

*Metaphysical Times*

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# FULL MOON

ISSUE 21 DECEMBER 2023

## MAGAZINE

**Kitchen Witch's  
Yule Cauldron**

**What If:  
The Echoes of Emotion**

**Frozen Nightmares:  
A Christmas Tale of  
Unleashed Terror**

**The Twisted Witch's  
Shadows of Ethical  
Enchantments**

# EMBRACING THE SACRED NIGHT

**A Deep Dive into Druidry's Winter Solstice Traditions**

# FULL MOON MAGAZINE

## Want to write for Metaphysical Times Full Moon Magazine?

Metaphysical Times is always willing to consider metaphysical and pagan themed content for the magazine. We serve a spiritually based audience and support artists in their endeavors to do what they love and thrive by providing this space so they can be seen, connect with the right people, and succeed the best way we can.

### What We Want for the Full Moon

Text based interviews with pagan business owners, musicians, artists, and authors are always considered. Visual works of art created by humans, poetry, photography, song lyrics, short fictional pieces, personal narratives, spiritual experiences, book, game, music, and movie reviews. At least loosely based on or connected to the Full Moon is preferred.

### What We Don't Want

Political rants or screes, satire, stories blaming your problems on other people, articles involving cruelty as entertainment, anything comparing your life to the holocaust, articles about how everything was fine until X, articles promoting violence against any group.

### Please read and follow the submission guidelines

provided on our website's Write for Us page, [www.metaphysical-times.com/write-for-us](http://www.metaphysical-times.com/write-for-us), and submit using the HeyPublisher form or log into HeyPublisher.com, create an account and favorite the Metaphysical Times LLC account. Please ensure you are submitting to the Metaphysical Times LLC account. There are 2 accounts but only the LLC account will come to us.

The Metaphysical Times **Full Moon Magazine** is a pagan print and online magazine made in Northern, Utah bringing news, interests, and services to the pagan community in the US and abroad.

The magazine is printed monthly. This publication is a conduit for connecting people from all walks with practices, information, and entertainment that is relevant to them.

\*Reader Advisory- Mature Content\*

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# FROM THE PUBLISHER:

Greetings, fellow seekers of the extraordinary,

As we bask in the silvery radiance of the Full Moon, I am thrilled to welcome you to another enchanting edition of *Metaphysical Times*. This lunar cycle, we embark on a journey through realms where the mystical and the mundane dance in the moonlight.

In these pages, you will find a tapestry woven with threads of metaphysical wisdom, thrilling tales that send shivers down your spine, and insights that transcend the boundaries of the known. Our contributors have delved into the depths of the metaphysical to bring you stories that resonate with the energies of the cosmos.

Let's take a moment to celebrate the vivid imagination and hard work of our creatives. Their dedication brings these pages to life, crafting narratives that transport us beyond the realms of the ordinary. Every share and follow on our metaphysical journey goes a long way in supporting these visionaries, allowing their work to reach new heights.

As we navigate the celestial currents, let us reflect on the interconnectedness of all things. The Full Moon serves as a reminder of the cyclical nature of life, encouraging us to release what no longer serves us and embrace the transformative power of the lunar glow.

In the spirit of exploration, we invite you to immerse yourself in the unknown, challenge your perceptions,

and open your mind to the infinite possibilities that await. *Metaphysical Times* is not just a publication; it is a portal to the extraordinary, a gateway to the uncharted territories of consciousness.

I extend my deepest gratitude to our talented contributors and our devoted readers who make this metaphysical journey possible. Together, let us illuminate the darkness with the radiant light of understanding and transcendence.

May the Full Moon guide you on your path of discovery.

