



THE GEORGIAN NEWSLETTER



IMBOLC 2014

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ANNOUNCEMENTS

Thirty-eight years ago this month, Pat typed a one page letter outlining what was going on with the different covens and mailed it out. Happy birthday Georgian Newsletter!

Birthdays

- Cindy – January 16
- Miranda Pournier – January 16
- Lady Autumn Star – Feb 3
- Fresno Jeff's - February 21 (RIP)
- Arthur-February 23

Upcoming Events

PantheaCon

February 14-17 at the Double Tree Hotel in San Jose, Ca
Rituals, workshops, vendors, and more!
Go to www.pantheacon.com for more information or check out their Facebook page: www.facebook.com/pantheacon
Come and see our very own Gypsy Teague, other Georgians and meet Pagans of all paths ☺



Beltane 2014

May 1-4 at the Blue Mountain Event Center in Wilseyville, Ca
Music, vendors, rituals, dancers, camping and more!
Go to www.facebook.com/bluemountainpagancommunity for more information or check out <http://gatheringsabbats.webs.com/bluemountainpagancommunity.htm>

WiccaFest 2014

May 10th in Fresno, Ca
More information can be found at www.facebook.com/Wiccafest2014

Legend of the Wheel: Imbolc

A Celtic story of the Seasons Adapted from
Celtic Legends and Pagan Symbolism



Submitted by Lady Allusha
Aka Rose English

Cernunnos, sensing his Powers of Darkness to be waning, sends Cailleach to the home of the Wyrrd, in the High Mountains, to learn of the future.

They tell Cailleach of the young Sun-God, Lugh, who has grown and been strengthened by the people's Sacred Fires. He has taken leave of his foster-mother, Tailtiu, to learn of the Great Mysteries and follow his destiny.

Lugh, to ease the sadness Tailtiu feels at his leaving, decrees this day for the celebration of her motherhood. For she has fully recovered from the Sacred Birth. Throughout the land were lit bonfires and torches in honor of the recovery of the Earth-Goddess. But still she felt sadness, and her tears fell upon the snow-covered ground. And where each drop fell sprang forth a fragile white flower, a sign of purity and new beginnings.

The fires were built higher, that Lugh's way would be lit and he could see his way back from the journeys he has begun.

When the fires burned down, the people jumped through them, that they would be seined, and thusly purified. Kindled in the bosom of Tailtiu was new hope.

Meanwhile, Cailleach has reported back to her Lord, and told him of the visions of the Wyrrd. In an attempt to stifle this new threat to his power, he sends her to use her magickal trickery to dispose of this young and innocent God.

And so she journeys through the night in search of Lugh. Being old of age, Cailleach tires, and stops to rest. Soon the dawn appears. She grieves the light of day, for her sorcery is cloaked in the darkness.

Nearby, Lugh is resting by the Well of Youth. He has learned the secrets of this Sacred Well from the Spirit that dwells within it. The Spirit granted a boon that Lugh had asked of her. He wished to fill his bota with the magickal waters. He took a sip, then hears, off in the distance, the moans of an old woman in misery. Following this sound, he finds a very tired old woman on the ground where she had fallen.

In his compassion, Lugh offers to her a drink of the Water of Youth. Taken in by his kindness, Cailleach drinks from the water, and suddenly she is transformed! No longer the withered old crone, she has become a beautiful young three-fold fertility goddess, Brigid. Lugh welcomes her, and together they journey back to the Land of the Celts. She bestows the gifts of poetry, smith-craft, and medicine upon the people throughout the land.

Georgian Corner

This section of the Georgian Newsletter will be dedicated to all of our Georgian celebrations, Georgian business owners, creators, artists and authors; with information about some current and upcoming books, businesses, items for sale and more!

As the incense filled the room and candles glowed, the High Priest and High Priestess called upon the Goddess Brigid and the young Sun God to join them in celebration of Imbolc and for magickal workings to help heal the coven members who haven't been well...



*Coven Symbollic and Friends, Imbolc 2014
Jenice, Cat, Arthur, Julie and Loye*



Merry Meet Designs was coined one foggy morning while clearing my head with copious amounts of tea. My husband runs a design shop and frequently does vinyl decals. I was tired of seeing the same old praying Calvin, Jesus fishes, and NOTW decals on cars I passed on the street. I noticed a large discrepancy between the car decals that were available for purchase, and saw very little pagan representation.

