

Issue 2 Yule 2007

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Gift at Yule

Close your eyes and relax. Breathe deeply. Let your breathing become slow, deep, easy. Relax and continue breathing deeply and gently, breathe in and exhale and as we exhale we enter the time of the greatest darkness.

It is the time of the longest night, the dark of the cold universe between the stars and planets, the dark of the sea, and the dark of the womb. Wrap this darkness gently about you like a comfortable blanket. Float gently now in its depths.

As you open your eyes you see a path in front of you, laid in cobble stones, topped with silver glitter. It is dark, and though it is dark, you realize that which surrounds you is not the empty, but like the womb, full of life. Fill the energy of the dark.

As you look at the outline of the forest of trees, you notice that the path is lined with oaks, firs and pines. Each one decorated with mistletoe, wreaths, and candy canes.

It is dark in front of you, and as you begin your journey down the path, taking your first step upon the cobble stones you can feel the chill wind blowing. You can feel the ground hard and cold beneath your feet. Continue walking one step in front of the other, one by one until you have reached the end of the path and are standing within a mighty forest.

You look up and see the stars, but there is no Moon. Patiently you wait. You hear a sound behind you, and turn to look over your shoulder. You now realize that you are standing upon the edge of a clearing; at its center burns a fire, and an old man is seated before it. He is wearing tattered animal skins, and has long ragged hair which blows about in the wind. On the far side of the clearing you see the mouth of a cave, and standing before it is the mighty figure of the Horned God.

You turn back around and look through the trees, looking towards the eastern horizon, for tonight is the longest night. The dark time before the Sun is reborn at the Winter Solstice, and you wait patiently for the first rays of the newborn Sun.

You noticed that the fire has changed into a single Oak tree, standing tall, and decorated with all the trimmings. As you step forward you feel the increase in the love and warmth around you and within you, and notice that the energy within gives birth to the smallest spark imaginable, the spark of life.

See that spark now as it glows, watch that spark now, and watch it as it grows. Glowing brighter and brighter, it grows into a flame. As you look at the flame, its light fills you with warmth and love.

As you feel increased love and warmth within you, the intensity of the flame slowly diminishes and as it does, in its place, slowly is the outline of a present. This gift becomes more solid, until you can see its form clearly and see that it is wrapped in a glistening filament of light. This gift has your name on it, inscribed in the glistening material. Look at your present, what color is your name written in? What shape is it? How big is it? What color is the wrapping? Experience it fully. Accept it.

Accept your gift with joy. Feel your heart warm with the love with which this gift is given to you.

And now, from your heart, send out gratitude for this gift; send out thanks for this gift to the Goddess, to our Great Mother, to the Universe, to the Goddess who is the Universe, both the dark and the light. Send out your thanks for this gift. Now if you wish, find a place to keep this gift, a place to put this gift, so you can keep it with you during our ritual now and if you wish take it with you when you leave the circle.

As you stand you can feel the soft, wet touch of the first fallen snow across your cheeks. Winter grips the land as a cold wind blows through the forest. You walk away from the clearing, and as you leave the forest, you turn and see that it is no more than a shadow behind you. Before you, is a world which you know well, it is the world in which we live, and now it is time to return.

The Other world is real, and you may return at any time. Life will not fail, the Sun will return again, remembering your gift given to you. You continue to walk, bringing your special gift with you, be fully present. Move your body, open your eyes, and come back to this place and time..

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The Yule Log

The tradition of the Yule logs dates back millennia. The origin of the word Yule seems to originate from the Anglo Saxon word for sun and light. People used to burn a yule log on the Winter Solstice in December, the day of the year with the shortest amount of daylight. Yule is celebrated by fire, which provides a dual role of warmth and keeping spirits away. Many people thought that spirits were more likely to wander the earth on the longest night of the year. All night bonfires and hearth fires kept evil at bay and provided gathering places for folks to share feasts and stories.

Winter Solstice marks the sun's victory over darkness; the days would now grow longer. The cinders from the burnt log were thought to protect homes from lightning and the negative energies or spirits. The ashes were also sprinkled on the surrounding fields to ensure good luck for the coming year's harvest. The largest remaining part of the log was kept safe to kindle next year's fire.

