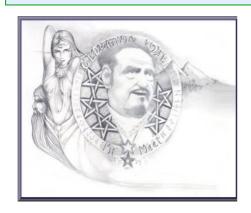




THE GEORGIAN NEWSLETTER



YULE 2008

What's Inside:

- Spotlight
- Recipes & Helpful Hints
- Musings from the readers
- Announcements



SPOTLIGHT

~Jeff~

Here we have Jeff, a Georgian Elder!

Jeff is a man of few words, if you ever get a chance to chat with him, make sure your questions require more than a yes or no answer <grin>.



GNL – So Jeff, where's home?

Jeff - Fresno, CA

GNL - Where was you raised?

Jeff - Iowa, Minnesota

GNL - got a significant other?

GNL -When did you "discover" Paganism and Wicca. Tell us a little bit.

Jeff -Accidentally met Baccus and Maja just before Samhain 1987

GNL -What tradition did you start in? solitary if any?

Jeff - ??

GNL - How long have you been a Georgian?

Jeff - since Samhain 1987

GNL - Children? (how many?),

Jeff - no

GNL - grandchildren? Want any?

Jeff - no and no

GNL - Describe your life a little these days, what great is going on?

Jeff -not much spectacular, just work as crazy as ever

Jeff - no

GNL - pets?

Jeff – yes

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GNL - Attended/Missed many Mt Meets? Prairie Meets?

Jeff -can't get away for any of them

GNL - What's your favorite time of year and Sabbat?

Jeff - ??

GNL - Have and hobbies or interests? Tell us a little about yourself.

Jeff - ??

GNL - Any really good stories you fondly remember or shiver at the thought of these days you might wanna share with us?

Jeff - ??

Well, I'd like to thank Jeff for sharing with us! I hope everyone has a very merry Yule and blessed holiday season!!



Yule

(December 21 or 22)
Page 158 of the Craft, a Witches Book of Shadows
By Dorothy Morrison

Related Deities: Mother Berta, Father Winter, Santa Claus, Kriss Kringle, St. Nick, and the Kings of Holly and Oak

Related Herbs: Chamomile, rosemary, ginger, sage,

Related Stones: Quartz crystal, blue sunstone, emerald, ruby, sapphire

A solar festival, Yule falls on the first day of winter – the day that the Sun is reborn to warm the Earth again. And even though some of the traditions are a lot like

the Christian Christmas, its origin's are much more ancient. In fact, the ancient Egyptians started this festival over four thousand years ago with a twelve day party to celebrate the rebirth of Horus. – son of Isis and Osiris – whose Earthly guise took the form of the Sun. Because they saw greenery as a magical growth tool – and they wanted the Sun to grow and stay in the sky longer – they used it to decorate everything in sight. Soon, the Egyptians prospered and news of their Sun – welcoming festival spread through Mesopotamia.

That being the case, it wasn't long before other countries followed suit. Incorporating occasional gifts, the Babylonians began to worship the newborn Sun with a celebration called Zagmuk. The Persians and Greeks started their own solar celebration, too – both were called Sacaea. But it wasn't until the ancient Romans got into the act that things really started popping. They named their festival Saturnalia, and included candles, singing, gourmet feasting, and lavish gift-giving. And with that, Winter Solstice spread throughout Europe and the Yule festival, as we know it today was born.

Yule comes from the Scandinavian word *Jul*, meaning wheel. And though there are many solar themes associated with this festival, the most common in our celebration is battle between aging Holly King, who represents the darkness of the old year, and the young Oak King, who symbolizes the light of the new year. Sometimes the battle is re-enacted during ritual. In this case the old King is symbolically slain, and the Oak King takes his place on the throne to rule. More often than not, though, the tale is simply told during the lighting of the Yule log. And with it's lighting, we encourage the Suns easy birth, welcome it back to the Earth, and ask it to cast it's warming, healing rays on us once more.

Yule Circle Notes

Use a white altar cloth, and decorate with evergreens, poinsettias, rosemary, holly, mistletoe, and ivy. Use red, white and green candles to symbolize the bloodshed of birth, the innocence of new life, and the growth process, respectively. Burn Yule incense (a mixture of chamomile, ginger, pine and sage). Mark the perimeter with evergreen boughs, and use time, living, decorated trees at the Quarters. (decorations should relate to the appropriate Element) Cast the Circle using the athame. Release it using the wand.

Yule Celebration Ideas

 Start your celebration well before dawn, so you can be part of the Sun's birthing process. Kick off the ritual with an apple juice toast to the Holly King, saying something like:

Winter day of longest night
Step aside now for the light
Thank you for the things you've brought
That only darkness could have wrought

Then name all the gifts of darkness you can think of – regeneration, peace, dreams, organization, quietude, and so on – before drinking the juice.