Embrace the magic,

Christy

Publisher, *Metaphysical Times*

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# SHADOWS OF ETHICAL ENCHANTMENTS

BY THE TWISTED WITCH

**In the inky depths of The Twisted Witch, where shadows dance with spells and malevolence intertwines with magic, we embark on a journey through the labyrinth of ethical enchantments. The path of a witch is a treacherous one, fraught with choices that send ripples through the very fabric of reality.**

**As practitioners of the craft, we are bestowed with the power to shape destinies, to bend the threads of fate to our will. Yet, with great power comes an eternal quandary – the interplay of magic and morality. Is there a line, once crossed, that plunges us into the abyss of darkness? Can the manipulation of fate be justified in the pursuit of personal gain?**



## **Benevolence or Malevolence:**

### **The Moral Cauldron**

In the shadows of our rituals and incantations, the question of morality looms like a ghostly specter. The chronicles of *The Twisted Witch* confront this very essence of our magical existence. The cauldron of conscience boils with the moral dilemmas we face as we wield the arcane.

## **The Dance of Shadows:**

### **Navigating Ethical Ambiguity**

*The Twisted Witch* invites you to peer into the abyss and grapple with the shadows that linger at the edges of our spells. Walk the twisted corridors of ethical ambiguity as we confront the choices that define our craft. Is the use of our powers solely for personal gain a descent into darkness, or can it be a means of survival in a world that often misunderstands the ways of the witch?

## **The Heart of the Twisted Witch:**

### **Where Ethereal Meets Malevolent**

Within the pages of this chronicle lies a mirror reflecting the choices we make as we traverse the intricate web of enchantments. Each twist and turn reveals the heart of the twisted witch, where the ethereal meets the malevolent. It is here, in the dance of shadows, that we find the true essence of our magical journey.

Bewitched regards,

The Twisted Witch

# EMBRACING THE SACRED NIGHT: A DEEP DIVE INTO DRUIDRY'S WINTER SOLSTICE TRADITIONS

BY HANK DAVIS

As the chill of winter settles over the land, Druids around the world gather in sacred groves to celebrate the Winter Solstice, a time of profound significance in their ancient tradition. Rooted in the rhythms of nature and the cycles of the Earth, the Druidic celebration of the Winter Solstice marks a moment of transition, a powerful juncture when the longest night gives way to the gradual return of the sun. In this article, we explore the rich tapestry of Druidic traditions woven into the fabric of this celestial event, shedding light on the mystical practices that connect modern Druids with the ancient wisdom of their forebears.

## The Significance of the Winter Solstice in Druidry

At its core, Druidry is an earth-centered spirituality that venerates the natural world and its cycles. The Winter Solstice, or Alban Arthan in Druidic language, holds a special place in the hearts of Druids as it symbolizes the rebirth of the sun. It is a time of introspection, where the darkness is embraced, and the promise of light becomes a beacon of hope for the days ahead. Druids view this celestial dance as a reflection of the eternal cycle of life, death, and rebirth, echoing the ever-turning wheel of the seasons.

## Rituals and Ceremonies

Druidic celebrations of the Winter Solstice are marked by rituals and ceremonies that honor the interconnectedness of all life. Gatherings often take place in sacred groves or natural settings, providing a harmonious backdrop for practitioners to attune themselves to the energies of the Earth. The lighting of bonfires, candles, and lanterns symbolizes the triumph of light over darkness, while mistletoe, a sacred plant in Druidry, is ceremoniously cut and shared among participants as a token of peace and unity.

The Yule Log, a central element of many Druidic celebrations, represents the eternal flame of the sun. As it burns, participants reflect on the past year, releasing old patterns and welcoming the transformative power



of the returning light. Chants, drumming, and sacred music accompany these rituals, creating a vibrant tapestry of sound that resonates with the energy of the season.

### **Connection with Nature**

For Druids, the Winter Solstice is not only a celestial event but also an opportunity to deepen their connection with the natural world. Communion with the spirits of the land, the ancestors, and the elements is an integral part of these celebrations. Some Druids embark on silent meditations or nature walks, seeking guidance and inspiration from the quiet wisdom of the earth. Others participate in acts of service to the environment, embodying the Druidic ethos of living in harmony with nature.

### **Modern Adaptations**

While rooted in ancient traditions, Druidic celebrations of the Winter Solstice have adapted to the needs of the modern world. In today's bustling society, many Druids find ways to honor the solstice within the confines of urban life. Virtual gatherings, online forums, and social media platforms connect Druids across geographical boundaries, fostering a global sense of community and shared purpose.

