

THE FULL MOON IS COMING



LUNAR NEWS

Hunter Moon

26 October 2026

12:11 AM EST

Taurus Moon

Hunter Moon—a name that reflects the seasonal shift from gathering crops to preparing meat for winter.

Other traditional October Moon names include:

- Drying Rice Moon: Dakota tradition, post-harvest rice preparation.
- Falling Leaves Moon: Anishinaabe name for the transition to fall.
- Freezing Moon / Ice Moon: Ojibwe and Haida names marking colder temperatures.
- Migrating Moon: Cree name marking southward bird migrations.

A circular zodiac chart with the Moon in the center. The chart is divided into 12 segments representing the zodiac signs: Aries, Taurus, Gemini, Cancer, Leo, Virgo, Libra, Scorpio, Sagittarius, Capricorn, Aquarius, and Pisces. The Moon is positioned in the center, appearing as a bright, textured sphere. The text 'TAURUS MOON' is written in a large, dark blue, serif font, with 'TAURUS' on the top line and 'MOON' on the bottom line, centered over the chart. The background is a light beige color with faint, stylized star patterns.

TAURUS MOON

The Moon sits in the zodiac sign of Aries at peak while the Sun travels through Libra, the same Aries to Libra axis that is tracked every late September. This axis is the classic “self” and “other” pairing. Aries governs personal identity, raw independence, and the vital impulses of the individual: autonomy, passion, boundaries, and personal drive. Libra governs partnerships, legally binding contracts, marriages, and the delicate harmony two people share when navigating compromises together. The week of this Harvest Moon is a useful time to look at any dynamic, relationship, or personal sacrifice that has been quietly hovering on the planner.

Hunter Moon Practice

Monday, October 26, 2026
Hunter Moon

The Hunter Moon traditionally marks the time when the harvest is largely gathered and preparations for winter become urgent. Animals are more visible, food stores are being secured, and the natural world begins its descent toward winter.

Spiritually, this moon can represent preparation, discernment, release, and facing what lies ahead. It asks us to consider what we truly need to carry into the darker months and what can be left behind.

Questions for this moon:

- What do I need to prepare for?
- What am I carrying that I no longer need?
- What resources—physical, emotional, spiritual—sustain me?



What We Carry Personal Ritual Lantern Craft

Place three stones before you:

Remember. Release. Carry.

Hold the first stone.

Name something you want to remember.

Hold the second.

Name something you are ready to release.

Hold the third.

Name something you will consciously carry forward.

Say:

I remember without becoming trapped in the past.

I release without denying what happened.

I carry forward what still has meaning.

Decorate a glass jar with translucent paper, leaves, or symbols of ancestors.

Place a battery candle inside.

Use it as an option for an ancestor light throughout Samhain.

The Lit Path

Imagine yourself walking a dark woodland path carrying a lantern.

You don't need to see the entire road.

Only the next few steps.

Breathe and repeat:

I do not need to know the whole path.

I only need enough light for the next step.

Feast of the Hunter Moon

Pork and Apple Hot Pot

A comforting, slow-baked Pork and Apple Hot Pot featuring tender layers of pork shoulder, sweet-tart apples, leeks, and a golden crust of sliced potatoes infused with fresh sage and thyme.

Ingredients:

- 2 pounds pork shoulder, trimmed and cut into bite-sized cubes
- 3 tart apples, such as Granny Smith or Honeycrisp, peeled, cored, and sliced
- 2 large leeks, white and pale green parts only, washed and sliced
- 3 cloves garlic, minced
- 1 ½ pounds russet or Yukon Gold potatoes, peeled and sliced thin
- 2 cups low-sodium chicken broth
- 3 tablespoons butter, melted
- 4 fresh sage leaves, chopped
- 3 sprigs fresh thyme
- 2 tablespoons olive oil
- Salt and ground black pepper to taste

Instructions:

Preheat your oven to 325 degrees Fahrenheit.

Heat the olive oil in a large, heavy-bottomed oven-safe Dutch oven over medium-high heat. Season the pork cubes with salt and pepper, then add them to the pot in batches. Sear until browned on all sides, about 5 to 7 minutes per batch.

Remove and set it aside on a plate.

Turn the heat down to medium and add one tablespoon of butter to the same pot. Add the sliced leeks and cook until soft and translucent, about 5 minutes. Stir in the minced garlic and chopped sage, cooking for another minute until fragrant.

Layer half of the sliced apples and seared pork into the bottom of the Dutch oven. Add the remaining apples and pork, mixing them gently with the leeks. Tuck the fresh thyme sprigs into the center of the mixture.

Pour the chicken broth over the pork and apple mixture. Arrange the thinly sliced potatoes in an overlapping, neat layer across the top of the pot to form a crust.

Brush the top layer of potatoes generously with the remaining melted butter and season with a pinch of salt and pepper. Cover the Dutch oven with its tight-fitting lid.

Bake in the preheated oven for 1 hour and 30 minutes. Remove the lid and bake for an additional 30 to 40 minutes, or until the potatoes on top are crisp and golden brown and the pork is fork-tender. Let cool for 10 minutes before serving.

