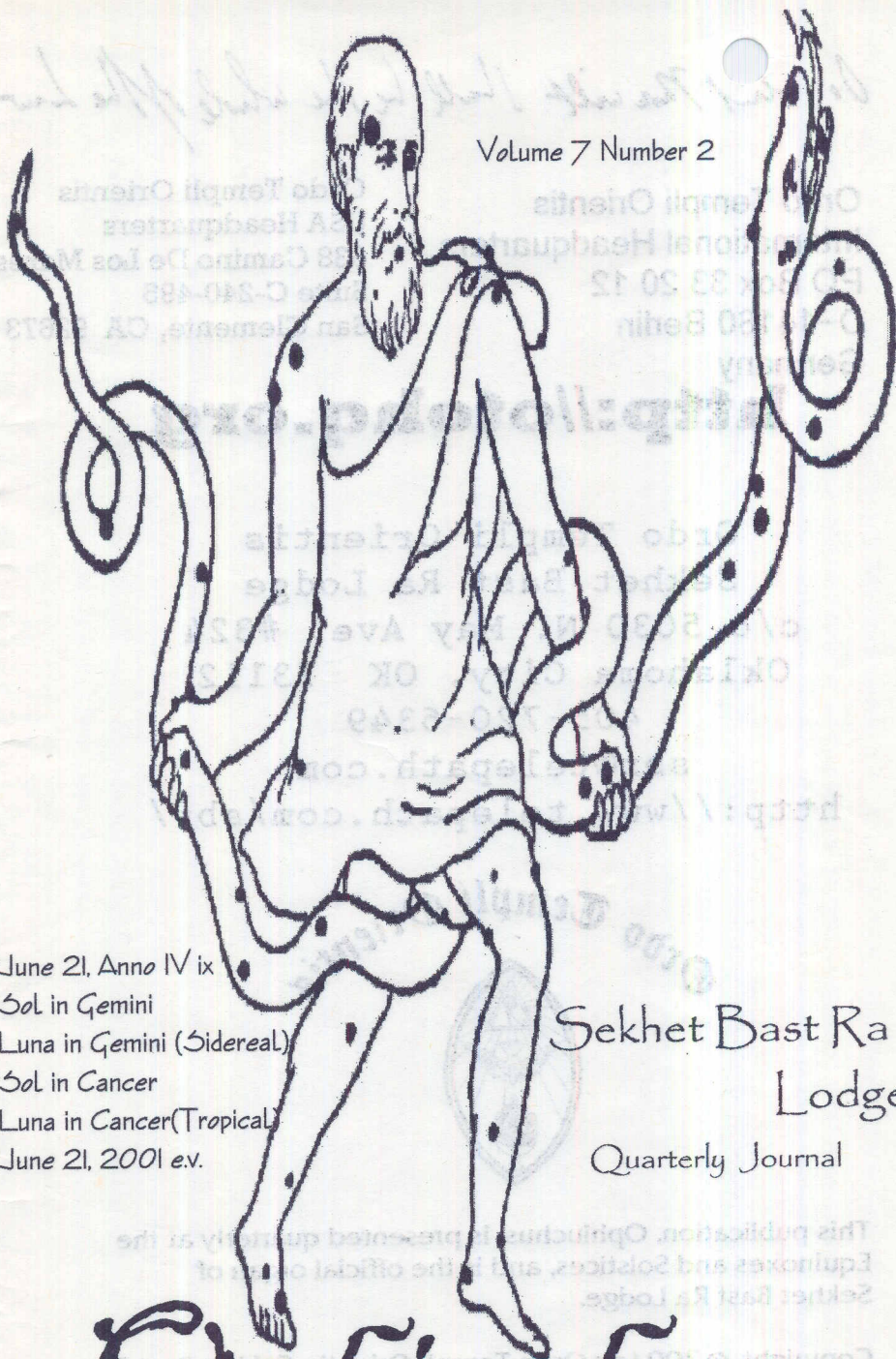


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- \* June 21, Anno IV ix
- \* Sol in Gemini
- Luna in Gemini (Sidereal)
- \* Sol in Cancer
- Luna in Cancer (Tropical)
- \* June 21, 2001 ev.

