

WATER LANTERN FESTIVAL

September 2025

THE GLOW

fall's gentle arrival



A Message From the Team

As summer's warmth gives way to the crisp touch of fall, September invites us to embrace the season's gentle transformation. The changing leaves and cooler evenings create a perfect moment to pause and reflect. It's a time to let go of burdens that no longer serve you, allowing space for renewal and peace. Picture the soft glow of lanterns on the water, mirroring the quiet beauty of autumn. This season, we encourage you to release old worries and welcome new intentions with an open heart. The Water Lantern Festival team wishes you a meaningful transition into fall, filled with moments of clarity and connection. Let's embrace the glow of this season together.

Warm Wishes,

Water Lantern Festival



SEPTEMBER EVENTS



COLUMBUS, OH
SEPTEMBER 6, 2025



DETROIT, MI
SEPTEMBER 6, 2025



MADISON, WI
SEPTEMBER 6, 2025



PLANO, TX
SEPTEMBER 6, 2025



SAVANNAH, GA
SEPTEMBER 6, 2025



AUSTIN, TX
SEPTEMBER 13, 2025



CINCINNATI, OH
SEPTEMBER 13, 2025



LONG ISLAND, NY
SEPTEMBER 13, 2025



ROCHESTER, NY
SEPTEMBER 13, 2025



ST. GEORGE, UT
SEPTEMBER 13, 2025



TORONTO, ON
SEPTEMBER 19-20, 2025



LITTLE ROCK, AR
SEPTEMBER 20, 2025



LOUISVILLE, KY
SEPTEMBER 20, 2025



MANCHESTER, ENGLAND
SEPTEMBER 20, 2025



SPARKS, NV
SEPTEMBER 20, 2025



STATEN ISLAND, NY
SEPTEMBER 20, 2025



BUFFALO, NY
SEPTEMBER 21, 2025



BIRMINGHAM, ENGLAND
SEPTEMBER 27, 2025



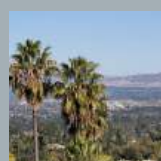
FORT COLLINS, CO
SEPTEMBER 27, 2025



MAYS LANDING, NJ
SEPTEMBER 27, 2025



SAN ANTONIO, TX
SEPTEMBER 27, 2025



SAN FERNANDO, CA
SEPTEMBER 27, 2025

THIS

OR

THAT

PENCIL

SCHOOL LUNCH

BACKPACK

NOTEBOOK

GROUP PROJECT

GYM CLASS

SCIENCE

PEN

PACKED LUNCH

TOTE BAG

LAPTOP

SOLO PROJECT

ART CLASS

HISTORY

Fall Simmer Pot Recipe



Ingredients:

- 1 apple
- 1 orange
- 1 lemon
- 5 cinnamon sticks
- 1 tbsp nutmeg
- 1 tbsp ginger

Instructions:

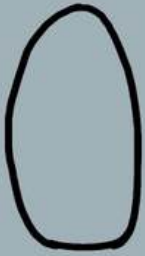
1. Slice the fruit into $\frac{1}{4}$ - inch thick slices. Leave the peels on!
2. Place the sliced fruit in a large sauce-pot and add the spices.
3. Cover with water and fill the pot $\frac{3}{4}$ full.
4. Over medium-high heat, bring the concoction to a light boil then reduce the heat to a simmer.
5. Leave simmering as long as desired, adding more water as needed.

Tips:

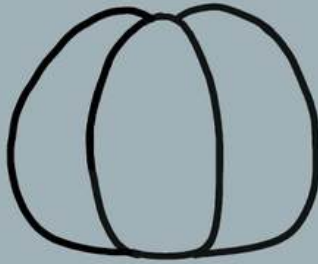
- 2-3 hours is recommended to really notice the aroma in your house.
- Keep adding water as necessary as it will boil down and you don't want it to burn.