Soul Cakes

Submitted by Kim Pfeffer

Share with loved ones and leave on altar as an offering ot the spirits.

Ingredients:

- 1 ½ cups flour
- ½ cup sugar
- ½ tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp salt
- ½ cup butter, softened
- 1 egg
- 2 tbsp milk
- ¼ cup cinnamon chips

Instructions:

Preheat oven to 350 degrees F

In bowl combine flour, cinnamon, nutmeg and salt.

In separate bowl, cream together butter and sugar untill light and fluffy. Beat in the eggs

Slowly add dry ingredients to the butter mixture. Stir in the milk and fold in the chips.

Roll the dough into 1" Balls. Flatten slightly, place on a baking sheet lined with parchment and use the back of a spoon to make a cross on top of each.

Bake for 12-15 min or until the edges are golden.

Allow to cool on a wire rack

Moon Candle Magic in a Jiff



Last Quarter

November 1st 3:28PM

Light a black candle and speak this spell 3x: *"I release what weighs me down and reclaim my peace."*

Sit quietly for a moment and imagine the weight leaving your shoulders.

Extinguish it after naming what you are releasing.

Dispose of the remnants when the working is complete.



New Moon

November 9th 2:02AM

Light a white candle and speak this spell 3x: *"I plant my intentions in darkness and welcome new beginnings."*

Write your intention on a small piece of paper and keep it somewhere meaningful. Extinguish the candle save for future use.



First Quarter

November 17th 6:48AM

Light a white candle and speak this spell 3x: *"I nurture my intentions with courage, action, and growth."*

Name one action you will take before the next Full Moon.

Extinguish the candle safely. You may save it for future workings toward the same goal, relighting it only when you can supervise it, until the candle is finished.



Community Thanksgiving
at UUCG

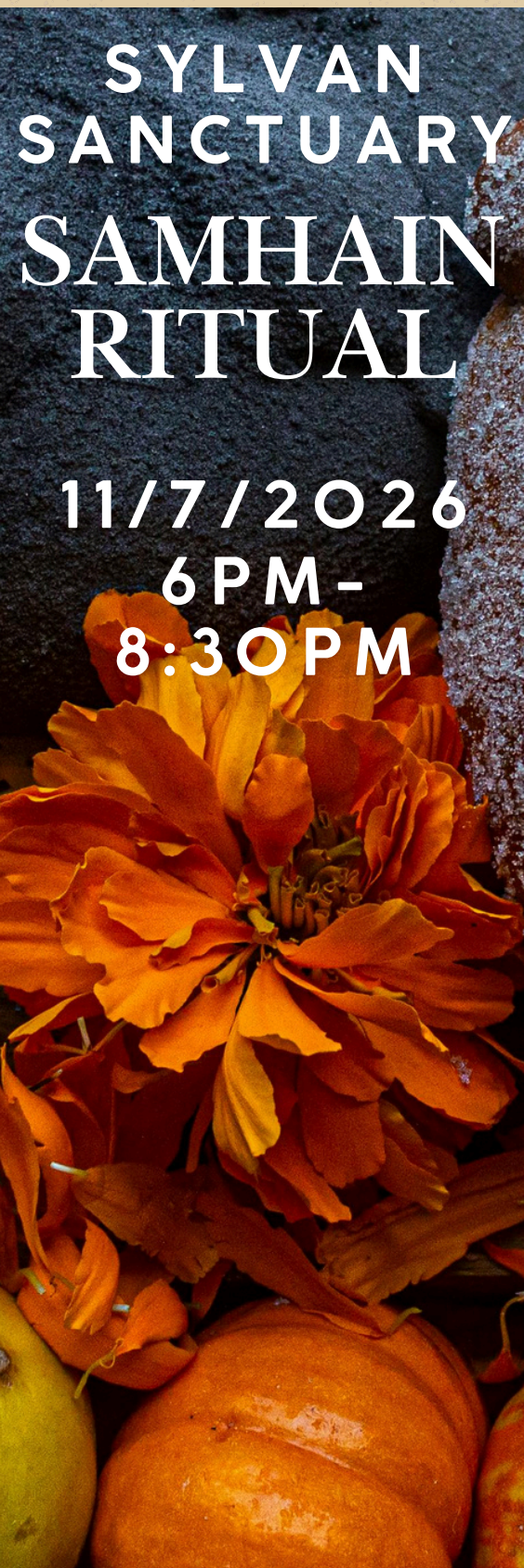
Thanksgiving Day
November 26

Doors open for prep at noon
Dinner served at 4:00pm

Bring a dish to share
All are welcome!

SYLVAN
SANCTUARY
SAMHAIN
RITUAL

11/7/2026
6PM -
8:30PM



OAK GROVE CUUPS
Annual Yule Party

SATURDAY, DECEMBER 12, 2026
4:00 PM-7:00PM

Celebrate The Return of the Light with good food,
family fun, and a little Pagan holiday magic.

Bring a dish to share for the potluck feast
Decorate the Congregation Yule tree
Paint and decorate salt & cinnamon ornaments
Bring a gift for our gift game
Enjoy festive mocktails