Sekhet Bast Ra  
Lodge

Quarterly Journal

Ophiuchus

*Do what thou wilt shall be the whole of the Law.*

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## Confessions of Co-Masters

*Do what thou wilt shall be the whole of the Law.*

### Champagne – The Taste of the Stars.

Champagne is the only wine with an attributed inventor, Dom Pierre Perignon. However in reality, he did not invent Champagne. Recent archaeological evidence points to the industrious wine makers of another country altogether. Dom Perignon did, however, reinvent it. According to the legend upon tasting his newly created wine, he stated that he had tasted the stars and that all the wine in the cellar of the Abbey had suddenly become sparkling. Truth be told, Dom Perignon was a perfectionist, a hard worker, and forever tried not to make what we call Champagne. He despised the white and fizzy wines preferring to make Pinot Noir.

When he was appointed Treasurer of the Hautvillers Abbey in 1668 the Abbey was regaining its place after 30 years of war, which had swept through the region. In fact the region of Champagne has been the crossroads for many of the major conflicts across Europe. Every major European government has owned the land of Champagne at one time or another. When war was not ravaging the countryside, Champagne was struggling to compete with Burgundy, but the red wines of Champagne greatly lacked the character of the Burgundy reds. The wines of Champagne were considered cheap wines or wines for the poor, that was until an industrious monk named Dom Perignon came on the scene.

When Dom Perignon was appointed Treasurer, he immediately began to investigate winemaking techniques. With the Abbey having completed a large new cellar in 1661, Dom Perignon set out to fill it. While other grapes were grown, Pinot Noir was the grape of choice for making wine at a profit and this was the wine of choice for Dom Perignon. Although due to their ever-increasing popular appeal, he did still make white wines. Instead of making a wine from one individual field of grapes, Perignon preferred to blend various grapes from a variety of fields/appellations to create a smoother, more consistent and better wine. It was reported that he would even pick grapes before sunset, leave the grapes out at night, and taste them in the morning to note the change in flavor. He was meticulous in his blending and tasting of wines. While this gives one the opinion that he was somewhat of a gourmet, in reality he ate very simply, cheese and fruits. It's said he didn't drink very much wine except for tasting it to make wine for the Abbey.

By the 1700s Dom Perignon's wines were highly sought after. His name even got his Abbey on the map as it were. The invoices of the Abbey showed that the wines were highly valued and that the more excellent wines sold for 500 livres a cask. Dom Perignon had a colleague and friend and like himself the Treasurer of an Abbey, Dom Oudar. Like Perignon, Oudar also made wine and some of his bottles sold for as high as 800 - 900 livres a cask. Obviously, Perignon shared his techniques with Oudar and visa-versa. Travelers and journalists from all over Europe were quite taken with these wines. Many wrote and boasted about the wines of Dom Perignon.

How, Dom Perignon had a problem, the climate of Champagne was not the best for cellaring wines. It was so cold in winter that they would stop aging and it was spring before they would begin to age again. While this climate didn't harm the wine in a cask, Perignon didn't much care for the cask. He

complained that the cask "tired" his wines and they lost their famous aroma.

They had to be bottled immediately. Perignon invented some intensive cellar practices. They required the 12 successive rackings without splashing or having the least amount of air coming into contact with the wine. This way the wine didn't lose its highly valued taste and aroma. The wines were forced from one cask to another with a bellows, which provided pressure from the top. Perignon's experience demonstrated that the lighter and greener the wine, the more likely it was to fizz come spring. This problem annoyed Perignon and the grapes would not age very well, only a few years at best. This is why he continued to prefer Pinot Noir. He endeavored to constantly find new ways to prevent bubbles in his wines. Eventually, popular opinion and economics changed his opinion.

In England, Samuel Butler in his *Hubibras* mentions the brisk Champagne. While Champagne was not a normal mainstay of England by the time Charles the Second took the throne, which was five years before Dom Perignon was appointed as Treasurer to the Abbey, the wines of Champagne were noticeably sparkling.

Champagne did have its champion in one man, the Marquis de St-Evremond. St-Evremond was a soldier and irrepressible satirist. His satire was infamous and almost landed him a third sojourn in the Bastille over a malicious yet humorous letter about Cardinal Mazarin, King Louis XIV's Prime Minister. In Paris, he and his comrades were called the "Epicureans" and also known humorously as "the Ordre de Coteaux". They were known as this, due to they would only drink wines from Coteaux d' Ay, Coteaux d' Hautvillers, and Coteaux d'Avenay. The bubbles caught on.

