

Beltane 1

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

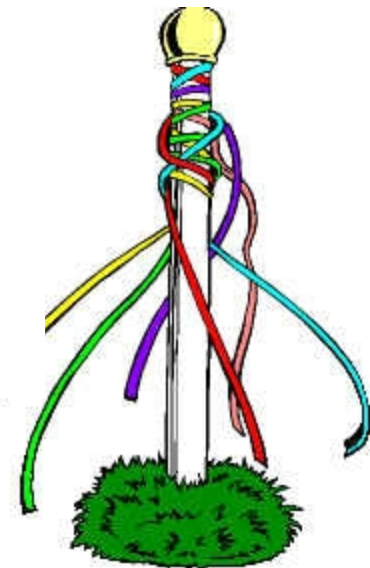
BELTANE
BONFIRE
MAYPOLE
JOY
RIBBONS
DANCING
VANILLA
MAY
GREEN
RED
DAISIES
CHALICE
VENUS
PLAY
OATS



Beltane 2

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

BELTANE
MAYPOLE
JOY
MARRIAGE
RIBBONS
DANCING
CELEBRATE
VANILLA
WALPURGIS
GREEN
CHALICE
VENUS
PLAY
GAMES
LILACS





BELTANE



Beltane

Summer

Maypole

Bonfire

Ribbons

Joy

Growth

Dancing

Marriage

Beltane

Summer

Maypole

Bonfire

Ribbons

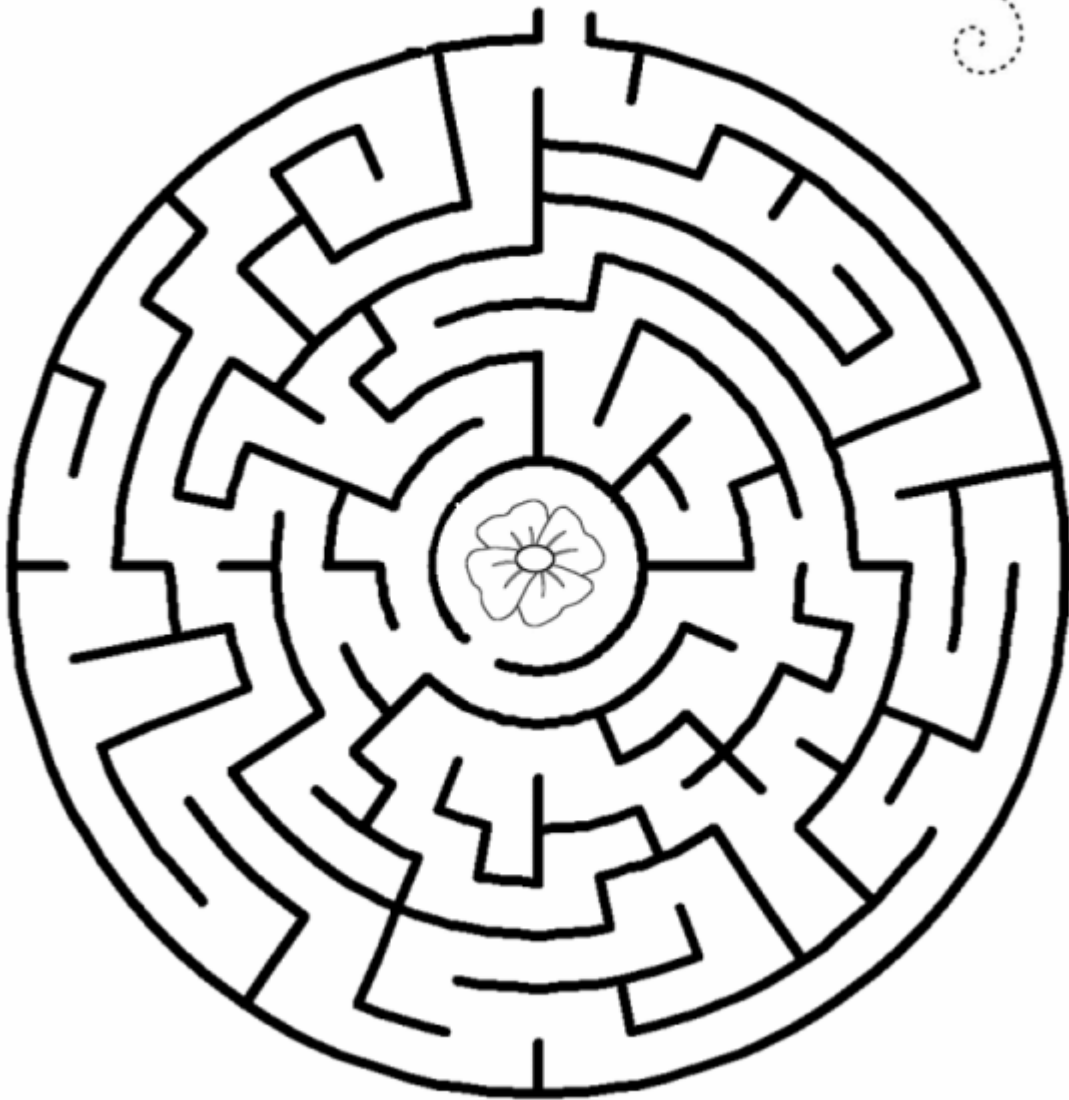
Joy

Growth

Dancing

Marriage

Help the bee
find the flower



Blessed Beltane !

