

THE GEORGIAN NEWSLETTER



Yule-Imbolc-Ostara 2012

What's Inside:

- Announcements
- Culinary Curiosities
- pictures
- Crafts
- **Recipe's**

It is always of the greatest pleasure that I get to put so many announcements into the newsletter!

Dedication / Initiation:

~1st degree:

--Roger Allen Ward was initiated on October 23, 2009 while attending the Georgian Elder Gathering in Bakersfield California. Lady Marla Roberson performed the initiation. I regret deeply the lateness of this announcement. This is no reflection on Roger! It is simply a reflection of my gross neglect and oversight.

--Melinda Gail Norton Saunders of the Coven of the Aquariun Moon on Sunday, Feb 12, 2012.

--Nora and Adam. They have studied diligently and we are proud to call them witches of our lineage. Many thanks to Michael from Savannah for being available for High Priest and High Priestess duties. May the Gods protect the Craft and may the Craft protect the Gods.

Blessed be,
Marla and Gypsey
High Priestesses

~3rd degree:

--We're proud to announce that Sitara of Beachfyre Coven was elevated to the 3rd degree of the Georgian tradition in a ceremony by Lord Canu and Lady Rayna! She was attended before and after the closed part of the ceremony by Chloe, an Georgian initiate and member of Beachfyre Coven, as well as a longtime friend of Sitara's in the Craft. Please extend to Sitara all of the rights and privileges of a 3rd degree High Priestess and Witch! Feb 12, 2012

Blessings,

Canu and Rayna
Beachfyre Coven

Rayna, HPS & Canu, HP
Beachfyre Coven
Miami, Florida

~Birthdays~

- Marla – Nov 4
- Jacy's birthday is Nov. 23, 1992
- Rayna – Nov
- Cosette - Nov
- Tony - Dec 7
- Canu - Dec 14
- Mary Davies – Dec 14
- Serenth – Dec 16
- Tabitha – Dec 22
- Sundragon – Dec 24
- Azrael - Dec 27th
- Cindy – January 16
- Miranda Pournier – January 16
- Lady Autumn Star – Feb 3
- Fresno Jeff's - February 21 (crossed over)
- Lady Autumn Star – Feb 3
- Jeff Heuer - Feb 21,
- Rowan Moonstone – March 9
- Draco (Gene) March 18

New Births:



Fri Dec 9th Jamie's water decided to break. So at 1252 we had another grand-daughter. Jamie named her Maren Sue, pronounced like Karen but with an M. She weighted 5lbs 6 ounces 18 inches long.



Both baby and mom are home and doing well! The baby whisperer reads while little Maren sleeps in Grandpa's care!

HANDBASTING'S:

February 26th, 2012. I was honored to be asked to perform the handfasting of my niece Karra and her love, Zack



March 24th, 2012 at approx. 5pm California time,



Darlene and Robert (Tatiana and Treebeard) of coven Symbollic, renewed their vows...they got married right before the Ice Age set in, so it's been a while. Lord Bel Taran was honored and blessed to be asked to perform the ritual.



~Classic Yule Log Recipe~

This newsletter combines Yule, Imbolc and Ostara, as you can see, there has been much activity over the last few months. A butt load of birthdays, births, handfastings and crafty goings ons.

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BESSOM BY TABITHA

I made a broom on 31 Dec to sweep out the old year. I used the concept of the broom of 5 woods, but gathered what I could find in the woods near my house. I know I used oak, mulberry, holly, beech (I think), and one that looks like the Madrone trees in the NW, but smaller.

I started with a staff that the boys broke a couple of years ago that has a wonderful vine spiral embedded in the wood - it makes a great hand hold. I kept the broken staff because it was a good length for a besom handle. I used sinew to tie an ammonite into the small split in the handle. Then I used more sinew to tie the twigs to the broom handle. The final layer was using the store bought broom straw to make it look more like a broom and less like a bundle of twigs.

The final step was trimming the broom straw (and some twigs) to a comfortable length so I could use it as a broom. After the broom was complete, I used it to sweep out the troubles and trials of the old year by sweeping my living room. I also used it for circle casting for a New Years Day ritual where we practiced several forms of divination.



BB,
Tabitha

I always enjoy seeing the creations of other Georgians appear in this newsletter!