The Earl of Bedford was so taken with the sparkling wines that he immediately ordered a huge supply of it. Having ordered his wine, he also did an additional curious thing; he ordered bottles and corks and changed the Champagne industry forever. The method that was created by Sir Kenelm Digby was a new bottle, which was stronger and could hold the sparkling wines with much better results and with corks, which would still let wines age however very slowly. Soon all of Paris and most major European Cities were toasting with Champagne bubbles. Finally, economic pressure forced Dom Perignon to do what he had been trying to prevent all along; create bubbles and white wines with even more bubbles. By 1694, King Louis XIV was said to drink nothing other than Champagne. Until his physician, Dr Fagon put him onto a mixture of old Burgundy and water. Burgundians cheered, however champagne had a strong hold into the rich. It was soon called "the wine of the sinfully rich or richly sinful".

Dom Perignon found that Champagne making provided some new obstacles. One was cellaring. If the temperature was too warm, bottles could burst. He soon found out that Champagne should be kept cool, better in caves lined with chalk. Under the city of Reims Dom Ruinart, a colleague of Dom Perignon, found giant funnel-shaped chalk quarries that had been dug by the Romans and long forgotten. They have been used ever since for Champagne storage. Champagne making started becoming terribly complicated and created side industries such as manufacturing, bottling, corking, and cellaring technologies.

At first twenty to ninety percent of all bottles burst before consumption. It was a pure challenge to walk through a wine cellar of Champagne without an iron mask to protect one's face from breaking glass. In 1735 by royal ordinance the manufacturing of bottles, corks, and lashing techniques of Champagne bottles were highly specialized and big business. To prevent the corks from popping, they were lashed down with strong packing thread. However, this didn't always work; and if it did, well the glass sometimes would give in and break.

Champagne was said to have changed Paris. Philippe d'Orleans, the Regent of Louis XIV, wrote in his memoirs about his parties with ladies of high rank, ladies with no moral standards, and rouges who described themselves as men of the world. They were neither men of principle nor virtue and were given to making their vices seductive and ennobling them with elegance and wit. According to the Duc de Richelieu, Champagne was to blame for all this decadence: "The orgies never started until everyone was in that state of joy that Champagne brings".

In London, Champagne was no less a success. Ever wanted to know where drinking Champagne from a Lady's shoe became popular? Leave it to the French and the Brits to do this. Well, in the Connoisseur of June 16<sup>th</sup> 1754 stated: "Some bloods being in company with a celebrated 'fille de joye', one of them pulled off her shoe, and in excess of gallantry filled it with Champagne, and drank it off to her health. In this delicious draught he was immediately pledged by the rest, and then, to carry the compliment still further, he ordered the shoe itself to be dressed and served up for Supper. The cook set himself seriously to work up it; he pulled the upper part into fine shreds, and tossed it up in ragout; minced the sole; cut the wooden heel into very thin slices, fried them in batter, and placed them round the dish for garnish. The company, you may be sure, testified their affection for the lady by eating very heartily of this exquisite impromptu; and as this transaction happen just after the French King had taken a cobbler's daughter (a Miss Murphy) for his mistress, Tom Pierce (who has the style as well as art of a French Cook) in his bill politely called it, in honour of her name, 'De Soulier a la Murphy'."

As a result, Dom Perignon and the early Champagne makers left an unmistakable mark on wine. They created the first wine of quality and excellence, most importantly the desire to do better the next time. A mark that all other wines would now adventure to take.

As usual, the main source is Hugh Johnson's Story of Wine. It is a great book and is in print.

## Tast. Champagne!!



Oh the horror that one must endure to write a column on Champagne. Anyway, there are three main grapes used to make Champagne; Pinot Noir gives a red fruit

flavor and brings strength and body to the wine; Le Meunier brings fullness to the wine and as it develops faster than others; Chardonnay gives floral and sometimes mineral hints when it is young, it reopens slowly, and this is when it gets some of its depth of aromas, tastes, and finishes.