The Yule log has waned in popularity with the advent of electric or natural gas heaters. With no access to a hearth, fireplace or fire pit, modern folks are losing a sacred tradition. Today, we may still partake of the Yule Log tradition by creating a smaller version as a table ornament, embellished with greenery and candles, or the popular Yule log cake. As we eat a slice, we can imagine taking in the protective properties of the log.

Many people still enjoy the practice of lighting the Yule Log. If you choose to burn one, select a log and carve or chalk upon it a figure of the Sun (a rayed disc) or the Horned God (a horned circle). Set it alight in the fireplace/fire pit at dusk, on Yule eve. This is a graphic representation of the rebirth of the God within the sacred fire of the Mother Goddess. As the log burns, visualize the Sun shining within it and think of the coming warmer days. Traditionally, a portion of the Yule Log is saved to

be used in lighting next year's log. This piece is kept throughout the year to protect the home.

Whether you are burning a log or creating a centerpiece, different woods may be used to produce different effects:

Aspen: invokes understanding of the grand design

Birch: signifies new beginnings

Holly: inspires visions and reveals past lives

Oak: brings healing, strength, and wisdom, symbol of the Oak king, the New year

Pine: signifies prosperity and growth

Willow: invokes the Goddess to achieve desires

Decorate your log with the any of the following items:

Bright green needles of fir represent the birth of the new year

Dark green needles of yew represent death of the waning year

Vines of ivy or birch branches represent the Goddess

Sprigs of holly with red berries represent the Holly king of the dying year

As you light the Yule log chant the following:

*As the yule log is kindled
So the longer days have begun
As the ancients once celebrated, now so do we
An unending cycle of birth, death, and rebirth
Every ending is a new beginning*

*May the Yule log burn
May light grow stronger
May there be bread on our table*

*May we never hunger
May there be vats full of wine
May we never thirst*

When the log has almost completely burned, collect a small piece (dip in a bucket of water to ensure it is completely out). Wrap it carefully and keep it somewhere in the home for safety and protection.

Collect some of the cold ashes and store them in a glass bottle. The ash can be used for spells of protection and amulets. The remainder of the Yule ash can be scattered over fields or gardens to ensure fertility in the spring.

References: *Wheel of the Year*, Pauline Campanelli

© Lila

Herb Corner : Yule

The Winter Solstice is full of wonderful smells, from cookies, to ornaments with the fragrance of many wonderful Herbs. Some herbs related to Yule/Winter Solstice are

Apple, Ash, Bay, Cedar, Benzoin, Cinnamon, Frankincense, Holly, Ivy, juniper, Lemons, Mistletoe, Nutmeg, Oak, Orange, Pine, Rosemary, Sage, Thistle, and Yew

Cinnamom

Correspondences: Gender: Masculine; Planet: Sun; Element: Fire; Deity: Venus and Aphrodite

Parts Used: Bark (the commercial Cinnamon bark is the dried inner bark of the shoots)

Description: Cinnamon is the dried bark of various laurel trees in the cinnamomun family, the tropical evergreen tree will grow to height up to 30 feet, with thick bark. Young shoots are speckled greenish-orange, and the leaves when bruised smell spicy. One of the more common trees from which Cinnamon is derived is the cassia. Ground cinnamon is perhaps the most common baking spice. Cinnamon sticks are made from long pieces of bark that are rolled, pressed, and dried. True Cinnamon is native to Sri Lanka. The Cinnamon used in North America is from the cassia tree which is grown in Vietnam, China, Indonesia, and Central America. Cinnamon has a sweet, woody fragrance in both ground and stick forms.

Magically: One of the most useful and versatile herbs you can have on your shelf. Cinnamon is inexpensive to purchase and found in most grocery stores. It can be used to draw monies, raise spiritual vibrations, aid meditation, inspire creativity, promotes healing, power, love, sleep, lust, protection, success and psychic powers. You can use cinnamon for incense burning or placing into sachets. You can use it in a tincture, adding it to baths, or anointing candles to enhance your spell work.