Ingredients

- 1/2 cup sifted cake flour
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup white sugar
- 3 eggs, separated
- 1/4 cup milk
- 1/8 cup confectioners' sugar
- 1 1/2 cups whipped cream
- 2 cups heavy whipping cream
- 8 (1 ounce) squares semisweet chocolate, melted
- 1/4 cup butter, softened
- 1/8 cup confectioners' sugar
- 1/2 teaspoon green food coloring
- 8 ounces marzipan

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 15x10-inch jelly roll pan. Line with waxed paper. Grease paper.
2. Sift together flour, cocoa, baking powder, and salt.
3. Beat together sugar and egg yolks at high speed until light and fluffy. At low speed, alternately beat milk and flour mixture into egg mixture.
4. Using clean beaters, beat egg whites at high speed until stiff, but not dry, peaks form. Fold one third of beaten whites into batter. Fold in remaining whites. Spread batter in prepared pan; smooth top.
5. Bake cake at 350 degrees F (175 degrees C) until set, 12 minutes.
6. Dust a clean cloth with confectioners' sugar. Turn cake out onto prepared cloth. Remove waxed paper. Trim cake edges. Starting with a long side, roll up cake, jelly-roll style. Transfer, seam-side down, to a wire rack to cool for 30 minutes.
7. Unroll cake; remove cloth. Spread whipped cream over cake to within 1 inch of edges. Re-roll cake. Place, seam-side down, on serving plate.
8. To prepare frosting, in a small saucepan, bring heavy cream, melted chocolate, and butter to a boil over medium heat, stirring vigorously until blended. Remove from heat. Let stand until set. Spread frosting over top and sides of cake.
9. To prepare garnish, dust work surface with confectioners' sugar. Knead food coloring into marzipan until blended. Using a rolling pin dusted with confectioners' sugar, roll marzipan to a 1/8-inch thickness. Using a small knife, cut out leaves. Arrange leaves, cinnamon candies, and snowmen on top of cake and around plate. Dust with confectioners' sugar. Enjoy!

BAILEY'S IRISH CREAM TRUFFLES

1/4 cup Bailey's Irish Cream
1 Tablespoon Butter
12 oz semisweet chocolate pieces
2 egg yolks
1/4 cup Heavy Cream

Melt chocolate pieces, Bailey's and heavy cream together over very low heat. Whisk in yolks, one at a time, mixture will thicken. Whisk in butter. Refrigerate several hours, or overnight until firm. Make small balls with a teaspoon. Roll in powdered sugar or cocoa.

Culinary Curiosities

- Figs, although considered fruit, they are actually inverted flowers!



- Grapefruits. They don't taste like grapes, and don't look like them either...so just HOW did they get that name? It's because from the way they grow in clusters (like grapes) on the tree.



-In Ethiopia, an invitation to attend a coffee ceremony is considered a mark of friendship and respect! Coffee anyone?



Berries

In botany, the **true berry** is the most common type of simple fleshy fruit; a fruit in which the entire ovary wall ripens into an edible, relatively soft pericarp. The flowers of these plants have a superior ovary and they have one or more carpels within a thin covering and very fleshy interiors. The seeds are embedded in the common flesh of the ovary. True berries have a pulpy endocarp and a thin skin or exocarp. Examples of botanical berries include the tomato, grape, litchi, loquat, plantain, avocado, persimmon, eggplant, guava, uchuva (ground cherry), and chile pepper.



Who would have thought huh?

Rain Man Creations Resurrected



Copper and Aluminum circlets

Recent events have prompted me to explore my natural gifts. Many years ago I started Rain Man Creations, and have recently decided to breathe life back into it. I am still hammering out the details, but for now, I can be contacted through my personal email of Beltane@prodigy.net. When I have a site put together, I will be sure to make it available to all. Most of you already know I am mildly gifted in the talents of arts and crafts, I

The Greenman, pencil drawing for a Tattoo



Wooden Wheels of the Year

And of course, everyone has seen my drawings. Is this a shameless promotional thrust...yes ☺



Goddess and God clay figures

Well, that's all I have for this newsletter everyone, I am so sorry for having been missing in action, and will do my best keep everyone updated and in the loop via the Georgian Newsletter!

BB
Loye/Lord Bel Taran