The following is our tastes in Champagne. We prefer dry wines and all our fab tastes are for Brut, which is the driest of all Champagnes. The line goes Brut, Extra Dry, Dry, Semi-Sec, and finally a particular lineage of wines mainly known in Italy as Asti Spumanti, which are the sweetest of Champagnes.

In order to be called Champagne, one must grow the grapes in Champagne. All other champagnes are said to be Sparkling Wines or wines done by the method of Champagne. Just because it wasn't grown in Champagne, doesn't mean that it's not good.

Our personal everyday champagne is *Freixenet Brut, Cordon Negro* or Black Bottle. It is made in Spain. Costs around \$20 a magnum or \$12 a bottle. The wine is crisp and on the dry side, with citrus and apple notes.

If you want to spend more, we suggest *J* by Somona County Sparkling. It is as its name suggests from California's Somona Valley. It sells for around \$30. It is a brightly textured wine with a refreshing blend of citrus, green apple, pear and mineral flavors that linger delicately on the classy finish.

If you really have a special occasion, our personal favorite is the *Special Reserve Brut Fleur de Champagne Perrier-Jouet*. It is from Champagne, France. Runs around \$100 a bottle and is worth every cent. This Champagne is full of flavor and a nicely maturing wine has vivid toasty-earthy aromas, ripe flavors and a rich mousse. Complex nuances of honey, toasted almond and spices linger on the finish.

Next time we'll turn our attention to Bordeaux.

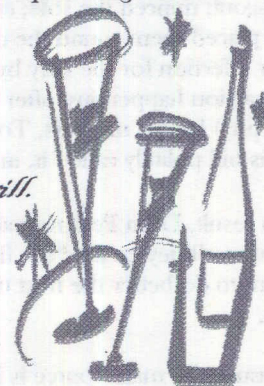
*Love is the law, love under will.*

*Agape,*

*Hunakpu*

*Ixel Balamke*

who were tasting *Freixenet* while writing this piece. "Oh the continued torment that we must endure ..."



## Missing Column?!

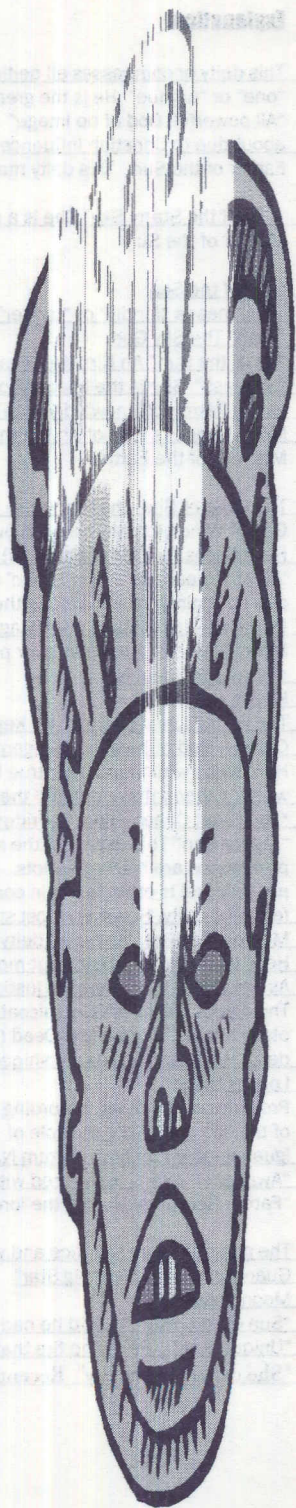
*Do what thou wilt shall be the  
whole of the Law.*

In the beginning, Crowley wrote in 777 column XXV.-XXXII. "We have insufficient knowledge of the attributions of Assyrian, Syrian, Monogolian, Tibetan, Mexican, Zend, South Sea, West Africa, & etc." The Mayan World did extend into Mexico after all.

In 1986, we dove headfirst into Mayan archaeology and anything Mayan. In 1987 we created the first version of a 777 column for Mayan Deities. We have changed it through the years based on the literature and lectures on the Mayan Pantheon. Since we hadn't work on it in about a year, we thought that it was time to take it out, dust it off, and see if we needed to change it yet again. Well, we did and this current form is our point of view on the subject for now. It will probably change some more with time, research, etc.

