



holiday stocking

WORKS
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WORKS

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holiday buying guide

Think it's hard buying for your sister who has everything or your brother who you haven't seen all year since you have been couped up in your cubicle? Welcome to holiday hell...try buying for your bitchy boss or absent minded assistant!

Buying For Your Boss

It could be the most difficult gift purchase of the holiday season: what to give The Boss. She (or he) pushes through your paycheck and dishes out the praise. The gift has to say so much: Thank you, please give me a raise, I'm classy yet poor. It has to be personal, but not too personal. The whole concept is enough to keep you awake for hours, scouring websites for just the right thing.

Relax, we've got it covered—a gift for every boss and personality type on your list. Now click away, knowing that this gift is in the bag!

The Green Guru: If your boss is into the environment, buy her a gift that reflects her eco-sensibilities like this crisp canvas bag printed with a cheerful map of her favorite city. It's useful and makes a great conversation piece. (\$15; maptote.com) Or opt for these organic aromatherapy body bars. We love the sweet lavender chamomile bar with its aloe-infused suds. (\$18 for three bars; brownolive.com)

The Sultry Sophisticate: If your boss is a bit of a fancy-pants, wow her with an espresso set that looks superluxe but won't break the bank. (Available in four colors; \$30; notneutral.com) Or cater to her elegant side with these beautiful, monogrammed letterpress note cards from Oblation Papers & Press. Pick the letter of your boss' first name for personal correspondence, and the first letter of her last name for professional use. (\$14 for eight cards; oblationpapers.com)

The Stress Case: Nothing busts stress like chocolate. It must be something about the antioxidants in cocoa or chocolate's rich creaminess or the taste of delicious caramel melting in your mouth... You get the point. Order truffles and caramels from Seattle's Fran's Chocolates. These utterly delectable chocolates will arrive perfectly wrapped and ready to stun. (Prices vary; franschocolates.com) Not a sweets eater? Opt for Civilettes, the cutest things to hit the thank-you-note world. These tiny, portable thank-you notes are easily slipped into purses, tip jars, or empty hands. Plus they encourage politeness and charm. What could be better? (\$6.25; greerchicago.com)

The Tough Sell: If your boss is hard to please, you'll need to be extra creative when picking out her present. Try the Dangle, a truly ingenious invention: It's a pocket-size hook that easily attaches to a restaurant table or bar to keep that precious designer handbag off the floor. Yes, it sounds a little wacky, but with a slogan that screams "Keep that Dior off the floor!" how can you go wrong? (\$35; dangle-it.com) For a modern twist on the ubiquitous bottle of red wine, Cocktails by Jenn is fresh, fruity, and oh-so-creative. Order up lemon drops, cosmos, or a yummy apple-tini. The cocktails arrive premixed and in a cute, bright package. (Around \$20; cocktailsbyjenn.com)

Survive the Secret Santa

Does your office do a Secret Santa? Here, gift ideas that are sure to please everyone—even your weird co-workers.

In theory, doing a Secret Santa at the office sounds like a good way to get people in the holiday spirit. That is, until you draw the dweeb from development and have no idea what to get him. Holiday shopping is stressful enough without having to worry about getting gifts for your office peeps. That's why we came up with a list of items for every office personality. The best part? They're all under \$30. So put the same old Starbucks gift card down and pick up one of these presents instead. 'Tis the season!

For the Kiss-up: What to give the biggest brownnoser in your group? Why, organic lip balm for her smackers, of course. There's no resisting this "All the Better to Kiss You With" trio of organic lip balms (\$17.99; farmhousewares.com). The shiny lip balms flavored with peppermint, lavender, vanilla, and chai mandarin are packed in tiny vintage-inspired tins and will keep the kiss-up's lips looking pretty and pouty.

For the IT Geek: Unless you are a bit of a tech geek yourself, it's hard to spot the perfect gift for the person who communicates in code. Instead, address the more practical aspect of their IT world: Those tech people spend all day touching your mouse pads, keyboards, phones, and devices. Keep them healthy with moist essential-oil towelettes (\$15; herbanessentials.com). With yummy scents like lemon or peppermint, these handy towelettes are antibacterial and antiseptic, smell good, and are stocked with skin- (and nerve-) soothing essential oils.