- To insure good luck and prosperity in the coming year, anoint a bayberry candle with vegetable oil and roll it in chamomile. Light the candle and allow it to burn down completely.
- Make a Yule log from a piece of oak and decorate it with evergreens. Light it, saying something like:

Old King, we thank You for all You've done
For lessons learned, and victories won
We must, however, bid You adieu
For Your reign is finished – tis over and through
Come forth, young King of newest light
Be born with ease; grow strong and bright
Gain strength and stature in the sky
Shed your warmth on us from on high

Be sure to have an unburned piece to start next year's log. Save some of the ashes, too. They make terrific boosters for every type of magic. End the ritual with an orange juice toast to the Sun, saying something like:

O newborn Sun of love and light Rise quickly now, rise high and bright Gain power in the sky above We grant you our support and love

 After ritual, collect all evergreen decorations you used there and put them away. You'll need them at Imbolc.

ANNOUNGEMENTS!

It is always of the greatest pleasure that I get to put so many announcements into the newsletter! It has been a busy time since our last Sabbat and newsletter!! Congrats to all, Students, Teachers, Guides and Covens

Dedication:

~1st degree: Darlene and Robert of Coven Symbollic on Dec 21, 2008 – Yule

 \sim 2nd degree: Mike S , November 7, 2008, while we were at Florida Pagan Gathering .

~3rd degree:

Here we have Rayna, Mike, Marla and Canu on the day of the great event...or around the day anyway.



Coming of Age, Rayna and Canu's son



~Birthdays~ Marla – Nov 4 Jacy's birthday is Nov. 23, 1992



Healthy Gingerbread Men Cookies for Yule

INGREDIENTS

1 cup all-purpose white flour

3/4 cup whole wheat flour

1/4 tsp ground allspice

1/4 tsp baking soda

1/4 tsp ground cinnamon

1/4 tsp ground cloves

1/4 tsp ground ginger

1/4 tsp ground nutmeg

1/8 tsp salt substitute

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1/4 cup Splenda brown 1/4 cup dark molasses 1/4 cup Smucker's sugar-free syrup 2 tbsp light vanilla yogurt 2 tbsp unsweetened applesauce

Ruby: Magical power, nightmare prevention,

prosperity, protection.

Sapphire: Healing/health, love, prosperity,



- 1. Combine flours, allspice, baking soda, cinnamon, cloves, ginger, nutmeg, and salt well in a medium bowl.
- 2. In a large bowl, use a wooden spoon to beat molasses, syrup, Splenda brown, applesauce, and yogurt until well blended.
- 3. Pour the dry ingredients into the larger bowl and mix until a stiff dough forms.
- 4. Press the dough into a disc, cover with plastic wrap, and refrigerate 30 minutes.
- 5. Preheat oven to 375 degrees and spray 2 cookie sheets with non-stick spray.
- 6. On a lightly floured surface, roll out dough to 1/4-inch thickness. Using a 2-inch gingerbread man cookie cutter, cut out cookies. Gather the dough scraps, re-roll, and keep making gingerbread men until all dough is used up.
- 7. Use a spatula to transfer cookies to cookie sheets, placing them 1-inch apart.
- 8. Bake for 7-10 minutes, or until golden brown, rotating sheets halfway through to ensure even baking. Remove to wire racks and let cool completely.

Makes 20 gingerbread men. Serving size: 1 cookie

NUTRITION INFO (per serving)

Calories: 61.9 Fat: 0.2 a

Carbohydrates: 13.7 g

Protein: 1.4 g

Submitted by RW



Below you will find the stones listed in the Yule section of her book. The stones properties are listed after each stone for your own personal education. So break out them sunstones and use em to power your lust for life!.

Quartz crystal: Amplification, divination, gardening, healing/health, meditation, mental ability, physical energy, protection, psychic ability.

Blue sunstone: Healing/health, joy, lust, physical energy, protection.

Emerald: Business success, eloquence, love, mental ability, prosperity, protection, psychic ability.



A Tale For All. ~A different twist on a story told many ways~

The snow drifts slowly and softly to the earth, alder and oak trees forest the thick woodland. The soft crunching of snow under foot guides the wintery white owl through the trees to his query. THERE! The wise old bird sees a splash of red in the distance through the snowy woods, he swoops left then right, dodging the trees and limbs. A red sleeved arm lifts and the owl lands silently on the presented perch. The old man leans his head towards the owl, the owl excitedly whispers his secret to his old friend. With a smile the old man tells the owl..."hurry my friend, tell the others the time is upon us!" and with an upward thrust of his arm the owl leads into the air only to vanish seconds later amid the snowy air and white covered trees.

With a sigh, the old man leaned heavily on his staff, gazing off in the distance, not so much distance than time. Was Yule upon us already he mused? He reflected with a sad smile on the things he had learned and seen in his short but wonderful life, he knew it was time, he was weary and in need of a rest. His was a time of rest, reflection and learning, a time that was soon to pass.

He felt a chill wash over him as he made his way through the snow covered forest, the wind picked up and icy snow blew into his face, frosting his white beard, pulling his long red cloak tighter to his neck he plowed through the snow and wind towards the cozy little cabin nestled deep in the oaken woods.