Also note, what is in "... " is what the word means. The explanation column explains why we put the deity or the aspect of a certain deity into that placement.

*Love is the law, love under will.*  
*Agape,*  
*Hunahpu and Ixel*  
*Balamke*



## Key Scale Mayan Deities

## Explanation

Key Scale	Mayan Deities	Explanation
0	Itzam Na	This deity encompasses all deities yet this deity is
1	Itzam Na Hunab Ku	"one" or "unique" He is the greatest of the Gods "All powerful God of no Image" We listed this deity <u>about due to Christian influence.</u>
2		Father of the Sun. This deity may be Zapotec(ano
3	Ben Ich Ix Chebel Yax	"She of the Starry Sky" She is a great infinite Jagu Mother of the Sun
4	Ix Hun Zipit Kunku Chacs	Lady of the Sea 'Kun' means "kindly" or "tender"; 'Ku' means "God"
5	Ah Hadz'en Caan Chacs	"Lash" The Sky God
6	Ah Kin	"He of the Sun" Ah Kin also means Priest. Mayan
7	Ix Ahau	"Mistress" She is the Mistress of Creative Arts and
8	Ah Kin	as the Patron of Knowledge and Power
9	X Ahau	Moon Goddess Wife of Ah Kin the sun god
10	Cobel Cab	Mistress of the Earth
11	Ix Tan Dz'onot Acan	The Child of She who Sits in the Mud; the Child of God of Wine (Actually he rules over intoxicating dri He is Cacosh's (God of Creation) aid
12	Ah Kin Xoc	'Ah Kin' meaning "Priest"; 'Xoc' means "to count o of a hummingbird and wooed the moon goddess A Divine Sexuality(Mayan Sex Magick) and its colors
13	Ix Chel	Moon Goddess. She rules over procreation, birth, r mistress to Itzam Na
14	Ix Ahau Na	Palace Lady
15	Bolom Tz'cab	The Ruling Lineage deity. He kept the Line of Itaza
16	Itzam Na Kinch Ahau	Old Sun God of balanced judgement. Ruler of the
17	Hunahpu & Ixel Balamke	Hero twins who found their true heritage and name worship them; they defeated the Lords of Death an
18	Nucuch Chacob	"The Great Chacs" Four Skyriders who are the rain
19	Balamke	"Jaguar Sun" This aspect of the sun is the essence preistesses are his/her harlots. The sex of Balamk pre-title Ixel is often found in conjunction with Bala feminine deity. However, most still declare that this
20	Xob	Mother of Maize. All maize deities sprang from he
21	Ek Chuah	He is the Merchant Deity, but most importantly is r
22	Itzam Na	As Great God who oversees justice between gods a
23	Ku Kulcan	The Aztecs call him "Quetzalcoatl" He is the God of place him as Judge of the Dead (but I would take th deity. However, he was worshiped at Chitiza Izta. w
24	Yum Cimil	Lord of Death
25	Zip	Protector of the Deer; according to myth the deer c of the sun god. Note the sole of a deer's foot looks iguana(sacred animal of Itzam Na and to kill one in
26	Ah Ahaah Cab	"Awakener" He is associated with the Morning Star
27	Cit Chac Coh	"Father Red Great Puma" the lord god of war
28	Buluc Chabtan Canan Chul Chan	The god of human sacrifice and war. Also thought t Guardian of Holy Sky "Big Star"
29	X Ahau	Moon goddess
30	Kinich Ahau	"Sun eyed Lord" It is said he had a golden sun eye(c
31	Hun Kak	"Unique Fire" The divine fire that consumes all, wh
32	Ben Ich	"She of the Starry Sky" Recently it has been acce



beyond all comprehension

ty although information shows this deity did not exist until after the Spanish Conquest. It probably came  
ther culture in the region) in origin and not Mayan but he was adopted by the Maya

ar(her spots are thought to be stars)

1”

is loved to play on words

and the Master of Weaving (she, like Athene of the Greek myths, worked her magic on the loom)

She who emerges from the Sand

inks such as beer, wine, Kola, Balache, etc.) He is known for his loud “bellowing” and his foolish behavior.

