

THE GEORGIAN NEWSLETTER



Lughnasadh 2011

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SPOTLIGHT

Sorry, no spotlight this time around. I made the requests but got no replies.

ANNOUNCEMENTS !

Birthdays!!!!

Jamie: July 16
Darlene; Aug 7
Peggy August 9th
Shawn – August 14
Allen - Sept 15
John (Tali) - September 20

Gatherings & Rituals

37rd annual Mountain Meet (1974 to now) – The Methuselah Group Campsite in Mountain Home State Forest in California was the hosting location again, and a very pleasant time was had by all that gathered

Wiccaning:

It was with great pleasure that I was asked to perform a wiccaning at Mt Meet. With the assistance of Lady Du Dragorum little Katlyn Ray was the center of attention! Grandma Peggy had a severe bout of “hay fever” and could not speak very well...what with the watery eyes and frog in her throat. Papa Jeff (grandpa), being the strong Marine that he is, soldiered through with little or no issues. Many gifts were given, both spiritual and physical.



she received a Fairy drawing thingy from Treebeard and Tatiana (Bob and Darlene), shown here, a silver bracelet by me, a necklace by RW (I think) and a couple others I am sad to say I don't remember...plus the gifts bestowed by the Elements, Lady and Lord. AND! Most of all, a butt load of aunts, uncles, brothers and sisters ALL bent on making sure she is safe. Uncle Fester loves you Knucklehead!





Colors: Gray, green, gold, yellow

Symbols: All grains, breads, threshing tools, athame

Date: Occurs 1/4 of a year after Beltaine. True astrological point is 15 degrees Leo, but tradition has set August 1st as the day it is typically celebrated. Since the Ancients Celts passed their days from sundown to sundown, the celebration would usually begin the night before on July 31st.

The turning of the wheel now brings us to **Lughnasadh** (LOO-nus-uh), also known by its medieval Christian name of **Lammas**, named in honor of the Celtic god Lugh, a name which means “light” or “shining.” Although somewhat confusing, we are not celebrating the death of

Lugh (the God of light does not mythically die until the autumn equinox), but rather the funeral games that Lugh hosted to commemorate the death of his foster mother, Tailte. In Ireland, Lughnasadh is often called the "Tailtean

Games". A common feature of the games were the "Tailtean marriages", rather informal and lasting only a year and a day or until next Lammas, at which time the couple would decide to continue the arrangement or stand back to back and walk away, thereby dissolving the marriage. The parish priest was not bothered to perform these trial marriages, they were usually performed by a poet, bard, priest or priestess of the Old Religion, or shanachie, and were very common into the 1500's. It is from this custom that our present-day Handfastings must come.

According to one of his many legends, Lugh was the last great leader of the Tuatha de Dannan. In one of the Tuatha's victories, Lugh spared the life of Bres, a defeated enemy captain, in exchange for advice on ploughing, sowing, and reaping. He was seen as a multi-talented deity, being capable and quite good at all he undertook. The myths of Lugh include the prevalence of his many skills and the wedding of these skills to the potential or unrealized abundance of the land. According to the writing of Caesar, he was also regarded as the patron of all the arts, traveling, and influence in money and commerce.

To the Romans, Lugh was seen as a counterpart to Mercury. Lugh is the son of Arianrhod, who is associated with sacred kingship and Three-fold Death. His wife's name is Blodeuwedd, also known as the Flower Maiden.

Lughnasadh is the first of the three harvest Sabbats, Mabon and Samhain being the other two, which celebrates the ripening grains and corn. With the harvest so prevalent, Pagans see the theme of the sacrificed god motif emerge. His death is necessary for rebirth of the land to take place. Called by many names, “Green Man,” “Wicker Man,” “Corn Man” or just the “Spirit of Vegetation,” his essence begins to merge with the harvested crops, a sacrifice that will be realized with the new growth in the spring.

In old times, it was the duty of the King to sacrifice himself for the land, an idea that has been seen in the many legends of cultures both new and old, throughout recorded history. The gathering of the first crops of the year is also used to symbolize the success and extent of the power raised from the Beltane rites when the Sacred Marriage of the Lord and Lady took place. The theme of

sexuality and reproduction is carried over into Lughnasadh as well to ensure the remainder of a good harvest.

This Sabbat is also known as the celebration of bread. As bread was one of the main staples of our ancestors, the ripening of the grain was the cause for great celebration. The reaping, threshing and preparation of these breads spawned great ritual and ceremony to ensure bounty for the following year.

This time of the year finds us with fields to harvest, the first of a bountiful crop that will hold us through the winter months. Even though the hottest days of summer are upon us, we have but to observe to see that fall is just around the corner. Shadows are growing longer as the days slowly become shorter. Squirrels are busily gathering food for the coming winter. It is a time to begin canning produce from the garden, a time to save and preserve.