How to Draw a Pumpkin

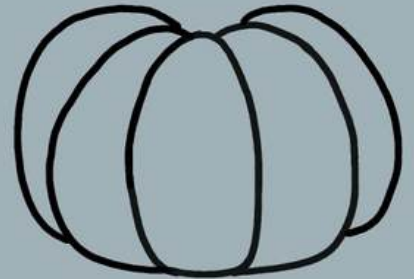
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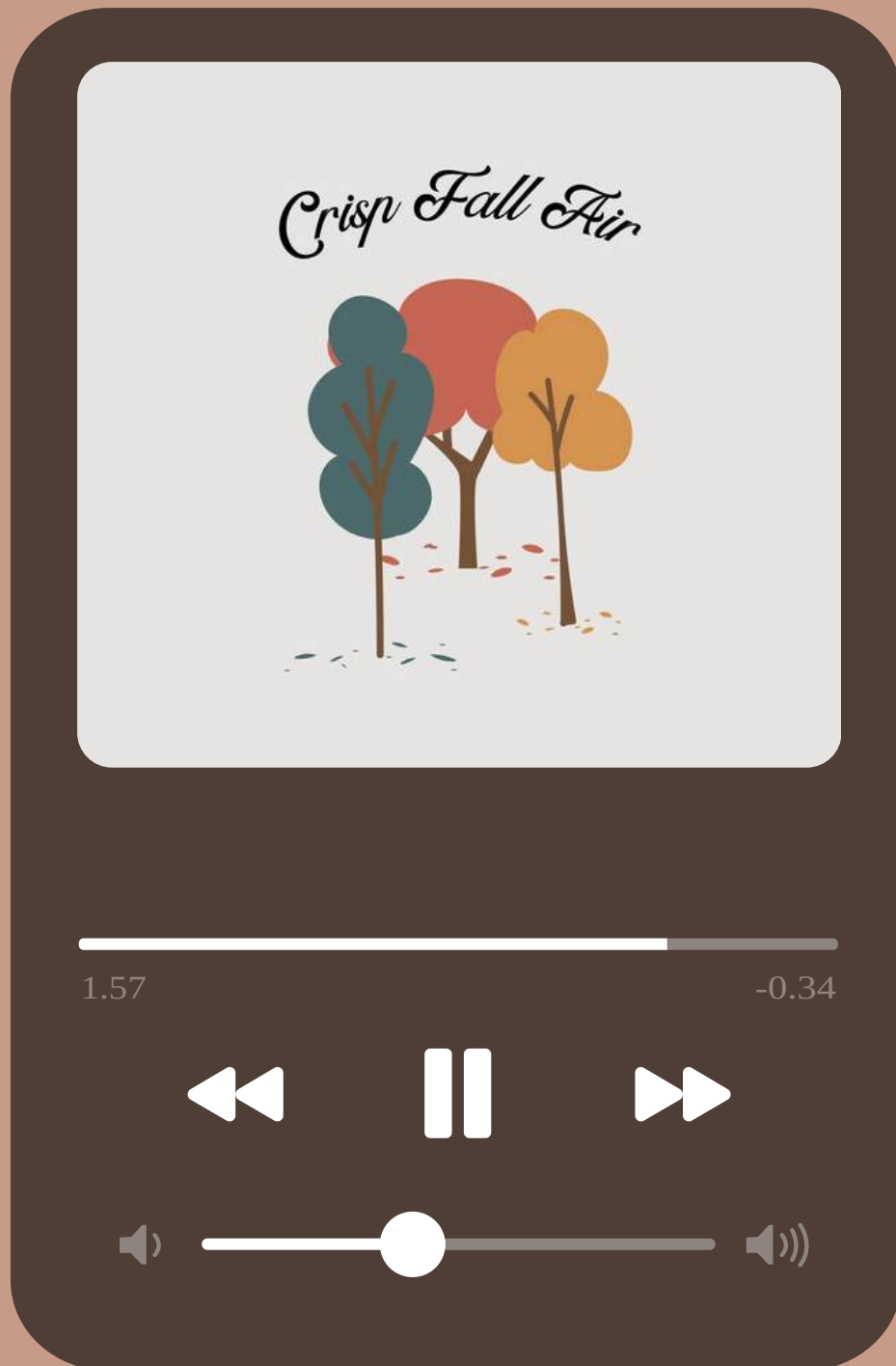
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