For the Loner: Every office has at least one loner, who prefers to eat in their office rather than socialize with the rest of you in the lunchroom. Give them something to talk about—and tote their leftover takeout in—with these fabric bags (\$25; plumcreekmercantile.com). Each set comes with an assortment of fabric bags, sized small to large, that are perfect for pretzels, trail mix, or a PB&J. The bags are cute, washable, and eco-friendly—plenty of topics to discuss when the loner sits down to lunch with you someday soon.

For the Worrier: The worrier kvetches over everything—deadlines, project details, conference calls, etc. And her unease is starting to show. Help soothe those developing wrinkles and worry lines with Frownies (\$19.95; frownies.com). Put these wacky facial pads (they look sort of like a Band-Aid) on your face while you sleep and watch them disappear. Warning! Only give this gift if the office worrier is also your office gal-pal (unless, of course, you want the office worrier to become your worst enemy).

For the Boss: Of course you'd like to give your boss a supercool (and expensive) gift this holiday season. But frankly, in this rough economic climate, if you aren't getting a raise, she ain't getting a pricey present. The Republic of Tea has a variety of lovely leaves—holiday, antioxidant, even "pink" teas to benefit breast cancer research. There are teas for wellness: "Get Happy" tea or "Get a Grip" tea. Our favorite? The "Get Relaxed" travel tea set with lavender tea and tea bags, a candle, and some scented lotion. (\$14.99; republicoftea.com). Because a worry-free holiday and start to a new year is something every great leader should be able to appreciate!

Buying For Your Work Spouse

You would think giving your work spouse a holiday gift would be a no-brainer. After all, you two know each other really well. You spend 10-hour day after 10-hour day in the office together. Besides, he needs a scarf. What's wrong with getting him a nice scarf?

Well, if his real spouse is giving him one, plenty.

Make no mistake, holiday-gifting your work spouse is complicated. Without realizing it, you can overstep boundaries you never realized were there. But with some helpful pointers, you can successfully spread some holiday cheer without shaking up life at home or at the office.

Set limits. Choose a date to exchange gifts, and decide on a price range. Also, don't flaunt the gifts around the office. If you're already seen as cliquish to your co-workers, or suspected of having an affair, you'll only be fueling the fire.

Be personal, but not too personal. You know your work spouse well. And throughout the year he has probably told you about a cool DVD he wants. Or that he's taken up cooking. Or that he'd like a new French press. Jot down a few notes from time to time, and by December, you'll have a whole list of ideas. But keep it within the "friend" range. Gifts that are too personal, like underwear, jewelry, perfume, or cologne—not to mention an 8×10 glossy of the two of you—send the wrong signal.

Don't be generic. This is a no-brainer. Your work spouse covers your butt at work. He often brings you coffee (just the way you like it) and hands you tissues when you sneeze. He knows you better than your own mother at times, so skip holiday-themed sweaters and fruit baskets. Get him a gift that was picked out for him and only him. He'll be grateful, and that coffee may come with a doughnut next time.

Factor in the real spouse or significant other. It can't be stated enough. Whether your work spouse is in a relationship with a significant other or is married with children, choosing a gift for his whole family shows that you respect your work spouse's life outside of work. Give the gift of babysitting (always a big hit). Or get them a gift certificate to a hot new restaurant so he and his significant other can have a night out, on you. After all, how many times have you and your work spouse had to call your real spouses to break plans because you had to work late? The holidays are a great time for a little payback.

Easy Edible Gifts

While you'd love to buy your friends and family something deliciously extravagant this year, extravagant just isn't in your budget. Delicious, however, is always an option. As you attempt to hit everyone on your list, forgo the crowded department stores and do your holiday shopping right in your own kitchen. These four easy-to-make treats are surely worth more to your loved ones than a fancy tie or handbag. They taste better, too!