Medicinal: Cinnamon has been used for thousands of years. In modern science has confirmed its value for preventing infection and indigestion. Chinese herbalists mention it as early as 2700 B.C. and recommended it for fevers, diarrhea, and menstrual problems. Egyptians used cinnamon in embalming mixture. Cinnamon is used as an antiseptic that helps kill the bacteria that may cause tooth decay and

gum disease; often found in some toothpastes. Cinnamon can help stop vomiting, relieves flatulence, and given with chalk and astringents it's useful for diarrhea.

Culinary: Ground cinnamon enhances many curries and meat stews. One of the oldest spices known, Cinnamon is an ingredient in baked goods, fresh pies and chocolate tortes. It is a key seasoning ingredient for Greek Moussaka and adds an extra zing to coffee or tea on a cold night. Cinnamon has a fragrant perfume, taste aromatic and sweet, when distilled it only gives a very little quantity of oil with a delicious flavor.

A Few Ideas to Get You Started

For a fragrant pilaf, cook rice in Cinnamon flavored broth and stir in chopped dried fruit and toasted nuts. The sweet spicy flavor of Cinnamon enhances the taste of vegetables and fruits. Cinnamon is a perfect partner for chocolate; use it in any chocolate dessert or drink. It is used to mellow the tartness of apple pie. Ground Cinnamon should not be added to boiling liquids; the liquid may become stringy and the Cinnamon will lose flavor.

Cautions: Do not ingest Cinnamon Oil. Cinnamon Bark oil should never be used on the skin. Cinnamon has been shown to alter insulin levels; so please always consult our physician before using any herb or oil.

To Brew: Stomach soothing tea. Use ½ to ¾ teaspoon of powdered herb per cup of boiling water. Steep 10 to 20 minutes. Drink up to three cups a day.

Sachets: Fill a green or gold sachet with cinnamon to draw money and success or to use as a healing charm. Use a purple sachet with Cinnamon can help increase

your magickal or psychic powers. Use a pink or red sachet w/cinnamon to draw love or white to insure protection.

Money Simmering Potpourri

Ingredients:

- 2 Cinnamon Sticks, broken up
- 4 Tablespoons Whole cardamom Seeds
- 2 Tablespoons Whole Cloves
- 1 Teaspoon Ground Nutmeg
- 1 Teaspoon Ground Ginger

With your fingers, mix these ingredients in a small bowl while visualizing increased prosperity. As you mix them, recite aloud or to yourself:

*"Money Simmer In The Air,
Money Shimmer Everywhere."*

When you feel you are done chanting, pour items into a pan that holds about 1 pint of water and simmer on stove. I have simmered mine on and off for several days, adding water as needed.

Pumpkin Pie Spice Butter

Ingredients:

4 tbsp. (½ stick) unsalted butter, softened
4 tbsp. canned pumpkin puree
1 tsp brown sugar
1 tsp cinnamon
1/8 tsp ground cloves
1/8 tsp ground ginger
1/8 tsp freshly grated or dried nutmeg
1/8 tsp salt

Combine all ingredients and mix well. Keep tightly covered in the refrigerator up to three weeks.

NOTE: 1/2 teaspoon of pumpkin pie spice can be substituted for cloves, ginger and nutmeg

Cinnamon Butter

Ingredients:

2 sticks butter
1/2 cup brown sugar
1 tsp cinnamon

Combine all ingredients and mix well. Serve over sweet bread, muffins, or morning waffles. Store tightly covered in the refrigerator.

Sources: The Green witchcraft, Culpepper Dictionary of Herbs, Healing Herbs, Modern Encyclopedia of Herbs

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The Goddess in Winter

I stand in my garden on a cold, gray December day. I feel the wind nipping around my edges, and shiver comfortably inside my heavy jacket.

There is still some green in my garden, but I can feel the drowsiness of the plants and the earth that holds them. They are turning inward and downward, toward the warm darkness where the fire of the earth's core burns constantly, where they will sleep until the rays of the early Spring sun tell them it is time to wake.

It is Winter, the time when the Goddess as Kore removes Herself from the land of the living and walks among the shadows in the Underworld, when the Goddess as Demeter withdraws Her power of life and fertility from the world and mourns Her daughter's absence.