The Druidic celebration of the Winter Solstice is a testament to the enduring power of nature-based spirituality. As the wheel of the year turns and the sun begins its ascent, Druids worldwide come together to celebrate the sacred dance of light and darkness. Through rituals, ceremonies, and a profound connection with nature, they honor the timeless wisdom of their ancestors, embracing the solstice as a moment of reflection, transformation, and renewal in the ever-flowing river of existence. In the midst of the winter's embrace, Druids find warmth in the shared flame of their traditions, carrying the torch of wisdom forward into the coming year.

# FROZEN NIGHTMARES: A CHRISTMAS TALE OF UNLEASHED TERROR

BY HENRY DALTON

It was the week before Christmas in the small town of Evergreen,

and all was calm, all was bright. The air was crisp with a gentle snowfall, and the twinkling lights adorned the houses, casting a warm glow on the festive decorations. However, the tranquility would soon be shattered by an ancient horror that had long been forgotten.

In the heart of Evergreen lived a curious young boy named Jimmy. Despite the festive atmosphere, he couldn't resist the allure of the forbidden attic in his creaky old house. Guided by youthful curiosity, Jimmy rummaged through dusty boxes and forgotten relics until he stumbled upon a mysterious artifact, a weathered book bound in black leather.

Inscribed with cryptic symbols and eerie illustrations, the book told the tale of an ancient monster that could only be unleashed on the night of the winter solstice. Its name was forgotten in time, but its appearance was vividly described, a humanoid figure, all white





except for its nightmarish black claws and razor-sharp teeth. The creature had been sealed away centuries ago by a powerful ritual performed at Stonehenge under the light of the full moon on the winter solstice.

Fascinated and unaware of the consequences, Jimmy began to read aloud the incantations from the book. As the last words echoed through the attic, a chilling wind swept through the room, extinguishing the flickering candles. Unbeknownst to Jimmy, the ancient monster was awakened from its slumber, its white form materializing in the shadows.

The first sign of the creature's presence was a bone-chilling cold that enveloped Evergreen. Windows frosted over, and the air seemed to freeze. Residents huddled in their homes, unaware of the impending terror that lurked outside.

Jimmy, oblivious to the horror he had unleashed, continued with his Christmas preparations. As he decorated the tree and hung stockings, the monstrous entity roamed Evergreen, leaving a trail of frozen terror in its wake. Its claws slashed through the snow-covered streets, and its teeth gleamed in the moonlight as it searched for unsuspecting victims.

The townspeople, sensing something was amiss, began to feel a growing unease. Whispers of



an otherworldly presence circulated through the air like a ghostly echo. Panic set in as the once-celebratory town transformed into a frozen nightmare.

News of the ancient monster spread, and the town elders realized the only way to seal it away once more was to perform the forgotten ritual at Stonehenge on the full moon of the winter solstice. Desperation fueled their determination, and a brave group set out on a perilous journey to confront the creature and perform the ritual that had been lost to time.

As the group approached Stonehenge, the monstrous entity followed, leaving destruction in its wake. The air became colder with each step, and the moon hung low in the sky, casting an eerie glow on the ancient stones.

The townspeople, armed with the knowledge from the ancient book, began the ritual. They formed a circle around Stonehenge, chanting incantations in unison as they called upon the forces that had sealed the monster away centuries ago. The air crackled with magic as they summoned the power to banish the creature back to its dormant state.



The climax of the ritual coincided with the full moon reaching its zenith. A blinding light enveloped the ancient stones, and a force stronger than the bitter cold emanated from the circle. The townspeople held their breath as they witnessed the creature writhing in agony, its form dissipating into the frigid air.

With a final surge of power, the ritual reached its crescendo, and the monster vanished into the darkness. The temperature rose, and the frost that had gripped Evergreen began to thaw. The townspeople, exhausted but victorious, looked at each other with a mix of relief and disbelief.

As the first rays of dawn broke over Evergreen, the townspeople returned home, grateful for the return of warmth and the dispelling of the ancient terror. However, the memory of that frozen night lingered, a cautionary tale of the consequences that awaited those who dared to unlock the secrets hidden in the shadows of Christmas past.