I'm not entirely sure that Logan was please to be woken up so early on a Saturday by an overly caffeinated wife, but hey, that's the way I roll. We spent the morning brainstorming common pagan/wiccan symbols as well as fun fantasy style decals as well, and Merry Meet Designs was born!

Currently we operate as an etsy store and have been pleased to note a fairly steady trickle of sales. The most popular decal is definitely the ornate Mjölñir second to our Spiral Goddess.

We are starting to take custom orders as well! Its been very exciting for me to see the excitement on people's faces when they see us at festivals and such. And I love getting emails from all over the world about our decals. I recently sent a Goddess decal to France!

If you're interested in a decal please feel free to visit us at www.etsy.com/shop/MerryMeetDesigns.

Written and Submitted by Tessa Bryce



Decals Available are Pictured Above

SPOTLIGHT QUESTIONS



Name and Birthday:

Mullein Ditchweed, March 14th

When did you Discover Paganism and Wicca? Tell us a bit about your Pagan journey...

I discovered my path to paganism in 1995. I had lost faith in Christianity and felt that whatever the truth might be, it wasn't there for me. While perusing the book store shelves in the religion department I came across Uncle Bucky's Big Blue Book. Just reading the first lesson I knew that I wasn't crazy and that there were people out there who thought like me. I became a typical book pagan for the next few years.

What tradition did you start in, if any?

I went straight from book pagan who was starting to dabble in the community to working with a Georgian coven.

Are you a Georgian Initiate? Have you earned any degrees? How long have you been a Georgian?

I started with my dedication in Georgian back in 2002. It took almost ten years, but I finished my 3rd degree in 2011.

Who dammed you to this Tradition?

I met Cathair Coven of OKC at some random meet and greet. They invited me to spend a full moon with them and I fell in love with the group. It felt like coming home.

How long have you been interested in the Craft?

I didn't know there was a craft until I was out of my teens. I have always felt that I was meant to be a religious person but I just didn't have the right religion. Being a sheltered Christian growing up I didn't know there was anything outside of monotheism. The moment I discovered it I knew it was where I belonged.

Do you have any Children/Grandchildren?

I have three girls that span the ages of 18 months to 15 years.

Describe your life a little these days...

These days my life consists primarily of childrearing and housekeeping. I left the mind exercising world of payroll hoping to find my next career passion. I hope I figure it out soon. ;) Spiritually, my husband and I attend the monthly gatherings of the local CUUPS chapter and observe the holidays with family. We recently took it upon ourselves to start the

first Spiralscouts Circle here in Pittsburgh and we have been going strong for 7 months. It has been an incredible change of perspective to teach paganism to not just my own children, but to several younglings in a group setting.



What great is going on in your life?

While I have nothing amazing to report, I am very grateful that my life has become very stable over the past several years. I have a wonderful husband and healthy happy children. That is nothing to sneeze at.

Have you attended any Mountain Meets?

Not yet, but I love the idea of a cross country trip.

Been to any other gatherings (not just pagan) that you have enjoyed?

We attend the Festival of Tara every year at the Gaea retreat center. We love it there. It is a small festival but the land is so welcoming. It is primarily a highland games festival that benefits Camp Gaea but the attendees are predominately pagan

so the undertones of paganism are strong. We have also attended the Heartland festival at the same location. We have gone to other pagan gatherings here and there but none bring us back the way Tara does.

Any stories you wish to share?

None that don't make me look like a perpetual n00b.

Are you working on anything (Book? Art? New business? Projects? Etc.) that you would like to share with everyone?

As I mentioned, we are very excited about Spiralscouts. We are tickled that an organization already exists for families who are looking for a pagan alternative. I look forward to watching our Circle continue to grow and become more established. I hope that we also inspire other Circles in our city so that we can have larger gatherings.



Upcoming Sabbat Information

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Ostara



Ideas to Celebrate Ostara:

Ostara celebrates the beginning of a new life and [planting seeds](#) is a brilliant way to represent that. This is a time for birth and the end of the [winter](#). Work in your garden or start a small [vegetable garden](#), as well as celebrating Ostara with this, growing your own [vegetables](#) can also save you some money.