Old-Fashioned Macaroni & Cheese

One of the best gifts I ever received was from a girlfriend who knew I'd had a rough fall. She wrapped an adorable baking dish in an equally charming dish towel. Tucked inside was this recipe for mac & cheese, the ultimate comfort food.

1 pound elbow macaroni
Salt and fresh ground pepper to taste
8 tablespoons butter
6 tablespoons flour
½ teaspoon cayenne
3 ¾ cups hot milk
4 cups grated sharp cheddar cheese
½ cup heavy cream
½ cup fresh bread crumbs

1. Preheat the oven to 350. In a large pot of boiling, salted water, cook pasta until al dente (about 10 minutes) and drain.

2. Melt 6 tablespoons of butter in a heavy, medium-size saucepan over medium-low heat. Add the flour and cook, stirring constantly, until it has a foamy appearance. Stir in cayenne, salt, and pepper. Whisk in the hot milk, one cup at a time, continuing to whisk until the sauce thickens. Reduce heat to low and stir in 2 cups of the cheese. Cook, stirring, until the cheese melts, about two minutes.

3. Combine the cheese sauce and elbow macaroni in a large bowl. Sprinkle ½ cup cheese over the bottom of a 2-quart square baking dish. Put 1/3 of the pasta in the dish, top with another ½ cup cheese, then repeat the layering twice, ending with the cheese.

4. Pour the cream over the assembled macaroni & cheese. Melt the remaining 2 tablespoons butter over medium heat. Add the bread crumbs and stir until butter is absorbed, then sprinkle over the macaroni & cheese. Bake until golden, about 30 minutes. Allow to set for 15 minutes before serving.

Easy Edible Gifts

Creamy Corn Chowder

I love to bring large canning jars of soup as a unique and nourishing holiday hostess gift. This corn chowder is great for lunch or a light dinner, and can do wonders for a hangover headache. Deliver it with a large bunch of cilantro tied with a bow to provide a festive kick.

2 tablespoons butter
2 leeks, white parts only, rinsed and chopped
1 celery stalk, diced
1 small jalapeño, minced
4 cups corn kernels
3 cups chicken broth
Juice from two limes
2 cups milk
Salt and pepper to taste
½ avocado for garnish, cilantro for garnish

1. In a stockpot, melt the butter over medium heat. Add leeks, celery, and jalapeño pepper. Sauté until the leeks are transparent and the celery and the jalapeños are soft. Add corn and stir for two to three minutes. Add broth or stock and simmer for 15 minutes.

2. In a blender or food processor, puree the soup. If you prefer a chunky chowder, you can skip this step.

3. Return the soup to the pot and slowly stir in the milk. Cook for five minutes until warm and season with salt and pepper.

4. Serve the soup hot and garnished with avocado and lots and lots of cilantro. You can also top with chives, fresh salsa, or sour cream.

Easy Edible Gifts

Devilishly Delicious Butterscotch Sauce

Inspire a girls-night-in by delivering this butterscotch sauce, a pint of the best vanilla ice cream, and a fabulous chick flick.

1 stick unsalted butter
¼ cup water
2 tablespoons light corn syrup
1 cup sugar
½ cup heavy cream
½ teaspoon salt
1 teaspoon vanilla or bourbon

1. Combine butter, water, and corn syrup in a heavy-bottomed saucepan and cook over medium heat, stirring constantly with a wooden spoon until the butter is melted.

2. Add sugar and stir until completely dissolved.

3. Increase the heat and boil without stirring until the mixture starts to brown around the edges (this could take a few minutes). Start stirring and continue to stir as it thickens and gets darker.

4. When the edges begin to smoke, remove from heat and pour in cream—be sure to stand back, the sauce will sputter just a bit. Stir. If there are lumps, return to low heat to stir out.

5. Add salt and vanilla or bourbon and stir very well.

Pour sauce into vintage jars and wrap with a bow. It will keep for a month in the fridge. If it gets hard, a few seconds in the microwave will do the trick.