Some ideas for celebration include:

- Sacrifice bad habits and unwanted things from your life by throwing symbols of them into the sabbat fire.

- Bake a loaf of bread in the shape of a man and sacrifice him in your ritual. Make him a part of your feast but save a piece to offer the gods.
- Take time to actually harvest fruits from your garden with your family. If you don't have a garden, visit one of the pick-your-own farms in your area.
- Include bilberries or blueberries in your feast; these were a traditional fruit, whose abundance was seen as an indicator of the harvest to come.
- Gather the tools of your trade and bless them in order to bring a richer harvest next year.
- Share your harvest with others who are less fortunate.
- Decorate with sickles, scythes, fresh vegetables & fruits, grains, berries, corn dollies, bread. Colors are orange, gold, yellow, red and bronze.

And so the wheel turns.....

Borrowed from:
<http://thunder.prohosting.com/~cbarstow/wheel.html>

Recipe

Bel's Mt Meet Breakfast Burrito's



Breakfast Burritos

I started making these at Mt Meet many years ago, and a certain saber tooth mountain poodle will give her approval!

- 1 dozen eggs
- 1 lbs ground Jimmy Dean sausage
- 1 package O'Brien potatoes

- 1 lbs sharp cheddar cheese grated
- 16 oz Pace medium picante sauce
- 12 – 18 taco size flour tortillas

Scramble eggs, set aside. Crumble and brown sausage, set aside. Fry o'brien potatoes until light brown. Warm flour tortillas, I dry fry them on cast iron. Now assemble burritos layer eggs, sausage, potatoes, cheese and salsa. Roll tightly and set aside. Repeat until all filling is used. They can be individually wrapped in foil and frozen. They can be reheated in microwave. They are best prepared fresh and eaten same day.

Recipe

Brigid's Blackberry Pie

- 4 cups of fresh blackberries (thawed frozen berries are ok)
- 1 1/2 cups sugar
- 1/3 cup flour
- 1/4 teaspoon cinnamon
- 1/8 teaspoon of salt
- 1 unbaked pie crust

Preheat oven to 325 degrees F. Line a deep pie dish with the pie crust or purchase a commercially-made one. Set aside. Mix all other ingredients together in a large mixing bowl. If it appears too "wet," mix in a little more flour (about 2 tablespoons). Turn the fruit into the pie shell and dot with butter or margarine. You can bake the pie as is, or cover it with another pie crust. Then score the top several times with a sharp knife. Bake for 1 hour, or until the top crust is a golden brown. Taken from Edain McCoy's book "The Sabbats- A New Approach to Living the Old Ways"

I don't know bout you guys, but my mouth waters just thinking bout a good blackberry pie! Unfortunately, the hills at Mt Meet was not as abundant as I would have liked....so came home empty handed ☹

More complex corn dollies involve multiple straws, intricate braids, and sometimes the creation of a straw core shape around which the outer straw is plaited.



How to make a Corn Dolly

The best part of the stem is the top length from the ear (the seed head) down to where the last leaf leaves the stem. Leaving the ear intact, strip off the dead leaves and sort the stems according to size: thick, medium, and fine.

Dry straw must be soaked flat in cold water for about 15 minutes and then stood upright to drain before plaiting.

The Five-Straw Plait is the easiest to work with for a beginner:

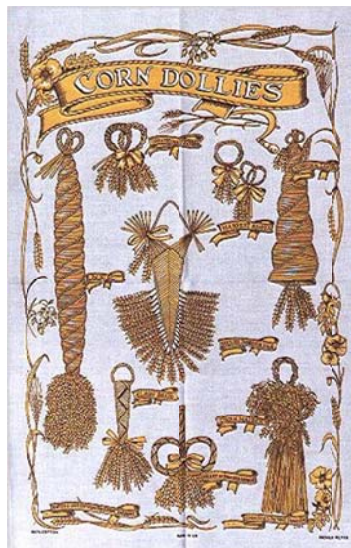
1. Tie 5 straws together close to the ears.
- 2-5. Each time the straw being folded passes over two corners, it is then left and the one at the last corner is picked up and used in its place until the round is completed.

The attractive spiral pattern grows as round succeeds round.

6. When completed, the ends are tied to the starting point below the ears, making a decorative circle.

To feed in new straws, cut the old straw off after it has passed the second straw. The thin end of the new straw is inserted in the hole, making sure of a firm fit which is hidden under the fold of the straw of the next round.

Simple corn dollies can also be made with the standard three-straw plait.



Art and Crafts

Here we have a work in progress. This is a Staff Head I am currently working on for someone a covener.



The up side is, if she isn't happy with it when I am done, it's cedar and will make a splendid fire! 😊



Well, that's it for this issue of the newsletter. I must get to work on the Mt Meet Newsletter now. If I neglected to put something in here, forgive me...my computer crashed and I lost much information.

Blessings and Light
Loye