As I watch my garden fall under Winter's spell, I realize that it also time for me to turn inward. Time to look back on the past year... What have I accomplished? What do I wish I had done differently? What did I not quite finish, and should I continue it next year? How have I changed? Am I pleased, and why or why not? What other changes would I like to see in myself?

The Goddess gives us this wonderful time of Winter so that, like bulbs, we can dream, think, and replenish our Selves in the dark, nourished and protected by Gaia's loving touch, until it is time for us to bloom anew in the Spring.

*Goddess, watch o'er me while I sleep
In the ground so dark and deep,
Waiting for the light of Spring
To lift my Soul and help me sing!*

© Belladonna

Newgrange, Ireland

Newgrange is a megalithic structure, usually referred to as a Passage Tomb. It was built about 5,000 years ago and predates Stonehenge and the Pyramids. The kidney shaped mound covers an area of over one acre and is surrounded by 97 curbstones, some of which are richly decorated with megalithic art such as spirals, snakes and triangles. The 19 metre long inner passage leads to a cavernous chamber. Although now covered in green grasses, the original mound was covered in white quartz. Archaeologist Marija Gimbutas likens the mound to the great cosmic egg and the white stone is symbolic of the surface of the egg. It must have been quite spectacular to see this great mound glowing in the light of the Full moon.

Newgrange was thought to be the heart of the Goddess religion in the British Isles. It is likely a temple representing the womb (a place of rebirth). Symbols found within the structure follow familiar themes of birth/death/regeneration as depicted in the triple spiral (triskelion) and images of owl and snake. Also found are triangle images, a symbol of the sacred Yoni, womb of the Goddess.

Gimbutas posits the theory that this structure was a ceremonial structure dedicated to the Goddess rather than a tomb. People would crawl through the low passageway on their knees to the great cave-like central chamber. As they re-emerge from the tomb, they are reborn. O'Grady's *Silva Gadelica* (1892) records that according to an ancient tradition, "three times fifty sons of kings abode for three days with their three nights". Why would the sons of kings come to a tomb? It seems to make more sense that these princes came to the temple of the Goddess for purification, healing or perhaps even to partake in the sacred marriage with the priestesses of the Goddess. The significance of three days and three nights is a recurring theme in the Goddess religion. The year god is sacrificed and reborn in three days, three is a number sacred to the Goddess.

There are other findings which seem to suggest this is a site dedicated to the Goddess. It is located in a bend in the Boyne River, named after the Goddess Boand "She of the White Cows". Boand may be an earlier version of the Goddess Brigid. A number of myths surround the site as well, linking it with the warrior Cuchulainn. The myth claims he was conceived at Newgrange when his mother, Dechtine, was visited by Brugh in a dream. Another myth suggests Oengus, an Irish King, brought the body of the Archbishop Diarmaid to Newgrange so the he could "*put... life into him so that he will talk to me every day*". Once more we see the cycle of death and rebirth played out. Yet another myth describes the abundance of the Mother as nurturer. Newgrange was said to have provided endless supplies of ale, three trees that were always in fruit, and two pigs, one of which was living, the other cooked and ready to eat.

The most amazing feature of the tomb is the event that takes place around the time of the Winter Solstice in December. In darkness for most of the year, but for a few days, the passage and chamber within are illuminated by the winter solstice sunrise. A shaft of sunlight shines through the roof box over the entrance and penetrates the passage to light up the chamber. The dramatic event lasts for 17 minutes at dawn from the 19th to the 23rd of December. This spectacular event must have truly brought home the notion of the womb as a place of birth and regeneration as the dying god is replaced by the Sun King in a burst of light shining into the deepest recesses of the chamber.

This truly is one of the Sacred Sites of the Goddess.

Standish H. O'Grady; *Silva Gadelica: A Collection of Tales in Irish, with Extracts*
Illustrating
Karen Tate; *Sacred Places of Goddess*

©Lila

Yuletide message from Nessa

This Yule brings joy. I am reminded of the warmth of family this Yule...and the OWM is my extended family, my sisters. I am ever truly thankful that each one is in my life and that I am able to learn and grow along with some of the most

phenomenal women I have ever met. Ahhh...enough about me, right?! On with the....

