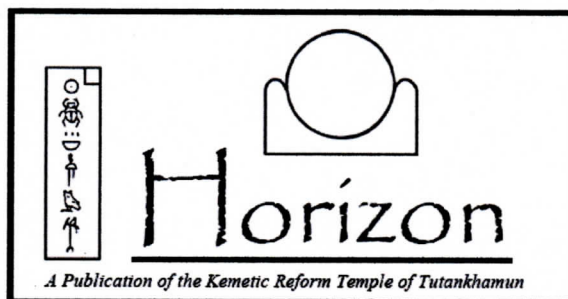


Season of Akhet
Months of
Djehutet through
Pa'en-Opet



No. 1
July-September 2018

A Meeting of Old and New

Wow! It's a hard-copy, analog, 'old-school', printed newsletter, made from real live dead trees. Imagine that!

And the best part is, you don't have to *imagine* this. Nothing 'virtual', it's not an 'e-zine', this is the first physical issue of *Horizon*, the official newsletter of the Kemetic Reform. *Iiu im hotep!* (Welcome!)

Three reasons led up to this print newsletter. The least of them is still compelling: in recent months we've learned that we can't take our online lives for granted. Our personal information is often stored and sold by its host companies without our knowledge. These same companies could also bury our access under yet more ads and pay tiers in the near future. For a religious movement fueled by the Internet, like Kemeticism, these issues loom in our collective back yard.

So? you might ask. *The 'Net isn't going anywhere.* You might even point out, if you know your 'Net history, that many early Kemetic groups formed in the 'primitive' age of dial-up and AOL. Besides, who's going to care about a statistical minority of Kemetic Pagans?

Outside of our own corner of cyberspace, perhaps nobody. But just as we now take Internet access as a given, we can all too easily take our part of it - the Kemetic community - for granted. As long as we can swipe across a touch screen, it will always be there to welcome us - right?

Let me get back to that.

The second *raison d'être* for a print newsletter stems from what we are: Pagan Reconstructionists dedicated to the ancient Egyptian religion, a tradition that gave the world its oldest recorded sacred texts. You might say that a tendency toward archaism is part of what makes us tick. While we are also about blending an old religion with the new world we live in, the whole reason we do so is because of our shared conviction that ancient Egypt possessed wisdom and answers our modern world desperately needs. I believe that their commitment to the written, tangible word constitutes one of those answers.

But what about our online connections with other people? They're still 'there' when we close our browsers, right? Hopefully so, but if our only connections to each other

depend solely on electronic signals, then they are doomed to remain just as ephemeral. A physical (news)letter will still be readable even if your phone dies or the power goes out. What's more, it won't get lost in the sea of news and RSS feeds, social media posts and 'stories', 'hashtags' and endlessly 'trending' topics that inundate us every time we pick up our phones, clamoring for our already thinly-spread attention. And a printed newsletter counts as one more element of physical reality that says, "This is part of my Kemetic faith. This is part of a real religion that I share with others."

To that end, my aim is to make this a quarterly newsletter. Other goals include an official P.O. Box and to finally incorporate the Kemetic Reform as a 501(c)3 religious non-profit. If you've received a copy of this newsletter in the mail, then you are invited to participate in that process. Welcome aboard! Share this with others, and share your contributions for future issues - and yes, you can email them to me. ;)

- Sharon LaBorde

Egyptian Kahk Cookies

In modern Egypt, a type of nut-and-honey-filled cookie called *kahk* is served at Coptic and Muslim holidays. This may be a descendant of the sweets and 'honey cakes' of pharaonic tradition. Try this recipe for your next Kemetic holiday.

Ingredients:

- 3 cups flour
- 1/8 teaspoon salt
- 1 tablespoon granulated sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon dry yeast
- 1 cup ghee (can substitute shortening or softened butter)
- 1/3 cup warm water

optional: 3 tbsp toasted sesame seeds

For the filling:

- 1 tablespoon ghee or butter
- 1 tablespoon flour
- 1 teaspoon sesame seeds
- 1/4 cup honey
- 1/2 cup pistachios, coarsely ground

Directions:

1. In a mixing bowl, combine flour, salt, sugar, yeast, cinnamon and sesame seeds (if using for outside part).
2. Add ghee (or shortening) and incorporate. Add water and keep combining to form a smooth dough. Set aside to rest for an hour.
3. In a saucepan or pot over medium heat, combine butter (or ghee) and flour for filling. Mix till it turns golden brown.
4. Remove from heat, add sesame and honey. Mix well, return to low heat and stir till it thickens.
5. Turn off heat, mix pistachios in thoroughly. Let mix cool, then form about 20 small balls with it.
6. Now form a matching number of dough balls. Push a depression in the center, add a ball of filling, and re-form the dough around it. It's customary to impress designs on the top with a mold press or the tines of a fork.
7. Bake on a cookie sheet at 350F for 20-25 minutes, or until golden brown.
8. When cool, you can sprinkle powdered sugar over them.
9. Enjoy!

- From Amira's Pantry, www.Amiraspantry.com

Upcoming Events and Holidays:

Upet Ronpet, Wednesday, July 18, 2018 - *Happy New Year!*

Wagy and Djehutet Feasts, Friday, August 3 through Sunday, August 5

Unfortunately due to schedule conflicts, Editor Sharon LaBorde will not be able to live broadcast rituals for New Year's or the Wagy Feast. But others are encouraged to collaborate and celebrate!

Opet Festival, first weekend in September (*tentative*)
Other special observances can be scheduled by request!

Prayer For Illuminating the House At New Year's:

This House is illuminated by ____ (*Patron deity, title*).
(*repeat for other Patrons or Patronesses.*)

This light brings a good year, together with Ra;

This light brings the night together with Djehuty.

Likewise by ____, ____, (*deities related to Patron/Patroness*), it brings a good year.

Likewise, by the guardian spirits of this House, it brings a good year;

Likewise, by Rennutet, it brings a good year.

Our bodies are made rich with the food of Your feast.

(*To be said over a new altar candle that is brought throughout the house.*)

Submit your prayers, recipes, drawings, photos or planned events for next issue!

Horizon Newsletter

Editor: Sharon LaBorde

Contributing to this Issue: Sharon LaBorde, recipe from AmirasPantry.com

Contact:

contact@kemeticreform.org

(Mail contact TBA)

Donations of any size to cover print and mailing costs are always welcome. Contact editor for details.