HAPPY

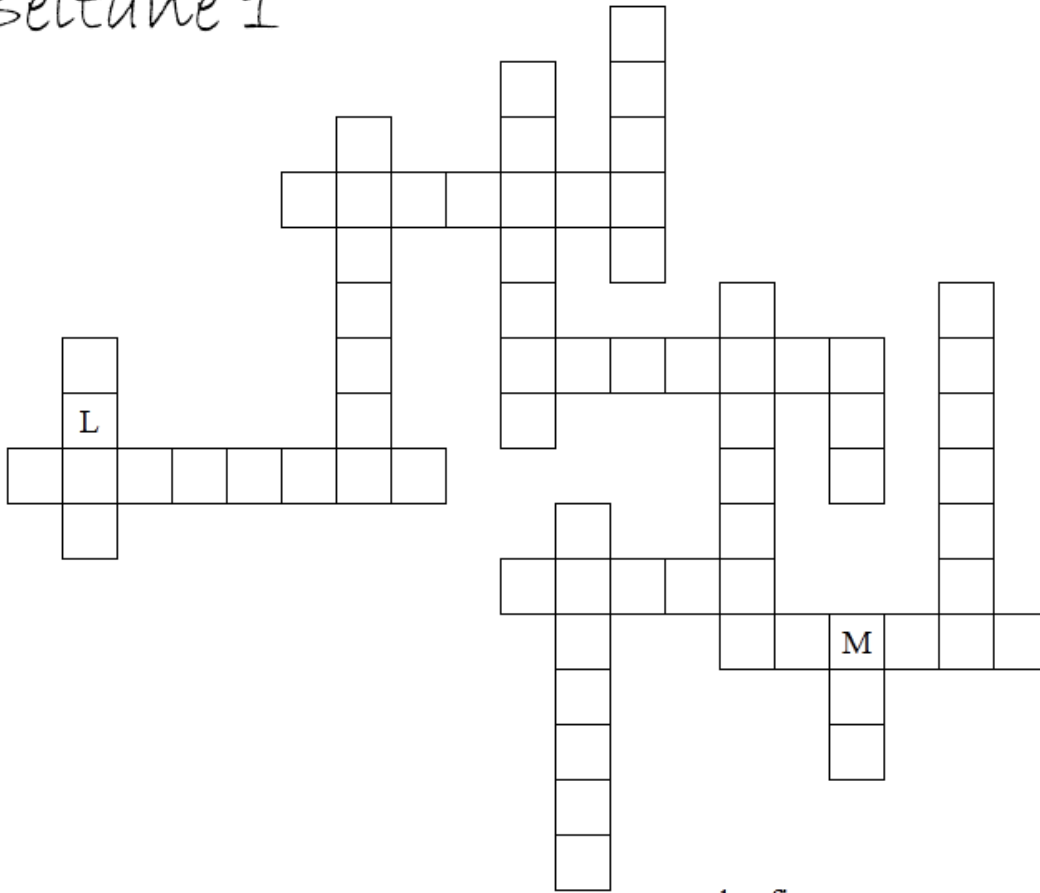
BELTANE



Blessed Beltane!



Beltane 1



- may
- sun
- play
- honey
- venus
- summer
- beltane
- bonfire
- dancing
- flowers
- goddess
- maypole
- ribbons
- marriage

Beltane Honey Cake

Honey is a traditional food for Beltane, and this honey cake is a sweet and delicious way to celebrate the holiday and honor the season.

- 1 cup white sugar
- 1 cup honey
- 1/2 cup vegetable oil
- 4 eggs
- 2 tsp grated orange zest
- 1 cup orange juice
- 2 1/2 cups flour
- 3 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon, ground

Preheat your oven to 350F, and grease a 9x13 baking dish.

In a mixing bowl, stir together flour, baking powder, baking soda, salt and cinnamon.

In another large bowl, mix up the sugar, honey, oil, eggs and zest. When that's all mixed, slowly add this to the bowl with the flour, along with the orange juice. Mix well as you get it all combined. Pour your batter into the baking dish.

Bake for 40 to 50 minutes, or until a toothpick stuck in the middle comes out clean. Let it cool, and serve up slices at your Beltane celebration.