OWM Happenings...!!

These past few months have been filled with board meetings, high priestess candidate trainings, organizing gifts for in-kind donations, and giving shine to the public face of the [Order of the White Moon](#). Many of interior sites have been enhanced to let the seekers and the general public meet and get to know the OWM.

This Yule brings us newness. We have a new HP, Emerald Sage from the [Sacred Three School](#). She is currently working on building her own ministry. HP Serenity merged her branch Sisters of the Sacred Rose on December 1st to join with Sisters in Celebration. Her presence there is a wonderful addition to the mentoring team.

This Yule also brings some change. HP Morgana is training our sister Lila as the new Seasons of the Moon Editor! Many thanks to Lila for taking on Seasons! And many thanks to HP Morgana for all of her beautiful work and dedication to Seasons of the Moon

I wish you and yours a blessed Yuletide season.

Love & Yuletide Joy!

Nessa

PIERNIKI (Polish Spice Cookies)

Ingredients:

1-1 ½ c. honey

Pinch of black pepper

½ tsp. nutmeg

½ tsp. allspice

1 c. sugar

4-5 c. flour

½ tsp. cinnamon

½ tsp. cloves

4 eggs

1 tsp. soda dissolved in water

Heat honey until it boils, then allow it to cool until lukewarm. Sift the flour with the spices.

Beat the eggs with the sugar until thick. Add the soda, then the honey and the flour. Mix well. Roll out the dough on a lightly floured board to 1/4 inch thickness. Cut cookies in whatever shapes you like. Bake them on buttered sheets in a 350 degree oven for about 10-15 minutes, or until just lightly browned.

The pierniki may be decorated with a thin glaze made of confectioners' sugar, water, almond or vanilla extract and a drop of food coloring.

Sun Shine Sugar Cookies with Orange Frosting

Ingredients:

1 cup white sugar

1 cup packed brown sugar
1 cup shortening
2 eggs
1 cup milk
1 tablespoon distilled white vinegar
1 teaspoon baking soda
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon ground nutmeg

Combine milk with vinegar to make sour milk. Let stand for 5 minutes. In a large mixing bowl, combine sugars, shortening, eggs, and vanilla. Add flour, soda, baking powder, salt, and nutmeg. Stir in sour milk and mix well.

NOTE: Dough will be very sticky and hard to handle so be sure to refrigerate either several hours or overnight.

Roll on well-floured board to ½ inch thickness. Cut with cookie cutters to desired shapes—a sun shape or large round circles are best to signify the sun with large cutters working best.

Bake at 350 degrees F (180 degrees C) for 8-10 minutes or until lightly brown on the bottom. Frost with frosting and decorate.

Orange Frosting

Ingredients:

3 egg whites
4 cups sifted confectioners' sugar
1 teaspoon orange extract
1 Tablespoon of orange rind
1 Tablespoon of Orange Juice

Beat egg whites in clean, large bowl with mixer at high speed until very foamy
Gradually add sugar, rind, orange juice and extract. Beat at high speed until thickened. Spread over cooled cookies or put in a pastry bag with a piping tip attached and pipe onto cookies.

Rolled Oat Yule Cookies

I make these cookies all year long, although during the Yule season I add either red and green M&M's or dried cranberries to the batter.

Ingredients:

1 cup butter
1 cup packed brown sugar
1/4 cup water
1 tsp vanilla extract
3 cups quick-cooking oats
1-1/4 cups all-purpose flour
1 tsp salt
1/4 tsp baking soda
1 cup M&M's or dried cranberries

In a large mixing bowl, mix butter and brown sugar. Mix in water and vanilla. In a separate bowl, combine the oats, flour, salt, baking soda, and M&M's or cranberries.

Mix the dry ingredients into the butter/sugar mixture.

Shape the cookie dough into two long logs, cookie size in diameter.

Wrap the logs in wax paper, parchment, or plastic wrap. Chill for 2 hours.

Preheat oven to 375 F.

Unwrap cookie logs and slice into ½ inch thick cookies.