r read” He is a great singer, musician and poet. He won the respect of the sun god when he took the guise  
is a result the sun god made him husband to the Plumeria, the sacred flower of Itzam Na (this flower rules  
are red and white. This flower is said to contain the secrets of Truth and Immortality.  
medicine and wisdom. She is said to be a virgin, but she also had a cult which she is regarded as a sacred

in Na pure and made sure the Nobility of the Maya was strong

Bacabs(Elements of may be something else as well)

which lead them to destroy the False Ones who had exalted themselves and deceived some Mayas to  
and the Death Lords powerful hold over the Maya. After they succeeded, they became stars

gods. They bring Water of Life from the gods to the Maya

of strength(warrior type) He/She is considered to be a great jaguar at will. All his/her priests and  
e is in current debate amongst Anthropologists. However, the name in Maya has a feminine ending. The  
imke. Ixel is a goddess and possible link or attribute of the deity. Both of these linguist devices point to a  
deity is male

or seed(literally corn seed)

led the cacao which was the Mayan's biggest trade commodity

and the Mayan who worship the gods

Self Sacrifice. This is done so the Maya could survive and gain acknowledgment of Itzam Na) Some myths  
is with a grain of salt) This god is a later addition by the Tlotecs and some do not consider him to be a Maya  
which was a ceremonial center of both Maya and Tlotecs

reated the vagina of the moon goddess by stepping on her abdomen and then she was able to bear children  
like a vagina. Zip would deceive hunters to believe he was shooting a deer when in fact it was an  
sites the death penalty) To those who gained Zips favor meant a successful hunt  
(Venus)

to be a Tlotec addition to the Mayan pantheon

others say almond eye) at the place of his Ajna chakra

atever remains is prepared for divinity

puted by linguists than Ben Ich is a female instead of male



## OPHIUCHUS MYTH

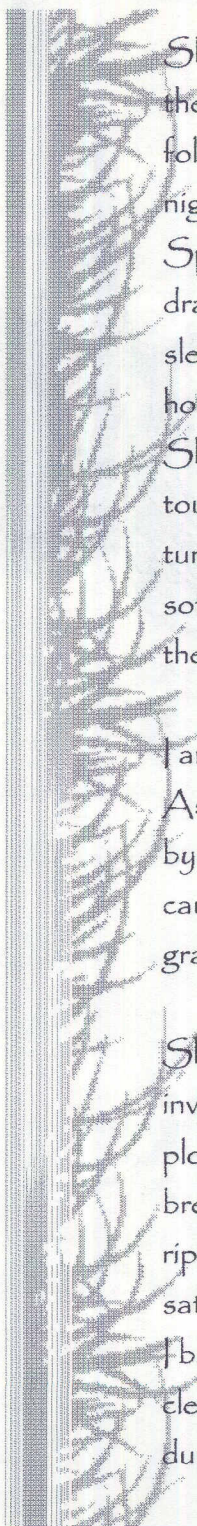
Ophiuchus, the Snake Charmer is the thirteenth of the twelve constellations of the Zodiac. It is the forgotten constellation; perhaps,

for the Sun actually spends more time before the stars of

Ophiuchus (19 days) than it does in neighboring Scorpius (6 days).

Aesculapius was an immortal man who had been schooled by the centaur Chiron in the arts of botany and medicine. So he was knowledgeable of the various herbs and plants, and a student of nature. One day, it is said, he was in the house of a friend when he killed a snake. He watched in astonishment when another snake slithered into the room with a particular herb in its mouth and with it restored the slain reptile to life. Recognizing the plant, Aesculapius soon had learned to use its mystical powers to heal the sick and resurrect the dead. It is from this history and from the ability of a snake to cast off its skin and assume a new revitalization that serpents have become symbols for healing. The staff of Aesculapius, with a snake coiling about the rod, is well known in today's medicine. Unfortunately, this symbol is often confused with the caduceus of Mercury, which is a double winged wand entwined by two snakes. Truly, however, the symbol of Mercury is the symbol of messengers.