# WHAT IF: THE ECHOES OF EMOTION

BY CHRISTY MANN

## Joy's Radiant Aura

### The Luminescence of Happiness

In the mystic realm where our emotions dance on the edge of the known and the supernatural, joy emerges as a radiant force, casting a luminous glow that transcends the ordinary. What if the impact of joy reached beyond the visible, leaving an indelible mark on the paranormal fabric of our existence? Join us in this segment of our series as we explore Joy's Radiant Aura through the lens of the paranormal.

### Immersing in Otherworldly Positivity

Envision a space where joy's resonance becomes a palpable energy, lingering not just in the memories but in the very essence of the surroundings. What if the paranormal realm intersected with our moments of pure happiness, capturing the ethereal essence and allowing it to persist as an unseen force?

### Auras of Supernatural Optimism

What if joyous occasions created not only memories but also paranormal auras of optimism? Picture locations marked by celebrations emanating an invisible energy—a supernatural glow that influences not just emotions but the very fabric of the paranormal world. Could laughter and happiness leave imprints that transcend the boundaries between our reality and the unseen?



## **Transformative Energies**

Consider the transformative power of joy's radiant aura as it takes on a paranormal hue. What if entering a space filled with this supernatural residue could elevate spirits, inspire creativity, and awaken dormant energies? In this installment, we invite you to embrace the idea that joy, with its paranormal brilliance, could be a catalyst for experiences that go beyond the ordinary.

## **Exploring the Paranormal Joyful Unknown**

As we dive deeper into the paranormal mysteries of Joy's Radiant Aura, we encourage you to open your minds to the possibilities. What if the unseen realms were intricately woven with our emotions, where joy becomes a conduit for paranormal experiences? Join us in pondering the profound connections between the seen and the unseen, where our emotions shape not just our reality but the supernatural tapestry that envelops us.

Stay tuned for the next installment as we venture further into the paranormal territories of empathy, unraveling the threads that connect us to the unseen world.



# KITCHEN WITCH'S YULE CAULDRON

## CARAMEL STUFFED APPLE CIDER COOKIES

1 teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon ground cinnamon  
3 cups flour  
1 cup (2 sticks) softened butter  
1 cup sugar  
½ teaspoon salt  
1 box (10 packets) instant hot apple  
cider mix  
2 eggs  
1 teaspoon vanilla  
1 bag caramels



In a small bowl, gently whisk together baking soda, baking powder, cinnamon, and flour until combined. Set aside

With a mixer, cream together butter, sugar, salt, and apple cider mix until fluffy.

Mix in eggs one at a time, followed by vanilla.

Slowly add dry ingredients to the butter mixture and mix on low until just combined. Make sure you give everything one last stir with a spatula to be sure that it's mixed all the way through and there's no flour on the bottom of the bowl.

Refrigerate the dough for at least an hour.

Preheat your oven to 350 F (175C) and line your baking sheet with parchment paper or a silicone baking mat. You'll definitely need it.

Unwrap your caramels, and resist the urge to eat them. I use my cookie scoop, which is about a tablespoon to scoop out the dough. Press your thumb into the center of the ball to make some space, then press a caramel right into the center and mold your dough around the caramel to seal it in.

Place your cookie dough encased caramel on your cookie sheet, and just keep creating these little beauties until you fill it up. Place the cookies about two inches apart. They'll spread quite a bit. Store the dough in the fridge between batches.

Bake at 350 for about 13 minutes or until light brown around the edges.

When you pull the cookies out of the oven, pull your parchment paper or silicone mat off the cookie sheet right away. Allow the cookies to cool completely, then give them a gentle twist to pull them off the mat or parchment.

from: [www.awesomeon20.com/caramel-stuffed-apple-cider-cookies/](http://www.awesomeon20.com/caramel-stuffed-apple-cider-cookies/)

# CHICKEN & GOAT CHEESE PASTA

8 ounces rigatoni  
2 cups heavy cream  
1 tablespoon fresh rosemary  
1 clove garlic, crushed and peeled  
4 ounces goat cheese, crumbled  
1 cup shredded or chopped cooked chicken  
salt and pepper to taste

Put a large pot of water on to boil. Once it's boiling, add plenty of salt, and drop your pasta in, stirring occasionally to make sure it doesn't stick together. Boil for 10 minutes, then drain and return to the pot.