Place 2 inches apart on cookie sheet and bake for about 12 minutes.

Nessa's Welsh Cookies

Wonderful for Santa's Deputy Ritual!

Ingredients:

4 c. flour

½ c. shortening

1 c. sugar

3 tsp. baking powder

1 tsp. salt

1 tsp. nutmeg

1 c. currants

½ c. milk

2 eggs

Mix flour and dry ingredients.

Add currants.

Cut in shortening as for pie [I use a fork for this]

Add eggs and milk.

Roll out on floured surface.

Cut circular shape out [I use a glass].

Fry on griddle at low heat until a light brown appears on each side.

Makes about 5 dozen.

Cookies from Artemisia

My grandmother and great-aunt made these cookies for Christmas Eve. In the Polish tradition, we would gather the family together on Christmas Eve. My cousins and sisters and I continue the tradition of making their cookies for our family gathering on Christmas Eve.

Blessings

Artemisia

Catherine's Neckties

Ingredients:

2 boxes of 1 lb. lard
1/4 c butter
1 c sugar
3 1/2 c flour
2 eggs beaten
1/3 tsp salt
3 tsp baking powder
1 tsp vanilla
1 c milk

Melt lard in fryer over low heat until liquid.

Cream the butter and sugar with mixer until light and fluffy.

Beat eggs in separate bowl.

Add eggs to butter and sugar in batches.

Mix salt, baking powder and flour in another bowl.

Add vanilla to milk.

Alternate adding dry ingredients and milk to egg/sugar mixture and mix well with mixer.

Once mixed, knead dough lightly on floured board - it will be sticky.

Separate dough into 4 or 5 chunks and put extra in refrigerator while working on others.

Roll out one chunk like a pie crust to about 1/4 in thick or less.

Cut dough on an angle into strips 3 inch long and about 1 inch wide.

Make a lengthwise slice in center of each strip and pull one end through the slice to turn it "inside out".

Place these neckties onto waxed paper. Put wax paper between layers.

Proceed to prepare all the rest of the dough. (There are about 25 neckties per chunk of dough)

When ready to cook, turn up heat on fryer to 350 degrees. When the first cookie rises to the top, put in the other cookies. Turn cookies one browned on one side.

Take cookies out of fryer and put on layers of brown paper to drain.

Optional: sprinkle with powdered sugar. Store in tin and will keep for a couple of weeks.

Ida's Cookies

Ingredients:

1 stick margarine or butter

1 c. sugar

3 eggs

2 tsp vanilla

3 c. flour 3 tsp baking powder

confectionary sugar

water sprinkles

Melt the butter and let it cool somewhat. Add sugar to the butter and mix well. Stir in eggs, one at a time and vanilla.

Mix flour and baking powder separately.

Add dry ingredients to wet ingredients in batches, and mix well.

Let cookie dough stand at least 5 minutes before going on (or refrigerate or freeze dough for later.) Roll balls of dough out of 1 tsp of dough and place them on greased cookie sheets 1 ½ inches apart.

Bake cookies at 350 degrees for 10-12 minutes until cooked but not too brown.

Remove from cookie sheet, dip in icing and sprinkles and cool on rack.

Stack in tins between layers of wax paper after cool.

Icing - mix 3 tsp water to 1 cup confectionary sugar.

Lila's Yule Log

Ingredients:

Cake:

2/3 cup flour

1/4 teaspoon soda

1/4 teaspoon salt

4 eggs

3/4 cup sugar

3 squares unsweetened chocolate

2 tablespoons water

Filling:

1/2 pint whipped cream

2 tablespoons icing sugar

1 teaspoon vanilla

Icing:

1/3 cup butter softened

2 cups icing sugar

1/4 cup cocoa

2 tablespoons milk

1/2 teaspoon vanilla

Directions:

Preheat oven to 350 degrees F. Grease a 15 x 10 inch jelly roll pan, and line with greased waxed paper.

Mix flour, soda, and salt together.

Beat eggs in a small mixer bowl at high speed, until thick and light - about 5 minutes.

Gradually add the sugar, and beat until thick.

Melt the chocolate and water together, and add to the egg mixture.