Aesculapius, the first doctor, sailed on the famous voyage of the Argonauts in search of the Golden Fleece. Following the journey, he continued to heal the sick and to advance the practice of medicine. On the death of Orion, he was about to attempt to restore the life of this great hero when Pluto, lord of the underworld, intervened. Pluto reasoned that his realm would decline if Aesculapius were allowed to revive the dead. He appealed to his brother Jupiter to agree that death should be the ultimate end of mortal man, not to be trifled with even by the most skilled of physicians. Jupiter, king of the gods, struck Aesculapius with a thunderbolt and ended his life on Earth. But in tribute to the accomplishments and skill of the great physician, Jupiter place him among the stars, where today he is known as Ophiuchus, the Serpent Bearer.



Sleep tight,  
the world is still dreaming,  
folded up in blades of grass,  
night behind the back of their heads.

Splendorous Nuit,  
drawing up the day in a dark bag,  
slender, silk purse of coal,  
holes dripping milky sun-sweat.  
She dips and bends her back,  
touching the tips of grass,  
turning their heads over to gaze upward,  
soft chins anchoring towards  
the velvet up-reach.

by  
*Barbara Swartz*

I am asleep.  
Asleep in her arms,  
by the hands of the clock,  
caught by mother, kept by father,  
grazing the grass in my dreams.

She is earth  
inviting,  
ploughed harvest, green then colored  
breasts, womb, wove in fields of time,  
ripened in the dew,  
satin mist upon those blades of grass.  
I bathe in her arms,  
cleanse my fertile brow,  
dusty eyes fixed upon falling stars.



DRAWING BY  
*Patricia*  
*Khaouri Mahir*



I solemnly warn the world that, while courage is the first virtue of the Magician, presumptuous and reckless rashness has no more connection with it than a caricature of the ex-Kaiser with Julius Caesar. It is composed partly of sham pride prompted by self-love and self-doubt; partly by the insane impulse which the extremity of fear excites. There are plenty of V.C.s who won the cross, not 'for valour', but for lack of self-control over their innate instinct suggested. I know two V.C.s myself who have no memory whatever of the act that won them the cross.

Similar psychology often makes young Magicians forget that *to dare* must be backed by *to will* and *to know*, all three being ruled by *to keep silence*. Which last means many things, but most of all so to control oneself that every act is done noiselessly; all disturbance means clumsiness or blundering. The soldier may happen not to be hit as he carries his wounded comrade through the barrage, but there is no luck in Magick. We work in a fluid world, where every movement is compensated at once. Light, sound and electricity may be shut out, and so the effects of human thought, speech and action may divert or delay their action, but Magick, like gravitation, knows no obstacle. It is true that one can lift a fallen flower from the floor and keep it on a table; but the forces are at work all the time, and the action has been completely compensated by the redistribution of the stresses on every material object in the whole universe, by the shifting of the centre of gravity of the cosmos, as my muscles sway from one state of equilibrium to another, and the flower exerts its energies from the mahogany instead of the carpet.

Presumption in Magick is, therefore, sure to be punished-swiftly and justly. The error is one of the worst because it attracts all these forces which, being themselves weak, are made malignant by pain and find their principal solace in taking it out of anyone they feel they can bully. Worse still, the hysterical expansion of the ego means the deepest possible treason to truth. It invites obsession by every deceitful demon. They puff up the pride of the fool still further; they flatter every foible, exhort him to acts of the most ridiculous kind, induce him to talk the most raving rubbish and teach him to think himself the greatest man in the world-nay, not a man, but a god. He scores every fiasco as a success, takes every trifle as a token either of his sacrosanct sovereignty or of the malice of hell whose hounds have been mustered to martyr him. His megalomania swings from maniacal exaltation to melancholia, with delusions of persecution.



Does any nobody know who I am-

Blue Venus?

NUIT

Gathered humans, now listen  
up.

This night, a goddess from the  
Arabian blue night sky named  
NUIT came into my dreams.  
Her sunsets are never quiet  
orange.

Her talk is sweet, the nectar  
spills backwards.

She brought these gifts, in fact  
a steel scor.

My royal eyes have never seen  
before. That's why I have called  
you close.

You see, she's not your normal  
sort of goddess.

Positive or negative, I still can't  
tell.

But we will test her will.

Tell me, no, what, where, when,  
why and how you believe.