While your pasta is doing its thing, add the cream to a saucepan over medium low heat. Add in the rosemary and garlic clove, and bring the cream to a simmer. Be careful not to let it boil. Let it simmer for a few minutes to reduce and thicken. Add in the goat cheese and stir until it melts.

Once your sauce and pasta are both ready, add the sauce and the chicken to the pasta, and toss it all together to combine. Add salt and pepper to taste.



# WINTER PERSIMMON AND POMEGRANATE SALAD



2 tablespoons freshly squeezed lime juice  
1/2 teaspoon grated ginger  
1 teaspoon honey  
4 tablespoons extra-virgin olive oil, divided  
salt and black pepper  
8 ounces Halloumi cheese, cut into 8 slices  
2 fuyu persimmons, peeled  
1 cup pomegranate seeds  
6 cups baby arugula  
1/4 cup chopped pistachios  
1/4 cup fresh mint  
1/4 cup fresh parsley

For the dressing, whisk the lime juice, ginger, and honey in a small bowl. Gradually whisk in 3 tablespoons olive oil until well combined. Season with salt and pepper to taste

Slice the persimmon into 1/4-inch slices and then cut into quarters. Combine the persimmons, arugula, pomegranate and about half of the herbs. Pour the dressing over the top just to coat and lightly toss to combine.

Heat a medium skillet over medium-high heat and add the remaining tablespoon of olive oil. When the pan is hot add the Halloumi and cook for 2-3 minutes per side, until a nice crust forms on the cheese and it is golden brown. Remove the Halloumi from the pan and slice each piece in half.

Divide the salad among 4 plates and top with a few slices of Halloumi, the rest of the herbs and a sprinkling of pistachios.

# CHICKEN AND DUMPLINGS WITH MUSHROOMS

## CHICKEN STEW

6 oz. slab bacon, cut into ¼" pieces  
¼ cup all-purpose flour  
4 chicken legs (drumsticks with thighs; about 2 lb.)  
Kosher salt and freshly ground black pepper  
1½ pound mixed mushrooms  
1 medium onion, chopped  
6 cloves garlic crushed  
¼ cup dry white wine  
6 sprigs thyme  
2 bay leaves  
8 cups low-sodium chicken broth

## DUMPLINGS AND ASSEMBLY

¾ teaspoon kosher salt, plus more  
1 cup all-purpose flour  
2 teaspoons baking powder  
½ teaspoon freshly grated nutmeg  
⅛ teaspoon freshly ground black pepper  
2 large eggs  
¼ cup whole milk



## CHICKEN STEW

Crisp bacon in a large Dutch oven over medium heat; transfer to a paper towel-lined plate.

Place flour in a shallow bowl. Season chicken with salt and pepper and dredge in flour. Working in batches, cook chicken, skin side down, in same pot over medium heat until deep golden brown and crisp (do not turn), 12–15 minutes. Transfer to a plate.

Working in 2 batches, cook mushrooms in same pot, seasoning with salt and pepper and stirring occasionally, until brown, 5–8 minutes. Transfer to a bowl. Add onion and garlic to pot; cook, stirring occasionally, until onion is soft and translucent, 5–8 minutes.

Add wine to pot; simmer until reduced by half, about 5 minutes. Add chicken, bacon, thyme, bay leaves, and broth; season with salt and pepper. Bring to a boil, reduce heat, and gently simmer, partially covered, skimming occasionally, until chicken is falling off the bone, 2–2½ hours. Add mushrooms and simmer until flavors meld, 10–15 minutes; season with salt and pepper.