Fold in the dry ingredients, and mix gently but thoroughly.

Spread in prepared pan, and bake for 15 - 17 minutes, until the cake springs back when lightly touched.

Remove from oven and turn out immediately onto a tea towel that has been sprinkled generously with icing sugar.

Remove waxed paper, and trim of any crisp edges of the cake.

Begin at the narrow end, and roll up the cake and the tea towel together. Allow to cool.

Filling:

Whip cream until soft peaks form. Stir in icing sugar and vanilla and whip until stiff.

Unroll the cake when cool, and spread the top with the whip cream.

Re-roll, without the towel.

Cut a thin slice off of each end of the roll, to make them even.

Prepare the icing. Combine all ingredients and beat until smooth.

You can use pieces from the ends you sliced off the cake to make knots: Use a little of the icing to affix 2-3 knots to the log cake.

Ice the entire cake including the ends and knots.

Run a fork along the icing so that it resembles tree bark.

Sprinkle with icing sugar.

Yule Word Search

Y Y R L U C I N A O D N O R D L U A C B X V
U T D P E L U Y S R O L O C A S T A L I A N
L I E J Y U E Y U T O N A T Z I N M N H C W
E R C W I N T E R G R E E N L U C E S S A A
L E O N K A O P A N D O R A Z T O A G V N R
O P R I E R A Z Y H K S R O E H Y A S S D A
G S A N P O R B S P G U E N P A T N N A L L
E O T A Y S I E O S N E R H T S O W Z C E C
M R I R T E H L L D A A M S S I U I S R K Q
T P N E I M P L A H G G U T T I N N H E V A
U A G B L A E U O N R T O A U C W T A D P I
N K E I I R S L A E S R C D H N B E R D U T
N P T R U Y L R T I Y I Y I L A Y R I A R T
W K A T Q Y U N S T N S L M M O W S N N I E
R S K H N K I N E U E D H Y F E B O G C F S
E M E B A W O L M V R E A S I R I L G E I N
A A H M R W L M L E X G I V I N G S A S C I
T E I T T I O E N E D I T E L U Y T U A A O
H R R S N C K B S I L E N C E P S I D G T P

S D L G P E A C E G U S K I T N I C U E I A
D M I S T L E T O E P H E R T H A E D F O W
S P I H S N O I T A L E R C M Y W L O T N U

Arawn	Dreams	Nina	Silence
Bamya	Eguski	Nutmeg	Snow
Bell	Elves	Odudua	Stags
Boldogasszony	Garnet	Pandora	Storytelling
Candle	Giving	Peace	Tonatzin
Castalia	Hekate	Phoenix	Tranquility
Cauldron	Hertha	Poinsettia	Winter
Children	Hexe	Prosperity	Wintergreen
Colors	Holly	Purification	WinterSolstice
Communications	Iris	Rebirth	Wishes
Decorating	Istustaya	Relationships	Wreaths
	Larunda	Rosemary	Yule
	Lucina	SacredDance	Yulelog
	Mistletoe	Sage	Yuletide
	Myrrh	Sephira	
	NaruKami	Sharing	

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Ritual to become Santa's Deputy

By HP Nessa CrescentMoon

Each year, almost since the birth of our first child, we've read aloud L. Frank Baum's *The Life and Adventures of Santa Claus*. Near the end of the book, Santa deputized a handful of his friends, ones who believed in his calling that work in his place. This gave me great inspiration one year to create a ritual in which we would 'officially' become Deputies of Santa! You too can read this wonderful book online at <http://www.gutenberg.org/etext/520>

It is in full text from ProjectGutenberg.org

Gather needed Items:

1 red candle for Santa

1 white candle for each parent present

Cookies and milk (enough for parents)

Directions:

Place items on altar

Light red candle and say:

*I the Parent
Do joyfully swear
To select and choose
With the greatest of care
Gifts of Love
Gifts to please
I am forthwith
One of Santa's Deputies.*

Light white candle

Imbue milk and cookies with your newly deputized energy!

Eat, drink and be merry!

And just for fun this Yule.....

<http://www.EmailSanta.com>

<http://www.northpole.com/>