THE GEORGIAN NEWSLETTER

YULE 2010

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ANNOUNCEMENTS!

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

Dedication / Initiation:

~1st degree: Beachfyre Coven is proud to announce the initiation of Coral Nightwing into the Georgian tradition with his first degree initiation on Nov 27th

~2nd degree: Beachfyre Coven is proud to announce the elevate Sitara on Nov 27th

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 will be 8 on Dec 27th

New Births:

On Nov 13, 2010 at 12:37pm, Vincent C and Asialea Pourner brought into this world Loye Cordel Pourner III. He weighed in at 5 lbs 15 oz and was 20.5 inches long. This birth officially made

yours truly, High Priest of Coven Symbollic an official and unarguable grandparent.

Here are pictures of Papa (me), Daddy (my son Vincent) and baby Loye.

Baby Loye is named after his Papa and Great Papa.

8 Days later, Katie (Lady Gaia), High Priestess of Coven Symbollic became a Grandma again, with the birth of Zane Everett, weighing in at 9.6 and 20 inches long

AS IS THE WAY OF LIFE, THE BALANCE IS ALWAYS A PART OF WHO WE ARE, AND WITH THE BIRTH OF NEW LIFE, SO TOO, PASSES THOSE WE CARE ABOUT.

Candace, the daughter of Margie and Dan, two of our Oklahoma Elder's daughter passed. Candace was 25 and leaves 2 young children behind.

Morris Bowen, father of Lady Kerridwen (Shawn Showen's) of Bakersfield and member of Coven Symbollic passed on Black Friday (Nov 27).

A YULETIDE TALE

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Behold a small larch-wood shack in a Norwegian fishing village. It is dark -- completely dark, as it has been since mid-November -- and bitter, bitter cold. Sif Egvindsdottir, pregnant, stumbles out of her bed. She is worried. She is unmarried and desperately poor.....she fears having to give birth in an unheated shack, alone and without help.

Fortunately, it is merely another cramp, such as pregnant women have; it was not the dreaded labor, after all; she returns to sleep. Once she is safely asleep, I arrive.....silently opening the door to the shack, I creep to the fireplace, and leave a small sack there. Leaving, I close the door behind me silently, and stealthily creep away.....

The next morning, Sif Egvindsdottir finds the sack, and enough gold therein to take care of her all that winter. Four days later, the baby boy was born of Sif at the very moment the first twilight was seen in the little fishing village..... For I saw it all from my home, whence I went from Sif's house.

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A small hut on the shores of western Anatolia.

The days end early now, even down here in sunny Asia Minor. 'Tis rather chilly these days, also!! Sunset on the Sea of Marmara. The fading sky tells Sophia that it is THAT time. Her husband, Petros, is still out to sea..... but midwives cost money!! Where and to whom can Sophia go for help??

Sophia's cries end the shortest day of the year for her; it is bitter. Then I come. I drop a small sack down her chimney. That sack isn't cheap on an Orthodox Bishop's salary, I assure you!! But it is enough to hire a midwife for Sophia's child when he is born, and to ensure it a fair entry into life ..... which occured at dawn, a few hous after my departure.....

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An urban shack in Imperial Rome. Pompeia, freedwoman, has no illusions about help with her expected baby. She KNOWS that she can expect little or no help with it. Her man, still yet styled "the slave Cassius" by law, is still under the thumb of his master..... Cassius managed to buy Pompeia's freedom, but naught more as he could not buy his own.....

Thinking about her yet beloved Cassius, and his child that she is about to bear into freedom -- but desperate poverty -- Pompeia cries herself to sleep..... and then I come.

This time, I come with her husband, the freedman Cassius, upon whom I bestow a small sack containing not only coins, but also a scroll -- the certificate of freedom for the former slave.

I bid Cassius enter the bed and gently waken his wife. When he does so, I depart silently.....

As dawn breaks, Pompeia's boy-child Apollinus is born.....

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A shanty on the south side of Colorado Springs. Maria is awaiting the arrival of her baby. Again, the anguish as the time approaches; again, I come like a thief in the night; again, the small sack to give a young'un a decent chance in the world. One of the things the Catholic Church defrocked me for was the sale of my chalice -- to make up the sack for Maria among other things -- and my suggestion that the Catholic Church do the same.

But, screw 'em. What good would golden artworks have done Maria, anyway?? Our spendable coins aren't made of real metals anymore ..... haven't been in __years__!!

In Community Hospital, at dawn, young Jesus is born..... and Maria "made it" quite well also. The sight of dawn met Maria well. It met Me well also.

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Can you tell who I am??
I am Odin.
I am Jupiter Hospitaler.
I am Nicholas.
I am Stephen Handen, sometime Catholic Priest in this city. I am also known by many other names: Grandfather, Grey Man, Old One: the Old Sun in the experience of the Old Year.