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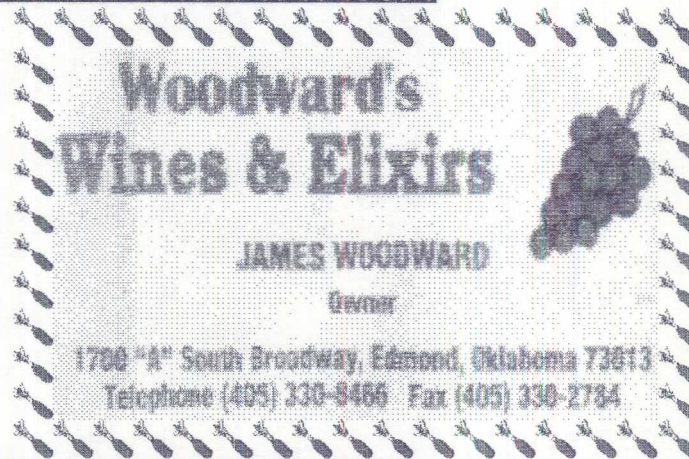
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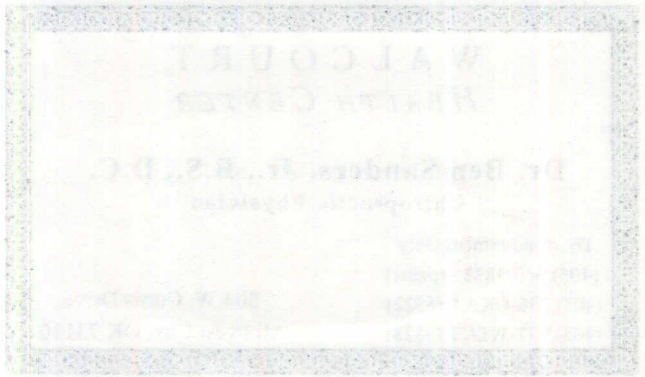
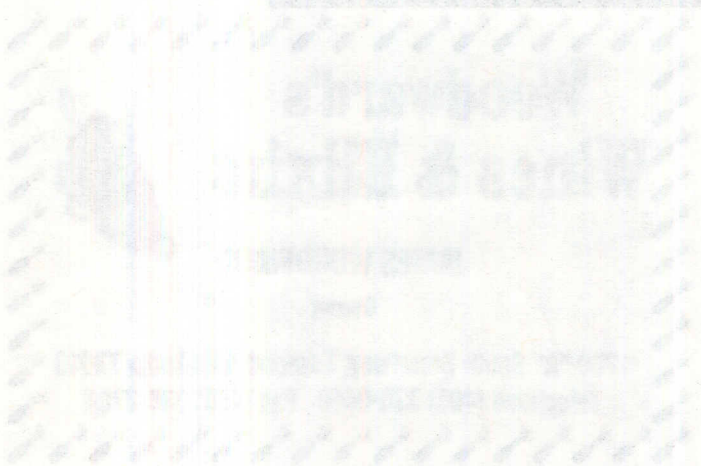
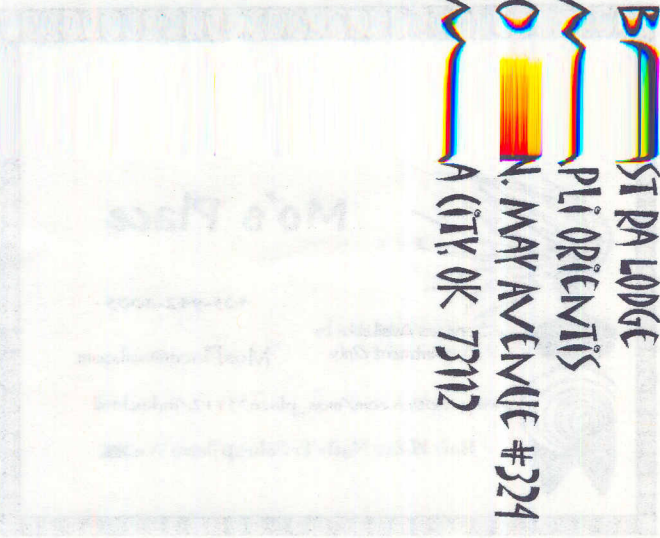
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*Love is the law, love under will.*

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*See other bar, bar with roll.*