

THE GEORGIAN NEWSLETTER



Beltane 2015

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~SPOTLIGHT~



Maureen Vaughn

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

MV-Not really sure when I discovered it but I had been looking for something for a number of years. I was raised in the Catholic Church and have jokingly referred to myself as a recovering Catholic since 1978.

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

MV-I was a member of the Tannaric Clan of

Stregheria which is known as the "Old religion of Italy."

GNL-Tell us about your first memorable ritual experience.

MV-It would probably be my initiation into the Georgian Tradition in the Coven of Children Between the Worlds with David and Karen Leutz.

GNL-How long have you been interested in the craft?

MV-I have been interested in the craft since 1995 when I snuck into the MSN chat room that the HPS of the Stregerian trad had opened and Gene was a member of.

GNL- How long have you been a Georgian? Who introduced you to this tradition?

MV-I have been a Georgian since 04/12/08 when I was dedicated. My husband was in an msn chat with Katie and he received permission to visit Katie's coven and after his coven dissolved he started going to Children Between the worlds with Katie and soon obtained permission to drag me along.

...Litha **Recipes**

GNL- Do you have children? Grandchildren?

MV-I have five children, ranging in ages from 13 to 39 and eight grandchildren ranging from 4 to 16.

GNL- Describe your life a little these days. What great is going on?

MV-Well we have been relying on a motorcycle for transportation for over a year due to no car and financial difficulties however I have recently received a hearing date for my SSDI which I applied for 2 ½ years ago when I broke my back the first time.

GNL-Attended/Missed many Mt Meets? Other gatherings you've attended?

MV-We have made about 3 day trips to Mountain Meet, as it is not a very long distance from home. We would love to make one and stay a few days but would have to allow for Azrael's medical needs. We go to multiple Native American gatherings and Pow Wow's.

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

MV-Not really although there are many to come in the future.

Midsummer Passion Punch *from Hearth & Home Witchery*

- Leaves from 4 sprigs of mint
- 1/4 cup sugar
- 4 cups seltzer water
- 6 cups passion fruit juice
- 1 lime
- ice cubes
- 6 passionflowers

Bruise the mint leaves with the sugar in a mortar and pestle. Transfer the mix to your punch bowl. Pour seltzer water and fruit juice over the leaves. Squeeze in the juice of the lime. Add ice cubes and garnish with passionflowers.

Substitute club soda or sparkling water for seltzer water if desired.

One note for serving: You should NEVER get passionflowers that have been grown non-organically, because they will almost definitely have chemicals on them that you do NOT want near your food! If you have no way to acquire passionflowers (or even if you do and you just like this idea), I might suggest investing in some rose-shaped cake pans--they're usually in a set of four or six and make cupcake-size cakes--and filling them with water and freezing to make big pretty flowery ice cubes. You can even sprinkle some mint leaves in there to freeze into the cubes. It looks beautiful, but believe me, it won't last long under the hot sun!

ANNOUNCEMENTS!

BIRTHDAYS:

- BH/RW – April 4
- Spiritmother – April 11
- Rhiannonetain – April 27
- Loye – April 30
- Balder (jeff) - May 5
- Dorothy Morrison – May 6, 1955
- Lady Gaia Rose (Kate)-May 17th
- Georgia – May 18
- Cat - May 22
- Bobbie - May 31



Faery Honeycakes

Recipe from Hearth and Home Witchery

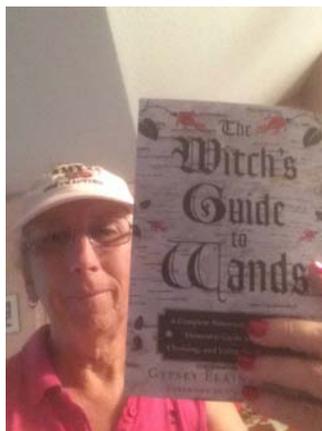
- 1/2 cup sweet white wine
- 1 egg
- 2/3 cups flour
- 1/8 teaspoon cinnamon
- 1/8 teaspoon salt
- 2 tablespoons sugar
- 1 cup of honey
- 1/8 teaspoon of nutmeg
- Oil for frying

Beat the wine and egg in a medium bowl. Combine the flour, cinnamon, salt and sugar in a small bowl. Stir into the egg mixture. Let stand 30 minutes. Combine the honey and nutmeg in a small bowl. Heat 1/2 inch of the oil in a frying pan until hot but don't let it get so hot it smokes!! Drop the batter into the oil 1 tablespoon at a time and fry until golder brown. Drain on paper towels. Dip into honey. Makes 1 1/2 dozen



BOOK SIGNINGS

Gypsy Teague has a new book out titled "The Witch's Guide to Wands" and it is now available on Amazon!! Get your copy today!



ARTS & CRAFTS

At the Blue Mountain Beltane celebration this year, Loye offered prints of his drawings, altar boxes and wood burnings. The wood burnings and drawings were very popular! Here are a few examples of his work...some items are still available if interested.



On Friday night at **Blue Mountain Beltane 2015**, Julie and Loye performed a full moon ritual with the public and throughout the weekend Coven Symbollic members joined with other Pagans and Georgians in the Northern California area to celebrate Beltane with bonfires, activities, vendors, fire dancers and more in the Sierra Nevada foothills.



Pagan Children on a Fairy Hunt



Community Potluck & Loyes 54th Birthday Celebration Night



Lord Bel Taran



Loye, Julie, Art, Gail, Mark, Jenice, Rose, Beth

Beltane with Georgians!

This year Coven Symbollic had a small group gathering in Vacaville, Ca at Elizabeth and Mark's home. It was a beautiful and warm day as the Beltane celebration was prepared. The HP and HPS prepared the celebration and commenced with dancing around the maypole, magickal energy sent to ill coven members, and a feast after the ritual.



Dancing around the pole...in and out...



...under and over...



Matt, Elizabeth, Julie, Loye, Dar and Bob



The altar, adorned with symbols of the Lord and Lady



And the final result!



We hope you had a Blessed Beltane 2015!!
---Loye & Julie