Eggs represent fertility, and painting eggs is a typical and enjoyable way to celebrate Ostara and Easter. This is a great, inexpensive activity to do with children. You can [boil some eggs](#) or [blow eggs out](#), then decorate the eggs however you want. The eggs can be placed in a [basket](#) and used for decoration on your altar or table.

Go out and enjoy Ostara by taking a walk in a wood or a forest and [pick some wild flowers](#) (be careful and check first if this is allowed—as some flowers are protected, making it illegal to pick them). If you want you can leave an offering behind. Thank the flowers for their sacrifice and put them in vase on your [altar](#) or table.

This is an excellent time to start something new. Some people choose to [start a new diet](#) or [stop smoking](#), but the possibilities are endless.

Hide some eggs in the garden and let your children search for them, play some egg games like egg races or egg toss.

Ideas from: <http://www.wikihow.com/Celebrate-Ostara>

Recipes

Cooking for Ostara often involves the first spring greens. It's too early for most farmer's markets to open, but this is prime season for gathering mushrooms and wild greens. Poultry, rabbit, and lamb are popular meats. Eggs appear whole or mixed into many dishes; whole eggs are often dyed or otherwise decorated. Milk, cheese, and other dairy products remain popular. Pastel colors and white prevail, sometimes accented with gold or silver.



Blueberry-Ginger Crumble



Ingredients:

- 2 cups fresh blueberries
- 1/3 cup white sugar
- 1 tablespoon lemon juice
- 1/2 cup flour
- 1/2 cup rolled oats
- 1/3 cup packed brown sugar
- 2 tablespoons ginger chips (minced crystallized ginger)
- 1/3 cup butter

Directions:

Preheat oven to 350°.

Put the blueberries in a medium-sized glass bowl and rake the edge of a spoon through them to bruise the fruit slightly. Add 1/3 cup white sugar and 1 tablespoon lemon juice; stir, then set aside.

In a second bowl, combine 1/2 cup flour, 1/2 cup rolled oats, and 1/3 cup firmly packed brown sugar. Then stir in 2 tablespoons of ginger chips. Slice the butter into squares and add to the dry ingredients. Use a butter cutter to mix the contents until loose and crumbly.

Stir the blueberries and spread them in the bottom of a glass pie plate. Then sprinkle the crumble topping evenly over the blueberry filling. Bake at 350° for 20-30 minutes, until topping is golden-crisp and filling is bubbly.

Bake 15 minutes in the preheated oven. Reduce heat to 300 degrees F (150 degrees C), and bake an additional 30 minutes, or until a knife inserted 1 inch from edge comes out clean. Allow quiche to sit 10 minutes before cutting into wedges.

Bacon-Swiss Quiche



Ingredients:

1 (9-inch) deep-dish pie crust in tin
12 slices bacon
1 cup shredded Swiss cheese
4 eggs, beaten
1 1/2 cups half-and-half
1/2 teaspoon salt
1/4 teaspoon white sugar
1/8 teaspoon cayenne pepper

Directions:

Preheat oven to 425 degrees F (220 degrees C).

Place bacon in a large skillet, and fry over medium-high heat until crisp.

Drain on paper towels, then chop coarsely.

Sprinkle bacon and cheese into pastry shell.

In a medium bowl, whisk together eggs, cream, salt, sugar and cayenne pepper. Pour mixture into pastry shell.

Ice Milk



Ingredients:

1 cup 2% milk
2 cups half-n-half
3/4 cup sugar
2 teaspoons vanilla extract

Directions:

Pour 1 cup 2% milk into a large bowl. Add 3/4 cup sugar and whisk until dissolved. Whisk in 2 cups half-n-half. Add 2 teaspoons vanilla extract and whisk thoroughly.

Turn ice cream machine ON. Pour milk mixture into ice cream machine and freeze for 25 minutes.

Recipes found on:
<http://greenhaventradiation.weebly.com/ostara-recipes.html>

We hope you enjoyed this edition of the newsletter! Bright Blessings!

The Newsletter Staff