Easy Edible Gifts

Relax + Refresh Tea

Perfect for Mom or the friend that does too much, this tea is blended to relax the body while still keeping her perky for whatever lies ahead. Deliver a bag of tea and an individual-size teapot to encourage mindfulness in the New Year. Try bulkfoods.com or your natural-foods store for the ingredients.

½ cup dried chamomile flowers—make sure dried flowers are safe to use in tea

½ cup dried basil leaves

2 tablespoons dried peppermint leaves

2 tablespoons dried lemon peel

2 tablespoons dried orange peel

1. Put all of ingredients in a Ziploc bag or large jar; shake gently to incorporate.

2. To use, measure 1 rounded teaspoon for each 6-to-8-ounce cup of boiled water. Steep for five to six minutes and sweeten with honey.

Gifts That Give Back

Finding the right gift can take a combination of originality and practicality. Sure, you'd love to give your boyfriend a shiny new iPhone or your boss an extravagant bottle of wine, but who can afford that these days?

To spread a little holiday cheer without stretching your bank account too thin, consider gifts that give all or part of their proceeds to charity. It's a thoughtful, heartfelt gesture that will help others and capture the spirit of the season. Surf for charity-minded gift ideas on websites like uptownliz.com. Here, a few of our favorite picks.

Passport Case: Franklin Covey and Design-her Gals teamed up to create this chic passport case (\$24.95; designhergals.com) that benefits Stage IV breast cancer patients. With chocolate and pink on the outside with a cocktail-inspired lining and slots for pens, cards, and ID, it's sure to be a hit with your jet-setting friends or co-workers.

Burt's Bees Head-to-Toe Starter Kit: Let your roommate or sister indulge in earth-friendly bath products like coconut foot crème and carrot nutritive body lotion. For every kit purchased (\$16.95; therainforestsitesite.com), the Rainforest Site will preserve 2,290 square feet of land. All of the crèmes and scrubs are well under three ounces, so they're travel-friendly, too.

Sweet Home Pick Cookies: Who doesn't love treats this time of year? This assortment of all-natural cookies (\$25.95; dancingdeer.com) includes a Dark Chocolate Sweet Home Project House Cookie, Deep Dark Gingerbread Cake, and Molasses Glove Cookies, a sweet gift for boyfriends, bosses, and others. But even sweeter is that 35% of the purchase price benefits homeless mothers and their children to help them find jobs and a home of their own.

Trio of Rabbits: Okay, it's not exactly the furry pet that your niece or nephew was hoping to find under the tree, but adopting a trio of rabbits (\$60; heifer.org) will teach them about philanthropy and help a poor family improve their income. The charity educates impoverished families on sustainable agriculture and provides them with plants and animals to get them started.

Global Giving Gift Card: When all else fails and you're not sure what to get someone, buy a charity gift card (minimum of \$10; globalgiving.com) and let them choose where your money goes. It works just like a regular gift card, but instead of picking out a pair of shoes or a new DVD player, your recipient can support the cause that he or she cares about. And as with other gift cards, there's no guessing on sizes, no duplication, and no post-holiday returns.

survive the holiday party

High-cal snacks, open bar and cute married co-workers all contribute to the slippery slope that is the office holiday party. Use Nicole's tips and tricks as your bible and get to January with your job...and your dignity.

Throw a Cookie Swap

Sure, a cookie swap seems a little grown-up, à la Martha or Mom. But with your hippest friends and a signature cocktail to share, you're in for a relaxing afternoon of fun.

Here's how to do it: Invite a few friends over and ask them to bring their favorite holiday cookies. They should make one dozen cookies for each person participating in the swap. Once everyone has arrived and the treats have been laid out, pop the bubbly and let the swapping begin. (Each person should end up with one dozen of everyone else's cookies. So if you brought five dozen, you'll get five dozen back.) As hostess you should also provide snacks and drinks, as well as festive paper plates or holiday bags for wrapping up each person's assortment of treats.

To get you started, here are a few of our favorite cookie recipes. Happy Holidays!