## DUMPLINGS AND ASSEMBLY

Bring a medium pot of salted water to a boil. Whisk flour, baking powder, nutmeg, pepper, and ¾ tsp. salt in a medium bowl. Whisk in eggs and milk (batter will be slightly lumpy). Reduce heat until water is at a strong simmer. Drop teaspoonfuls of batter into water; cook until dumplings are cooked through and doubled in size, about 5 minutes. Remove with slotted spoon; add to stew just before serving.

**DO AHEAD:** Stew (without dumplings) can be made 3 days ahead. Let cool; cover and chill.

from: [www.bonappetit.com/recipe/chicken-dumplings-mushrooms](http://www.bonappetit.com/recipe/chicken-dumplings-mushrooms)



# WINTER SOLSTICE CAKE



## For The Cake:

2 cups shredded carrots  
3/4 cup unsweetened shredded coconut  
1 1/2 cups dark brown sugar  
1 cup vegetable oil  
4 large eggs, room temperature  
2 teaspoons vanilla extract  
2 cups whole wheat pastry flour  
1 1/2 teaspoons baking powder  
2 teaspoons baking soda  
2 teaspoons cinnamon  
2 teaspoons ground ginger  
1/4 teaspoon nutmeg  
1 teaspoon salt  
1/2 cup raisins  
1/2 cup chopped walnuts

## For The Cream Cheese Frosting:

1/4 cup unsalted butter, room temperature  
2 oz cream cheese, softened  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 1/2 cups powdered sugar  
1/4 cup unsweetened shredded coconut  
few sprigs rosemary, for decoration (optional)

Preheat oven to 350°F. Grease and flour one extra tall (at least 4 inches in height) 8 inch cake pan and set aside.

In a large bowl, combine the carrots, shredded coconut, brown sugar, vegetable oil, eggs, and vanilla extract.

In a separate bowl, combine the whole wheat pastry flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt. Incorporate the dry ingredients into the wet, stirring until combined. Fold in raisins and chopped walnuts.

Pour batter into prepared pan. Bake for 35-40 minutes, until a knife inserted in the center of the cake comes out clean, then allow to cool completely before frosting.

To make the frosting, whip the butter and cream cheese until light and fluffy, about 3 minutes. Add in the vanilla extract, salt, and powdered sugar and whip to combine, about 2 minutes more.

Once cake has cooled, remove from pan and frost with frosting. Top with additional shredded coconut, and decorate with rosemary pieces.

# YULE/WINTER RITUAL

FULL MOON  
DECEMBER 2023 RITUAL  
BY HANRY DALTON

A ritual dedicated to Cerridwen during the winter solstice holds profound significance rooted in Celtic mythology. Cerridwen is often associated with the transformative energies of the cauldron of inspiration and wisdom. As the winter solstice marks the longest night of the year, it symbolizes a period of inner reflection and the potential for rebirth. Cerridwen's cauldron, a vessel of profound change, aligns with the themes of the solstice as the symbolic death and rebirth of the sun. This time, when the darkness reaches its zenith, mirrors the transformative nature of Cerridwen's magic, offering a potent opportunity for seekers to delve into their inner selves, confront shadows, and emerge with renewed wisdom and inspiration as the sun begins its journey back to prominence.

## Preparing for the Ritual:

To prepare for the ritual honoring Cerridwen at the winter solstice, create a sacred space adorned with symbols of transformation and rebirth. Gather seasonal elements like evergreen branches, representing eternal life, and place a cauldron at the center of your altar to symbolize Cerridwen's magical vessel. Consider incorporating a mixture of herbs associated with intuition and transformation, such as mugwort and vervain, to enhance the ritual's potency. Set aside time in the days leading up to the solstice for self-reflection and contemplation, allowing Cerridwen's energy to guide your thoughts and intentions.

## YOU WILL NEED

**Altar Setup:** Evergreen branches, candles, cauldron.

**Herbs:** Mugwort, vervain, or other herbs associated with intuition and transformation.

**Symbolic Items:** Ribbon or cord for tying intentions, a small Yule log.

**Offerings:** Seasonal fruits, grains, or other symbolic offerings.

**Divination Tools:** Tarot cards, runes, or scrying tools for gaining insights.

**Cerridwen Invocation:** A written or memorized invocation calling upon Cerridwen's presence.

**Candles:** White or silver candles to represent the moon's energy.

**Meditation Space:** Comfortable seating for the full moon meditation.

# THE RITUAL



**Casting the Circle:** Begin by casting a circle, invoking the elements and welcoming their energies.

**Cerridwen Invocation:** Call upon Cerridwen, acknowledging her as the guardian of wisdom and transformation. Use words that resonate with your personal connection to her energy.