Cast in a warm golden glow of the hearth fire she sat, weaving a golden gown to match the wreath of oak leaves, a cradle to the side, ornately carved with mystical runes, a golden luster making it seem to glow shown from it. Surrounded by small chittering animals and anxious birds the woman giggled as a small gray squirrel stretched its paws and laid it's head gently on her large tummy, listening with eyes wide and nose twitching as a thump from inside dislodged the little fellow who snapped upright on her knee, clasping his paws excitedly! Tilting his head he looks at the woman, she smiles at him warmly and says "soon my little friend, very soon".

Outside, the wind howls darkly, snow and ice swirl and twirl around the little house, the well in the front yard iced over. In the frozen forest a small glowing wisp of light shoots through the blizzard, through the shuttered window and in a mad spiral, circles the lady at dizzying speeds! Without looking up the lady sighs and says "if you keep this up, you'll make me dizzy". As if it hit a wall the little light stops right in front of the lady, the little ball of light suddenly has a form, a little golden faery hovered there as her wings made a humming sound and are but a blur. "thank you sweetie" the woman smiles and says as she continues to sew. Slowly the little faery settles to the ladies knee, sitting cross legged with chin on her tiny knuckles.

Through the forest the proud old owl fly's, spreading the word near and far. He tells the wise old fox, the bears, the big cats and little. As he spreads the word he can feel the excitement grow in the snowy woods, he sees the reindeer running through the woods, all headed towards the oaken grove and the little cottage where the lady lives with the wise old man who wears red.

As the old man reaches the clearing to his cabin the night has settled in deeply, snow and wind howling around him and his home, around the cabin he sees his friends...the bears, fox, deer, the wintery white owl and all the other creatures of the woods. The Doe looks over and alerts the rest of the crowd of the man's arrival, they open the way to the door. Many nuzzle his hands as he walks through them to the door, absently he pets and rubs heads, necks and backs as he makes his way to the door. With trembling hands he reaches for the handle, a moan on the other side of the door pulled him through the door without further thought. Snow and ice swirled into the warm little cottage, the warm glow from the hearth flickered on the wall and the Lady looked over at him, her labor at hand, but through the pain, the love she had for him was unmistakable. She was both elated and saddened by what must occur, but those thoughts must wait she thought, as another contraction kicked her hard.

As the night wore on, the little one drew nearer, the animals anxious, their own little ones fidgeting and trying to see through the frosted windows of the little cottage.

Suddenly! The winds died, the air felt ever so slightly warmer, the eastern horizon trimmed in orange. A robin landed on the windowsill, puffed his chest out and sang! Announcing the birth of the newborn Oak King. As if on queue, the door to the little cottage swung open and in the arms of the Holy King was the splendid Lady and the little bundle all had waited for, the new born Oak King. The couple strolled into the midst of their friends, letting all look upon the little king.

The old King indeed looked weary. The time now was one of growth, development, healing and new projects and beginnings...a time of the new born Sun.

Come Imbolc the old King would journey to Caer Arianrhod and await his own re-birth at Midsummer, but for now he would stay with his love and child and cherish the time offered.

Written by Loye Pourner at the request of Amy & Andi of the Travis Earth Circle Yule 2005



Shortest Day Ham Loaf

1 pound ground pork
1/2 cup fine bread crumbs
1 pound ground ham
1 medium tomato, chopped
2 eggs
1/4 cup milk

Mix all ingredients above and shape into 2 individual loaves. In a saucepan combine:

1 cup brown sugar

1/3 cup vinegar

1 teaspoon dried mustard

1/2 cup water

Bring sauce to a boil, pour over the loaves, place loaves in a 350 degree oven and bake for 1 hour, basting regularly. Makes 10-12 servings.

From

http://www.wicca.com/celtic/akasha/yuletnrecip.htm

This is a cool picture of a tree! Mother Nature showing her stuff off ☺



Full Moon Perigee

Each month the Moon makes a full orbit around the Earth in a slightly oval-shaped path, and on December 12 it swung by the Earth at its closest distance, or perigee. The unusual feature about the perigee is that it coincided with a full moon, making it appear bigger and brighter than any other

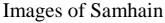
full moon for 50 years. It was about 14 per cent bigger and 30 per cent brighter.

When will it happen again?

The next time of such close encounter with a full moon will be November 14, 2016.

I could have gone on line and found some picture of the Moon, but I took this one myself so know for a fact it was the actual Full Moon in question.

BB Loye



(Georgians at play)

Here I am on Samhain proper. The daughter had a Halloween party and though I had planned on being the cause of therapy for children, my wife decided I needed to be Sorcerer Mickey. Robert and Darlene arrived as my back up so when the teen spin the bottle got out of hand I would have a swordsman to back up my spells.



Minnie and Sorcerer Mickey





Robert and Darlene



It's the Great Pumpkin Charlie Brown! A holiday tradition around my house.

> The walk up to my door. I asked a little boy "who am I?", he looks at me and thinks for a few minutes and say "Santa ?". lol, I think his parents need to sit him down and educate him a

little...ok, I had a red suit, that's about where the similarity ends <g>.

Well, it looks as if this is the extent of the Yule Newsletter! I wish each and everyone of you're a very Cool Yule, Merry Christmas and blessed holiday season!!! Oh, and HAPPY NEWYEAR!!!

> Blessings and Light Loye Pourner