Gingerbread Cookies

2 cups flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1 1/2 teaspoons ground ginger
11 tablespoons (1 stick plus 3 extra tablespoons) of softened butter
2/3 cup sugar
1/2 teaspoon vanilla
1/4 cup molasses
1 egg at room temperature

1. Preheat oven to 350 degrees. In a bowl, stir together dry ingredients: flour, baking soda, salt, cinnamon, and ginger.

2. In another bowl, cream butter and sugar together and then mix in vanilla, molasses, and egg.

3. Mix the dry ingredients into the wet (don't overmix, but make sure the ingredients are well incorporated). Wrap the dough in plastic and chill for two hours.

4. On a lightly floured surface, roll out dough 1/8 to 1/4 inch thick. Cut dough with cookie cutters and place cookies on baking sheet. Bake for 10 minutes. Let the cookies cool for a minute or two before removing from the pan.

Not into cookie cutters? Roll the dough into two logs (1 1/2 inch in diameter), wrap in plastic, and chill for two hours. When cold, cut into 1/4-inch-thick cookies and bake according to above directions!

Throw a Cookie Swap

Frosting

2 cups powdered sugar
1/2 teaspoon vanilla
Food coloring—your choice!
2 tablespoons milk or cream

Mix all ingredients, adding more milk or powdered sugar to thicken or thin out frosting according to taste.

White Christmas Pecan Bars

2 cups flour
1/2 teaspoon salt
2 sticks softened butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
1 cup pecans, toasted and coarsely chopped
1 1/2 cups white chocolate chips

1. Preheat oven to 350 and grease and flour a 13-by-9 baking pan.

2. Combine flour and salt in a small bowl and set aside. In a different bowl, cream butter, sugar, egg, and vanilla. Add flour and salt mix and 1/2 cup of the pecans. Spread the batter evenly in the prepared pan and bake for 25 minutes.

3. Remove from the oven and immediately sprinkle white chocolate on top. Let stand for five minutes and then gently spread the melted white chocolate in a thin layer over the bars and sprinkle with the remaining 1/2 cup of pecans.

Be sure to allow the bars to cool and the chocolate to harden before cutting!

Throw a Cookie Swap

World Peace Cookies

This is cookbook maven Dorie Greenspan's recipe. The cookies really are good enough that anything (even world peace) seems possible.

1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1 stick plus 3 extra tablespoons unsalted butter at room temperature
1/4 cup sugar
2/3 cup brown sugar
1/2 teaspoon fleur de sel or 1/4 teaspoon fine sea salt
1 teaspoon vanilla
5 ounces bittersweet chocolate chopped into chips, or 3/4 cup store-bought mini chips

1. Preheat oven to 325 degrees. Mix flour and baking soda. In a separate bowl, beat butter and both sugars, salt, and vanilla.
2. Pour in dry ingredients and carefully mix flour into dough. For best results, work the dough as little as possible (don't be concerned if it's crumbly). Add chocolate and work to incorporate.
3. Divide the dough in half and shape into two logs, 1 1/2 inch in diameter. Wrap logs in plastic and chill for three hours.
4. Slice cookies 1/2 inch thick with a sharp knife. If they crack (they will!), carefully squeeze the cookie back together. Arrange the cookies on a cookie sheet 1 inch apart. Bake for 12 minutes. They won't look done or be hard, but they are. Transfer cookies to a cooling rack, let them firm up, and enjoy!

Office Party Slipups

'Tis the season for office holiday parties—the time of year when you can pretty much count on two things: reputations being ruined and gossip running rampant. Don't be the one to fall victim this time around. Here, eight office party slipups to avoid.

Pickup lines. Outrageous in-your-face flirting with colleagues is prohibited. So is PDA with your significant other. If your libido's lit up, make after-party plans so that you can take your game to another location—one with no sexual-harassment clause.

Letting the girls hang out. No matter how casual or club-like the venue, revealing clothing isn't going to fly. Err on the side of sophistication and adhere to the rule of one: Have only a single sexy element to your look (bold red lips, a skirt with a slit up the back, higher-than-usual heels).