**Lighting the Candles:** Light the white or silver candles, symbolizing the moon's illumination and Cerridwen's guiding light.

**Yule Log Ritual:** Light the Yule log, reflecting on the symbolism of death and rebirth as the log burns.

**Offerings:** Place offerings in the cauldron as gifts to Cerridwen, expressing gratitude for her presence.

**Full Moon Meditation:** Sit in meditation, absorbing the energy of the full moon, and seek guidance and inspiration from Cerridwen's transformative energies.

**Divination:** Utilize divination tools to gain insights into the transformative energies that lie ahead.

**Tying Intentions:** Use the ribbon or cord to tie intentions onto the Yule tree or another symbolic representation, infusing your desires with the energy of the ritual.

**Closing the Circle:** Thank Cerridwen, the elements, and any other deities or spirits invoked, and close the ritual by walking the circle in the opposite direction.

**Reflection:** Take time for personal reflection, noting any insights or experiences during the ritual, and journal your thoughts for future reference.



*Thank You!*

FOR YOUR SUPPORT

As we stand on the threshold of December, the air tinged with the magic of the season, I am filled with profound gratitude. Your support, like a guiding star, has illuminated our path through the metaphysical realms. Each turn of the page, each shared moment in this journey, has been a testament to the power of our community.

In the November issue, we delved into the alchemy of self-healing, the manifestation of desires, and the transformative force of gratitude. Your engagement, your stories, and your energy fueled the very essence of Metaphysical Times. It's because of you that this space transcends the ordinary—a sanctuary where creativity, kindness, and gratitude intertwine.

As we navigate the currents of December, a month draped in the enchantment of festivities and reflection, let us continue this collective exploration. Embrace your creative spirit, allowing it to dance freely in the winter winds. Be kind to yourself and others, for in kindness, we find the true spirit of the season. And in gratitude, let's unlock the doors to a world brimming with blessings and shared moments of magic.

This December marks the culmination of an extraordinary year for Metaphysical Times. We are proud of the strides we've taken, the metaphysical landscapes we've explored, and the vibrant community we've nurtured. As we bid farewell to 2023, we look back with appreciation for the collective journey we've shared.

Your support extends beyond these pages; it's a lifeline for creatives seeking to illuminate the metaphysical universe with their unique perspectives. This holiday season, we invite you to take an extra step in supporting our contributors. Follow them on their platforms, engage with their work, and become a part of the creative energy that keeps our issues coming. Your connection with these visionaries amplifies their voices, contributing to the vibrant tapestry of our community.

As we enter the holiday season, let the stories of creativity, kindness, and thankfulness continue to weave through our metaphysical tapestry. Share your experiences, your insights, and your joys. Your journey is our inspiration, a reminder of the interconnected energies that bind us all.

On behalf of The Metaphysical Times Team, I extend heartfelt gratitude for your continued presence in our mystical realm. Together, let's embrace this season of discovery, enlightenment, and transformation.

**Many Blessings to You and Yours this Holiday Season!**

**Here's to an Amazing 2024!**

**The Metaphysical Times Team**

# CLASSIFIEDS

INTUITIVE  
TAROT  
READINGS

with Elyse Welles  
of the Magick Kitchen Podcast

FEATURING THE WILDWOOD TAROT

With over a decade of experience with tarot and this deck, I am an **intuitive tarot reader**. That means I won't ask you any questions, I'll just ask that you focus on the issue or situation you'd like insight on.


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PSYCARDS

## The Psycards Set

Deck of Psycards & Instruction Book



Cards developed by Nick Hobson  
Illustrations by Maggie Kneen  
Instruction book by Catt Foy

*"Set Your Psyche Free"*



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