

A Couple of Things to Keep

Runic Meditation

by Shadow-walker

ING

Sacrificing. . .bleeding. . .Dying
and rising grain that feeds all life.

Child of the land

Who was your mother and mate?

Earth or Nerthus

Land or Lake

Both??

Binder and bridge of earth and sea.

Lost as a sailor in the endless stretch of time

--with only a name remaining.

Name: Ing

Land: England

People: English

Mate of Eartha

creating. . .

Eartha + Ing

. . .Earthaing. . .Earthling

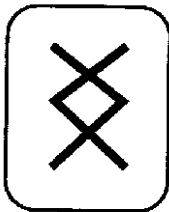
born of Earth

Someday will those who bear other names. . .

Understand our forgetfulness--

our fatherlessness

forgotten Ing.



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JERA

Year's end,
Promises kept
or broken.

All are leaving, no more days
to fulfill

oaths or desires

all passes away.

Joy with bright choices

filling our bellies with pride and pleasure.

Sorrowing with the passing of the light. . .

Wondering with the arrival of the mysterious
dark. . .

Time to learn.

Time for cautious exploration.

Time for time

to renew.

Enjoy the harvest. . .

Remember to save the seeds--another season
beckons.

Another Spring promises.



JERA

The Cook's Cauldron

Contributed by Krystal



Irish Herb Scones

1/2 lb. mealy potatoes

4 Tbsp. flour

4 Tbsp. oil

2 Tbps. chopped parsley

1/2 t. dried dill

1/4 t. savory

1/4 t. marjoram

1/4 t. powdered sage

1/4 t. salt

oil for frying

Boil or bake the potatoes and roughly mash them. Add the rest of the ingredients, except frying oil, to the potatoes. Turn out on floured board and roll out to about 1/4 inch thick.

Cut into triangles 3 or 4 inches wide.

Fry in hot oil on both sides until light golden.

Hallowmass Cakes

2 c. sugar

1/2 c. vegetable oil

4 ozs. unsweetened baking chocolate, melted

4 eggs

2 c. cake flour, sifted

2 t. vanilla

2 t. baking powder

1/2 t. salt

1 c. confectioner's sugar

Combine oil, chocolate, and sugar in mixing bowl. One at a time, blend the eggs into the mixture, stirring well. Add vanilla. Stir in flour, baking powder and salt. Chill several hours to overnight.

Preheat oven to 350 degrees F. Form dough into tablespoon sized balls. Coat cakes by rolling them in confectioner's sugar. Place about 2 inches apart on a greased baking sheet and bake 10 -12 minutes until the cakes are soft and the edges firm. Caution: They burn easily. Makes about 3 doz