The boy-child is known by many names, also, and yet is One: Thor, Jesus, Horus, Mithras: the New Solar Year, our future and our life. As the Childe is born, we are renewed, as the Sun is also renewed unto us; and My mission is fulfilled in very deed: He is here!! Behold his star blazing hotly in the East!!

May Your Power blossom, Gentle Sire: may it blossom until you become puissant enough to enforce:

PEACE ON EARTH: BENEVOLENCE TO EVERYONE.

Now let your Servant depart in peace.....

Written by our priest, Lord Wotan
Submitted by Lady Rowan Moonstone

Here we have Mr Clause in his workshop

Looks a little chilly up there at the North Pole

Now, Dasher! now, Dancer! now, Sniffles and Hacken! On Wheezer! on , Coughin! on, NyQuil and Robitussin!

To the top of my head! to the top of my toes!
Now make me all better, through rain, sleet and snow!

HO HO HO FROM 1825 ROOSEVELT

Our very own Puck recently had a makeover for the holiday season!

My NO-EL huh? Very Cleaver Puck lol

Miniature Yule Log Ornaments

Ornaments for your holiday tree, place cards or favors to give to guests at a Yule celebration.

Assemble the following materials:
•A small branch or stick about an inch thick (see notes on types of wood below)
•A hot glue gun & glue sticks

Your Choice of :
•9-12 inches of red or burgundy ribbon or yarn per ornament, natural string or raffia work too.
•Small feathers (you can find these in the craft store)
•Snippets of evergreen plants - pine, fir, spruce, holly, mistletoe, etc.
•Tiny pine cones
•Small beads or artificial berries in burgundy or red.
•Teeny candles in red, burgundy or green.

Cut the stick into 3 - 4" lengths.
Decorate each small log with the feathers, evergreens, pine cones, candles and beads as you would a full-sized Yule log.
Tie a piece of red ribbon or yarn around the center and knot in a bow.
To hang as a tree ornament, use a bent paperclip or wire hanger.
To give as a party favor, you may want to attach your miniature log to a piece of card stock, with a greeting example: "Wishing you the blessings of Yule."
It's best to not use mistletoe on the ornament if you will use it for a place card, since it is poisonous.

The stick for your Yule log ornament can be made of any wood, while Oak is traditional, each contains its own kind of magick.

Ash -- brings protection, prosperity, and health
Aspen -- invokes understanding of the grand design
Birch -- signifies new beginnings
Holly -- inspires visions and reveals past lives
Oak -- brings healing, strength, and wisdom
Pine -- signifies prosperity and growth
Willow -- invokes the Goddess to achieve desires

Here are some full sized decorated logs for ideas.

Submitted by RoseWynde

Part of Coven Symbollic here, but ALL of us wishing everyone a very Blessed Yule and merry Chrsitmas

Robert, Darlene and myself

My home between rain storms!

The newest addition to my outdoor decoration

Some of the indoors.

Robert and Darlene, members of Coven Symbollic. Robert has his lights all set up on remotes! I would say he's lazy…but smart is probably more applicable here ☺

We celebrated Yule ritual at their house, very warm and cozy, good food afterwards and lots of chatting and gift exchange!

Bakersfield Yule and Christmas Greeting

Shonsu, Rhiannon Etain, Bobbie, Cindy and Shawn

~Classic Yule Log Recipe~

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!

The stockings were hung by the chimney with care,
In hopes that St. Nicholas soon would be there;

Here we have Marla and Gypsy's simple yet festive hearth.

Lisa Cowley Morgenstern and son

Branwen Ravenwood

To all my Witchy, Pagan friends I hope this week of Solstice Celebration has been a good one, may all of you be blessed in the coming year..."And the Wheel Goes Round!!! Blessed Be.

Eggnog History

Many believe that eggnog is a tradition that was brought to America from Europe. This is partially true. Eggnog is related to various milk and wine punches that had been concocted long ago in the "Old World". However, in America a new twist was put on the theme. Rum was used in the place of wine. In Colonial America, rum was commonly called "grog", so the name eggnog is likely derived from the very descriptive term for this drink, "egg-and-grog", which corrupted to egg'n'grog and soon to eggnog. At least this is one version...

Other experts would have it that the "nog" of eggnog comes from the word "noggin". A noggin was a small, wooden, carved mug. It was used to serve drinks at table in taverns (while drinks beside the fire were served in tankards). It is thought that eggnog started out as a mixture of Spanish "Sherry" and milk. The English called this concoction "Dry sack posset". It is very easy to see how an egg drink in a noggin could become eggnog.

The true story might be a mixture of the two and eggnog was originally called "egg and grog in a noggin". This was a term that required shortening if ever there was one.

With it's European roots and the availability of the ingredients, eggnog soon became a popular wintertime drink throughout Colonial America. It had much to recommend it; it was rich, spicy, and alcoholic.

