

Pagan's Wake

The Semi-Regular and Barely Credible Exclusive Journal

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The Welcome!

In your hands you now hold the premier issue of Pagan's Wake! What is it? Good question... In fact, I can't really say that I have a good answer for you... But hey! You have one and it didn't cost you a single red cent!

But here's what I can tell you... Pagan's Wake is an exclusive document created by Greg Currie (aka "Frosty"--That's me!) for distribution to an exclusive circle of friends (That's you!). In this little treasure chest you'll find all sorts of pearls of wisdom, gems of knowledge, and golden nuggets of news about what is going on in this neck of the woods.

This way I can keep in touch with friends, share ideas, and waste lots and lots of time in front of the computer. In fact, I'd love for other people to waste lots of their time and write back! Pagan's Wake is open for submissions of poetry, articles, pictures, rants, interesting news articles, and just about anything else you can cram in an envelope and actually have Canada

Post deliver to my house! But please remember that Pagan's Wake is a private publication funded by yours truly, so keep the length reasonable (Especially those of you who tend to ramble...no names...)! So with all of that aside and finished with...

Welcome to the exclusive circle of Pagan's Wake! Remember! Make sure to hold on to this ultra-precious, limited edition, ever appreciating in value first issue!

-Frosty.



Frosty gathers autumn oak leafs in Sunnidale Park.

Frosty's Brew!

During the later part of autumn this year, I came across a little recipe for Oak Leaf Wine. As you can see (above) I eagerly scurried off to gather some leaves in a local park! For this brew I decided on the already fallen autumn oak leaves. The recipe also suggests trying leaves from different times of the year

or even walnut leaves.

Suggested ingredients for a 1 gallon batch of this recipe are as follows:

60 oak leaves
1.3 kg (3 lb.) sugar
3 lemons
3 oranges or 15 g (1/2 oz.) citric acid
Yeast nutrient
Selected wine yeast
Water to 4.5 litres (1 gal.)

Clean the oak leaves in cold water and allow them to drain. In the primary fermenter (ie. a big bucket!) pour a gallon of boiling water over the leaves and let sit covered for 24 hours. Strain and then heat the liquid enough to allow the sugar to dissolve. Pour the hot liquid over the sugar and add the

citric juices. Stir well.

Simmer the grated peel of the oranges in some of the liquid and then return this to the fermenter. Top the brew up to 4.5 litres (1 gal.) with water. Once the liquid is cooled, add the yeast and yeast nutrient. Cap with an air lock and away you go!

Remember to always

sterilize everything involved in the brewing process (excluding yourself of course! Ok... Sorry... I couldn't help that one...). Starting brewers should pick up a good introductory book on brewing at a local library to learn all the background information important to a good brew!

-Frosty.

The Frosty Update!

Life's been relatively quiet as of late. Since moving back to Barrie I've been making new friends and getting settled into my new job. As things look I'll be staying here until next autumn and then be moving back to Hamilton for some more courses at McMaster.

Here at Pagan's Wake HQ, we've now taken the great technopagan leap forward from my dying old IBM 286 to a Power Macintosh 7500/100/16 with a gig of storage, colour inkjet printer, and colour scanner. The old system has since been donated to my parents for whatever use they can find (wedging doors open, combining with old VIC 20's to make furniture, or whatever...). So any pictures you might want to include here can easily be scanned and edited.

Work is currently

underway on two books. The first is a collection of poetry written from over the last ten years or so. Right now it is a matter of selection, typing, and submitting for publication.

The second book is the "Wiccan Survival Guide" which covers the "what is it?" question, but more importantly focuses upon pragmatic issues of Wiccan life. I'd like to be able to pass on some of the wisdom I've gained about the good and the bad sides of public and private Wiccan life.

The motorcycle is tucked away in the garage once more for winter...how far away is springtime? I miss my moonlit rides during warm summer nights. All the more reason to enjoy each season!

Zen and Scrumptious (my cats) continue to grow and grow and grow.... The new computer apparently has wonderful cat appeal,



nothing is more amusing than to bat at the paper moving through the printer. Oh! Yes! The keyboard also appears to be rather comfortable!

Already I'm looking forward to WicCan Fest '96. Memories of last Fest include the warm beach and cold water (hey men, how cold is it?!), dancing around the fire pit until sunrise, Ja and his magical flute, the wonderful bardic-night performances, getting to know Toad Island, and some parts that are a little fuzzy from too much mead or honey-stout. I look forward to seeing everyone there again for next Fest and promise to bring my dancing bells and body paints!

-Frosty.