Sucking down shots. What is it about that feeling of tossing back your neck, slugging down a SoCo and lime, and wiping your dribbles with your sleeve that makes you throw all inhibitions to the wind? You know by now that a night involving shots never ends well. Stay away, no matter how severe the peer pressure you're facing. Limit yourself to three drinks max and then switch to club soda.

Buzz-kill banter. Even if you can't get enough of your job, chances are others can. It's time to put office talk to the side and let people enjoy a night of no expectations. Use the party to get to know your colleagues on a friendlier level. Stick to upbeat, uncontroversial subjects.

Uninvited guests. Get clearance before you think about bringing your significant other or a few friends. And, even if you've got the green light, you might want to check with other people to see if they plan to bring a guest. It could reflect poorly if you're the only one strolling in with an entourage. If you do decide to bring a plus-one, pick strategically. You don't want to feel pressured to hold their hand all night, and, if they drink too much, you're guilty by association.

Four-letter words. Just because the atmosphere has changed, you can't assume the level of formality has. Keep it classy, cussers.

The premature goodbye. It's just one of those cruelties of life. You're obligated to stay at the office party until at least 10 minutes after the first person leaves (and it doesn't count if they have a family emergency). Jetting early will leave people jealous, which never fares well in career.

Sticking to the clique. Regardless of whether you can't stand most of the people you work with, you've got to suck it up and be social. Staying by the sides of a few trusted allies will look suspicious. Besides, if you do a lap around the room you may catch a few juicy tidbits from others with loose lips. Now, there's an incentive to stay sober.



Holiday Party Eating

Even the best holiday bashes can be laden with awkward, meaningless conversation and devilish little hors d'oeuvres that can put your diet in danger. Here are some simple tricks to avoid the food traps at your next fete.

Have a balanced mini-meal before heading to the party. Make sure to incorporate a high-protein, low-fat snack with vegetables or fruit before heading out the door to the party. Fruit with cottage cheese or low-fat yogurt; half a turkey sandwich and a small piece of fruit; or a small tossed salad with low-fat dressing and some chicken are good options. Remember to keep the mini-meal low-fat since most hors d'oeuvre options will have plenty to make up for it.

Keep your hands full. Always carry a glass of water, wine, or whatever you choose to drink—and don't put it down once it's empty. This way, when the waitstaff circles around with the next tempting item, it'll be difficult to stay engaged in conversation, balance your glass, and stuff your face at the same time.

Think before you reach. With so many varieties of appetizers whizzing by you, it can be tempting to try them all—even if you know you don't like lamb chops or foie gras. The trick is to think about your food choices: Forgo the calorie-laden coconut shrimp in favor of basic shrimp cocktail, move past the mini-quiche, and load your plate with vegetable crudités and a cube or two of cheese. Also, opt for the chicken satay rather than the chicken fingers, which are probably breaded and fried.

Dance. Tearing it up on the dance floor (so long as you're following suit with the rest of your colleagues and not making a scene) is a great way to burn a few extra calories—plus it'll take your mind off of drinking or eating more.

Drink, anyone? It's cool to have a couple of cocktails at the company party (and boy, do you need one), but remember to have a glass of water between each. Not sure what to imbibe? Red wine will set you back about 120 calories per five-ounce serving, but it also packs some powerful antioxidants. Light beer has around 110 calories and has its own antioxidant benefits to boot. If you're a mixed-drink maven, opt for club or diet soda as mixers: Juice and tonic water pack a ton of extra sugar and carbs. Cheers!



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Discounts

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Use code "ROCKDANNIJO" at checkout to get 30% off the coveted collection of jewels by uber-talented sisters, Danielle and Jodi Snyder. *Discount does not apply to LWALA collection or Amadora ring.*

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Use code "NICOLEWILLIAMS" at checkout to get 15% off The Tea Spot's collection of handcrafted steepware, tea pots and delicious loose leaf teas. Still need a gift for your nagging boss? Order up an array of tasty-teas and a steeping cup in her favorite color... big red bow: optional!

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