In the 1820's Pierce Egan, a period author, wrote a book called "Life of London: or Days and Nights of Jerry Hawthorne and His Elegant Friend Corinthina Tom". To publicize his work Mr. Egan made up a variation of eggnog he called "Tom and Jerry". It added 1/2 oz of brandy to the basic recipe (fortifying it considerably and adding further to its popularity).

Eggnog, in the 1800s was nearly always made in large quantities and nearly always used as a social drink. It was commonly served at holiday parties and it was noted by an English visitor in 1866, "Christmas is not properly observed unless you brew egg nogg for all comers; everybody calls on everybody else; and each call is celebrated by a solemn egg-nogging...It is made cold and is drunk cold and is to be commended."

Of course, Christmas was not the only day upon which eggnog was popular. In Baltimore it was a tradition for young men to call upon all of their friends on New years day. At each of many homes the strapping fellows were offered a cup of eggnog, and so as they went they became more and more inebriated. It was quite a feat to actually finish one's rounds.

Our first President, George Washington, was quite a fan of eggnog and devised his own recipe that included rye whiskey, rum and sherry. It was reputed to be a stiff drink that only the most courageous were willing to try.

Eggnog is still a popular drink during the holidays, and its social character remains. It is hard to imagine a Christmas without a cup of the "nog" to spice up the atmosphere and lend merriment and joy to the proceedings. When you try out some of the recipes on this site, remember that, like many other of our grand traditions, there is history and life behind that little frothy brew.

Eggnog literally means eggs inside a small cup. It is used as a toast to ones health. Nog is an old English dialect word (from East Anglia) of obscure origins that was used to describe a kind of strong beer (hence noggin). It is first recorded in the seventeenth century. Eggnog, however, is first mentioned in the early nineteenth century but seems to have been popular on both sides of the Atlantic at that time. An alternative British name was egg flip.

It all began in England, where eggnog was the trademark drink of the upper class. "You have to remember, the average Londoner rarely saw a glass of milk," says author/historian James Humes (July 1997, "To Humes It May Concern"), former speech writer and adviser to four presidents. "There was no refrigeration, and the farms belonged to the big estates. Those who could get milk and eggs to make eggnog mixed it with brandy or Madeira or even sherry." But it became most popular in America, where farms and dairy products were plentiful, as was rum. Rum came to these shores via the Triangular Trade from the Caribbean; thus it was far more affordable than the heavily taxed brandy or other European spirits that it replaced at our forefather's holiday revels."

An English creation, it descended from a hot British drink called posset, which consists of eggs, milk, and ale or wine. The recipe for eggnog (eggs beaten with sugar, milk or cream, and some kind of spirit) has traveled well, adapting to local tastes wherever it has landed. In the American South, bourbon replaced ale (though nog, the British slang for strong ale, stuck). Rich, strong eggnog — the richer and stronger, the better — is no stranger to holiday celebrations in New Orleans, and at this time of year the drink takes its place alongside syllabubs on the traditional southern table. (Syllabub is a less potent mixture than eggnog but just as rich. Made with milk, sugar and wine, it straddles the line between drink and liquid dessert.)

Eggnog goes by the name coquito in Puerto Rico, where, not surprisingly, rum is the liquor of choice (as it is these days for many eggnog lovers in the U.S.). There the drink has the added appeal of being made with fresh coconut juice or coconut milk. Mexican eggnog, known as rompope, was created in the convent of Santa Clara in the state of Puebla. The basic recipe is augmented with a heavy dose of Mexican cinnamon and rum or grain alcohol, and the resulting drink is sipped as a liqueur. In Peru, holidays are celebrated with a biblia con pisco, an eggnog made with the Peruvian pomace brandy called pisco.

The Germans make a eggnog or rather egg soup with beer (Biersuppe). Here in Iceland, we do have a soup here that resembles eggnog somewhat but there´s no alcohol in it. It is served hot as a dessert. Other than that, we have nothing that resembles eggnog and no eggnog traditions.

Ingredients

(Serves 15-20, inebriates 6)

- 12 egg whites
- 100 g sugar
- 12 egg yolks
- 200 g sugar
- 1 ml salt
- 1 l heavy cream, beaten
- 1 l milk
- 1 l Bourbon
- 250 ml dark rum

e.g., Myers's Rum

Procedure

1. Beat whites stiff; beat in 100 g sugar.
2. Beat yolks until very light with 200 g sugar, and salt.
3. Combine and stir until thoroughly blended.
4. Add cream, then milk, then Bourbon.
5. Beat well.
6. Add rum.
7. Store in a cold cellar for a week.

Notes

Serve with freshly-grated nutmeg. The egg nog should be ladled from the bottom of the bowl, and never stirred, in order to maintain its layered quality.

An alternate method, preferred by some, is to make a creamy, non-layered egg nog by stirring gently every day.

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Blessed Yule and a Very merry Christmas to one and all….and as Tiny Tim said, "God Bless us EVERYONE!"

Georgian Newsletter, Yule 2010
Lord Bel Taran