 22- January 20**

*THE MOUNTAIN GOAT: EARTH SIGN*

Let Shine in the Full Moon's Glow: Discipline, leadership, analytical. Allow to Dim as the Moon's Light Sets: Selfishness, condescension, know-it-all.

Associated Essential oil: Vetiver-sometimes a natural-born leader just needs to relax, unwind, and be soothed.

**January is Garnet**

Meaning: Garnet is believed to keep its wearer safe while traveling.

Energy: Powerfully energizing and revitalizing, it also purifies and invites love and devotion.

Hold a garnet and say quietly or aloud: When wanderlust strikes and travel you must, keep garnet at hand until journey's end. From start to finish, its wearer will be delivered back home the wiser to be.

**Our local artist in our store:**

Citali Kawaykla Magical Wolves ,Ron Taylor Stonemage, Hexaquin stickers, Highland Lather LLC soaps, Knights Haven, Nyx Jewelry and Creations, Deb Flippini jewelry, Ravenfur honey and eggs, Spiritual Lift Creations incense, Baba Yaga Candles.

- Wanted Authors: We are looking for people who would like to write small articles for our newsletter. If you are interested please email me at [support@truelyunique.com](mailto:support@truelyunique.com)
- Read our newsletter on truelyunique.com follow us on Facebook, Instagram and TikTok #truelyunique
- We are looking for someone who will help us with our social media accounts.

**Supporting Businesses and Local Artist we work with.**

Many carry our products: Supporting and visiting them supports us. Want to be added to our collective list? We are looking for other stores to carry our handmade incense and teas. Stop and shop supporting businesses.

**Create Your Dreams** (<https://createyourdreams.com/>) Shares our news with all. Shamanic Training/Medicine Wheel Program (Certification Program) at [chris@createyourdreams.com](mailto:chris@createyourdreams.com) for more information.

**Dancing Moon** at 1840 Wake Forest Rd Raleigh, NC, <https://www.dancingmoonraleigh.com/> they carry our incense and teas.

**KettleSpot** .com is now selling our creative tea and incense online. Go to the site and see all of the new items they have. <https://www.kettlespot.com/> providing home goods, kitchenware and goodies with less plastic! Bring us the ashes, and we will seal your loved one inside with the color of your choosing. Sample Urns available for viewing in the shop. I also do Tarot readings at the store.

**Toad Song Farm** [www.toadsongfarm.com](http://www.toadsongfarm.com) [Toadsongfarm@earthlink.net](mailto:Toadsongfarm@earthlink.net) (919) 815-6090.

**VEE HERB TEA** at Tar River Flea Market. 1820 S Wesleyan Blvd, Rocky Mount. [veeherbtea@gmail.com](mailto:veeherbtea@gmail.com) they are now selling some of our teas and incense.

### **Kitchen Magic with Sarah**

**Happy New Year!** The holidays are officially done for the season, we're in the middle of winter, and everyone is working to catch up after the end of the year. So, for this month, I wanted to bring back a staple in my home that I've shared before, but it's always a good and hearty winter meal that's easy and cheap to make. Let's make soup! This is meatloaf soup. **You'll need:**

\*2 Tbsp. olive oil

\*12-16 oz. hamburger (or vegetarian hamburger substitute)

\*A large onion, diced

\*2 cloves of minced garlic or a large scoop of garlic (or even garlic powder is fine)

\*1 carton of vegetable or beef stock or bone broth

\*1 can of diced tomatoes

\*4-5 potatoes, cut into smaller than bite sized pieces - so that when you take a spoonful of soup, you get a little of everything

\*1 can of corn, drained (or a bag of frozen corn)

\*1 can cut or French cut green beans, drained (or a bag of frozen green beans)

\*Salt, pepper, garlic powder, onion powder, Italian seasoning, and any other spices you like to season your meatloaf with - all to taste

**To make it:** This can be made in a Dutch oven or pot on the stove or in an instant pot. For the instant pot, you'll need the saute setting and the slow cook option. I'm going to give stovetop instructions for this one.

\*Dice your onion (or use an equivalent amount of frozen onion)

\*Heat the oil in the pot on the stove to medium and add in your onion. Cook until it starts to soften.

\* Add in your garlic and combine. If it's fresh garlic, you can cook it for about a minute.

\*Add the hamburger and brown it with the onions and garlic

\*Salt and pepper to taste.

\*Add in the carton of stock and the can of diced tomatoes. Do not drain the tomatoes - put the juice right into the pot.

\*Add in the diced potatoes and bring the pot to a boil. Cook until the potatoes are fork tender.

\*Once the potatoes are done, dump in your drained corn and green beans.

\*Season with more salt and pepper, the onion and garlic powder, and Italian seasoning to taste. If you like paprika, add some of that too.

\*NOTE\* If too much liquid boiled out while the potatoes are cooking, you can add more stock or even a little water.

\*Simmer on low until everything is hot and check to see if more seasoning is needed.

\*Serve with bread and butter or crackers (or as is)

**I hope you enjoy it!**

Survey: Jan 2026

What are the best hours for our store for you to shop?

What do you get the most in our store? What do you get the least?

What are we missing that you would like us to sell?

What and when would you go to classes if we continue to offer them?

Have you tried to work with ceramics? If not why haven't you tried?

Would you be interested in forming a new spiritual group in the store?

Would you volunteers in events, in the store, in a new group, with online presence, Or with ceramics?

Who is your favorite volunteer or our staff? Why?

What do you think of our local artist? Would you like them to come in more often so you can meet/talk with them?

What has been your biggest complaint? Your biggest praise?

Any other comments on how we can make your shopping experience the best?